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List of Publications by Year
in descending order

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675 papers	33,849 citations	2671 95 h-index	9854 141 g-index
687 all docs	687 docs citations	687 times ranked	18250 citing authors

#	Article	IF	Citations
1	Wheat flour constituents: how they impact bread quality, and how to impact their functionality. Trends in Food Science and Technology, 2005, 16, 12-30.	7.8	739
2	Arabinoxylans and Endoxylanases in Wheat Flour Bread-making. Journal of Cereal Science, 2002, 35, 225-243.	1.8	573
3	Amylose-inclusion complexes: Formation, identity and physico-chemical properties. Journal of Cereal Science, 2010, 51, 238-247.	1.8	565
4	Hydrothermal Modifications of Granular Starch, with Retention of the Granular Structure:Â A Review. Journal of Agricultural and Food Chemistry, 1998, 46, 2895-2905.	2.4	496
5	Prebiotic and Other Health-Related Effects of Cereal-Derived Arabinoxylans, Arabinoxylan-Oligosaccharides, and Xylooligosaccharides. Critical Reviews in Food Science and Nutrition, 2011, 51, 178-194.	5.4	458
6	Wheat Protein Composition and Properties of Wheat Glutenin in Relation to Breadmaking Functionality. Critical Reviews in Food Science and Nutrition, 2002, 42, 179-208.	5.4	395
7	Wheat Gluten Functionality as a Quality Determinant in Cereal-Based Food Products. Annual Review of Food Science and Technology, 2012, 3, 469-492.	5.1	391
8	Principles of Cereal Science and Technology. , 2010, , .		332
9	Non-digestible Oligosaccharides with Prebiotic Properties. Critical Reviews in Food Science and Nutrition, 2006, 46, 459-471.	5.4	276
10	Systemic availability and metabolism of colonicâ€derived shortâ€chain fatty acids in healthy subjects: a stable isotope study. Journal of Physiology, 2017, 595, 541-555.	1.3	254
11	The Role of Wheat Flour Constituents, Sugar, and Fat in Low Moisture Cereal Based Products: A Review on Sugar-Snap Cookies. Critical Reviews in Food Science and Nutrition, 2008, 48, 824-839.	5.4	249
12	Production, structure, physicochemical and functional properties of maize, cassava, wheat, potato and rice starches. Starch/Staerke, 2015, 67, 14-29.	1.1	245
13	From sucrose to starch granule to starch physical behaviour: a focus on rice starch. Carbohydrate Polymers, 2004, 58, 245-266.	5.1	244
14	Fractionation of wheat and wheat flour into starch and gluten: overview of the main processes and the factors involved. Journal of Cereal Science, 2005, 41, 221-237.	1.8	237
15	Lipids in bread making: Sources, interactions, and impact on bread quality. Journal of Cereal Science, 2011, 54, 266-279.	1.8	233
16	Amylases and bread firming â€“ an integrated view. Journal of Cereal Science, 2009, 50, 345-352.	1.8	226
17	Formation, analysis, structure and properties of type III enzyme resistant starch. Journal of Cereal Science, 1995, 22, 129-138.	1.8	224
18	Structural determinants of the substrate specificities of xylanases from different glycoside hydrolase families. Critical Reviews in Biotechnology, 2010, 30, 176-191.	5.1	216

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19	Relevance of the Functional Properties of Enzymatic Plant Protein Hydrolysates in Food Systems. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 786-800.	5.9	214
20	Variation in the Content of Dietary Fiber and Components Thereof in Wheats in the HEALTHGRAIN Diversity Screen. Journal of Agricultural and Food Chemistry, 2008, 56, 9740-9749.	2.4	211
21	Rice starches. I. Structural aspects provide insight into crystallinity characteristics and gelatinisation behaviour of granular starch. Journal of Cereal Science, 2003, 38, 43-52.	1.8	210
22	An X-ray study of hydrothermally treated potato starch. Carbohydrate Polymers, 2006, 64, 364-375.	5.1	207
23	Ingredient functionality in batter type cake making. Trends in Food Science and Technology, 2013, 30, 6-15.	7.8	202
24	The role of sugar and fat in sugar-snap cookies: Structural and textural properties. Journal of Food Engineering, 2009, 90, 400-408.	2.7	198
