

# Stefan Kasapis

## List of Publications by Citations

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248  
papers

5,961  
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43  
h-index

60  
g-index

250  
ext. papers

6,685  
ext. citations

7.3  
avg, IF

6.12  
L-index

#	Paper	IF	Citations
248	Evaluating water activity and glass transition concepts for food stability. <i>Journal of Food Engineering</i> , <b>2007</b> , 78, 266-271	6	148
247	Evaluation of different teas against starch digestibility by mammalian glycosidases. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 148-54	5.7	128
246	Physicochemical and functional properties of lentil protein isolates prepared by different drying methods. <i>Food Chemistry</i> , <b>2011</b> , 129, 1513-1522	8.5	119
245	Interfacial and emulsifying properties of lentil protein isolate. <i>Food Chemistry</i> , <b>2012</b> , 134, 1343-53	8.5	103
244	Bacterial and plant cellulose modification using ultrasound irradiation. <i>Carbohydrate Polymers</i> , <b>2009</b> , 77, 280-287	10.3	99
243	Physicochemical and functional characteristics of lentil starch. <i>Carbohydrate Polymers</i> , <b>2013</b> , 92, 1484-96	10.3	95
242	Composition characterisation and thermal transition of date pits powders. <i>Journal of Food Engineering</i> , <b>2007</b> , 80, 1-10	6	94
241	Molecular and functional characteristics of purified gum from Australian chia seeds. <i>Carbohydrate Polymers</i> , <b>2016</b> , 136, 128-36	10.3	93
240	Phase equilibria and gelation in gelatin/maltodextrin systems [Part IV: composition-dependence of mixed-gel moduli. <i>Carbohydrate Polymers</i> , <b>1993</b> , 21, 269-276	10.3	86
239	Phase equilibria and gelation in gelatin/maltodextrin systems [Part II: polymer incompatibility in solution. <i>Carbohydrate Polymers</i> , <b>1993</b> , 21, 249-259	10.3	84
238	Gelatin vs polysaccharide in mixture with sugar. <i>Biomacromolecules</i> , <b>2003</b> , 4, 1142-9	6.9	81
237	Phase equilibria and gelation in gelatin/maltodextrin systems [Part I: gelation of individual components. <i>Carbohydrate Polymers</i> , <b>1993</b> , 21, 243-248	10.3	80
236	Phase equilibria and gelation in gelatin/maltodextrin systems [Part III: phase separation in mixed gels. <i>Carbohydrate Polymers</i> , <b>1993</b> , 21, 261-268	10.3	78
235	State diagram of tuna meat: freezing curve and glass transition. <i>Journal of Food Engineering</i> , <b>2003</b> , 57, 321-326	6	76
234	Rheological and microstructural characteristics of lentil starch/lentil protein composite pastes and gels. <i>Food Hydrocolloids</i> , <b>2014</b> , 35, 226-237	10.6	73
233	Rheological investigations of the interactions between starch and milk proteins in model dairy systems: A review. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 2008-2017	10.6	73
232	Solution properties of levan polysaccharide from <i>Pseudomonas syringae</i> pv. phaseolicola, and its possible primary role as a blocker of recognition during pathogenesis. <i>Carbohydrate Polymers</i> , <b>1994</b> , 23, 55-64	10.3	73

