

Costas Biliaderis

List of Publications by Year in descending order

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papers

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6250

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228
docs citations

228
times ranked

12879
citing authors

#	ARTICLE	IF	CITATIONS
1	Cereal arabinoxylans: advances in structure and physicochemical properties. Carbohydrate Polymers, 1995, 28, 33-48.	5.1	753
2	Effects of hydrocolloids on dough rheology and bread quality parameters in gluten-free formulations. Journal of Food Engineering, 2007, 79, 1033-1047.	2.7	734
3	Molecular aspects of cereal β -glucan functionality: Physical properties, technological applications and physiological effects. Journal of Cereal Science, 2007, 46, 101-118.	1.8	509
4	Thermal characterization of rice starches: a polymeric approach to phase transitions of granular starch. Journal of Agricultural and Food Chemistry, 1986, 34, 6-14.	2.4	504
5	STARCH GELATINIZATION PHENOMENA STUDIED BY DIFFERENTIAL SCANNING CALORIMETRY. Journal of Food Science, 1980, 45, 1669-1674.	1.5	454
6	Oil-in-water emulsions stabilized by chitin nanocrystal particles. Food Hydrocolloids, 2011, 25, 1521-1529.	5.6	427
7	The structure and interactions of starch with food constituents. Canadian Journal of Physiology and Pharmacology, 1991, 69, 60-78.	0.7	333
8	Physical properties of starch nanocrystal-reinforced pullulan films. Carbohydrate Polymers, 2007, 68, 146-158.	5.1	328
9	Thermal behavior of amylose-lipid complexes. Carbohydrate Polymers, 1985, 5, 367-389.	5.1	279
10	Crystallization behavior of amylose-V complexes: Structure-property relationships. Carbohydrate Research, 1989, 189, 31-48.	1.1	279
11	Thermophysical properties of chitosan, chitosan-starch and chitosan-pullulan films near the glass transition. Carbohydrate Polymers, 2002, 48, 179-190.	5.1	269
12	Physico-chemical properties of whey protein isolate films containing oregano oil and their antimicrobial action against spoilage flora of fresh beef. Meat Science, 2009, 82, 338-345.	2.7	263
13	Biodegradable films made from low-density polyethylene (LDPE), rice starch and potato starch for food packaging applications: Part 1. Carbohydrate Polymers, 1998, 36, 89-104.	5.1	227
14	Glass transition and physical properties of polyol-plasticised pullulan-starch blends at low moisture. Carbohydrate Polymers, 1999, 40, 29-47.	5.1	217
15	Thermal, mechanical and water vapor barrier properties of sodium caseinate films containing antimicrobials and their inhibitory action on <i>Listeria monocytogenes</i> . Food Hydrocolloids, 2008, 22, 373-386.	5.6	217
16	Molecular size effects on rheological properties of oat β -glucans in solution and gels. Food Hydrocolloids, 2003, 17, 693-712.	5.6	215
17	Physicochemical properties and application of pullulan edible films and coatings in fruit preservation. Journal of the Science of Food and Agriculture, 2001, 81, 988-1000.	1.7	209
18	A comparative study on structure-function relations of mixed-linkage (1 \rightarrow 3), (1 \rightarrow 4) linear β -d-glucans. Food Hydrocolloids, 2004, 18, 837-855.	5.6	205