25	Effect of milling on colour and nutritional properties of rice. Food Chemistry, 2007, 100, 1496-1503.	4.2	196
26	Wheat (Triticum aestivum L.) Bran in Bread Making: A Critical Review. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 28-42.	5.9	190
27	Rye (Secale cerealeL.) Arabinoxylans: A Critical Review. Journal of Cereal Science, 1996, 24, 1-14.	1.8	189
28	Structural Characterisation of Water-extractable and Water-unextractable Arabinoxylans in Wheat Bran. Journal of Cereal Science, 2002, 35, 315-326.	1.8	187
29	Microbial metabolism and prebiotic potency of arabinoxylan oligosaccharides in the human intestine. Trends in Food Science and Technology, 2007, 18, 64-71.	7.8	187
30	Phytochemical and Dietary Fiber Components in Barley Varieties in the HEALTHGRAIN Diversity Screen. Journal of Agricultural and Food Chemistry, 2008, 56, 9767-9776.	2.4	185
31	Assignments of Proton Populations in Dough and Bread Using NMR Relaxometry of Starch, Gluten, and Flour Model Systems. Journal of Agricultural and Food Chemistry, 2012, 60, 5461-5470.	2.4	182
32	Rice starches. II. Structural aspects provide insight into swelling and pasting properties. Journal of Cereal Science, 2003, 38, 53-59.	1.8	181
33	The effects of malting and mashing on barley protein extractability. Journal of Cereal Science, 2006, 44, 203-211.	1.8	176
34	Structurally Different Wheat-Derived Arabinoxylooligosaccharides Have Different Prebiotic and Fermentation Properties in Rats1,. Journal of Nutrition, 2008, 138, 2348-2355.	1.3	176
35	Comparison of prebiotic effects of arabinoxylan oligosaccharides and inulin in a simulator of the human intestinal microbial ecosystem. FEMS Microbiology Ecology, 2009, 69, 231-242.	1.3	166
36	Mechanism of gliadinâ€“glutenin cross-linking during hydrothermal treatment. Food Chemistry, 2008, 107, 753-760.	4.2	164

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37	Molecular Basis of Processing Wheat Gluten toward Biobased Materials. Biomacromolecules, 2010, 11, 533-541.	2.6	163
38	Amyloseâ€“lipid complexation: a new fractionation method. Carbohydrate Polymers, 2004, 56, 447-458.	5.1	158
39	Impact of Cereal Seed Sprouting on Its Nutritional and Technological Properties: A Critical Review. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 305-328.	5.9	155
40	The role of gluten in a pound cake system: A model approach based on glutenâ€“starch blends. Food Chemistry, 2008, 110, 909-915.	4.2	152
41	Phytochemical and Fiber Components in Oat Varieties in the HEALTHGRAIN Diversity Screen. Journal of Agricultural and Food Chemistry, 2008, 56, 9777-9784.	2.4	152
42	Phytochemicals and Dietary Fiber Components in Rye Varieties in the HEALTHGRAIN Diversity Screen. Journal of Agricultural and Food Chemistry, 2008, 56, 9758-9766.	2.4	150
43	A Critical Look at Prebiotics Within the Dietary Fiber Concept. Annual Review of Food Science and Technology, 2016, 7, 167-190.	5.1	149
44	The impact of the protein network on the pasting and cooking properties of dry pasta products. Food Chemistry, 2010, 120, 371-378.	4.2	147
45	Use of chemical redox agents and exogenous enzymes to modify the protein network during breadmaking â€“ A review. Journal of Cereal Science, 2009, 50, 11-21.	1.8	146
46	Fractionationâ^'Reconstitution Experiments Provide Insight into the Role of Endoxylanases in Bread-Making. Journal of Agricultural and Food Chemistry, 1999, 47, 1870-1877.	2.4	145
47	Effects of dietary arabinoxylan-oligosaccharides (AXOS) and endogenous probiotics on the growth performance, non-specific immunity and gut microbiota of juvenile Siberian sturgeon (AcipenserÂbaerii). Fish and Shellfish Immunology, 2013, 35, 766-775.	1.6	145
48	Impact of Proteins on Pasting and Cooking Properties of Nonparboiled and Parboiled Rice. Cereal Chemistry, 2005, 82, 468-474.	1.1	144
49	Characterization of commercial nanofiltration membranes and comparison with self-made polyethersulfone membranes. Desalination, 2006, 191, 245-253.	4.0	144
