Ulrich Kulozik

List of Publications by Year
in descending order

365	9,865	34105 52	69250 77
papers	citations	h-index	g-index

377	377	377	6969
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Alternative Drying Processes for the Industrial Preservation of Lactic Acid Starter Cultures. Biotechnology Progress, 2007, 23, 302-315.	2.6	248
2	Microencapsulation of Probiotic Cells for Food Applications. Critical Reviews in Food Science and Nutrition, 2012, 52, 291-311.	10.3	231
3	Influence of casein-based microencapsulation on freeze-drying and storage of probiotic cells. Journal of Food Engineering, 2010, 98, 309-316.	5.2	228
4	Inactivation mechanisms of lactic acid starter cultures preserved by drying processes. Journal of Applied Microbiology, 2008, 105, 1-13.	3.1	221
5	Microencapsulation of probiotic cells by means of rennet-gelation of milk proteins. Food Hydrocolloids, 2009, 23, 1670-1677.	10.7	199
6	Preparation of novel whey protein-based aerogels as drug carriers for life science applications. Journal of Supercritical Fluids, 2012, 72, 111-119.	3.2	154
7	Transglutaminase-induced caseinate gelation for the microencapsulation of probiotic cells. International Dairy Journal, 2009, 19, 77-84.	3.0	149
8	Fractionation of Î±-Lactalbumin and Î²-Lactoglobulin from Whey Protein Isolate Using Selective Thermal Aggregation, an Optimized Membrane Separation Procedure and Resolubilization Techniques at Pilot Plant Scale. Food and Bioprocess Technology, 2013, 6, 1032-1043.	4.7	129
9	Reaction kinetic pathway of reversible and irreversible thermal denaturation of Î²-lactoglobulin. Dairy Science and Technology, 2007, 87, 301-315.	0.9	126
10	Impact of Water Activity, Temperature, and Physical State on the Storage Stability ofLactobacillus paracaseissp.paracaseiFreeze-Dried in a Lactose Matrix. Biotechnology Progress, 2007, 23, 794-800.	2.6	113
11	Transglutaminase cross-linking of milk proteins and impact on yoghurt gel properties. International Dairy Journal, 2007, 17, 1360-1371.	3.0	105
12	Influence of extraction conditions on the conformational alteration of pea protein extracted from pea flour. Food Hydrocolloids, 2020, 107, 105949.	10.7	102
13	Preparation and Comparative Release Characteristics of Three Anthocyanin Encapsulation Systems. Journal of Agricultural and Food Chemistry, 2012, 60, 844-851.	5.2	101
14	Fractionation of whey proteins and caseinomacropeptide by means of enzymatic crosslinking and membrane separation techniques. Journal of Food Engineering, 2005, 67, 13-20.	5.2	100
15	Impact of colloidal interactions on the flux in cross-flow microfiltration of milk at different pH values: A surface energy approach. Journal of Membrane Science, 2010, 352, 107-115.	8.2	98
16	Microbial biodiversity, quality and shelf life of microfiltered and pasteurized extended shelf life (ESL) milk from Germany, Austria and Switzerland. International Journal of Food Microbiology, 2012, 154, 1-9.	4.7	98
17	Antioxidant capacity of bilberry extract microencapsulated in whey protein hydrogels. Food Research International, 2012, 47, 51-57.	6.2	94
18	Size distribution of pressure-decomposed casein micelles studied by dynamic light scattering and AFM. European Biophysics Journal, 2006, 35, 503-509.	2.2	91

#	Article	IF	Citations
19	Damage of cell envelope of Lactobacillus helveticus during vacuum drying. Journal of Applied Microbiology, 2007, 102, 748-756.	3.1	91
20	Effect of pre-heating on the foaming properties of whey protein isolate using a membrane foaming apparatus. International Dairy Journal, 2003, 13, 903-908.	3.0	84
21	Development of egg white protein aerogels as new matrix material for microencapsulation in food. Journal of Supercritical Fluids, 2015, 106, 42-49.	3.2	82
22	Dissociation and coagulation of caseins and whey proteins in concentrated skim milk heated by direct steam injection. Dairy Science and Technology, 2017, 96, 807-826.	2.2	79
23	Whey protein gels for the entrapment of bioactive anthocyanins from bilberry extract. International Dairy Journal, 2011, 21, 703-710.	3.0	77
24	Performance assessment of membrane distillation for skim milk and whey processing. Journal of Dairy Science, 2014, 97, 56-71.	3.4	76
25	Effect of carbohydrates on the survival of Lactobacillus helveticus during vacuum drying. Letters in Applied Microbiology, 2006, 42, 271-276.	2.2	74
26	Influence of temperature and degree of hydrolysis on the peptide composition of trypsin hydrolysates of Î²-lactoglobulin: Analysis by LCâ€“ESI-TOF/MS. Food Chemistry, 2010, 121, 457-467.	8.2	74
27	Precipitation behaviour of caseinomacropeptides and their simultaneous determination with whey proteins by RP-HPLC. International Dairy Journal, 2006, 16, 285-293.	3.0	73
28	Correlation between bulk characteristics of aggregated Î²-lactoglobulin and its surface and foaming properties. Food Hydrocolloids, 2016, 61, 318-328.	10.7	73
29	Efficient Analysis of Egg Yolk Proteins and Their Thermal Sensitivity Using Sodium Dodecyl Sulfate Polyacrylamide Gel Electrophoresis under Reducing and Nonreducing Conditions. Journal of Agricultural and Food Chemistry, 2005, 53, 9329-9336.	5.2	70
30	Influence of a thermal treatment on the functionality of henâ€™s egg yolk in mayonnaise. Journal of Food Engineering, 2007, 78, 648-654.	5.2	69
31	Encapsulation of anthocyanins from bilberries â€“ Effects on bioavailability and intestinal accessibility in humans. Food Chemistry, 2018, 248, 217-224.	8.2	68
32	Storage stability of vacuum-dried probiotic bacterium Lactobacillus paracasei F19. Food and Bioproducts Processing, 2012, 90, 295-300.	3.6	67
33	Protein Adsorption at the Electrified Airâ€“Water Interface: Implications on Foam Stability. Langmuir, 2012, 28, 7780-7787.	3.5	65
34	Influence of transglutaminase protein cross-linking on the rennet coagulation of casein. Food Hydrocolloids, 2008, 22, 288-297.	10.7	64
35	Kinetics of Formation and Physicochemical Characterization of Thermallyâ€Induced Î²â€Lactoglobulin Aggregates. Journal of Food Science, 2010, 75, E261-8.	3.1	64
36	Structure and Stabilizing Interactions of Casein Micelles Probed by High-Pressure Light Scattering and FTIR. Journal of Physical Chemistry B, 2011, 115, 2349-2359.	2.6	63

#	Article	IF	Citations
37	Thermal denaturation kinetics of whey proteins at high protein concentrations. International Dairy Journal, 2015, 49, 95-101.	3.0	63
38	Tailor made protein based aerogel particles from egg white protein, whey protein isolate and sodium caseinate: Influence of the preceding hydrogel characteristics. Food Hydrocolloids, 2018, 83, 365-374.	10.7	62
39	Hybrid model of the fouling process in tubular heat exchangers for the dairy industry. Journal of Food Engineering, 2002, 55, 9-17.	5.2	61
40	Length dependency of flux and protein permeation in crossflow microfiltration of skimmed milk. Journal of Membrane Science, 2008, 325, 887-894.	8.2	61
41	The effect of chitosan on the properties of emulsions stabilized by whey proteins. Food Chemistry, 2007, 102, 1048-1054.	8.2	59
42	Role of Glassy State on Stabilities of Freezeâ€Dried Probiotics. Journal of Food Science, 2011, 76, R152-6.	3.1	59
43	Effect of membrane length, membrane resistance, and filtration conditions on the fractionation of milk proteins by microfiltration. Journal of Dairy Science, 2012, 95, 1590-1602.	3.4	59
44	Membrane fouling during ultra- and microfiltration of whey and whey proteins at different environmental conditions: The role of aggregated whey proteins as fouling initiators. Journal of Membrane Science, 2015, 489, 20-27.	8.2	58
45	Adaptation of bovine milk towards maresâ€™ milk composition by means of membrane technology for koumiss manufacture. International Dairy Journal, 2003, 13, 945-951.	3.0	56
46	Microencapsulation of bioactive bilberry anthocyanins by means of whey protein gels. Procedia Food Science, 2011, 1, 2047-2056.	0.6	56
47	Impact of the spray drying conditions and residence time distribution on lysine loss in spray dried infant formula. Dairy Science and Technology, 2013, 93, 443-462.	2.2	56
48	Influence of denaturation and aggregation of Î²-lactoglobulin on its tryptic hydrolysis and the release of functional peptides. Food Chemistry, 2015, 187, 545-554.	8.2	56
49	The effect of glycosylation on the interfacial properties of bovine caseinomacropeptide. Food Hydrocolloids, 2009, 23, 1818-1826.	10.7	55
50	Effect of transglutaminase-treated milk powders on the properties of skim milk yoghurt. International Dairy Journal, 2011, 21, 628-635.	3.0	55
51	Invited review: Heat stability of milk and concentrated milk: Past, present, and future research objectives. Journal of Dairy Science, 2020, 103, 10986-11007.	3.4	55
52	Effect of Ultraâ€high Temperature Treatment on the Enzymatic Crossâ€linking of Micellar Casein and Sodium Caseinate by Transglutaminase. Journal of Food Science, 2004, 69, E398.	3.1	53
53	Yoghurt gel formation by means of enzymatic protein cross-linking during microbial fermentation. Food Hydrocolloids, 2007, 21, 585-595.	10.7	53
54	Swelling behaviour, charge and mesh size of thermal protein hydrogels as influenced by pH during gelation. Soft Matter, 2012, 8, 2477.	2.7	53