231	Steric exclusion phenomena in gellan/gelatin systems I. Physical properties of single and binary gels. <i>Food Hydrocolloids</i> , <b>1994</b> , 8, 97-112	10.6	71
230	Sorption isotherms and the state diagram for evaluating stability criteria of abalone. <i>Food Research International</i> , <b>2004</b> , 37, 915-924	7	64
229	Testing the validity of comparisons between the rheological and the calorimetric glass transition temperatures. <i>Carbohydrate Research</i> , <b>2003</b> , 338, 787-94	2.9	60
228	Structuring dairy systems through high pressure processing. <i>Journal of Food Engineering</i> , <b>2013</b> , 114, 106-122	6.22	56
227	Effect of conformation and molecular weight of co-solute on the mechanical properties of gellan gum gels. <i>Food Hydrocolloids</i> , <b>1998</b> , 12, 283-290	10.6	55
226	Phase separation in biopolymer gels: a low- to high-solid exploration of structural morphology and functionality. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2008</b> , 48, 341-59	11.5	55
225	Structural aspects and phase behaviour in deacylated and high acyl gellan systems. <i>Carbohydrate Polymers</i> , <b>1999</b> , 38, 145-154	10.3	53
224	Rheological and microstructural properties of the chia seed polysaccharide. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 81, 991-9	7.9	52
223	Fluorescent magnesium(II) coordination polymeric hydrogel. <i>Chemistry - A European Journal</i> , <b>2008</b> , 14, 8822-9	4.8	52
222	Structural properties of single and mixed milk/soya protein systems. <i>Food Hydrocolloids</i> , <b>1993</b> , 7, 459-478	10.6	52
221	Physicochemical properties of flours and starches derived from traditional Indonesian tubers and roots. <i>Journal of Food Science and Technology</i> , <b>2014</b> , 51, 3669-79	3.3	51
220	Alginate-based nanocomposite films reinforced with halloysite nanotubes functionalized by alkali treatment and zinc oxide nanoparticles. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 118, 1824-1832	7.9	50
219	Recent advances and future challenges in the explanation and exploitation of the network glass transition of high sugar/biopolymer mixtures. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2008</b> , 48, 185-203	11.5	50
218	Effect of aging and ice-structuring proteins on the physical properties of frozen flour-water mixtures. <i>Food Hydrocolloids</i> , <b>2008</b> , 22, 1135-1147	10.6	49
217	Pumpkin pectin: gel formation at unusually low concentration. <i>Carbohydrate Polymers</i> , <b>1994</b> , 23, 265-273	10.3	49
216	Vitrification of Carrageenan in the presence of high levels of glucose syrup. <i>Polymer</i> , <b>1998</b> , 39, 3909-3917	7.9	48
215	Characterization of volatile compounds in selected citrus fruits from Asia. Part I: freshly-squeezed juice. <i>Flavour and Fragrance Journal</i> , <b>2007</b> , 22, 228-232	2.5	47
214	Effect of aging and ice structuring proteins on the morphology of frozen hydrated gluten networks. <i>Biomacromolecules</i> , <b>2007</b> , 8, 1293-9	6.9	47

213	Definition of the rheological glass transition temperature in association with the concept of iso-free-volume. <i>International Journal of Biological Macromolecules</i> , <b>2001</b> , 29, 315-21	7.9	47
212	Effect of gamma irradiation on the thermal and rheological properties of grain amaranth starch. <i>Radiation Physics and Chemistry</i> , <b>2009</b> , 78, 954-960	2.5	46
211	Evaluation of aroma-active compounds in Pontianak orange peel oil ( <i>Citrus nobilis</i> Lour. Var. <i>microcarpa</i> Hassk.) by gas chromatography-olfactometry, aroma reconstitution, and omission test. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 239-44	5.7	45
210	Definition and applications of the network glass transition temperature. <i>Food Hydrocolloids</i> , <b>2006</b> , 20, 218-228	10.6	45
209	Physical characterization of thermally induced networks of lupin protein isolates prepared by isoelectric precipitation and dialysis. <i>International Journal of Food Science and Technology</i> , <b>1999</b> , 34, 253-263	3.8	44
208	Glass-transition behaviour of plasticized starch biopolymer system [A modified Gordon]Taylor approach. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 114-121	10.6	43
207	Structural enhancement leading to retardation of in vitro digestion of rice dough in the presence of alginate. <i>Food Hydrocolloids</i> , <b>2009</b> , 23, 1458-1464	10.6	43
206	Rubber-to-glass transitions in high sugar/biopolymer mixtures. <i>Trends in Food Science and Technology</i> , <b>2004</b> , 15, 298-304	15.3	43
205	Glass Transition Phenomena in Dehydrated Model Systems and Foods: A Review. <i>Drying Technology</i> , <b>2005</b> , 23, 731-757	2.6	43
204	Formation of kinetically trapped gels in the maltodextrin-gelatin system. <i>Carbohydrate Research</i> , <b>1996</b> , 293, 79-99	2.9	42
203	Thermal transitions of rice: Development of a state diagram. <i>Journal of Food Engineering</i> , <b>2009</b> , 90, 110-118	16.8	41
202	Bridging the divide between the high- and low-solid analyses in the gelatin/kappa-carrageenan mixture. <i>Biomacromolecules</i> , <b>2005</b> , 6, 14-23	6.9	41
201	The rubber-to-glass transition in high sugar agarose systems. <i>Biopolymers</i> , <b>1999</b> , 49, 267-275	2.2	41
200	A fundamental approach for the estimation of the mechanical glass transition temperature in gelatin. <i>International Journal of Biological Macromolecules</i> , <b>2005</b> , 36, 71-8	7.9	40
199	State diagram of temperature vs date solids obtained from the mature fruit. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 3779-84	5.7	40
198	Development of composite structures in the gellan polysaccharide/sugar system. <i>Carbohydrate Polymers</i> , <b>1997</b> , 33, 39-46	10.3	39
197	Effect of whey protein agglomeration on spray dried microcapsules containing <i>Saccharomyces boulardii</i> . <i>Food Chemistry</i> , <b>2013</b> , 141, 1782-8	8.5	38
196	Rheological properties of starches from grain amaranth and their relationship to starch structure. <i>Starch/Staerke</i> , <b>2010</b> , 62, 302-308	2.3	38

