Kati Katina

List of Publications by Year in Descending Order

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	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. *LWT - Food Science and Technology*, **2022**, 161, 113407	5.4	1
77	Process-Induced Changes in the Quantity and Characteristics of Grain Dietary Fiber. *Foods*, **2021**, 10,	4.9	1
76	Challenges and opportunities for wheat alternative grains in breadmaking: Ex-situ- versus in-situ-produced dextran. *Trends in Food Science and Technology*, **2021**, 113, 232-244	15.3	7
75	A culture-sensitive semi-quantitative FFQ for use among the adult population in Nairobi, Kenya: development, validity and reproducibility. *Public Health Nutrition*, **2021**, 24, 834-844	3.3	0
74	Fermentation of cereal, pseudo-cereal and legume materials with Propionibacterium freudenreichii and Levilactobacillus brevis for vitamin B12 fortification. *LWT - Food Science and Technology*, **2021**, 137, 110431	5.4	9
73	BrewersVspent grain as substrate for dextran biosynthesis by Leuconostoc pseudomesenteroides DSM20193 and Weissella confusa A16. *Microbial Cell Factories*, **2021**, 20, 23	6.4	6
72	The molecular state of gelatinized starch in surplus bread affects bread recycling potential. *LWT - Food Science and Technology*, **2021**, 150, 112071	5.4	2
71	Waste bread recycling as a baking ingredient by tailored lactic acid fermentation. *International Journal of Food Microbiology*, **2020**, 327, 108652	5.8	6
70	Antifungal effect of bioprocessed surplus bread as ingredient for bread-making: Identification of active compounds and impact on shelf-life. *Food Control*, **2020**, 118, 107437	6.2	9
69	Cascade extraction of proteins and feruloylated arabinoxylans from wheat bran. *Food Chemistry*, **2020**, 333, 127491	8.5	7
68	The effect of in situ produced dextran on flavour and texture perception of wholegrain sorghum bread. *Food Hydrocolloids*, **2020**, 106, 105913	10.6	18
67	Dynamic texture perception in plant-based yogurt alternatives: Identifying temporal drivers of liking by TDS. *Food Quality and Preference*, **2020**, 86, 104019	5.8	12
66	Influence of dextran synthesized in situ on the rheological, technological and nutritional properties of whole grain pearl millet bread. *Food Chemistry*, **2019**, 285, 221-230	8.5	30
65	Possibilities of reducing amounts of vicine and convicine in faba bean suspensions and sourdoughs. *European Food Research and Technology*, **2019**, 245, 1507-1518	3.4	10
64	Biochemical characterization and technofunctional properties of bioprocessed wheat bran protein isolates. *Food Chemistry*, **2019**, 289, 103-111	8.5	23
63	The effect of structure and texture on the breakdown pattern during mastication and impacts on in vitro starch digestibility of high fibre rye extrudates. *Food and Function*, **2019**, 10, 1958-1973	6.1	8
62	Impact of in situ produced exopolysaccharides on rheology and texture of fava bean protein concentrate. *Food Research International*, **2019**, 115, 191-199	7	24

