

Thomas Becker

List of Publications by Year in descending order

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222
papers

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101543

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all docs

223
docs citations

223
times ranked

4327
citing authors

#	ARTICLE	IF	CITATIONS
1	Possibilities to increase the quality in gluten-free bread production: an overview. <i>European Food Research and Technology</i> , 2012, 235, 195-208.	3.3	195
2	Teff (<i>Eragrostis tef</i>) as a raw material for malting, brewing and manufacturing of gluten-free foods and beverages: a review. <i>Journal of Food Science and Technology</i> , 2014, 51, 2881-2895.	2.8	169
3	Starch-gluten interactions during gelatinization and its functionality in dough like model systems. <i>Food Hydrocolloids</i> , 2016, 54, 196-201.	10.7	137
4	Starch gelatinization and its complexity for analysis. <i>Starch/Staerke</i> , 2015, 67, 30-41.	2.1	132
5	<i>Humulus lupulus</i> - a story that begs to be told. A review. <i>Journal of the Institute of Brewing</i> , 2014, 120, n/a-n/a.	2.3	107
6	Volume and texture improvement of gluten-free bread using quinoa white flour. <i>Journal of Cereal Science</i> , 2014, 59, 41-47.	3.7	103
7	Protein changes during malting and brewing with focus on haze and foam formation: a review. <i>European Food Research and Technology</i> , 2011, 232, 191-204.	3.3	102
8	Protein network analysis – A new approach for quantifying wheat dough microstructure. <i>Food Research International</i> , 2016, 89, 812-819.	6.2	97
9	Impact of sodium chloride on wheat flour dough for yeast-leavened products. I. Rheological attributes. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 585-592.	3.5	91
10	Structural analysis of fructans produced by acetic acid bacteria reveals a relation to hydrocolloid function. <i>Carbohydrate Polymers</i> , 2013, 92, 1234-1242.	10.2	87
11	Phenolic Substances in Beer: Structural Diversity, Reactive Potential and Relevance for Brewing Process and Beer Quality. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 953-988.	11.7	85
12	Common wheat (<i>Triticum aestivum</i> L.) and its use as a brewing cereal - a review. <i>Journal of the Institute of Brewing</i> , 2014, 120, 1-15.	2.3	83
13	Turbidity and Haze Formation in Beer - Insights and Overview. <i>Journal of the Institute of Brewing</i> , 2010, 116, 360-368.	2.3	81
14	Effect of structurally different microbial homoexopolysaccharides on the quality of gluten-free bread. <i>European Food Research and Technology</i> , 2012, 235, 139-146.	3.3	80
15	Significant amino acids in aroma compound profiling during yeast fermentation analyzed by PLS regression. <i>LWT - Food Science and Technology</i> , 2013, 51, 423-432.	5.2	79
16	Flavor impacts of glycerol in the processing of yeast fermented beverages: a review. <i>Journal of Food Science and Technology</i> , 2015, 52, 7588-7598.	2.8	79
17	Flavor of lactic acid fermented malt based beverages: Current status and perspectives. <i>Trends in Food Science and Technology</i> , 2016, 54, 37-51.	15.1	73
18	Wheat Dough Microstructure: The Relation Between Visual Structure and Mechanical Behavior. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 369-382.	10.3	70

