

Ulla Holopainen

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7711954/publications.pdf>

Version: 2024-02-01

60
papers

2,190
citations

185998

28
h-index

233125

45
g-index

61
all docs

61
docs citations

61
times ranked

2700
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of air classification and fermentation by <i>Lactobacillus plantarum</i> VTT E-133328 on faba bean (<i>Vicia faba</i> L.) flour nutritional properties. <i>International Journal of Food Microbiology</i> , 2015, 193, 34-42.	2.1	154
2	Potential of dry fractionation of wheat bran for the development of food ingredients, part II: Electrostatic separation of particles. <i>Journal of Cereal Science</i> , 2011, 53, 9-18.	1.8	118
3	Potential of dry fractionation of wheat bran for the development of food ingredients, part I: Influence of ultra-fine grinding. <i>Journal of Cereal Science</i> , 2011, 53, 1-8.	1.8	108
4	Effect of bioprocessing and fractionation on the structural, textural and sensory properties of gluten-free faba bean pasta. <i>LWT - Food Science and Technology</i> , 2016, 67, 27-36.	2.5	95
5	Characterization of Lipids and Lignans in Brewer's Spent Grain and Its Enzymatically Extracted Fraction. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 9910-9917.	2.4	86
6	Extensive Dry Ball Milling of Wheat and Rye Bran Leads to <i>In Situ</i> Production of Arabinoxylan Oligosaccharides through Nanoscale Fragmentation. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 8467-8473.	2.4	85
7	Traditional and New Food Uses of Pulses. <i>Cereal Chemistry</i> , 2017, 94, 66-73.	1.1	82
8	Effect of hydrothermal pretreatment severity on lignin inhibition in enzymatic hydrolysis. <i>Bioresource Technology</i> , 2019, 280, 303-312.	4.8	80
9	Endosperm and aleurone cell structure in barley and wheat as studied by optical and Raman microscopy. <i>Journal of Cereal Science</i> , 2013, 57, 543-550.	1.8	74
10	Is dehulling of peas and faba beans necessary prior to dry fractionation for the production of protein- and starch-rich fractions? Impact on physical properties, chemical composition and techno-functional properties. <i>Journal of Food Engineering</i> , 2020, 278, 109937.	2.7	70
11	Lipid removal enhances separation of oat grain cell wall material from starch and protein. <i>Journal of Cereal Science</i> , 2011, 54, 104-109.	1.8	64
12	Study of grain cell wall structures by microscopic analysis with four different staining techniques. <i>Journal of Cereal Science</i> , 2011, 54, 363-373.	1.8	63
13	Effect of Enzyme-Aided Cell Wall Disintegration on Protein Extractability from Intact and Dehulled Rapeseed (<i>Brassica rapa</i> L. and <i>Brassica napus</i> L.) Press Cakes. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7989-7997.	2.4	58
14	Effect of a milling pre-treatment on the enzymatic hydrolysis of carbohydrates in brewer's spent grain. <i>Bioresource Technology</i> , 2012, 116, 155-160.	4.8	57
15	Slow release of a biocidal agent from polymeric microcapsules for preventing biodeterioration. <i>Progress in Organic Coatings</i> , 2013, 76, 269-276.	1.9	54
16	Impact of hydrothermal pre-treatment to chemical composition, enzymatic digestibility and spatial distribution of cell wall polymers. <i>Bioresource Technology</i> , 2013, 138, 156-162.	4.8	52
17	Endosperm Structure Affects the Malting Quality of Barley (<i>Hordeum vulgare</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7279-7287.	2.4	46
18	Effects of wheat and rye bread structure on mastication process and bolus properties. <i>Food Research International</i> , 2014, 66, 356-364.	2.9	45