195	Effect of barley $\beta$ -glucan concentration on the microstructural and mechanical behaviour of acid-set sodium caseinate gels. <i>Food Hydrocolloids</i> , <b>2006</b> , 20, 749-756	10.6	38
194	Molecular weight effects on the glass transition of gelatin/cosolute mixtures. <i>Biopolymers</i> , <b>2003</b> , 70, 169-85	2.2	38
193	Evaluating the quality and storage stability of fish burgers during frozen storage. <i>Fisheries Science</i> , <b>2005</b> , 71, 648-654	1.9	38
192	Colour change and proteolysis of skim milk during high pressure thermal processing. <i>Journal of Food Engineering</i> , <b>2015</b> , 147, 102-110	6	37
191	Glassy-state phenomena in gellan-sucrose-corn syrup mixtures. <i>Carbohydrate Polymers</i> , <b>1994</b> , 25, 101-109	10.3	37
190	Combined spectroscopic, molecular docking and quantum mechanics study of $\beta$ -casein and p-coumaric acid interactions following thermal treatment. <i>Food Chemistry</i> , <b>2018</b> , 252, 163-170	8.5	36
189	Structural properties of pectin-gelatin gels. Part II: effect of sucrose/glucose syrup. <i>Carbohydrate Polymers</i> , <b>1997</b> , 34, 309-321	10.3	36
188	The glass transition zone in high solids pectin and gellan preparations. <i>Polymer</i> , <b>1997</b> , 38, 5685-5694	3.9	36
187	Gelation and phase separation in maltodextrin-caseinate systems. <i>Food Hydrocolloids</i> , <b>1996</b> , 10, 407-420	10.6	36
186	Sequence-dependent kinetic trapping of biphasic structures in maltodextrin-whey protein gels. <i>Carbohydrate Polymers</i> , <b>1997</b> , 32, 141-153	10.3	34
185	A rheological study on the application of carbohydrate-protein incompatibility to the development of low fat commercial spreads. <i>Carbohydrate Polymers</i> , <b>1995</b> , 28, 367-373	10.3	34
184	Molecular weight and crystallinity alteration of cellulose via prolonged ultrasound fragmentation. <i>Food Hydrocolloids</i> , <b>2012</b> , 26, 365-369	10.6	33
183	Structural and textural properties of calcium induced, hot-made alginate gels. <i>Carbohydrate Polymers</i> , <b>1994</b> , 24, 199-207	10.3	32
182	The use of Arrhenius and WLF kinetics to rationalise the mechanical spectrum in high sugar gellan systems. <i>Carbohydrate Research</i> , <b>1998</b> , 309, 353-361	2.9	30
181	Effect of sugars on the mechanical and thermal properties of agarose gels. <i>Food Hydrocolloids</i> , <b>2003</b> , 17, 793-799	10.6	30
180	Rheological investigation of the structural properties and aging effects in the agarose/co-solute mixture. <i>Carbohydrate Polymers</i> , <b>2003</b> , 53, 85-93	10.3	30
179	Combined spectroscopic, molecular docking and quantum mechanics study of $\beta$ -casein and ferulic acid interactions following UHT-like treatment. <i>Food Hydrocolloids</i> , <b>2019</b> , 89, 351-359	10.6	30
178	Morphology and mechanical properties of bicontinuous gels of agarose and gelatin and the effect of added lipid phase. <i>Langmuir</i> , <b>2009</b> , 25, 8763-73	4	29