#	Article	IF	Citations
55	Modeling spray drying of dairy products â€“ Impact of drying kinetics, reaction kinetics and spray drying conditions on lysine loss. Chemical Engineering Science, 2016, 141, 315-329.	3.8	53
56	Influence of pH and ionic strength on the thermal gelation behaviour of pea protein. Food Hydrocolloids, 2022, 123, 106903.	10.7	53
57	Impact of a thermal treatment on the emulsifying properties of egg yolk. Part 1: Effect of the heating time. Food Hydrocolloids, 2006, 20, 1105-1113.	10.7	51
58	Thermal aggregation of whey proteins under shear stress. Food Hydrocolloids, 2016, 56, 396-404.	10.7	51
59	Combined influence of fermentation and drying conditions on survival and metabolic activity of starter and probiotic cultures after low-temperature vacuum drying. Journal of Biotechnology, 2012, 159, 351-357.	3.8	50
60	Technical difficulties and future challenges in isolating membrane material from milk fat globules in industrial settings â€“ A critical review. International Dairy Journal, 2016, 61, 51-66.	3.0	50
61	Impact of the environmental conditions and substrate pre-treatment on whey protein hydrolysis: A review. Critical Reviews in Food Science and Nutrition, 2017, 57, 418-453.	10.3	50
62	The influence of the pore size, the foaming temperature and the viscosity of the continuous phase on the properties of foams produced by membrane foaming. Journal of Membrane Science, 2003, 220, 5-11.	8.2	49
63	Hydrolysis of Î²-lactoglobulin by trypsin under acidic pH and analysis of the hydrolysates with MALDIâ€“TOFâ€“MS/MS. Food Chemistry, 2011, 125, 1241-1248.	8.2	49
64	Evaluation of structural characteristics determining surface and foaming properties of Î²-lactoglobulin aggregates. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2017, 516, 286-295.	4.7	49
65	Rapid lactic acid production at high cell concentrations in whey ultrafiltrate by Lactobacillus helveticus. Enzyme and Microbial Technology, 1999, 24, 297-302.	3.2	48
66	Optimization of Thermal Pretreatment Conditions for the Separation of Native Î±-Lactalbumin from Whey Protein Concentrates by Means of Selective Denaturation of Î²-Lactoglobulin. Journal of Food Science, 2005, 70, E557-E566.	3.1	47
67	Effect of protein composition and homogenisation on the stability of acidified milk drinks. International Dairy Journal, 2004, 14, 331-336.	3.0	46
68	Impact of Water Activity, Temperature, and Physical State on the Storage Stability of Lactobacillus paracasei ssp. paracasei Freeze-Dried in a Lactose Matrix. Biotechnology Progress, 2007, 23, 794-800.	2.6	46
69	Impact of pH on the interactions between whey and egg white proteins as assessed by the foamability of their mixtures. Food Hydrocolloids, 2009, 23, 2174-2181.	10.7	46
70	Temperature dependent membrane fouling during filtration of whey and whey proteins. Journal of Membrane Science, 2015, 492, 364-370.	8.2	46
71	Impact of spray-drying conditions on the particle size of microparticulated whey protein fractions. Dairy Science and Technology, 2013, 93, 487-503.	2.2	44
72	Continuous centrifugal fractionation of egg yolk granules and plasma constituents influenced by process conditions and product characteristics. Journal of Food Engineering, 2013, 117, 89-98.	5.2	43

#	Article	IF	Citations
73	Pressure-induced dissociation of casein micelles: size distribution and effect of temperature. Brazilian Journal of Medical and Biological Research, 2005, 38, 1209-1214.	1.5	42
74	Quantitative Assessment of Thermal Denaturation of Bovine Î±-Lactalbumin via Low-Intensity Ultrasound, HPLC, and DSC. Journal of Agricultural and Food Chemistry, 2006, 54, 6501-6506.	5.2	41
75	Improvement of enzymatic cross-linking of casein micelles with transglutaminase by glutathione addition. International Dairy Journal, 2007, 17, 3-11.	3.0	41
76	Heat-induced coagulation of concentrated skim milk heated by direct steam injection. International Dairy Journal, 2016, 59, 62-71.	3.0	41
77	Impact of cream washing on fat globules and milk fat globule membrane proteins. International Dairy Journal, 2016, 59, 52-61.	3.0	41
78	Milk ultrafiltrate analysis by ion chromatography and calcium activity for SMUF preparation for different scientific purposes and prediction of its supersaturation. International Dairy Journal, 2017, 68, 60-69.	3.0	41
79	In-vitro-digestion and swelling kinetics of whey protein, egg white protein and sodium caseinate aerogels. Food Hydrocolloids, 2020, 101, 105534.	10.7	41
80	Surface and foaming properties of potato proteins: Impact of protein concentration, pH value and ionic strength. Food Hydrocolloids, 2020, 107, 105981.	10.7	40
81	Multiscale approach to characterize bulk, surface and foaming behavior of casein micelles as a function of alkalinisation. Food Hydrocolloids, 2016, 57, 92-102.	10.7	39
82	Effect of hydrocolloid addition and microwave-assisted freeze drying on the characteristics of foamed raspberry puree. Innovative Food Science and Emerging Technologies, 2019, 56, 102183.	5.6	39
83	Milk Protein Fractionation by Means of Spiral-Wound Microfiltration Membranes: Effect of the Pressure Adjustment Mode and Temperature on Flux and Protein Permeation. Foods, 2019, 8, 180.	4.3	39
84	Encapsulation of fish oil in protein aerogel micro-particles. Journal of Food Engineering, 2019, 260, 1-11.	5.2	39
85	Impact of a thermal treatment on the emulsifying properties of egg yolk. Part 2: Effect of the environmental conditions. Food Hydrocolloids, 2006, 20, 1114-1123.	10.7	38
86	Influence of enzymatic cross-linking on milk fat globules and emulsifying properties of milk proteins. International Dairy Journal, 2007, 17, 289-293.	3.0	38
87	Influence of hydrolysis temperature and pH on the selective hydrolysis of whey proteins by trypsin and potential recovery of native alpha-lactalbumin. International Dairy Journal, 2011, 21, 166-171.	3.0	38
88	A comparison of low-intensity ultrasound and oscillating rheology to assess the renneting properties of casein solutions after UHT heat pre-treatment. International Dairy Journal, 2007, 17, 50-58.	3.0	37
89	The role of processing and matrix design in development and control of microstructures in dairy food productionâ€"a survey. International Dairy Journal, 2003, 13, 621-630.	3.0	36
90	Oil-in-water emulsion properties of egg yolk: Effect of enzymatic modification by phospholipase A2. Food Hydrocolloids, 2009, 23, 1366-1373.	10.7	35

