Roger Andersson

List of Publications by Year
in descending order

143 papers	7,101 citations	44042 48 h-index	66879 78 g-index
144 all docs	144 docs citations	144 times ranked	5786 citing authors

#	Article	IF	Citations
1	The influence of amylose and amylopectin characteristics on gelatinization and retrogradation properties of different starches. Carbohydrate Polymers, 1998, 35, 119-134.	5.1	565
2	Total Dietary Fiber Determined as Neutral Sugar Residues, Uronic Acid Residues, and Klason Lignin (The) Tj ETQq0 0 0 rgBT /Overlock 10	0.7	347
3	A multivariate study of the correlation between tocopherol content and fatty acid composition in vegetable oils. JAOCS, Journal of the American Oil Chemists' Society, 1997, 74, 375-380.	0.8	264
4	Effects of Asparagine, Fructose, and Baking Conditions on Acrylamide Content in Yeast-Leavened Wheat Bread. Journal of Agricultural and Food Chemistry, 2004, 52, 2047-2051.	2.4	213
5	Molecular structure of citric acid cross-linked starch films. Carbohydrate Polymers, 2013, 96, 270-276.	5.1	166
6	Chemical Composition of Barley Samples Focusing on Dietary Fibre Components. Journal of Cereal Science, 1996, 24, 161-170.	1.8	153
7	High-performance liquid chromatographic analysis of secoisolariciresinol diglucoside and hydroxycinnamic acid glucosides in flaxseed by alkaline extraction. Journal of Chromatography A, 2003, 1012, 151-159.	1.8	147
8	Quantitative analysis of amylopectin unit chains by means of high-performance anion-exchange chromatography with pulsed amperometric detection. Journal of Chromatography A, 1998, 800, 199-206.	1.8	145
9	The effect of temperature cycling on the amylopectin retrogradation of starches with different amylopectin unit-chain length distribution. Carbohydrate Polymers, 2000, 42, 175-184.	5.1	143
10	Content and Molecular-Weight Distribution of Dietary Fiber Components in Whole-Grain Rye Flour and Bread. Journal of Agricultural and Food Chemistry, 2009, 57, 2004-2008.	2.4	140
11	Molecular Weight Distribution of Î²-Glucan in Oat-Based Foods. Cereal Chemistry, 2004, 81, 356-360.	1.1	134
12	Water-extractable Arabinoxylan from Pearled Flours of Wheat, Barley, Rye and Triticale. Evidence for the Presence of Ferulic Acid Dimers and their Involvement in Gel Formation. Journal of Cereal Science, 2001, 34, 207-214.	1.8	128
13	Molecular weight and structure units of (1â†'3, 1â†'4)-Î²-glucans in dough and bread made from hull-less barley milling fractions. Journal of Cereal Science, 2004, 40, 195-204.	1.8	122
14	Distribution and characterisation of fructan in wheat milling fractions. Journal of Cereal Science, 2008, 48, 768-774.	1.8	105
15	The effect of pH on hydrolysis, cross-linking and barrier properties of starch barriers containing citric acid. Carbohydrate Polymers, 2013, 98, 1505-1513.	5.1	103
16	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
17	An oligomer from flaxseed composed of secoisolariciresinoldiglucoside and 3-hydroxy-3-methyl glutaric acid residues. Phytochemistry, 2001, 58, 587-590.	1.4	98
18	Studies on Î±-amylase degradation of retrograded starch gels from waxy maize and high-amylopectin potato. Carbohydrate Polymers, 2000, 43, 81-87.	5.1	92

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19	The behaviour and susceptibility to degradation of high and low molecular weight barley Î²-glucan in wheat bread during baking and in vitro digestion. Food Chemistry, 2007, 102, 889-897.	4.2	90
20	Determination of Î²-Glucan Molecular Weight Using SEC with Calcofluor Detection in Cereal Extracts. Cereal Chemistry, 2003, 80, 485-490.	1.1	88
21	Lipids and antioxidants in groats and hulls of Swedish oats (Avena sativa L). Journal of the Science of Food and Agriculture, 2002, 82, 606-614.	1.7	86
