Eva Johansson

List of Publications by Year
in descending order

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125 papers	4,340 citations	87843 38 h-index	138417 58 g-index
127 all docs	127 docs citations	127 times ranked	3415 citing authors

#	Article	IF	Citations
1	Effects of Wheat Cultivar and Nitrogen Application on Storage Protein Composition and Breadmaking Quality. Cereal Chemistry, 2001, 78, 19-25.	1.1	163
2	Wheat Gluten Polymer Structures: The Impact of Genotype, Environment, and Processing on Their Functionality in Various Applications. Cereal Chemistry, 2013, 90, 367-376.	1.1	159
3	Transport and Tensile Properties of Compression-Molded Wheat Gluten Films. Biomacromolecules, 2004, 5, 2020-2028.	2.6	158
4	Variation in protein composition of wheat flour and its relationship to dough mixing behaviour. Journal of Cereal Science, 2004, 40, 31-39.	1.8	113
5	Carotenoids in Sea Buckthorn (Hippophae rhamnoides L.) Berries during Ripening and Use of Pheophytin a as a Maturity Marker. Journal of Agricultural and Food Chemistry, 2009, 57, 250-258.	2.4	104
6	Combined effect of genetic and environmental factors on the accumulation ofÂproteins in the wheat grain and their relationship to bread-making quality. Journal of Cereal Science, 2013, 57, 170-174.	1.8	98
7	Mineral Composition of Organically Grown Wheat Genotypes: Contribution to Daily Minerals Intake. International Journal of Environmental Research and Public Health, 2010, 7, 3442-3456.	1.2	94
8	Phenols and Ascorbic Acid in Black Currants (Ribes nigrum L.): Variation Due to Genotype, Location, and Year. Journal of Agricultural and Food Chemistry, 2013, 61, 9298-9306.	2.4	94
9	A new 2DSÂ·2RL Robertsonian translocation transfers stem rust resistance gene Sr59 into wheat. Theoretical and Applied Genetics, 2016, 129, 1383-1392.	1.8	89
10	Contribution of Organically Grown Crops to Human Health. International Journal of Environmental Research and Public Health, 2014, 11, 3870-3893.	1.2	85
11	An Optimized Method for Analysis of Phenolic Compounds in Buds, Leaves, and Fruits of Black Currant (Ribes nigrum L.). Journal of Agricultural and Food Chemistry, 2012, 60, 10501-10510.	2.4	81
12	Injection-molded nanocomposites and materials based on wheat gluten. International Journal of Biological Macromolecules, 2011, 48, 146-152.	3.6	78
13	Potential of Jerusalem artichoke (Helianthus tuberosus L.) as a biorefinery crop. Industrial Crops and Products, 2014, 56, 231-240.	2.5	78
14	Aging Properties of Films of Plasticized Vital Wheat Gluten Cast from Acidic and Basic Solutions. Biomacromolecules, 2006, 7, 1657-1664.	2.6	76
15	Influence of nitrogen application rate and timing on grain protein composition and gluten strength in Swedish wheat cultivars. Journal of Plant Nutrition and Soil Science, 2004, 167, 345-350.	1.1	70
16	Carotenoid content and composition in rose hips (Rosa spp.) during ripening, determination of suitable maturity marker and implications for health promoting food products. Food Chemistry, 2011, 128, 689-696.	4.2	70
17	Properties of Extruded Vital Wheat Gluten Sheets with Sodium Hydroxide and Salicylic Acid. Biomacromolecules, 2009, 10, 479-488.	2.6	66
18	Variation in bread-making quality: effects of weather parameters on protein concentration and quality in some Swedish wheat cultivars grown during the period 1975-1996. Journal of the Science of Food and Agriculture, 1998, 78, 109-118.	1.7	63

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19	Structure and Morphology of Wheat Gluten Films: From Polymeric Protein Aggregates toward Superstructure Arrangements. Biomacromolecules, 2011, 12, 1438-1448.	2.6	61
