Elke Arendt

List of Publications by Year in descending order

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363 papers	20,190 citations	8181 76 h-index	19190 118 g-index
365 all docs	365 docs citations	365 times ranked	11867 citing authors

#	Article	IF	Citations
1	Impact of sourdough on the texture of bread. Food Microbiology, 2007, 24, 165-174.	4.2	475
2	Brewers' spent grain: a review with an emphasis on food and health. Journal of the Institute of Brewing, 2016, 122, 553-568.	2.3	407
3	Dietary fibre and phytochemical characteristics of fruit and vegetable by-products and their recent applications as novel ingredients in food products. Innovative Food Science and Emerging Technologies, 2012, 16, 1-10.	5.6	326
4	Nutritive value and chemical composition of pseudocereals as gluten-free ingredients. International Journal of Food Sciences and Nutrition, 2009, 60, 240-257.	2.8	287
5	Production, properties, and industrial food application of lactic acid bacteria-derived exopolysaccharides. Applied Microbiology and Biotechnology, 2016, 100, 1121-1135.	3.6	280
6	Improvement of the quality and shelf life of wheat bread by fermentation with the antifungal strain Lactobacillus plantarum FST 1.7. Journal of Cereal Science, 2007, 45, 309-318.	3.7	278
7	Characterization of proteolysis during the ripening of semi-dry fermented sausages. Meat Science, 2002, 62, 205-216.	5.5	264
8	Potential of sourdough for healthier cereal products. Trends in Food Science and Technology, 2005, 16, 104-112.	15.1	257
9	Sourdough Bread Made from Wheat and Nontoxic Flours and Started with Selected Lactobacilli Is Tolerated in Celiac Sprue Patients. Applied and Environmental Microbiology, 2004, 70, 1088-1096.	3.1	236
10	Baking properties and microstructure of pseudocereal flours in gluten-free bread formulations. European Food Research and Technology, 2010, 230, 437-445.	3.3	232
11	Development of bioactive food packaging materials using immobilised bacteriocins Lacticin 3147 and NisaplinÂ®. International Journal of Food Microbiology, 2000, 60, 241-249.	4.7	230
12	Network Formation in Gluten-Free Bread with Application of Transglutaminase. Cereal Chemistry, 2006, 83, 28-36.	2.2	229
13	Influence of hydroxypropylmethylcellulose (HPMC), xanthan gum and their combination on loaf specific volume, crumb hardness and crumb grain characteristics of gluten-free breads based on rice, maize, teff and buckwheat. Food Hydrocolloids, 2013, 32, 195-203.	10.7	226
14	Sourdough in gluten-free bread-making: An ancient technology to solve a novel issue?. Food Microbiology, 2009, 26, 676-684.	4.2	221
15	Nutritional properties and ultra-structure of commercial gluten free flours from different botanical sources compared to wheat flours. Journal of Cereal Science, 2012, 56, 239-247.	3.7	220
16	Microstructure, fundamental rheology and baking characteristics of batters and breads from different gluten-free flours treated with a microbial transglutaminase. Journal of Cereal Science, 2008, 48, 33-45.	3.7	211
17	Gluten-Free Bread from Sorghum: Quality Differences Among Hybrids. Cereal Chemistry, 2005, 82, 394-404.	2.2	209
18	Buckwheat. Cereal Chemistry, 2006, 83, 391-401.	2.2	209

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19	Textural Comparisons of Gluten-Free and Wheat-Based Doughs, Batters, and Breads. Cereal Chemistry, 2004, 81, 567-575.	2.2	205
20	Investigation of product quality, sensory profile and ultrastructure of breads made from a range of commercial gluten-free flours compared to their wheat counterparts. European Food Research and Technology, 2012, 235, 333-344.	3.3	204
21	Exopolysaccharide-Forming Weissella Strains as Starter Cultures for Sorghum and Wheat Sourdoughs. Journal of Agricultural and Food Chemistry, 2010, 58, 5834-5841.	5.2	191
22	Lactic Acid Bacteria Exopolysaccharides in Foods and Beverages: Isolation, Properties, Characterization, and Health Benefits. Annual Review of Food Science and Technology, 2018, 9, 155-176.	9.9	185
23	Past, present and future: The strength of plant-based dairy substitutes based on gluten-free raw materials. Food Research International, 2018, 110, 42-51.	6.2	177