#	ARTICLE	IF	CITATIONS
19	High Yield Protein Extraction from Brewer's Spent Grain with Novel Carboxylate Salt - Urea Aqueous Deep Eutectic Solvents. <i>ChemistrySelect</i> , 2017, 2, 9355-9363.	0.7	45
20	Printing of Polymer Microcapsules for Enzyme Immobilization on Paper Substrate. <i>Biomacromolecules</i> , 2011, 12, 2008-2015.	2.6	43
21	Effects of Tyrosinase and Laccase on Oat Proteins and Quality Parameters of Gluten-free Oat Breads. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8385-8390.	2.4	42
22	Inactive Fluorescently Labeled Xylanase as a Novel Probe for Microscopic Analysis of Arabinoxylan Containing Cereal Cell Walls. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 6369-6375.	2.4	40
23	Impact of in situ produced exopolysaccharides on rheology and texture of fava bean protein concentrate. <i>Food Research International</i> , 2019, 115, 191-199.	2.9	39
24	Morphology and Overall Chemical Characterization of Willow (<i>Salix</i> sp.) Inner Bark and Wood: Toward Controlled Deconstruction of Willow Biomass. <i>ACS Sustainable Chemistry and Engineering</i> , 2016, 4, 3871-3876.	3.2	36
25	Steam explosion of Brewer's spent grain improves enzymatic digestibility of carbohydrates and affects solubility and stability of proteins. <i>Applied Biochemistry and Biotechnology</i> , 2016, 180, 94-108.	1.4	35
26	Biochemical and sensory characteristics of the cricket and mealworm fractions from supercritical carbon dioxide extraction and air classification. <i>European Food Research and Technology</i> , 2018, 244, 19-29.	1.6	31
27	Biochemical and Techno-Functional Properties of Protein- and Fibre-Rich Hybrid Ingredients Produced by Dry Fractionation from Rice Bran. <i>Food and Bioprocess Technology</i> , 2019, 12, 1487-1499.	2.6	31
28	Wheat Bran AX Properties and Choice of Xylanase Affect Enzymic Production of Wheat Bran-Derived Arabinoxylan-Oligosaccharides. <i>Cereal Chemistry</i> , 2010, 87, 283-291.	1.1	30
29	Effects of Disintegration on <i>In Vitro</i> Fermentation and Conversion Patterns of Wheat Aleurone in a Metabolical Colon Model. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5805-5816.	2.4	30
30	Suberin of Potato (<i>Solanum tuberosum</i> Var. Nikola): Comparison of the Effect of Cutinase CcCut1 with Chemical Depolymerization. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 9016-9027.	2.4	29
31	Bilberry and bilberry press cake as sources of dietary fibre. <i>Food and Nutrition Research</i> , 2015, 59, 28367.	1.2	26
32	Use of air classification technology to produce protein-enriched barley ingredients. <i>Journal of Food Engineering</i> , 2018, 222, 169-177.	2.7	24
33	Effect of cellulase family and structure on modification of wood fibres at high consistency. <i>Cellulose</i> , 2019, 26, 5085-5103.	2.4	24
34	Characterisation of the sensory properties and market positioning of novel reduced-fat cheese. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 21, 169-178.	2.7	22
35	Potato peeling costreams as raw materials for biopolymer film preparation. <i>Journal of Applied Polymer Science</i> , 2016, 133, .	1.3	20
36	Effect of Hydrolyzing Enzymes on Wheat Bran Cell Wall Integrity and Protein Solubility. <i>Cereal Chemistry</i> , 2016, 93, 162-171.	1.1	20