20	Detection, Chromosomal Location and Evaluation of the Functional Value of a Novel High Mr Glutenin Subunit Found in Swedish Wheats. Journal of Cereal Science, 1993, 17, 237-245.	1.8	60
21	Mechanical Properties and Network Structure of Wheat Gluten Foams. Biomacromolecules, 2011, 12, 1707-1715.	2.6	60
22	Influences of cultivar, cultivation year and fertilizer rate on amount of protein groups and amount and size distribution of mono- and polymeric proteins in wheat. Journal of Agricultural Science, 2003, 140, 275-284.	0.6	56
23	Detection of y-type Subunit at theGlu-A1Locus in Some Swedish Bread Wheat Lines. Journal of Cereal Science, 1996, 23, 203-211.	1.8	55
24	Enlarged Processing Window of Plasticized Wheat Gluten Using Salicylic Acid. Biomacromolecules, 2006, 7, 771-776.	2.6	55
25	Advances in the Use of Protein-Based Materials: Toward Sustainable Naturally Sourced Absorbent Materials. ACS Sustainable Chemistry and Engineering, 2019, 7, 4532-4547.	3.2	55
26	Modeling to Understand Plant Protein Structure-Function Relationshipsâ€"Implications for Seed Storage Proteins. Molecules, 2020, 25, 873.	1.7	54
27	Structural architecture and solubility of native and modified gliadin and glutenin proteins: non-crystalline molecular and atomic organization. RSC Advances, 2014, 4, 2051-2060.	1.7	52
28	Protein polymer build-up during wheat grain development: influences of temperature and nitrogen timing. Journal of the Science of Food and Agriculture, 2005, 85, 473-479.	1.7	50
29	Tocopherols and Tocotrienols in Sea Buckthorn (Hippophae rhamnoides L.) Berries during Ripening. Journal of Agricultural and Food Chemistry, 2008, 56, 6701-6706.	2.4	49
30	Economically Viable Components from Jerusalem Artichoke (Helianthus tuberosus L.) in a Biorefinery Concept. International Journal of Molecular Sciences, 2015, 16, 8997-9016.	1.8	48
31	Concurrent Drought and Temperature Stress in Riceâ€"A Possible Result of the Predicted Climate Change: Effects on Yield Attributes, Eating Characteristics, and Health Promoting Compounds. International Journal of Environmental Research and Public Health, 2019, 16, 1043.	1.2	48
32	Highly porous flame-retardant and sustainable biofoams based on wheat gluten and in situ polymerized silica. Journal of Materials Chemistry A, 2014, 2, 20996-21009.	5.2	47
33	Seasonal effects on storage proteins and gluten strength in four Swedish wheat cultivars. Journal of the Science of Food and Agriculture, 2002, 82, 1305-1311.	1.7	46
34	Use of Industrial Hemp Fibers to Reinforce Wheat Gluten Plastics. Journal of Polymers and the Environment, 2009, 17, 259-266.	2.4	46
35	The impact of newly produced protein and dietary fiber rich fractions of yellow pea (Pisum sativum L.) on the structure and mechanical properties of pasta-like sheets. Food Research International, 2018, 106, 607-618.	2.9	46
36	Influences of weather, cultivar and fertiliser rate on grain protein polymer accumulation in fieldâ€grown winter wheat, and relations to grain water content and falling number. Journal of the Science of Food and Agriculture, 2008, 88, 2011-2018.	1.7	42

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37	Individual and interactive effects of cultivar maturation time, nitrogen regime and temperature level on accumulation of wheat grain proteins. Journal of the Science of Food and Agriculture, 2011, 91, n/a-n/a.	1.7	42
38	Highly Absorbing Antimicrobial Biofoams Based on Wheat Gluten and Its Biohybrids. ACS Sustainable Chemistry and Engineering, 2016, 4, 2395-2404.	3.2	41
