

Kati Katina

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

78
papers

2,802
citations

30
h-index

51
g-index

85
ext. papers

3,365
ext. citations

5.7
avg, IF

5.2
L-index

#	Paper	IF	Citations
78	Sourdough and cereal fermentation in a nutritional perspective. <i>Food Microbiology</i> , 2009 , 26, 693-9	6	335
77	In situ production and analysis of Weissella confusa dextran in wheat sourdough. <i>Food Microbiology</i> , 2009 , 26, 734-43	6	172
76	Process-induced changes on bioactive compounds in whole grain rye. <i>Proceedings of the Nutrition Society</i> , 2003 , 62, 117-22	2.9	172
75	Effect of Baking Method and Fermentation on Folate Content of Rye and Wheat Breads. <i>Cereal Chemistry</i> , 2004 , 81, 134-139	2.4	108
74	Fermented Wheat Bran as a Functional Ingredient in Baking. <i>Cereal Chemistry</i> , 2012 , 89, 126-134	2.4	98
73	Improvement of the protein quality of wheat bread through faba bean sourdough addition. <i>LWT - Food Science and Technology</i> , 2017 , 82, 296-302	5.4	80
72	Physical, microscopic and chemical characterisation of industrial rye and wheat brans from the Nordic countries. <i>Food and Nutrition Research</i> , 2009 , 53,	3.1	79
71	Influence of particle size on bioprocess induced changes on technological functionality of wheat bran. <i>Food Microbiology</i> , 2014 , 37, 69-77	6	70
70	Postprandial differences in the plasma metabolome of healthy Finnish subjects after intake of a sourdough fermented endosperm rye bread versus white wheat bread. <i>Nutrition Journal</i> , 2011 , 10, 116	4.3	70
69	Sourdough fermentation of wholemeal wheat bread increases solubility of arabinoxylan and protein and decreases postprandial glucose and insulin responses. <i>Journal of Cereal Science</i> , 2010 , 51, 152-158	3.8	62
68	Degradation of HMW Glutenins During Wheat Sourdough Fermentations. <i>Cereal Chemistry</i> , 2004 , 81, 87-93	2.4	60
67	Relationship between sensory perception and flavour-active volatile compounds of germinated, sourdough fermented and native rye following the extrusion process. <i>LWT - Food Science and Technology</i> , 2003 , 36, 533-545	5.4	59
66	Changes in bran structure by bioprocessing with enzymes and yeast modifies the in vitro digestibility and fermentability of bran protein and dietary fibre complex. <i>Journal of Cereal Science</i> , 2013 , 58, 200-208	3.8	58
65	Degradation of vicine, convicine and their aglycones during fermentation of faba bean flour. <i>Scientific Reports</i> , 2016 , 6, 32452	4.9	51
64	Bran bioprocessing for enhanced functional properties. <i>Current Opinion in Food Science</i> , 2015 , 1, 50-55	9.8	51
63	Enrichment of biscuits and juice with oat β glucan enhances postprandial satiety. <i>Appetite</i> , 2014 , 75, 150-6	4.5	50
62	Impact of Enzymatic and Microbial Bioprocessing on Protein Modification and Nutritional Properties of Wheat Bran. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 8685-93	5.7	49

