# Jan A Delcour

List of Publications by Year
in descending order

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| 676 papers | 33,849 citations | 2675 95 h-index | 9861 141 g-index |
| 687 all docs | 687 docs citations | 687 times ranked | 18250 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Wheat flour constituents: how they impact bread quality, and how to impact their functionality. Trends in Food Science and Technology, 2005, 16, 12-30. | 15.1 | 739 |
| 2 | Arabinoxylans and Endoxylanases in Wheat Flour Bread-making. Journal of Cereal Science, 2002, 35, 225-243. | 3.7 | 573 |
| 3 | Amylose-inclusion complexes: Formation, identity and physico-chemical properties. Journal of Cereal Science, 2010, 51, 238-247. | 3.7 | 565 |
| 4 | Hydrothermal Modifications of Granular Starch, with Retention of the Granular Structure:Â A Review. Journal of Agricultural and Food Chemistry, 1998, 46, 2895-2905. | 5.2 | 496 |
| 5 | Prebiotic and Other Health-Related Effects of Cereal-Derived Arabinoxylans, Arabinoxylan-Oligosaccharides, and Xylooligosaccharides. Critical Reviews in Food Science and Nutrition, 2011, 51, 178-194. | 10.3 | 458 |
| 6 | Wheat Protein Composition and Properties of Wheat Glutenin in Relation to Breadmaking Functionality. Critical Reviews in Food Science and Nutrition, 2002, 42, 179-208. | 10.3 | 395 |
| 7 | Wheat Gluten Functionality as a Quality Determinant in Cereal-Based Food Products. Annual Review of Food Science and Technology, 2012, 3, 469-492. | 9.9 | 391 |
| 8 | Principles of Cereal Science and Technology. , 2010, , . | | 332 |
| 9 | Non-digestible Oligosaccharides with Prebiotic Properties. Critical Reviews in Food Science and Nutrition, 2006, 46, 459-471. | 10.3 | 276 |
| 10 | Systemic availability and metabolism of colonicâ€derived shortâ€chain fatty acids in healthy subjects: a stable isotope study. Journal of Physiology, 2017, 595, 541-555. | 2.9 | 254 |
| 11 | The Role of Wheat Flour Constituents, Sugar, and Fat in Low Moisture Cereal Based Products: A Review on Sugar-Snap Cookies. Critical Reviews in Food Science and Nutrition, 2008, 48, 824-839. | 10.3 | 249 |
| 12 | Production, structure, physicochemical and functional properties of maize, cassava, wheat, potato and rice starches. Starch/Staerke, 2015, 67, 14-29. | 2.1 | 245 |
| 13 | From sucrose to starch granule to starch physical behaviour: a focus on rice starch. Carbohydrate Polymers, 2004, 58, 245-266. | 10.2 | 244 |
| 14 | Fractionation of wheat and wheat flour into starch and gluten: overview of the main processes and the factors involved. Journal of Cereal Science, 2005, 41, 221-237. | 3.7 | 237 |
| 15 | Lipids in bread making: Sources, interactions, and impact on bread quality. Journal of Cereal Science, 2011, 54, 266-279. | 3.7 | 233 |
| 16 | Amylases and bread firming â€“ an integrated view. Journal of Cereal Science, 2009, 50, 345-352. | 3.7 | 226 |
| 17 | Formation, analysis, structure and properties of type III enzyme resistant starch. Journal of Cereal Science, 1995, 22, 129-138. | 3.7 | 224 |
| 18 | Structural determinants of the substrate specificities of xylanases from different glycoside hydrolase families. Critical Reviews in Biotechnology, 2010, 30, 176-191. | 9.0 | 216 |

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|---|---|---|---|
| 19 | Relevance of the Functional Properties of Enzymatic Plant Protein Hydrolysates in Food Systems. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 786-800. | 11.7 | 214 |
