

Susanne Naumann

List of Publications by Citations

Source: <https://exaly.com/author-pdf/879708/susanne-naumann-publications-by-citations.pdf>

Version: 2024-04-27

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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

7

papers

88

citations

5

h-index

8

g-index

8

ext. papers

137

ext. citations

6.6

avg, IF

3.08

L-index

#	Paper	IF	Citations
7	In Vitro Interactions of Dietary Fibre Enriched Food Ingredients with Primary and Secondary Bile Acids. <i>Nutrients</i> , 2019 , 11,	6.7	27
6	Differentiation of Adsorptive and Viscous Effects of Dietary Fibres on Bile Acid Release by Means of In Vitro Digestion and Dialysis. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	23
5	Effects of extrusion processing on the physiochemical and functional properties of lupin kernel fibre. <i>Food Hydrocolloids</i> , 2021 , 111, 106222	10.6	11
4	Retention of Primary Bile Acids by Lupin Cell Wall Polysaccharides Under In Vitro Digestion Conditions. <i>Nutrients</i> , 2019 , 11,	6.7	10
3	Mechanisms of Interactions between Bile Acids and Plant Compounds-A Review. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	10
2	Characterisation of the molecular interactions between primary bile acids and fractionated lupin cotyledons (<i>Lupinus angustifolius</i> L.). <i>Food Chemistry</i> , 2020 , 323, 126780	8.5	4
1	Extrusion Processing of Rapeseed Press Cake-Starch Blends: Effect of Starch Type and Treatment Temperature on Protein, Fiber and Starch Solubility. <i>Foods</i> , 2021 , 10,	4.9	2