24	Exopolysaccharides from Sourdough Lactic Acid Bacteria. Critical Reviews in Food Science and Nutrition, 2014, 54, 891-901.	10.3	174
25	Influence of in-situ synthesized exopolysaccharides on the quality of gluten-free sorghum sourdough bread. International Journal of Food Microbiology, 2012, 155, 105-112.	4.7	157
26	Cereal fungal infection, mycotoxins, and lactic acid bacteria mediated bioprotection: From crop farming to cereal products. Food Microbiology, 2014, 37, 78-95.	4.2	157
27	Influence of the soluble fibres inulin and oat Î²-glucan on quality of dough and bread. European Food Research and Technology, 2011, 232, 405-413.	3.3	156
28	Evaluation of Physicochemical and Glycaemic Properties of Commercial Plant-Based Milk Substitutes. Plant Foods for Human Nutrition, 2017, 72, 26-33.	3.2	156
29	Application of Response Surface Methodology in the Development of Gluten-Free Bread. Cereal Chemistry, 2005, 82, 609-615.	2.2	154
30	Effect of Single Strain and Traditional Mixed Strain Starter Cultures on Rheological Properties of Wheat Dough and on Bread Quality. Cereal Chemistry, 2002, 79, 640-647.	2.2	150
31	Lactobacillus amylovorus DSM 19280 as a novel food-grade antifungal agent for bakery products. International Journal of Food Microbiology, 2011, 146, 276-283.	4.7	145
32	Biodiversity of lactic acid bacteria and yeasts in spontaneously-fermented buckwheat and teff sourdoughs. Food Microbiology, 2011, 28, 497-502.	4.2	139
33	Exopolysaccharide producing lactic acid bacteria: Their techno-functional role and potential application in gluten-free bread products. Food Research International, 2018, 110, 52-61.	6.2	138
34	The increasing use of barley and barley by-products in the production of healthier baked goods. Trends in Food Science and Technology, 2013, 29, 124-134.	15.1	134
35	Starch Characteristics Linked to Gluten-Free Products. Foods, 2017, 6, 29.	4.3	132
36	Mold spoilage of bread and its biopreservation: A review of current strategies for bread shelf life extension. Critical Reviews in Food Science and Nutrition, 2017, 57, 3528-3542.	10.3	131

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37	Cereal grains for the food and beverage industries. , 2013, , .		131
38	Proteins in Oats; their Synthesis and Changes during Germination: A Review. Critical Reviews in Food Science and Nutrition, 2012, 52, 629-639.	10.3	130
39	The Impact of Salt Reduction in Bread: A Review. Critical Reviews in Food Science and Nutrition, 2012, 52, 514-524.	10.3	128
40	Fibre, protein and mineral fortification of wheat bread through milled and fermented brewerâ€™s spent grain enrichment. European Food Research and Technology, 2012, 235, 767-778.	3.3	124
41	The use of sourdough fermented by antifungal LAB to reduce the amount of calcium propionate in bread. International Journal of Food Microbiology, 2008, 125, 274-278.	4.7	122
42	InÂvitro starch digestibility and predicted glycaemic indexes of buckwheat, oat, quinoa, sorghum, teff and commercial gluten-free bread. Journal of Cereal Science, 2013, 58, 431-436.	3.7	120
43	The effect of storage time on textural and crumb grain characteristics of sourdough wheat bread. European Food Research and Technology, 2002, 214, 489-496.	3.3	118
44	The effect of dairy and rice powder addition on loaf and crumb characteristics, and on shelf life (intermediate and long-term) of gluten-free breads stored in a modified atmosphere. European Food Research and Technology, 2003, 218, 44-48.	3.3	118
45	Germination of Cereal Grains as a Way to Improve the Nutritional Value: A Review. Critical Reviews in Food Science and Nutrition, 2013, 53, 853-861.	10.3	118
46	Lactic acid bacteria as sensory biomodulators for fermented cereal-based beverages. Trends in Food Science and Technology, 2016, 54, 17-25.	15.1	118
47	Legumes as Functional Ingredients in Gluten-Free Bakery and Pasta Products. Annual Review of Food Science and Technology, 2017, 8, 75-96.	9.9	117
48	Sourdough fermented by Lactobacillus plantarum FSTÂ1.7 improves the quality and shelf life of gluten-free bread. European Food Research and Technology, 2008, 226, 1309-1316.	3.3	116