39	Is organically produced wheat a source of tocopherols and tocotrienols for health food?. Food Chemistry, 2012, 132, 1789-1795.	4.2	40
40	Sources of Stem Rust Resistance in Wheat-Alien Introgression Lines. Plant Disease, 2016, 100, 1101-1109.	0.7	38
41	Title is missing!. Euphytica, 2002, 126, 143-149.	0.6	37
42	A transnational and holistic breeding approach is needed for sustainable wheat production in the Baltic Sea region. Physiologia Plantarum, 2018, 164, 442-451.	2.6	36
43	Carboxylated Wheat Gluten Proteins: A Green Solution for Production of Sustainable Superabsorbent Materials. Biomacromolecules, 2020, 21, 1709-1719.	2.6	35
44	Novel Foams Based on Freezeâ€Dried Renewable Vital Wheat Gluten. Macromolecular Materials and Engineering, 2010, 295, 796-801.	1.7	34
45	Protein network structure and properties of wheat gluten extrudates using a novel solvent-free approach with urea as a combined denaturant and plasticiser. Soft Matter, 2011, 7, 9416.	1.2	34
46	Commercial potato protein concentrate as a novel source for thermoformed bio-based plastic films with unusual polymerisation and tensile properties. RSC Advances, 2015, 5, 32217-32226.	1.7	32
47	Effects of Harvesting Date and Storage on the Amounts of Polyacetylenes in Carrots, Daucus carota. Journal of Agricultural and Food Chemistry, 2010, 58, 11703-11708.	2.4	31
48	Carotenoid Content in Organically Produced Wheat: Relevance for Human Nutritional Health on Consumption. International Journal of Environmental Research and Public Health, 2015, 12, 14068-14083.	1.2	31
49	Mineral Nutritional Yield and Nutrient Density of Locally Adapted Wheat Genotypes under Organic Production. Foods, 2016, 5, 89.	1.9	31
50	Perception of pesticide use by farmers and neighbors in two periurban areas. Science of the Total Environment, 2011, 412-413, 77-86.	3.9	30
51	Superabsorbent and Fully Biobased Protein Foams with a Natural Cross-Linker and Cellulose Nanofibers. ACS Omega, 2019, 4, 18257-18267.	1.6	30
52	Impact of pH Modification on Protein Polymerization and Structureâ€“Function Relationships in Potato Protein and Wheat Gluten Composites. International Journal of Molecular Sciences, 2019, 20, 58.	1.8	30
53	Diverse Wheat-Alien Introgression Lines as a Basis for Durable Resistance and Quality Characteristics in Bread Wheat. Frontiers in Plant Science, 2020, 11, 1067.	1.7	30
54	Oilseed Meal Based Plastics from Plasticized, Hot Pressed Crambe abyssinica and Brassica carinata Residuals. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 1229-1237.	0.8	29

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55	Mild gluten separation â€“ A non-destructive approach to fine tune structure and mechanical behavior of wheat gluten films. Industrial Crops and Products, 2015, 73, 90-98.	2.5	29
56	Flexible strength-improved and crack-resistant biocomposites based on plasticised wheat gluten reinforced with a flax-fibre-weave. Composites Part A: Applied Science and Manufacturing, 2017, 94, 61-69.	3.8	29
57	Genotypic and Environmental Effects on Wheat Technological and Nutritional Quality. , 2020, , 171-204.		29
58	Quality evaluation of D-zone omega gliadins in wheat. Plant Breeding, 1996, 115, 57-62.	1.0	28
59	Novel freeze-dried foams from glutenin- and gliadin-rich fractions. RSC Advances, 2012, 2, 6617.	1.7	28
60	Naturally-occurring bromophenol to develop fire retardant gluten biopolymers. Journal of Cleaner Production, 2020, 243, 118552.	4.6	27
61	Glutenin and Gliadin, a Piece in the Puzzle of their Structural Properties in the Cell Described through Monte Carlo Simulations. Biomolecules, 2020, 10, 1095.	1.8	27