#	Article	IF	Citations
91	Ultrasonic generation of aerated gelatin gels stabilized by whey protein Î²-lactoglobulin. Food Hydrocolloids, 2011, 25, 958-967.	10.7	35
92	Inactivation of an indigenous transglutaminase inhibitor in milk serum by means of UHT-treatment and membrane separation techniques. International Dairy Journal, 2006, 16, 669-678.	3.0	34
93	Protective effect of milk protein based microencapsulation on bacterial survival in simulated gastric juice versus the murine gastrointestinal system. Journal of Functional Foods, 2015, 15, 116-125.	3.4	34
94	Separation of a glycosylated and non-glycosylated fraction of caseinomacropeptide using different anion-exchange stationary phases. Journal of Chromatography A, 2008, 1208, 126-132.	3.7	33
95	Microwave-freeze drying of lactic acid bacteria: Influence of process parameters on drying behavior and viability. Innovative Food Science and Emerging Technologies, 2018, 48, 90-98.	5.6	33
96	Microstructures of potato protein hydrogels and aerogels produced by thermal crosslinking and supercritical drying. Food Hydrocolloids, 2021, 112, 106305.	10.7	33
97	Gelation behaviour of aqueous solutions of different types of carrageenan investigated by low-intensity-ultrasound measurements and comparison to rheological measurements. Innovative Food Science and Emerging Technologies, 2005, 6, 465-472.	5.6	32
98	Temperature-controlled microwave-vacuum drying of lactic acid bacteria: Impact of drying conditions on process and product characteristics. Journal of Food Engineering, 2018, 224, 80-87.	5.2	32
99	Impact of hydrocolloid addition and microwave processing condition on drying behavior of foamed raspberry puree. Journal of Food Engineering, 2019, 240, 83-91.	5.2	32
100	Impact of a Treatment with Phospholipase A₂ on the Physicochemical Properties of Hen Egg Yolk. Journal of Agricultural and Food Chemistry, 2008, 56, 4172-4180.	5.2	31
101	Structural Study on Hen-egg Yolk High Density Lipoprotein (HDL) Granules. Food Biophysics, 2014, 9, 314-321.	3.0	31
102	High concentration of skim milk proteins by ultrafiltration: Characterisation of a dynamic membrane system with a rotating membrane in comparison with a spiral wound membrane. International Dairy Journal, 2015, 51, 75-83.	3.0	30
103	Microwave-Vacuum Drying of Lactic Acid Bacteria: Influence of Process Parameters on Survival and Acidification Activity. Food and Bioprocess Technology, 2016, 9, 1901-1911.	4.7	30
104	Fractionation of casein micelles and minor proteins by microfiltration in diafiltration mode. Study of the transmission and yield of the immunoglobulins IgG, IgA and IgM. International Dairy Journal, 2019, 93, 1-10.	3.0	30
105	Lectin inhibition assays for the analysis of bioactive milk sialoglycoconjugates. International Dairy Journal, 2011, 21, 413-420.	3.0	29
106	Fractionation of whey proteins by means of membrane adsorption chromatography. Procedia Food Science, 2011, 1, 900-907.	0.6	29
107	Egg proteins. , 2011, , 150-209.		29
108	Impact of oil type and pH value on oil-in-water emulsions stabilized by egg yolk granules. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2019, 581, 123788.	4.7	28

#	Article	IF	Citations
109	Storage stability of dried raspberry foam as a snack product: Effect of foam structure and microwave-assisted freeze drying on the stability of plant bioactives and ascorbic acid. Journal of Food Engineering, 2020, 270, 109779.	5.2	28
110	Assessment of heating profiles in model food systems heated by different microwave generators: Solid-state (semiconductor) versus traditional magnetron technology. Innovative Food Science and Emerging Technologies, 2020, 63, 102376.	5.6	28
111	Towards recombinantly produced milk proteins: Physicochemical and emulsifying properties of engineered whey protein beta-lactoglobulin variants. Food Hydrocolloids, 2021, 110, 106132.	10.7	28
112	Analysis of the Effect of Temperature Changes Combined with Different Alkaline pH on the Î²-Lactoglobulin Trypsin Hydrolysis Pattern Using MALDI-TOF-MS/MS. Journal of Agricultural and Food Chemistry, 2011, 59, 1572-1581.	5.2	27
113	Simultaneous use of transglutaminase and rennet in milk coagulation: Effect of initial milk pH and renneting temperature. International Dairy Journal, 2012, 24, 1-7.	3.0	27
114	Effect of pore size and process temperature on flux, microbial reduction and fouling mechanisms during sweet whey cross-flow microfiltration by ceramic membranes. International Dairy Journal, 2014, 39, 8-15.	3.0	27
115	Heat stability of concentrated skim milk as a function of heating time and temperature on a laboratory scale â€“ Improved methodology and kinetic relationship. International Dairy Journal, 2015, 49, 111-117.	3.0	27
116	Structural changes of deposited casein micelles induced by membrane filtration. Faraday Discussions, 2012, 158, 77.	3.2	26
117	Influence of glycosylation on foaming properties of bovine caseinomacropeptide. International Dairy Journal, 2009, 19, 715-720.	3.0	25
118	Influence of process temperature and microfiltration pre-treatment on flux and fouling intensity during cross-flow ultrafiltration of sweet whey using ceramic membranes. International Dairy Journal, 2015, 51, 1-7.	3.0	25
119	Isolation of milk fat globule membrane (MFGM) material by coagulation and diafiltration of buttermilk. International Dairy Journal, 2016, 63, 88-91.	3.0	25
120	Variation of the calcium content in skim milk by diafiltration and ion exchange â€“ Effects on permeation rate and structure of deposited layers in the RO. Journal of Membrane Science, 1998, 145, 91-97.	8.2	24
121	Influence of pressure release rate and protein concentration on the formation of pressure-induced casein structures. Journal of Dairy Research, 2007, 74, 283-289.	1.4	24
122	Determination of oxytocin in milk of cows administered oxytocin. Analytica Chimica Acta, 2009, 636, 111-115.	5.4	24
123	Protective effects of sorbitol during the vacuum drying of Lactobacillus helveticus: an FT-IR study. Annals of Microbiology, 2010, 60, 235-242.	2.6	24
124	Impact of Protein Interactions and Transmembrane Pressure on Physical Properties of Filter Cakes Formed during Filtrations of Skim Milk. Procedia Food Science, 2011, 1, 886-892.	0.6	24
125	Effect of pH, transmembrane pressure and whey proteins on the properties of casein micelle deposit layers. Journal of Membrane Science, 2015, 493, 452-459.	8.2	24
126	Effects of skim milk concentrate dry matter and spray drying air temperature on formation of capsules with varying particle size and the survival microbial cultures in a microcapsule matrix. Drying Technology, 2018, 36, 93-99.	3.1	24

#	Article	IF	Citations
127	Effect of pH on the reaction mechanism of thermal denaturation and aggregation of bovine Î²-lactoglobulin. International Dairy Journal, 2018, 78, 103-111.	3.0	24
128	Salt-dependent interaction behavior of Î²-Lactoglobulin molecules in relation to their surface and foaming properties. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2018, 558, 455-462.	4.7	24
129	Effect of heating by solid-state microwave technology at fixed frequencies or by frequency sweep loops on heating profiles in model food samples. Food and Bioproducts Processing, 2021, 127, 328-337.	3.6	24
130	Separation of glycosylated caseinomacropeptide at pilot scale using membrane adsorption in direct-capture mode. Journal of Chromatography A, 2009, 1216, 8771-8777.	3.7	23
131	Kinetics of Lysine Loss in an Infant Formula Model System at Conditions Applicable to Spray Drying. Drying Technology, 2011, 29, 1876-1883.	3.1	23
132	Fractionation of all major and minor whey proteins with radial flow membrane adsorption chromatography at lab and pilot scale. International Dairy Journal, 2014, 39, 209-214.	3.0	23
133	Enabling egg white protein fractionation processes by pre-treatment with high-pressure homogenization. Journal of Food Engineering, 2014, 132, 48-54.	5.2	23
134	Fractionation of dairy based functional peptides using ion-exchange membrane adsorption chromatography and cross-flow electro membrane filtration. International Dairy Journal, 2014, 38, 116-123.	3.0	23
135	Enhancement of ultrafiltration-performance and improvement of hygienic quality during the production of whey concentrates. International Dairy Journal, 2015, 45, 8-14.	3.0	23
136	Application of confocal Raman microscopy to investigate casein micro-particles in blend casein/pectin films. International Journal of Biological Macromolecules, 2015, 74, 44-48.	7.5	23
137	Influence of pH, Temperature and Protease Inhibitors on Kinetics and Mechanism of Thermally Induced Aggregation of Potato Proteins. Foods, 2021, 10, 796.	4.3	23
138	Evaluation of the relevance of the glassy state as stability criterion for freeze-dried bacteria by application of the Arrhenius and WLF model. Cryobiology, 2012, 65, 308-318.	0.7	22
139	Chymotrypsin selectively digests Î²-lactoglobulin in whey protein isolate away from enzyme optimal conditions: Potential for native Î±-lactalbumin purification. Journal of Dairy Research, 2013, 80, 14-20.	1.4	22
140	High moisture extrusion for microparticulation of whey proteins â€“Influence of process parameters. Journal of Food Engineering, 2016, 185, 56-61.	5.2	22
141	Impact of Hydrocolloids and Homogenization Treatment on the Foaming Properties of Raspberry Fruit Puree. Food and Bioprocess Technology, 2018, 11, 2253-2264.	4.7	22
142	Assessment of uniformity of microwave-based heating profiles generated by solid-state and magnetron systems using various shapes of test samples. Food and Bioproducts Processing, 2020, 124, 121-130.	3.6	22
143	Influence of buffer type and concentration on the peptide composition of trypsin hydrolysates of Î²-lactoglobulin. Food Chemistry, 2011, 125, 121-127.	8.2	21
144	Permeation Rate During Reverse Osmosis of Milk Influenced by Osmotic Pressure and Deposit Formation. Journal of Food Science, 1988, 53, 1377-1383.	3.1	20