49	Comparison of Faba Bean Protein Ingredients Produced Using Dry Fractionation and Isoelectric Precipitation: Techno-Functional, Nutritional and Environmental Performance. Foods, 2020, 9, 322.	4.3	116
50	Physiology of Acetic Acid Bacteria and Their Role in Vinegar and Fermented Beverages. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 587-625.	11.7	110
51	Lactic Acid Bacteria as a Cell Factory for the Delivery of Functional Biomolecules and Ingredients in Cereal-Based Beverages: A Review. Critical Reviews in Food Science and Nutrition, 2015, 55, 503-520.	10.3	109
52	Wheat Sourdough Fermentation: Effects of Time and Acidification on Fundamental Rheological Properties. Cereal Chemistry, 2004, 81, 409-417.	2.2	108
53	Gluten free beer â€“ AÂreview. Trends in Food Science and Technology, 2014, 36, 44-54.	15.1	108
54	Evaluation of exopolysaccharide producing Weissella cibaria MG1 strain for the production of sourdough from various flours. Food Microbiology, 2014, 37, 44-50.	4.2	107

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55	Effects of high pressure and temperature on the structural and rheological properties of sorghum starch. Innovative Food Science and Emerging Technologies, 2009, 10, 449-456.	5.6	106
56	Molecular characterization of lactococcal bacteriophage Tuc2009 and identification and analysis of genes encoding lysin, a putative holin, and two structural proteins. Applied and Environmental Microbiology, 1994, 60, 1875-1883.	3.1	103
57	Influence of dextran-producing Weissella cibaria on baking properties and sensory profile of gluten-free and wheat breads. International Journal of Food Microbiology, 2014, 172, 83-91.	4.7	98
58	Application of Lactobacillus amylovorus DSM19280 in gluten-free sourdough bread to improve the microbial shelf life. Food Microbiology, 2015, 47, 36-44.	4.2	98
59	A review of polyols â€“ biotechnological production, food applications, regulation, labeling and health effects. Critical Reviews in Food Science and Nutrition, 2020, 60, 2034-2051.	10.3	96
60	Influence of Additives and Mixing Time on Crumb Grain Characteristics of Wheat Bread. Cereal Chemistry, 2000, 77, 370-375.	2.2	92
61	Influence of Gallic Acid and Tannic Acid on the Mechanical and Barrier Properties of Wheat Gluten Films. Journal of Agricultural and Food Chemistry, 2012, 60, 6157-6163.	5.2	91
62	The Use and Effects of Lactic Acid Bacteria in Malting and Brewing with Their Relationships to Antifungal Activity, Mycotoxins and Gushing: A Review. Journal of the Institute of Brewing, 2004, 110, 163-180.	2.3	90
63	Antifungal activities of three different Lactobacillus species and their production of antifungal carboxylic acids in wheat sourdough. Applied Microbiology and Biotechnology, 2016, 100, 1701-1711.	3.6	89
64	Gluten-free breads. , 2008, , 289-VII.		88
65	Nutritional therapy â€“ Facing the gap between coeliac disease and gluten-free food. International Journal of Food Microbiology, 2016, 239, 113-124.	4.7	88
66	â€œGreen Preservativesâ€• Combating Fungi in the Food and Feed Industry by Applying Antifungal Lactic Acid Bacteria. Advances in Food and Nutrition Research, 2012, 66, 217-238.	3.0	87
67	Influence of sourdough on in vitro starch digestibility and predicted glycemic indices of gluten-free breads. Food and Function, 2014, 5, 564.	4.6	86
68	State of the Art in Glutenâ€Free Research. Journal of Food Science, 2014, 79, R1067-76.	3.1	86
69	Development of novel quinoa-based yoghurt fermented with dextran producer Weissella cibaria MG1. International Journal of Food Microbiology, 2018, 268, 19-26.	4.7	86
70	Medical nutrition therapy: use of sourdough lactic acid bacteria as a cell factory for delivering functional biomolecules and food ingredients in gluten free bread. Microbial Cell Factories, 2011, 10, S15.	4.0	85
71	Determination of the influence of organic acids and nisin on shelfâ€life and microbiologicalsafety aspects of fresh pork sausage. Journal of Applied Microbiology, 1997, 83, 407-412.	3.1	84