22	Structural features of (1â†'3),(1â†'4)-Î²-d-glucan and arabinoxylan fractions isolated from rye bran. Carbohydrate Polymers, 2000, 42, 3-11.	5.1	85
23	Analysis of free amino acids in cereal products. Food Chemistry, 2007, 105, 317-324.	4.2	77
24	Polymeric fractions containing phenol glucosides in flaxseed. Food Chemistry, 2002, 76, 207-212.	4.2	76
25	Characterisation of dietary fibre components in rye products. Food Chemistry, 2010, 119, 859-867.	4.2	72
26	Isolation and chemical characterization of water-soluble mixed-linked Î²-glucans and arabinoxylans in oat milling fractions. Carbohydrate Polymers, 1993, 20, 115-123.	5.1	69
27	Content, structure and viscosity of soluble arabinoxylans in rye grain from several countries. Journal of the Science of Food and Agriculture, 1992, 58, 331-337.	1.7	68
28	Chromatographic analysis of alkylresorcinols and their metabolites. Journal of Chromatography A, 2004, 1054, 157-164.	1.8	68
29	Evidence of the presence of 2-O-Î²-d-xylopyranosyl-Î±-l-arabinofuranose side chains in barley husk arabinoxylan. Carbohydrate Research, 2006, 341, 2959-2966.	1.1	67
30	Rye and health - Where do we stand and where do we go?. Trends in Food Science and Technology, 2018, 79, 78-87.	7.8	66
31	Resistant starch and other dietary fiber components in tubers from a high-amylose potato. Food Chemistry, 2018, 251, 58-63.	4.2	65
32	Avenanthramide content and related enzyme activities in oats as affected by steeping and germination. Journal of Cereal Science, 2008, 48, 294-303.	1.8	63
33	Chemical and physical characteristics of different barley samples. Journal of the Science of Food and Agriculture, 1999, 79, 979-986.	1.7	62
34	Comparison of starch branching enzyme I and II from potato. FEBS Journal, 2001, 268, 6140-6145.	0.2	62
35	Rye kernel breakfast increases satiety in the afternoon - an effect of food structure. Nutrition Journal, 2011, 10, 31.	1.5	62
36	Alkylresorcinol Content and Homologue Composition in Durum Wheat (Triticum durum) Kernels and Pasta Products. Journal of Agricultural and Food Chemistry, 2006, 54, 3012-3014.	2.4	59

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37	Dietary fiber in triticale grain: Variation in content, composition, and molecular weight distribution of extractable components. Journal of Cereal Science, 2011, 54, 324-331.	1.8	59
38	Water unextractable polysaccharides from three milling fractions of rye grain. Carbohydrate Polymers, 1996, 30, 229-237.	5.1	57
39	Effects of Boiling and Storage on Dietary Fibre and Digestible Carbohydrates in Various Cultivars of Carrots. , 1997, 73, 245-254.		57
40	Factors Influencing Acrylamide Content and Color in Rye Crisp Bread. Journal of Agricultural and Food Chemistry, 2005, 53, 5985-5989.	2.4	57
41	Effects of baking on water-soluble non-starch polysaccharides in white bread fractions. Journal of Cereal Science, 1990, 12, 33-42.	1.8	54
42	Content and Molecular Weight of Extractable Î²-Glucan in American and Swedish Oat Samples. Journal of Agricultural and Food Chemistry, 2005, 53, 1205-1209.	2.4	54
43	Some effects of processing on the molecular structure and morphology of thermoplastic starch. Carbohydrate Polymers, 2008, 71, 591-597.	5.1	54
44	Whole grain rye breakfast â€" Sustained satiety during three weeks of regular consumption. Physiology and Behavior, 2012, 105, 877-884.	1.0	52
45	Effects of malting on Î²-glucanase and phytase activity in barley grain. Journal of the Science of Food and Agriculture, 2002, 82, 904-912.	1.7	51
46	Effect of Added Asparagine and Glycine on Acrylamide Content in Yeast-Leavened Bread. Cereal Chemistry, 2006, 83, 218-222.	1.1	51
47	Effect of rye bread breakfasts on subjective hunger and satiety: a randomized controlled trial. Nutrition Journal, 2009, 8, 39.	1.5	51
48	Chemical Composition and Microstructure of Two Naked Waxy Barleys. Journal of Cereal Science, 1999, 30, 183-191.	1.8	50
