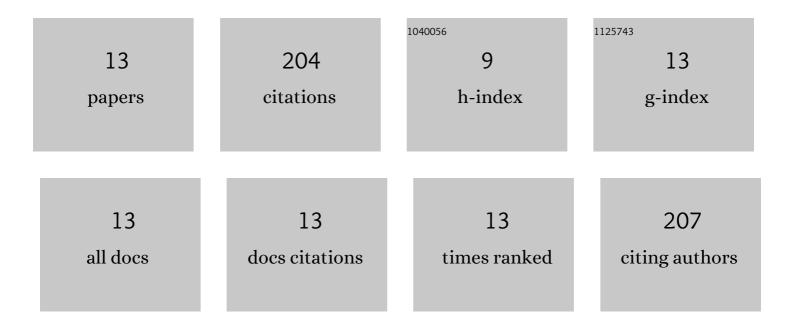
## Sandra Ebert

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7875377/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Production of protein-rich extracts from disrupted microalgae cells: Impact of solvent treatment and lyophilization. Algal Research, 2018, 36, 67-76.	4.6	35
2	Emulsifying properties of water-soluble proteins extracted from the microalgae <i>Chlorella sorokiniana</i> and <i>Phaeodactylum tricornutum</i> . Food and Function, 2019, 10, 754-764.	4.6	34
3	Continuous production of core-shell protein nanoparticles by antisolvent precipitation using dual-channel microfluidization: Caseinate-coated zein nanoparticles. Food Research International, 2017, 92, 48-55.	6.2	31
4	Survey of aqueous solubility, appearance, and pH of plant protein powders from carbohydrate and vegetable oil production. LWT - Food Science and Technology, 2020, 133, 110078.	5.2	26
5	Formation and Stability of Emulsions Prepared with a Water-Soluble Extract from the Microalga <i>Chlorella protothecoides</i> . Journal of Agricultural and Food Chemistry, 2019, 67, 6551-6558.	5.2	18
6	Influence of protein extraction and texturization on odorâ€active compounds of pea proteins. Journal of the Science of Food and Agriculture, 2022, 102, 1021-1029.	3.5	18
7	Aggregation behavior of solubilized meat - Potato protein mixtures. Food Hydrocolloids, 2021, 113, 106388.	10.7	12
8	Influence of protein and solid fat content on mechanical properties and comminution behavior of structured plant-based lipids. Food Research International, 2021, 145, 110416.	6.2	10
9	Buffering capacity of wet texturized plant proteins in comparison to pork meat. Food Research International, 2021, 150, 110803.	6.2	9
10	Establishing the Mixing and Solubilization Behavior of Pork Meat and Potato Proteins at Acidic to Neutral pH. ACS Food Science & Technology, 2021, 1, 410-417.	2.7	4
11	Influence of wet extrudates from pumpkin seed proteins on drying, texture, and appearance of dry-cured hybrid sausages. European Food Research and Technology, 2022, 248, 1469-1484.	3.3	4
12	Acidification behavior of mixtures of pork meat and wet texturized plant proteins in a minced model system. Journal of Food Science, 2022, 87, 1731-1741.	3.1	2
13	Effect of varying pH on solution interactions of soluble meat proteins with different plant proteins. Food and Function, 2022, 13, 944-956.	4.6	1