Kurt Gebruers

List of Publications by Year
in descending order

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Version: 2024-02-01

93	4,776	101384	98622
papers	citations	36 h-index	67 g-index

94	94	94	3537
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Wheat flour constituents: how they impact bread quality, and how to impact their functionality. Trends in Food Science and Technology, 2005, 16, 12-30.	7.8	739
2	The HEALTHGRAIN Cereal Diversity Screen: Concept, Results, and Prospects. Journal of Agricultural and Food Chemistry, 2008, 56, 9699-9709.	2.4	218
3	Variation in the Content of Dietary Fiber and Components Thereof in Wheats in the HEALTHGRAIN Diversity Screen. Journal of Agricultural and Food Chemistry, 2008, 56, 9740-9749.	2.4	211
4	Phytochemical and Dietary Fiber Components in Barley Varieties in the HEALTHGRAIN Diversity Screen. Journal of Agricultural and Food Chemistry, 2008, 56, 9767-9776.	2.4	185
5	Phytochemical and Fiber Components in Oat Varieties in the HEALTHGRAIN Diversity Screen. Journal of Agricultural and Food Chemistry, 2008, 56, 9777-9784.	2.4	152
6	Phytochemicals and Dietary Fiber Components in Rye Varieties in the HEALTHGRAIN Diversity Screen. Journal of Agricultural and Food Chemistry, 2008, 56, 9758-9766.	2.4	150
7	Natural Variation in Grain Composition of Wheat and Related Cereals. Journal of Agricultural and Food Chemistry, 2013, 61, 8295-8303.	2.4	136
8	TLXI, a novel typeÂof xylanase inhibitor from wheat (Triticum aestivum) belonging to the thaumatin family. Biochemical Journal, 2007, 403, 583-591.	1.7	125
9	Structural Basis for Inhibition of Aspergillus niger Xylanase by Triticum aestivum Xylanase Inhibitor-I. Journal of Biological Chemistry, 2004, 279, 36022-36028.	1.6	113
10	Triticum aestivum L. endoxylanase inhibitor (TAXI) consists of two inhibitors, TAXI I and TAXI II, with different specificities. Biochemical Journal, 2001, 353, 239-244.	1.7	111
11	Properties of TAXI-type endoxylanase inhibitors. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2004, 1696, 213-221.	1.1	104
12	Contents of dietary fibre components and their relation to associated bioactive components in whole grain wheat samples from the HEALTHGRAIN diversity screen. Food Chemistry, 2013, 136, 1243-1248.	4.2	99
13	Environment and Genotype Effects on the Content of Dietary Fiber and Its Components in Wheat in the HEALTHGRAIN Diversity Screen. Journal of Agricultural and Food Chemistry, 2010, 58, 9353-9361.	2.4	76
14	Combined meta-genomics analyses unravel candidate genes for the grain dietary fiber content in bread wheat (Triticum aestivum L.). Functional and Integrative Genomics, 2011, 11, 71-83.	1.4	76
15	Triticum aestivum L. endoxylanase inhibitor (TAXI) consists of two inhibitors, TAXI I and TAXI II, with different specificities. Biochemical Journal, 2001, 353, 239.	1.7	74
16	Occurrence of proteinaceous endoxylanase inhibitors in cereals. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2004, 1696, 193-202.	1.1	73
17	Effects of Genotype and Environment on the Content and Composition of Phytochemicals and Dietary Fiber Components in Rye in the HEALTHGRAIN Diversity Screen. Journal of Agricultural and Food Chemistry, 2010, 58, 9372-9383.	2.4	73
18	Impact of parboiling conditions on Maillard precursors and indicators in long-grain rice cultivars. Food Chemistry, 2008, 110, 916-922.	4.2	71

