Cristina M Rosell

List of Publications by Year
in descending order

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262	15,832	10956 71	22764 112
papers	citations	h-index	g-index

282	282	282	8110
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Influence of hydrocolloids on dough rheology and bread quality. Food Hydrocolloids, 2001, 15, 75-81.	5.6	642
2	Effect of the addition of different fibres on wheat dough performance and bread quality. Food Chemistry, 2002, 79, 221-226.	4.2	528
3	Different hydrocolloids as bread improvers and antistaling agents. Food Hydrocolloids, 2004, 18, 241-247.	5.6	358
4	Functionality of different hydrocolloids on the quality and shelf-life of yellow layer cakes. Food Hydrocolloids, 2007, 21, 167-173.	5.6	289
5	Pasting properties of different wheat flour-hydrocolloid systems. Food Hydrocolloids, 1999, 13, 27-33.	5.6	269
6	Improvement of the breadmaking quality of rice flour by glucose oxidase. Food Research International, 2004, 37, 75-81.	2.9	247
7	Preparation of activated supports containing low pK amino groups. A new tool for protein immobilization via the carboxyl coupling method. Enzyme and Microbial Technology, 1993, 15, 546-550.	1.6	240
8	Studies on cake quality made of wheatâ€“chickpea flour blends. LWT - Food Science and Technology, 2008, 41, 1701-1709.	2.5	238
9	Assessment of hydrocolloid effects on the thermo-mechanical properties of wheat using the Mixolab. Food Hydrocolloids, 2007, 21, 452-462.	5.6	236
10	Breadmaking performance of protein enriched, gluten-free breads. European Food Research and Technology, 2008, 227, 1205-1213.	1.6	219
11	Chemical Composition and Starch Digestibility of Different Gluten-free Breads. Plant Foods for Human Nutrition, 2011, 66, 224-230.	1.4	215
12	Functionality of rice flour modified with a microbial transglutaminase. Journal of Cereal Science, 2004, 39, 225-230.	1.8	212
13	Effect of HPMC addition on the microstructure, quality and aging of wheat bread. Food Hydrocolloids, 2005, 19, 1037-1043.	5.6	196
14	Effect of different protein isolates and transglutaminase on rice flour properties. Journal of Food Engineering, 2008, 84, 132-139.	2.7	189
15	Improvement of dough rheology, bread quality and bread shelf-life by enzymes combination. Journal of Food Engineering, 2007, 81, 42-53.	2.7	184
16	Establishing the function of proteins on the rheological and quality properties of rice based gluten free muffins. Food Hydrocolloids, 2014, 35, 150-158.	5.6	181
17	Effect of Cyclodextrinase on Dough Rheology and Bread Quality from Rice Flour. Journal of Agricultural and Food Chemistry, 2003, 51, 3814-3818.	2.4	177
18	Physico-chemical properties of commercial fibres from different sources: A comparative approach. Food Research International, 2009, 42, 176-184.	2.9	169

