

# Stefan Kasapis

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

248  
papers

5,961  
citations

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	Modelling the mechanism and kinetics of ascorbic acid diffusion in genipin-crosslinked gelatin and chitosan networks at distinct pH. <i>Food Bioscience</i> , <b>2022</b> , 46, 101579	4.9	1
247	The effect of trisodium phosphate crosslinking on the diffusion kinetics of caffeine from chitosan networks.. <i>Food Chemistry</i> , <b>2022</b> , 381, 132272	8.5	1
246	Effect of low frequency ultrasound on the functional characteristics of isolated lupin protein. <i>Food Hydrocolloids</i> , <b>2022</b> , 124, 107345	10.6	3
245	Glass transition effects on the molecular transport of caffeine from condensed k-carrageenan/polydextrose systems. <i>Food Hydrocolloids</i> , <b>2022</b> , 126, 107401	10.6	0
244	Mechanistic interpretation of vitamin B6 transport from swelling matrices of genipin-crosslinked gelatin, BSA and WPI. <i>Food Hydrocolloids</i> , <b>2022</b> , 123, 107195	10.6	3
243	Binding parameters and molecular dynamics of $\beta$ lactoglobulin-vanillic acid complexation as a function of pH - part B: Neutral pH. <i>Food Chemistry</i> , <b>2022</b> , 367, 130655	8.5	1
242	Critical issues encountered in the analysis of protein-phenolic binding interactions via fluorescence spectroscopy. <i>Food Hydrocolloids</i> , <b>2022</b> , 124, 107219	10.6	3
241	Diffusional characteristics of food protein-based materials as nutraceutical delivery systems: A review. <i>Trends in Food Science and Technology</i> , <b>2022</b> , 122, 201-210	15.3	0
240	Effect of hydrogel particle size embedded into oleogels on the physico-functional properties of hydrogel-in-oleogel (bigels). <i>LWT - Food Science and Technology</i> , <b>2022</b> , 163, 113501	5.4	1
239	High-temperature binding parameters and molecular dynamics of 4-hydroxybenzoic acid and $\beta$ casein complexes, determined via the method of continuous variation and fluorescence spectroscopy. <i>Food Hydrocolloids</i> , <b>2021</b> , 114, 106567	10.6	4
238	Hydrophobins and chaplins: Novel bio-surfactants for food dispersions a review. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 111, 378-387	15.3	5
237	Decoupling diffusion and macromolecular relaxation in the release of vitamin B6 from genipin-crosslinked whey protein networks. <i>Food Chemistry</i> , <b>2021</b> , 346, 128886	8.5	2
236	Lupin protein: Isolation and techno-functional properties, a review. <i>Food Hydrocolloids</i> , <b>2021</b> , 112, 106318	10.6	12
235	3D Confocal Laser Scanning Microscopy for Quantification of the Phase Behaviour in Agarose-MCC co-gels in Comparison to the Rheological Blending-law Analysis. <i>Food Biophysics</i> , <b>2021</b> , 16, 153-160	3.2	1
234	Physicochemical Properties and Effects of Honeys on Key Biomarkers of Oxidative Stress and Cholesterol Homeostasis in HepG2 Cells. <i>Nutrients</i> , <b>2021</b> , 13,	6.7	4
233	Binding parameters and molecular dynamics of $\beta$ lactoglobulin-vanillic acid complexation as a function of pH - Part A: Acidic pH. <i>Food Chemistry</i> , <b>2021</b> , 360, 130059	8.5	4
232	Cold plasma: Microbial inactivation and effects on quality attributes of fresh and minimally processed fruits and Ready-To-Eat vegetables. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 116, 146-175	15.3	7