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19	Differential scanning calorimetry in food research—A review. <i>Food Chemistry</i> , 1983, 10, 239-265.	4.2	203
20	Structure and rheological properties of water soluble β -glucans from oat cultivars of <i>Avena sativa</i> and <i>Avena byzantina</i> . <i>Journal of Cereal Science</i> , 2003, 38, 15-31.	1.8	202
21	Amylolytic enzymes and products derived from starch: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 1995, 35, 373-403.	5.4	191
22	Composition and Physicochemical Properties of Linseed (<i>Linum usitatissimum</i> L.) Mucilage. <i>Journal of Agricultural and Food Chemistry</i> , 1994, 42, 240-247.	2.4	188
23	Effect of arabinoxylans on bread-making quality of wheat flours. <i>Food Chemistry</i> , 1995, 53, 165-171.	4.2	186
24	Composition, thermal and rheological behaviour of selected Greek honeys. <i>Journal of Food Engineering</i> , 2004, 64, 9-21.	2.7	184
25	Action of α -amylases on amylose-lipid complex superstructures. <i>Journal of Cereal Science</i> , 1991, 13, 129-143.	1.8	180
26	Functional Properties of Flax Seed Mucilage. <i>Journal of Food Science</i> , 1989, 54, 1302-1305.	1.5	173
27	Low-fat white-brined cheese made from bovine milk and two commercial fat mimetics: chemical, physical and sensory attributes. <i>International Dairy Journal</i> , 2002, 12, 525-540.	1.5	169
28	Effects of two barley β -glucan isolates on wheat flour dough and bread properties. <i>Food Chemistry</i> , 2010, 119, 1159-1167.	4.2	167
29	Influence of lipids on the thermal and mechanical properties of concentrated starch gels. <i>Journal of Agricultural and Food Chemistry</i> , 1991, 39, 833-840.	2.4	165
30	Chemical Structure, Molecular Size Distributions, and Rheological Properties of Flaxseed Gum. <i>Journal of Agricultural and Food Chemistry</i> , 1994, 42, 1891-1895.	2.4	164
31	In vitro lipid digestion of chitinnanocrystal stabilized o/w emulsions. <i>Food and Function</i> , 2013, 4, 121-129.	2.1	162
32	Oxidative gelation studies of water-soluble pentosans from wheat. <i>Journal of Cereal Science</i> , 1990, 11, 153-169.	1.8	153
33	Physical properties of polyol-plasticized edible films made from sodium caseinate and soluble starch blends. <i>Food Chemistry</i> , 1998, 62, 333-342.	4.2	153
34	Thermal stability of <i>Hibiscus sabdariffa</i> L. anthocyanins in solution and in solid state: effects of copigmentation and glass transition. <i>Food Chemistry</i> , 2003, 83, 423-436.	4.2	151
35	Encapsulation of bioactive compounds through electrospinning/electrospraying and spray drying: A comparative assessment of food-related applications. <i>Drying Technology</i> , 2017, 35, 139-162.	1.7	147
36	Composite pullulan-whey protein nanofibers made by electrospinning: Impact of process parameters on fiber morphology and physical properties. <i>Food Hydrocolloids</i> , 2018, 77, 726-735.	5.6	143