| 20 | Variation in the Content of Dietary Fiber and Components Thereof in Wheats in the HEALTHGRAIN Diversity Screen. Journal of Agricultural and Food Chemistry, 2008, 56, 9740-9749. | 5.2 | 211 |
| 21 | Rice starches. I. Structural aspects provide insight into crystallinity characteristics and gelatinisation behaviour of granular starch. Journal of Cereal Science, 2003, 38, 43-52. | 3.7 | 210 |
| 22 | An X-ray study of hydrothermally treated potato starch. Carbohydrate Polymers, 2006, 64, 364-375. | 10.2 | 207 |
| 23 | Ingredient functionality in batter type cake making. Trends in Food Science and Technology, 2013, 30, 6-15. | 15.1 | 202 |
| 24 | The role of sugar and fat in sugar-snap cookies: Structural and textural properties. Journal of Food Engineering, 2009, 90, 400-408. | 5.2 | 198 |
| 25 | Effect of milling on colour and nutritional properties of rice. Food Chemistry, 2007, 100, 1496-1503. | 8.2 | 196 |
| 26 | Wheat (Triticum aestivum L.) Bran in Bread Making: A Critical Review. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 28-42. | 11.7 | 190 |
| 27 | Rye (Secale cerealeL.) Arabinoxylans: A Critical Review. Journal of Cereal Science, 1996, 24, 1-14. | 3.7 | 189 |
| 28 | Structural Characterisation of Water-extractable and Water-unextractable Arabinoxylans in Wheat Bran. Journal of Cereal Science, 2002, 35, 315-326. | 3.7 | 187 |
| 29 | Microbial metabolism and prebiotic potency of arabinoxylan oligosaccharides in the human intestine. Trends in Food Science and Technology, 2007, 18, 64-71. | 15.1 | 187 |
| 30 | Phytochemical and Dietary Fiber Components in Barley Varieties in the HEALTHGRAIN Diversity Screen. Journal of Agricultural and Food Chemistry, 2008, 56, 9767-9776. | 5.2 | 185 |
| 31 | Assignments of Proton Populations in Dough and Bread Using NMR Relaxometry of Starch, Gluten, and Flour Model Systems. Journal of Agricultural and Food Chemistry, 2012, 60, 5461-5470. | 5.2 | 182 |
| 32 | Rice starches. II. Structural aspects provide insight into swelling and pasting properties. Journal of Cereal Science, 2003, 38, 53-59. | 3.7 | 181 |
| 33 | The effects of malting and mashing on barley protein extractability. Journal of Cereal Science, 2006, 44, 203-211. | 3.7 | 176 |
| 34 | Structurally Different Wheat-Derived Arabinoxylooligosaccharides Have Different Prebiotic and Fermentation Properties in Rats1,. Journal of Nutrition, 2008, 138, 2348-2355. | 2.9 | 176 |
| 35 | Comparison of prebiotic effects of arabinoxylan oligosaccharides and inulin in a simulator of the human intestinal microbial ecosystem. FEMS Microbiology Ecology, 2009, 69, 231-242. | 2.7 | 166 |
| 36 | Mechanism of gliadinâ€“glutenin cross-linking during hydrothermal treatment. Food Chemistry, 2008, 107, 753-760. | 8.2 | 164 |

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| 37 | Molecular Basis of Processing Wheat Gluten toward Biobased Materials. Biomacromolecules, 2010, 11, 533-541. | 5.4 | 163 |
| 38 | Amyloseâ€“lipid complexation: a new fractionation method. Carbohydrate Polymers, 2004, 56, 447-458. | 10.2 | 158 |
| 39 | Impact of Cereal Seed Sprouting on Its Nutritional and Technological Properties: A Critical Review. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 305-328. | 11.7 | 155 |
| 40 | The role of gluten in a pound cake system: A model approach based on glutenâ€“starch blends. Food Chemistry, 2008, 110, 909-915. | 8.2 | 152 |
| 41 | Phytochemical and Fiber Components in Oat Varieties in the HEALTHGRAIN Diversity Screen. Journal of Agricultural and Food Chemistry, 2008, 56, 9777-9784. | 5.2 | 152 |