#	Article	IF	Citations
145	High reaction rate continuous bioconversion process in a tubular reactor with narrow residence time distributions for the production of lactic acid. Journal of Biotechnology, 1992, 22, 107-116.	3.8	20
146	Water mobility during renneting and acid coagulation of casein solutions: a differentiated low-resolution nuclear magnetic resonance analysis. International Journal of Dairy Technology, 2007, 60, 37-43.	2.8	20
147	Milk protein fractionation by spiral-wound microfiltration membranes in diafiltration mode - Influence of feed protein concentration and composition on the filtration performance. International Dairy Journal, 2020, 102, 104606.	3.0	20
148	Effect of Microformulation on the Bioactivity of an Anthocyanin-rich Bilberry Pomace Extract (Vaccinium myrtillus L.) in Vitro. Journal of Agricultural and Food Chemistry, 2013, 61, 4873-4881.	5.2	19
149	Structure of milk protein deposits formed by casein micelles and Î²-lactoglobulin during frontal microfiltration. Journal of Membrane Science, 2014, 468, 126-132.	8.2	19
150	System parameters in a high moisture extrusion process for microparticulation of whey proteins. Journal of Food Engineering, 2017, 209, 12-17.	5.2	19
151	Comparison of the influence of pH on the selectivity of free and immobilized trypsin for Î²-lactoglobulin hydrolysis. Food Chemistry, 2018, 253, 194-202.	8.2	19
152	Changes in membrane fatty acids ofLactobacillus helveticusduring vacuum drying with sorbitol. Letters in Applied Microbiology, 2009, 49, 516-521.	2.2	18
153	Influence of the surface temperature of packaging specimens on the inactivation of Bacillus spores by means of gaseous H2O2. Journal of Applied Microbiology, 2012, 112, 493-501.	3.1	18
154	Combined Effects of Enzymatic Treatment and Spray Drying on the Functional Properties of Egg Yolk Main Fractions Granules and Plasma. Drying Technology, 2013, 31, 1485-1496.	3.1	18
155	Is the antioxidative effectiveness of a bilberry extract influenced by encapsulation?. Journal of the Science of Food and Agriculture, 2014, 94, 2301-2307.	3.5	18
156	Temporal variation of milk fat globule diameter, fat and cholesterol content and milk epithelial cell gene expression in dairy cows. International Journal of Dairy Technology, 2015, 68, 519-526.	2.8	18
157	A novel approach for lysozyme and ovotransferrin fractionation from egg white by radial flow membrane adsorption chromatography: Impact of product and process variables. Separation and Purification Technology, 2016, 161, 44-52.	7.9	18
158	Effect of cultivation pH on the surface hydrophobicity of Bacillus subtilis spores. AMB Express, 2017, 7, 157.	3.0	18
159	Rheological properties of fresh and reconstituted milk protein concentrates under standard and processing conditions. Journal of Colloid and Interface Science, 2019, 537, 458-464.	9.4	18
160	Impact of a thermal treatment at different pH on the adsorption behaviour of untreated and enzyme-modified egg yolk at the oilâ€“water interface. Colloids and Surfaces B: Biointerfaces, 2010, 75, 19-24.	5.0	17
161	Physical state, molecular mobility and chemical stability of powdered dairy formulations. Food Research International, 2013, 53, 268-277.	6.2	17
162	Casein precipitation by acid and rennet coagulation of buttermilk: Impact of pH and temperature on the isolation of milk fat globule membrane proteins. International Dairy Journal, 2016, 63, 115-123.	3.0	17

#	Article	IF	Citations
163	Protein quantification by means of a stain-free SDS-PAGE technology without the need for analytical standards: Verification and validation of the method. Journal of Food Composition and Analysis, 2016, 48, 128-134.	3.9	17
164	Isolation of biofunctional bovine immunoglobulin G from milk- and colostral whey with mixed-mode chromatography at lab and pilot scale. Journal of Chromatography A, 2018, 1562, 59-68.	3.7	17
165	The Concept of Microwave Foam Drying Under Vacuum: A Gentle Preservation Method for Sensitive Biological Material. Journal of Food Science, 2019, 84, 1682-1691.	3.1	17
166	Investigation on the influence of high protein concentrations on the thermal reaction behaviour of Î²-lactoglobulin by experimental and numerical analyses. International Dairy Journal, 2019, 97, 99-110.	3.0	17
167	Quantification of protein-protein interactions in highly denatured whey and potato protein gels. MethodsX, 2021, 8, 101243.	1.6	17
168	Pulsatile crossflow improves microfiltration fractionation of cells and proteins. Journal of Membrane Science, 2021, 629, 119295.	8.2	17
169	Energiesparende Homogenisierung von Milch mit etablierten sowie neuartigen Verfahren. Chemie-Ingenieur-Technik, 2008, 80, 1107-1116.	0.8	16
170	Thermal denaturation kinetics of whey proteins in reverse osmosis and nanofiltration sweet whey concentrates. International Dairy Journal, 2018, 85, 270-279.	3.0	16
171	Technical Concepts for the Investigation of Spatial Effects in Spiral-Wound Microfiltration Membranes. Membranes, 2019, 9, 80.	3.0	16
172	Impact of cultivation strategy, freeze-drying process, and storage conditions on survival, membrane integrity, and inactivation kinetics of Bifidobacterium longum. Folia Microbiologica, 2020, 65, 1039-1050.	2.3	16
173	Impact of heat treatment, casein/whey protein ratio and protein concentration on rheological properties of milk protein concentrates used for cheese production. Journal of Food Engineering, 2022, 312, 110745.	5.2	16
174	Transcriptome and fatty-acid signatures of adipocyte hypertrophy and its non-invasive MR-based characterization in human adipose tissue. EBioMedicine, 2022, 79, 104020.	6.1	16
175	Membrane Fractionation of Dairy Proteins by Means of Microfiltration. Engineering in Life Sciences, 2002, 2, 275-278.	3.6	15
176	Process Design for Improved Fouling Behaviour in Dairy Heat Exchangers Using a Hybrid Modelling Approach. Food and Bioproducts Processing, 2003, 81, 266-274.	3.6	15
177	Structural changes of casein micelles in a rennin gradient film with simultaneous consideration of the film morphology. International Dairy Journal, 2010, 20, 203-211.	3.0	15
178	Thermal pre-treatment of Î²-Lactoglobulin as a tool to steer enzymatic hydrolysis and control the release of peptides. Procedia Food Science, 2011, 1, 1540-1546.	0.6	15
179	Study of chymosin hydrolysis of casein micelles under ultra high pressure: Effect on re-association upon pressure release. International Dairy Journal, 2011, 21, 664-669.	3.0	15
180	Modelling the Dynamic Inactivation of the Probiotic Bacterium L. Paracasei ssp. Paracasei During a Low-Temperature Drying Process Based on Stationary Data in Concentrated Systems. Food and Bioprocess Technology, 2012, 5, 2419-2427.	4.7	15