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37	Water vapour barrier and tensile properties of composite caseinate-pullulan films: Biopolymer composition effects and impact of beeswax lamination. <i>Food Chemistry</i> , 2007, 101, 753-764.	4.2	140
38	Optimization of an Aqueous Extraction Process for Flaxseed Gum by Response Surface Methodology. <i>LWT - Food Science and Technology</i> , 1994, 27, 363-369.	2.5	137
39	Solution flow behavior and gelling properties of water-soluble barley (β -glucans varying in molecular size. <i>Journal of Cereal Science</i> , 2004, 39, 119-137.	1.8	137
40	On the supermolecular structure and metastability of glycerol monostearate-amylose complex. <i>Carbohydrate Polymers</i> , 1990, 13, 185-206.	5.1	133
41	Primary amino acid profiles of Greek white wines and their use in classification according to variety, origin and vintage. <i>Food Chemistry</i> , 2003, 80, 261-273.	4.2	133
42	Physical properties of polyol-plasticized edible blends made of methyl cellulose and soluble starch. <i>Carbohydrate Polymers</i> , 1999, 38, 47-58.	5.1	130
43	Applicability of a microbial Time Temperature Indicator (TTI) for monitoring spoilage of modified atmosphere packed minced meat. <i>International Journal of Food Microbiology</i> , 2009, 133, 272-278.	2.1	130
44	Development and validation of an HPLC-method for determination of free and bound phenolic acids in cereals after solid-phase extraction. <i>Food Chemistry</i> , 2012, 134, 1624-1632.	4.2	130
45	Rheological properties and stability of model salad dressing emulsions prepared with a dry-heated soybean protein isolate-dextran mixture. <i>Food Hydrocolloids</i> , 2005, 19, 1025-1031.	5.6	128
46	Hempseed meal protein isolates prepared by different isolation techniques. Part I. physicochemical properties. <i>Food Hydrocolloids</i> , 2018, 79, 526-533.	5.6	128
47	Modifications in stability and structure of whey protein-coated o/w emulsions by interacting chitosan and gum arabic mixed dispersions. <i>Food Hydrocolloids</i> , 2010, 24, 8-17.	5.6	123
48	Molecular weight effects on solution rheology of pullulan and mechanical properties of its films. <i>Carbohydrate Polymers</i> , 2003, 52, 151-166.	5.1	122
49	Effect of molecular size on physical properties of wheat arabinoxylan. <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 561-568.	2.4	112
50	Development of a novel bioactive packaging based on the incorporation of <i>Lactobacillus sakei</i> into sodium-caseinate films for controlling <i>Listeria monocytogenes</i> in foods. <i>Food Research International</i> , 2010, 43, 2402-2408.	2.9	111
51	Influence of structure on the physicochemical properties of wheat arabinoxylan. <i>Carbohydrate Polymers</i> , 1992, 17, 237-247.	5.1	108
52	Complex Coacervation as a Novel Microencapsulation Technique to Improve Viability of Probiotics Under Different Stresses. <i>Food and Bioprocess Technology</i> , 2014, 7, 2767-2781.	2.6	106
53	Eugenol Induced Inhibition of Extracellular Enzyme Production by <i>Bacillus subtilis</i> . <i>Journal of Food Protection</i> , 1989, 52, 399-403.	0.8	105
54	Kinetic studies of degradation of saffron carotenoids encapsulated in amorphous polymer matrices. <i>Food Chemistry</i> , 2000, 71, 199-206.	4.2	103

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55	Effect of barley β -glucan molecular size and level on wheat dough rheological properties. <i>Journal of Food Engineering</i> , 2009, 91, 594-601.	2.7	102
56	Modelling of rheological, microbiological and acidification properties of a fermented milk product containing a probiotic strain of <i>Lactobacillus paracasei</i> . <i>International Dairy Journal</i> , 2003, 13, 517-528.	1.5	101
57	Water sorption and thermo-mechanical properties of water/sorbitol-plasticized composite biopolymer films: Caseinate-pullulan bilayers and blends. <i>Food Hydrocolloids</i> , 2006, 20, 1057-1071.	5.6	101
58	Physical characteristics, enzymic digestibility and structure of chemically modified smooth pea and waxy maize starches. <i>Journal of Agricultural and Food Chemistry</i> , 1982, 30, 925-930.	2.4	100
59	Characterization of pullulan produced from beet molasses by <i>Aureobasidium pullulans</i> in a stirred tank reactor under varying agitation. <i>Enzyme and Microbial Technology</i> , 2002, 31, 122-132.	1.6	100
60	Biodegradable films made from low density polyethylene (LDPE), wheat starch and soluble starch for food packaging applications. Part 2. <i>Carbohydrate Polymers</i> , 1997, 33, 227-242.	5.1	99
61	Cryogelation of cereal β -glucans: structure and molecular size effects. <i>Food Hydrocolloids</i> , 2004, 18, 933-947.	5.6	98
62	Effect of barley and oat β -glucan concentrates on gluten-free rice-based doughs and bread characteristics. <i>Food Hydrocolloids</i> , 2015, 48, 197-207.	5.6	97
63	Biopolymer-based coacervates: Structures, functionality and applications in food products. <i>Current Opinion in Colloid and Interface Science</i> , 2017, 28, 96-109.	3.4	96
64	Modelling of the acidification process and rheological properties of milk fermented with a yogurt starter culture using response surface methodology. <i>Food Chemistry</i> , 2003, 83, 437-446.	4.2	95
65	Water extractable (1 \rightarrow 3,1 \rightarrow 4)- β -d-glucans from barley and oats: An intervarietal study on their structural features and rheological behaviour. <i>Journal of Cereal Science</i> , 2005, 42, 213-224.	1.8	95
66	Metastability of Nematic Gels Made of Aqueous Chitin Nanocrystal Dispersions. <i>Biomacromolecules</i> , 2010, 11, 175-181.	2.6	95
67	Degradation kinetics of beetroot pigment encapsulated in polymeric matrices. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 691-700.	1.7	94
68	Physical and thermo-mechanical properties of whey protein isolate films containing antimicrobials, and their effect against spoilage flora of fresh beef. <i>Food Hydrocolloids</i> , 2010, 24, 49-59.	5.6	94
69	On the multiple melting transitions of starch/monoglyceride systems. <i>Food Chemistry</i> , 1986, 22, 279-295.	4.2	92
70	Food emulsions as delivery systems for flavor compounds: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3173-3187.	5.4	92
71	Effects of a commercial oat- β -glucan concentrate on the chemical, physico-chemical and sensory attributes of a low-fat white-brined cheese product. <i>Food Research International</i> , 2004, 37, 83-94.	2.9	91
72	Simultaneous determination of phenolic acids and flavonoids in rice using solid-phase extraction and HPLC with photodiode array detection. <i>Journal of Separation Science</i> , 2012, 35, 1603-1611.	1.3	91