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19	Understanding glutenâ€free dough for reaching breads with physical quality and nutritional balance. Journal of the Science of Food and Agriculture, 2015, 95, 653-661.	1.7	169
20	Effect of water content and flour particle size on gluten-free bread quality and digestibility. Food Chemistry, 2014, 151, 526-531.	4.2	165
21	Functionality of porous starch obtained by amylase or amyloglucosidase treatments. Carbohydrate Polymers, 2014, 101, 837-845.	5.1	162
22	Particle size distribution of rice flour affecting the starch enzymatic hydrolysis and hydration properties. Carbohydrate Polymers, 2013, 98, 421-427.	5.1	155
23	Effect of different fibers on batter and gluten-free layer cake properties. LWT - Food Science and Technology, 2012, 48, 209-214.	2.5	152
24	Assessment of the rheological profile of fibre-enriched bread doughs by response surface methodology. Journal of Food Engineering, 2007, 78, 820-826.	2.7	150
25	Physical characterization of fiber-enriched bread doughs by dual mixing and temperature constraint using the MixolabÂ®. European Food Research and Technology, 2010, 231, 535-544.	1.6	150
26	Strategies for enzyme stabilization by intramolecular crosslinking with bifunctional reagents. Enzyme and Microbial Technology, 1995, 17, 517-523.	1.6	145
27	Insects as ingredients for bakery goods. A comparison study of H. illucens, A. domestica and T. molitor flours. Innovative Food Science and Emerging Technologies, 2019, 51, 205-210.	2.7	138
28	Pea protein ingredients: A mainstream ingredient to (re)formulate innovative foods and beverages.. Trends in Food Science and Technology, 2021, 110, 729-742.	7.8	138
29	Effects of germination on the nutritive value and bioactive compounds of brown rice breads. Food Chemistry, 2015, 173, 298-304.	4.2	137
30	Glucose oxidase effect on dough rheology and bread quality: A study from macroscopic to molecular level. Food Chemistry, 2006, 99, 408-415.	4.2	135
31	Functional and rheological properties of protein enriched gluten free composite flours. Journal of Food Engineering, 2008, 88, 94-103.	2.7	135
32	Impact of Legume Flours on Quality and In Vitro Digestibility of Starch and Protein from Gluten-Free Cakes. Food and Bioprocess Technology, 2012, 5, 3142-3150.	2.6	134
33	Rheology of different hydrocolloidsâ€“rice starch blends. Effect of successive heatingâ€“cooling cycles. Carbohydrate Polymers, 2011, 84, 373-382.	5.1	130
34	Comparison of porous starches obtained from different enzyme types and levels. Carbohydrate Polymers, 2017, 157, 533-540.	5.1	126
35	Cereals for developing gluten-free products and analytical tools for gluten detection. Journal of Cereal Science, 2014, 59, 354-364.	1.8	117
36	Starch Hydrolyzing Enzymes for Retarding the Staling of Rice Bread. Cereal Chemistry, 2003, 80, 750-754.	1.1	116

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37	Relationship between instrumental parameters and sensory characteristics in gluten-free breads. European Food Research and Technology, 2012, 235, 107-117.	1.6	111
38	Maize-Based Gluten-Free Bread: Influence of Processing Parameters on Sensory and Instrumental Quality. Food and Bioprocess Technology, 2010, 3, 707-715.	2.6	108
39	Effects of roasting on barley Î²-glucan, thermal, textural and pasting properties. Journal of Cereal Science, 2011, 53, 25-30.	1.8	106
40	Interaction of hydroxypropylmethylcellulose with gluten proteins: Small deformation properties during thermal treatment. Food Hydrocolloids, 2007, 21, 1092-1100.	5.6	103
41	Influence of different hydrocolloids on major wheat dough components (gluten and starch). Journal of Food Engineering, 2009, 94, 241-247.	2.7	103
42	Physicochemical properties and enzymatic hydrolysis of different starches in the presence of hydrocolloids. Carbohydrate Polymers, 2011, 85, 237-244.	5.1	103
43	Immobilization-stabilization of Î±-chymotrypsin by covalent attachment to aldehyde-agarose gels. Biotechnology and Bioengineering, 1991, 38, 1144-1152.	1.7	101
44	Quality Indicators of Rice-Based Gluten-Free Bread-Like Products: Relationships Between Dough Rheology and Quality Characteristics. Food and Bioprocess Technology, 2013, 6, 2331-2341.	2.6	99
45	Different approaches for improving the quality and extending the shelf life of the partially baked bread: low temperatures and HPMC addition. Journal of Food Engineering, 2006, 72, 92-99.	2.7	98
46	Functionality of different emulsifiers on the performance of breadmaking and wheat bread quality. European Food Research and Technology, 2004, 219, 145-150.	1.6	97
47	Facile synthesis of artificial enzyme nano-environments via solid-phase chemistry of immobilized derivatives: Dramatic stabilization of penicillin acylase versus organic solvents. Enzyme and Microbial Technology, 1999, 24, 96-103.	1.6	96
48	Mixing properties of fibre-enriched wheat bread doughs: A response surface methodology study. European Food Research and Technology, 2006, 223, 333-340.	1.6	96
49	Wheat Flour Proteins as Affected by Transglutaminase and Glucose Oxidase. Cereal Chemistry, 2003, 80, 52-55.	1.1	95
50	Viability of some probiotic coatings in bread and its effect on the crust mechanical properties. Food Hydrocolloids, 2012, 29, 166-174.	5.6	94
51	Reduced-Gliadin Wheat Bread: An Alternative to the Gluten-Free Diet for Consumers Suffering Gluten-Related Pathologies. PLoS ONE, 2014, 9, e90898.	1.1	93
52	Effect of frozen storage time on the bread crumb and aging of par-baked bread. Food Chemistry, 2006, 95, 438-445.	4.2	92
53	Effect of Different Extrusion Treatments and Particle Size Distribution on the Physicochemical Properties of Rice Flour. Food and Bioprocess Technology, 2014, 7, 2657-2665.	2.6	91
54	Understanding phenolic acids inhibition of Î±-amylase and Î±-glucosidase and influence of reaction conditions. Food Chemistry, 2022, 372, 131231.	4.2	91