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19	Comparison of beer quality attributes between beers brewed with 100% barley malt and 100% barley raw material. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 803-813.	3.5	67
20	Starch reâ€crystallization kinetics as a function of various cations. <i>Starch/Staerke</i> , 2011, 63, 792-800.	2.1	60
21	Impact of quinoa bran on gluten-free dough and bread characteristics. <i>European Food Research and Technology</i> , 2014, 239, 767-775.	3.3	55
22	Modification of the rheological behavior of amaranth (<i>Amaranthus hypochondriacus</i>) dough. <i>Journal of Cereal Science</i> , 2010, 51, 350-356.	3.7	52
23	Impact of arabinoxylan addition on protein microstructure formation in wheat and rye dough. <i>Journal of Food Engineering</i> , 2015, 154, 10-16.	5.2	51
24	Key volatile aroma compounds of lactic acid fermented malt based beverages â€“ impact of lactic acid bacteria strains. <i>Food Chemistry</i> , 2017, 229, 565-573.	8.2	51
25	Future Aspects of Bioprocess Monitoring. <i>Advances in Biochemical Engineering/Biotechnology</i> , 2006, 105, 249-293.	1.1	48
26	Isolation of quinoa protein by milling fractionation and solvent extraction. <i>Food and Bioprocess Processing</i> , 2015, 96, 20-26.	3.6	48
27	Fibres of milling and fruit processing by-products in gluten-free bread making: A review of hydration properties, dough formation and quality-improving strategies. <i>Food Chemistry</i> , 2020, 306, 125451.	8.2	47
28	Introducing a Virtual Assistant to the Lab: A Voice User Interface for the Intuitive Control of Laboratory Instruments. <i>SLAS Technology</i> , 2018, 23, 476-482.	1.9	46
29	Characterization of the macromolecular and sensory profile of non-alcoholic beers produced with various methods. <i>Food Research International</i> , 2019, 116, 508-517.	6.2	45
30	Classification of starch-gluten networks into a viscoelastic liquid or solid, based on rheological aspects â€” A review. <i>International Journal of Biological Macromolecules</i> , 2019, 136, 1018-1025.	7.5	42
31	Physical Methods for Dealcoholization of Beverage Matrices and their Impact on Quality Attributes. <i>ChemBioEng Reviews</i> , 2017, 4, 310-326.	4.4	41
32	The production of gluten-free beer: Degradation of hordeins during malting and brewing and the application of modern process technology focusing on endogenous malt peptidases. <i>Trends in Food Science and Technology</i> , 2017, 67, 129-138.	15.1	41
33	3D printing and additive manufacturing of cereal-based materials: Quality analysis of starch-based systems using a camera-based morphological approach. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 63, 102384.	5.6	39
34	Effects of Acidification, Sodium Chloride, and Moisture Levels on Wheat Dough: I. Modeling of Rheological and Microstructural Properties. <i>Food Biophysics</i> , 2012, 7, 190-199.	3.0	38
35	Impact of sodium chloride on wheat flour dough for yeastâ€cleavened products. II. Baking quality parameters and their relationship. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 299-306.	3.5	38
36	Identification of <i>Lactobacillus curvatus</i> TMW 1.624 dextranucrase and comparative characterization with <i>Lactobacillus reuteri</i> TMW 1.106 and <i>Lactobacillus animalis</i> TMW 1.971 dextranucrases. <i>Food Microbiology</i> , 2013, 34, 52-61.	4.2	38