72	Impact of emulsifiers on the quality and rheological properties of gluten-free breads and batters. European Food Research and Technology, 2009, 228, 633-642.	3.3	84

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73	Physicochemical and acid gelation properties of commercial UHT-treated plant-based milk substitutes and lactose free bovine milk. Food Chemistry, 2015, 168, 630-638.	8.2	84
74	Rheological properties and bread making performance of commercial wholegrain oat flours. Journal of Cereal Science, 2010, 52, 65-71.	3.7	83
75	Applications of microbial fermentations for production of gluten-free products and perspectives. Applied Microbiology and Biotechnology, 2012, 93, 473-485.	3.6	83
76	Common wheat (Triticum aestivumL.) and its use as a brewing cereal - a review. Journal of the Institute of Brewing, 2014, 120, 1-15.	2.3	83
77	An update on water kefir: Microbiology, composition and production. International Journal of Food Microbiology, 2021, 345, 109128.	4.7	83
78	Effects of Lactic Acid, Acetic Acid, and Table Salt on Fundamental Rheological Properties of Wheat Dough. Cereal Chemistry, 1997, 74, 739-744.	2.2	80
79	Effect of low lactose dairy powder addition on the properties of gluten-free batters and bread quality. European Food Research and Technology, 2009, 229, 31-41.	3.3	80
80	Recent advances in gluten-free baking and the current status of oats. Trends in Food Science and Technology, 2010, 21, 303-312.	15.1	79
81	Heat-denaturation and aggregation of quinoa (Chenopodium quinoa) globulins as affected by the pH value. Food Chemistry, 2016, 196, 17-24.	8.2	78
82	Production of pulse protein ingredients and their application in plant-based milk alternatives. Trends in Food Science and Technology, 2021, 110, 364-374.	15.1	78
83	Effect of Lactic Acid Bacteria on Properties of Glutenâ€Free Sourdoughs, Batters, and Quality and Ultrastructure of Glutenâ€Free Bread. Cereal Chemistry, 2007, 84, 357-364.	2.2	76
84	Fundamental study on the influence of Fusarium infection on quality and ultrastructure of barley malt. International Journal of Food Microbiology, 2012, 156, 32-43.	4.7	75
85	Current status of salt reduction in bread and bakery products â€“ A review. Journal of Cereal Science, 2016, 72, 135-145.	3.7	75
86	Chance and Challenge: Non-Saccharomyces Yeasts in Nonalcoholic and Low Alcohol Beer Brewing â€“ A Review. Journal of the American Society of Brewing Chemists, 2019, 77, 77-91.	1.1	74
87	Influence of gluten-free flour mixes and fat powders on the quality of gluten-free biscuits. European Food Research and Technology, 2003, 216, 369-376.	3.3	73
88	Barley malt wort fermentation by exopolysaccharide-forming Weissella cibaria MG1 for the production of a novel beverage. Journal of Applied Microbiology, 2013, 115, 1379-1387.	3.1	73
89	Correlations Between Empirical and Fundamental Rheology Measurements and Baking Performance of Frozen Bread Dough. Cereal Chemistry, 1999, 76, 421-425.	2.2	72
90	Structural and rheological characterisation of heteropolysaccharides produced by lactic acid bacteria in wheat and sorghum sourdough. Food Microbiology, 2011, 28, 547-553.	4.2	72

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91	Impact ofSaccharomyces cerevisiaemetabolites produced during fermentation on bread quality parameters: A review. Critical Reviews in Food Science and Nutrition, 2018, 58, 1152-1164.	10.3	72
92	Application of Non-Saccharomyces Yeasts Isolated from Kombucha in the Production of Alcohol-Free Beer. Fermentation, 2018, 4, 66.	3.0	72
93	Functional Replacements for Gluten. Annual Review of Food Science and Technology, 2012, 3, 227-245.	9.9	71
94	Fundamental study on protein changes taking place during malting of oats. Journal of Cereal Science, 2009, 49, 83-91.	3.7	69
95	Effects of oxidase and protease treatments on the breadmaking functionality of a range of gluten-free flours. European Food Research and Technology, 2009, 229, 307-317.	3.3	69
96	The influence of germination conditions on beta-glucan, dietary fibre and phytate during the germination of oats and barley. European Food Research and Technology, 2010, 231, 27-35.	3.3	69