#	Article	IF	Citations
181	Impact of the iron saturation of bovine lactoferrin on adsorption to a strong cation exchanger membrane. International Dairy Journal, 2016, 56, 134-140.	3.0	15
182	Quantification of MFGM proteins in buttermilk and butter serum by means of a stain free SDS-PAGE method. Journal of Food Composition and Analysis, 2016, 49, 102-109.	3.9	15
183	Comparison of Different Mechanical Methods for the Modification of the Egg White Protein Ovomucin, Part A: Physical Effects. Food and Bioprocess Technology, 2016, 9, 501-510.	4.7	15
184	Production of Î²â€Lactoglobulin hydrolysates by monolith based immobilized trypsin reactors. Electrophoresis, 2017, 38, 2947-2956.	2.4	15
185	Separation of Whey Protein Aggregates by Means of Continuous Centrifugation. Food and Bioprocess Technology, 2019, 12, 1052-1067.	4.7	15
186	Measuring large lipid droplet sizes by probing restricted lipid diffusion effects with diffusionâ€weighted MRS at 3T. Magnetic Resonance in Medicine, 2019, 81, 3427-3439.	3.0	15
187	Kinetics of denaturation and aggregation of highly concentrated Î²-Lactoglobulin under defined thermomechanical treatment. Journal of Food Engineering, 2020, 274, 109825.	5.2	15
188	Effect of Temperature-Dependent Bacterial Growth during Milk Protein Fractionation by Means of 0.1 ÂµM Microfiltration on the Length of Possible Production Cycle Times. Membranes, 2020, 10, 326.	3.0	15
189	On the reversibility of deposit formation in low temperature milk microfiltration with ceramic membranes depending on mode of adjustment of transmembrane pressure and wall shear stress. Separation and Purification Technology, 2020, 247, 116962.	7.9	15
190	Effect of Temperature, Added Calcium and pH on the Equilibrium of Caseins between Micellar State and Milk Serum. Foods, 2021, 10, 822.	4.3	15
191	Pressure dissociation of Î²-lactoglobulin oligomers near their isoelectric point. Soft Matter, 2012, 8, 11654.	2.7	14
192	Reaction Kinetics of Lysine Loss in a Model Dairy Formulation as Related to the Physical State. Food and Bioprocess Technology, 2014, 7, 877-886.	4.7	14
193	Correlation between surface activity and foaming properties of individual milk proteins in dependence of solvent composition. International Dairy Journal, 2016, 61, 166-175.	3.0	14
194	Concentration of Milk and Whey by Membrane Technologies in Alternative Cascade Modes. Food and Bioprocess Technology, 2017, 10, 674-686.	4.7	14
195	Protective effect of sugars on storage stability of microwave freeze-dried and freeze-driedLactobacillus paracaseiF19. Journal of Applied Microbiology, 2018, 125, 1128-1136.	3.1	14
196	Continuous centrifugal separation of selectively precipitated Î±-lactalbumin. International Dairy Journal, 2020, 101, 104566.	3.0	14
197	Effect of low-frequency pulsatile crossflow microfiltration on flux and protein transmission in milk protein fractionation. Separation Science and Technology, 2021, 56, 1112-1127.	2.5	14
198	Effects of salt ions and deposit formation on the permeation of organic molecules in complex media in reverse osmosis. Journal of Membrane Science, 1990, 54, 339-354.	8.2	13

#	Article	IF	Citations
199	The kinetics of the formation of a deposited layer during the reverse osmosis of skim milk. Journal of Membrane Science, 1990, 54, 13-27.	8.2	13
200	Hydration Behavior of Casein Micelles in Thin Film Geometry: A GISANS Study. Langmuir, 2009, 25, 4124-4131.	3.5	13
201	Influence of temperature and the physical state on available lysine in powdered infant formula. Procedia Food Science, 2011, 1, 1031-1038.	0.6	13
202	Selective hydrolysis of Î±-lactalbumin by Acid Protease A offers potential for Î²-lactoglobulin purification in whey proteins. LWT - Food Science and Technology, 2012, 49, 117-122.	5.2	13
203	Drying Kinetics and Survival of Bacteria Suspensions ofL. paracaseiF19 in Low-Temperature Vacuum Drying. Drying Technology, 2013, 31, 1497-1503.	3.1	13
204	Structural basis of the impact of microwave drying on survival and shelf life of Lactobacillus paracasei. LWT - Food Science and Technology, 2018, 98, 291-298.	5.2	13
205	Effect of the Compositional Factors and Processing Conditions on the Creaming Reaction During Process Cheese Manufacturing. Food and Bioprocess Technology, 2019, 12, 575-586.	4.7	13
206	Treatment and Prevention of Recurrent Clostridium difficile Infection with Functionalized Bovine Antibody-Enriched Whey in a Hamster Primary Infection Model. Toxins, 2019, 11, 98.	3.4	13
207	Sensomics-Assisted Aroma Decoding of Pea Protein Isolates (Pisum sativum L.). Foods, 2022, 11, 412.	4.3	13
208	Transport of whey proteins through 0.1 mm ceramic membrane: phenomena, modelling and consequences for concentration or diafiltration processes. Desalination, 2006, 199, 340-341.	8.2	12
209	Structural ordering of casein micelles on silicon nitride micro-sieves during filtration. Colloids and Surfaces B: Biointerfaces, 2011, 88, 240-245.	5.0	12
210	Simulation of the shape and size of casein micelles in a film state. Food and Function, 2014, 5, 780.	4.6	12
211	Novel technique for measurement of coating layer thickness of fine and porous particles using focused ion beam. Particuology, 2019, 42, 190-198.	3.6	12
212	Impact of temperature and high pressure homogenization on the solubility and rheological behavior of reconstituted dairy powders of different composition. Powder Technology, 2020, 376, 285-295.	4.2	12
213	Sensomics-Assisted Flavor Decoding of Dairy Model Systems and Flavor Reconstitution Experiments. Journal of Agricultural and Food Chemistry, 2021, 69, 6588-6600.	5.2	12
214	Comparative Assessment of Thermal Aggregation of Whey, Potato, and Pea Protein under Shear Stress for Microparticulation. ACS Food Science & Technology, 2021, 1, 975-985.	2.7	12
215	Controlled deposit formation to influence the retention of solutes in reverse osmosis and ultrafiltration. Desalination, 1993, 90, 161-172.	8.2	11
216	Impact of process conditions on the rheological detectable structure of UHT treated milk proteinâ€“carrageenan systems. Journal of Food Engineering, 2006, 77, 943-950.	5.2	11

#	Article	IF	Citations
217	Investigation of surface modification of casein films by rennin enzyme action using micro-beam grazing incidence small angle X-ray scattering. Dairy Science and Technology, 2010, 90, 75-86.	2.2	11
218	Crossâ€Flow Electro Membrane Filtration: Theory and Application in the Dairy Industry. Chemie-Ingenieur-Technik, 2013, 85, 1193-1200.	0.8	11
219	Comparison of Different Mechanical Methods for the Modification of the Egg White Protein Ovomucin, Part B: Molecular Aspects. Food and Bioprocess Technology, 2016, 9, 1210-1218.	4.7	11
220	Spore inactivation in differently composed whey concentrates. International Dairy Journal, 2018, 76, 1-9.	3.0	11
221	Manufacturing of reverse osmosis whey concentrates with extended shelf life and high protein nativity. International Dairy Journal, 2018, 86, 57-64.	3.0	11
222	Concentration of Immunoglobulins in Microfiltration Permeates of Skim Milk: Impact of Transmembrane Pressure and Temperature on the IgG Transmission Using Different Ceramic Membrane Types and Pore Sizes. Foods, 2018, 7, 101.	4.3	11
223	Investigation on the spatial filtration performance in spiral-wound membranes â€“ Influence and length-dependent adjustment of the transmembrane pressure. Journal of Membrane Science, 2019, 591, 117311.	8.2	11
224	Structure-Function-Process Relationship for Microwave Vacuum Drying of Lactic Acid Bacteria in Aerated Matrices. Food and Bioprocess Technology, 2019, 12, 395-408.	4.7	11
225	Milk protein fractionation by custom-made prototypes of spiral-wound microfiltration membranes operated at extreme crossflow velocities. Journal of Membrane Science, 2020, 605, 118110.	8.2	11
226	Effects of selective layer properties of ceramic multi-channel microfiltration membranes on the milk protein fractionation. Separation and Purification Technology, 2021, 259, 118050.	7.9	11
227	Hydro- and aerogels from ethanolic potato and whey protein solutions: Influence of temperature and ethanol concentration on viscoelastic properties, protein interactions, and microstructure. Food Hydrocolloids, 2022, 125, 107424.	10.7	11
228	Influence of the composition of milk-protein Î²/Î¹-hybrid-carrageenan gels on product properties. Colloids and Surfaces B: Biointerfaces, 2003, 31, 13-20.	5.0	10
229	Impact of processing conditions and protein concentration on the assembly of carrageenan milk protein weak gels. Food Hydrocolloids, 2007, 21, 756-764.	10.7	10
230	Structural characterization of casein micelles: shape changes during film formation. Journal of Physics Condensed Matter, 2011, 23, 444201.	1.8	10
231	The pH-dependent thermal and storage stability of glycosylated caseinomacropeptide. LWT - Food Science and Technology, 2012, 47, 407-412.	5.2	10
232	Administration of caseinomacropeptide-enriched extract to mice enhances the calcium content of femur in a low-calcium diet. International Dairy Journal, 2015, 44, 15-20.	3.0	10
233	Modelling of heat stability and heatâ€induced aggregation of casein micelles in concentrated skim milk using a Weibullian model. International Journal of Dairy Technology, 2018, 71, 601-612.	2.8	10
234	Effect of Ethanol on the Textural Properties of Whey Protein and Egg White Protein Hydrogels during Water-Ethanol Solvent Exchange. Molecules, 2020, 25, 4417.	3.8	10

