Eva Johansson

List of Publications by Citations

122 papers	3,227 citations	35 h-index	50 g-index
127 ext. papers	3,761 ext. citations	5 avg, IF	5.37 L-index

#	Paper	IF	Citations
122	Transport and tensile properties of compression-molded wheat gluten films. *Biomacromolecules*, **2004**, 5, 2020-8	6.9	144
121	Effects of Wheat Cultivar and Nitrogen Application on Storage Protein Composition and Breadmaking Quality. *Cereal Chemistry*, **2001**, 78, 19-25	2.4	133
120	Wheat Gluten Polymer Structures: The Impact of Genotype, Environment, and Processing on Their Functionality in Various Applications. *Cereal Chemistry*, **2013**, 90, 367-376	2.4	118
119	Variation in protein composition of wheat flour and its relationship to dough mixing behaviour. *Journal of Cereal Science*, **2004**, 40, 31-39	3.8	91
118	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, 250-8	5.7	90
117	Combined effect of genetic and environmental factors on the accumulation of proteins in the wheat grain and their relationship to bread-making quality. *Journal of Cereal Science*, **2013**, 57, 170-174	3.8	76
116	Mineral composition of organically grown wheat genotypes: contribution to daily minerals intake. *International Journal of Environmental Research and Public Health*, **2010**, 7, 3442-56	4.6	75
115	Potential of Jerusalem artichoke (Helianthus tuberosus L.) as a biorefinery crop. *Industrial Crops and Products*, **2014**, 56, 231-240	5.9	70
114	Injection-molded nanocomposites and materials based on wheat gluten. *International Journal of Biological Macromolecules*, **2011**, 48, 146-52	7.9	68
113	Aging properties of films of plasticized vital wheat gluten cast from acidic and basic solutions. *Biomacromolecules*, **2006**, 7, 1657-64	6.9	68
112	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, 10501-10	5.7	65
111	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, 9298-306	5.7	62
110	Properties of extruded vital wheat gluten sheets with sodium hydroxide and salicylic acid. *Biomacromolecules*, **2009**, 10, 479-88	6.9	62
109	Structure and morphology of wheat gluten films: from polymeric protein aggregates toward superstructure arrangements. *Biomacromolecules*, **2011**, 12, 1438-48	6.9	58
108	Contribution of organically grown crops to human health. *International Journal of Environmental Research and Public Health*, **2014**, 11, 3870-93	4.6	57
107	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	4.3	57
106	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	2.3	56

105	Mechanical properties and network structure of wheat gluten foams. *Biomacromolecules*, **2011**, 12, 1707-15	6.9	54
104	Enlarged processing window of plasticized wheat gluten using salicylic acid. *Biomacromolecules*, **2006**, 7, 771-6	6.9	53
103	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	8.5	52
102	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	1	52
101	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	3.8	52
100	Detection of y-type Subunit at theGlu-A1Locus in Some Swedish Bread Wheat Lines. *Journal of Cereal Science*, **1996**, 23, 203-211	3.8	49
99	Tocopherols and tocotrienols in sea buckthorn (Hippophae rhamnoides L.) berries during ripening. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 6701-6	5.7	47
98	Structural architecture and solubility of native and modified gliadin and glutenin proteins: non-crystalline molecular and atomic organization. *RSC Advances*, **2014**, 4, 2051-2060	3.7	45
97	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	4.3	42
96	A new 2DS□2RL Robertsonian translocation transfers stem rust resistance gene Sr59 into wheat. *Theoretical and Applied Genetics*, **2016**, 129, 1383-1392	6	41
95	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	13	39
94	Use of Industrial Hemp Fibers to Reinforce Wheat Gluten Plastics. *Journal of Polymers and the Environment*, **2009**, 17, 259-266	4.5	38
93	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	4.3	38
92	Advances in the Use of Protein-Based Materials: Toward Sustainable Naturally Sourced Absorbent Materials. *ACS Sustainable Chemistry and Engineering*, **2019**, 7, 4532-4547	8.3	37
91	Economically viable components from Jerusalem artichoke (Helianthus tuberosus L.) in a biorefinery concept. *International Journal of Molecular Sciences*, **2015**, 16, 8997-9016	6.3	35
90	Highly Absorbing Antimicrobial Biofoams Based on Wheat Gluten and Its Biohybrids. *ACS Sustainable Chemistry and Engineering*, **2016**, 4, 2395-2404	8.3	35
89	Is organically produced wheat a source of tocopherols and tocotrienols for health food?. *Food Chemistry*, **2012**, 132, 1789-1795	8.5	35
88	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, 2192-200	4.3	35