49	Comparison of potato amylopectin starches and potato starches â€" influence of year and variety. Carbohydrate Polymers, 2002, 47, 331-340.	5.1	49
50	Molecular Weight, Structure, and Shape of Oat (1â†'3),(1â†'4)-Î²-d-Glucan Fractions Obtained by Enzymatic Degradation with Lichenase. Biomacromolecules, 2000, 1, 584-591.	2.6	47
51	Molecular weight, structure and shape of oat (1â†'3),(1â†'4)-Î²-d-glucan fractions obtained by enzymatic degradation with (1â†'4)-Î²-d-glucan 4-glucanohydrolase from Trichoderma reesei. Carbohydrate Polymers, 2001, 46, 275-285.	5.1	46
52	Soluble Î²-1,3/1,6-glucan in seaweed from the southern hemisphere and its immunomodulatory effect. Carbohydrate Polymers, 2013, 92, 241-248.	5.1	45
53	Improved material properties of solution-cast starch films: Effect of varying amylopectin structure and amylose content of starch from genetically modified potatoes. Carbohydrate Polymers, 2015, 130, 388-397.	5.1	44
54	Amylose starch with no detectable branching developed through DNA-free CRISPR-Cas9 mediated mutagenesis of two starch branching enzymes in potato. Scientific Reports, 2021, 11, 4311.	1.6	44

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55	Effects of cultivar, nitrogen fertilization rate and environment on yield and grain quality of barley. , 1998, 78, 359-366.		43
56	Effects of baking on polysaccharides in white bread fractions. Journal of Cereal Science, 1989, 10, 149-156.	1.8	42
57	Natural Variations in the Chemical Composition of White Flour. Journal of Cereal Science, 1993, 17, 183-189.	1.8	42
58	Air Classification of Barley Flours. Cereal Chemistry, 2000, 77, 463-467.	1.1	42
59	The cluster structure of barley amylopectins of different genetic backgrounds. International Journal of Biological Macromolecules, 2011, 49, 441-453.	3.6	42
60	Mechanical and structural properties of solution-cast high-amylose maize starch films. International Journal of Biological Macromolecules, 2010, 46, 13-19.	3.6	40
61	Natural Variations in the Contents of Structural Elements of Water-extractable Non-starch Polysaccharides in White Flour. Journal of Cereal Science, 1994, 19, 77-82.	1.8	39
62	Heterogeneity in a water-extractable rye arabinoxylan with a low degree of disubstitution. Carbohydrate Polymers, 2000, 41, 397-405.	5.1	39
63	Molecular insights into how a deficiency of amylose affects carbon allocation â€“ carbohydrate and oil analyses and gene expression profiling in the seeds of a rice waxy mutant. BMC Plant Biology, 2012, 12, 230.	1.6	39
64	Interaction effects of fermentation time and added asparagine and glycine on acrylamide content in yeast-leavened bread. Food Chemistry, 2009, 112, 767-774.	4.2	37
65	Investigation of the distribution of methyl ester groups in pectin by high-field 13C NMR. Carbohydrate Polymers, 1990, 14, 179-187.	5.1	35
66	Starch and By-Products from a Laboratory-Scale Barley Starch Isolation Procedure. Cereal Chemistry, 2001, 78, 507-513.	1.1	34
67	Phytate content is reduced andÎ²-glucanase activity suppressed in malted barley steeped with lactic acid at high temperature. Journal of the Science of Food and Agriculture, 2004, 84, 653-662.	1.7	34
68	Changes in the metabolic profile of rat liver after Î±â€tocopherol deficiency as revealed by metabolomics analysis. NMR in Biomedicine, 2011, 24, 499-505.	1.6	34
69	Dietary fiber components, microstructure, and texture of date fruits (Phoenix dactylifera, L.). Scientific Reports, 2020, 10, 21767.	1.6	34
70	Simplex focusing of retention times and latent variable projections of chromatographic profiles. Chemometrics and Intelligent Laboratory Systems, 1994, 22, 49-61.	1.8	33
71	A Study of the Polysaccharide Components in Gluten. Journal of Cereal Science, 1997, 25, 121-127.	1.8	33