231	Phase volume quantification of agarose-ghee gels using 3D confocal laser scanning microscopy and blending law analysis: A comparison. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 129, 109567	5.4	2
230	Mechanical versus calorimetric glass transition temperature in the diffusion of nicotinic acid from a condensed gelatin/glucose syrup system. <i>Food Hydrocolloids</i> , <b>2020</b> , 109, 106046	10.6	4
229	Molecular characterisation of hot moulded alginate gels as a delivery vehicle for the release of entrapped caffeine. <i>Food Hydrocolloids</i> , <b>2020</b> , 109, 106142	10.6	8
228	Morphology of genipin-crosslinked BSA networks yields a measurable effect on the controlled release of vitamin B6. <i>Food Chemistry</i> , <b>2020</b> , 314, 126204	8.5	6
227	Release profile of vitamin B6 from a pH-responsive BSA network crosslinked with genipin. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 128, 109458	5.4	3
226	Combined spectroscopic and molecular docking study on the pH dependence of molecular interactions between $\beta$ -lactoglobulin and ferulic acid. <i>Food Hydrocolloids</i> , <b>2020</b> , 101, 105461	10.6	23
225	Structural-rheological characteristics of Chaplin E peptide at the air/water interface; a comparison with $\beta$ -lactoglobulin and $\beta$ -casein. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 144, 742-750	7.9	2
224	Swelling behaviour and glass transition in genipin-crosslinked chitosan systems. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 164, 3075-3083	7.9	7
223	Physicochemical properties, digestibility and expected glycaemic index of high amylose rice differing in length-width ratio in Sri Lanka. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 74-81	3.8	5
222	A New Approach to Distinguish Thixotropic and Viscoelastic Phenomena. <i>Food Biophysics</i> , <b>2020</b> , 15, 72-84	4.2	2
221	Molecular Functionality of Plant Proteins from Low- to High-Solid Systems with Ligand and Co-Solute. <i>International Journal of Molecular Sciences</i> , <b>2020</b> , 21,	6.3	5
220	Structural relaxation and glass transition in high-solid gelatin systems crosslinked with genipin. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 141, 867-875	7.9	4
219	Modeling counterion partition in composite gels of BSA with gelatin following high pressure treatment. <i>Food Chemistry</i> , <b>2019</b> , 285, 104-110	8.5	1
218	Honey and Its Role in Relieving Multiple Facets of Atherosclerosis. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	28
217	Classification of hydrocolloids based on small amplitude oscillatory shear, large amplitude oscillatory shear, and textural properties. <i>Journal of Texture Studies</i> , <b>2019</b> , 50, 520-538	3.6	6
216	Dairy protein-ligand interactions upon thermal processing and targeted delivery for the design of functional foods. <i>Current Opinion in Food Science</i> , <b>2019</b> , 27, 8-17	9.8	8
215	Effect of low-frequency ultrasound on the particle size, solubility and surface charge of reconstituted sodium caseinate. <i>Ultrasonics Sonochemistry</i> , <b>2019</b> , 58, 104525	8.9	11
214	Structural variation in gelatin networks from low to high-solid systems effected by honey addition. <i>Food Research International</i> , <b>2019</b> , 121, 319-325	7	6

213	Quantitative analysis of the phase volume of agarose-canola oil gels in comparison to blending law predictions using 3D imaging based on confocal laser scanning microscopy. <i>Food Research International</i> , <b>2019</b> , 125, 108529	7	7
212	Molecular dynamics of the diffusion of natural bioactive compounds from high-solid biopolymer matrices for the design of functional foods. <i>Food Hydrocolloids</i> , <b>2019</b> , 88, 301-319	10.6	9
211	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
210	Combined spectroscopic, molecular docking and quantum mechanics study of E-casein and ferulic acid interactions following UHT-like treatment. <i>Food Hydrocolloids</i> , <b>2019</b> , 89, 351-359	10.6	30
209	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
208	Shelf-life studies of flavour characteristics in model UHT liquid systems enriched with wholegrain oat. <i>Heliyon</i> , <b>2018</b> , 4, e00566	3.6	1
207	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
206	Combined spectroscopic, molecular docking and quantum mechanics study of E-casein and p-coumaric acid interactions following thermal treatment. <i>Food Chemistry</i> , <b>2018</b> , 252, 163-170	8.5	36
205	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
204	Effect of ultra high temperature processing and storage conditions on phenolic acid, avenanthramide, free fatty acid and volatile profiles from Australian oat grains. <i>Bioactive Carbohydrates and Dietary Fibre</i> , <b>2018</b> , 15, 21-29	3.4	4
203	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
202	Modeling water partition in composite gels of BSA with gelatin following thermal treatment. <i>Food Hydrocolloids</i> , <b>2018</b> , 76, 141-149	10.6	9
201	Rate of fatty acid transport in glassy biopolymers: A free volume based predictive approach. <i>Food Hydrocolloids</i> , <b>2018</b> , 78, 128-131	10.6	2
200	Molecular interactions of milk protein with phenolic components in oat-based liquid formulations following UHT treatment and prolonged storage. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 1794-1802	4.3	6
199	Physicochemical and viscoelastic properties of honey from medicinal plants. <i>Food Chemistry</i> , <b>2018</b> , 241, 143-149	8.5	21
198	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
197	Modeling counterion partition in composite gels of BSA with gelatin following thermal treatment. <i>Food Hydrocolloids</i> , <b>2018</b> , 74, 97-103	10.6	3
196	Hydrocolloid clustering based on their rheological properties. <i>Journal of Texture Studies</i> , <b>2018</b> , 49, 619-638	3.8	8

