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List of Publications by Year
in descending order

675 papers	33,849 citations	2669 95 h-index	9839 141 g-index
687 all docs	687 docs citations	687 times ranked	18250 citing authors

#	Article	IF	Citations
1	Heat-induced denaturation and aggregation of protein in quinoa (Chenopodium quinoa Willd.) seeds and whole meal. Food Chemistry, 2022, 372, 131330.	4.2	7
2	Colloidal stability of oil-in-water emulsions prepared from hen egg white submitted to dry and/or wet heating to induce amyloid-like fibril formation. Food Hydrocolloids, 2022, 125, 107450.	5.6	8
3	Cadmium migration from nib to testa during cacao fermentation is driven by nib acidification. LWT - Food Science and Technology, 2022, 157, 113077.	2.5	4
4	Microbial transglutaminase induced modification of wheat gliadin based nanoparticles and its impact on their air-water interfacial properties. Food Hydrocolloids, 2022, 127, 107471.	5.6	9
5	Bioavailability and Health Impact of Ingested Amyloidâ€like Protein Fibrils and their Link with Inflammatory Status: A Need for More Research?. Molecular Nutrition and Food Research, 2022, , 2101032.	1.5	2
6	Impact of heat and enzymatic treatment on ovalbumin amyloid-like fibril formation and enzyme-induced gelation. Food Hydrocolloids, 2022, 131, 107784.	5.6	10
7	The impact of cyclodextrins on the in vitro digestion of native and gelatinised starch and starch present in a sugar-snap cookie. LWT - Food Science and Technology, 2022, 165, 113748.	2.5	3
8	Reassessment of the generic features of starch gelatinization: An advanced SAXS study on maize and potato starch. Food Hydrocolloids, 2022, 133, 107941.	5.6	2
9	Impact of Mineral Ions and Their Concentrations on Pasting and Gelation of Potato, Rice, and Maize Starches and Blends Thereof. Starch/Staerke, 2021, 73, 2000110.	1.1	1
10	Drying mode and hydrothermal treatment conditions govern the formation of amyloid-like protein fibrils in solutions of dried hen egg white. Food Hydrocolloids, 2021, 112, 106276.	5.6	15
11	Influence of hydrophobic interfaces and shear on ovalbumin amyloid-like fibril formation in oil-in-water emulsions. Food Hydrocolloids, 2021, 111, 106327.	5.6	20
12	Free wheat flour lipids decrease air-liquid interface stability in sponge cake batter. Food Research International, 2021, 140, 110007.	2.9	4
13	Heating Wheat Gluten Promotes the Formation of Amyloid-like Fibrils. ACS Omega, 2021, 6, 1823-1833.	1.6	18
14	Hydrothermal Treatments Cause Wheat Gluten-Derived Peptides to Form Amyloid-like Fibrils. Journal of Agricultural and Food Chemistry, 2021, 69, 1963-1974.	2.4	16
15	Normal-Phase HPLC-ELSD to Compare Lipid Profiles of Different Wheat Flours. Foods, 2021, 10, 428.	1.9	8
16	Use of Amylomaltase to Steer the Functional and Nutritional Properties of Wheat Starch. Foods, 2021, 10, 303.	1.9	8
17	Premilling pearling for producing wheat fractions with distinct digestibility and fermentability. Cereal Chemistry, 2021, 98, 759-773.	1.1	2
18	¹H Diffusion-Ordered Nuclear Magnetic Resonance Spectroscopic Analysis of Water-Extractable Arabinoxylan in Wheat (<i>Triticum aestivum</i> L.) Flour. Journal of Agricultural and Food Chemistry, 2021, 69, 3912-3922.	2.4	5

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19	Mineral bio-accessibility and intrinsic saccharides in breakfast flakes manufactured from sprouted wheat. LWT - Food Science and Technology, 2021, 143, 111079.	2.5	12
20	Gas cell stabilization by aqueousâ€phase constituents during bread production from wheat and rye dough and oat batter: Dough or batter liquor as model system. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3881-3917.	5.9	17
21	How Yeast Impacts the Effect of Ascorbic Acid on Wheat Flour Dough Extensional Rheology. Food Biophysics, 2021, 16, 406-414.	1.4	1
22	Impact of hydrothermal treatment on denaturation and aggregation of water-extractable quinoa (Chenopodium quinoa Willd.) protein. Food Hydrocolloids, 2021, 115, 106611.	5.6	15