177	Definition of a mechanical glass transition temperature for dehydrated foods. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 2262-8	5.7	29
176	Rheological methods in the characterisation of food biopolymers. <i>Developments in Food Science</i> , <b>1998</b> , 39, 1-48		29
175	Honey and Its Role in Relieving Multiple Facets of Atherosclerosis. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	28
174	Phase behaviour and in vitro hydrolysis of wheat starch in mixture with whey protein. <i>Food Chemistry</i> , <b>2013</b> , 137, 76-82	8.5	28
173	Advanced topics in the application of the WLF/free volume theory to high sugar/biopolymer mixtures: a review. <i>Food Hydrocolloids</i> , <b>2001</b> , 15, 631-641	10.6	28
172	The effect of added sucrose and corn syrup on the physical properties of gellan/gelatin mixed gels. <i>Food Hydrocolloids</i> , <b>1995</b> , 9, 211-220	10.6	28
171	The influence of chitosan on the structural properties of whey protein and wheat starch composite systems. <i>Food Chemistry</i> , <b>2015</b> , 179, 60-7	8.5	27
170	CHARACTERISATION OF A COMMERCIAL SOY ISOLATE BY PHYSICAL TECHNIQUES. <i>Journal of Texture Studies</i> , <b>1995</b> , 26, 371-389	3.6	27
169	Physicochemical and structural characteristics of starches from Chinese hull-less barley cultivars. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 509-518	3.8	26
168	Structural modification in condensed soy glycinin systems following application of high pressure. <i>Food Hydrocolloids</i> , <b>2016</b> , 53, 115-124	10.6	26
167	Influence of acid hydrolysis on thermal and rheological properties of amaranth starches varying in amylose content. <i>Journal of the Science of Food and Agriculture</i> , <b>2012</b> , 92, 1800-7	4.3	26
166	Instrumental-sensory evaluation of texture for fish sausage and its storage stability. <i>Fisheries Science</i> , <b>2007</b> , 73, 1166-1176	1.9	25
165	Small deformation rheological properties of maltodextrin/milk protein systems. <i>Carbohydrate Polymers</i> , <b>1996</b> , 29, 137-148	10.3	25
164	SMALL DEFORMATION PROPERTIES OF MODEL SALAD DRESSINGS PREPARED WITH REDUCED CHOLESTEROL EGG YOLK. <i>Journal of Texture Studies</i> , <b>1997</b> , 28, 221-237	3.6	24
163	Porosity and the effect of structural changes on the mechanical glass transition temperature. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 2459-66	5.7	24
162	WATER SORPTION ISOTHERMS AND GLASS TRANSITION PROPERTIES OF GELATIN. <i>Drying Technology</i> , <b>2002</b> , 20, 2081-2092	2.6	24
161	SMALL DEFORMATION MEASUREMENTS OF SINGLE AND MIXED GELS OF LOW CHOLESTEROL YOLK AND EGG WHITE. <i>Journal of Texture Studies</i> , <b>2000</b> , 31, 225-244	3.6	24
160	Molecular order versus vitrification in high-sugar blends of gelatin and kappa-carrageenan. <i>Journal of Agricultural and Food Chemistry</i> , <b>1999</b> , 47, 4944-9	5.7	24