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37	The response of rice grain quality to ozone exposure during growth depends on ozone level and genotype. <i>Environmental Pollution</i> , 2012, 163, 199-206.	7.5	37
38	Effects of selected lactic acid bacteria on the characteristics of amaranth sourdough. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 2326-2332.	3.5	36
39	Mechanical wheat flour modification and its effect on protein network structure and dough rheology. <i>Food Chemistry</i> , 2018, 248, 296-303.	8.2	36
40	DETECTION OF THE RED PALM WEEVIL<i>RHYNCHOPHORUS FERRUGINEUS</i> USING ITS BIOACOUSTICS FEATURES. <i>Bioacoustics</i> , 2010, 19, 177-194.	1.7	34
41	Influence of malting and lactic acid fermentation on functional bioactive components in cereal-based raw materials: a review paper. <i>International Journal of Food Science and Technology</i> , 2016, 51, 14-22.	2.7	34
42	Investigating on the fermentation behavior of six lactic acid bacteria strains in barley malt wort reveals limitation in key amino acids and buffer capacity. <i>Food Microbiology</i> , 2018, 73, 245-253.	4.2	34
43	Strategies for the aeration of gluten-free bread – A review. <i>Trends in Food Science and Technology</i> , 2015, 46, 75-84.	15.1	33
44	Application of a modified GA, ACO and a random search procedure to solve the production scheduling of a case study bakery. <i>Expert Systems With Applications</i> , 2014, 41, 5882-5891.	7.6	32
45	Effect of amino acid supply on the transcription of flavour-related genes and aroma compound production during lager yeast fermentation. <i>LWT - Food Science and Technology</i> , 2015, 63, 289-297.	5.2	31
46	Structural, textural and sensory impact of sodium reduction on long fermented pizza. <i>Food Chemistry</i> , 2017, 234, 398-407.	8.2	31
47	Sensory design in food 3D printing – Structuring, texture modulation, taste localization, and thermal stabilization. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 72, 102743.	5.6	30
48	Forced into aging: Analytical prediction of the flavor-stability of lager beer. A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2642-2653.	10.3	29
49	Fundamental characterization of wheat gluten. <i>European Food Research and Technology</i> , 2021, 247, 985-997.	3.3	29
50	Influence of the range of molecular weight distribution of beer components on the intensity of palate fullness. <i>European Food Research and Technology</i> , 2013, 236, 65-75.	3.3	27
51	Processing of bottom-fermented gluten-free beer-like beverages based on buckwheat and quinoa malt with chemical and sensory characterization. <i>Journal of the Institute of Brewing</i> , 2014, 120, n/a-n/a.	2.3	27
52	Common wheat (<i>Triticum aestivum</i> L.): evaluating microstructural changes during the malting process by using confocal laser scanning microscopy and scanning electron microscopy. <i>European Food Research and Technology</i> , 2015, 241, 239-252.	3.3	27
53	A smart device application for the automated determination of <i>E. coli</i> colonies on agar plates. <i>Engineering in Life Sciences</i> , 2017, 17, 959-966.	3.6	27
54	A New Validation of Relevant Substances for the Evaluation of Beer Aging Depending on the Employed Boiling System. <i>Journal of the Institute of Brewing</i> , 2010, 116, 41-48.	2.3	26

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55	Influence of the malting parameters on the haze formation of beer after filtration. <i>European Food Research and Technology</i> , 2011, 233, 587-597.	3.3	26
56	Differential transcribed yeast genes involved in flavour formation and its associated amino acid metabolism during brewery fermentation. <i>European Food Research and Technology</i> , 2014, 239, 421-439.	3.3	26
57	Gluten Polymer Networksâ€™A Microstructural Classification in Complex Systems. <i>Polymers</i> , 2018, 10, 617.	4.5	26
58	Challenges in the Development of Soft Sensors for Bioprocesses: A Critical Review. <i>Frontiers in Bioengineering and Biotechnology</i> , 2021, 9, 722202.	4.1	26
59	An overview of separation methods in starch analysis: The importance of size exclusion chromatography and field flow fractionation. <i>Starch/Staerke</i> , 2012, 64, 683-695.	2.1	25
60	Influence of malting conditions on sorghum (<i>Sorghum bicolor</i> (L.) Moench) as a raw material for fermented beverages. <i>Food Science and Technology International</i> , 2014, 20, 453-463.	2.2	25
61	Development and Application of an Additively Manufactured Calcium Chloride Nebulizer for Alginate 3D-Bioprinting Purposes. <i>Journal of Functional Biomaterials</i> , 2018, 9, 63.	4.4	25
62	A case study on using evolutionary algorithms to optimize bakery production planning. <i>Expert Systems With Applications</i> , 2013, 40, 6837-6847.	7.6	24
63	Effect of mechanically modified wheat flour on dough fermentation properties and bread quality. <i>European Food Research and Technology</i> , 2017, 243, 287-296.	3.3	24
64	Formation of 3-deoxyglucosone in the malting process. <i>Food Chemistry</i> , 2019, 290, 187-195.	8.2	24
65	Large-Scale Study on Beer Filtration with Combined Filter Aid Additions to Cellulose Fibres. <i>Journal of the Institute of Brewing</i> , 2011, 117, 314-328.	2.3	23
66	Selection of a new <i>Saccharomyces</i> yeast to enhance relevant sorghum beer aroma components, higher alcohols and esters. <i>Food Microbiology</i> , 2019, 83, 181-186.	4.2	23
67	Definition of network types â€™ Prediction of dough mechanical behaviour under shear by gluten microstructure. <i>Scientific Reports</i> , 2019, 9, 4700.	3.3	23
68	Technological and Analytical Methods for Arabinoxylan Quantification from Cereals. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 999-1011.	10.3	22
69	Effects of Acidification, Sodium Chloride, and Moisture Levels on Wheat Dough: II. Modeling of Bread Texture and Staling Kinetics. <i>Food Biophysics</i> , 2012, 7, 200-208.	3.0	21
70	Sodium chloride â€™ sensory, preserving and technological impact on yeastâ€™leavened products. <i>International Journal of Food Science and Technology</i> , 2012, 47, 1798-1807.	2.7	21
71	Characterization of polymeric substance classes in cereal-based beverages using asymmetrical flow field-flow fractionation with a multi-detection system. <i>Analytical and Bioanalytical Chemistry</i> , 2017, 409, 5723-5734.	3.7	21
72	Determination of cleaning end of dairy protein fouling using an online system combining ultrasonic and classification methods. <i>Food and Bioprocess Technology</i> , 2014, 7, 506-515.	4.7	20