87	Influences of weather, cultivar and fertiliser rate on grain protein polymer accumulation in field-grown winter wheat, and relations to grain water content and falling number. *Journal of the Science of Food and Agriculture*, **2008**, 88, 2011-2018	4.3	34
86	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	3.6	31
85	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	7	30
84	Effects of harvesting date and storage on the amounts of polyacetylenes in carrots, Daucus carota. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 11703-8	5.7	30
83	Novel Foams Based on Freeze-Dried Renewable Vital Wheat Gluten. *Macromolecular Materials and Engineering*, **2010**, 295, 796-801	3.9	29
82	Effect of two wheat genotypes and Swedish environment on falling number, amylase activities, and protein concentration and composition. *Euphytica*, **2002**, 126, 143-149	2.1	28
81	Concurrent Drought and Temperature Stress in Rice-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,	4.6	27
80	Quality evaluation of D-zone omega gliadins in wheat. *Plant Breeding*, **1996**, 115, 57-62	2.4	27
79	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	3.7	26
78	Oilseed Meal Based Plastics from Plasticized, Hot Pressed Crambe abyssinica and Brassica carinata Residuals. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2013**, 90, 1229-1237	1.8	25
77	Novel freeze-dried foams from glutenin- and gliadin-rich fractions. *RSC Advances*, **2012**, 2, 6617	3.7	24
76	Sources of Stem Rust Resistance in Wheat-Alien Introgression Lines. *Plant Disease*, **2016**, 100, 1101-1109	1.5	24
75	Mineral Nutritional Yield and Nutrient Density of Locally Adapted Wheat Genotypes under Organic Production. *Foods*, **2016**, 5,	4.9	23
74	Carotenoid Content in Organically Produced Wheat: Relevance for Human Nutritional Health on Consumption. *International Journal of Environmental Research and Public Health*, **2015**, 12, 14068-83	4.6	22
73	Perception of pesticide use by farmers and neighbors in two periurban areas. *Science of the Total Environment*, **2011**, 412-413, 77-86	10.2	22
72	Macromolecular changes and nano-structural arrangements in gliadin and glutenin films upon chemical modification: Relation to functionality. *International Journal of Biological Macromolecules*, **2015**, 79, 151-9	7.9	21
71	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	8.4	20
70	Mild gluten separation – A non-destructive approach to fine tune structure and mechanical behavior of wheat gluten films. *Industrial Crops and Products*, **2015**, 73, 90-98	5.9	20

69	Changes in the hierarchical protein polymer structure: urea and temperature effects on wheat gluten films. *RSC Advances*, **2012**, 2, 11908	3.7	20
68	Modeling to Understand Plant Protein Structure-Function Relationships-Implications for Seed Storage Proteins. *Molecules*, **2020**, 25,	4.8	19
67	A facile way of making inexpensive rigid and soft protein biofoams with rapid liquid absorption. *Industrial Crops and Products*, **2018**, 119, 41-48	5.9	19
66	Superabsorbent and Fully Biobased Protein Foams with a Natural Cross-Linker and Cellulose Nanofibers. *ACS Omega*, **2019**, 4, 18257-18267	3.9	19
65	Preparation, Properties, Protein Cross-Linking and Biodegradability of Plasticizer-Solvent Free Hemp Fibre Reinforced Wheat Gluten, Glutenin, and Gliadin Composites. *BioResources*, **2014**, 9,	1.3	19
64	Effect of Mixing Time on Gluten Recovered by Ultracentrifugation Studied by Microscopy and Rheological Measurements. *Cereal Chemistry*, **2005**, 82, 375-384	2.4	19
63	Carboxylated Wheat Gluten Proteins: A Green Solution for Production of Sustainable Superabsorbent Materials. *Biomacromolecules*, **2020**, 21, 1709-1719	6.9	19
62	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	8.3	19
61	A transnational and holistic breeding approach is needed for sustainable wheat production in the Baltic Sea region. *Physiologia Plantarum*, **2018**, 164, 442-451	4.6	18
60	Effects of fiber blending and diamines on wheat gluten materials reinforced with hemp fiber. *Journal of Materials Science*, **2010**, 45, 4196-4205	4.3	18
59	Impact of pH Modification on Protein Polymerization and Structure?Function Relationships in Potato Protein and Wheat Gluten Composites. *International Journal of Molecular Sciences*, **2018**, 20,	6.3	18
58	The development of fire and microbe resistant sustainable gluten plastics. *Journal of Cleaner Production*, **2019**, 222, 163-173	10.3	16
57	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	8.5	16
56	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	3.8	16
55	Tocopherols in rose hips (Rosa spp.) during ripening. *Journal of the Science of Food and Agriculture*, **2012**, 92, 2116-21	4.3	16
54	Crosslinks in wheat gluten films with hexagonal close-packed protein structures. *Industrial Crops and Products*, **2013**, 51, 229-235	5.9	15
53	Impact of gluten separation process and transglutaminase source on gluten based dough properties. *Food Hydrocolloids*, **2019**, 87, 661-669	10.6	14
52	Healthy food from organic wheat: choice of genotypes for production and breeding. *Journal of the Science of Food and Agriculture*, **2012**, 92, 2826-32	4.3	14