23	Detection of ovalbumin amyloid-like fibrils at the oil-water interface in oil-in-water emulsions by spinning disk confocal microscopy. Food Structure, 2021, 29, 100207.	2.3	1
24	Thin film drainage dynamics of wheat and rye dough liquors and oat batter liquor. Food Hydrocolloids, 2021, 116, 106624.	5.6	6
25	The role and impact on quality of exogenous and endogenous lipids during sponge cake making. Trends in Food Science and Technology, 2021, 114, 158-166.	7.8	7
26	The impact of incorporating coarse wheat farina containing intact endosperm cells in a bread recipe on bread characteristics and starch digestibility. Journal of Cereal Science, 2021, 102, 103333.	1.8	6
27	The role of arabinoxylan in determining the non-linear and linear rheology of bread doughs made from blends of wheat (Triticum aestivum L.) and rye (Secale cereale L.) flour. Food Hydrocolloids, 2021, 120, 106990.	5.6	12
28	Investigation of starch functionality and digestibility in white wheat bread produced from a recipe containing added maltogenic amylase or amylomaltase. Food Chemistry, 2021, 362, 130203.	4.2	20
29	An Ohmic heating study of the functionality of leavening acids in cream cake systems. LWT - Food Science and Technology, 2021, 152, 112277.	2.5	4
30	The Role of Intact and Disintegrated Egg Yolk Low-Density Lipoproteins during Sponge Cake Making and Their Impact on Starch and Protein Mediated Structure Setting. Foods, 2021, 10, 107.	1.9	5
31	Structural factors governing starch digestion and glycemic responses and how they can be modified by enzymatic approaches: A review and a guide. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 5965-5991.	5.9	22
32	Reduced-Immunogenicity Wheat Now Coming to Age. , 2021, , 15-42.		0
33	The impact of fermentation on the distribution of cadmium in cacao beans. Food Research International, 2020, 127, 108743.	2.9	23
34	Microscopic investigation of the formation of a thermoset wheat gluten network in a model system relevant for bread making. International Journal of Food Science and Technology, 2020, 55, 891-898.	1.3	15
35	Characterization of white flour produced from roasted wheats differing in hardness and protein content. Cereal Chemistry, 2020, 97, 339-348.	1.1	7
36	Understanding the air-water interfacial behavior of suspensions of wheat gliadin nanoparticles. Food Hydrocolloids, 2020, 102, 105638.	5.6	22

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37	Linear and Non-linear Rheology of Bread Doughs Made from Blends of Wheat (Triticum aestivum L.) and Rye (Secale cereale L.) Flour. Food and Bioprocess Technology, 2020, 13, 159-171.	2.6	13
38	Stabilization of the air-liquid interface in sponge cake batter by surface-active proteins and lipids: A foaming protocol based approach. Food Hydrocolloids, 2020, 101, 105548.	5.6	18
39	Food protein network formation and gelation induced by conductive or microwave heating: A focus on hen egg white. Innovative Food Science and Emerging Technologies, 2020, 66, 102484.	2.7	23
40	¹³C-DOSY-TOSY NMR Correlation for In Situ Analysis of Structure, Size Distribution, and Dynamics of Prebiotic Oligosaccharides. Journal of Agricultural and Food Chemistry, 2020, 68, 3250-3259.	2.4	2
41	The role of exogenous lipids in starch and protein mediated sponge cake structure setting during baking. Food Research International, 2020, 137, 109551.	2.9	4
42	Transformations and functional role of starch during potato crisp making: A review. Journal of Food Science, 2020, 85, 4118-4129.	1.5	12
43	Amylose molecular fine structure dictates waterâ€“oil dynamics during deep-frying and the caloric density of potato crisps. Nature Food, 2020, 1, 736-745.	6.2	17
44	What makes starch from potato (<i>Solanum tuberosum</i> L.) tubers unique: A review. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 2588-2612.	5.9	44
45	Impact of wheat endogenous lipids on the quality of fresh bread: Key terms, concepts, and underlying mechanisms. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 3715-3754.	5.9	20