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73	Î2-d-Glucosidase as a key enzyme for sorghum cyanogenic glucoside (dhurrin) removal and beer bioflavouring. <i>Food and Chemical Toxicology</i> , 2016, 97, 217-223.	3.6	20
74	Staining methods for dough systems – Impact on microstructure and functionality. <i>LWT - Food Science and Technology</i> , 2018, 88, 139-145.	5.2	20
75	Effect of Drying Temperature and Time on Alpha-Amylase, Beta-Amylase, Limit Dextrinase Activities and Dimethyl Sulphide Level of Teff (<i>Eragrostis tef</i>) Malt. <i>Food and Bioprocess Technology</i> , 2013, 6, 3462-3472.	4.7	19
76	Technological influence on sensory stability and antioxidant activity of beers measured by ORAC and FRAP. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6628-6637.	3.5	19
77	Investigation of fermentation conditions for teff (<i>Eragrostis tef</i>) malt-wort by <i>Lactobacillus amylolyticus</i> . <i>LWT - Food Science and Technology</i> , 2015, 61, 164-171.	5.2	18
78	Scale-up of Dry Hopping Trials: Importance of Scale for Aroma and Taste Perceptions. <i>Chemie-Ingenieur-Technik</i> , 2016, 88, 1955-1965.	0.8	18
79	A normalized texture profile analysis approach to evaluate firming kinetics of bread crumbs independent from its initial texture. <i>Journal of Cereal Science</i> , 2018, 81, 147-152.	3.7	18
80	Impact of altered starch functionality on wheat dough microstructure and its elongation behaviour. <i>Food Chemistry</i> , 2019, 290, 64-71.	8.2	18
81	Impact of Storing Condition on Staling and Microbial Spoilage Behavior of Bread and Their Contribution to Prevent Food Waste. <i>Foods</i> , 2021, 10, 76.	4.3	18
82	Malting process optimization of spelt (<i>Triticum spelta</i> L.) for the brewing process. <i>LWT - Food Science and Technology</i> , 2013, 50, 99-109.	5.2	17
83	Hybrid data model for the improvement of an ultrasonic-based gravity measurement system. <i>Food Control</i> , 2002, 13, 223-233.	5.5	16
84	Effect of teff (<i>Eragrostis tef</i>) variety and storage on malt quality attributes. <i>Journal of the Institute of Brewing</i> , 2013, 119, 64-70.	2.3	16
85	Protein Modifications and Metabolic Changes Taking Place during the Malting of Common Wheat (<i>Triticum Aestivum</i> L.). <i>Journal of the American Society of Brewing Chemists</i> , 2013, 71, 153-160.	1.1	16
86	Compositional Changes and Baking Performance of Rye Dough As Affected by Microbial Transglutaminase and Xylanase. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5751-5758.	5.2	16
87	Wheat dough imitating artificial dough system based on hydrocolloids and glass beads. <i>Journal of Food Engineering</i> , 2018, 223, 144-151.	5.2	16
88	Aroma and color development during the production of specialty malts: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 4816-4840.	11.7	16
89	Possibilities to derive empirical dough characteristics from fundamental rheology. <i>Trends in Food Science and Technology</i> , 2016, 57, 1-10.	15.1	15
90	Gluten-specific peptidase activity of barley as affected by germination and its impact on gluten degradation. <i>Journal of Cereal Science</i> , 2016, 68, 93-99.	3.7	15