159	Structural properties of condensed ovalbumin systems following application of high pressure. <i>Food Hydrocolloids</i> , <b>2016</b> , 53, 104-114	10.6	23
158	Relation between the structure of matrices and their mechanical relaxation mechanisms during the glass transition of biomaterials: A review. <i>Food Hydrocolloids</i> , <b>2012</b> , 26, 464-472	10.6	23
157	Building on the WLF/free volume framework: utilization of the coupling model in the relaxation dynamics of the gelatin/cosolute system. <i>Biomacromolecules</i> , <b>2006</b> , 7, 1671-8	6.9	23
156	Further evidence of the changing nature of biopolymer networks in the presence of sugar. <i>Carbohydrate Research</i> , <b>2005</b> , 340, 771-4	2.9	23
155	Viscous solutions, networks and the glass transition in high sugar galactomannan and kappa-carrageenan mixtures. <i>International Journal of Biological Macromolecules</i> , <b>2000</b> , 27, 13-20	7.9	23
154	Combined spectroscopic and molecular docking study on the pH dependence of molecular interactions between Lactoglobulin and ferulic acid. <i>Food Hydrocolloids</i> , <b>2020</b> , 101, 105461	10.6	23
153	Microencapsulation of fish oil with alginate: In-vitro evaluation and controlled release. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 90, 310-315	5.4	22
152	Glass transition-related or crystalline forms in the structural properties of gelatin/oxidised starch/glucose syrup mixtures. <i>Food Hydrocolloids</i> , <b>1998</b> , 12, 273-281	10.6	22
151	MICROBIOLOGICAL, PHYSICOCHEMICAL, AND BIOCHEMICAL CHANGES DURING RIPENING OF CAMEMBERT CHEESE MADE OF PASTEURIZED COW'S MILK. <i>International Journal of Food Properties</i> , <b>2002</b> , 5, 483-494	3	22
150	Release mechanism of omega-3 fatty acid in Carrageenan/polydextrose undergoing glass transition. <i>Carbohydrate Polymers</i> , <b>2015</b> , 126, 141-9	10.3	21
149	Physicochemical and viscoelastic properties of honey from medicinal plants. <i>Food Chemistry</i> , <b>2018</b> , 241, 143-149	8.5	21
148	Hydrostatic pressure effects on the structural properties of condensed whey protein/lactose systems. <i>Food Hydrocolloids</i> , <b>2013</b> , 30, 632-640	10.6	21
147	Effect of salt on the glass transition of condensed tapioca starch systems. <i>Food Chemistry</i> , <b>2017</b> , 229, 120-126	8.5	20
146	Effect of calcium chloride on the structure and in vitro hydrolysis of heat induced whey protein and wheat starch composite gels. <i>Food Hydrocolloids</i> , <b>2014</b> , 42, 260-268	10.6	20
145	Modification of the structural and rheological properties of whey protein/gelatin mixtures through high pressure processing. <i>Food Chemistry</i> , <b>2014</b> , 156, 243-9	8.5	20
144	Rheological investigation and molecular architecture of highly hydrated gluten networks at subzero temperatures. <i>Journal of Food Engineering</i> , <b>2008</b> , 89, 42-48	6	20
143	Alginate-based encapsulation of extracts from beta Vulgaris cv. beet greens: Stability and controlled release under simulated gastrointestinal conditions. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 93, 442-449	5.4	19
142	Structural behaviour in condensed bovine serum albumin systems following application of high pressure. <i>Food Chemistry</i> , <b>2014</b> , 150, 469-76	8.5	19

141	Novel sulfation of curdlan assisted by ultrasonication. <i>International Journal of Biological Macromolecules</i> , <b>2010</b> , 46, 385-8	7.9	19
140	Numerical computation of relaxation spectra from mechanical measurements in biopolymers. <i>Food Research International</i> , <b>2009</b> , 42, 130-136	7	19
139	Influence of pH on mechanical relaxations in high solids LM-pectin preparations. <i>Carbohydrate Polymers</i> , <b>2015</b> , 127, 182-8	10.3	18
138	Effect of high pressure processing on rheological and structural properties of milk-gelatin mixtures. <i>Food Chemistry</i> , <b>2013</b> , 141, 1328-34	8.5	18
137	Combined use of thermomechanics and UV spectroscopy to rationalize the kinetics of bioactive compound (caffeine) mobility in a high solids matrix. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 3825-32	5.7	18
136	Functional and structural properties of 2S soy protein in relation to other molecular protein fractions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 6046-53	5.7	18
135	The use of Arrhenius and WLF kinetics to rationalise the rubber-to-glass transition in high sugar/κ-carrageenan systems. <i>Food Hydrocolloids</i> , <b>2001</b> , 15, 239-245	10.6	18
134	Separation of the variables of time and temperature in the mechanical properties of high sugar/polysaccharide mixtures. <i>Biopolymers</i> , <b>2000</b> , 53, 40-5	2.2	18
133	Dynamic oscillation measurements of starch networks at temperatures above 100 degrees C. <i>Carbohydrate Research</i> , <b>2000</b> , 329, 179-87	2.9	18
132	Viscoelastic properties of pectin-co-solute mixtures at iso-free-volume states. <i>Carbohydrate Research</i> , <b>2000</b> , 329, 399-407	2.9	18
131	Diffusion and relaxation contributions in the release of vitamin B6 from a moving boundary of genipin crosslinked gelatin matrices. <i>Food Hydrocolloids</i> , <b>2019</b> , 87, 839-846	10.6	18
130	Controlled release of ascorbic acid from genipin-crosslinked gelatin matrices under moving boundary conditions. <i>Food Hydrocolloids</i> , <b>2019</b> , 89, 171-179	10.6	18
129	Unexpected high pressure effects on the structural properties of condensed whey protein systems. <i>Biopolymers</i> , <b>2012</b> , 97, 963-73	2.2	17
128	APPLICATION OF STRESS-CONTROLLED ANALYSIS TO THE DEVELOPMENT OF LOW FAT SPREADS. <i>Journal of Texture Studies</i> , <b>1997</b> , 28, 319-335	3.6	17
127	High sugar/polysaccharide glasses: resolving the role of water molecules in structure formation. <i>International Journal of Biological Macromolecules</i> , <b>2002</b> , 30, 279-82	7.9	17
126	Effect of sodium chloride on the glass transition of condensed starch systems. <i>Food Chemistry</i> , <b>2015</b> , 184, 65-71	8.5	16
125	Effect of frozen storage on the characteristics of a developed and commercial fish sausages. <i>Journal of Food Science and Technology</i> , <b>2013</b> , 50, 1158-64	3.3	16
124	Effect of polymer molecular weight on the structural properties of non aqueous ethyl cellulose gels intended for topical drug delivery. <i>Carbohydrate Polymers</i> , <b>2012</b> , 88, 382-388	10.3	16