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55	Significance of Dietary Fiber on the Viscometric Pattern of Pasted and Gelled Flour-Fiber Blends. Cereal Chemistry, 2006, 83, 370-376.	1.1	89
56	Rheological Behaviour of Formulated Bread Doughs During Mixing and Heating. Food Science and Technology International, 2007, 13, 99-107.	1.1	89
57	Effect of different carbohydrases on fresh bread texture and bread staling. European Food Research and Technology, 2002, 215, 425-430.	1.6	88
58	Use of Fungal Phytase to Improve Breadmaking Performance of Whole Wheat Bread. Journal of Agricultural and Food Chemistry, 2001, 49, 5450-5454.	2.4	87
59	Effect of damaged starch levels on flour-thermal behaviour and bread staling. European Food Research and Technology, 2006, 224, 187-192.	1.6	85
60	Impact of fibers on physical characteristics of fresh and staled bake off bread. Journal of Food Engineering, 2010, 98, 273-281.	2.7	85
61	Enzyme reaction engineering: Synthesis of antibiotics catalysed by stabilized penicillin G acylase in the presence of organic cosolvents. Enzyme and Microbial Technology, 1991, 13, 898-905.	1.6	84
62	Effect of freezing and frozen storage on the staling of part-baked bread. Food Research International, 2003, 36, 863-869.	2.9	84
63	Use of hydrocolloids as bread improvers in interrupted baking process with frozen storage. Food Hydrocolloids, 2004, 18, 769-774.	5.6	84
64	The baking process of wheat rolls followed by cryo scanning electron microscopy. European Food Research and Technology, 2000, 212, 57-63.	1.6	82
65	A differential scanning calorimetry study of wheat proteins. European Food Research and Technology, 2003, 217, 13-16.	1.6	82
66	Frozen Dough and Partially Baked Bread: An Update. Food Reviews International, 2007, 23, 303-319.	4.3	82
67	Modification of wheat flour functionality and digestibility through different extrusion conditions. Journal of Food Engineering, 2014, 143, 74-79.	2.7	80
68	Fungal phytase as a potential breadmaking additive. European Food Research and Technology, 2001, 213, 317-322.	1.6	76
69	Morphological and physicochemical characterization of porous starches obtained from different botanical sources and amylolytic enzymes. International Journal of Biological Macromolecules, 2017, 103, 587-595.	3.6	76
70	The presence of methanol exerts a strong and complex modulation of the synthesis of different antibiotics by immobilized penicillin G acylase. Enzyme and Microbial Technology, 1998, 23, 305-310.	1.6	74
71	Formation of Homopolymers and Heteropolymers Between Wheat Flour and Several Protein Sources by Transglutaminase-Catalyzed Cross-Linking. Cereal Chemistry, 2006, 83, 655-662.	1.1	74
72	Role of enzymes in improving the functionality of proteins in non-wheat dough systems. Journal of Cereal Science, 2016, 67, 35-45.	1.8	74

