Sandra Ebert

List of Publications by Year
in descending order

13 papers	204 citations	1040056 9 h-index	1125743 13 g-index
13 all docs	13 docs citations	13 times ranked	207 citing authors

#	Article	IF	Citations
1	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
2	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
3	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
4	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
5	Aggregation behavior of solubilized meat - Potato protein mixtures. Food Hydrocolloids, 2021, 113, 106388.	10.7	12
6	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
7	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
8	Buffering capacity of wet texturized plant proteins in comparison to pork meat. Food Research International, 2021, 150, 110803.	6.2	9
9	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
10	Emulsifying properties of water-soluble proteins extracted from the microalgae Chlorella sorokiniana and Phaeodactylum tricornutum. Food and Function, 2019, 10, 754-764.	4.6	34
11	Formation and Stability of Emulsions Prepared with a Water-Soluble Extract from the Microalga Chlorella protothecoides. Journal of Agricultural and Food Chemistry, 2019, 67, 6551-6558.	5.2	18
12	Production of protein-rich extracts from disrupted microalgae cells: Impact of solvent treatment and lyophilization. Algal Research, 2018, 36, 67-76.	4.6	35
13	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