46	Heatâ€sensitive inhibition of aqualysin 1 by protein containing wheat, maize, and barley extracts. Cereal Chemistry, 2020, 97, 1204-1215.	1.1	0
47	The major constituents of rye (<i>Secale cereale</i> L.) flour and their role in the production of rye bread, a food product to which a multitude of health aspects are ascribed. Cereal Chemistry, 2020, 97, 739-754.	1.1	25
48	Amylose and amylopectin functionality during storage of bread prepared from flour of wheat containing unique starches. Food Chemistry, 2020, 320, 126609.	4.2	16
49	Processing Induced Changes in Food Proteins: Amyloid Formation during Boiling of Hen Egg White. Biomacromolecules, 2020, 21, 2218-2228.	2.6	34
50	Osborne extractability and chromatographic separation of protein from quinoa (Chenopodium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 22	2.5	15
51	The role of lipids in determining the air-water interfacial properties of wheat, rye, and oat dough liquor constituents. Food Chemistry, 2020, 319, 126565.	4.2	17
52	The role of non-starch polysaccharides in determining the air-water interfacial properties of wheat, rye, and oat dough liquor constituents. Food Hydrocolloids, 2020, 105, 105771.	5.6	27
53	Amylolysis as a tool to control amylose chain length and to tailor gel formation during potato-based crisp making. Food Hydrocolloids, 2020, 103, 105658.	5.6	10
54	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.	5.9	155

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55	Wheat (Triticum aestivum L.) flour free lipid fractions negatively impact the quality of sponge cake. Food Chemistry, 2019, 271, 401-409.	4.2	17
56	Wheat Gluten Amino Acid Analysis by High-Performance Anion-Exchange Chromatography with Integrated Pulsed Amperometric Detection. Methods in Molecular Biology, 2019, 2030, 381-394.	0.4	3
57	Differences in endosperm cell wall integrity in wheat (<i>Triticum aestivum</i> L.) milling fractions impact on the way starch responds to gelatinization and pasting treatments and its subsequent enzymatic <i>in vitro</i> digestibility. Food and Function, 2019, 10, 4674-4684.	2.1	27
58	Do puroindolines affect the impact of enzymatic lipid hydrolysis on loaf volume in bread making?. Food Chemistry, 2019, 301, 125273.	4.2	2
59	Wheat Seed Proteins: Factors Influencing Their Content, Composition, and Technological Properties, and Strategies to Reduce Adverse Reactions. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1751-1769.	5.9	41
60	Ingredient Functionality During Foamâ€Type Cake Making: A Review. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1550-1562.	5.9	47
61	The elemental composition of chocolates is related to cacao content and origin: A multi-element fingerprinting analysis of single origin chocolates. Journal of Food Composition and Analysis, 2019, 83, 103277.	1.9	42
62	Steeping and germination of wheat (Triticum aestivum L.). I. Unlocking the impact of phytate and cell wall hydrolysis on bio-accessibility of iron and zinc elements. Journal of Cereal Science, 2019, 90, 102847.	1.8	12
63	Impact of aqualysin 1 peptidase from Thermus aquaticus on molecular scale changes in the wheat gluten network during bread baking. Food Chemistry, 2019, 295, 599-606.	4.2	7
64	Conditions Governing Food Protein Amyloid Fibril Formationâ€”Part I: Egg and Cereal Proteins. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1256-1276.	5.9	43
65	Lipases in wheat flour bread making: Importance of an appropriate balance between wheat endogenous lipids and their enzymatically released hydrolysis products. Food Chemistry, 2019, 298, 125002.	4.2	25
66	Conditions Governing Food Protein Amyloid Fibril Formation. Part II: Milk and Legume Proteins. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1277-1291.	5.9	57
67	The impact of alkaline conditions on storage proteins of cereals and pseudo-cereals. Current Opinion in Food Science, 2019, 25, 98-103.	4.1	50