#	ARTICLE	IF	CITATIONS
37	Effects of structural and textural properties of brittle cereal foams on mechanisms of oral breakdown and in vitro starch digestibility. <i>Food Research International</i> , 2017, 96, 1-11.	2.9	19
38	Impact of Particle Size Reduction and Carbohydrate-Hydrolyzing Enzyme Treatment on Protein Recovery from Rapeseed (<i>Brassica rapa</i> L.) Press Cake. <i>Food and Bioprocess Technology</i> , 2015, 8, 2392-2399.	2.6	17
39	Effects of alkylresorcinols on volume and structure of yeast-leavened bread. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 226-232.	1.7	16
40	Keratin-reinforced cellulose filaments from ionic liquid solutions. <i>RSC Advances</i> , 2016, 6, 88797-88806.	1.7	16
41	Pasta Structure Affects Mastication, Bolus Properties, and Postprandial Glucose and Insulin Metabolism in Healthy Adults. <i>Journal of Nutrition</i> , 2022, 152, 994-1005.	1.3	16
42	Analysis of Beers from an 1840sâ€™ Shipwreck. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2525-2536.	2.4	15
43	Comparison of Whole and Guttled Baltic Herring as a Raw Material for Restructured Fish Product Produced by High-Moisture Extrusion Cooking. <i>Foods</i> , 2020, 9, 1541.	1.9	14
44	Structural and chemical analysis of native and malted barley kernels by polarized Raman spectroscopy (PRS). <i>Journal of Cereal Science</i> , 2015, 62, 73-80.	1.8	12
45	Assessment of biochemical markers identified in wheat for monitoring barley grain tissue. <i>Journal of Cereal Science</i> , 2017, 74, 11-18.	1.8	10
46	Predicting the Properties of Industrially Produced Oat Flours by the Characteristics of Native Oat Grains or Non-Heat-Treated Groats. <i>Foods</i> , 2021, 10, 1552.	1.9	10
47	The effect of dehulling of yellow peas and faba beans on the distribution of carbohydrates upon dry fractionation. <i>LWT - Food Science and Technology</i> , 2022, 163, 113509.	2.5	10
48	Impact of lactic acid bacteria starter cultures and hydrolytic enzymes on the characteristics of wholegrain crackers. <i>Journal of Cereal Science</i> , 2019, 88, 1-8.	1.8	9
49	Dayâ€™length effects on protein localisation affect water absorption in barley (<i>Hordeum vulgare</i>) grains. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 2944-2951.	1.7	8
50	Milling, Water Uptake, and Modification Properties of Different Barley (<i>Hordeum vulgare</i> L.) Lots in Relation to Grain Composition and Structure. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 8875-8882.	2.4	8
51	Dispersion stability of non-refined turnip rapeseed (<i>Brassica rapa</i>) protein concentrate: Impact of thermal, mechanical and enzymatic treatments. <i>Food and Bioproducts Processing</i> , 2016, 99, 29-37.	1.8	8
52	Influence of sulphur application on hordein composition and malting quality of barley (<i>Hordeum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1	1.8	7
53	Clustered Single Cellulosic Fiber Dissolution Kinetics and Mechanisms through Optical Microscopy under Limited Dissolving Conditions. <i>Biomacromolecules</i> , 2018, 19, 1635-1645.	2.6	7
54	Oxidative modification of cellulosic fibres by lytic polysaccharide monoxygenase AA9A from <i>Trichoderma reesei</i> . <i>Cellulose</i> , 2022, 29, 6021-6038.	2.4	7

#	ARTICLE	IF	CITATIONS
55	Differences in suberin content and composition between two varieties of potatoes (<i>Solanum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T Technology, 2011, 44, 1355-1361.	2.5	6
56	Rapid and Nondestructive Determination of Aleurone Content in Pearling Fractions of Barley by Near-Infrared (NIR) and Fluorescence Spectroscopies. Journal of Agricultural and Food Chemistry, 2017, 65, 1813-1821.	2.4	5
57	Cereal grains and other ingredients. , 2020, , 73-96.		4
58	Monitoring of earlyâ€stage water uptake by hyperspectral imaging and evaluation of nutritional and technological functionality of germinated faba bean (<i>Vicia faba</i> L.) var. minor and var. major as food ingredients. , 2022, 4, e124.		4
59	Cereal Grain Structure by Microscopic Analysis. Food Engineering Series, 2016, , 1-39.	0.3	3
60	Study of grain cell wall structures by microscopic analysis with four different staining techniques. Journal of Cereal Science, 2011, , .	1.8	1