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73	Fermented Cereal-based Products: Nutritional Aspects, Possible Impact on Gut Microbiota and Health Implications. <i>Foods</i> , 2020, 9, 734.	1.9	91
74	Rheological and sensory properties of yogurt from skim milk and ultrafiltered retentates. <i>International Dairy Journal</i> , 1992, 2, 311-323.	1.5	90
75	Evaluation of carob pod as a substrate for pullulan production by <i>Aureobasidium pullulans</i> . <i>Applied Biochemistry and Biotechnology</i> , 1995, 55, 27-44.	1.4	89
76	Kinetic Studies of Saffron (<i>Crocus sativus</i> L.) Quality Deterioration. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2890-2898.	2.4	89
77	Influence of preparation methods on physicochemical and gelation properties of chickpea protein isolates. <i>Food Hydrocolloids</i> , 2009, 23, 337-343.	5.6	88
78	Structural Transitions and Related Physical Properties of Starch. , 2009, , 293-372.		88
79	Properties and Structure of Amylose-Glycerol Monostearate Complexes Formed in Solution or on Extrusion of Wheat Flour. <i>Journal of Food Science</i> , 1989, 54, 950-957.	1.5	87
80	Impact of edible coatings and packaging on quality of white asparagus (<i>Asparagus officinalis</i> , L.) during cold storage. <i>Food Chemistry</i> , 2009, 117, 55-63.	4.2	87
81	Thermal and mechanical properties of concentrated rice starch gels of varying composition. <i>Food Chemistry</i> , 1993, 48, 243-250.	4.2	85
82	Development of a Microbial Time/Temperature Indicator Prototype for Monitoring the Microbiological Quality of Chilled Foods. <i>Applied and Environmental Microbiology</i> , 2008, 74, 3242-3250.	1.4	81
83	Structure development and acidification kinetics in fermented milk containing oat β -glucan, a yogurt culture and a probiotic strain. <i>Food Hydrocolloids</i> , 2014, 39, 204-214.	5.6	79
84	Textural Characteristics of Wholewheat Pasta and Pasta Containing Non-Starch Polysaccharides. <i>Journal of Food Science</i> , 1995, 60, 1321-1324.	1.5	71
85	Stability and rheology of egg-yolk-stabilized concentrated emulsions containing cereal β -glucans of varying molecular size. <i>Food Hydrocolloids</i> , 2004, 18, 987-998.	5.6	71
86	Studies on the structure of wheat-endosperm arabinoxylans. <i>Carbohydrate Polymers</i> , 1994, 24, 61-71.	5.1	70
87	Isolation, structural features and rheological properties of water-extractable β -glucans from different Greek barley cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1170-1178.	1.7	68
88	Non-equilibrium melting of amylose-V complexes. <i>Carbohydrate Polymers</i> , 1986, 6, 269-288.	5.1	66
89	Structure and physicochemical properties of β -glucans and arabinoxylans isolated from hull-less barley. <i>Food Hydrocolloids</i> , 2003, 17, 831-844.	5.6	66
90	Phase Transitions, Solubility, and Crystallization Kinetics of Phytosterols and Phytosterol ^o Oil Blends. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1790-1798.	2.4	64

