

Rikke Miklos

List of Publications by Year in descending order

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9
papers

318
citations

1163117
8
h-index

1474206
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g-index

9
all docs

9
docs citations

9
times ranked

406
citing authors

#	ARTICLE	IF	CITATIONS
1	Green tea extract impairs meat emulsion properties by disturbing protein disulfide cross-linking. Meat Science, 2015, 100, 2-9.	5.5	108
2	Physicochemical properties of lard-based diacylglycerols in blends with lard. Food Chemistry, 2013, 138, 608-614.	8.2	42
3	Influence of lipid type on water and fat mobility in fermented sausages studied by low-field NMR. Meat Science, 2014, 96, 617-622.	5.5	42
4	Effect of the type of fat on the physicochemical, instrumental and sensory characteristics of reduced fat non-acid fermented sausages. Meat Science, 2013, 93, 668-674.	5.5	41
5	Application of pork fat diacylglycerols in meat emulsions. Meat Science, 2011, 87, 202-205.	5.5	38
6	Water and Fat Mobility in Myofibrillar Protein gels Explored by Low-Field NMR. Food Biophysics, 2015, 10, 316-323.	3.0	17
7	Novel X-ray phase-contrast tomography method for quantitative studies of heat induced structural changes in meat. Meat Science, 2015, 100, 217-221.	5.5	16
8	Analysis of micro-structure in raw and heat treated meat emulsions from multimodal X-ray microtomography. Innovative Food Science and Emerging Technologies, 2014, 24, 88-96.	5.6	12
9	Grating-based X-ray tomography of 3D food structures. AIP Conference Proceedings, 2016, , .	0.4	2