| 42 | Phytochemicals and Dietary Fiber Components in Rye Varieties in the HEALTHGRAIN Diversity Screen. Journal of Agricultural and Food Chemistry, 2008, 56, 9758-9766. | 5.2 | 150 |
| 43 | A Critical Look at Prebiotics Within the Dietary Fiber Concept. Annual Review of Food Science and Technology, 2016, 7, 167-190. | 9.9 | 149 |
| 44 | The impact of the protein network on the pasting and cooking properties of dry pasta products. Food Chemistry, 2010, 120, 371-378. | 8.2 | 147 |
| 45 | Use of chemical redox agents and exogenous enzymes to modify the protein network during breadmaking â€“ A review. Journal of Cereal Science, 2009, 50, 11-21. | 3.7 | 146 |
| 46 | Fractionationâ^'Reconstitution Experiments Provide Insight into the Role of Endoxylanases in Bread-Making. Journal of Agricultural and Food Chemistry, 1999, 47, 1870-1877. | 5.2 | 145 |
| 47 | Effects of dietary arabinoxylan-oligosaccharides (AXOS) and endogenous probiotics on the growth performance, non-specific immunity and gut microbiota of juvenile Siberian sturgeon (AcipenserÂbaerii). Fish and Shellfish Immunology, 2013, 35, 766-775. | 3.6 | 145 |
| 48 | Impact of Proteins on Pasting and Cooking Properties of Nonparboiled and Parboiled Rice. Cereal Chemistry, 2005, 82, 468-474. | 2.2 | 144 |
| 49 | Characterization of commercial nanofiltration membranes and comparison with self-made polyethersulfone membranes. Desalination, 2006, 191, 245-253. | 8.2 | 144 |
| 50 | Arabinoxylanâ€oligosaccharides (AXOS) affect the protein/carbohydrate fermentation balance and microbial population dynamics of the Simulator of Human Intestinal Microbial Ecosystem. Microbial Biotechnology, 2009, 2, 101-113. | 4.2 | 144 |
| 51 | Rice starches. III. Structural aspects provide insight in amylopectin retrogradation properties and gel texture. Journal of Cereal Science, 2003, 38, 61-68. | 3.7 | 143 |
| 52 | Enzymatic Hydrolysis of Brewersâ€™ Spent Grain Proteins and Technofunctional Properties of the Resulting Hydrolysates. Journal of Agricultural and Food Chemistry, 2007, 55, 8703-8710. | 5.2 | 138 |
| 53 | Starch gelatinization and amyloseâ€“lipid interactions during rice parboiling investigated by temperature resolved wide angle X-ray scattering and differential scanning calorimetry. Journal of Cereal Science, 2005, 42, 334-343. | 3.7 | 136 |
| 54 | Use of Two Endoxylanases with Different Substrate Selectivity for Understanding Arabinoxylan Functionality in Wheat Flour Breadmaking. Cereal Chemistry, 2001, 78, 564-571. | 2.2 | 135 |

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| 55 | Triticum aestivum Xylanase Inhibitor (TAXI), a New Class of Enzyme Inhibitor Affecting Breadmaking Performance. Journal of Cereal Science, 1999, 30, 39-43. | 3.7 | 129 |
| 56 | Heat and pH stability of prebiotic arabinoxylooligosaccharides, xylooligosaccharides and fructooligosaccharides. Food Chemistry, 2009, 112, 831-837. | 8.2 | 129 |
| 57 | The impact of heating and cooling on the physico-chemical properties of wheat glutenâ€“water suspensions. Journal of Cereal Science, 2005, 42, 327-333. | 3.7 | 128 |
| 58 | The breakage susceptibility of raw and parboiled rice: A review. Journal of Food Engineering, 2013, 117, 304-315. | 5.2 | 127 |
| 59 | Quantification of in Vivo Colonic Short Chain Fatty Acid Production from Inulin. Nutrients, 2015, 7, 8916-8929. | 4.1 | 127 |
| 60 | TLXI, a novel typeÂof xylanase inhibitor from wheat (Triticum aestivum) belonging to the thaumatin family. Biochemical Journal, 2007, 403, 583-591. | 3.7 | 125 |
