

Emilia Nordlund

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.

66

papers

1,625

citations

23

h-index

38

g-index

68

ext. papers

2,078

ext. citations

5.9

avg, IF

5.03

L-index

#	Paper	IF	Citations
66	Impact of Enzymatic Hydrolysis and Microfluidization on the Techno-Functionality of Oat Bran in Suspension and Acid Milk Gel Models.. <i>Foods</i> , 2022 , 11,	4.9	2
65	Enzymatic modification of oat protein concentrate with trans- and protein-glutaminase for increased fibrous structure formation during high-moisture extrusion processing. <i>LWT - Food Science and Technology</i> , 2022 , 156, 113035	5.4	1
64	Effect of pH and temperature on fibrous structure formation of plant proteins during high-moisture extrusion processing. <i>Food Research International</i> , 2022 , 156, 111089	7	0
63	Production of Endotoxin-Free Microbial Biomass for Food Applications by Gas Fermentation of Gram-Positive H ₂ -Oxidizing Bacteria. <i>ACS Food Science & Technology</i> , 2021 , 1, 470-479		4
62	Predicting the Properties of Industrially Produced Oat Flours by the Characteristics of Native Oat Grains or Non-Heat-Treated Groats. <i>Foods</i> , 2021 , 10,	4.9	1
61	Dietary Fiber from Oat and Rye Brans Ameliorate Western Diet-Induced Body Weight Gain and Hepatic Inflammation by the Modulation of Short-Chain Fatty Acids, Bile Acids, and Tryptophan Metabolism. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e1900580	5.9	14
60	The effect of heat and transglutaminase treatment on emulsifying and gelling properties of faba bean protein isolate. <i>LWT - Food Science and Technology</i> , 2021 , 139, 110517	5.4	14
59	Effect of oat β -glucan of different molecular weights on fecal bile acids, urine metabolites and pressure in the digestive tract - A human cross over trial. <i>Food Chemistry</i> , 2021 , 342, 128219	8.5	6
58	Impact of ultra-fine milling and air classification on biochemical and techno-functional characteristics of wheat and rye bran. <i>Food Research International</i> , 2021 , 139, 109971	7	8
57	Grains - a major source of sustainable protein for health. <i>Nutrition Reviews</i> , 2021 ,	6.4	10
56	Role of β -glucan content, molecular weight and phytate in the bile acid binding of oat β -glucan. <i>Food Chemistry</i> , 2021 , 358, 129917	8.5	4
55	Enzymatic reduction of galactooligosaccharide content of faba bean and yellow pea ingredients and food products. <i>Future Foods</i> , 2021 , 4, 100047	3.3	3
54	Ovalbumin production using <i>Trichoderma reesei</i> culture and low-carbon energy could mitigate the environmental impacts of chicken-egg-derived ovalbumin. <i>Nature Food</i> , 2021 , 2, 1005-1013	14.4	2
53	Development and Consumer Perception of a Snack Machine Producing Customized Spoonable and Drinkable Products Enriched in Dietary Fiber and Protein. <i>Foods</i> , 2020 , 9,	4.9	1
52	Reduction of FODMAP content by bioprocessing. <i>Trends in Food Science and Technology</i> , 2020 , 99, 257-273	3.3	21
51	Phytase treatment of a protein-enriched rice bran fraction improves heat-induced gelation properties at alkaline conditions. <i>Food Hydrocolloids</i> , 2020 , 105, 105787	10.6	12
50	The role of rye bran acidification and in situ dextran formation on structure and texture of high fibre extrudates. <i>Food Research International</i> , 2020 , 137, 109438	7	6