50	Arabinoxylanâ€oligosaccharides (AXOS) affect the protein/carbohydrate fermentation balance and microbial population dynamics of the Simulator of Human Intestinal Microbial Ecosystem. Microbial Biotechnology, 2009, 2, 101-113.	2.0	144
51	Rice starches. III. Structural aspects provide insight in amylopectin retrogradation properties and gel texture. Journal of Cereal Science, 2003, 38, 61-68.	1.8	143
52	Enzymatic Hydrolysis of Brewersâ€™ Spent Grain Proteins and Technofunctional Properties of the Resulting Hydrolysates. Journal of Agricultural and Food Chemistry, 2007, 55, 8703-8710.	2.4	138
53	Starch gelatinization and amyloseâ€“lipid interactions during rice parboiling investigated by temperature resolved wide angle X-ray scattering and differential scanning calorimetry. Journal of Cereal Science, 2005, 42, 334-343.	1.8	136
54	Use of Two Endoxylanases with Different Substrate Selectivity for Understanding Arabinoxylan Functionality in Wheat Flour Breadmaking. Cereal Chemistry, 2001, 78, 564-571.	1.1	135

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55	Triticum aestivum Xylanase Inhibitor (TAXI), a New Class of Enzyme Inhibitor Affecting Breadmaking Performance. Journal of Cereal Science, 1999, 30, 39-43.	1.8	129
56	Heat and pH stability of prebiotic arabinoxylooligosaccharides, xylooligosaccharides and fructooligosaccharides. Food Chemistry, 2009, 112, 831-837.	4.2	129
57	The impact of heating and cooling on the physico-chemical properties of wheat glutenâ€“water suspensions. Journal of Cereal Science, 2005, 42, 327-333.	1.8	128
58	The breakage susceptibility of raw and parboiled rice: A review. Journal of Food Engineering, 2013, 117, 304-315.	2.7	127
59	Quantification of in Vivo Colonic Short Chain Fatty Acid Production from Inulin. Nutrients, 2015, 7, 8916-8929.	1.7	127
60	TLXI, a novel typeÂof xylanase inhibitor from wheat (Triticum aestivum) belonging to the thaumatin family. Biochemical Journal, 2007, 403, 583-591.	1.7	125
61	Tolerance of arabinoxylan-oligosaccharides and their prebiotic activity in healthy subjects: a randomised, placebo-controlled cross-over study. British Journal of Nutrition, 2010, 103, 703-713.	1.2	125
62	Acid hydrolysis of native and annealed wheat, potato and pea starchesâ€”DSC melting features and chain length distributions of lintnerised starches. Carbohydrate Research, 1998, 308, 359-371.	1.1	124
63	From Field Barley to Malt: Detection and Specification of Microbial Activity for Quality Aspects. Critical Reviews in Microbiology, 1999, 25, 121-153.	2.7	122
64	Large-scale production and characterisation of wheat bran arabinoxylooligosaccharides. Journal of the Science of Food and Agriculture, 2006, 86, 1722-1731.	1.7	122
65	Wheat gluten amino acid composition analysis by high-performance anion-exchange chromatography with integrated pulsed amperometric detection. Journal of Chromatography A, 2009, 1216, 5557-5562.	1.8	122
66	Alkaline Hydrogen Peroxide Extraction of Wheat Bran Non-starch Polysaccharides. Journal of Cereal Science, 2001, 34, 29-35.	1.8	119
67	Prebiotic effects and intestinal fermentation of cereal arabinoxylans and arabinoxylan oligosaccharides in rats depend strongly on their structural properties and joint presence. Molecular Nutrition and Food Research, 2011, 55, 1862-1874.	1.5	119
68	Proteins of Amaranth (Amaranthus spp.), Buckwheat (Fagopyrum spp.), and Quinoa (Chenopodium spp.): A Food Science and Technology Perspective. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 39-58.	5.9	119
69	Study of hydration properties of wheat bran as a function of particle size. Food Chemistry, 2015, 179, 296-304.	4.2	118
70	Determination of reducing end sugar residues in oligo- and polysaccharides by gasâ€“liquid chromatography. Journal of Chromatography A, 2000, 866, 97-104.	1.8	117
71	Relative Activity of Endoxylanases Towards Water-extractable and Water-unextractable Arabinoxylan. Journal of Cereal Science, 2001, 33, 301-312.	1.8	117
72	The impact of salt and alkali on gluten polymerization and quality of fresh wheat noodles. Journal of Cereal Science, 2014, 60, 507-513.	1.8	114

