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	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
2	Freeze-thaw stability of emulsions made with native and enzymatically modified egg yolk fractions. Food Hydrocolloids, 2022, 123, 107109.	10.7	7
3	Influence of pH and ionic strength on the thermal gelation behaviour of pea protein. Food Hydrocolloids, 2022, 123, 106903.	10.7	53
4	Sustainable Processing: Energy Conservation in Dairy Processing. , 2022, , 836-845.		0
5	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
6	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
7	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
8	Structure-property relations of Î²-lactoglobulin/Îº-carrageenan mixtures in aqueous foam. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2022, 640, 128267.	4.7	10
9	Sensomics-Assisted Aroma Decoding of Pea Protein Isolates (Pisum sativum L.). Foods, 2022, 11, 412.	4.3	13
10	Influence of extraction method on the aggregation of pea protein during thermo-mechanical treatment. Food Hydrocolloids, 2022, 127, 107514.	10.7	4
11	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
12	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
13	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
14	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
15	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
16	Dilatational rheology-property relationships of Î²-lactoglobulin /high methoxyl pectin mixtures in aqueous foams. Food Hydrocolloids, 2022, 130, 107683.	10.7	9
17	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
18	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

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19	Heat-induced aggregation kinetics of potato protein â€“ Investigated by chromatography, calorimetry, and light scattering. Food Chemistry, 2022, 389, 133114.	8.2	5
20	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
21	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
22	Towards recombinantly produced milk proteins: Physicochemical and emulsifying properties of engineered whey protein beta-lactoglobulin variants. Food Hydrocolloids, 2021, 110, 106132.	10.7	28
23	Microstructures of potato protein hydrogels and aerogels produced by thermal crosslinking and supercritical drying. Food Hydrocolloids, 2021, 112, 106305.	10.7	33
24	Impact of hollow fiber membrane length on the milk protein fractionation. Journal of Membrane Science, 2021, 620, 118834.	8.2	9
25	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
26	Flowâ€through enzymatic reactors using polymer monoliths: From motivation to application. Electrophoresis, 2021, 42, 2599-2614.	2.4	7
27	Separation of aggregated Î²-lactoglobulin with optimised yield in a decanter centrifuge. International Dairy Journal, 2021, 114, 104918.	3.0	5
28	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
29	Quantification of protein-protein interactions in highly denatured whey and potato protein gels. MethodsX, 2021, 8, 101243.	1.6	17
30	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
31	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
32	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
33	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
34	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
35	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
36	Effects of conventional processing methods on whey proteins in production of native whey powder. International Dairy Journal, 2021, 116, 104959.	3.0	9

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37	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
38	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
39	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
40	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
41	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
42	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
43	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
44	Alteration of Intestinal Microbiome of Clostridioides difficile-Infected Hamsters during the Treatment with Specific Cow Antibodies. Antibiotics, 2021, 10, 724.	3.7	1
45	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
46	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
47	Pulsatile crossflow improves microfiltration fractionation of cells and proteins. Journal of Membrane Science, 2021, 629, 119295.	8.2	17
48	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
49	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
50	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
51	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
52	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
53	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
54	Influence of Cultivation pH on Composition, Diversity, and Metabolic Production in an In Vitro Human Intestinal Microbiota. Fermentation, 2021, 7, 156.	3.0	5

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55	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
56	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
57	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
58	Molecular Analytical Assessment of Thermally Precipitated Î±-Lactalbumin after Resolubilization. Foods, 2021, 10, 2231.	4.3	2
59	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
60	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
61	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
62	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
63	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
64	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
65	Continuous centrifugal separation of selectively precipitated Î±-lactalbumin. International Dairy Journal, 2020, 101, 104566.	3.0	14
66	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
67	Semi-quantitative, spatially resolved analysis of protein deposit layers on membrane surfaces. MethodsX, 2020, 7, 100780.	1.6	3
68	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
69	In-vitro-digestion and swelling kinetics of whey protein, egg white protein and sodium caseinate aerogels. Food Hydrocolloids, 2020, 101, 105534.	10.7	41
70	Kinetics of denaturation and aggregation of highly concentrated Î²-Lactoglobulin under defined thermomechanical treatment. Journal of Food Engineering, 2020, 274, 109825.	5.2	15
71	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
72	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