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91	On the assessments of arabinoxylan localization and enzymatic modifications for enhanced protein networking and its structural impact on rye dough and bread. <i>Food Chemistry</i> , 2017, 229, 178-187.	8.2	15
92	Chemometric modeling of palate fullness in lager beers. <i>Food Chemistry</i> , 2021, 342, 128253.	8.2	15
93	An Innovative Micro-Modelling of Simultaneous Heat and Moisture Transfer during Bread Baking Using the Lattice Boltzmann Method. <i>Food Biophysics</i> , 2010, 5, 161-176.	3.0	14
94	Quantification in starch microstructure as a function of baking time. <i>Procedia Food Science</i> , 2011, 1, 145-152.	0.6	14
95	Ultrasonic characterization of aqueous solutions with varying sugar and ethanol content using multivariate regression methods. <i>Journal of Chemometrics</i> , 2011, 25, 216-223.	1.3	14
96	Development of fibre-enriched wheat breads: impact of recovered agroindustrial by-products on physicochemical properties of dough and bread characteristics. <i>European Food Research and Technology</i> , 2017, 243, 1973-1988.	3.3	14
97	Thermally induced gluten modification observed with rheology and spectroscopies. <i>International Journal of Biological Macromolecules</i> , 2021, 173, 26-33.	7.5	14
98	Phenotypical and molecular characterization of yeast content in the starter of "Tchoukoutou," a Beninese African sorghum beer. <i>European Food Research and Technology</i> , 2016, 242, 2147-2160.	3.3	13
99	Additive manufactured customizable labware for biotechnological purposes. <i>Engineering in Life Sciences</i> , 2017, 17, 931-939.	3.6	13
100	Structure stabilization in starch-quinoa bran doughs: The role of water availability and gelatinization. <i>Carbohydrate Polymers</i> , 2017, 174, 1018-1025.	10.2	13
101	Surface Energy of Food Contact Materials and Its Relation to Wheat Dough Adhesion. <i>Food and Bioprocess Technology</i> , 2021, 14, 1142-1154.	4.7	13
102	The Self-Enforcing Starch "Gluten System" Strain-Dependent Effects of Yeast Metabolites on the Polymeric Matrix. <i>Polymers</i> , 2021, 13, 30.	4.5	13
103	Impact of Different Hop Compounds on the Overfoaming Volume of Beer Caused by Primary Gushing. <i>Journal of the Institute of Brewing</i> , 2010, 116, 459-463.	2.3	12
104	Effects of yeast and maltose concentration on ultrasonic velocity and attenuation coefficient and its application for process monitoring. <i>Engineering in Life Sciences</i> , 2014, 14, 433-441.	3.6	12
105	Influence of 3-DG as a Key Precursor Compound on Aging of Lager Beers. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3732-3740.	5.2	12
106	Understanding the Impact of Industrial Stress Conditions on Replicative Aging in <i>Saccharomyces cerevisiae</i> . <i>Frontiers in Fungal Biology</i> , 2021, 2, .	2.0	12
107	A Comprehensive Evaluation of Flavor Instability of Beer (Part 2): The Influence of De Novo Formation of Aging Aldehydes. <i>Foods</i> , 2021, 10, 2668.	4.3	12
108	Bioprocess monitoring and control via adaptive sensor calibration. <i>Engineering in Life Sciences</i> , 2011, 11, 402-416.	3.6	11

