

## 1. Referee reviewed publications, Maud Langton

- 2016 Zhao, X., Vázquez-Gutiérrez, J.L., Johansson, D.P., Landberg, R. Langton, M. Yellow mealworm protein for food purposes - extraction and functional properties PLOS ONE, DOI:10.1371/journal.pone.0147791 , February 3, 2016
- 2016 Camilla Öhgren, Nieves Fabregat, Maud Langton Quality of bread baked from frozen dough -effects of rye, and sugar content, kneading time and proofing profile LWT - Food Science and Technology, 68, 626-633, May 2016, <http://dx.doi.org/10.1016/j.lwt.2015.12.069>
- 2016 José L Vázquez-Gutiérrez; Daniel Johansson, Maud Langton., Effects of added inulin and wheat gluten on structure of rye porridge LWT - Food Science and Technology, Volume 66, March 2016, Pages 211–216, doi:10.1016/j.lwt.2015.10.034.
- 2015 Steglich, Bernin, Moldin, Topgaard & Langton. Bran particle size influence on pasta microstructure, water distribution and sensory properties. *Cereal Chemistry*, 92 (6), 617-623  
<http://cerealchemistry.aaccnet.org/doi/abs/10.1094/CCHEM-03-15-0038-R>
- 2015 Carolin Menzel; Mariette Andersson; Roger Andersson; José L Vázquez-Gutiérrez; Geoffrey Daniel; Maud Langton; Mikael Gällstedt; Kristine Koch, Improved material properties of solution-cast starch films: Effect of varying amylopectin structure and amylose content of starch from genetically modified potatoes. *Carbohydrate Polymers* Volume 130, 14 June 2015, Pages 388-397
- 2015 Daniel P Johansson, Isabella Lee, Ulf Risérus, Maud Langton, Rikard Landberg Effects of Unfermented and Fermented Whole Grain Rye Crisp Breads Served as Part of a Standardized Breakfast, on Appetite and Postprandial Glucose and Insulin Responses: A Randomized Cross-over Trial, *PLOS-one*, March 31, 2015, DOI: 10.1371/journal.pone.0122241
- 2015 José L. Vazquez-Gutierrez and Maud Langton (2015) Current potential and limitations of immunolabeling in cereal grain research., *Trends in Food Science & Technology* 41, 105-117
- 2014 Bernin, D., Steglich, T., Röding, M., Moldin, A., Topgaard, D., & Langton, M. (2014). Multi-scale characterization of pasta during cooking using microscopy and real-time magnetic resonance imaging. *Food Research International*, 66, 132–139. doi:10.1016/j.foodres.2014.09.007
- 2014 Thomas Steglich, Diana Bernin, Magnus Röding, Magnus Nydén, Annelie Moldin, Daniel Topgaard, Maud Langton. Microstructure and water distribution of commercial pasta studied by microscopy and 3D magnetic resonance imaging. *Food Research International.*, 62, 2014, 644–652, doi: 10.1016/j.foodres.2014.04.004

- 2014 Evelina Tibäck, Maud Langton, Jorge Oliveira, Lilia Ahrné. Mathematical modeling of the viscosity of tomato, broccoli and carrot purees under dynamic conditions. *Journal of Food Engineering* 124 (2014) 35–42
- 2013 Josefin Seth Caous, Maria Lövenklev, Jenny Fäldt, Maud Langton. Adhesion of *Streptococcus mitis* and *Actinomyces orisin* co-culture to machined and anodized titanium surfaces as affected by atmosphere and pH. *BMC Oral Health* 2013, 13:4 doi:10.1186/1472-6831-13-4
- 2013 Johanna Eckardt; Camilla Öhgren; Ayse Alp; Susanne Ekman; Annika Åström; Guo Chen; Jan Swenson; Daniel Johansson; Maud Langton., Long-term frozen storage of wheat bread and dough - Effect of time, temperature and fibre on sensory quality, microstructure and state of water., *Journal of Cereal Science* 57 (2013) 125-133
- 2013 Guo Chen; Camilla Öhgren; Maud Langton; Kaare F Lustrup; Magnus Nydén; Jan Swenson. Impact of long-term frozen storage on the dynamics of water and ice in wheat bread., *Journal of Cereal Science* 57 (2013) 120-124
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## **2. Other publications (Book chapter, conferences, etc)**

- 2012 Lopez-Sanchez, P., Bialek, L., Farr, R., Schumm, S., Langton, M. Structuring properties of plant particles as a result of physical treatments., *Gums and Stabilisers for the Food Industry* 16, Book Series: Royal Society of Chemistry Special Publications, Issue: 335, Pages: 317-329, Published: 2012
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