

Ulla Holopainen

List of Publications by Year in descending order

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Version: 2024-02-01

60
papers

2,190
citations

186265

28
h-index

233421

45
g-index

61
all docs

61
docs citations

61
times ranked

2700
citing authors

#	ARTICLE	IF	CITATIONS
1	Monitoring of early 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
2	Pasta Structure Affects Mastication, Bolus Properties, and Postprandial Glucose and Insulin Metabolism in Healthy Adults. Journal of Nutrition, 2022, 152, 994-1005.	2.9	16
3	The effect of dehulling of yellow peas and faba beans on the distribution of carbohydrates upon dry fractionation. LWT - Food Science and Technology, 2022, 163, 113509.	5.2	10
4	Oxidative modification of cellulosic fibres by lytic polysaccharide monooxygenase AA9A from <i>Trichoderma reesei</i> . Cellulose, 2022, 29, 6021-6038.	4.9	7
5	Predicting the Properties of Industrially Produced Oat Flours by the Characteristics of Native Oat Grains or Non-Heat-Treated Groats. Foods, 2021, 10, 1552.	4.3	10
6	Comparison of Whole and Guttled Baltic Herring as a Raw Material for Restructured Fish Product Produced by High-Moisture Extrusion Cooking. Foods, 2020, 9, 1541.	4.3	14
7	Cereal grains and other ingredients. , 2020, , 73-96.		4
8	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. Journal of Food Engineering, 2020, 278, 109937.	5.2	70
9	Impact of in situ produced exopolysaccharides on rheology and texture of fava bean protein concentrate. Food Research International, 2019, 115, 191-199.	6.2	39
10	Biochemical and Techno-Functional Properties of Protein- and Fibre-Rich Hybrid Ingredients Produced by Dry Fractionation from Rice Bran. Food and Bioprocess Technology, 2019, 12, 1487-1499.	4.7	31
11	Effect of cellulase family and structure on modification of wood fibres at high consistency. Cellulose, 2019, 26, 5085-5103.	4.9	24
12	Impact of lactic acid bacteria starter cultures and hydrolytic enzymes on the characteristics of wholegrain crackers. Journal of Cereal Science, 2019, 88, 1-8.	3.7	9
13	Effect of hydrothermal pretreatment severity on lignin inhibition in enzymatic hydrolysis. Bioresource Technology, 2019, 280, 303-312.	9.6	80
14	Clustered Single Cellulosic Fiber Dissolution Kinetics and Mechanisms through Optical Microscopy under Limited Dissolving Conditions. Biomacromolecules, 2018, 19, 1635-1645.	5.4	7
15	Biochemical and sensory characteristics of the cricket and mealworm fractions from supercritical carbon dioxide extraction and air classification. European Food Research and Technology, 2018, 244, 19-29.	3.3	31
16	Use of air classification technology to produce protein-enriched barley ingredients. Journal of Food Engineering, 2018, 222, 169-177.	5.2	24
17	Assessment of biochemical markers identified in wheat for monitoring barley grain tissue. Journal of Cereal Science, 2017, 74, 11-18.	3.7	10
18	Effects of structural and textural properties of brittle cereal foams on mechanisms of oral breakdown and in vitro starch digestibility. Food Research International, 2017, 96, 1-11.	6.2	19

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19	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.	5.2	5
20	High Yield Protein Extraction from Brewer's Spent Grain with Novel Carboxylate Salt - Urea Aqueous Deep Eutectic Solvents. ChemistrySelect, 2017, 2, 9355-9363.	1.5	45
21	Traditional and New Food Uses of Pulses. Cereal Chemistry, 2017, 94, 66-73.	2.2	82
22	Potato peeling costreams as raw materials for biopolymer film preparation. Journal of Applied Polymer Science, 2016, 133, .	2.6	20
23	Dispersion stability of non-refined turnip rapeseed (Brassica rapa) protein concentrate: Impact of thermal, mechanical and enzymatic treatments. Food and Bioproducts Processing, 2016, 99, 29-37.	3.6	8
24	Keratin-reinforced cellulose filaments from ionic liquid solutions. RSC Advances, 2016, 6, 88797-88806.	3.6	16
25	Morphology and Overall Chemical Characterization of Willow (<i>Salix</i> sp.) Inner Bark and Wood: Toward Controlled Deconstruction of Willow Biomass. ACS Sustainable Chemistry and Engineering, 2016, 4, 3871-3876.	6.7	36
26	Steam explosion of Brewer's spent grain improves enzymatic digestibility of carbohydrates and affects solubility and stability of proteins. Applied Biochemistry and Biotechnology, 2016, 180, 94-108.	2.9	35
27	Effect of bioprocessing and fractionation on the structural, textural and sensory properties of gluten-free faba bean pasta. LWT - Food Science and Technology, 2016, 67, 27-36.	5.2	95
28	Effect of Hydrolyzing Enzymes on Wheat Bran Cell Wall Integrity and Protein Solubility. Cereal Chemistry, 2016, 93, 162-171.	2.2	20
29	Cereal Grain Structure by Microscopic Analysis. Food Engineering Series, 2016, , 1-39.	0.7	3
30	Bilberry and bilberry press cake as sources of dietary fibre. Food and Nutrition Research, 2015, 59, 28367.	2.6	26
31	Analysis of Beers from an 1840s Shipwreck. Journal of Agricultural and Food Chemistry, 2015, 63, 2525-2536.	5.2	15
32	Structural and chemical analysis of native and malted barley kernels by polarized Raman spectroscopy (PRS). Journal of Cereal Science, 2015, 62, 73-80.	3.7	12
33	Influence of sulphur application on hordein composition and malting quality of barley (<i>Hordeum</i>) TJ ETQq1 1 0.784314 rgBT /Overlock 1	3.7	7
34	Impact of Particle Size Reduction and Carbohydrate-Hydrolyzing Enzyme Treatment on Protein Recovery from Rapeseed (<i>Brassica rapa</i> L.) Press Cake. Food and Bioprocess Technology, 2015, 8, 2392-2399.	4.7	17
35	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. International Journal of Food Microbiology, 2015, 193, 34-42.	4.7	154
36	Effects of wheat and rye bread structure on mastication process and bolus properties. Food Research International, 2014, 66, 356-364.	6.2	45