68	Amylose and amylopectin functionality during baking and cooling of bread prepared from flour of wheat containing unusual starches: A temperature-controlled time domain 1H NMR study. Food Chemistry, 2019, 295, 110-119.	4.2	19
69	Impact of egg white and soy proteins on structure formation and crumb firming in gluten-free breads. Food Hydrocolloids, 2019, 95, 406-417.	5.6	42
70	Impact of mineral ions on the release of starch and gel forming capacity of potato flakes in relation to water dynamics and oil uptake during the production of snacks made thereof. Food Research International, 2019, 122, 419-431.	2.9	17
71	Ohmic versus conventional heating for studying molecular changes during pound cake baking. Journal of Cereal Science, 2019, 89, 102708.	1.8	17
72	How to impact gluten protein network formation during wheat flour dough making. Current Opinion in Food Science, 2019, 25, 88-97.	4.1	86

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73	Cereal protein-based nanoparticles as agents stabilizing airâ€“water and oilâ€“water interfaces in food systems. Current Opinion in Food Science, 2019, 25, 19-27.	4.1	29
74	Steeping and germination of wheat (Triticum aestivum L.). II. Changes in spatial distribution and speciation of iron and zinc elements using pearling, synchrotron X-ray fluorescence microscopy mapping and X-ray absorption near-edge structure imaging. Journal of Cereal Science, 2019, 90, 102843.	1.8	4
75	The Impact of Hydro-Priming and Osmo-Priming on Seedling Characteristics, Plant Hormone Concentrations, Activity of Selected Hydrolytic Enzymes, and Cell Wall and Phytate Hydrolysis in Sprouted Wheat (<i>Triticum aestivum</i>L.). ACS Omega, 2019, 4, 22089-22100.	1.6	36
76	Impact of chlorine treatment on properties of wheat flour and its components in the presence of sucrose. Food Chemistry, 2019, 274, 434-443.	4.2	9
77	Electrical resistance oven baking as a tool to study crumb structure formation in gluten-free bread. Food Research International, 2019, 116, 925-931.	2.9	20
78	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.	5.9	101
79	Molecular dynamics of starch and water during bread making monitored with temperature-controlled time domain 1H NMR. Food Research International, 2019, 119, 675-682.	2.9	20
80	Relating the structural, air-water interfacial and foaming properties of wheat (Triticum aestivum L.) gliadin and maize (Zea mays L.) zein based nanoparticle suspensions. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2019, 567, 249-259.	2.3	39
81	Impact of physical and enzymatic cell wall opening on the release of pre-gelatinized starch and viscosity forming potential of potato flakes. Carbohydrate Polymers, 2018, 194, 401-410.	5.1	15
82	Study of the role of bran water binding and the steric hindrance by bran in straight dough bread making. Food Chemistry, 2018, 253, 262-268.	4.2	40
83	The effect of arabinoxylooligosaccharides on upper gastroduodenal motility and hunger ratings in humans. Neurogastroenterology and Motility, 2018, 30, e13306.	1.6	2
84	Heat-induced network formation between proteins of different sources in model systems, wheat-based noodles and pound cakes. Food Hydrocolloids, 2018, 79, 352-370.	5.6	57
85	Thermo-reversible inhibition makes aqualysin 1 from Thermus aquaticus a potent tool for studying the contribution of the wheat gluten network to the crumb texture of fresh bread. Food Chemistry, 2018, 264, 118-125.	4.2	14
86	The impact of steeping, germination and hydrothermal processing of wheat (Triticum aestivum L.) grains on phytate hydrolysis and the distribution, speciation and bio-accessibility of iron and zinc elements. Food Chemistry, 2018, 264, 367-376.	4.2	49
87	Effect of adding a reactive plasticizer on the mechanical, thermal, and morphology properties of nylon toughened wheat gluten materials. Journal of Applied Polymer Science, 2018, 135, 45931.	1.3	7
88	Foaming and air-water interfacial characteristics of solutions containing both gluten hydrolysate and egg white protein. Food Hydrocolloids, 2018, 77, 176-186.	5.6	34