62	Macromolecular changes and nano-structural arrangements in gliadin and glutenin films upon chemical modification. International Journal of Biological Macromolecules, 2015, 79, 151-159.	3.6	26
63	The development of fire and microbe resistant sustainable gluten plastics. Journal of Cleaner Production, 2019, 222, 163-173.	4.6	25
64	Monitoring Nanostructure Dynamics and Polymerization in Glycerol Plasticized Wheat Gliadin and Glutenin Films: Relation to Mechanical Properties. ACS Sustainable Chemistry and Engineering, 2016, 4, 2998-3007.	3.2	24
65	Can nitrogen fertilization be used to modulate yield, protein content and bread-making quality in Uruguayan wheat?. Journal of Cereal Science, 2019, 85, 153-161.	1.8	23
66	Side Streams of Broccoli Leaves: A Climate Smart and Healthy Food Ingredient. International Journal of Environmental Research and Public Health, 2020, 17, 2406.	1.2	23
67	Changes in the hierarchical protein polymer structure: urea and temperature effects on wheat gluten films. RSC Advances, 2012, 2, 11908.	1.7	22
68	Tocopherols in rose hips (Rosa spp.) during ripening. Journal of the Science of Food and Agriculture, 2012, 92, 2116-2121.	1.7	22
69	Preparation, Properties, Protein Cross-Linking and Biodegradability of Plasticizer-Solvent Free Hemp Fibre Reinforced Wheat Gluten, Glutenin, and Gliadin Composites. BioResources, 2014, 9, .	0.5	22
70	Protein fractionation of broccoli (Brassica oleracea, var. Italica) and kale (Brassica oleracea, var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 14 content. Food and Bioproducts Processing, 2021, 130, 229-243.	1.8	22
71	Protein Fractionation of Green Leaves as an Underutilized Food Sourceâ€"Protein Yield and the Effect of Process Parameters. Foods, 2021, 10, 2533.	1.9	22
72	Effect of Mixing Time on Gluten Recovered by Ultracentrifugation Studied by Microscopy and Rheological Measurements. Cereal Chemistry, 2005, 82, 375-384.	1.1	21

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73	Effects of fiber blending and diamines on wheat gluten materials reinforced with hemp fiber. Journal of Materials Science, 2010, 45, 4196-4205.	1.7	21
74	Towards the understanding of bread-making quality in organically grown wheat: Dough mixing behaviour, protein polymerisation and structural properties. Journal of Cereal Science, 2012, 56, 659-666.	1.8	21
75	A facile way of making inexpensive rigid and soft protein biofoams with rapid liquid absorption. Industrial Crops and Products, 2018, 119, 41-48.	2.5	21
76	Novel Sustainable Superabsorbents: A One-Pot Method for Functionalization of Side-Stream Potato Proteins. ACS Sustainable Chemistry and Engineering, 2019, 7, 17845-17854.	3.2	21
77	Crosslinks in wheat gluten films with hexagonal close-packed protein structures. Industrial Crops and Products, 2013, 51, 229-235.	2.5	20
78	The use of plants as a â€œgreen factoryâ€•to produce high strength gluten-based materials. Green Chemistry, 2016, 18, 2782-2792.	4.6	20
79	Morphological and structural heterogeneity of solid gliadin food foams modified with transglutaminase and food grade dispersants. Food Hydrocolloids, 2020, 108, 105995.	5.6	20
80	Climate Change Impact on Wheat Performanceâ€”Effects on Vigour, Plant Traits and Yield from Early and Late Drought Stress in Diverse Lines. International Journal of Molecular Sciences, 2022, 23, 3333.	1.8	20
81	Healthy food from organic wheat: choice of genotypes for production and breeding. Journal of the Science of Food and Agriculture, 2012, 92, 2826-2832.	1.7	19
82	Impact of gluten separation process and transglutaminase source on gluten based dough properties. Food Hydrocolloids, 2019, 87, 661-669.	5.6	19