| 61 | Tolerance of arabinoxylan-oligosaccharides and their prebiotic activity in healthy subjects: a randomised, placebo-controlled cross-over study. British Journal of Nutrition, 2010, 103, 703-713. | 2.3 | 125 |
| 62 | Acid hydrolysis of native and annealed wheat, potato and pea starchesâ€”DSC melting features and chain length distributions of lintnerised starches. Carbohydrate Research, 1998, 308, 359-371. | 2.3 | 124 |
| 63 | From Field Barley to Malt: Detection and Specification of Microbial Activity for Quality Aspects. Critical Reviews in Microbiology, 1999, 25, 121-153. | 6.1 | 122 |
| 64 | Large-scale production and characterisation of wheat bran arabinoxylooligosaccharides. Journal of the Science of Food and Agriculture, 2006, 86, 1722-1731. | 3.5 | 122 |
| 65 | Wheat gluten amino acid composition analysis by high-performance anion-exchange chromatography with integrated pulsed amperometric detection. Journal of Chromatography A, 2009, 1216, 5557-5562. | 3.7 | 122 |
| 66 | Alkaline Hydrogen Peroxide Extraction of Wheat Bran Non-starch Polysaccharides. Journal of Cereal Science, 2001, 34, 29-35. | 3.7 | 119 |
| 67 | Prebiotic effects and intestinal fermentation of cereal arabinoxylans and arabinoxylan oligosaccharides in rats depend strongly on their structural properties and joint presence. Molecular Nutrition and Food Research, 2011, 55, 1862-1874. | 3.3 | 119 |
| 68 | Proteins of Amaranth (Amaranthus spp.), Buckwheat (Fagopyrum spp.), and Quinoa (Chenopodium spp.): A Food Science and Technology Perspective. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 39-58. | 11.7 | 119 |
| 69 | Study of hydration properties of wheat bran as a function of particle size. Food Chemistry, 2015, 179, 296-304. | 8.2 | 118 |
| 70 | Determination of reducing end sugar residues in oligo- and polysaccharides by gasâ€“liquid chromatography. Journal of Chromatography A, 2000, 866, 97-104. | 3.7 | 117 |
| 71 | Relative Activity of Endoxylanases Towards Water-extractable and Water-unextractable Arabinoxylan. Journal of Cereal Science, 2001, 33, 301-312. | 3.7 | 117 |
| 72 | The impact of salt and alkali on gluten polymerization and quality of fresh wheat noodles. Journal of Cereal Science, 2014, 60, 507-513. | 3.7 | 114 |

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| 73 | Structural Basis for Inhibition of Aspergillus niger Xylanase by Triticum aestivum Xylanase Inhibitor-I. Journal of Biological Chemistry, 2004, 279, 36022-36028. | 3.4 | 113 |
| 74 | Current and forward looking experimental approaches in gluten-free bread making research. Journal of Cereal Science, 2016, 67, 92-111. | 3.7 | 113 |
| 75 | Contents and Structural Features of Water-Extractable Arabinogalactan in Wheat Flour Fractions. Journal of Agricultural and Food Chemistry, 1997, 45, 1998-2002. | 5.2 | 112 |
| 76 | Triticum aestivum L. endoxylanase inhibitor (TAXI) consists of two inhibitors, TAXI I and TAXI II, with different specificities. Biochemical Journal, 2001, 353, 239-244. | 3.7 | 111 |
| 77 | Ultrafiltration and ethanol precipitation for isolation of arabinoxylooligosaccharides with different structures. Carbohydrate Polymers, 2005, 62, 283-292. | 10.2 | 111 |
| 78 | Oxidative and proteolytic enzyme preparations as promising improvers for oat bread formulations: Rheological, biochemical and microstructural background. Food Chemistry, 2010, 119, 1465-1473. | 8.2 | 110 |
| 79 | Synthesis of condensed tannins. Part 9. The condensation sequence of leucocyanidin with (+)-catechin and with the resultant procyanidins. Journal of the Chemical Society Perkin Transactions 1, 1983, , 1711. | 0.9 | 109 |