61	Co-fermentation of and in Wheat Bran for Production of Vitamin B12. *Frontiers in Microbiology*, **2019**, 10, 1541	5.7	22
60	Characterization of indigenous Pediococcus pentosaceus, Leuconostoc kimchii, Weissella cibaria and Weissella confusa for faba bean bioprocessing. *International Journal of Food Microbiology*, **2019**, 302, 24-34	5.8	21
59	Metabolic profiling of sourdough fermented wheat and rye bread. *Scientific Reports*, **2018**, 8, 5684	4.9	46
58	In situ fortification of vitamin B12 in wheat flour and wheat bran by fermentation with Propionibacterium freudenreichii. *Journal of Cereal Science*, **2018**, 81, 133-139	3.8	19
57	Interactions between fava bean protein and dextrans produced by Leuconostoc pseudomesenteroides DSM 20193 and Weissella cibaria Sj 1b. *Carbohydrate Polymers*, **2018**, 190, 315-323	10.3	19
56	Rye and health - Where do we stand and where do we go?. *Trends in Food Science and Technology*, **2018**, 79, 78-87	15.3	33
55	Dextran produced in situ as a tool to improve the quality of wheat-faba bean composite bread. *Food Hydrocolloids*, **2018**, 84, 396-405	10.6	41
54	Performance of Leuconostoc citreum FDR241 during wheat flour sourdough type I propagation and transcriptional analysis of exopolysaccharides biosynthesis genes. *Food Microbiology*, **2018**, 76, 164-172	6	13
53	Influence of fermented faba bean flour on the nutritional, technological and sensory quality of fortified pasta. *Food and Function*, **2017**, 8, 860-871	6.1	32
52	Sourdough-type propagation of faba bean flour: Dynamics of microbial consortia and biochemical implications. *International Journal of Food Microbiology*, **2017**, 248, 10-21	5.8	36
51	In situ synthesis of exopolysaccharides by Leuconostoc spp. and Weissella spp. and their rheological impacts in fava bean flour. *International Journal of Food Microbiology*, **2017**, 248, 63-71	5.8	41
50	Effect of Bioprocessing on the In Vitro Colonic Microbial Metabolism of Phenolic Acids from Rye Bran Fortified Breads. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 1854-1864	5.7	29
49	Improvement of the protein quality of wheat bread through faba bean sourdough addition. *LWT - Food Science and Technology*, **2017**, 82, 296-302	5.4	80
48	Exopolysaccharides Production during the Fermentation of Soybean and Fava Bean Flours by Leuconostoc mesenteroides DSM 20343. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 2805-2815	5.7	27
47	HealthBread: Wholegrain and high fibre breads with optimised textural quality. *Journal of Cereal Science*, **2017**, 78, 57-65	3.8	5
46	Functional food applications of dextran from Weissella cibaria RBA12 from pummelo (Citrus maxima). *International Journal of Food Microbiology*, **2017**, 242, 124-131	5.8	46
45	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. *LWT - Food Science and Technology*, **2017**, 77, 170-177	5.4	10
44	Exploring the Microbiota of Faba Bean: Functional Characterization of Lactic Acid Bacteria. *Frontiers in Microbiology*, **2017**, 8, 2461	5.7	25

43	Effect of Hydrolyzing Enzymes on Wheat Bran Cell Wall Integrity and Protein Solubility. *Cereal Chemistry*, **2016**, 93, 162-171	2.4	13
42	Degradation of vicine, convicine and their aglycones during fermentation of faba bean flour. *Scientific Reports*, **2016**, 6, 32452	4.9	51
41	Optimization of Isomaltooligosaccharide Size Distribution by Acceptor Reaction of Weissella confusa Dextransucrase and Characterization of Novel Ξ(1-2)-Branched Isomaltooligosaccharides. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 3276-86	5.7	16
40	Structure modeling and functional analysis of recombinant dextransucrase from Weissella confusa Cab3 expressed in Lactococcus lactis. *Preparative Biochemistry and Biotechnology*, **2016**, 46, 822-832	2.4	5
39	Distinct Characteristics of Rye and Wheat Breads Impact on Their in Vitro Gastric Disintegration and in Vivo Glucose and Insulin Responses. *Foods*, **2016**, 5,	4.9	13
38	Changes in the phytochemical profile of rye bran induced by enzymatic bioprocessing and sourdough fermentation. *Food Research International*, **2016**, 89, 1106-1115	7	24
37	Rye bran as fermentation matrix boosts in situ dextran production by Weissella confusa compared to wheat bran. *Applied Microbiology and Biotechnology*, **2016**, 100, 3499-510	5.7	33
36	Glycosylated Benzoxazinoids Are Degraded during Fermentation of Wheat Bran. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 5943-9	5.7	11
35	Impact of Enzymatic and Microbial Bioprocessing on Protein Modification and Nutritional Properties of Wheat Bran. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 8685-93	5.7	49
34	Cloning and characterization of a Weissella confusa dextransucrase and its application in high fibre baking. *PLoS ONE*, **2015**, 10, e0116418	3.7	28
33	Bran bioprocessing for enhanced functional properties. *Current Opinion in Food Science*, **2015**, 1, 50-55	9.8	51
32	Effect of bioprocessing and particle size on the nutritional properties of wheat bran fractions. *Innovative Food Science and Emerging Technologies*, **2014**, 25, 19-27	6.8	48
31	Rye **2014**, 75-87		
30	Influence of particle size on bioprocess induced changes on technological functionality of wheat bran. *Food Microbiology*, **2014**, 37, 69-77	6	70
29	Basic knowledge models for the design of bread texture. *Trends in Food Science and Technology*, **2014**, 36, 5-14	15.3	26
28	Preface: Sourdough--multifunctional process technology for future food challenges. *Food Microbiology*, **2014**, 37, 1	6	2
27	Process-Induced Changes in Rye Foods Rye Baking **2014**, 7-21		3
26	Basic Knowledge Models for the Processing of Bread as a Solid Foam. *Key Engineering Materials*, **2014**, 611-612, 901-908	0.4	4