#	Article	IF	Citations
235	Impact of different aqueous phases on casein micelles: Kinetics of physicochemical changes under variation of water hardness and diafiltration conditions. International Dairy Journal, 2020, 109, 104776.	3.0	10
236	Comparative Assessment of Tubular Ceramic, Spiral Wound, and Hollow Fiber Membrane Microfiltration Module Systems for Milk Protein Fractionation. Foods, 2021, 10, 692.	4.3	10
237	Structure-property relations of Î²-lactoglobulin/Î¹-carrageenan mixtures in aqueous foam. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2022, 640, 128267.	4.7	10
238	1 H NMR investigation on the role of sorbitol for the survival of Lactobacillus paracasei ssp. paracasei in vacuumâ€dried preparations. Journal of Applied Microbiology, 2010, 108, 841-850.	3.1	9
239	Impact of shelf life on the trade-off between economic and environmental objectives: A dairy case. International Journal of Production Economics, 2018, 201, 136-148.	8.9	9
240	Influence of Î²-lactoglobulin and calcium chloride on the molecular structure and interactions of casein micelles. International Journal of Biological Macromolecules, 2018, 107, 560-566.	7.5	9
241	Effect of Sporulation Conditions Following Submerged Cultivation on the Resistance of Bacillus atrophaeus Spores against Inactivation by H2O2. Molecules, 2020, 25, 2985.	3.8	9
242	Influence of Spacer Design and Module Geometry on the Filtration Performance during Skim Milk Microfiltration with Flat Sheet and Spiral-Wound Membranes. Membranes, 2020, 10, 57.	3.0	9
243	Structural Characterisation of Deposit Layer during Milk Protein Microfiltration by Means of In-Situ MRI and Compositional Analysis. Membranes, 2020, 10, 59.	3.0	9
244	Impact of hollow fiber membrane length on the milk protein fractionation. Journal of Membrane Science, 2021, 620, 118834.	8.2	9
245	Effects of conventional processing methods on whey proteins in production of native whey powder. International Dairy Journal, 2021, 116, 104959.	3.0	9
246	On the effect of flow reversal during crossflow microfiltration of a cell and protein mixture. Food and Bioproducts Processing, 2021, 129, 24-33.	3.6	9
247	Critical assessment of methods for measurement of temperature profiles and heat load history in microwave heating processesâ€"A review. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 2118-2148.	11.7	9
248	Dilatational rheology-property relationships of Î²-lactoglobulin /high methoxyl pectin mixtures in aqueous foams. Food Hydrocolloids, 2022, 130, 107683.	10.7	9
249	Impact of Protein Removal by an Upstream Ultrafiltration on the Reverse Osmosis of Skim Milk and Sweet Whey. Chemie-Ingenieur-Technik, 2016, 88, 585-590.	0.8	8
250	Effect of thermomechanical treatment on the aggregation behaviour and colloidal functionality of Î²-Lactoglobulin at high concentrations. International Dairy Journal, 2020, 104, 104654.	3.0	8
251	Viscoelasticity and Protein Interactions of Hybrid Gels Produced from Potato and Whey Protein Isolates. ACS Food Science & Technology, 2021, 1, 1304-1315.	2.7	8
252	Effect of changes in ionic composition induced by different diafiltration media on deposited layer properties and separation efficiency in milk protein fractionation by microfiltration. International Dairy Journal, 2021, 120, 105089.	3.0	8

#	Article	IF	Citations
253	Pea protein microparticulation using extrusion cooking: Influence of extrusion parameters and drying on microparticle characteristics and sensory by application in a model milk dessert. Innovative Food Science and Emerging Technologies, 2021, 74, 102851.	5.6	8
254	Concentration, purification and quantification of milk protein residues following cleaning processes using a combination of SPE and RP-HPLC. MethodsX, 2022, 9, 101695.	1.6	8
255	Influence of Pea and Potato Protein Microparticles on Texture and Sensory Properties in a Fat-Reduced Model Milk Dessert. ACS Food Science & Technology, 2022, 2, 169-179.	2.7	8
256	The Contribution of the Inherent Restricted Mobility of Glassy Sugar Matrices to the Overall Stability of Freeze-Dried Bacteria Determined by Low-Resolution Solid-State 1H-NMR. Food and Bioprocess Technology, 2014, 7, 1012-1024.	4.7	7
257	Impact of diffusion, transmembrane pressure and the electrical field on peptide fractionation using cross-flow electro membrane filtration. International Dairy Journal, 2015, 46, 31-38.	3.0	7
258	Determination of a molecular fouling model for the micro- and ultrafiltration of whey: A recombination study from single whey proteins to complex mixtures. International Dairy Journal, 2016, 52, 50-56.	3.0	7
259	Adsorption of beta-lactoglobulin in anion exchange membrane chromatography versus the contacting mode and temperature. LWT - Food Science and Technology, 2017, 79, 78-83.	5.2	7
260	Effect of moisture equilibration time and medium on contact angles of bacterial spores. Journal of Microbiological Methods, 2017, 135, 1-7.	1.6	7
261	Î²-Lactoglobulin hydrolysis by a flow-through monolithic immobilized trypsin reactor in ethanol/aqueous solvents. Process Biochemistry, 2019, 82, 84-93.	3.7	7
262	Comparison of selective hydrolysis of Î±-lactalbumin by acid Protease A and Protease M as alternative to pepsin: potential for Î²-lactoglobulin purification in whey proteins. Journal of Dairy Research, 2019, 86, 114-119.	1.4	7
263	Î²-Lactoglobulin Adsorption Layers at the Water/Air Surface: 4. Impact on the Stability of Foam Films and Foams. Minerals (Basel, Switzerland), 2020, 10, 636.	2.0	7
264	Tryptic hydrolysis of Î²-lactoglobulin: A generic approach to describe the hydrolysis kinetic and release of peptides. International Dairy Journal, 2020, 105, 104666.	3.0	7
265	Flowâ€through enzymatic reactors using polymer monoliths: From motivation to application. Electrophoresis, 2021, 42, 2599-2614.	2.4	7
266	Interactions of sugar alcohol, di-saccharides and polysaccharides with polysorbate 80 as surfactant in the stabilization of foams. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2021, 616, 126349.	4.7	7
267	Influence of pH and calcium concentration on milk protein fractionation by 0.1ÂÎ¼m microfiltration at low temperatures. International Dairy Journal, 2021, 118, 105048.	3.0	7
268	Stability of Foams in Vacuum Drying Processes. Effects of Interactions between Sugars, Proteins, and Surfactants on Foam Stability and Dried Foam Properties. Foods, 2021, 10, 1876.	4.3	7
269	Mechanisms of structure formation underlying the creaming reaction in a processed cheese model system as revealed by light and transmission electron microscopy. Journal of Dairy Science, 2021, 104, 9505-9520.	3.4	7
270	Freeze-thaw stability of emulsions made with native and enzymatically modified egg yolk fractions. Food Hydrocolloids, 2022, 123, 107109.	10.7	7