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91	Pullulan production by a non-pigmented strain of <i>Aureobasidium pullulans</i> using batch and fed-batch culture. <i>Process Biochemistry</i> , 1999, 34, 355-366.	1.8	61
92	Combined chemical and enzymic treatments of corn husk lignocellulosics. <i>Journal of the Science of Food and Agriculture</i> , 1991, 56, 195-214.	1.7	60
93	Properties of emulsions stabilised by sodium caseinate-chitosan complexes. <i>International Dairy Journal</i> , 2012, 26, 94-101.	1.5	60
94	A comparative study of the effect of sugars on the thermal and mechanical properties of concentrated waxy maize, wheat, potato and pea starch gels. <i>Food Chemistry</i> , 1995, 52, 255-262.	4.2	59
95	Aqueous foams stabilized by chitin nanocrystals. <i>Soft Matter</i> , 2015, 11, 6245-6253.	1.2	57
96	Growth adaptation of probiotics in biopolymer-based coacervate structures to enhance cell viability. <i>LWT - Food Science and Technology</i> , 2017, 77, 282-289.	2.5	56
97	Chemical and physical properties of yellow mustard (<i>Sinapis alba</i> L.) mucilage. <i>Food Chemistry</i> , 1993, 46, 169-176.	4.2	55
98	Biopolymer composites for engineering food structures to control product functionality. <i>Food Structure</i> , 2014, 1, 39-54.	2.3	54
99	Production and Characterization of Pullulan from Beet Molasses Using a Nonpigmented Strain of <i>Aureobasidium pullulans</i> in Batch Culture. <i>Applied Biochemistry and Biotechnology</i> , 2002, 97, 01-22.	1.4	53
100	Processing and formulation effects on rheological behavior of barley β -glucan aqueous dispersions. <i>Food Chemistry</i> , 2005, 91, 505-516.	4.2	53
101	Preparation and characterization of composite sodium caseinate edible films incorporating naturally emulsified oil bodies. <i>Food Hydrocolloids</i> , 2013, 30, 232-240.	5.6	53
102	Structural characteristics and rheological properties of locust bean galactomannans: a comparison of samples from different carob tree populations. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 68-75.	1.7	52
103	Structural variation and rheological properties of water-extractable arabinoxylans from six Greek wheat cultivars. <i>Food Chemistry</i> , 2011, 126, 526-536.	4.2	51
104	Effect of polyhydroxy compounds on structure formation in waxy maize starch gels: a calorimetric study. <i>Carbohydrate Polymers</i> , 1994, 23, 193-202.	5.1	47
105	Optimization of a green extraction method for the recovery of polyphenols from olive leaf using cyclodextrins and glycerin as co-solvents. <i>Journal of Food Science and Technology</i> , 2016, 53, 3939-3947.	1.4	47
106	Mixed aqueous chitin nanocrystal-whey protein dispersions: Microstructure and rheological behaviour. <i>Food Hydrocolloids</i> , 2011, 25, 935-942.	5.6	46
107	Rheological characteristics and physicochemical stability of dressing-type emulsions made of oil bodies-egg yolk blends. <i>Food Chemistry</i> , 2012, 134, 64-73.	4.2	46
108	Impact of acidification and protein fortification on thermal properties of rice, potato and tapioca starches and rheological behaviour of their gels. <i>Food Hydrocolloids</i> , 2018, 79, 20-29.	5.6	46