| 80 | Enzyme and acid resistance of amylose-lipid complexes differing in amylose chain length, lipid and complexation temperature. Carbohydrate Polymers, 2005, 60, 379-389. | 10.2 | 108 |
| 81 | Dietary Inclusion of Wheat Bran Arabinoxylooligosaccharides Induces Beneficial Nutritional Effects in Chickens. Cereal Chemistry, 2008, 85, 607-613. | 2.2 | 108 |
| 82 | Biopolymer Interactions, Water Dynamics, and Bread Crumb Firming. Journal of Agricultural and Food Chemistry, 2013, 61, 4646-4654. | 5.2 | 108 |
| 83 | Effects of a wheat bran extract containing arabinoxylan oligosaccharides on gastrointestinal health parameters in healthy adult human volunteers: a double-blind, randomised, placebo-controlled, cross-over trial. British Journal of Nutrition, 2012, 108, 2229-2242. | 2.3 | 106 |
| 84 | The combined use of hull-less barley flour and xylanase as a strategy for wheat/hull-less barley flour breads with increased arabinoxylan and (1â†'3,1â†'4)-Î²-D-glucan levels. Journal of Cereal Science, 2004, 40, 257-267. | 3.7 | 104 |
| 85 | Properties of TAXI-type endoxylanase inhibitors. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2004, 1696, 213-221. | 2.3 | 104 |
| 86 | Amylopectin Molecular Structure Reflected in Macromolecular Organization of Granular Starch. Biomacromolecules, 2004, 5, 1775-1786. | 5.4 | 104 |
| 87 | Antifirming Effects of Starch Degrading Enzymes in Bread Crumb. Journal of Agricultural and Food Chemistry, 2009, 57, 2346-2355. | 5.2 | 104 |
| 88 | Fate of Starch in Food Processing: From Raw Materials to Final Food Products. Annual Review of Food Science and Technology, 2010, 1, 87-111. | 9.9 | 104 |
| 89 | Physico-Chemical Properties of Cassava Starch. Starch/Staerke, 1998, 50, 58-64. | 2.1 | 103 |
| 90 | Impact of Browning Reactions and Bran Pigments on Color of Parboiled Rice. Journal of Agricultural and Food Chemistry, 2006, 54, 9924-9929. | 5.2 | 103 |

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| 91 | Gelatinization of Starch in Excess Water:Â Beyond the Melting of Lamellar Crystallites. A Combined Wide- and Small-Angle X-ray Scattering Study. Biomacromolecules, 2006, 7, 2624-2630. | 5.4 | 103 |
| 92 | Rational Design of Amyloidâ€Like Fibrillary Structures for Tailoring Food Protein Technoâ€Functionality and Their Potential Health Implications. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 84-105. | 11.7 | 101 |
| 93 | Arabinoxylan Solubilization and Inhibition of the Barley Malt Xylanolytic System by Wheat During Mashing with Wheat Wholemeal Adjunct: Evidence for a New Class of Enzyme Inhibitors in Wheat. Journal of the American Society of Brewing Chemists, 1997, 55, 153-156. | 1.1 | 100 |
| 94 | Distribution and Structural Variation of Arabinoxylans in Common Wheat Mill Streams. Journal of Agricultural and Food Chemistry, 1999, 47, 271-275. | 5.2 | 100 |
| 95 | Contents of dietary fibre components and their relation to associated bioactive components in whole grain wheat samples from the HEALTHGRAIN diversity screen. Food Chemistry, 2013, 136, 1243-1248. | 8.2 | 99 |
| 96 | Effects of hydrothermal treatments on the rheological properties of potato starch. Carbohydrate Research, 1997, 297, 347-356. | 2.3 | 95 |
| 97 | Physicochemical and Bread-Making Properties of Low Molecular Weight Wheat-Derived Arabinoxylans. Journal of Agricultural and Food Chemistry, 1998, 46, 4066-4073. | 5.2 | 95 |