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19	Effects of genotype, harvest year and genotype-by-harvest year interactions on arabinoxylan, endoxylanase activity and endoxylanase inhibitor levels in wheat kernels. Journal of Cereal Science, 2008, 47, 180-189.	1.8	71
20	Grain-associated xylanases: occurrence, variability, and implications for cereal processing. Trends in Food Science and Technology, 2009, 20, 495-510.	7.8	70
21	Potential physiological role of plant glycosidase inhibitors. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2004, 1696, 265-274.	1.1	64
22	Insightâ€‰intoâ€‰theâ€‰Distributionâ€‰ofâ€‰Arabinoxylans, Endoxylanases,â€‰and Endoxylanaseâ€‰Inhibitorsâ€‰inâ€‰Industrialâ€‰Wheatâ€‰Rollerâ€‰Millâ€‰Streams. Journal of Agricultural and Food Chemistry, 2006, 54, 8521-8529.	2.4	59
23	Biochemical and structural characterization of TLXI, the Triticum aestivum L. thaumatin-like xylanase inhibitor. Journal of Enzyme Inhibition and Medicinal Chemistry, 2009, 24, 646-654.	2.5	54
24	Recent Advances in Fungal Hydrophobin Towards Using in Industry. Protein Journal, 2015, 34, 243-255.	0.7	53
25	Affinity Chromatography with Immobilised Endoxylanases Separates TAXI- and XIP-type Endoxylanase Inhibitors from Wheat (Triticum aestivum L.). Journal of Cereal Science, 2002, 36, 367-375.	1.8	49
26	Hydrophobins, beer foaming and gushing. Cerevisia, 2011, 35, 85-101.	0.4	49
27	Molecular identification of wheat endoxylanase inhibitor TAXI-I1, member of a new class of plant proteins. FEBS Letters, 2003, 540, 259-263.	1.3	46
28	A family 11 xylanase from Penicillium funiculosum is strongly inhibited by three wheat xylanase inhibitors. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2002, 1598, 24-29.	1.1	44
29	Debranning of wheat prior to milling reduces xylanase but not xylanase inhibitor activities in wholemeal and flour. Journal of Cereal Science, 2004, 39, 363-369.	1.8	44
30	Wheat-Kernel-Associated Endoxylanases Consist of a Majority of Microbial and a Minority of Wheat Endogenous Endoxylanases. Journal of Agricultural and Food Chemistry, 2006, 54, 4028-4034.	2.4	44
31	Purification and Partial Characterization of an Endoxylanase Inhibitor from Barley. Cereal Chemistry, 2001, 78, 453-457.	1.1	43
32	XIP-type endoxylanase inhibitors in different cereals. Journal of Cereal Science, 2003, 38, 317-324.	1.8	42
33	Variability in Xylanase and Xylanase Inhibition Activities in Different Cereals in the HEALTHGRAIN Diversity Screen and Contribution of Environment and Genotype to This Variability in Common Wheat. Journal of Agricultural and Food Chemistry, 2010, 58, 9362-9371.	2.4	42
34	Accumulated Evidence Substantiates a Role for Three Classes of Wheat Xylanase Inhibitors in Plant Defense. Critical Reviews in Plant Sciences, 2010, 29, 244-264.	2.7	40
35	Identification of structural determinants for inhibition strength and specificity of wheat xylanase inhibitors TAXIâ€IA and TAXIâ€IIA. FEBS Journal, 2009, 276, 3916-3927.	2.2	37
36	Variation in the levels of the different xylanase inhibitors in grain and flour of 20 French wheat cultivars. Journal of Cereal Science, 2005, 41, 375-379.	1.8	35

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37	Purification and characterization of a XIP-type endoxylanase inhibitor from Rice (Oryza sativa). Journal of Enzyme Inhibition and Medicinal Chemistry, 2005, 20, 95-101.	2.5	35
38	Evidence for the Involvement of Arabinoxylan and Xylanases in Refrigerated Dough Syruping. Journal of Agricultural and Food Chemistry, 2005, 53, 7623-7629.	2.4	35
39	A novel method for hydrophobin extraction using CO2 foam fractionation system. Industrial Crops and Products, 2013, 43, 372-377.	2.5	35
40	TAXI Type Endoxylanase Inhibitors in Different Cereals. Journal of Agricultural and Food Chemistry, 2003, 51, 3770-3775.	2.4	34
41	Endoxylanase Inhibition Activity in Different European Wheat Cultivars and Milling Fractions. Cereal Chemistry, 2002, 79, 613-616.	1.1	33
42	Impact of Wheat Flour-Associated Endoxylanases on Arabinoxylan in Dough after Mixing and Resting. Journal of Agricultural and Food Chemistry, 2007, 55, 7149-7155.	2.4	32
43	Fungal biofilm reactor improves the productivity of hydrophobin HFBII. Biochemical Engineering Journal, 2014, 88, 171-178.	1.8	32
44	His374 of wheat endoxylanase inhibitor TAXI-I stabilizes complex formation with glycoside hydrolase family 11 endoxylanases. FEBS Journal, 2005, 272, 5872-5882.	2.2	30
45	Purification of TAXI-like Endoxylanase Inhibitors from Wheat (Triticum Aestivum L.) Whole Meal Reveals a Family of Iso-forms. Journal of Enzyme Inhibition and Medicinal Chemistry, 2002, 17, 61-68.	2.5	29
46	Insight into variability of apparent endoxylanase and endoxylanase inhibitor levels in wheat kernels. Journal of the Science of Food and Agriculture, 2006, 86, 1610-1617.	1.7	29
47	Post-translational processing of Î²-d-xylanases and changes in extractability of arabinoxylans during wheat germination. Plant Physiology and Biochemistry, 2010, 48, 90-97.	2.8	29
48	2â€Ð DIGE reveals changes in wheat xylanase inhibitor protein families due to Fusarium graminearum Î”Tri5 infection and grain development. Proteomics, 2010, 10, 2303-2319.	1.3	28
49	Unprocessed barley aleurone endo-Î²-1,4-xylanase X-I is an active enzyme. Biochemical and Biophysical Research Communications, 2007, 356, 799-804.	1.0	27
50	Contribution of Wheat Endogenous and Wheat Kernel Associated Microbial Endoxylanases to Changes in the Arabinoxylan Population during Breadmaking. Journal of Agricultural and Food Chemistry, 2008, 56, 2246-2253.	2.4	26
51	Xylanase Inhibitors Bind to Nonstarch Polysaccharides. Journal of Agricultural and Food Chemistry, 2008, 56, 564-570.	2.4	26
52	High-level expression, purification, and characterization of recombinant wheat xylanase inhibitor TAXI-I secreted by the yeast Pichia pastoris. Protein Expression and Purification, 2004, 37, 39-46.	0.6	25
53	A Family of â€˜TAXIâ€™-like Endoxylanase Inhibitors in Rye. Journal of Cereal Science, 2002, 36, 177-185.	1.8	24
54	Relationship between the Contents of Bioactive Components in Grain and the Release Dates of Wheat Lines in the HEALTHGRAIN Diversity Screen. Journal of Agricultural and Food Chemistry, 2011, 59, 928-933.	2.4	24

