

# Stijn Reyniers

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9386108/publications.pdf>

Version: 2024-02-01

9  
papers

165  
citations

1305906

8  
h-index

1526636

10  
g-index

10  
all docs

10  
docs citations

10  
times ranked

171  
citing authors

#	ARTICLE	IF	CITATIONS
1	l-optimal design of split-plot mixture-process variable experiments: A case study on potato crisps. <i>Food Quality and Preference</i> , 2022, 101, 104620.	2.3	2
2	Transformations and functional role of starch during potato crisp making: A review. <i>Journal of Food Science</i> , 2020, 85, 4118-4129.	1.5	12
3	Amylose molecular fine structure dictates water-oil dynamics during deep-frying and the caloric density of potato crisps. <i>Nature Food</i> , 2020, 1, 736-745.	6.2	17
4	What makes starch from potato ( <i>Solanum tuberosum</i> L.) tubers unique: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 2588-2612.	5.9	44
5	Amylolysis as a tool to control amylose chain length and to tailor gel formation during potato-based crisp making. <i>Food Hydrocolloids</i> , 2020, 103, 105658.	5.6	10
6	Impact of mineral ions on the release of starch and gel forming capacity of potato flakes in relation to water dynamics and oil uptake during the production of snacks made thereof. <i>Food Research International</i> , 2019, 122, 419-431.	2.9	17
7	Impact of physical and enzymatic cell wall opening on the release of pre-gelatinized starch and viscosity forming potential of potato flakes. <i>Carbohydrate Polymers</i> , 2018, 194, 401-410.	5.1	15
8	The impact of disulfide bond dynamics in wheat gluten protein on the development of fermented pastry crumb. <i>Food Chemistry</i> , 2018, 242, 68-74.	4.2	37
9	The impact of redox agents on further dough development, relaxation and elastic recoil during lamination and fermentation of multi-layered pastry dough. <i>Journal of Cereal Science</i> , 2017, 75, 84-91.	1.8	10