25	Postprandial glucose metabolism and SCFA after consuming wholegrain rye bread and wheat bread enriched with bioprocessed rye bran in individuals with mild gastrointestinal symptoms. *Nutrition Journal*, **2014**, 13, 104	4.3	26
24	Influence of Bioprocessed Wheat Bran on the Physical and Chemical Properties of Dough and on Wheat Bread Texture. *Cereal Chemistry*, **2014**, 91, 115-123	2.4	29
23	The postprandial plasma rye fingerprint includes benzoxazinoid-derived phenylacetamide sulfates. *Journal of Nutrition*, **2014**, 144, 1016-22	4.1	34
22	Enrichment of biscuits and juice with oat β-glucan enhances postprandial satiety. *Appetite*, **2014**, 75, 150-6	4.5	50
21	The role of oxygen in the liquid fermentation of wheat bran. *Food Chemistry*, **2014**, 153, 424-31	8.5	21
20	Manufacture and characterization of pasta made with wheat flour rendered gluten-free using fungal proteases and selected sourdough lactic acid bacteria. *Journal of Cereal Science*, **2014**, 59, 79-87	3.8	43
19	Comparison of postprandial phenolic acid excretions and glucose responses after ingestion of breads with bioprocessed or native rye bran. *Food and Function*, **2013**, 4, 972-81	6.1	32
18	Nutritional Aspects of Cereal Fermentation with Lactic Acid Bacteria and Yeast **2013**, 229-244		12
17	Changes in bran structure by bioprocessing with enzymes and yeast modifies the in-vitro digestibility and fermentability of bran protein and dietary fibre complex. *Journal of Cereal Science*, **2013**, 58, 200-208	3.8	58
16	Fermented Wheat Bran as a Functional Ingredient in Baking. *Cereal Chemistry*, **2012**, 89, 126-134	2.4	98
15	Postprandial differences in the plasma metabolome of healthy Finnish subjects after intake of a sourdough fermented endosperm rye bread versus white wheat bread. *Nutrition Journal*, **2011**, 10, 116	4.3	70
14	Effects of alkylresorcinols on volume and structure of yeast-leavened bread. *Journal of the Science of Food and Agriculture*, **2011**, 91, 226-32	4.3	15
13	Sourdough fermentation of wholemeal wheat bread increases solubility of arabinoxylan and protein and decreases postprandial glucose and insulin responses. *Journal of Cereal Science*, **2010**, 51, 152-158	3.8	62
12	Physical, microscopic and chemical characterisation of industrial rye and wheat brans from the Nordic countries. *Food and Nutrition Research*, **2009**, 53,	3.1	79
11	In situ production and analysis of Weissella confusa dextran in wheat sourdough. *Food Microbiology* , **2009**, 26, 734-43	6	172
10	Sourdough and cereal fermentation in a nutritional perspective. *Food Microbiology*, **2009**, 26, 693-9	6	335
9	Physical, microscopic and chemical characterisation of industrial rye and wheat brans from the Nordic countries. *Food and Nutrition Research*, **2009**, 53,	3.1	27
8	(Bio)processing as Tool to Tailor Cereal Flavour **2008**, 21-23		

7	Effect of laccase and transglutaminase on the textural and water-binding properties of cooked chicken breast meat gels. *European Food Research and Technology*, **2007**, 225, 75-83	3.4	21
6	Degradation of HMW Glutenins During Wheat Sourdough Fermentations. *Cereal Chemistry*, **2004**, 81, 87-93	2.4	60
5	Effect of Baking Method and Fermentation on Folate Content of Rye and Wheat Breads. *Cereal Chemistry*, **2004**, 81, 134-139	2.4	108
4	Relationship between sensory perception and flavour-active volatile compounds of germinated, sourdough fermented and native rye following the extrusion process. *LWT - Food Science and Technology*, **2003**, 36, 533-545	5.4	59
3	Milling fractionation of rye produces different sensory profiles of both flour and bread. *LWT - Food Science and Technology*, **2003**, 36, 577-583	5.4	48
2	Process-induced changes on bioactive compounds in whole grain rye. *Proceedings of the Nutrition Society*, **2003**, 62, 117-22	2.9	172
1	Influence of Germination Conditions on the Bioactivity of Rye229-240		1