

Richard D Ludescher

List of Publications by Year in descending order

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75
papers

1,609
citations

361413

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330143

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75
docs citations

75
times ranked

1532
citing authors

#	ARTICLE	IF	CITATIONS
1	Temperature-dependence of riboflavin phosphorescence in crysolvents. <i>Food Chemistry</i> , 2022, 376, 131928.	8.2	0
2	Degradation kinetics of C-Phycocyanin under isothermal and dynamic thermal treatments. <i>Food Chemistry</i> , 2022, 382, 132266.	8.2	9
3	Luminescence Spectroscopy â€™ a Useful Tool in Real-Time Monitoring of Viscosity during In-Vitro Digestion. <i>Food Biophysics</i> , 2021, 16, 181-190.	3.0	2
4	Effect of Encapsulation Process on Technological Functionality and Stability of <i>Spirulina Platensis</i> Extract. <i>Food Biophysics</i> , 2020, 15, 50-63.	3.0	14
5	Assessment of Oral Bioavailability and Biotransformation of Emulsified Nobiletin Using <i>In Vitro</i> and <i>In Vivo</i> Models. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 11412-11420.	5.2	22
6	Effect of bolus viscosity on carbohydrate digestion and glucose absorption processes: An <i>in vitro</i> study. <i>Physics of Fluids</i> , 2019, 31, .	4.0	14
7	Potential applications of luminescent molecular rotors in food science and engineering. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1902-1916.	10.3	11
8	Fluorescence Spectroscopy as a Tool to Unravel the Dynamics of Protein Nanoparticle Formation by Liquid Antisolvent Precipitation. <i>Food Biophysics</i> , 2017, 12, 211-221.	3.0	20
9	Solvent-Slaved Dynamic Processes Observed by Tryptophan Phosphorescence of Human Serum Albumin. <i>Biophysical Journal</i> , 2017, 112, 881-891.	0.5	2
10	Preparation and characterization of zein thermo-modified starch films. <i>Carbohydrate Polymers</i> , 2017, 157, 1254-1260.	10.2	31
11	Tryptophan Fluorescence Yields and Lifetimes as a Probe of Conformational Changes in Human Glucokinase. <i>Journal of Fluorescence</i> , 2017, 27, 1621-1631.	2.5	6
12	Total Phenolics and Antioxidant Capacity of Cocoa Pulp: Processing and Storage Study. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13029.	2.0	11
13	Standard reference for instrument response function in fluorescence lifetime measurements in visible and near infrared. <i>Measurement Science and Technology</i> , 2016, 27, 027001.	2.6	7
14	Identifying and selecting edible luminescent probes as sensors of food quality. <i>AIMS Biophysics</i> , 2016, 3, 319-339.	0.6	10
15	Molecular Mobility in Amorphous Sucrose Films Monitored by Riboflavin Phosphorescence - Potential Applications in Edible/Biodegradable Films. <i>Biophysical Journal</i> , 2015, 108, 621a.	0.5	1
16	Revisiting Time-Resolved Protein Phosphorescence. <i>Applied Spectroscopy</i> , 2015, 69, 1074-1081.	2.2	4
17	Fluorescence quenching study of resveratrol binding to zein and gliadin: Towards a more rational approach to resveratrol encapsulation using water-insoluble proteins. <i>Food Chemistry</i> , 2015, 185, 261-267.	8.2	262
18	Potential Use of Food Synthetic Colors as Intrinsic Luminescent Probes of the Physical State of Foods. <i>ACS Symposium Series</i> , 2015, , 253-267.	0.5	4