72	Milling and extrusion of six barley varieties, effects on dietary fibre and starch content and composition. Journal of Cereal Science, 2016, 72, 146-152.	1.8	33

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73	Chemical characterization of water-soluble pectin in papaya fruit. Carbohydrate Polymers, 1991, 15, 67-78.	5.1	30
74	Predictive Modelling of the Bread-making Performance and Dough Properties of Wheat. Journal of Cereal Science, 1994, 20, 129-138.	1.8	30
75	Thermal properties of barley starch and its relation to starch characteristics. International Journal of Biological Macromolecules, 2015, 81, 692-700.	3.6	30
76	Effects of baking on dietary fibre, with emphasis on Î²-glucan and resistant starch, in barley breads. Journal of Cereal Science, 2018, 79, 449-455.	1.8	30
77	Structural features of an arabinan fragment isolated from the water-soluble fraction of dehulled rapeseed. Carbohydrate Research, 1996, 281, 161-172.	1.1	27
78	Phenolic glucosides in bread containing flaxseed. Food Chemistry, 2008, 110, 997-999.	4.2	27
79	Composition and properties of flaxseed phenolic oligomers. Food Chemistry, 2008, 110, 106-112.	4.2	27
80	Recrystallisation behaviour of native and processed waxy maize starch in relation to the molecular characteristics. Carbohydrate Polymers, 2004, 57, 389-400.	5.1	26
81	Phosphate Positioning and Availability in the Starch Granule Matrix as Studied by EPR. Biomacromolecules, 2006, 7, 965-974.	2.6	26
82	A comparison between MALDI-TOF mass spectrometry and HPAEC-PAD analysis of debranched starch. Carbohydrate Polymers, 2000, 43, 285-289.	5.1	25
83	The building block structure of barley amylopectin. International Journal of Biological Macromolecules, 2011, 49, 900-909.	3.6	25
84	A Dual-Promoter Gene Orchestrates the Sucrose-Coordinated Synthesis of Starch and Fructan in Barley. Molecular Plant, 2017, 10, 1556-1570.	3.9	25
85	Lignin is the main determinant of total dietary fiber differences between date fruit (Phoenix) Tj ETQq1 1 0.784314 rgBT /Overlock 10	1.9	25
86	Preparation and characterisation of linear dextrins and their use as substrates in in vitro studies of starch branching enzymes. Carbohydrate Polymers, 2002, 47, 53-58.	5.1	24
87	Effect of Minor Milk Proteins in Chymosin Separated Whey and Casein Fractions on Cheese Yield as Determined by Proteomics and Multivariate Data Analysis. Journal of Dairy Science, 2008, 91, 3787-3797.	1.4	24
88	Side Streams of Broccoli Leaves: A Climate Smart and Healthy Food Ingredient. International Journal of Environmental Research and Public Health, 2020, 17, 2406.	1.2	23
89	Starch structure in developing barley endosperm. International Journal of Biological Macromolecules, 2015, 81, 730-735.	3.6	22
90	Digestion of barley malt porridges in a gastrointestinal model: Iron dialysability, iron uptake by Caco-2 cells and degradation of Î²-glucan. Journal of Cereal Science, 2005, 42, 243-254.	1.8	21

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91	Isolation of cellotriosyl blocks from barley Î²-glucan with endo-1,4-Î²-glucanase from Trichoderma reesei. Carbohydrate Polymers, 2006, 64, 233-238.	5.1	21
92	Barley malt increases hindgut and portal butyric acid, modulates gene expression of gut tight junction proteins and Toll-like receptors in rats fed high-fat diets, but high advanced glycation end-products partially attenuate the effects. Food and Function, 2015, 6, 3165-3176.	2.1	21
93	Extraction of pectic substances from dehulled rapeseed. Carbohydrate Research, 1997, 301, 177-185.	1.1	19
94	Effect ofendo-xylanase-containing enzyme preparations and laccase on the solubility of rye bran arabinoxylan. Journal of the Science of Food and Agriculture, 2003, 83, 617-623.	1.7	19
