

Sandra Ebert

List of Publications by Year in descending order

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| # | 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. | 4.6 | 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. | 4.6 | 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. | 6.2 | 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. | 5.2 | 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. | 5.2 | 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. | 3.5 | 18 |
| 7 | Aggregation behavior of solubilized meat - Potato protein mixtures. <i>Food Hydrocolloids</i> , 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. <i>Food Research International</i> , 2021, 145, 110416. | 6.2 | 10 |
| 9 | Buffering capacity of wet texturized plant proteins in comparison to pork meat. <i>Food Research International</i> , 2021, 150, 110803. | 6.2 | 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. | 2.7 | 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. | 3.3 | 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. | 3.1 | 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. | 4.6 | 1 |