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19	Making sense of luminescence from GRAS optical probes. <i>Current Opinion in Food Science</i> , 2015, 4, 25-31.	8.0	7
20	Effect of additives on physicochemical properties in amorphous starch matrices. <i>Food Chemistry</i> , 2015, 171, 298-305.	8.2	14
21	Effects of glycerol on the molecular mobility and hydrogen bond network in starch matrix. <i>Carbohydrate Polymers</i> , 2015, 115, 401-407.	10.2	30
22	Influence of glycerol on the molecular mobility, oxygen permeability and microstructure of amorphous zein films. <i>Food Hydrocolloids</i> , 2015, 44, 94-100.	10.7	47
23	Influence of antioxidant structure on local molecular mobility in amorphous sucrose. <i>Carbohydrate Research</i> , 2014, 383, 14-20.	2.3	3
24	Effect of temperature on molecular mobility, oxygen permeability, and dynamic site heterogeneity in amorphous β -lactalbumin films. <i>Food Hydrocolloids</i> , 2013, 31, 357-364.	10.7	3
25	Influence of glycerol on molecular mobility and hydrogen bond network in amorphous glucose matrix. <i>Carbohydrate Research</i> , 2012, 361, 120-126.	2.3	5
26	Monitoring Molecular Oxygen Depletion in Wheat Flour Dough Using Erythrosin B Phosphorescence: A Biophysical Approach. <i>Food Biophysics</i> , 2012, 7, 138-144.	3.0	20
27	Molecular mobility in a homologous series of amorphous solid glucose oligomers. <i>Food Chemistry</i> , 2012, 132, 1814-1821.	8.2	7
28	Antioxidants Modulate Molecular Mobility, Oxygen Permeability, and Microstructure in Zein Films. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 13173-13180.	5.2	16
29	Effect of Starch on the Molecular Mobility of Amorphous Sucrose. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 3340-3347.	5.2	6
30	The Effect of Molecular Size on Molecular Mobility in Amorphous Oligosaccharides. <i>Food Biophysics</i> , 2010, 5, 82-93.	3.0	15
31	Photophysical Probes of the Amorphous Solid State of Proteins. <i>Food Biophysics</i> , 2010, 5, 337-345.	3.0	9
32	Vanillin Phosphorescence as a Probe of Molecular Mobility in Amorphous Sucrose. <i>Journal of Fluorescence</i> , 2010, 20, 125-133.	2.5	6
33	Syntheses of optically efficient (La ³⁺ /Ce ³⁺ /Tb ³⁺)F ₃ nanocrystals via a hydrothermal method. <i>Journal of Luminescence</i> , 2010, 130, 1076-1084.	3.1	20
34	Effect of Xanthan on the Molecular Mobility of Amorphous Sucrose Detected by Erythrosin B Phosphorescence. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 709-716.	5.2	9
35	The effect of sodium chloride on molecular mobility in amorphous sucrose detected by phosphorescence from the triplet probe erythrosin B. <i>Carbohydrate Research</i> , 2008, 343, 350-363.	2.3	17
36	The effect of salts on molecular mobility in amorphous sucrose monitored by erythrosin B phosphorescence. <i>Carbohydrate Research</i> , 2008, 343, 2641-2649.	2.3	11

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37	Effect of gelatin on molecular mobility in amorphous sucrose detected by erythrosin B phosphorescence. Carbohydrate Research, 2008, 343, 2657-2666.	2.3	10
38	Molecular mobility and oxygen permeability in amorphous β -lactoglobulin films. Food Hydrocolloids, 2008, 22, 403-413.	10.7	16
39	Processing Stability of Squalene in Amaranth and Antioxidant Potential of Amaranth Extract. Journal of Agricultural and Food Chemistry, 2008, 56, 10675-10678.	5.2	39
40	The Effect of Glycerol on Molecular Mobility in Amorphous Sucrose Detected by Phosphorescence of Erythrosin B. Food Biophysics, 2007, 2, 133-145.	3.0	10
41	Phosphorescence of Erythrosin B as a Robust Probe of Molecular Mobility in Amorphous Solid Sucrose. Applied Spectroscopy, 2006, 60, 813-819.	2.2	13
42	Molecular mobility and dynamic site heterogeneity in amorphous lactose and lactitol from erythrosin B phosphorescence. Biophysical Chemistry, 2006, 123, 122-133.	2.8	12
43	Molecular Mobility and Oxygen Permeability in Amorphous Bovine Serum Albumin Films. Food Biophysics, 2006, 1, 151-162.	3.0	15
44	Effect of plasticizer on dynamic site heterogeneity in cold-cast gelatin films. Food Hydrocolloids, 2006, 20, 88-95.	10.7	29
45	Molecular mobility in water and glycerol plasticized cold- and hot-cast gelatin films. Food Hydrocolloids, 2006, 20, 96-105.	10.7	43
46	Dynamic site heterogeneity in amorphous maltose and maltitol from spectral heterogeneity in erythrosin B phosphorescence. Carbohydrate Research, 2005, 340, 2661-2669.	2.3	17
47	Molecular mobility and the glass transition in amorphous glucose, maltose, and maltotriose. Carbohydrate Research, 2005, 340, 2654-2660.	2.3	31
48	Molecular Mobility in Amorphous Maltose and Maltitol from Phosphorescence of Erythrosin B. Journal of Physical Chemistry B, 2005, 109, 16119-16126.	2.6	22
49	Erythrosin B Phosphorescence Monitors Molecular Mobility and Dynamic Site Heterogeneity in Amorphous Sucrose. Biophysical Journal, 2005, 88, 3551-3561.	0.5	50
50	Erythrosin B phosphorescence as a probe of oxygen diffusion in amorphous gelatin films. Food Hydrocolloids, 2004, 18, 621-630.	10.7	46
51	Native Fluorescence from Juvenile Stages of Common Food Storage Insects. Journal of Agricultural and Food Chemistry, 2003, 51, 544-549.	5.2	18
52	Phosphorescence Spectroscopy as a Probe of the Glassy State in Amorphous Solids. , 2003, , .		0
53	Temperature- and Surfactant-Induced Membrane Modifications That Alter <i>Listeria monocytogenes</i> Nisin Sensitivity by Different Mechanisms. Applied and Environmental Microbiology, 2002, 68, 5904-5910.	3.1	71
54	Mean DNA Bend Angle and Distribution of DNA Bend Angles in the CAP-DNA Complex in Solution. Journal of Molecular Biology, 2001, 312, 453-468.	4.2	55