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109	Thermal stability of starch degrading enzymes of teff (<i>Eragrostis tef</i>) malt during isothermal mashing. <i>Process Biochemistry</i> , 2013, 48, 1928-1932.	3.7	11
110	Use of Polyphenol-Rich Hop Products to Reduce Sunstruck Flavor in Beer. <i>Journal of the American Society of Brewing Chemists</i> , 2015, 73, 228-235.	1.1	11
111	A Vision System for Surface Homogeneity Analysis of Dough Based on the Grey Level Co-occurrence Matrix (<sc>GLCM</sc>) for Optimum Kneading Time Prediction. <i>Journal of Food Process Engineering</i> , 2016, 39, 166-177.	2.9	11
112	Direct link between specific structural levels of starch and hydration properties. <i>Carbohydrate Polymers</i> , 2018, 181, 159-166.	10.2	11
113	Concentration dependent rate constants of sodium substitute functionalities during wheat dough development. <i>Food Research International</i> , 2019, 116, 346-353.	6.2	11
114	Studies on the mashing conditions of teff (<i><sc>E</sc>ragrostis tef</i>) malt as a raw material for lactic acid-fermented gluten-free beverage. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2032-2037.	2.7	10
115	Comparative Study of the Contribution of Hop (<i>Humulus Lupulus</i> L.) Hard Resins Extracted from Different Hop Varieties to Beer Quality Parameters. <i>Journal of the American Society of Brewing Chemists</i> , 2015, 73, 115-123.	1.1	10
116	Online yeast propagation process monitoring and control using an intelligent automatic control system. <i>Engineering in Life Sciences</i> , 2015, 15, 83-95.	3.6	10
117	Foam stabilization during processing of starch-based dough systems. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 39, 267-274.	5.6	10
118	Characterizing the impact of starch and gluten-induced alterations on gelatinization behavior of physically modified model dough. <i>Food Chemistry</i> , 2019, 301, 125276.	8.2	10
119	Inhomogeneity in the lauter tun: a chromatographic view. <i>European Food Research and Technology</i> , 2019, 245, 521-533.	3.3	10
120	Flavor stability assessment of lager beer: what we can learn by comparing established methods. <i>European Food Research and Technology</i> , 2020, 246, 1105-1118.	3.3	10
121	Gelatinization or Pasting? The Impact of Different Temperature Levels on the Saccharification Efficiency of Barley Malt Starch. <i>Foods</i> , 2021, 10, 1733.	4.3	10
122	A Comprehensive Evaluation of Flavor Instability of Beer (Part 1): Influence of Release of Bound State Aldehydes. <i>Foods</i> , 2021, 10, 2432.	4.3	10
123	Implementation of a novel tool to quantify dough microstructure. <i>Procedia Food Science</i> , 2011, 1, 1-6.	0.6	9
124	Determination of the influence of starch sources and mashing procedures on the range of the molecular weight distribution of beer using field-flow fractionation. <i>Journal of the Institute of Brewing</i> , 2013, 119, n/a-n/a.	2.3	9
125	Critical process parameter of alcoholic yeast fermentation: speed of sound and density in the temperature range 5-30°C. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2441-2448.	2.7	9
126	Sensitization to Beer Ingredients in Chinese Individuals with Beer Allergy: A Clinical Study of 20 Cases. <i>International Archives of Allergy and Immunology</i> , 2014, 163, 135-141.	2.1	9