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73	Structural Basis for Inhibition of Aspergillus niger Xylanase by Triticum aestivum Xylanase Inhibitor-I. Journal of Biological Chemistry, 2004, 279, 36022-36028.	1.6	113
74	Current and forward looking experimental approaches in gluten-free bread making research. Journal of Cereal Science, 2016, 67, 92-111.	1.8	113
75	Contents and Structural Features of Water-Extractable Arabinogalactan in Wheat Flour Fractions. Journal of Agricultural and Food Chemistry, 1997, 45, 1998-2002.	2.4	112
76	Triticum aestivum L. endoxylanase inhibitor (TAXI) consists of two inhibitors, TAXI I and TAXI II, with different specificities. Biochemical Journal, 2001, 353, 239-244.	1.7	111
77	Ultrafiltration and ethanol precipitation for isolation of arabinoxylooligosaccharides with different structures. Carbohydrate Polymers, 2005, 62, 283-292.	5.1	111
78	Oxidative and proteolytic enzyme preparations as promising improvers for oat bread formulations: Rheological, biochemical and microstructural background. Food Chemistry, 2010, 119, 1465-1473.	4.2	110
79	Synthesis of condensed tannins. Part 9. The condensation sequence of leucocyanidin with (+)-catechin and with the resultant procyanidins. Journal of the Chemical Society Perkin Transactions 1, 1983, , 1711.	0.9	109
80	Enzyme and acid resistance of amylose-lipid complexes differing in amylose chain length, lipid and complexation temperature. Carbohydrate Polymers, 2005, 60, 379-389.	5.1	108
81	Dietary Inclusion of Wheat Bran Arabinoxylooligosaccharides Induces Beneficial Nutritional Effects in Chickens. Cereal Chemistry, 2008, 85, 607-613.	1.1	108
82	Biopolymer Interactions, Water Dynamics, and Bread Crumb Firming. Journal of Agricultural and Food Chemistry, 2013, 61, 4646-4654.	2.4	108
83	Effects of a wheat bran extract containing arabinoxylan oligosaccharides on gastrointestinal health parameters in healthy adult human volunteers: a double-blind, randomised, placebo-controlled, cross-over trial. British Journal of Nutrition, 2012, 108, 2229-2242.	1.2	106
84	The combined use of hull-less barley flour and xylanase as a strategy for wheat/hull-less barley flour breads with increased arabinoxylan and (1â†'3,1â†'4)-Î²-D-glucan levels. Journal of Cereal Science, 2004, 40, 257-267.	1.8	104
85	Properties of TAXI-type endoxylanase inhibitors. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2004, 1696, 213-221.	1.1	104
86	Amylopectin Molecular Structure Reflected in Macromolecular Organization of Granular Starch. Biomacromolecules, 2004, 5, 1775-1786.	2.6	104
87	Antifirming Effects of Starch Degrading Enzymes in Bread Crumb. Journal of Agricultural and Food Chemistry, 2009, 57, 2346-2355.	2.4	104
88	Fate of Starch in Food Processing: From Raw Materials to Final Food Products. Annual Review of Food Science and Technology, 2010, 1, 87-111.	5.1	104
89	Physico-Chemical Properties of Cassava Starch. Starch/Staerke, 1998, 50, 58-64.	1.1	103
90	Impact of Browning Reactions and Bran Pigments on Color of Parboiled Rice. Journal of Agricultural and Food Chemistry, 2006, 54, 9924-9929.	2.4	103

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91	Gelatinization of Starch in Excess Water:Â Beyond the Melting of Lamellar Crystallites. A Combined Wide- and Small-Angle X-ray Scattering Study. Biomacromolecules, 2006, 7, 2624-2630.	2.6	103
92	Rational Design of Amyloidâ€Like Fibrillary Structures for Tailoring Food Protein Technoâ€Functionality and Their Potential Health Implications. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 84-105.	5.9	101
93	Arabinoxylan Solubilization and Inhibition of the Barley Malt Xylanolytic System by Wheat During Mashing with Wheat Wholemeal Adjunct: Evidence for a New Class of Enzyme Inhibitors in Wheat. Journal of the American Society of Brewing Chemists, 1997, 55, 153-156.	0.8	100
94	Distribution and Structural Variation of Arabinoxylans in Common Wheat Mill Streams. Journal of Agricultural and Food Chemistry, 1999, 47, 271-275.	2.4	100