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55	Molecular identification of wheat endoxylanase inhibitor TAXI-II and the determinants of its inhibition specificity. Biochemical and Biophysical Research Communications, 2005, 335, 512-522.	1.0	23
56	Dynamic Light Scattering (DLS) as a Tool to Detect CO2-Hydrophobin Structures and Study the Primary Gushing Potential of Beer. Journal of the American Society of Brewing Chemists, 2011, 69, 144-149.	0.8	23
57	Combined Modeling and Biophysical Characterisation of CO₂ Interaction with Class II Hydrophobins: New Insight into the Mechanism Underpinning Primary Gushing. Journal of the American Society of Brewing Chemists, 2012, 70, 249-256.	0.8	23
58	Influence of germination time and temperature on the properties of rye malt and rye malt based worts. Journal of Cereal Science, 2010, 52, 72-79.	1.8	22
59	The bread-making functionalities of two Aspergillus niger endoxylanases are strongly dictated by their inhibitor sensitivities. Enzyme and Microbial Technology, 2005, 36, 417-425.	1.6	21
60	Xylanase XYL1p from Scytalidium acidophilum: Site-directed mutagenesis and acidophilic adaptation. Bioresource Technology, 2009, 100, 6465-6471.	4.8	21
61	Variability of polymorphic families of three types of xylanase inhibitors in the wheat grain proteome. Proteomics, 2008, 8, 1692-1705.	1.3	20
62	Functional importance of Asp37 from a family 11 xylanase in the binding to two proteinaceous xylanase inhibitors from wheat. FEMS Microbiology Letters, 2004, 239, 9-15.	0.7	19
63	Antibodies against wheat xylanase inhibitors as tools for the selective identification of their homologues in other cereals. Journal of Cereal Science, 2006, 44, 59-67.	1.8	19
64	Effects of fungicide treatment, N-fertilisation and harvest date on arabinoxylan, endoxylanase activity and endoxylanase inhibitor levels in wheat kernels. Journal of Cereal Science, 2008, 47, 190-200.	1.8	19
65	Immunoblot Quantification of Three Classes of Proteinaceous Xylanase Inhibitors in Different Wheat (Triticum aestivum) Cultivars and Milling Fractions. Journal of Agricultural and Food Chemistry, 2009, 57, 1029-1035.	2.4	17
66	The three classes of wheat xylanase-inhibiting proteins accumulate in an analogous way during wheat ear development and germination. Journal of Plant Physiology, 2009, 166, 1253-1262.	1.6	17
67	A quantitative portrait of three xylanase inhibiting protein families in different wheat cultivars using 2D-DIGE and multivariate statistical tools. Journal of Proteomics, 2009, 72, 484-500.	1.2	15
68	Crystal structure of the noncompetitive xylanase inhibitor TLXI, member of the small thaumatinâ€like protein family. Proteins: Structure, Function and Bioinformatics, 2010, 78, 2391-2394.	1.5	14
69	Improvement of the retention of ocimene in water phase using Class II hydrophobin HFBII. Flavour and Fragrance Journal, 2015, 30, 451-458.	1.2	14
70	Variability in Arabinoxylan, Xylanase Activity, and Xylanase Inhibitor Levels in Hard Spring Wheat. Cereal Chemistry, 2013, 90, 240-248.	1.1	13
71	Crystallization and preliminary X-ray diffraction study of two complexes of a TAXI-type xylanase inhibitor with glycoside hydrolase family 11 xylanases fromAspergillus nigerandBacillus subtilis. Acta Crystallographica Section D: Biological Crystallography, 2004, 60, 555-557.	2.5	11
72	Characterization of Kafirins in Algerian Sorghum Cultivars. Cereal Chemistry, 2009, 86, 487-491.	1.1	11