195	Modeling water partition in composite gels of BSA with gelatin following high pressure treatment. <i>Food Chemistry</i> , <b>2018</b> , 265, 32-38	8.5	5
194	An in-vitro upper gut simulator for assessing continuous gas production: A proof-of-concept using milk digestion. <i>Journal of Functional Foods</i> , <b>2018</b> , 47, 200-210	5.1	2
193	Structure and phase behaviour of microcrystalline cellulose in mixture with condensed systems of potato starch. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 800-807	3.8	3
192	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
191	Glass Transition of Globular Proteins from Thermal and High Pressure Perspectives <b>2017</b> , 49-117		1
190	Effect of co-solute concentration on the diffusion of linoleic acid from whey protein matrices. <i>Food Hydrocolloids</i> , <b>2017</b> , 70, 277-285	10.6	5
189	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
188	Tocopheryl acetate release from microcapsules of waxy maize starch. <i>Carbohydrate Polymers</i> , <b>2017</b> , 167, 27-35	10.3	8
187	starch hydrolysis of chitosan incorporating whey protein and wheat starch composite gels. <i>Heliyon</i> , <b>2017</b> , 3, e00421	3.6	5
186	Modeling and fundamental aspects of structural relaxation in high-solid hydrocolloid systems. <i>Food Hydrocolloids</i> , <b>2017</b> , 68, 232-237	10.6	5
185	Effect of the glass transition temperature on alpha-amylase activity in a starch matrix. <i>Carbohydrate Polymers</i> , <b>2017</b> , 157, 1531-1537	10.3	10
184	Molecular and functional characteristics of purified gum from Australian chia seeds. <i>Carbohydrate Polymers</i> , <b>2016</b> , 136, 128-36	10.3	93
183	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
182	Diffusion kinetics of ascorbic acid in a glassy matrix of high-methoxy pectin with polydextrose. <i>Food Hydrocolloids</i> , <b>2016</b> , 53, 293-302	10.6	10
181	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
180	Structural properties of condensed ovalbumin systems following application of high pressure. <i>Food Hydrocolloids</i> , <b>2016</b> , 53, 104-114	10.6	23
179	Preservation of oleic acid entrapped in a condensed matrix of high-methoxy pectin with glucose syrup. <i>Food Hydrocolloids</i> , <b>2016</b> , 53, 284-292	10.6	7
178	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

177	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
176	A free-volume interpretation of the decoupling parameter in bioactive-compound diffusion from a glassy polymer. <i>Food Hydrocolloids</i> , <b>2016</b> , 54, 338-341	10.6	11
175	High pressure effects on the structural functionality of condensed globular-protein matrices. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 88, 433-42	7.9	10
174	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
173	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
172	Release mechanism of omega-3 fatty acid in $\kappa$ -carrageenan/polydextrose undergoing glass transition. <i>Carbohydrate Polymers</i> , <b>2015</b> , 126, 141-9	10.3	21
171	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
170	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
169	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
168	Influence of chiral ligands on the gel formation of a Mg(II) coordination polymer. <i>CrystEngComm</i> , <b>2015</b> , 17, 8011-8014	3.3	2
167	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
166	Effect of thermal denaturation on the mechanical glass transition temperature of globular protein/co-solute systems. <i>Food Hydrocolloids</i> , <b>2014</b> , 41, 156-163	10.6	5
165	Thermomechanical effects of co-solute on the structure formation of bovine serum albumin. <i>Food Chemistry</i> , <b>2014</b> , 157, 296-301	8.5	3
164	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
163	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
162	Inactivation of bacterial proteases and foodborne pathogens in condensed globular proteins following application of high pressure. <i>Food Hydrocolloids</i> , <b>2014</b> , 42, 244-250	10.6	4
161	Consistency of UHT beverages enriched with insoluble fibre during storage. <i>Bioactive Carbohydrates and Dietary Fibre</i> , <b>2014</b> , 4, 84-92	3.4	10
160	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

