## Kristin D Mattice

## 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.

7	104	6	7
papers	citations	h-index	g-index
7	172 ext. citations	7.3	4.22
ext. papers		avg, IF	L-index

#	Paper	IF	Citations
7	Physical properties of zein networks treated with microbial transglutaminase. <i>Food Chemistry</i> , <b>2021</b> , 338, 128010	8.5	15
6	Evaluating the use of zein in structuring plant-based products. <i>Current Research in Food Science</i> , <b>2020</b> , 3, 59-66	5.6	19
5	Functionalizing zein through antisolvent precipitation from ethanol or aetic acid. <i>Food Chemistry</i> , <b>2020</b> , 313, 126127	8.5	12
4	Comparing methods to produce fibrous material from zein. Food Research International, 2020, 128, 108	38 <del>9</del> 4	38
3	Fat Crystallization and Structure in Bakery, Meat, and Cheese Systems <b>2019</b> , 287-311		3
2	Gelatinized wheat starch influences crystallization behaviour and structure of roll-in shortenings in laminated bakery products. <i>Food Chemistry</i> , <b>2018</b> , 243, 396-402	8.5	7
1	Matrix effects on the crystallization behaviour of butter and roll-in shortening in laminated bakery products. <i>Food Research International</i> , <b>2017</b> , 96, 54-63	7	10