97	Recent advances in microbial fermentation for dairy and health. F1000Research, 2017, 6, 751.	1.6	69
98	Comparative analysis of plant-based high-protein ingredients and their impact on quality of high-protein bread. Journal of Cereal Science, 2019, 89, 102816.	3.7	69
99	An Effective Lacticin Biopreservative in Fresh Pork Sausage. Journal of Food Protection, 2000, 63, 370-375.	1.7	67
100	Optimisation of a Mashing Program for 100% Malted Buckwheat. Journal of the Institute of Brewing, 2006, 112, 57-65.	2.3	66
101	Germination of Oat and Quinoa and Evaluation of the Malts as Gluten Free Baking Ingredients. Plant Foods for Human Nutrition, 2013, 68, 90-95.	3.2	66
102	Influence of Sodium Caseinate and Whey Protein on Baking Properties and Rheology of Frozen Dough. Cereal Chemistry, 2001, 78, 458-463.	2.2	64
103	Impact of dairy protein powders on biscuit quality. European Food Research and Technology, 2005, 221, 237-243.	3.3	64
104	Rheological Changes in Wheat Sourdough During Controlled and Spontaneous Fermentation. Cereal Chemistry, 1998, 75, 882-886.	2.2	63
105	Impact of sourdough on buckwheat flour, batter and bread: Biochemical, rheological and textural insights. Journal of Cereal Science, 2011, 54, 195-202.	3.7	63
106	The use of Lactobacillus brevis PS1 to in vitro inhibit the outgrowth of Fusarium culmorum and other common Fusarium species found on barley. International Journal of Food Microbiology, 2010, 141, 116-121.	4.7	62
107	The effect of sourdough and calcium propionate on the microbial shelf-life of salt reduced bread. Applied Microbiology and Biotechnology, 2012, 96, 493-501.	3.6	62
108	Impact of Baking on Vitamin E Content of Pseudocereals Amaranth, Quinoa, and Buckwheat. Cereal Chemistry, 2009, 86, 511-515.	2.2	61

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109	Detection and Quantitation of 2,5-Diketopiperazines in Wheat Sourdough and Bread. Journal of Agricultural and Food Chemistry, 2009, 57, 9563-9568.	5.2	60
110	Starch properties, inÂvitro digestibility and sensory evaluation of fresh egg pasta produced from oat, teff and wheat flour. Journal of Cereal Science, 2013, 58, 156-163.	3.7	60
111	Brewerâ€™s Spent Yeast (BSY), an Underutilized Brewing By-Product. Fermentation, 2020, 6, 123.	3.0	60
112	Use of response surface methodology to produce functional short dough biscuits. Journal of Food Engineering, 2003, 56, 269-271.	5.2	59
113	Promoting structure formation by high pressure in gluten-free flours. LWT - Food Science and Technology, 2011, 44, 1672-1680.	5.2	59
114	Antifungal sourdough lactic acid bacteria as biopreservation tool in quinoa and rice bread. International Journal of Food Microbiology, 2016, 239, 86-94.	4.7	59
115	Identification of int and attP on the genome of lactococcal bacteriophage Tuc2009 and their use for site-specific plasmid integration in the chromosome of Tuc2009-resistant Lactococcus lactis MG1363. Applied and Environmental Microbiology, 1994, 60, 2324-2329.	3.1	59
116	Incorporation of dairy ingredients into wheat bread: effects on dough rheology and bread quality. European Food Research and Technology, 2000, 210, 391-396.	3.3	58
117	Formation, stability, and sensory characteristics of a lentil-based milk substitute as affected by homogenisation and pasteurisation. European Food Research and Technology, 2019, 245, 1519-1531.	3.3	58
118	Chickpea protein ingredients: A review of composition, functionality, and applications. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 435-452.	11.7	58
119	Sugar reduction in bakery products: Current strategies and sourdough technology as a potential novel approach. Food Research International, 2019, 126, 108583.	6.2	57
120	Barley Protein Properties, Extraction and Applications, with a Focus on Brewersâ€™ Spent Grain Protein. Foods, 2021, 10, 1389.	4.3	57
121	Development of buckwheat and teff sourdoughs with the use of commercial starters. International Journal of Food Microbiology, 2010, 142, 142-148.	4.7	56
122	Impact of sourdough fermented with Lactobacillus plantarum FST 1.7 on baking and sensory properties of gluten-free breads. European Food Research and Technology, 2014, 239, 1-12.	3.3	56