| 98 | Mapping of Saccharomyces cerevisiae metabolites in fermenting wheat straight-dough reveals succinic acid as pH-determining factor. Food Chemistry, 2013, 136, 301-308. | 8.2 | 95 |
| 99 | Cereal grain fructans: Structure, variability and potential health effects. Trends in Food Science and Technology, 2015, 43, 32-42. | 15.1 | 95 |
| 100 | Impact of Redox Agents on the Extractability of Gluten Proteins during Bread Making. Journal of Agricultural and Food Chemistry, 2007, 55, 5320-5325. | 5.2 | 91 |
| 101 | Evaluation of the impact of annealing on gelatinisation at intermediate water content of wheat and potato starches: A differential scanning calorimetry and small angle X-ray scattering study. Carbohydrate Research, 1998, 306, 1-10. | 2.3 | 90 |
| 102 | The role of gluten in a sugar-snap cookie system: A model approach based on glutenâ€“starch blends. Journal of Cereal Science, 2008, 48, 863-869. | 3.7 | 90 |
| 103 | A NEW COLOURIMETRIC ASSAY FOR FLAVANOIDS IN PILSNER BEERS. Journal of the Institute of Brewing, 1985, 91, 37-40. | 2.3 | 89 |
| 104 | Effects of arabinoxylan-oligosaccharides (AXOS) on juvenile Siberian sturgeon (Acipenser baerii) performance, immune responses and gastrointestinal microbial community. Fish and Shellfish Immunology, 2012, 33, 718-724. | 3.6 | 89 |
| 105 | Amyloseâ€"Lipid Complexes as Controlled Lipid Release Agents during Starch Gelatinization and Pasting. Journal of Agricultural and Food Chemistry, 2006, 54, 1493-1499. | 5.2 | 88 |
| 106 | Structural properties and gelatinisation characteristics of potato and cassava starches and mutants thereof. Food Hydrocolloids, 2010, 24, 307-317. | 10.7 | 88 |
| 107 | Starch blends and their physicochemical properties. Starch/Staerke, 2015, 67, 1-13. | 2.1 | 88 |
| 108 | Arabinoxylooligosaccharides from Wheat Bran Inhibit Salmonella Colonization in Broiler Chickens. Poultry Science, 2008, 87, 2329-2334. | 3.4 | 87 |

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| 109 | A model approach to starch and protein functionality in a pound cake system. Food Chemistry, 2010, 120, 44-51. | 8.2 | 87 |
| 110 | Designing New Materials from Wheat Protein. Biomacromolecules, 2004, 5, 1262-1269. | 5.4 | 86 |
| 111 | How to impact gluten protein network formation during wheat flour dough making. Current Opinion in Food Science, 2019, 25, 88-97. | 8.0 | 86 |
| 112 | Extensive Dry Ball Milling of Wheat and Rye Bran Leads toin SituProduction of Arabinoxylan Oligosaccharides through Nanoscale Fragmentation. Journal of Agricultural and Food Chemistry, 2009, 57, 8467-8473. | 5.2 | 85 |
| 113 | A Brief and Informationally Rich Naming System for Oligosaccharide Motifs of Heteroxylans Found in Plant Cell Walls. Australian Journal of Chemistry, 2009, 62, 533. | 0.9 | 84 |
| 114 | Gelatinisation related structural aspects of small and large wheat starch granules. Carbohydrate Polymers, 2005, 62, 170-181. | 10.2 | 82 |
| 115 | Functionality of Short Chain Amyloseâ^'Lipid Complexes in Starchâ^'Water Systems and Their Impact on in Vitro Starch Degradation. Journal of Agricultural and Food Chemistry, 2010, 58, 1939-1945. | 5.2 | 81 |
| 116 | A Simple and Accurate Method for Determining Wheat Grain Fructan Content and Average Degree of Polymerization. Journal of Agricultural and Food Chemistry, 2012, 60, 2102-2107. | 5.2 | 81 |
| 117 | Occurrence and functional significance of secondary carbohydrate binding sites in glycoside hydrolases. Critical Reviews in Biotechnology, 2012, 32, 93-107. | 9.0 | 80 |