51	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	3.8	14
50	Novel Sustainable Superabsorbents: A One-Pot Method for Functionalization of Side-Stream Potato Proteins. *ACS Sustainable Chemistry and Engineering*, **2019**, 7, 17845-17854	8.3	13
49	The use of plants as a green factory to produce high strength gluten-based materials. *Green Chemistry*, **2016**, 18, 2782-2792	10	13
48	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, 751-8	2.2	13
47	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, 1748-54	4.3	13
46	Morphological and structural heterogeneity of solid gliadin food foams modified with transglutaminase and food grade dispersants. *Food Hydrocolloids*, **2020**, 108, 105995	10.6	12
45	Glutenin and Gliadin, a Piece in the Puzzle of their Structural Properties in the Cell Described through Monte Carlo Simulations. *Biomolecules*, **2020**, 10,	5.9	12
44	Naturally-occurring bromophenol to develop fire retardant gluten biopolymers. *Journal of Cleaner Production*, **2020**, 243, 118552	10.3	12
43	Effect of additives on the tensile performance and protein solubility of industrial oilseed residual based plastics. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 6707-15	5.7	11
42	Genotypic and Environmental Effects on Wheat Technological and Nutritional Quality **2020**, 171-204		11
41	Diverse Wheat-Alien Introgression Lines as a Basis for Durable Resistance and Quality Characteristics in Bread Wheat. *Frontiers in Plant Science*, **2020**, 11, 1067	6.2	11
40	Freeze-dried wheat gluten biofoams; scaling up with water welding. *Industrial Crops and Products*, **2017**, 97, 184-190	5.9	9
39	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	5.4	9
38	Side Streams of Broccoli Leaves: A Climate Smart and Healthy Food Ingredient. *International Journal of Environmental Research and Public Health*, **2020**, 17,	4.6	8
37	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	4.1	8
36	Breeding for wheat quality to assure food security of a staple crop: the case study of Tajikistan. *Agriculture and Food Security*, **2015**, 4,	3.1	8
35	Extruded High Quality Materials from Wheat Gluten. *Polymers From Renewable Resources*, **2010**, 1, 173-186	8.4	8
34	Correlations between Polyacetylene Concentrations in Carrot (Daucus carota L.) and Various Soil Parameters. *Foods*, **2016**, 5,	4.9	8