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109	Physicochemical properties of commercial starch hydrolyzates in the frozen state. <i>Food Chemistry</i> , 1999, 64, 537-546.	4.2	45
110	Influence of water and barley β -glucan addition on wheat dough viscoelasticity. <i>Food Research International</i> , 2010, 43, 57-65.	2.9	45
111	Natural food colorants derived from onion wastes: Application in a yoghurt product. <i>Electrophoresis</i> , 2018, 39, 1975-1983.	1.3	45
112	Effect of β -glucan molecular weight on rice flour dough rheology, quality parameters of breads and in vitro starch digestibility. <i>LWT - Food Science and Technology</i> , 2017, 82, 446-453.	2.5	44
113	Kinetic modelling of non-enzymatic browning of apple juice concentrates differing in water activity under isothermal and dynamic heating conditions. <i>Food Chemistry</i> , 2008, 107, 785-796.	4.2	43
114	Structure and Rheological Behaviour of Arabinoxylans from Canadian Bread Wheat Flours. <i>LWT - Food Science and Technology</i> , 1994, 27, 550-555.	2.5	42
115	Microencapsulated cells of <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> in biopolymer complex coacervates and their function in a yogurt matrix. <i>Food and Function</i> , 2017, 8, 554-562.	2.1	42
116	Whey proteins: Musings on denaturation, aggregate formation and gelation. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 3793-3806.	5.4	42
117	Physicochemical properties of jet milled wheat flours and doughs. <i>Food Hydrocolloids</i> , 2018, 80, 111-121.	5.6	41
118	Recent advances in plant essential oils and extracts: Delivery systems and potential uses as preservatives and antioxidants in cheese. <i>Trends in Food Science and Technology</i> , 2021, 116, 264-278.	7.8	41
119	Flour constituent interactions and their influence on dough rheology and quality of semi-sweet biscuits: A mixture design approach with reconstituted blends of gluten, water-solubles and starch fractions. <i>Journal of Cereal Science</i> , 2008, 48, 144-158.	1.8	40
120	Hempseed meal protein isolates prepared by different isolation techniques. Part II. gelation properties at different ionic strengths. <i>Food Hydrocolloids</i> , 2018, 81, 481-489.	5.6	40
121	NMR characterization of a 4-O-methyl- β -D-glucuronic acid-containing rhamnogalacturonan from yellow mustard (<i>Sinapis alba</i> L.) mucilage. <i>Carbohydrate Research</i> , 1996, 292, 173-183.	1.1	40
122	Effect of barley β -glucan concentration on the microstructural and mechanical behaviour of acid-set sodium caseinate gels. <i>Food Hydrocolloids</i> , 2006, 20, 749-756.	5.6	39
123	NMR characterization of a 4-O-methyl- β -D-glucuronic acid-containing rhamnogalacturonan from yellow mustard (<i>Sinapis alba</i> L.) mucilage. <i>Carbohydrate Research</i> , 1996, 292, 173-183.	1.1	38
124	Fractionation of Oat (β), (γ)- β -D-Glucans and Characterisation of the Fractions. <i>Journal of Cereal Science</i> , 1998, 27, 321-325.	1.8	38
125	Composition and molecular structure of polysaccharides released from barley endosperm cell walls by sequential extraction with water, malt enzymes, and alkali. <i>Journal of Cereal Science</i> , 2008, 48, 304-318.	1.8	38
126	Using particle tracking to probe the local dynamics of barley β -glucan solutions upon gelation. <i>Journal of Colloid and Interface Science</i> , 2012, 375, 50-59.	5.0	37