89	The impact of disulfide bond dynamics in wheat gluten protein on the development of fermented pastry crumb. Food Chemistry, 2018, 242, 68-74.	4.2	37
90	Partial purification of components in rye water extractables which improve the quality of oat bread. Journal of Cereal Science, 2018, 79, 141-147.	1.8	1

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91	Impact of water-extractable components from different cereals on the quality of oat bread. Journal of Cereal Science, 2018, 79, 134-140.	1.8	8
92	Intact and Damaged Wheat Starch and Amylase Functionality During Multilayered Fermented Pastry Making. Journal of Food Science, 2018, 83, 2489-2499.	1.5	7
93	Wheat (Triticum aestivum L.) lipid species distribution in the different stages of straight dough bread making. Food Research International, 2018, 112, 299-311.	2.9	27
94	Relating the composition and air/water interfacial properties of wheat, rye, barley, and oat dough liquor. Food Chemistry, 2018, 264, 126-134.	4.2	26
95	Enzymatically Hydrolyzed Wheat Gluten as a Foaming Agent in Food: Incorporation in a Meringue Recipe as a Proofâ€ofâ€Concept. Journal of Food Science, 2018, 83, 2119-2126.	1.5	26
96	TD NMR Relaxation Studies of Cereal Products. , 2018, , 1431-1448.		0
97	Methodologies for producing amylose: A review. Critical Reviews in Food Science and Nutrition, 2017, 57, 407-417.	5.4	15
98	Study of biopolymer mobility and water dynamics in wheat bran using time-domain 1H NMR relaxometry. Food Chemistry, 2017, 236, 68-75.	4.2	23
99	Study on the effects of wheat bran incorporation on water mobility and biopolymer behavior during bread making and storage using time-domain 1 H NMR relaxometry. Food Chemistry, 2017, 236, 76-86.	4.2	47
100	Concepts and experimental protocols towards a molecular level understanding of the mechanical properties of glassy, cross-linked proteins: Application to wheat gluten bioplastics. European Polymer Journal, 2017, 88, 231-245.	2.6	5
101	Exploring the Relationship between Structural and Airâ€“Water Interfacial Properties of Wheat (<i>Triticum aestivum</i> L.) Gluten Hydrolysates in a Food System Relevant pH Range. Journal of Agricultural and Food Chemistry, 2017, 65, 1263-1271.	2.4	13
102	Development of an infusion method for encapsulating ascorbyl palmitate in V-type granular cold-water swelling starch. Carbohydrate Polymers, 2017, 165, 229-237.	5.1	30
103	Lipases as Processing Aids in the Separation of Wheat Flour into Gluten and Starch: Impact on the Lipid Population, Gluten Agglomeration, and Yield. Journal of Agricultural and Food Chemistry, 2017, 65, 1932-1940.	2.4	17
104	Encapsulation of the antioxidant ascorbyl palmitate in V-type granular cold-water swelling starch affects the properties of both. Carbohydrate Polymers, 2017, 165, 402-409.	5.1	16
105	The impact of redox agents on further dough development, relaxation and elastic recoil during lamination and fermentation of multi-layered pastry dough. Journal of Cereal Science, 2017, 75, 84-91.	1.8	10
106	The impact of protein characteristics on the protein network in and properties of fresh and cooked wheat-based noodles. Journal of Cereal Science, 2017, 75, 234-242.	1.8	21
107	The Role of Wheat and Egg Constituents in the Formation of a Covalent and Nonâ€covalent Protein Network in Fresh and Cooked Egg Noodles. Journal of Food Science, 2017, 82, 24-35.	1.5	26
108	¹⁵Nâ€Labeling of Egg Proteins for Studying Protein Network Formation During Pound Cake Making. Cereal Chemistry, 2017, 94, 485-490.	1.1	8

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109	Foam fractionation as a tool to study the air-water interface structure-function relationship of wheat gluten hydrolysates. Colloids and Surfaces B: Biointerfaces, 2017, 151, 295-303.	2.5	27
110	Extractability and chromatographic separation of rye (Secale cereale L.) flour proteins. Journal of Cereal Science, 2017, 73, 68-75.	1.8	14
111	The Impact of Parbaking on the Crumb Firming Mechanism of Fully Baked Tin Wheat Bread. Journal of Agricultural and Food Chemistry, 2017, 65, 10074-10083.	2.4	13