95	Contents of dietary fibre components and their relation to associated bioactive components in whole grain wheat samples from the HEALTHGRAIN diversity screen. Food Chemistry, 2013, 136, 1243-1248.	4.2	99
96	Effects of hydrothermal treatments on the rheological properties of potato starch. Carbohydrate Research, 1997, 297, 347-356.	1.1	95
97	Physicochemical and Bread-Making Properties of Low Molecular Weight Wheat-Derived Arabinoxylans. Journal of Agricultural and Food Chemistry, 1998, 46, 4066-4073.	2.4	95
98	Mapping of Saccharomyces cerevisiae metabolites in fermenting wheat straight-dough reveals succinic acid as pH-determining factor. Food Chemistry, 2013, 136, 301-308.	4.2	95
99	Cereal grain fructans: Structure, variability and potential health effects. Trends in Food Science and Technology, 2015, 43, 32-42.	7.8	95
100	Impact of Redox Agents on the Extractability of Gluten Proteins during Bread Making. Journal of Agricultural and Food Chemistry, 2007, 55, 5320-5325.	2.4	91
101	Evaluation of the impact of annealing on gelatinisation at intermediate water content of wheat and potato starches: A differential scanning calorimetry and small angle X-ray scattering study. Carbohydrate Research, 1998, 306, 1-10.	1.1	90
102	The role of gluten in a sugar-snap cookie system: A model approach based on glutenâ€“starch blends. Journal of Cereal Science, 2008, 48, 863-869.	1.8	90
103	A NEW COLOURIMETRIC ASSAY FOR FLAVANOIDS IN PILSNER BEERS. Journal of the Institute of Brewing, 1985, 91, 37-40.	0.8	89
104	Effects of arabinoxylan-oligosaccharides (AXOS) on juvenile Siberian sturgeon (Acipenser baerii) performance, immune responses and gastrointestinal microbial community. Fish and Shellfish Immunology, 2012, 33, 718-724.	1.6	89
105	Amyloseâ€"Lipid Complexes as Controlled Lipid Release Agents during Starch Gelatinization and Pasting. Journal of Agricultural and Food Chemistry, 2006, 54, 1493-1499.	2.4	88
106	Structural properties and gelatinisation characteristics of potato and cassava starches and mutants thereof. Food Hydrocolloids, 2010, 24, 307-317.	5.6	88
107	Starch blends and their physicochemical properties. Starch/Staerke, 2015, 67, 1-13.	1.1	88
108	Arabinoxylooligosaccharides from Wheat Bran Inhibit Salmonella Colonization in Broiler Chickens. Poultry Science, 2008, 87, 2329-2334.	1.5	87

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109	A model approach to starch and protein functionality in a pound cake system. Food Chemistry, 2010, 120, 44-51.	4.2	87
110	Designing New Materials from Wheat Protein. Biomacromolecules, 2004, 5, 1262-1269.	2.6	86
111	How to impact gluten protein network formation during wheat flour dough making. Current Opinion in Food Science, 2019, 25, 88-97.	4.1	86
112	Extensive Dry Ball Milling of Wheat and Rye Bran Leads toin SituProduction of Arabinoxylan Oligosaccharides through Nanoscale Fragmentation. Journal of Agricultural and Food Chemistry, 2009, 57, 8467-8473.	2.4	85
113	A Brief and Informationally Rich Naming System for Oligosaccharide Motifs of Heteroxylans Found in Plant Cell Walls. Australian Journal of Chemistry, 2009, 62, 533.	0.5	84
114	Gelatinisation related structural aspects of small and large wheat starch granules. Carbohydrate Polymers, 2005, 62, 170-181.	5.1	82
115	Functionality of Short Chain Amyloseâ^'Lipid Complexes in Starchâ^'Water Systems and Their Impact on in Vitro Starch Degradation. Journal of Agricultural and Food Chemistry, 2010, 58, 1939-1945.	2.4	81
116	A Simple and Accurate Method for Determining Wheat Grain Fructan Content and Average Degree of Polymerization. Journal of Agricultural and Food Chemistry, 2012, 60, 2102-2107.	2.4	81
117	Occurrence and functional significance of secondary carbohydrate binding sites in glycoside hydrolases. Critical Reviews in Biotechnology, 2012, 32, 93-107.	5.1	80
118	Prebiotic effects of arabinoxylan oligosaccharides on juvenile Siberian sturgeon (Acipenser) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 387 Microbiology Ecology, 2013, 86, 357-371.	1.3	80