61	Effect of bioprocessing and particle size on the nutritional properties of wheat bran fractions. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 25, 19-27	6.8	48
60	Milling fractionation of rye produces different sensory profiles of both flour and bread. <i>LWT - Food Science and Technology</i> , 2003 , 36, 577-583	5.4	48
59	Metabolic profiling of sourdough fermented wheat and rye bread. <i>Scientific Reports</i> , 2018 , 8, 5684	4.9	46
58	Functional food applications of dextran from <i>Weissella cibaria</i> RBA12 from pummelo (<i>Citrus maxima</i>). <i>International Journal of Food Microbiology</i> , 2017 , 242, 124-131	5.8	46
57	Manufacture and characterization of pasta made with wheat flour rendered gluten-free using fungal proteases and selected sourdough lactic acid bacteria. <i>Journal of Cereal Science</i> , 2014 , 59, 79-87	3.8	43
56	In situ synthesis of exopolysaccharides by <i>Leuconostoc</i> spp. and <i>Weissella</i> spp. and their rheological impacts in fava bean flour. <i>International Journal of Food Microbiology</i> , 2017 , 248, 63-71	5.8	41
55	Dextran produced in situ as a tool to improve the quality of wheat-faba bean composite bread. <i>Food Hydrocolloids</i> , 2018 , 84, 396-405	10.6	41
54	Sourdough-type propagation of faba bean flour: Dynamics of microbial consortia and biochemical implications. <i>International Journal of Food Microbiology</i> , 2017 , 248, 10-21	5.8	36
53	The postprandial plasma rye fingerprint includes benzoxazinoid-derived phenylacetamide sulfates. <i>Journal of Nutrition</i> , 2014 , 144, 1016-22	4.1	34
52	Rye and health - Where do we stand and where do we go?. <i>Trends in Food Science and Technology</i> , 2018 , 79, 78-87	15.3	33
51	Rye bran as fermentation matrix boosts in situ dextran production by <i>Weissella confusa</i> compared to wheat bran. <i>Applied Microbiology and Biotechnology</i> , 2016 , 100, 3499-510	5.7	33
50	Influence of fermented faba bean flour on the nutritional, technological and sensory quality of fortified pasta. <i>Food and Function</i> , 2017 , 8, 860-871	6.1	32
49	Comparison of postprandial phenolic acid excretions and glucose responses after ingestion of breads with bioprocessed or native rye bran. <i>Food and Function</i> , 2013 , 4, 972-81	6.1	32
48	Influence of dextran synthesized in situ on the rheological, technological and nutritional properties of whole grain pearl millet bread. <i>Food Chemistry</i> , 2019 , 285, 221-230	8.5	30
47	Effect of Bioprocessing on the In Vitro Colonic Microbial Metabolism of Phenolic Acids from Rye Bran Fortified Breads. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 1854-1864	5.7	29
46	Influence of Bioprocessed Wheat Bran on the Physical and Chemical Properties of Dough and on Wheat Bread Texture. <i>Cereal Chemistry</i> , 2014 , 91, 115-123	2.4	29
45	Cloning and characterization of a <i>Weissella confusa</i> dextranucrase and its application in high fibre baking. <i>PLoS ONE</i> , 2015 , 10, e0116418	3.7	28
44	Exopolysaccharides Production during the Fermentation of Soybean and Fava Bean Flours by <i>Leuconostoc mesenteroides</i> DSM 20343. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2805-2815	5.7	27

43	Physical, microscopic and chemical characterisation of industrial rye and wheat brans from the Nordic countries. <i>Food and Nutrition Research</i> , 2009 , 53,	3.1	27
42	Basic knowledge models for the design of bread texture. <i>Trends in Food Science and Technology</i> , 2014 , 36, 5-14	15.3	26
41	Postprandial glucose metabolism and SCFA after consuming wholegrain rye bread and wheat bread enriched with bioprocessed rye bran in individuals with mild gastrointestinal symptoms. <i>Nutrition Journal</i> , 2014 , 13, 104	4.3	26
40	Exploring the Microbiota of Faba Bean: Functional Characterization of Lactic Acid Bacteria. <i>Frontiers in Microbiology</i> , 2017 , 8, 2461	5.7	25
39	Impact of in situ produced exopolysaccharides on rheology and texture of fava bean protein concentrate. <i>Food Research International</i> , 2019 , 115, 191-199	7	24
38	Changes in the phytochemical profile of rye bran induced by enzymatic bioprocessing and sourdough fermentation. <i>Food Research International</i> , 2016 , 89, 1106-1115	7	24
37	Biochemical characterization and technofunctional properties of bioprocessed wheat bran protein isolates. <i>Food Chemistry</i> , 2019 , 289, 103-111	8.5	23
36	Co-fermentation of and in Wheat Bran for Production of Vitamin B12. <i>Frontiers in Microbiology</i> , 2019 , 10, 1541	5.7	22
35	The role of oxygen in the liquid fermentation of wheat bran. <i>Food Chemistry</i> , 2014 , 153, 424-31	8.5	21
34	Effect of laccase and transglutaminase on the textural and water-binding properties of cooked chicken breast meat gels. <i>European Food Research and Technology</i> , 2007 , 225, 75-83	3.4	21
33	Characterization of indigenous <i>Pediococcus pentosaceus</i> , <i>Leuconostoc kimchii</i> , <i>Weissella cibaria</i> and <i>Weissella confusa</i> for faba bean bioprocessing. <i>International Journal of Food Microbiology</i> , 2019 , 302, 24-34	5.8	21
32	In situ fortification of vitamin B12 in wheat flour and wheat bran by fermentation with <i>Propionibacterium freudenreichii</i> . <i>Journal of Cereal Science</i> , 2018 , 81, 133-139	3.8	19
31	Interactions between fava bean protein and dextrans produced by <i>Leuconostoc pseudomesenteroides</i> DSM 20193 and <i>Weissella cibaria</i> Sj 1b. <i>Carbohydrate Polymers</i> , 2018 , 190, 315-323	10.3	19
30	The effect of in situ produced dextran on flavour and texture perception of wholegrain sorghum bread. <i>Food Hydrocolloids</i> , 2020 , 106, 105913	10.6	18
29	Optimization of Isomaltooligosaccharide Size Distribution by Acceptor Reaction of <i>Weissella confusa</i> Dextranase and Characterization of Novel $\alpha(1\text{-}\beta)$ -Branched Isomaltooligosaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 3276-86	5.7	16
28	Effects of alkylresorcinols on volume and structure of yeast-leavened bread. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 226-32	4.3	15
27	Effect of Hydrolyzing Enzymes on Wheat Bran Cell Wall Integrity and Protein Solubility. <i>Cereal Chemistry</i> , 2016 , 93, 162-171	2.4	13
26	Distinct Characteristics of Rye and Wheat Breads Impact on Their in Vitro Gastric Disintegration and in Vivo Glucose and Insulin Responses. <i>Foods</i> , 2016 , 5,	4.9	13

