

Sandra Ebert

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

204
citations

1039406

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1125271

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all docs

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docs citations

13
times ranked

207
citing authors

#	ARTICLE	IF	CITATIONS
1	Production of protein-rich extracts from disrupted microalgae cells: Impact of solvent treatment and lyophilization. <i>Algal Research</i> , 2018, 36, 67-76.	2.4	35
2	Emulsifying properties of water-soluble proteins extracted from the microalgae <i>Chlorella sorokiniana</i> and <i>Phaeodactylum tricornutum</i> . <i>Food and Function</i> , 2019, 10, 754-764.	2.1	34
3	Continuous production of core-shell protein nanoparticles by antisolvent precipitation using dual-channel microfluidization: Caseinate-coated zein nanoparticles. <i>Food Research International</i> , 2017, 92, 48-55.	2.9	31
4	Survey of aqueous solubility, appearance, and pH of plant protein powders from carbohydrate and vegetable oil production. <i>LWT - Food Science and Technology</i> , 2020, 133, 110078.	2.5	26
5	Formation and Stability of Emulsions Prepared with a Water-Soluble Extract from the Microalga <i>Chlorella protothecoides</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 6551-6558.	2.4	18
6	Influence of protein extraction and texturization on odor-active compounds of pea proteins. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 1021-1029.	1.7	18
7	Aggregation behavior of solubilized meat - Potato protein mixtures. <i>Food Hydrocolloids</i> , 2021, 113, 106388.	5.6	12
8	Influence of protein and solid fat content on mechanical properties and comminution behavior of structured plant-based lipids. <i>Food Research International</i> , 2021, 145, 110416.	2.9	10
9	Buffering capacity of wet texturized plant proteins in comparison to pork meat. <i>Food Research International</i> , 2021, 150, 110803.	2.9	9
10	Establishing the Mixing and Solubilization Behavior of Pork Meat and Potato Proteins at Acidic to Neutral pH. <i>ACS Food Science & Technology</i> , 2021, 1, 410-417.	1.3	4
11	Influence of wet extrudates from pumpkin seed proteins on drying, texture, and appearance of dry-cured hybrid sausages. <i>European Food Research and Technology</i> , 2022, 248, 1469-1484.	1.6	4
12	Acidification behavior of mixtures of pork meat and wet texturized plant proteins in a minced model system. <i>Journal of Food Science</i> , 2022, 87, 1731-1741.	1.5	2
13	Effect of varying pH on solution interactions of soluble meat proteins with different plant proteins. <i>Food and Function</i> , 2022, 13, 944-956.	2.1	1