95	Effects of variety and steeping conditions on some barley components associated with colonic health. Journal of the Science of Food and Agriculture, 2016, 96, 4821-4827.	1.7	19
96	Relationship of Grain Fructan Content to Degree of Polymerisation in Different Barleys. Food and Nutrition Sciences (Print), 2014, 05, 581-589.	0.2	19
97	Rheological Studies of Water-Soluble (1?3),(1?4)-?-D-Glucans from Milling Fractions of Oat. Journal of Food Science, 1994, 59, 1077-1080.	1.5	18
98	Calibration of a size-exclusion chromatography system using fractions with defined amylopectin unit chains. Journal of Chromatography A, 1997, 768, 325-328.	1.8	18
99	Characterization of Potato Leaf Starch. Journal of Agricultural and Food Chemistry, 2004, 52, 1985-1989.	2.4	18
100	Effects of cultivar, root weight, storage and boiling on carbohydrate content in carrots (Daucus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3	1.7	18
101	Cell wall composition of 1B/1R translocation wheat grains. Journal of the Science of Food and Agriculture, 2002, 82, 538-545.	1.7	17
102	Effect of extraction pH on acrylamide content in fresh and stored rye crisp bread. Journal of Food Composition and Analysis, 2008, 21, 351-355.	1.9	17
103	Enzymatic fingerprinting of arabinoxylan and Î²-glucan in triticale, barley and tritordeum grains. Carbohydrate Polymers, 2012, 90, 1226-1234.	5.1	17
104	Inter-laboratory evaluation of SEC-post-column calcofluor for determination of the weight-average molar mass of cereal Î²-glucan. Carbohydrate Polymers, 2015, 124, 254-264.	5.1	17
105	How Does the Preparation of Rye Porridge Affect Molecular Weight Distribution of Extractable Dietary Fibers?. International Journal of Molecular Sciences, 2011, 12, 3381-3393.	1.8	16
106	Structure analysis of Î²-glucan in barley and effects of wheat Î²-glucanase. Journal of Cereal Science, 2019, 85, 175-181.	1.8	16
107	Influence of harvest date on inulin chain length distribution and sugar profile for six chicory (Cichorium intybus L) cultivars. , 1999, 79, 1503-1506.		15
108	Amylose and Î²-Glucan Content of New Waxy Barleys. Starch/Staerke, 2005, 57, 235-239.	1.1	15

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109	Deconvolution in one-dimensional chromatography by heuristic evolving latent projections of whole profiles retention time shifted by simplex optimization of cross-correlation between target peaks. Analytica Chimica Acta, 1993, 271, 101-114.	2.6	14
110	Characterisation of Starch from Inner and Peripheral Parts of Normal and Waxy Barley Kernels. Journal of Cereal Science, 1999, 30, 165-171.	1.8	14
111	Characterisation of the in vitro products of potato starch branching enzymes I and II. Carbohydrate Polymers, 2002, 50, 249-257.	5.1	14
112	The distribution of elements in the native starch granule as studied by particle-induced X-ray emission and complementary methods. Analytical Biochemistry, 2005, 347, 327-329.	1.1	14
113	Alkylresorcinol Metabolism in Swedish Adults Is Affected by Factors Other Than Intake of Whole-Grain Wheat and Rye,. Journal of Nutrition, 2012, 142, 1479-1486.	1.3	13
114	Rheological characterisation of aqueous extracts of triticale grains and its relation to dietary fibre characteristics. Journal of Cereal Science, 2013, 57, 230-236.	1.8	13
115	A water-soluble fraction from a by-product of wheat increases the formation of propionic acid in rats compared with diets based on other by-product fractions and oligofructose. Food and Nutrition Research, 2011, 55, 6397.	1.2	13
116	Gradual enzymatic modification of barley and potato amylopectin. Carbohydrate Polymers, 2002, 47, 169-179.	5.1	12
117	On the interconnection of clusters and building blocks in barley amylopectin. International Journal of Biological Macromolecules, 2013, 55, 75-82.	3.6	12