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37	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. Journal of Agricultural and Food Chemistry, 2014, 62, 7989-7997.	5.2	58
38	Milling, Water Uptake, and Modification Properties of Different Barley (<i>Hordeum vulgare</i> L.) Lots in Relation to Grain Composition and Structure. Journal of Agricultural and Food Chemistry, 2014, 62, 8875-8882.	5.2	8
39	Characterisation of the sensory properties and market positioning of novel reduced-fat cheese. Innovative Food Science and Emerging Technologies, 2014, 21, 169-178.	5.6	22
40	Endosperm and aleurone cell structure in barley and wheat as studied by optical and Raman microscopy. Journal of Cereal Science, 2013, 57, 543-550.	3.7	74
41	Impact of hydrothermal pre-treatment to chemical composition, enzymatic digestibility and spatial distribution of cell wall polymers. Bioresource Technology, 2013, 138, 156-162.	9.6	52
42	Slow release of a biocidal agent from polymeric microcapsules for preventing biodeterioration. Progress in Organic Coatings, 2013, 76, 269-276.	3.9	54
43	Effects of Disintegration on <i>In Vitro</i> Fermentation and Conversion Patterns of Wheat Aleurone in a Metabolic Colon Model. Journal of Agricultural and Food Chemistry, 2013, 61, 5805-5816.	5.2	30
44	Characterization of Lipids and Lignans in Brewer's Spent Grain and Its Enzymatically Extracted Fraction. Journal of Agricultural and Food Chemistry, 2012, 60, 9910-9917.	5.2	86
45	Daylength effects on protein localisation affect water absorption in barley (<i>Hordeum vulgare</i>) grains. Journal of the Science of Food and Agriculture, 2012, 92, 2944-2951.	3.5	8
46	Effect of a milling pre-treatment on the enzymatic hydrolysis of carbohydrates in brewer's spent grain. Bioresource Technology, 2012, 116, 155-160.	9.6	57
47	Effects of Tyrosinase and Laccase on Oat Proteins and Quality Parameters of Gluten-free Oat Breads. Journal of Agricultural and Food Chemistry, 2011, 59, 8385-8390.	5.2	42
48	Inactive Fluorescently Labeled Xylanase as a Novel Probe for Microscopic Analysis of Arabinoxylan Containing Cereal Cell Walls. Journal of Agricultural and Food Chemistry, 2011, 59, 6369-6375.	5.2	40
49	Printing of Polymer Microcapsules for Enzyme Immobilization on Paper Substrate. Biomacromolecules, 2011, 12, 2008-2015.	5.4	43
50	Study of grain cell wall structures by microscopic analysis with four different staining techniques. Journal of Cereal Science, 2011, , .	3.7	1
51	Differences in suberin content and composition between two varieties of potatoes (<i>Solanum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Technology, 2011, 44, 1355-1361.	5.2	6
52	Potential of dry fractionation of wheat bran for the development of food ingredients, part II: Electrostatic separation of particles. Journal of Cereal Science, 2011, 53, 9-18.	3.7	118
53	Potential of dry fractionation of wheat bran for the development of food ingredients, part I: Influence of ultra-fine grinding. Journal of Cereal Science, 2011, 53, 1-8.	3.7	108
54	Lipid removal enhances separation of oat grain cell wall material from starch and protein. Journal of Cereal Science, 2011, 54, 104-109.	3.7	64

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55	Study of grain cell wall structures by microscopic analysis with four different staining techniques. Journal of Cereal Science, 2011, 54, 363-373.	3.7	63
56	Effects of alkylresorcinols on volume and structure of yeast-leavened bread. Journal of the Science of Food and Agriculture, 2011, 91, 226-232.	3.5	16
57	Wheat Bran AX Properties and Choice of Xylanase Affect Enzymic Production of Wheat Branâ€Derived Arabinoxylanâ€Oligosaccharides. Cereal Chemistry, 2010, 87, 283-291.	2.2	30
58	Suberin of Potato (Solanum tuberosum Var. Nikola): Comparison of the Effect of Cutinase CcCut1 with Chemical Depolymerization. Journal of Agricultural and Food Chemistry, 2009, 57, 9016-9027.	5.2	29
59	Extensive Dry Ball Milling of Wheat and Rye Bran Leads to <i>in Situ</i> Production of Arabinoxylan Oligosaccharides through Nanoscale Fragmentation. Journal of Agricultural and Food Chemistry, 2009, 57, 8467-8473.	5.2	85
60	Endosperm Structure Affects the Malting Quality of Barley (Hordeum vulgareL.). Journal of Agricultural and Food Chemistry, 2005, 53, 7279-7287.	5.2	46