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127	Ultrasound-based, in-line monitoring of anaerobe yeast fermentation: model, sensor design and process application. <i>International Journal of Food Science and Technology</i> , 2016, 51, 710-719.	2.7	9
128	Production and application of barley malt extract with high peptidase activity for the degradation of gluten in wort. <i>European Food Research and Technology</i> , 2016, 242, 585-597.	3.3	9
129	Mechanically and Thermally Induced Degradation and Modification of Cereal Biopolymers during Grinding. <i>Polymers</i> , 2019, 11, 448.	4.5	9
130	Online sensor validation in sensor networks for bioprocess monitoring using swarm intelligence. <i>Analytical and Bioanalytical Chemistry</i> , 2020, 412, 2165-2175.	3.7	9
131	Key constituents, flavour profiles and specific sensory evaluation of wheat style non-alcoholic beers depending on their production method. <i>Journal of the Institute of Brewing</i> , 2021, 127, 262-272.	2.3	9
132	Hardness targeted design and modulation of food textures in the elastic-regime using 3D printing of closed-cell foams in point lattice systems. <i>Journal of Food Engineering</i> , 2022, 320, 110942.	5.2	9
133	The influence of serial repitching of <i>Saccharomyces pastorianus</i> on its karyotype and protein profile during the fermentation of gluten-free buckwheat and quinoa wort. <i>International Journal of Food Microbiology</i> , 2014, 185, 93-102.	4.7	8
134	Part III: the influence of serial repitching of <i>Saccharomyces pastorianus</i> on the production dynamics of some important aroma compounds during the fermentation of barley and gluten-free buckwheat and quinoa wort. <i>Journal of the Institute of Brewing</i> , 2015, 121, 387-399.	2.3	8
135	Development of wheat dough by means of shearing. <i>Journal of Food Engineering</i> , 2017, 201, 1-8.	5.2	8
136	Analytical Characterization of the Hydrolysis of Barley Malt Macromolecules During Enzymatic Degradation Over Time Using AF4/MALS/RI. <i>Journal of Food Science</i> , 2017, 82, 1326-1332.	3.1	8
137	<i>Fusarium</i> Species on Barley Malt: Is Visual Assessment an Appropriate Tool for Detection?. <i>Cereal Chemistry</i> , 2017, 94, 659-669.	2.2	8
138	Optimized analytical parameters for the viscometric determination of pasting temperatures of barley malt. <i>Food Hydrocolloids</i> , 2017, 62, 149-157.	10.7	8
139	Maltose formation in wheat dough depending on mechanical starch modification and dough hydration. <i>Carbohydrate Polymers</i> , 2018, 185, 153-158.	10.2	8
140	High-Pressure Treatment of Non-Hydrated Flour Affects Structural Characteristics and Hydration. <i>Foods</i> , 2018, 7, 78.	4.3	8
141	Advances in the development of wheat dough and bread by means of shearing. <i>Journal of Food Engineering</i> , 2019, 247, 136-143.	5.2	8
142	Influence of particle size uniformity on the filter cake resistance of physically and chemically modified fine particles. <i>Separation and Purification Technology</i> , 2021, 272, 118966.	7.9	8
143	Time-of-flight prediction for fermentation process monitoring. <i>Engineering in Life Sciences</i> , 2011, 11, 417-428.	3.6	7
144	Protein Profile Characterization of Hop (<i>Humulus Lupulus</i> L.) Varieties. <i>Journal of the American Society of Brewing Chemists</i> , 2014, 72, 184-191.	1.1	7

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145	Optimisation of fermentation conditions for probiotication of sorghum wort by <i>Lactobacillus acidophilus</i> . International Journal of Food Science and Technology, 2015, 50, 2271-2279.	2.7	7
146	Comparison of Foam Analysis Methods and the Impact of Beer Components on Foam Stability. Journal of the American Society of Brewing Chemists, 2015, 73, 170-178.	1.1	7
147	Variation of sunstruck flavor-related substances in malted barley, triticale and spelt. European Food Research and Technology, 2016, 242, 11-23.	3.3	7
148	Influence of Malting on the Protein Composition of Triticale (<i>Triticosecale</i> Wittmack) <i>Trigold</i> TM . Cereal Chemistry, 2016, 93, 10-19.	2.2	7
149	Determination of bubble size distribution in gas-liquid two-phase systems via an ultrasound-based method. Engineering in Life Sciences, 2017, 17, 653-663.	3.6	7
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