

Mathias P Clausen

List of Publications by Year in descending order

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Version: 2024-02-01

30
papers

1,198
citations

471061

17
h-index

476904

29
g-index

30
all docs

30
docs citations

30
times ranked

1680
citing authors

#	ARTICLE	IF	CITATIONS
1	Cytoskeletal actin dynamics shape a ramifying actin network underpinning immunological synapse formation. <i>Science Advances</i> , 2017, 3, e1603032.	4.7	143
2	Diffusion of lipids and GPI-anchored proteins in actin-free plasma membrane vesicles measured by STED-FCS. <i>Molecular Biology of the Cell</i> , 2017, 28, 1507-1518.	0.9	110
3	Cortical actin networks induce spatio-temporal confinement of phospholipids in the plasma membrane – a minimally invasive investigation by STED-FCS. <i>Scientific Reports</i> , 2015, 5, 11454.	1.6	106
4	A comparative study on fluorescent cholesterol analogs as versatile cellular reporters. <i>Journal of Lipid Research</i> , 2016, 57, 299-309.	2.0	78
5	STED-FLCS: An Advanced Tool to Reveal Spatiotemporal Heterogeneity of Molecular Membrane Dynamics. <i>Nano Letters</i> , 2015, 15, 5912-5918.	4.5	71
6	Super-resolution Microscopy Reveals Compartmentalization of Peroxisomal Membrane Proteins. <i>Journal of Biological Chemistry</i> , 2016, 291, 16948-16962.	1.6	66
7	Visualization of Plasma Membrane Compartmentalization by High-Speed Quantum Dot Tracking. <i>Nano Letters</i> , 2013, 13, 2332-2337.	4.5	65
8	The Probe Rules in Single Particle Tracking. <i>Current Protein and Peptide Science</i> , 2011, 12, 699-713.	0.7	61
9	FoCuS-point: software for STED fluorescence correlation and time-gated single photon counting. <i>Bioinformatics</i> , 2016, 32, 958-960.	1.8	57
10	The antipsychotic drug chlorpromazine enhances the cytotoxic effect of tamoxifen in tamoxifen-sensitive and tamoxifen-resistant human breast cancer cells. <i>Anti-Cancer Drugs</i> , 2009, 20, 723-735.	0.7	54
11	Convergence of lateral dynamic measurements in the plasma membrane of live cells from single particle tracking and STED-FCS. <i>Journal Physics D: Applied Physics</i> , 2017, 50, 063001.	1.3	52
12	A straightforward approach for gated STED-FCS to investigate lipid membrane dynamics. <i>Methods</i> , 2015, 88, 67-75.	1.9	50
13	Regulation of peroxisomal matrix protein import by ubiquitination. <i>Biochimica Et Biophysica Acta - Molecular Cell Research</i> , 2016, 1863, 838-849.	1.9	46
14	Optimized processing and analysis of conventional confocal microscopy generated scanning FCS data. <i>Methods</i> , 2018, 140-141, 62-73.	1.9	33
15	Enhancing the health potential of processed meat: the effect of chitosan or carboxymethyl cellulose enrichment on inherent microstructure, water mobility and oxidation in a meat-based food matrix. <i>Food and Function</i> , 2018, 9, 4017-4027.	2.1	27
16	Simultaneous Multi-Species Tracking in Live Cells with Quantum Dot Conjugates. <i>PLoS ONE</i> , 2014, 9, e97671.	1.1	26
17	Compressed fluids extraction methods, yields, antioxidant activities, total phenolics and flavonoids content for Brazilian Mantiqueira hops. <i>Journal of Supercritical Fluids</i> , 2021, 170, 105155.	1.6	19
18	Pathways to optical STED microscopy. <i>NanoBioluming</i> , 2014, 1, .	1.0	18

#	ARTICLE	IF	CITATIONS
19	The quest for umami: Can sous vide contribute?. International Journal of Gastronomy and Food Science, 2018, 13, 129-133.	1.3	18
20	Consumer perception of snack sausages enriched with umami-tasting meat protein hydrolysates. Meat Science, 2019, 150, 65-76.	2.7	17
21	Squids of the North: Gastronomy and gastrophysics of Danish squid. International Journal of Gastronomy and Food Science, 2018, 14, 66-76.	1.3	16
22	Super-resolution microscopy to visualize and quantify protein microstructural organization in food materials and its relation to rheology: Egg white proteins. Food Hydrocolloids, 2022, 124, 107281.	5.6	12
23	Bridging the Gap between Single Molecule and Ensemble Methods for Measuring Lateral Dynamics in the Plasma Membrane. PLoS ONE, 2013, 8, e78096.	1.1	11
24	Zein-stabilized emulsions by ethanol addition; stability and microstructure. Food Hydrocolloids, 2022, 133, 107973.	5.6	9
25	ns-time resolution for multispecies STED-FLIM and artifact free STED-FCS. , 2016, , .		8
26	Gastronomy unravelled by physics: Gastrophysics. International Journal of Food Design, 2021, 6, 153-180.	0.6	8
27	Microscopic characterization of fatty liver-based emulsions: Bridging microstructure and texture in foie gras and pÂ©tÂ©. Physics of Fluids, 2021, 33, .	1.6	7
28	Gastrophysical and chemical characterization of structural changes in cooked squid mantle. Journal of Food Science, 2021, 86, 4811-4827.	1.5	4
29	The Microscopic Structure of Crunchy and Crispy Jellyfish. Biophysical Journal, 2018, 114, 538a.	0.2	3
30	Feasibility of United Arab Emirates Native Seaweed Ulva intestinalis as a Food Source: Study of Nutritional and Mineral Compositions. Phycology, 2022, 2, 120-131.	1.7	3