119	Endogenous redox agents and enzymes that affect protein network formation during breadmaking â€“ A review. Journal of Cereal Science, 2009, 50, 1-10.	1.8	79
120	Reaction Kinetics of Gliadinâ^'Glutenin Cross-Linking in Model Systems and in Bread Making. Journal of Agricultural and Food Chemistry, 2008, 56, 10660-10666.	2.4	78
121	Lipases and Their Functionality in the Production of Wheatâ€Based Food Systems. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 978-989.	5.9	78
122	Physicochemical properties of potato and cassava starches and their mutants in relation to their structural properties. Food Hydrocolloids, 2010, 24, 424-433.	5.6	77
123	Environment and Genotype Effects on the Content of Dietary Fiber and Its Components in Wheat in the HEALTHGRAIN Diversity Screen. Journal of Agricultural and Food Chemistry, 2010, 58, 9353-9361.	2.4	76
124	Combined meta-genomics analyses unravel candidate genes for the grain dietary fiber content in bread wheat (Triticum aestivum L.). Functional and Integrative Genomics, 2011, 11, 71-83.	1.4	76
125	Succinic acid in levels produced by yeast (Saccharomyces cerevisiae) during fermentation strongly impacts wheat bread dough properties. Food Chemistry, 2014, 151, 421-428.	4.2	76
126	Carotenoids in Raw and Parboiled Brown and Milled Rice. Journal of Agricultural and Food Chemistry, 2008, 56, 11914-11919.	2.4	75

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127	Triticum aestivum L. endoxylanase inhibitor (TAXI) consists of two inhibitors, TAXI I and TAXI II, with different specificities. Biochemical Journal, 2001, 353, 239.	1.7	74
128	Potential role of glycosidase inhibitors in industrial biotechnological applications. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2004, 1696, 275-287.	1.1	74
129	The Influence of Prebiotic Arabinoxylan Oligosaccharides on Microbiota Derived Uremic Retention Solutes in Patients with Chronic Kidney Disease: A Randomized Controlled Trial. PLoS ONE, 2016, 11, e0153893.	1.1	74
130	Occurrence of proteinaceous endoxylanase inhibitors in cereals. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2004, 1696, 193-202.	1.1	73
131	Effects of Genotype and Environment on the Content and Composition of Phytochemicals and Dietary Fiber Components in Rye in the HEALTHGRAIN Diversity Screen. Journal of Agricultural and Food Chemistry, 2010, 58, 9372-9383.	2.4	73
132	Structural features and feruloylation modulate the fermentability and evolution of antioxidant properties of arabinoxylanoligosaccharides during in vitro fermentation by human gut derived microbiota. Journal of Functional Foods, 2014, 10, 1-12.	1.6	73
133	Structural analysis of a glycoside hydrolase family 43 arabinoxylan arabinofuranohydrolase in complex with xylotetraose reveals a different binding mechanism compared with other members of the same family. Biochemical Journal, 2009, 418, 39-47.	1.7	72
134	Technologies for enhanced exploitation of the health-promoting potential of cereals. Trends in Food Science and Technology, 2012, 25, 78-86.	7.8	72
135	Element distribution and iron speciation in mature wheat grains (Triticum aestivum L.) using synchrotron Xâ€ray fluorescence microscopy mapping and Xâ€ray absorption nearâ€edge structure (XANES) imaging. Plant, Cell and Environment, 2016, 39, 1835-1847.	2.8	72
136	Effects of dietary inclusion of xylooligoâ€•saccharides, arabinoxylooligosacchaâ€•rides and soluble arabinoxylan on the microbial composition of caecal contents of chickens. Journal of the Science of Food and Agriculture, 2008, 88, 2517-2522.	1.7	71
137	Impact of parboiling conditions on Maillard precursors and indicators in long-grain rice cultivars. Food Chemistry, 2008, 110, 916-922.	4.2	71
138	Amylase action pattern on starch polymers. Biologia (Poland), 2008, 63, 989-999.	0.8	71
139	Effects of genotype, harvest year and genotype-by-harvest year interactions on arabinoxylan, endoxylanase activity and endoxylanase inhibitor levels in wheat kernels. Journal of Cereal Science, 2008, 47, 180-189.	1.8	71