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55	Room Temperature Phosphorescence from Tryptophan and Halogenated Tryptophan Analogs in Amorphous Sucrose. Photochemistry and Photobiology, 1999, 70, 166-171.	2.5	18
56	Differential Dynamic Behavior of Actin Filaments Containing Tightly-Bound Ca ²⁺ or Mg ²⁺ in the Presence of Myosin Heads Actively Hydrolyzing ATP. Biochemistry, 1999, 38, 13288-13295.	2.5	9
57	Differential Mobility of Skeletal and Cardiac Tropomyosin on the Surface of F-Actin. Biochemistry, 1999, 38, 9286-9294.	2.5	21
58	Influence of Tightly Bound Mg ²⁺ and Ca ²⁺ , Nucleotides, and Phalloidin on the Microsecond Torsional Flexibility of F-Actin. Biochemistry, 1998, 37, 14529-14538.	2.5	21
59	Analysis of the Conformational Stability of the Active Domain of Recombinant Mouse TIMP-1 by Intrinsic Fluorescence. Biochemical and Biophysical Research Communications, 1998, 242, 303-309.	2.1	1
60	Phosphorescence from tryptophan and tryptophan analogs in the solid state. , 1998, , .		2
61	Phosphorescence Probes of the Glassy State in Amorphous Sucrose. Biotechnology Progress, 1995, 11, 540-544.	2.6	20
62	Theory and applications of fluorescence spectroscopy in food research. Trends in Food Science and Technology, 1995, 6, 69-75.	15.1	89
63	Tryptophan photophysics in rabbit skeletal myosin rod. Biophysical Chemistry, 1994, 49, 113-126.	2.8	8
64	Microsecond Rotational Dynamics of F-Actin in ActoS1 Filaments during ATP Hydrolysis. Biochemistry, 1994, 33, 9098-9104.	2.5	16
65	<title>Temperature dependence of tryptophan photophysics in rabbit skeletal myosin rod</title>. , 1994, , .		0
66	Tryptophan fluorescence quenching in rabbit skeletal myosin rod. Biophysical Chemistry, 1993, 48, 49-59.	2.8	9
67	CHARACTERIZATION OF SKELETAL MUSCLE ACTIN LABELED WITH THE TRIPLET PROBE ERYTHROSIN-5-IODOACETAMIDE. Photochemistry and Photobiology, 1993, 58, 858-866.	2.5	12
68	STEADY-STATE OPTICAL POLARIZATION ANISOTROPY OF RODLIKE MOLECULES UNDERGOING TORSIONAL TWISTING MOTIONS. Photochemistry and Photobiology, 1993, 58, 881-883.	2.5	7
69	INFLUENCE OF HYDRATION ON THE INTERNAL DYNAMICS OF HEN EGG WHITE LYSOZYME IN THE DRY STATE. Photochemistry and Photobiology, 1993, 58, 169-174.	2.5	26
70	<title>Quenching of tryptophan fluorescence in skeletal myosin rod</title>. , 1992, , .		2
71	Time-resolved rotational dynamics of phosphorescent-labeled myosin heads in contracting muscle fibers. Biochemistry, 1990, 29, 10023-10031.	2.5	40
72	Molecular dynamics of food proteins: experimental techniques and observations. Trends in Food Science and Technology, 1990, 1, 145-149.	15.1	3

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73	Microsecond rotational dynamics of phosphorescent-labeled muscle cross-bridges. <i>Biochemistry</i> , 1988, 27, 3343-3351.	2.5	47
74	Rotational dynamics of the single tryptophan of porcine pancreatic phospholipase A2, its zymogen, and an enzyme/micelle complex. A steady-state and time-resolved anisotropy study. <i>Biochemistry</i> , 1988, 27, 6618-6628.	2.5	34
75	Complex photophysics of the single tryptophan of porcine pancreatic phospholipase A2, its zymogen, and an enzyme/micelle complex. <i>Biochemistry</i> , 1985, 24, 7240-7249.	2.5	52