33	Locally Adapted and Organically Grown Landrace and Ancient Spring Cereals-A Unique Source of Minerals in the Human Diet. *Foods*, **2021**, 10,	4.9	8
32	Unraveling the Structural Puzzle of the Giant Glutenin Polymer-An Interplay between Protein Polymerization, Nanomorphology, and Functional Properties in Bioplastic Films. *ACS Omega*, **2018**, 3, 5584-5592	3.9	8
31	Amount and Size Distribution of Monomeric and Polymeric Proteins in the Grain of Organically Produced Wheat. *Cereal Chemistry*, **2013**, 90, 80-86	2.4	7
30	New Transcriptome-Based SNP Markers for Noug () and Their Conversion to KASP Markers for Population Genetics Analyses. *Genes*, **2020**, 11,	4.2	7
29	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	5.9	6
28	Optimizing yield and quality in malting barley by the governance of field cultivation conditions. *Journal of Cereal Science*, **2018**, 82, 230-242	3.8	6
27	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	3.9	6
26	High Capacity Functionalized Protein Superabsorbents from an Agricultural Co-Product: A Cradle-to-Cradle Approach. *Advanced Sustainable Systems*, **2020**, 4, 2000110	5.9	6
25	Development of bioplastics based on agricultural side-stream products: Film extrusion of Crambe abyssinica/wheat gluten blends for packaging purposes. *Journal of Applied Polymer Science*, **2016**, 133, n/a-n/a	2.9	6
24	Extrusion of Porous Protein-Based Polymers and Their Liquid Absorption Characteristics. *Polymers*, **2020**, 12,	4.5	5
23	Constraints and Perspectives for Sustainable Wheat Production in Tajikistan. *Frontiers in Sustainable Food Systems*, **2020**, 4,	4.8	5
22	The Content of Tocols in South African Wheat; Impact on Nutritional Benefits. *Foods*, **2017**, 6,	4.9	5
21	Doctoral Education and Institutional Research Capacity Strengthening: An Example at Makerere University in Uganda (2000–2013). *Higher Education Policy*, **2014**, 27, 195-217	1.5	5
20	Processing conditions and transglutaminase sources to drive the wheat gluten dough quality. *Innovative Food Science and Emerging Technologies*, **2020**, 65, 102439	6.8	4
19	Lupin Protein Isolate Structure Diversity in Frozen-Cast Foams: Effects of Transglutaminases and Edible Fats. *Molecules*, **2021**, 26,	4.8	4
18	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	2.7	4
17	Effect of planting date on flowering time in wheat. *Physiologia Plantarum*, **1996**, 96, 338-341	4.6	3
16	Innovatively processed quinoa (Chenopodium quinoa Willd.) food: chemistry, structure and end-use characteristics. *Journal of the Science of Food and Agriculture*, **2021**,	4.3	3

15	Economic viability of protein concentrate production from green biomass of intermediate crops: A pre-feasibility study. *Journal of Cleaner Production*, **2021**, 294, 126304	10.3	3
14	Carotenoid Extraction from Locally and Organically Produced Cereals Using Saponification Method. *Processes*, **2021**, 9, 783	2.9	3
13	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	1.8	3
12	Nutritional Profile of the Ethiopian Oilseed Crop Noug (Cass.): Opportunities for Its Improvement as a Source for Human Nutrition. *Foods*, **2021**, 10,	4.9	3
11	Film Extrusion of Crambe abyssinica/Wheat Gluten Blends. *Journal of Visualized Experiments*, **2017**,	1.6	2
10	Effect on radish pests by application of insecticides in a nearby spring oilseed rape field. *Journal of Applied Entomology*, **2011**, 135, 168-176	1.7	2
9	Effect of planting date on flowering time in wheat. *Physiologia Plantarum*, **1996**, 96, 338-341	4.6	2
8	Climate Change Impact on Wheat Performance-Effects on Vigour, Plant Traits and Yield from Early and Late Drought Stress in Diverse Lines.. *International Journal of Molecular Sciences*, **2022**, 23,	6.3	2
7	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	4.3	1
6	Protein fractionation of broccoli (Brassica oleracea, var. Italica) and kale (Brassica oleracea, var. Sabellica) residual leaves A pre-feasibility assessment and evaluation of fraction phenol and fibre content. *Food and Bioproducts Processing*, **2021**, 130, 229-243	4.9	1
5	Grain Quality in Breeding **2020**, 273-307		1
4	Acylation of agricultural protein biomass yields biodegradable superabsorbent plastics. *Communications Chemistry*, **2021**, 4,	6.3	1
3	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,	4.6	1
2	Phenocave: An Automated, Standalone, and Affordable Phenotyping System for Controlled Growth Conditions. *Plants*, **2021**, 10,	4.5	1
1	Genotype and Maturity Stage Affect the Content and Composition of Polyamines in TomatoPossible Relations to Plant and Human Health. *Horticulturae*, **2021**, 7, 300	2.5	1