#	Article	IF	Citations
271	Compositional changes of casein micelles induced by calcium or chelatant addition at threefold and natural casein concentration. International Dairy Journal, 2022, 130, 105365.	3.0	7
272	Impact of milieu conditions on the Î±-lactalbumin glycosylation in the dry state. Journal of Food Engineering, 2013, 116, 176-183.	5.2	6
273	Kinetic description of heatâ€induced crossâ€linking reactions of whey proteinâ€free casein solutions. International Journal of Dairy Technology, 2016, 69, 489-496.	2.8	6
274	Casein Microparticles from Blend Films Forming Casein/Î±-Tocopherol Emulsion Droplets in Solution. Food Biophysics, 2016, 11, 332-338.	3.0	6
275	Concentration of Skim Milk by a Cascade Comprised of Ultrafiltration and Nanofiltration: Investigation of the Nanofiltration of Skim Milk Ultrafiltration Permeate. Food and Bioprocess Technology, 2017, 10, 469-478.	4.7	6
276	Influence of salts on hydrolysis of Î²-lactoglobulin by free and immobilised trypsin. International Dairy Journal, 2019, 93, 106-115.	3.0	6
277	Physicochemical changes during the creaming reaction in acid curd fresh cheese: Water mobility and forced synaeresis. International Journal of Dairy Technology, 2019, 72, 295-302.	2.8	6
278	Impact of protectants on drying kinetics and viability of microwave freeze-driedLactobacillus paracaseissp.paracaseiF19. Journal of Food Processing and Preservation, 2019, 43, e13859.	2.0	6
279	Processing of raspberries to dried fruit foam: impact on major odorants. European Food Research and Technology, 2020, 246, 2537-2548.	3.3	6
280	RP-HPLC method for simultaneous quantification of free and total thiol groups in native and heat aggregated whey proteins. MethodsX, 2020, 7, 101112.	1.6	6
281	Synchrotron micro-CT for studying coarsening in milk protein-stabilized foams in situ. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2020, 601, 124832.	4.7	6
282	Cold-Renneted Milk Powders for Cheese Production: Impact of Casein/Whey Protein Ratio and Heat on the Gelling Behavior of Reconstituted Rennet Gels and on the Survival Rate of Integrated Lactic Acid Bacteria. Foods, 2021, 10, 1606.	4.3	6
283	Influence of interfacial characteristics and dielectric properties on foam structure preservation during microwave-assisted vacuum drying of whey protein isolate-maltodextrin dispersions. Journal of Food Engineering, 2021, 308, 110691.	5.2	6
284	Effect of the protein addition on the structure of set style and stirred yoghurt with and without the use of transglutaminase. Desalination, 2006, 200, 531-532.	8.2	5
285	Physiological relevance of food grade microcapsules: Impact of milk protein based microcapsules on inflammation in mouse models for inflammatory bowel diseases. Molecular Nutrition and Food Research, 2015, 59, 1629-1634.	3.3	5
286	Development and evaluation of a spray drying microencapsulation process for water-insoluble milk protein capsules. International Dairy Journal, 2016, 61, 99-106.	3.0	5
287	Influence of spore and carrier material surface hydrophobicity on decontamination efficacy with condensing hydrogen peroxide vapour. Journal of Applied Microbiology, 2018, 124, 1071-1081.	3.1	5
288	Selective hydrolysis of whey proteins using a flow-through monolithic reactor with large pore size and immobilised trypsin. International Dairy Journal, 2018, 85, 96-104.	3.0	5

#	Article	IF	Citations
289	Data concerning the fractionation of individual whey proteins and casein micelles by microfiltration with ceramic gradient membranes. Data in Brief, 2019, 25, 104102.	1.0	5
290	Ultra- and Microfiltration in Dairy Technology. , 2019, , 1-28.		5
291	Influence of Thermomechanical Treatment and Ratio of Î²-Lactoglobulin and Î±-Lactalbumin on the Denaturation and Aggregation of Highly Concentrated Whey Protein Systems. Foods, 2020, 9, 1196.	4.3	5
292	Spore inactivation on solid surfaces by vaporized hydrogen peroxideâ€"Influence of carrier material surface properties. Journal of Food Science, 2020, 85, 1536-1541.	3.1	5
293	Separation of aggregated Î²-lactoglobulin with optimised yield in a decanter centrifuge. International Dairy Journal, 2021, 114, 104918.	3.0	5
294	Establishment of an In Vitro System of the Human Intestinal Microbiota: Effect of Cultivation Conditions and Influence of Three Donor Stool Samples. Microorganisms, 2021, 9, 1049.	3.6	5
295	Functionality of MC88- and MPC85-Enriched Skim Milk: Impact of Shear Conditions in Rotor/Stator Systems and High-Pressure Homogenizers on Powder Solubility and Rennet Gelation Behavior. Foods, 2021, 10, 1361.	4.3	5
296	Influence of Cultivation pH on Composition, Diversity, and Metabolic Production in an In Vitro Human Intestinal Microbiota. Fermentation, 2021, 7, 156.	3.0	5
297	Effect of sporulation conditions following solid-state cultivation on the resistance of Geobacillus stearothermophilus spores for use as bioindicators testing inactivation by H2O2. LWT - Food Science and Technology, 2021, 151, 112078.	5.2	5
298	Structuring Dairy Products by Means of Processing and Matrix Design. , 2008, , 439-473.		5
299	Understanding the fouling mitigation mechanisms of alternating crossflow during cell-protein fractionation by microfiltration. Food and Bioproducts Processing, 2022, 131, 136-143.	3.6	5
300	Effect of flow channel number in multi-channel tubular ceramic microfiltration membranes on flux and small protein transmission in milk protein fractionation. Journal of Membrane Science, 2022, 644, 120153.	8.2	5
301	Heat-induced aggregation kinetics of potato protein â€“ Investigated by chromatography, calorimetry, and light scattering. Food Chemistry, 2022, 389, 133114.	8.2	5
302	Validation of a Novel in Situ Weighing System During Vacuum Drying. Drying Technology, 2007, 25, 767-773.	3.1	4
303	Kinetische Modellierung der thermischen Denaturierung von Î±â€Lactalbumin im sauren pHâ€Bereich und in Anwesenheit eines Calciumkomplexbildners. Chemie-Ingenieur-Technik, 2008, 80, 1165-1173.	0.8	4
304	Impact of Dehydration on Lysine Loss in a Model Dairy Formulation. Drying Technology, 2013, 31, 1477-1484.	3.1	4
305	The Combined Effect of High Hydrostatic Pressure and Calcium Salts on the Stability, Solubility and Gel Formation of Î²-Lactoglobulin. Foods, 2015, 4, 229-239.	4.3	4
306	Lysozyme fractionation from egg white at pilot scale by means of tangential flow membrane adsorbers: Investigation of the flow conditions. Journal of Chromatography A, 2016, 1438, 143-149.	3.7	4

#	Article	IF	Citations
307	Water ingress into a casein film quantified using time-resolved neutron imaging. Physical Chemistry Chemical Physics, 2016, 18, 6458-6464.	2.8	4
308	Interrelations between consecutive process steps: Using the example of the displacement of dispersions subsequently to the filtration. Journal of Food Engineering, 2019, 263, 155-164.	5.2	4
309	Manufacturing of demineralized whey concentrates with extended shelf life: Impact of the degree of demineralization on functional and microbial quality criteria. Food and Bioproducts Processing, 2019, 114, 1-11.	3.6	4
310	A methodological framework for comparing fractionated and non-fractionated products in life cycle assessments: The case of milk concentrates. Journal of Cleaner Production, 2020, 257, 120478.	9.3	4
311	Foam Structure Preservation during Microwave-Assisted Vacuum Drying: Significance of Interfacial and Dielectric Properties of the Bulk Phase of Foams from Polysorbate 80â€“Maltodextrin Dispersions. Foods, 2021, 10, 1163.	4.3	4
312	Correlation between Physico-Chemical Characteristics of Particulated Î²-Lactoglobulin and Its Behavior at Air/Water and Oil/Water Interfaces. Foods, 2021, 10, 1426.	4.3	4
313	A novel approach for characterisation of stabilising bonds in milk protein deposit layers on microfiltration membranes. International Dairy Journal, 2021, 118, 105044.	3.0	4
314	Effect of Vertical and Horizontal Sample Orientations on Uniformity of Microwave Heating Produced by Magnetron and Solid-State Generators. Foods, 2021, 10, 1986.	4.3	4
315	Submerged Bioreactor Production of Geobacillus stearothermophilus ATCC 7953 Spores for Use as Bioindicators to Validate Hydrogen Peroxide Inactivation Processes. Methods and Protocols, 2021, 4, 63.	2.0	4
316	Influence of extraction method on the aggregation of pea protein during thermo-mechanical treatment. Food Hydrocolloids, 2022, 127, 107514.	10.7	4
317	Effect of structure controlled deposited layers on the retention of flavour compounds in reverse osmosis. Desalination, 1993, 90, 173-182.	8.2	3
318	Food process engineering and dairy technology at the Technical University of Munich. International Journal of Dairy Technology, 2003, 56, 191-198.	2.8	3
319	Einfluss des Membranwiderstands auf die Filtrationsleistung bei der Proteinfraktionierung entlang von Mikrofiltrationsmodulen. Chemie-Ingenieur-Technik, 2008, 80, 1199-1205.	0.8	3
320	Hochdruckhomogenisierung von Milch mit modifizierten Lochblenden im Vergleich zu konventionellen Flachventilen. Chemie-Ingenieur-Technik, 2008, 80, 1117-1124.	0.8	3
321	In Situ Determination of the Physical State of Biological Samples during Freeze Drying. Drying Technology, 2011, 29, 461-471.	3.1	3
322	High pressure stability of protein complexes studied by static and dynamic light scattering. High Pressure Research, 2011, 31, 243-252.	1.2	3
323	Impact of the CaCl2 content in the rehydration media on theÂmicrocapsule formation out of spray dried capsule precursorsÂforÂthe immobilization of probiotic bacteria. International Dairy Journal, 2017, 68, 75-79.	3.0	3
324	Data concerning the chromatographic isolation of bovine IgG from milk- and colostral whey. Data in Brief, 2018, 21, 527-539.	1.0	3