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127	Compositional and morphological characteristics of cow cockle (<i>Saponaria vaccaria</i>) seed, a potential alternative crop. <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 1520-1523.	2.4	36
128	The effect of osmotic adjustment on the mechanical properties of potato parenchyma. <i>Food Research International</i> , 1996, 29, 481-488.	2.9	36
129	Structural and functional aspects of cereal arabinoxylans and β -glucans. <i>Developments in Food Science</i> , 2000, 41, 361-384.	0.0	36
130	Modulating the physical state and functionality of phytosterols by emulsification and organogel formation: Application in a model yogurt system. <i>Journal of Functional Foods</i> , 2017, 33, 386-395.	1.6	36
131	Enhancement of pullulan production by <i>aureobasidium pullulans</i> in batch culture using olive oil and sucrose as carbon sources. <i>Applied Biochemistry and Biotechnology</i> , 1998, 74, 13-30.	1.4	35
132	WATER PLASTICIZATION EFFECTS ON CRYSTALLIZATION BEHAVIOR OF LACTOSE IN A CO-LYOPHILIZED AMORPHOUS POLYSACCHARIDE MATRIX AND ITS RELEVANCE TO THE GLASS TRANSITION. <i>International Journal of Food Properties</i> , 2002, 5, 463-482.	1.3	35
133	Impact of mixed-linkage (1 \rightarrow 3, 1 \rightarrow 4) β -glucans on physical properties of acid-set skim milk gels. <i>International Dairy Journal</i> , 2008, 18, 312-322.	1.5	35
134	Impact of flour particle size and autoclaving on β -glucan physicochemical properties and starch digestibility of barley rusks as assessed by in vitro assays. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2014, 4, 58-73.	1.5	34
135	PURIFICATION AND CHARACTERIZATION OF JERUSALEM ARTICHOKE (<i>HELIANTHUS TUBEROSUS</i> L) POLYPHENOL OXIDASE. <i>Journal of Food Biochemistry</i> , 1988, 12, 1-22.	1.2	33
136	Physicochemical and functional aspects of composite wheat-roasted chickpea flours in relation to dough rheology, bread quality and staling phenomena. <i>Food Hydrocolloids</i> , 2022, 124, 107322.	5.6	33
137	Electron spin resonance studies of starch-water-probe interactions. <i>Carbohydrate Polymers</i> , 1987, 7, 51-70.	5.1	32
138	A micro- and macro-scale approach to probe the dynamics of sol-gel transition in cereal β -glucan solutions varying in molecular characteristics. <i>Food Hydrocolloids</i> , 2014, 42, 81-91.	5.6	30
139	Impact of flour particle size and hydrothermal treatment on dough rheology and quality of barley rusks. <i>Food Hydrocolloids</i> , 2019, 87, 561-569.	5.6	30
140	Comparative Evaluation of the Nutritional, Antinutritional, Functional, and Bioactivity Attributes of Rice Bran Stabilized by Different Heat Treatments. <i>Foods</i> , 2021, 10, 57.	1.9	30
141	A fractal analysis approach to viscoelasticity of physically cross-linked barley β -glucan gel networks. <i>Colloids and Surfaces B: Biointerfaces</i> , 2006, 49, 145-152.	2.5	29
142	Sequential solvent extraction and structural characterization of polysaccharides from the endosperm cell walls of barley grown in different environments. <i>Carbohydrate Polymers</i> , 2008, 73, 621-639.	5.1	29
143	Effect of the substrate's microstructure on the growth of <i>Listeria monocytogenes</i> . <i>Food Research International</i> , 2014, 64, 683-691.	2.9	29
144	Development and Validation of a Mediterranean Oriented Culture-Specific Semi-Quantitative Food Frequency Questionnaire. <i>Nutrients</i> , 2016, 8, 522.	1.7	29

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145	Impact of commercial soft wheat flour streams on dough rheology and quality attributes of cookies. <i>Journal of Food Engineering</i> , 2009, 90, 228-237.	2.7	28
146	Effect of soluble polysaccharides addition on rheological properties and microstructure of chitin nanocrystal aqueous dispersions. <i>Carbohydrate Polymers</i> , 2013, 95, 324-331.	5.1	28
147	LC-MS Identification and Quantification of Phenolic Compounds in Solid Residues from the Essential Oil Industry. <i>Antioxidants</i> , 2021, 10, 2016.	2.2	28
148	Concurrent phase separation and gelation in mixed oat β -glucans/sodium caseinate and oat β -glucans/pullulan aqueous dispersions. <i>Food Hydrocolloids</i> , 2009, 23, 886-895.	5.6	27
149	Wheat bread quality attributes using jet milling flour fractions. <i>LWT - Food Science and Technology</i> , 2018, 92, 540-547.	2.5	26
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