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73	Biophysical characterisation of hydrophobin enriched foamate. Cerevisia, 2014, 38, 129-134.	0.4	11
74	QUANTIFICATION OF ARABINOXYLANS AND THEIR DEGREE OF BRANCHING USING GAS CHROMATOGRAPHY. , 2009, , 177-189.		9
75	Upgraded Model of Primary Gushing: From Nanobubble Formation until Liquid Expulsion. Journal of the American Society of Brewing Chemists, 2015, 73, 343-346.	0.8	9
76	Hydrophobin purification based on the theory of CO₂-nanobubbles. Journal of Liquid Chromatography and Related Technologies, 2016, 39, 111-118.	0.5	9
77	His22 of TLXI plays a critical role in the inhibition of glycoside hydrolase family 11 xylanases. Journal of Enzyme Inhibition and Medicinal Chemistry, 2009, 24, 38-46.	2.5	8
78	Thermodynamic View of Primary Gushing. Journal of the American Society of Brewing Chemists, 2013, 71, 149-152.	0.8	8
79	Indirect Enzymeâ€“Antibody Sandwich Enzyme-Linked Immunosorbent Assay for Quantification of TAXI and XIP Type Xylanase Inhibitors in Wheat and Other Cereals. Journal of Agricultural and Food Chemistry, 2007, 55, 7682-7688.	2.4	7
80	Sorghum (Sorghum bicolor L. Moench) contains a XIP-type xylanase inhibitor but none of the TAXI- and TLXI-types. Journal of Cereal Science, 2008, 48, 203-212.	1.8	7
81	Effect of a magnetic field on dispersion of a hop extract and the influence on gushing of beer. Journal of Food Engineering, 2015, 145, 10-18.	2.7	7
82	A Curative Method for Primary Gushing of Beer and Carbonated Beverages: Characterization and Application of Antifoam Based on Hop Oils. Journal of the American Society of Brewing Chemists, 2014, , .	0.8	6
83	Effect of the mashing process on the performance of a lipophilic hop extract to reduce the primary gushing of beer. Cerevisia, 2013, 38, 71-76.	0.4	5
84	Algerian Pearl Millet (Pennisetum glaucum L.) Contains XIP but Not TAXI and TLXI Type Xylanase Inhibitors. Journal of Agricultural and Food Chemistry, 2009, 57, 5542-5548.	2.4	4
85	Crystallization and preliminary X-ray diffraction study of a wheat (Triticum aestivumL.) TAXI-type endoxylanase inhibitor. Acta Crystallographica Section D: Biological Crystallography, 2003, 59, 744-746.	2.5	3
86	Quantification of Wheat TAXI and XIP Type Xylanase Inhibitors: A Comparison of Analytical Techniques. Cereal Chemistry, 2008, 85, 586-590.	1.1	3
87	Optimising the Content and Composition of Dietary Fibre in Wheat Grain for End-use Quality. , 2014, , 455-466.		3
88	Functional xylanase inhibition activity of two molecular forms of recombinant TAXI-IA. Journal of Cereal Science, 2010, 52, 516-519.	1.8	1
89	Introducing EIT Food: Connecting Businesses, Research Centers, Universities, and Consumers in Europe. Cereal Foods World, 2017, 62, 290-291.	0.7	1
90	Structural analysis of a newly identified class of plant protective microbial glycoside hydrolase inhibitors. Acta Crystallographica Section A: Foundations and Advances, 2004, 60, s214-s214.	0.3	0

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91	Detecting the structural determinants of glycosyl hydrolase family 11 xylanase inhibition. Acta Crystallographica Section A: Foundations and Advances, 2005, 61, c197-c197.	0.3	0
92	Wheat Flour Associated Xylanases Affect the AX Population in Dough. , 2008, , 33-36.		0
93	COMBINING BIOACTIVE COMPONENTS WITH CONVENTIONAL TARGETS IN PLANT BREEDING PROGRAMMES. , 2009, , 263-272.		0