49	Production of syrup rich in arabinoxylan oligomers and antioxidants from wheat bran by alkaline pretreatment and enzymatic hydrolysis, and applicability in baking. <i>Journal of Cereal Science</i> , 2020 , 95, 103043	3.8	5
48	In vitro study for investigating the impact of decreasing the molecular weight of oat bran dietary fibre components on the behaviour in small and large intestine. <i>Food and Function</i> , 2020 , 11, 6680-6691	6.1	9
47	Comparison of Whole and Gutted Baltic Herring as a Raw Material for Restructured Fish Product Produced by High-Moisture Extrusion Cooking. <i>Foods</i> , 2020 , 9,	4.9	5
46	Study into the effect of microfluidisation processing parameters on the physicochemical properties of wheat (<i>Triticum aestivum</i> L.) bran. <i>Food Chemistry</i> , 2020 , 305, 125436	8.5	15
45	Limited hydrolysis of rice endosperm protein for improved techno-functional properties. <i>Food Chemistry</i> , 2020 , 302, 125274	8.5	21
44	Instant properties of ingredients used for point of consumption production of high-moisture food structures selectively fortified with protein and dietary fibre. <i>Journal of Food Engineering</i> , 2019 , 263, 204-212	6	2
43	A Small In Vitro Fermentation Model for Screening the Gut Microbiota Effects of Different Fiber Preparations. <i>International Journal of Molecular Sciences</i> , 2019 , 20,	6.3	21
42	Impact of lactic acid bacteria starter cultures and hydrolytic enzymes on the characteristics of wholegrain crackers. <i>Journal of Cereal Science</i> , 2019 , 88, 1-8	3.8	2
41	Biochemical characterization and technofunctional properties of bioprocessed wheat bran protein isolates. <i>Food Chemistry</i> , 2019 , 289, 103-111	8.5	23
40	Biochemical and Techno-Functional Properties of Protein- and Fibre-Rich Hybrid Ingredients Produced by Dry Fractionation from Rice Bran. <i>Food and Bioprocess Technology</i> , 2019 , 12, 1487-1499	5.1	17
39	Consumer insight on a snack machine producing healthy and customized foods at point of consumption. <i>British Food Journal</i> , 2019 , ahead-of-print,	2.8	2
38	Plant cells as food - A concept taking shape. <i>Food Research International</i> , 2018 , 107, 297-305	7	38
37	Applicability of protein and fiber-rich food materials in extrusion-based 3D printing. <i>Journal of Food Engineering</i> , 2018 , 220, 20-27	6	239
36	Biochemical and sensory characteristics of the cricket and mealworm fractions from supercritical carbon dioxide extraction and air classification. <i>European Food Research and Technology</i> , 2018 , 244, 19-29	4	17
35	Rye and health - Where do we stand and where do we go?. <i>Trends in Food Science and Technology</i> , 2018 , 79, 78-87	15.3	33
34	Phytic Acid Reduction by Bioprocessing as a Tool To Improve the In Vitro Digestibility of Faba Bean Protein. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 10394-10399	5.7	19
33	Effect of Bioprocessing on the In Vitro Colonic Microbial Metabolism of Phenolic Acids from Rye Bran Fortified Breads. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 1854-1864	5.7	29
32	Structuring colloidal oat and faba bean protein particles via enzymatic modification. <i>Food Chemistry</i> , 2017 , 231, 87-95	8.5	37