#	Article	IF	Citations
325	Semi-quantitative, spatially resolved analysis of protein deposit layers on membrane surfaces. MethodsX, 2020, 7, 100780.	1.6	3
326	Water Vapor Pathways during Freeze-Drying of Foamed Product Matrices Stabilized by Maltodextrin at Different Concentrations. Processes, 2020, 8, 1463.	2.8	3
327	Effects of conventional and nonconventional drying on the stability of Bifidobacterium animalis subsp. lactis INL1. International Journal of Dairy Technology, 2020, 73, 625-633.	2.8	3
328	Three-dimensional numerical investigation of the displacement of shear-thinning milk protein concentrates in spacer-filled channel. Journal of Food Engineering, 2021, 296, 110459.	5.2	3
329	Effect of Pre-Heating Prior to Low Temperature 0.1 Âµm-Microfiltration of Milk on Caseinâ€“Whey Protein Fractionation. Foods, 2021, 10, 1090.	4.3	3
330	Impact of feed concentration on milk protein fractionation by hollow fiber microfiltration membranes in diafiltration mode. Separation and Purification Technology, 2021, 276, 119278.	7.9	3
331	Storing Lactic Acid Bacteria: Current Methodologies and Physiological Implications. , 2011, , 479-504.		3
332	Deposit layer formation during skim milk dead-end filtration with ceramic hollow fiber membranes using magnetic resonance imaging. , 0, , 55.		3
333	Physiological aspects of continuous lactic acid fermentations at high dilution rates. Applied Microbiology and Biotechnology, 1998, 49, 506-510.	3.6	2
334	Innovative EinsÃtze der Membrantrenntechnik in der Lebensmitteltechnologie. Chemie-Ingenieur-Technik, 2008, 80, 1045-1058.	0.8	2
335	TRIGGERED GASTROINTESTINAL RELEASE OF ANTHOCYANINS FROM BILBERRIES (VACCINIUM MYRTILLUS L.). Acta Horticulturae, 2014, , 381-386.	0.2	2
336	Impact of the substrate viscosity, potentially interfering proteins and further sample characteristics on the ion exchange efficiency of tangential flow membrane adsorbers. Food and Bioproducts Processing, 2017, 102, 90-97.	3.6	2
337	Importance of process conditions in the displacement of protein concentrates from spiral-wound membrane modules. Food and Bioproducts Processing, 2021, 126, 51-61.	3.6	2
338	Effect of pentasodium triphosphate concentration on physicochemical properties, microstructure, and formation of casein fibrils in model processed cheese. Journal of Dairy Science, 2021, 104, 11442-11456.	3.4	2
339	Molecular Analytical Assessment of Thermally Precipitated Î±-Lactalbumin after Resolubilization. Foods, 2021, 10, 2231.	4.3	2
340	Preservation by lyophilization of a human intestinal microbiota: influence of the cultivation pH on the drying outcome and reâ€establishment ability. Microbial Biotechnology, 2022, 15, 886-900.	4.2	2
341	Compositional analysis of dairy side streams and assessment of their applicability as diafiltration media. International Journal of Dairy Technology, 2022, 75, 479-489.	2.8	2
342	StabilitÃt und Abtrag von Deckschichten bei der Umkehrosmose. Chemie-Ingenieur-Technik, 1988, 60, 566-567.	0.8	1

#	Article	IF	Citations
343	Comparison of different membrane concepts for the fractionation of milk proteins. Desalination, 2006, 199, 350-351.	8.2	1
344	The role of the glassy state in production and storage of freeze-dried starter cultures. Procedia Food Science, 2011, 1, 347-354.	0.6	1
345	Effect of hydrostatic pressure treatment on the structureâ€“foaming relationships of Î²-lactoglobulin. High Pressure Research, 2014, 34, 419-427.	1.2	1
346	Delivery of Functionality in Complex Food Systems: Physically Inspired Approaches from Nanoscale to Microscale: 5th Symposium. Food Biophysics, 2014, 9, 301.	3.0	1
347	Rennet coagulation properties of <scp>UHT</scp>â€treated phosphocasein dispersions as a function of casein and <scp>N</scp>a<scp>C</scp>l concentrations. International Journal of Dairy Technology, 2016, 69, 328-336.	2.8	1
348	Gelation of Pre-Renneted Milk Concentrate During Spray Drying and Rehydration for Microcapsule Formation. Food and Bioprocess Technology, 2019, 12, 211-219.	4.7	1
349	Alteration of Intestinal Microbiome of Clostridioides difficile-Infected Hamsters during the Treatment with Specific Cow Antibodies. Antibiotics, 2021, 10, 724.	3.7	1
350	Fraktionieren von Proteinen mittels Mikrofiltration. Chemie-Ingenieur-Technik, 2001, 73, 1622-1625.	0.8	1
351	A Low Resolution 1H NMR Study to Investigate the Protective Mechanism of Sorbitol During Vacuum Drying of a Probiotic Micro-organism. Special Publication - Royal Society of Chemistry, 2009, , 73-80.	0.0	1
352	Pressure effects on mixtures of hydrocolloids and milk proteins. Special Publication - Royal Society of Chemistry, 0, , 354-360.	0.0	1
353	Determination of Compressibility and Relaxation Behavior of Yeast Cell Sediments by Analytical Centrifugation and Comparison with Deposit Formation on Membrane Surfaces. Membranes, 2022, 12, 603.	3.0	1
354	EinflÃ¼sse auf die Bildung von EiweiÃŸ-Deckschichten auf Umkehrosmose-Membranen. Chemie-Ingenieur-Technik, 1987, 59, 414-416.	0.8	0
355	Keimfrei!. Chemie-Ingenieur-Technik, 2006, 78, 1581-1581.	0.8	0
356	Lebensmittelverfahrenstechnik â€“ Wissenschaft von der Stoffumwandlung komplexer biologischer Systeme. Chemie-Ingenieur-Technik, 2008, 80, 1015-1015.	0.8	0
357	Novel approaches for the separation of dairy components and manufacture of dairy ingredients. , 2009, , 3-23.		0
358	Formation and Structure of Casein Micelle Cakes on Micro- Sieves During Dead-End Filtration. Procedia Food Science, 2011, 1, 2033-2039.	0.6	0
359	0564 Enhanced dairy membrane operations through control of deposit formation on membrane surfaces. Journal of Animal Science, 2016, 94, 268-269.	0.5	0
360	Coating of Protein-Based Aerogels Using Spouted-Bed Technology. Chemie-Ingenieur-Technik, 2016, 88, 1370-1370.	0.8	0

#	Article	IF	Citations
361	Mechanisms of Autocatalytic Multistage Structure Formation Reactions in Dairy Based Systems in Relation to Processing and Compositional Factors. Microscopy and Microanalysis, 2018, 24, 1198-1199.	0.4	0
362	Model representation of flow patterns in the displacement of non-Newtonian products from spiral-wound membranes. Journal of Membrane Science, 2021, 624, 118983.	8.2	0
363	Sustainable Processing: Energy Conservation in Dairy Processing. , 2022, , 836-845.		0
364	Investigation of Casein Micro-Particles in Casein/Pectin Blend Film. Special Publication - Royal Society of Chemistry, 2016, , 148-153.	0.0	0
365	Technofunctionality of Î²-Lg and Î²-Lg Nanosized Particles at Air/Water and Oil/Water Interfaces as a Function of Structural and Surface Characteristics. ACS Food Science & Technology, 2021, 1, 2152-2161.	2.7	0