

# Norbert Raak

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8967274/publications.pdf>

Version: 2024-02-01

19  
papers

402  
citations

933447

10  
h-index

794594

19  
g-index

21  
all docs

21  
docs citations

21  
times ranked

393  
citing authors

#	ARTICLE	IF	CITATIONS
1	Processing- and product-related causes for food waste and implications for the food supply chain. <i>Waste Management</i> , 2017, 61, 461-472.	7.4	154
2	Size Separation Techniques for the Characterisation of Cross-Linked Casein: A Review of Methods and Their Applications. <i>Separations</i> , 2018, 5, 14.	2.4	38
3	Cross-linking with microbial transglutaminase: Relationship between polymerisation degree and stiffness of acid casein gels. <i>International Dairy Journal</i> , 2014, 38, 174-178.	3.0	29
4	Cross-linking with microbial transglutaminase: Isopeptide bonds and polymer size as drivers for acid casein gel stiffness. <i>International Dairy Journal</i> , 2017, 66, 49-55.	3.0	27
5	Acid-induced formation of soy protein gels in the presence of NaCl. <i>LWT - Food Science and Technology</i> , 2014, 57, 634-639.	5.2	26
6	Asymmetric flow field flow fractionation for the investigation of caseins cross-linked by microbial transglutaminase. <i>Food Hydrocolloids</i> , 2019, 92, 117-124.	10.7	25
7	Enzymatic Cross-Linking of Casein Facilitates Gel Structure Weakening Induced by Overacidification. <i>Food Biophysics</i> , 2017, 12, 261-268.	3.0	19
8	Acid-induced gelation of enzymatically cross-linked caseinate in different ionic milieus. <i>Food Hydrocolloids</i> , 2019, 86, 43-49.	10.7	15
9	Concentration-triggered liquid-to-solid transition of sodium caseinate suspensions as a function of temperature and enzymatic cross-linking. <i>Food Hydrocolloids</i> , 2020, 101, 105464.	10.7	13
10	Kinetic aspects of casein micelle cross-linking by transglutaminase at different volume fractions. <i>Food Hydrocolloids</i> , 2022, 128, 107603.	10.7	9
11	Self-association of casein studied using enzymatic cross-linking at different temperatures. <i>Food Bioscience</i> , 2019, 28, 89-98.	4.4	8
12	Enzymatically Cross-Linked Sodium Caseinate as Techno-Functional Ingredient in Acid-Induced Milk Gels. <i>Food and Bioprocess Technology</i> , 2020, 13, 1857-1865.	4.7	6
13	Acid-induced gelation of enzymatically cross-linked caseinates: Small and large deformation rheology in relation to water holding capacity and micro-rheological properties. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2021, 619, 126468.	4.7	6
14	Rotational Thromboelastometry for Characterising Acid-Induced Gelation of Cross-Linked Casein. <i>Food Biophysics</i> , 2015, 10, 25-29.	3.0	5
15	Addition of crude tiger nut protein extract affects stiffness of enzymatically cross-linked dairy proteins. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1865-1870.	2.7	3
16	Size Modulation of Enzymatically Cross-Linked Sodium Caseinate Nanoparticles via Ionic Strength Variation Affects the Properties of Acid-Induced Gels. <i>Dairy</i> , 2021, 2, 148-164.	2.0	3
17	Caseins, Caseinates and Micellar Casein. , 2022, , 8-17.		2
18	Hydrolysis by Indigenous Plasmin: Consequences for Enzymatic Cross-Linking and Acid-Induced Gel Formation of Non-Micellar Casein. <i>Food Biophysics</i> , 2020, 15, 32-41.	3.0	1

#	ARTICLE	IF	CITATIONS
19	Enzymatic Protein Cross-Linking in Dairy Science and Technology. Food Engineering Series, 2021, , 417-445.	0.7	1