

Norbert Raak

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

402
citations

933447

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h-index

794594

19
g-index

21
all docs

21
docs citations

21
times ranked

393
citing authors

#	ARTICLE	IF	CITATIONS
1	Caseins, Caseinates and Micellar Casein. , 2022, , 8-17.		2
2	Kinetic aspects of casein micelle cross-linking by transglutaminase at different volume fractions. Food Hydrocolloids, 2022, 128, 107603.	10.7	9
3	Enzymatic Protein Cross-Linking in Dairy Science and Technology. Food Engineering Series, 2021, , 417-445.	0.7	1
4	Size Modulation of Enzymatically Cross-Linked Sodium Caseinate Nanoparticles via Ionic Strength Variation Affects the Properties of Acid-Induced Gels. Dairy, 2021, 2, 148-164.	2.0	3
5	Acid-induced gelation of enzymatically cross-linked caseinates: Small and large deformation rheology in relation to water holding capacity and micro-rheological properties. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2021, 619, 126468.	4.7	6
6	Hydrolysis by Indigenous Plasmin: Consequences for Enzymatic Cross-Linking and Acid-Induced Gel Formation of Non-Micellar Casein. Food Biophysics, 2020, 15, 32-41.	3.0	1
7	Concentration-triggered liquid-to-solid transition of sodium caseinate suspensions as a function of temperature and enzymatic cross-linking. Food Hydrocolloids, 2020, 101, 105464.	10.7	13
8	Enzymatically Cross-Linked Sodium Caseinate as Techno-Functional Ingredient in Acid-Induced Milk Gels. Food and Bioprocess Technology, 2020, 13, 1857-1865.	4.7	6
9	Self-association of casein studied using enzymatic cross-linking at different temperatures. Food Bioscience, 2019, 28, 89-98.	4.4	8
10	Asymmetric flow field flow fractionation for the investigation of caseins cross-linked by microbial transglutaminase. Food Hydrocolloids, 2019, 92, 117-124.	10.7	25
11	Acid-induced gelation of enzymatically cross-linked caseinate in different ionic milieus. Food Hydrocolloids, 2019, 86, 43-49.	10.7	15
12	Addition of crude tiger nut protein extract affects stiffness of enzymatically cross-linked dairy proteins. International Journal of Food Science and Technology, 2018, 53, 1865-1870.	2.7	3
13	Size Separation Techniques for the Characterisation of Cross-Linked Casein: A Review of Methods and Their Applications. Separations, 2018, 5, 14.	2.4	38
14	Processing- and product-related causes for food waste and implications for the food supply chain. Waste Management, 2017, 61, 461-472.	7.4	154
15	Enzymatic Cross-Linking of Casein Facilitates Gel Structure Weakening Induced by Overacidification. Food Biophysics, 2017, 12, 261-268.	3.0	19
16	Cross-linking with microbial transglutaminase: Isopeptide bonds and polymer size as drivers for acid casein gel stiffness. International Dairy Journal, 2017, 66, 49-55.	3.0	27
17	Rotational Thromboelastometry for Characterising Acid-Induced Gelation of Cross-Linked Casein. Food Biophysics, 2015, 10, 25-29.	3.0	5
18	Cross-linking with microbial transglutaminase: Relationship between polymerisation degree and stiffness of acid casein gels. International Dairy Journal, 2014, 38, 174-178.	3.0	29

#	ARTICLE	IF	CITATIONS
19	Acid-induced formation of soy protein gels in the presence of NaCl. LWT - Food Science and Technology, 2014, 57, 634-639.	5.2	26