140	In Vitro Fermentation of Arabinoxylan Oligosaccharides and Low Molecular Mass Arabinoxylans with Different Structural Properties from Wheat (Triticum aestivum L.) Bran and Psyllium (Plantago ovata) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	2.4	71
141	Solubilisation and Changes in Molecular Weight Distribution of Arabinoxylans and Protein in Wheat Flours During Bread-Making, and the Effects of Endogenous Arabinoxylan Hydrolysing Enzymes. Journal of Cereal Science, 1997, 26, 55-66.	1.8	70
142	Grain-associated xylanases: occurrence, variability, and implications for cereal processing. Trends in Food Science and Technology, 2009, 20, 495-510.	7.8	70
143	Î²-Elimination reactions and formation of covalent cross-links in gliadin during heating at alkaline pH. Journal of Cereal Science, 2010, 52, 362-367.	1.8	70
144	Foaming Properties of Wheat Gliadin. Journal of Agricultural and Food Chemistry, 2011, 59, 1370-1375.	2.4	70

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145	Extractability and chromatographic separation of rice endosperm proteins. Journal of Cereal Science, 2006, 44, 68-74.	1.8	69
146	Relative contribution of wheat flour constituents to Solvent Retention Capacity profiles of European wheats. Journal of Cereal Science, 2011, 53, 312-318.	1.8	68
147	Arabinoxylan and Arabinoxylan Hydrolysing Activities in Barley Malts and Worts Derived from Them. Journal of Cereal Science, 1997, 26, 67-74.	1.8	67
148	Characterisation of three starch degrading enzymes: Thermostable Î²-amylase, maltotetraogenic and maltogenic Î±-amylases. Food Chemistry, 2012, 135, 713-721.	4.2	67
149	Pasting properties of blends of potato, rice and maize starches. Food Hydrocolloids, 2014, 41, 298-308.	5.6	67
150	Purification and Characterization of a Î²-D-Xylosidase and an Endo-Xylanase from Wheat Flour. Plant Physiology, 1997, 113, 377-386.	2.3	66
151	Substrate specificity of three recombinant Î±-l-arabinofuranosidases from Bifidobacterium adolescentis and their divergent action on arabinoxylan and arabinoxylan oligosaccharides. Biochemical and Biophysical Research Communications, 2010, 402, 644-650.	1.0	66
152	Formation and reshuffling of disulfide bonds in bovine serum albumin demonstrated using tandem mass spectrometry with collision-induced and electron-transfer dissociation. Scientific Reports, 2015, 5, 12210.	1.6	66
153	Effect of Processing Conditions on Color Change of Brown and Milled Parboiled Rice. Cereal Chemistry, 2006, 83, 80-85.	1.1	65
154	Wheat (Triticum aestivum L. and T. turgidum L. ssp. durum) Kernel Hardness: II. Implications for Endâ€Product Quality and Role of Puroindolines Therein. Comprehensive Reviews in Food Science and Food Safety, 2013, 12, 427-438.	5.9	65
155	Variation in the degree of D-Xylose substitution in arabinoxylans extracted from a European wheat flour. Journal of Cereal Science, 1995, 22, 73-84.	1.8	64
156	Potential physiological role of plant glycosidase inhibitors. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2004, 1696, 265-274.	1.1	64
157	Crystallographic analysis shows substrate binding at the â^'3 to +1 active-site subsites and at the surface of glycoside hydrolase family 11 endo-1,4-Î²-xylanases. Biochemical Journal, 2008, 410, 71-79.	1.7	64
158	Isolation of cereal arabinogalactan-peptides and structural comparison of their carbohydrate and peptide moieties. Journal of Cereal Science, 2005, 41, 59-67.	1.8	63
159	Extractability and chemical and enzymic degradation of psyllium (Plantago ovata Forsk) seed husk arabinoxylans. Food Chemistry, 2009, 112, 812-819.	4.2	63
160	Study of grain cell wall structures by microscopic analysis with four different staining techniques. Journal of Cereal Science, 2011, 54, 363-373.	1.8	63
161	Effects of wheat bran extract rich in arabinoxylan oligosaccharides and resistant starch on overnight glucose tolerance and markers of gut fermentation in healthy young adults. European Journal of Nutrition, 2016, 55, 1661-1670.	1.8	63
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