31	Bioprocessing of bran with exopolysaccharide producing microorganisms as a tool to improve expansion and textural properties of extruded cereal foams with high dietary fibre content. <i>LWT - Food Science and Technology</i> , 2017 , 77, 170-177	5.4	10
30	Effect of Hydrolyzing Enzymes on Wheat Bran Cell Wall Integrity and Protein Solubility. <i>Cereal Chemistry</i> , 2016 , 93, 162-171	2.4	13
29	Birch pulp xylan works as a food hydrocolloid in acid milk gels and is fermented slowly in vitro. <i>Carbohydrate Polymers</i> , 2016 , 154, 305-12	10.3	19
28	Distinct Characteristics of Rye and Wheat Breads Impact on Their in Vitro Gastric Disintegration and in Vivo Glucose and Insulin Responses. <i>Foods</i> , 2016 , 5,	4.9	13
27	Changes in the phytochemical profile of rye bran induced by enzymatic bioprocessing and sourdough fermentation. <i>Food Research International</i> , 2016 , 89, 1106-1115	7	24
26	Impact of total solid content and extraction pH on enzyme-aided recovery of protein from defatted rapeseed (<i>Brassica rapa</i> L.) press cake and physicochemical properties of the protein fractions. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 2997-3003	5.7	25
25	Impact of Enzymatic and Microbial Bioprocessing on Protein Modification and Nutritional Properties of Wheat Bran. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 8685-93	5.7	49
24	Impact of Particle Size Reduction and Carbohydrate-Hydrolyzing Enzyme Treatment on Protein Recovery from Rapeseed (<i>Brassica rapa</i> L.) Press Cake. <i>Food and Bioprocess Technology</i> , 2015 , 8, 2392-2399	5.1	11
23	Phenolic compounds in wholegrain rye and its fractions. <i>Journal of Food Composition and Analysis</i> , 2015 , 38, 89-97	4.1	28
22	Quality Of Cloudy Plum Juice Produced From Fresh Fruit Of <i>Prunus Domestica</i> L. The Effect Of Cultivar And Enzyme Treatment. <i>Journal of Horticultural Research</i> , 2015 , 23, 83-94	0.8	
21	Effect of enzyme-aided cell wall disintegration on protein extractability from intact and dehulled rapeseed (<i>Brassica rapa</i> L. and <i>Brassica napus</i> L.) press cakes. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 7989-97	5.7	36
20	Sensitizing potential of enzymatically cross-linked peanut proteins in a mouse model of peanut allergy. <i>Molecular Nutrition and Food Research</i> , 2014 , 58, 635-46	5.9	26
19	Influence of particle size on bioprocess induced changes on technological functionality of wheat bran. <i>Food Microbiology</i> , 2014 , 37, 69-77	6	70
18	Enzymatic modification and particle size reduction of wheat bran improves the mechanical properties and structure of bran-enriched expanded extrudates. <i>Journal of Cereal Science</i> , 2014 , 60, 448-456	3.8	51
17	Impact of cell wall-degrading enzymes on water-holding capacity and solubility of dietary fibre in rye and wheat bran. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 882-9	4.3	23
16	Flavour and stability of rye grain fractions in relation to their chemical composition. <i>Food Research International</i> , 2013 , 54, 48-56	7	12
15	Comparison of postprandial phenolic acid excretions and glucose responses after ingestion of breads with bioprocessed or native rye bran. <i>Food and Function</i> , 2013 , 4, 972-81	6.1	32
14	Use of an extruder for pre-mixing enhances xylanase action on wheat bran at low water content. <i>Bioresource Technology</i> , 2013 , 149, 191-9	11	9

13	Changes in bran structure by bioprocessing with enzymes and yeast modifies the in vitro digestibility and fermentability of bran protein and dietary fibre complex. <i>Journal of Cereal Science</i> , 2013 , 58, 200-208	3.8	58
12	Sulfhydryl oxidase enhances the effects of ascorbic acid in wheat dough. <i>Journal of Cereal Science</i> , 2012 , 55, 37-43	3.8	15
11	Formation of phenolic microbial metabolites and short-chain fatty acids from rye, wheat, and oat bran and their fractions in the metabolic in vitro colon model. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 8134-45	5.7	87
10	Fermented Wheat Bran as a Functional Ingredient in Baking. <i>Cereal Chemistry</i> , 2012 , 89, 126-134	2.4	98
9	Extracellular tyrosinase from the fungus <i>Trichoderma reesei</i> shows product inhibition and different inhibition mechanism from the intracellular tyrosinase from <i>Agaricus bisporus</i> . <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2012 , 1824, 598-607	4	15
8	Use of enzymes to elucidate the factors contributing to bitterness in rye flavour. <i>Food Research International</i> , 2012 , 45, 31-38	7	20
7	The effect of enzymatic treatment on blackcurrant (<i>Ribes nigrum</i>) juice flavour and its stability. <i>Food Chemistry</i> , 2012 , 130, 31-41	8.5	42
6	Study of grain cell wall structures by microscopic analysis with four different staining techniques. <i>Journal of Cereal Science</i> , 2011 ,	3.8	1
5	Impact of water content on the solubilisation of arabinoxylan during xylanase treatment of wheat bran. <i>Journal of Cereal Science</i> , 2011 , 54, 187-194	3.8	32
4	Study of grain cell wall structures by microscopic analysis with four different staining techniques. <i>Journal of Cereal Science</i> , 2011 , 54, 363-373	3.8	55
3	Postprandial differences in the plasma metabolome of healthy Finnish subjects after intake of a sourdough fermented endosperm rye bread versus white wheat bread. <i>Nutrition Journal</i> , 2011 , 10, 116	4.3	70
2	Inactive fluorescently labeled xylanase as a novel probe for microscopic analysis of arabinoxylan containing cereal cell walls. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 6369-75	5.7	38
1	Impact of Phytase Treatment and Calcium Addition on Gelation of a Protein-Enriched Rapeseed Fraction. <i>Food and Bioprocess Technology</i> , 1	5.1	0