112	Pearling Affects the Lipid Content and Composition and Lipase Activity Levels of Wheat (Triticum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.1	12
113	Impact of lipases with different substrate specificity in wheat flour separation on the properties of the resultant gluten. Journal of Cereal Science, 2017, 77, 291-296.	1.8	7
114	Ultrasonic Characterization of Amyloid-Like Ovalbumin Aggregation. ACS Omega, 2017, 2, 4612-4620.	1.6	9
115	Air-water interfacial properties of enzymatically hydrolyzed wheat gluten in the presence of sucrose. Food Hydrocolloids, 2017, 73, 284-294.	5.6	18
116	Reaction pattern differences impact physical properties of starches derivatized to the same extent in a model cross-linking system. Carbohydrate Polymers, 2017, 174, 772-779.	5.1	1
117	Impact of ethanol on the air-water interfacial properties of enzymatically hydrolyzed wheat gluten. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2017, 529, 659-667.	2.3	12
118	Proteins of Amaranth (<i>Amaranthus</i> spp.), Buckwheat (<i>Fagopyrum</i> spp.), and Quinoa (<i>Chenopodium</i> spp.): A Food Science and Technology Perspective. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 39-58.	5.9	119
119	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.	1.3	254
120	Protein network formation during pound cake baking: The role of egg yolk and its fractions. Food Hydrocolloids, 2017, 63, 226-232.	5.6	19
121	A response surface analysis of the aqueous leaching of amylose from maize starch. Food Hydrocolloids, 2017, 63, 265-272.	5.6	12
122	Prediction of heat-induced polymerization of different globular food proteins in mixtures with wheat gluten. Food Chemistry, 2017, 221, 1158-1167.	4.2	51
123	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.	1.1	74
124	The effect of arabinoxylooligosaccharides on gastric sensoryâ€motor function and nutrient tolerance in man. Neurogastroenterology and Motility, 2016, 28, 1194-1203.	1.6	5
125	Element distribution and iron speciation in mature wheat grains (<i>Triticum aestivum</i> 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.	2.8	72
126	TD NMR Relaxation Studies of Cereal Products. , 2016, , 1-18.		2

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127	The extent of maize starch crystal melting as a critical factor in the isolation of amylose via aqueous leaching. Food Hydrocolloids, 2016, 61, 36-47.	5.6	21
128	Protein network formation during pound cake making: The role of egg white proteins and wheat flour gliadins. Food Hydrocolloids, 2016, 61, 409-414.	5.6	36
129	Impact of Wheat Bran Hydration Properties As Affected by Toasting and Degree of Milling on Optimal Dough Development in Bread Making. Journal of Agricultural and Food Chemistry, 2016, 64, 3636-3644.	2.4	37
130	Identification of lanthionine and lysinoalanine in heat-treated wheat gliadin and bovine serum albumin using tandem mass spectrometry with higher-energy collisional dissociation. Amino Acids, 2016, 48, 959-971.	1.2	25
131	Comparison of maize and wheat starch chain reactivity in relation to uniform versus surface oriented starch granule derivatization patterns. Food Hydrocolloids, 2016, 61, 858-867.	5.6	4
132	Amyloid-like aggregation of ovalbumin: Effect of disulfide reduction and other egg white proteins. Food Hydrocolloids, 2016, 61, 914-922.	5.6	20
133	Study of the intrinsic properties of wheat bran and pearlings obtained by sequential debranning and their role in bran-enriched bread making. Journal of Cereal Science, 2016, 71, 78-85.	1.8	26
134	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.	5.9	214
135	Wheat (<i>Triticum aestivum L</i>.) Bran in Bread Making: A Critical Review. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 28-42.	5.9	190
136	Modification of the Secondary Binding Site of Xylanases Illustrates the Impact of Substrate Selectivity on Bread Making. Journal of Agricultural and Food Chemistry, 2016, 64, 5400-5409.	2.4	13