123	Isolation and characterisation of exopolysaccharide-producing Weissella and Lactobacillus and their application as adjunct cultures in Cheddar cheese. International Dairy Journal, 2014, 34, 125-134.	3.0	55
124	A Review of the Application of Sourdough Technology to Wheat Breads. Advances in Food and Nutrition Research, 2005, 49, 137-161.	3.0	54
125	Recent Advances in Physical Post-Harvest Treatments for Shelf-Life Extension of Cereal Crops. Foods, 2018, 7, 45.	4.3	53
126	Processing of a Top Fermented Beer Brewed from 100% Buckwheat Malt with Sensory and Analytical Characterisation. Journal of the Institute of Brewing, 2010, 116, 265-274.	2.3	51

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127	The utilisation of barley middlings to add value and health benefits to white breads. Journal of Food Engineering, 2011, 105, 493-502.	5.2	50
128	Ecofriendly control of potato late blight causative agent and the potential role of lactic acid bacteria: a review. Applied Microbiology and Biotechnology, 2012, 96, 37-48.	3.6	50
129	Identification of lactic acid bacteria isolated from oat sourdoughs and investigation into their potential for the improvement of oat bread quality. European Food Research and Technology, 2010, 230, 849-857.	3.3	49
130	Comparison of the impact of dextran and reuteran on the quality of wheat sourdough bread. Journal of Cereal Science, 2012, 56, 531-537.	3.7	49
131	The QuEChERS approach in a novel application for the identification of antifungal compounds produced by lactic acid bacteria cultures. Talanta, 2014, 129, 364-373.	5.5	49
132	Natural Antifungal Peptides/Proteins as Model for Novel Food Preservatives. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1327-1360.	11.7	49
133	Techno-Functional, Nutritional and Environmental Performance of Protein Isolates from Blue Lupin and White Lupin. Foods, 2020, 9, 230.	4.3	49
134	The Impact of Kilning on Enzymatic Activity of Buckwheat Malt. Journal of the Institute of Brewing, 2005, 111, 290-298.	2.3	48
135	Fundamental Study on the Impact of Gluten-Free Starches on the Quality of Gluten-Free Model Breads. Foods, 2016, 5, 30.	4.3	48
136	Membrane filtration and isoelectric precipitation technological approaches for the preparation of novel, functional and sustainable protein isolate from lentils. European Food Research and Technology, 2019, 245, 1855-1869.	3.3	48
137	Nutritional properties and health aspects of pulses and their use in plantâ€based yogurt alternatives. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3858-3880.	11.7	48
138	Impact of fungal contamination of wheat on grain quality criteria. Journal of Cereal Science, 2016, 69, 95-103.	3.7	47
139	Rapid identification, by use of the LTQ Orbitrap hybrid FT mass spectrometer, of antifungal compounds produced by lactic acid bacteria. Analytical and Bioanalytical Chemistry, 2012, 403, 2983-2995.	3.7	46
140	Kinetics of Sodium Release from Wheat Bread Crumb As Affected by Sodium Distribution. Journal of Agricultural and Food Chemistry, 2013, 61, 10659-10669.	5.2	46
141	Identification of the putative repressor-encoding gene cI of the temperate lactococcal bacteriophage Tuc2009. Gene, 1994, 144, 93-95.	2.2	44
142	Fundamental evaluation of the impact of high Hydrostatic Pressure on oat batters. Journal of Cereal Science, 2009, 49, 363-370.	3.7	44
143	Correlation analysis of protein quality characteristics with gluten-free bread properties. Food and Function, 2017, 8, 2465-2474.	4.6	44
144	Water absorption as a prediction tool for the application of hydrocolloids in potato starch-based bread. Food Hydrocolloids, 2018, 81, 129-138.	10.7	44

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145	Optimization and Validation of an HPAEC-PAD Method for the Quantification of FODMAPs in Cereals and Cereal-Based Products. Journal of Agricultural and Food Chemistry, 2019, 67, 4384-4392.	5.2	44
146	Use of response surface methodology to investigate the effects of processing conditions on sourdough wheat bread quality. European Food Research and Technology, 2003, 217, 23-33.	3.3	43