118	Effects of protein and starch characteristics on the baking properties of wheat cultivated by different strategies with organic fertilizers and urea. Acta Agriculturae Scandinavica - Section B Soil and Plant Science, 1998, 48, 49-57.	0.3	11
119	Effects of Amylopectin Structure and Molecular Weight on Microstructural and Rheological Properties of Mixed Î²-Lactoglobulin Gels. Biomacromolecules, 2003, 4, 1400-1409.	2.6	10
120	The Effect of Dietary Fiber from Wheat Processing Streams on the Formation of Carboxylic Acids and Microbiota in the Hindgut of Rats. Journal of Agricultural and Food Chemistry, 2011, 59, 3406-3413.	2.4	10
121	Principal component analysis - an efficient tool for selection of wheat samples with wide variation in properties. Journal of Cereal Science, 1991, 14, 95-104.	1.8	9
122	Arabinoxylan fractionation on DEAE-cellulose chromatography influenced by protease pre-treatment. Carbohydrate Polymers, 1999, 39, 321-326.	5.1	9
123	Characterisation of potato leaf starch with iodine-staining. Carbohydrate Polymers, 2005, 59, 397-400.	5.1	9
124	Digestibility of fibre sources and molecular weight distribution of fibre fractions in ileal digesta of growing pigs. Archives of Animal Nutrition, 2012, 66, 445-457.	0.9	9
125	Larger particle size of oat bran inhibits degradation and lowers extractability of Î²-glucan in sourdough bread â€“ Potential implications for cholesterol-lowering properties inÂvivo. Food Hydrocolloids, 2018, 77, 49-56.	5.6	9
126	Moisture Enhances Acrylamide Reduction during Storage in Model Studies of Rye Crispbread. Journal of Agricultural and Food Chemistry, 2008, 56, 11234-11237.	2.4	8

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127	Properties of Cassava Stem Starch Being a New Starch Resource. Starch/Staerke, 2018, 70, 1700125.	1.1	8
128	Assessment of peak origin and purity in one-dimensional chromatography by experimental design and heuristic evolving latent projections. Journal of Chromatography A, 1994, 662, 113-122.	1.8	7
129	On the presence of starch bound phosphate in potato leaf starch. Carbohydrate Polymers, 2005, 59, 537-539.	5.1	7
130	Characterization of Indigestible Carbohydrates in Various Fractions from Wheat Processing. Cereal Chemistry, 2010, 87, 125-130.	1.1	6
131	Fortification with Free Amino Acids Affects Acrylamide Content in Yeast Leavened Bread. , 2011, , 325-335.		6
132	Application of a dynamic gastrointestinal in vitro model combined with a rat model to predict the digestive fate of barley dietary fibre and evaluate potential impact on hindgut fermentation. Bioactive Carbohydrates and Dietary Fibre, 2017, 9, 7-13.	1.5	6
133	A simplified method of determining the internal structure of amylopectin from barley starch without amylopectin isolation. Carbohydrate Polymers, 2021, 255, 117503.	5.1	6
134	Appetite and Subsequent Food Intake Were Unaffected by the Amount of Sourdough and Rye in Soft Breadâ€"A Randomized Cross-Over Breakfast Study. Nutrients, 2018, 10, 1594.	1.7	5
135	Rye Dietary Fiber. , 2014, , 23-47.		4
136	Material disintegration affects enzymatic determination of Î²-glucan in barley and oats. Journal of Cereal Science, 2019, 88, 138-144.	1.8	3
137	Cereal Arabinoxylan: Occurrence, Structure and Properties. , 0, , 299-314.		2
138	Rye, a Healthy Cereal Full of Dietary Fiber. Cereal Foods World, 2010, , .	0.7	2
139	Molecular weight distribution of soluble fiber fractions and short chain fatty acids in ileal digesta of growing pigs1. Journal of Animal Science, 2012, 90, 65-67.	0.2	1
140	MOLECULAR WEIGHT DISTRIBUTIONS OF WATER-EXTRACTABLE Î²-GLUCAN AND ARABINOXYLAN. , 2009, , 203-216.		1
141	Lepidium cake as a feedstuff for pigs. Livestock Science, 2019, 225, 47-52.	0.6	0
142	Cell-Wall Polysaccharides. , 2006, , 129-166.		0
143	Chapter 4 Cell-Wall Polysaccharides: Structural, Chemical, and Analytical Aspects. , 2016, , 147-192.		0