137	V-type crystal formation in starch by aqueous ethanol treatment: TheÂeffect of amylose degree of polymerization. Food Hydrocolloids, 2016, 61, 649-661.	5.6	56
138	Prebiotics, Fermentable Dietary Fiber, and Health Claims. Advances in Nutrition, 2016, 7, 1-4.	2.9	57
139	Denaturation and covalent network formation of wheat gluten, globular proteins and mixtures thereof in aqueous ethanol and water. Food Hydrocolloids, 2016, 57, 122-131.	5.6	45
140	Dry heat treatment affects wheat bran surface properties and hydration kinetics. Food Chemistry, 2016, 203, 513-520.	4.2	24
141	Water electrolyte promoted oxidation of functional thiol groups. Food Chemistry, 2016, 197, 1235-1239.	4.2	2
142	The effect of cross-linking additives on the structure and properties of glassy wheat gluten material. Industrial Crops and Products, 2016, 81, 38-48.	2.5	12
143	Redox agents and N -ethylmaleimide affect protein polymerization during laboratory scale dry pasta production and cooking. Food Chemistry, 2016, 196, 646-653.	4.2	17
144	A Critical Look at Prebiotics Within the Dietary Fiber Concept. Annual Review of Food Science and Technology, 2016, 7, 167-190.	5.1	149

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145	Molecular Oxygen and Reactive Oxygen Species in Bread-making Processes: Scarce, but Nevertheless Important. Critical Reviews in Food Science and Nutrition, 2016, 56, 722-736.	5.4	24
146	Airâ€“water interfacial properties of enzymatic wheat gluten hydrolyzates determine their foaming behavior. Food Hydrocolloids, 2016, 55, 155-162.	5.6	40
147	Ingredient Functionality in Multilayered Dough-margarine Systems and the Resultant Pastry Products: A Review. Critical Reviews in Food Science and Nutrition, 2016, 56, 2101-2114.	5.4	18
148	Current and forward looking experimental approaches in gluten-free bread making research. Journal of Cereal Science, 2016, 67, 92-111.	1.8	113
149	Effects of wheat bran extract rich in arabinoxylan oligosaccharides and resistant starch on overnight glucose tolerance and markers of gut fermentation in healthy young adults. European Journal of Nutrition, 2016, 55, 1661-1670.	1.8	63
150	Emulsifying and Foaming Properties of Okara Protein Hydrolysates. Cereal Chemistry, 2016, 93, 71-76.	1.1	7
151	Impact of swelling power and granule size on pasting of blends of potato, waxy rice and maize starches. Food Hydrocolloids, 2016, 52, 69-77.	5.6	52
152	Non-additive response of blends of rice and potato starch during heating at intermediate water contents: A differential scanning calorimetry and proton nuclear magnetic resonance study. Food Chemistry, 2016, 192, 586-595.	4.2	30
153	Impact of casein and egg white proteins on the structure of wheat glutenâ€based proteinâ€rich food. Journal of the Science of Food and Agriculture, 2016, 96, 757-763.	1.7	17
154	Extractability and Chromatographic Characterization of Wheat (<i>Triticum aestivum</i> L.) Bran Protein. Journal of Food Science, 2015, 80, C967-74.	1.5	25
155	Quantification of in Vivo Colonic Short Chain Fatty Acid Production from Inulin. Nutrients, 2015, 7, 8916-8929.	1.7	127
156	Wheat starch swelling, gelatinization and pasting: Effects of enzymatic modification of wheat endogenous lipids. LWT - Food Science and Technology, 2015, 63, 361-366.	2.5	44
157	Controlling wheat gluten cross-linking for high temperature processing. Industrial Crops and Products, 2015, 72, 119-124.	2.5	24
158	Wheat milling by-products and their impact on bread making. Food Chemistry, 2015, 187, 280-289.	4.2	57
159	LC-MS analysis reveals the presence of graminan- and neo-type fructans in wheat grains. Journal of Cereal Science, 2015, 61, 133-138.	1.8	34
160	Cereal grain fructans: Structure, variability and potential health effects. Trends in Food Science and Technology, 2015, 43, 32-42.	7.8	95
161	Study of hydration properties of wheat bran as a function of particle size. Food Chemistry, 2015, 179, 296-304.	4.2	118
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#	ARTICLE	IF	CITATIONS
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