147	Fundamental rheological and textural properties of doughs and breads produced from milled pearled barley flour. European Food Research and Technology, 2010, 231, 441-453.	3.3	43
148	Modifying the Cold Gelation Properties of Quinoa Protein Isolate: Influence of Heat-Denaturation pH in the Alkaline Range. Plant Foods for Human Nutrition, 2015, 70, 250-256.	3.2	43
149	Fundamental study on the improvement of the antifungal activity of Lactobacillus reuteri R29 through increased production of phenyllactic acid and reuterin. Food Control, 2018, 88, 139-148.	5.5	43
150	Transglutaminase polymerisation of buckwheat (Fagopyrum esculentum Moench) proteins. Journal of Cereal Science, 2008, 48, 747-754.	3.7	42
151	Fundamental study on the effect of hydrostatic pressure treatment on the bread-making performance of oat flour. European Food Research and Technology, 2010, 230, 827-835.	3.3	42
152	Application of Lactobacillus amylovorus as an antifungal adjunct toÂextend the shelf-life of Cheddar cheese. International Dairy Journal, 2014, 34, 167-173.	3.0	42
153	High pressureâ€“treated sorghum flour as a functional ingredient in the production of sorghum bread. European Food Research and Technology, 2010, 231, 711-717.	3.3	41
154	Oat malt as a baking ingredient â€“ A comparative study of the impact of oat, barley and wheat malts on bread and dough properties. Journal of Cereal Science, 2012, 56, 747-753.	3.7	41
155	Pressure-Induced Gelatinization of Starch in Excess Water. Critical Reviews in Food Science and Nutrition, 2014, 54, 399-409.	10.3	41
156	Genomics of Weissella cibaria with an examination of its metabolic traits. Microbiology (United) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 30	1.8	41
157	Heme-dependent and heme-independent nitrite reduction by lactic acid bacteria results in different N-containing products. International Journal of Food Microbiology, 1990, 10, 323-329.	4.7	40
158	Molecular and transcriptional analysis of the temperate lactococcal bacteriophage Tuc2009. Virology, 2004, 329, 40-52.	2.4	40
159	Exploitation of buckwheat sourdough for the production of wheat bread. European Food Research and Technology, 2012, 235, 659-668.	3.3	40
160	Transglutaminase treatment of brown rice flour: A chromatographic, electrophoretic and spectroscopic study of protein modifications. Food Chemistry, 2012, 131, 1076-1085.	8.2	40
161	The Effect of Germination Temperature on Malt Quality of Buckwheat. Journal of the American Society of Brewing Chemists, 2005, 63, 31-36.	1.1	39
162	The application of dextran compared to other hydrocolloids as a novel food ingredient to compensate for low protein in biscuit and wholemeal wheat flour. European Food Research and Technology, 2014, 238, 763-771.	3.3	39

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163	Inhibition of Fusarium culmorum by carboxylic acids released from lactic acid bacteria in a barley malt substrate. Food Control, 2016, 69, 227-236.	5.5	39
164	Optimization of baking parameters of partâ€baked and rebaked Irish brown soda bread by evaluation of some quality characteristics. International Journal of Food Science and Technology, 1997, 32, 487-493.	2.7	38
165	Nonbrewing Applications of Malted Cereals, Pseudocereals, and Legumes: A Review. Journal of the American Society of Brewing Chemists, 2015, 73, 223-227.	1.1	38
166	Characterization of the FODMAP-profile in cereal-product ingredients. Journal of Cereal Science, 2020, 92, 102916.	3.7	38
167	Use of Two-Dimensional Electrophoresis To Evaluate Proteolysis in Salmon (Salmo salar) Muscle As Affected by a Lactic Fermentation. Journal of Agricultural and Food Chemistry, 2000, 48, 239-244.	5.2	37
168	Model studies for wheat sourdough systems using gluten, lactate buffer and sodium chloride. European Food Research and Technology, 2003, 217, 235-243.	3.3	37
169	The Use of Response Surface Methodology to Optimise Malting Conditions of Proso Millet (Panicum) Tj ETQq1 1 0.784314 rgBT /Ove 280-292.	2.3	37
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