25	Performance of <i>Leuconostoc citreum</i> FDR241 during wheat flour sourdough type I propagation and transcriptional analysis of exopolysaccharides biosynthesis genes. <i>Food Microbiology</i> , 2018 , 76, 164-172	6	13
24	Nutritional Aspects of Cereal Fermentation with Lactic Acid Bacteria and Yeast 2013 , 229-244		12
23	Dynamic texture perception in plant-based yogurt alternatives: Identifying temporal drivers of liking by TDS. <i>Food Quality and Preference</i> , 2020 , 86, 104019	5.8	12
22	Glycosylated Benzoxazinoids Are Degraded during Fermentation of Wheat Bran. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 5943-9	5.7	11
21	Possibilities of reducing amounts of vicine and convicine in faba bean suspensions and sourdoughs. <i>European Food Research and Technology</i> , 2019 , 245, 1507-1518	3.4	10
20	Bioprocessing of bran with exopolysaccharide producing microorganisms as a tool to improve expansion and textural properties of extruded cereal foams with high dietary fibre content. <i>LWT - Food Science and Technology</i> , 2017 , 77, 170-177	5.4	10
19	Antifungal effect of bioprocessed surplus bread as ingredient for bread-making: Identification of active compounds and impact on shelf-life. <i>Food Control</i> , 2020 , 118, 107437	6.2	9
18	Fermentation of cereal, pseudo-cereal and legume materials with <i>Propionibacterium freudenreichii</i> and <i>Levilactobacillus brevis</i> for vitamin B12 fortification. <i>LWT - Food Science and Technology</i> , 2021 , 137, 110431	5.4	9
17	The effect of structure and texture on the breakdown pattern during mastication and impacts on in vitro starch digestibility of high fibre rye extrudates. <i>Food and Function</i> , 2019 , 10, 1958-1973	6.1	8
16	Cascade extraction of proteins and feruloylated arabinoxylans from wheat bran. <i>Food Chemistry</i> , 2020 , 333, 127491	8.5	7
15	Challenges and opportunities for wheat alternative grains in breadmaking: Ex-situ- versus in-situ-produced dextran. <i>Trends in Food Science and Technology</i> , 2021 , 113, 232-244	15.3	7
14	Waste bread recycling as a baking ingredient by tailored lactic acid fermentation. <i>International Journal of Food Microbiology</i> , 2020 , 327, 108652	5.8	6
13	Brewers spent grain as substrate for dextran biosynthesis by <i>Leuconostoc pseudomesenteroides</i> DSM20193 and <i>Weissella confusa</i> A16. <i>Microbial Cell Factories</i> , 2021 , 20, 23	6.4	6
12	HealthBread: Wholegrain and high fibre breads with optimised textural quality. <i>Journal of Cereal Science</i> , 2017 , 78, 57-65	3.8	5
11	Structure modeling and functional analysis of recombinant dextranase from <i>Weissella confusa</i> Cab3 expressed in <i>Lactococcus lactis</i> . <i>Preparative Biochemistry and Biotechnology</i> , 2016 , 46, 822-832	2.4	5
10	Basic Knowledge Models for the Processing of Bread as a Solid Foam. <i>Key Engineering Materials</i> , 2014 , 611-612, 901-908	0.4	4
9	Process-Induced Changes in Rye Foods by Baking 2014 , 7-21		3
8	Preface: Sourdough--multifunctional process technology for future food challenges. <i>Food Microbiology</i> , 2014 , 37, 1	6	2

7	The molecular state of gelatinized starch in surplus bread affects bread recycling potential. <i>LWT - Food Science and Technology</i> , 2021 , 150, 112071	5.4	2
6	Influence of Germination Conditions on the Bioactivity of Rye229-240		1
5	Process-Induced Changes in the Quantity and Characteristics of Grain Dietary Fiber. <i>Foods</i> , 2021 , 10,	4.9	1
4	In situ production of vitamin B12 and dextran in soya flour and rice bran: A tool to improve flavour and texture of B12-fortified bread. <i>LWT - Food Science and Technology</i> , 2022 , 161, 113407	5.4	1
3	A culture-sensitive semi-quantitative FFQ for use among the adult population in Nairobi, Kenya: development, validity and reproducibility. <i>Public Health Nutrition</i> , 2021 , 24, 834-844	3.3	0
2	Rye 2014 , 75-87		
1	(Bio)processing as Tool to Tailor Cereal Flavour 2008 , 21-23		