| 118 | Prebiotic effects of arabinoxylan oligosaccharides on juvenile Siberian sturgeon (Acipenser) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 387 Microbiology Ecology, 2013, 86, 357-371. | 2.7 | 80 |
| 119 | Endogenous redox agents and enzymes that affect protein network formation during breadmaking â€“ A review. Journal of Cereal Science, 2009, 50, 1-10. | 3.7 | 79 |
| 120 | Reaction Kinetics of Gliadinâ^'Glutenin Cross-Linking in Model Systems and in Bread Making. Journal of Agricultural and Food Chemistry, 2008, 56, 10660-10666. | 5.2 | 78 |
| 121 | Lipases and Their Functionality in the Production of Wheatâ€Based Food Systems. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 978-989. | 11.7 | 78 |
| 122 | Physicochemical properties of potato and cassava starches and their mutants in relation to their structural properties. Food Hydrocolloids, 2010, 24, 424-433. | 10.7 | 77 |
| 123 | Environment and Genotype Effects on the Content of Dietary Fiber and Its Components in Wheat in the HEALTHGRAIN Diversity Screen. Journal of Agricultural and Food Chemistry, 2010, 58, 9353-9361. | 5.2 | 76 |
| 124 | Combined meta-genomics analyses unravel candidate genes for the grain dietary fiber content in bread wheat (Triticum aestivum L.). Functional and Integrative Genomics, 2011, 11, 71-83. | 3.5 | 76 |
| 125 | Succinic acid in levels produced by yeast (Saccharomyces cerevisiae) during fermentation strongly impacts wheat bread dough properties. Food Chemistry, 2014, 151, 421-428. | 8.2 | 76 |
| 126 | Carotenoids in Raw and Parboiled Brown and Milled Rice. Journal of Agricultural and Food Chemistry, 2008, 56, 11914-11919. | 5.2 | 75 |

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|---|---|---|---|
| 127 | Triticum aestivum L. endoxylanase inhibitor (TAXI) consists of two inhibitors, TAXI I and TAXI II, with different specificities. Biochemical Journal, 2001, 353, 239. | 3.7 | 74 |
| 128 | Potential role of glycosidase inhibitors in industrial biotechnological applications. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2004, 1696, 275-287. | 2.3 | 74 |
| 129 | The Influence of Prebiotic Arabinoxylan Oligosaccharides on Microbiota Derived Uremic Retention Solutes in Patients with Chronic Kidney Disease: A Randomized Controlled Trial. PLoS ONE, 2016, 11, e0153893. | 2.5 | 74 |
| 130 | Occurrence of proteinaceous endoxylanase inhibitors in cereals. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2004, 1696, 193-202. | 2.3 | 73 |
| 131 | Effects of Genotype and Environment on the Content and Composition of Phytochemicals and Dietary Fiber Components in Rye in the HEALTHGRAIN Diversity Screen. Journal of Agricultural and Food Chemistry, 2010, 58, 9372-9383. | 5.2 | 73 |
| 132 | Structural features and feruloylation modulate the fermentability and evolution of antioxidant properties of arabinoxylanoligosaccharides during in vitro fermentation by human gut derived microbiota. Journal of Functional Foods, 2014, 10, 1-12. | 3.4 | 73 |
| 133 | Structural analysis of a glycoside hydrolase family 43 arabinoxylan arabinofuranohydrolase in complex with xylotetraose reveals a different binding mechanism compared with other members of the same family. Biochemical Journal, 2009, 418, 39-47. | 3.7 | 72 |
| 134 | Technologies for enhanced exploitation of the health-promoting potential of cereals. Trends in Food Science and Technology, 2012, 25, 78-86. | 15.1 | 72 |
| 135 | Element distribution and iron speciation in mature wheat grains (Triticum aestivum L.) using synchrotron Xâ€•ray fluorescence microscopy mapping and Xâ€•ray absorption nearâ€•edge structure (XANES) imaging. Plant, Cell and Environment, 2016, 39, 1835-1847. | 5.7 | 72 |