83	Transglutaminase from newly isolated Streptomyces sp. CBMAI 1617: Production optimization, characterization and evaluation in wheat protein and dough systems. Food Chemistry, 2018, 241, 403-410.	4.2	18
84	Extrusion of Porous Protein-Based Polymers and Their Liquid Absorption Characteristics. Polymers, 2020, 12, 459.	2.0	18
85	Locally Adapted and Organically Grown Landrace and Ancient Spring Cerealsâ€”A Unique Source of Minerals in the Human Diet. Foods, 2021, 10, 393.	1.9	18
86	Concentration of some heavy metals in organically grown primitive, old and modern wheat genotypes: Implications for human health. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2012, 47, 751-758.	0.7	16
87	Breeding for wheat quality to assure food security of a staple crop: the case study of Tajikistan. Agriculture and Food Security, 2015, 4, .	1.6	16
88	New Transcriptome-Based SNP Markers for Noug (Guizotia abyssinica) and Their Conversion to KASP Markers for Population Genetics Analyses. Genes, 2020, 11, 1373.	1.0	16
89	Polyacetylenes in fresh and stored carrots (Daucus carota): relations to root morphology and sugar content. Journal of the Science of Food and Agriculture, 2012, 92, 1748-1754.	1.7	15
90	Innovatively processed quinoa (Chenopodium quinoa <scp>W</scp>illd.) food: chemistry, structure and endâ€use characteristics. Journal of the Science of Food and Agriculture, 2022, 102, 5065-5076.	1.7	15

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91	Economic viability of protein concentrate production from green biomass of intermediate crops: A pre-feasibility study. Journal of Cleaner Production, 2021, 294, 126304.	4.6	15
92	Unraveling the Structural Puzzle of the Giant Glutenin Polymerâ€"An Interplay between Protein Polymerization, Nanomorphology, and Functional Properties in Bioplastic Films. ACS Omega, 2018, 3, 5584-5592.	1.6	14
93	Effect of intermittent drought on grain yield and quality of rice (Oryza sativa L.) grown in Rwanda. Journal of Agronomy and Crop Science, 2020, 206, 252-262.	1.7	14
94	High Capacity Functionalized Protein Superabsorbents from an Agricultural Coâ€Product: A Cradleâ€toâ€Cradle Approach. Advanced Sustainable Systems, 2020, 4, 2000110.	2.7	14
95	Acylation of agricultural protein biomass yields biodegradable superabsorbent plastics. Communications Chemistry, 2021, 4, .	2.0	14
96	Effect of Additives on the Tensile Performance and Protein Solubility of Industrial Oilseed Residual Based Plastics. Journal of Agricultural and Food Chemistry, 2014, 62, 6707-6715.	2.4	12
97	Extruded High Quality Materials from Wheat Gluten. Polymers From Renewable Resources, 2010, 1, 173-186.	0.8	11
98	Major phenolic compounds in black currant (Ribes nigrum L.) buds: Variation due to genotype, ontogenetic stage and location. LWT - Food Science and Technology, 2015, 63, 1274-1280.	2.5	11
99	Freeze-dried wheat gluten biofoams; scaling up with water welding. Industrial Crops and Products, 2017, 97, 184-190.	2.5	11
100	Tocochromanol concentration, protein composition and baking quality of white flour of South African wheat cultivars. Journal of Food Composition and Analysis, 2014, 33, 127-131.	1.9	10
101	Correlations between Polyacetylene Concentrations in Carrot (Daucus carota L.) and Various Soil Parameters. Foods, 2016, 5, 60.	1.9	10
102	Carotenoid Extraction from Locally and Organically Produced Cereals Using Saponification Method. Processes, 2021, 9, 783.	1.3	10
103	Development of bioplastics based on agricultural sideâ€stream products: Film extrusion of <scp>C</scp>rambe abyssinica/wheat gluten blends for packaging purposes. Journal of Applied Polymer Science, 2016, 133, .	1.3	9