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73	Water Vapor Pathways during Freeze-Drying of Foamed Product Matrices Stabilized by Maltodextrin at Different Concentrations. Processes, 2020, 8, 1463.	2.8	3
74	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
75	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
76	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
77	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
78	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
79	Processing of raspberries to dried fruit foam: impact on major odorants. European Food Research and Technology, 2020, 246, 2537-2548.	3.3	6
80	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
81	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
82	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
83	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
84	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
85	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
86	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
87	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
88	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
89	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
90	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

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91	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
92	Surface and foaming properties of potato proteins: Impact of protein concentration, pH value and ionic strength. Food Hydrocolloids, 2020, 107, 105981.	10.7	40
93	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
94	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
95	Influence of extraction conditions on the conformational alteration of pea protein extracted from pea flour. Food Hydrocolloids, 2020, 107, 105949.	10.7	102
96	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
97	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
98	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
99	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
100	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
101	Technical Concepts for the Investigation of Spatial Effects in Spiral-Wound Microfiltration Membranes. Membranes, 2019, 9, 80.	3.0	16
102	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
103	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
104	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
105	Ultra- and Microfiltration in Dairy Technology. , 2019, , 1-28.		5
106	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
107	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
108	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

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109	Encapsulation of fish oil in protein aerogel micro-particles. Journal of Food Engineering, 2019, 260, 1-11.	5.2	39
110	Î²-Lactoglobulin hydrolysis by a flow-through monolithic immobilized trypsin reactor in ethanol/aqueous solvents. Process Biochemistry, 2019, 82, 84-93.	3.7	7
111	Separation of Whey Protein Aggregates by Means of Continuous Centrifugation. Food and Bioprocess Technology, 2019, 12, 1052-1067.	4.7	15
112	Influence of salts on hydrolysis of Î²-lactoglobulin by free and immobilised trypsin. International Dairy Journal, 2019, 93, 106-115.	3.0	6
113	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
114	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
115	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
116	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
117	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
118	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
119	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
120	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
121	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
122	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
123	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
124	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
125	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
126	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

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127	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
128	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
129	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
130	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
131	Spore inactivation in differently composed whey concentrates. International Dairy Journal, 2018, 76, 1-9.	3.0	11
132	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
133	Encapsulation of anthocyanins from bilberries â€“ Effects on bioavailability and intestinal accessibility in humans. Food Chemistry, 2018, 248, 217-224.	8.2	68
134	Data concerning the chromatographic isolation of bovine IgG from milk- and colostral whey. Data in Brief, 2018, 21, 527-539.	1.0	3
135	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
136	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
137	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
138	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
139	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
140	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
141	Manufacturing of reverse osmosis whey concentrates with extended shelf life and high protein nativity. International Dairy Journal, 2018, 86, 57-64.	3.0	11
142	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
143	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
144	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

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145	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
146	Thermal denaturation kinetics of whey proteins in reverse osmosis and nanofiltration sweet whey concentrates. International Dairy Journal, 2018, 85, 270-279.	3.0	16
147	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
148	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
149	Effect of moisture equilibration time and medium on contact angles of bacterial spores. Journal of Microbiological Methods, 2017, 135, 1-7.	1.6	7
150	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
151	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
152	System parameters in a high moisture extrusion process for microparticulation of whey proteins. Journal of Food Engineering, 2017, 209, 12-17.	5.2	19
153	Concentration of Milk and Whey by Membrane Technologies in Alternative Cascade Modes. Food and Bioprocess Technology, 2017, 10, 674-686.	4.7	14
154	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
155	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
156	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
157	Production of Î²â€Lactoglobulin hydrolysates by monolith based immobilized trypsin reactors. Electrophoresis, 2017, 38, 2947-2956.	2.4	15
158	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
159	Effect of cultivation pH on the surface hydrophobicity of Bacillus subtilis spores. AMB Express, 2017, 7, 157.	3.0	18
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