| 136 | Effects of dietary inclusion of xylooligoâ€•saccharides, arabinoxylooligosacchaâ€•rides and soluble arabinoxylan on the microbial composition of caecal contents of chickens. Journal of the Science of Food and Agriculture, 2008, 88, 2517-2522. | 3.5 | 71 |
| 137 | Impact of parboiling conditions on Maillard precursors and indicators in long-grain rice cultivars. Food Chemistry, 2008, 110, 916-922. | 8.2 | 71 |
| 138 | Amylase action pattern on starch polymers. Biologia (Poland), 2008, 63, 989-999. | 1.5 | 71 |
| 139 | Effects of genotype, harvest year and genotype-by-harvest year interactions on arabinoxylan, endoxylanase activity and endoxylanase inhibitor levels in wheat kernels. Journal of Cereal Science, 2008, 47, 180-189. | 3.7 | 71 |
| 140 | In Vitro Fermentation of Arabinoxylan Oligosaccharides and Low Molecular Mass Arabinoxylans with Different Structural Properties from Wheat (Triticum aestivum L.) Bran and Psyllium (Plantago ovata) Tj ETQq0 0 0 rgBT /Overlock 10 Tf | 5.2 | 71 |
| 141 | Solubilisation and Changes in Molecular Weight Distribution of Arabinoxylans and Protein in Wheat Flours During Bread-Making, and the Effects of Endogenous Arabinoxylan Hydrolysing Enzymes. Journal of Cereal Science, 1997, 26, 55-66. | 3.7 | 70 |
| 142 | Grain-associated xylanases: occurrence, variability, and implications for cereal processing. Trends in Food Science and Technology, 2009, 20, 495-510. | 15.1 | 70 |
| 143 | Î²-Elimination reactions and formation of covalent cross-links in gliadin during heating at alkaline pH. Journal of Cereal Science, 2010, 52, 362-367. | 3.7 | 70 |
| 144 | Foaming Properties of Wheat Gliadin. Journal of Agricultural and Food Chemistry, 2011, 59, 1370-1375. | 5.2 | 70 |

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| 145 | Extractability and chromatographic separation of rice endosperm proteins. Journal of Cereal Science, 2006, 44, 68-74. | 3.7 | 69 |
| 146 | Relative contribution of wheat flour constituents to Solvent Retention Capacity profiles of European wheats. Journal of Cereal Science, 2011, 53, 312-318. | 3.7 | 68 |
| 147 | Arabinoxylan and Arabinoxylan Hydrolysing Activities in Barley Malts and Worts Derived from Them. Journal of Cereal Science, 1997, 26, 67-74. | 3.7 | 67 |
| 148 | Characterisation of three starch degrading enzymes: Thermostable Î²-amylase, maltotetraogenic and maltogenic Î±-amylases. Food Chemistry, 2012, 135, 713-721. | 8.2 | 67 |
| 149 | Pasting properties of blends of potato, rice and maize starches. Food Hydrocolloids, 2014, 41, 298-308. | 10.7 | 67 |
| 150 | Purification and Characterization of a Î²-D-Xylosidase and an Endo-Xylanase from Wheat Flour. Plant Physiology, 1997, 113, 377-386. | 4.8 | 66 |
| 151 | Substrate specificity of three recombinant Î±-l-arabinofuranosidases from Bifidobacterium adolescentis and their divergent action on arabinoxylan and arabinoxylan oligosaccharides. Biochemical and Biophysical Research Communications, 2010, 402, 644-650. | 2.1 | 66 |
| 152 | Formation and reshuffling of disulfide bonds in bovine serum albumin demonstrated using tandem mass spectrometry with collision-induced and electron-transfer dissociation. Scientific Reports, 2015, 5, 12210. | 3.3 | 66 |
| 153 | Effect of Processing Conditions on Color Change of Brown and Milled Parboiled Rice. Cereal Chemistry, 2006, 83, 80-85. | 2.2 | 65 |
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