159	Enzymatic catalysis in a whey protein matrix at temperatures in the vicinity of the glass transition. <i>Food Research International</i> , <b>2014</b> , 62, 671-676	7	2
158	Studies on the viability of <i>Saccharomyces boulardii</i> within microcapsules in relation to the thermomechanical properties of whey protein. <i>Food Hydrocolloids</i> , <b>2014</b> , 42, 232-238	10.6	10
157	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
156	Physicochemical properties of wheat-canna and wheat-konjac composite flours. <i>Journal of Food Science and Technology</i> , <b>2014</b> , 51, 1784-94	3.3	7
155	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
154	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
153	Biochemical and thermo-mechanical analysis of collagen from the skin of Asian Sea bass ( <i>Lateolabrax calcarifer</i> ) and Australasian Snapper ( <i>Pagrus auratus</i> ), an alternative for mammalian collagen. <i>European Food Research and Technology</i> , <b>2013</b> , 236, 873-882	3.4	10
152	Physicochemical and functional characteristics of lentil starch. <i>Carbohydrate Polymers</i> , <b>2013</b> , 92, 1484-96	10.3	95
151	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
150	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
149	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
148	Effect of high hydrostatic pressure on the structural properties and bioactivity of immunoglobulins extracted from whey protein. <i>Food Hydrocolloids</i> , <b>2013</b> , 32, 286-293	10.6	10
147	Structural studies on matrices of deacylated gellan with polydextrose. <i>Food Chemistry</i> , <b>2013</b> , 137, 37-44	8.5	9
146	Effect of a glassy gellan/polydextrose matrix on the activity of $\beta$ -D-glucosidase. <i>Carbohydrate Polymers</i> , <b>2013</b> , 95, 389-96	10.3	7
145	Investigation on the phase behaviour of gelatin/agarose mixture in an environment of reduced solvent quality. <i>Food Chemistry</i> , <b>2013</b> , 136, 835-42	8.5	5
144	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
143	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
142	Structuring dairy systems through high pressure processing. <i>Journal of Food Engineering</i> , <b>2013</b> , 114, 1064-72	12.2	56



141	Fundamental studies on the structural functionality of whey protein isolate in the presence of small polyhydroxyl compounds as co-solute. <i>Food Chemistry</i> , <b>2013</b> , 139, 420-5	8.5	9
140	Fundamental considerations in the effect of molecular weight on the glass transition of the gelatin/cosolute system. <i>Biopolymers</i> , <b>2012</b> , 97, 303-10	2.2	3
139	Effect of hydration on the structure of non aqueous ethyl cellulose/propylene glycol dicaprylate gels. <i>International Journal of Biological Macromolecules</i> , <b>2012</b> , 50, 385-92	7.9	8
138	Networks of polysaccharides with hydrophilic and hydrophobic characteristics in the presence of co-solute. <i>International Journal of Biological Macromolecules</i> , <b>2012</b> , 51, 138-45	7.9	5
137	Analysis on the effectiveness of co-solute on the network integrity of high methoxy pectin. <i>Food Chemistry</i> , <b>2012</b> , 135, 1455-62	8.5	7
136	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
135	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
134	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
133	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
132	Interfacial and emulsifying properties of lentil protein isolate. <i>Food Chemistry</i> , <b>2012</b> , 134, 1343-53	8.5	103
131	Phase behaviour of gelatin/polydextrose mixtures at high levels of solids. <i>Food Chemistry</i> , <b>2012</b> , 134, 1938-46	8.5	10
130	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
129	Molecular weight and crystallinity alteration of cellulose via prolonged ultrasound fragmentation. <i>Food Hydrocolloids</i> , <b>2012</b> , 26, 365-369	10.6	33
128	Kinetics of a bioactive compound (caffeine) mobility at the vicinity of the mechanical glass transition temperature induced by gelling polysaccharide. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 11825-32	5.7	11
127	Structure, sensory and nutritional aspects of soluble-fibre inclusion in processed food products. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 159-164	10.6	11
126	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
125	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
124	Orientation of short microcrystalline cellulose fibers in a gelatin matrix. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 1402-1405	10.6	4



123	Temperature and time effects on the structural properties of a non-aqueous ethyl cellulose topical drug delivery system. <i>Carbohydrate Polymers</i> , <b>2011</b> , 86, 644-651	10.3	11
122	Combined use of the free volume and coupling theories in the glass transition of polysaccharide/co-solute systems. <i>Carbohydrate Polymers</i> , <b>2011</b> , 83, 926-933	10.3	9
121	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
120	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
119	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
118	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
117	Unexpected phase behavior of amylose in a high solids environment. <i>Biomacromolecules</i> , <b>2010</b> , 11, 421-429	6.9	9
116	Novel sulfation of curdlan assisted by ultrasonication. <i>International Journal of Biological Macromolecules</i> , <b>2010</b> , 46, 385-8	7.9	19
115	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
114	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
113	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
112	Thermal transitions of rice: Development of a state diagram. <i>Journal of Food Engineering</i> , <b>2009</b> , 90, 110-118	18	41
111	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
110	Bacterial and plant cellulose modification using ultrasound irradiation. <i>Carbohydrate Polymers</i> , <b>2009</b> , 77, 280-287	10.3	99
109	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
108	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
107	Morphology of molecular soy protein fractions in binary composite gels. <i>Langmuir</i> , <b>2009</b> , 25, 8538-47	4	12
106	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

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