123	Microbial, chemical and rheological properties of laban (cultured milk). <i>International Journal of Food Science and Technology</i> , <b>2001</b> , 36, 199-205	3.8	16
122	Diffusion of nicotinic acid in spray-dried capsules of whey protein isolate. <i>Food Hydrocolloids</i> , <b>2016</b> , 52, 811-819	10.6	15
121	Developing Minced Fish Products of Improved Eating Quality: An Interplay of Instrumental and Sensory Texture. <i>International Journal of Food Properties</i> , <b>2009</b> , 12, 11-26	3	15
120	Isobaric and isothermal kinetics of gelatinization of waxy maize starch. <i>Journal of Food Engineering</i> , <b>2007</b> , 82, 443-449	6	15
119	Tangible evidence of the transformation from enthalpic to entropic gellan networks at high levels of co-solute. <i>Carbohydrate Polymers</i> , <b>2002</b> , 50, 259-262	10.3	15
118	Direct imaging of the changing polysaccharide network at high levels of co-solute. <i>Carbohydrate Polymers</i> , <b>2005</b> , 61, 379-382	10.3	15
117	Calcium chloride effects on the glass transition of condensed systems of potato starch. <i>Food Chemistry</i> , <b>2016</b> , 199, 791-8	8.5	14
116	Phase behaviour of oat $\beta$ -glucan/sodium caseinate mixtures varying in molecular weight. <i>Food Chemistry</i> , <b>2013</b> , 138, 630-7	8.5	14
115	Thermomechanical study of the phase behaviour of agarose/gelatin mixtures in the presence of glucose syrup as co-solute. <i>Food Chemistry</i> , <b>2011</b> , 127, 1784-1791	8.5	14
114	Glass Transition and Water Activity of Freeze-Dried Shark. <i>Drying Technology</i> , <b>2006</b> , 24, 1003-1009	2.6	14
113	Food applications of biopolymer theory and practice. <i>Developments in Food Science</i> , <b>1995</b> , 37, 75-109		14
112	Protein-loaded sodium alginate and carboxymethyl cellulose beads for controlled release under simulated gastrointestinal conditions. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 2171-2179	3.8	13
111	Controlled release of thiamin in a glassy $\kappa$ -carrageenan/glucose syrup matrix. <i>Carbohydrate Polymers</i> , <b>2015</b> , 115, 723-31	10.3	13
110	Temperature dependence of relaxation spectra for highly hydrated gluten networks. <i>Journal of Cereal Science</i> , <b>2010</b> , 52, 100-105	3.8	13
109	Influence of reduced-cholesterol yolk on the viscoelastic behaviour of concentrated O/W emulsions. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>1999</b> , 12, 107-111	6	13
108	The role of structural relaxation in governing the mobility of linoleic acid in condensed whey protein matrices. <i>Food Hydrocolloids</i> , <b>2018</b> , 76, 184-193	10.6	12
107	Segregative phase separation in agarose/whey protein systems induced by sequence-dependent trapping and change in pH. <i>Carbohydrate Polymers</i> , <b>2012</b> , 87, 2100-2108	10.3	12
106	Morphology of molecular soy protein fractions in binary composite gels. <i>Langmuir</i> , <b>2009</b> , 25, 8538-47	4	12

105	Alpha and beta mechanical dispersions in high sugar/acyl gellan mixtures. <i>International Journal of Biological Macromolecules</i> , <b>2001</b> , 29, 151-60	7.9	12
104	Lupin protein: Isolation and techno-functional properties, a review. <i>Food Hydrocolloids</i> , <b>2021</b> , 112, 106318-6	10.6	12
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