104	Effect of extraction routes on protein content, solubility and molecular weight distribution of Crambe abyssinica protein concentrates and thermally processed films thereof. Industrial Crops and Products, 2017, 97, 591-598.	2.5	9
105	Processing conditions and transglutaminase sources to â€œdriveâ€•the wheat gluten dough quality. Innovative Food Science and Emerging Technologies, 2020, 65, 102439.	2.7	9
106	Nutritional Profile of the Ethiopian Oilseed Crop Noug (Guizotia abyssinica Cass.): Opportunities for Its Improvement as a Source for Human Nutrition. Foods, 2021, 10, 1778.	1.9	9
107	Clustering and cross-linking of the wheat storage protein Î±-gliadin: A combined experimental and theoretical approach. International Journal of Biological Macromolecules, 2022, 211, 592-615.	3.6	9
108	Optimizing yield and quality in malting barley by the governance of field cultivation conditions. Journal of Cereal Science, 2018, 82, 230-242.	1.8	8

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109	Amount and Size Distribution of Monomeric and Polymeric Proteins in the Grain of Organically Produced Wheat. Cereal Chemistry, 2013, 90, 80-86.	1.1	7
110	Constraints and Perspectives for Sustainable Wheat Production in Tajikistan. Frontiers in Sustainable Food Systems, 2020, 4, .	1.8	7
111	Phenocave: An Automated, Standalone, and Affordable Phenotyping System for Controlled Growth Conditions. Plants, 2021, 10, 1817.	1.6	7
112	Grain Quality in Breeding. , 2020, , 273-307.		7
113	The Content of Tocols in South African Wheat; Impact on Nutritional Benefits. Foods, 2017, 6, 95.	1.9	6
114	Doctoral Education and Institutional Research Capacity Strengthening: An Example at Makerere University in Uganda (2000â€“2013). Higher Education Policy, 2014, 27, 195-217.	1.3	5
115	Quality and Grain Yield Attributes of Rwandan Rice (Oryza sativa L.) Cultivars Grown in a Biotron Applying Two NPK Levels. Journal of Food Quality, 2018, 2018, 1-12.	1.4	5
116	Genotype and Maturity Stage Affect the Content and Composition of Polyamines in Tomatoâ€”Possible Relations to Plant and Human Health. Horticulturae, 2021, 7, 300.	1.2	5
117	Influence of organic manures on carrot (Daucus carota L.) crops grown in a long-term field experiment in Sweden. Renewable Agriculture and Food Systems, 2016, 31, 258-268.	0.8	4
118	Lupin Protein Isolate Structure Diversity in Frozen-Cast Foams: Effects of Transglutaminases and Edible Fats. Molecules, 2021, 26, 1717.	1.7	4
119	Sustainable Wheat Production and Food Security of Domestic Wheat in Tajikistan: Implications of Seed Health and Protein Quality. International Journal of Environmental Research and Public Health, 2021, 18, 5751.	1.2	4
120	Effect of planting date on flowering time in wheat. Physiologia Plantarum, 1996, 96, 338-341.	2.6	3
121	Effect of planting date on flowering time in wheat. Physiologia Plantarum, 1996, 96, 338-341.	2.6	3
122	Governing plant development in barley (Hordeum vulgare L.): relation to protein composition and breakdown rates of protein polymers during malting. Journal of the Science of Food and Agriculture, 2014, 94, 1559-1567.	1.7	3
123	Film Extrusion of Crambe abyssinica/Wheat Gluten Blends. Journal of Visualized Experiments, 2017, , .	0.2	3
124	Effect on radish pests by application of insecticides in a nearby spring oilseed rape field. Journal of Applied Entomology, 2011, 135, 168-176.	0.8	2
125	21. The underutilised side streams of broccoli and kale â€“ valorisation via proteins and phenols. , 2019, , .		0