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73	Stabilization of heterodimeric enzyme by multipoint covalent immobilization: Penicillin G acylase fromKluyvera citrophila. Biotechnology and Bioengineering, 1993, 42, 455-464.	1.7	73
74	Enzymatic modifications of pea protein and its application in proteinâ€“cassava and corn starch gels. Food Hydrocolloids, 2012, 27, 185-190.	5.6	72
75	Physicochemical properties of long rice grain varieties in relation to gluten free bread quality. LWT - Food Science and Technology, 2015, 62, 1203-1210.	2.5	72
76	Improving the texture and delaying staling in rice flour chapati with hydrocolloids and Î±-amylase. Journal of Food Engineering, 2004, 65, 89-94.	2.7	71
77	Physicochemical and nutritional characteristics of banana flour during ripening. Food Chemistry, 2018, 256, 11-17.	4.2	70
78	Synthesis of antibiotics (cephaloglycin) catalyzed by penicillin G acylase: Evaluation and optimization of different synthetic approaches. Enzyme and Microbial Technology, 1996, 19, 9-14.	1.6	68
79	Influence of germination time of brown rice in relation to flour and gluten free bread quality. Journal of Food Science and Technology, 2015, 52, 6591-6598.	1.4	68
80	Understanding the role of hydrocolloids viscosity and hydration in developing gluten-free bread. A study with hydroxypropylmethylcellulose. Food Hydrocolloids, 2018, 77, 629-635.	5.6	68
81	Characterization of an acid phosphatase from Lactobacillus pentosus: regulation and biochemical properties. Journal of Applied Microbiology, 2005, 98, 229-237.	1.4	66
82	Gelatinization and Retrogradation Kinetics of Highâ€Fiber Wheat Flour Blends: A Calorimetric Approach. Cereal Chemistry, 2008, 85, 455-463.	1.1	66
83	Different approaches for increasing the shelf life of partially baked bread: Low temperatures and hydrocolloid addition. Food Chemistry, 2007, 100, 1594-1601.	4.2	65
84	Selection of lactic acid bacteria with high phytate degrading activity for application in whole wheat breadmaking. LWT - Food Science and Technology, 2008, 41, 82-92.	2.5	65
85	The Shutdown of Celiac Disease-Related Gliadin Epitopes in Bread Wheat by RNAi Provides Flours with Increased Stability and Better Tolerance to Over-Mixing. PLoS ONE, 2014, 9, e91931.	1.1	65
86	Physico-chemical properties of corn starch modified with cyclodextrin glycosyltransferase. International Journal of Biological Macromolecules, 2016, 87, 466-472.	3.6	65
87	Role of maltodextrins in the staling of starch gels. European Food Research and Technology, 2001, 212, 364-368.	1.6	64
88	Experimental Approach To Optimize the Use of Î±-Amylases in Breadmaking. Journal of Agricultural and Food Chemistry, 2001, 49, 2973-2977.	2.4	63
89	Structural changes in the wheat dough and bread with the addition of alpha-amylases. European Food Research and Technology, 2004, 219, 348-354.	1.6	62
90	Protein enrichment and its effects on gluten-free bread characteristics. LWT - Food Science and Technology, 2013, 53, 346-354.	2.5	62

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91	Effect of high pressure processing on wheat dough and bread characteristics. LWT - Food Science and Technology, 2010, 43, 12-19.	2.5	60
92	Effect of the amount of steam during baking on bread crust features and water diffusion. Journal of Food Engineering, 2012, 108, 128-134.	2.7	60
93	Developing gluten free bakery improvers by hydrothermal treatment of rice and corn flours. LWT - Food Science and Technology, 2016, 73, 342-350.	2.5	57
94	A criterion for the selection of monophasic solvents for enzymatic synthesis. Enzyme and Microbial Technology, 1998, 23, 64-69.	1.6	55
95	Design of a quality index for the objective evaluation of bread quality: Application to wheat breads using selected bake off technology for bread making. Food Research International, 2008, 41, 714-719.	2.9	55
96	Additional stabilization of penicillin G acylase-agarose derivatives by controlled chemical modification with formaldehyde. Enzyme and Microbial Technology, 1992, 14, 489-495.	1.6	54
97	Jet Milling Effect on Functionality, Quality and In Vitro Digestibility of Whole Wheat Flour and Bread. Food and Bioprocess Technology, 2015, 8, 1319-1329.	2.6	53
98	Non-animal proteins as cutting-edge ingredients to reformulate animal-free foodstuffs: Present status and future perspectives. Critical Reviews in Food Science and Nutrition, 2022, 62, 6390-6420.	5.4	53
99	An approach to studying the effect of different bread improvers on the staling of pre-baked frozen bread. European Food Research and Technology, 2003, 218, 56-61.	1.6	52
100	Bread quality and dough rheology of enzyme-supplemented wheat flour. European Food Research and Technology, 2007, 224, 525-534.	1.6	52
101	Wheat damage by Aelia spp. and Erygaster spp.: effects on gluten and water-soluble compounds released by gluten hydrolysis. Journal of Cereal Science, 2004, 39, 187-193.	1.8	50
102	Effect of microbial transglutaminase on the rheological and thermal properties of insect damaged wheat flour. Journal of Cereal Science, 2005, 42, 93-100.	1.8	50
103	Effect of the addition of wholeâ€grain wheat flour and of extrusion process parameters on dietary fibre content, starch transformation and mechanical properties of a readyâ€toâ€eat breakfast cereal. International Journal of Food Science and Technology, 2015, 50, 1504-1514.	1.3	50
104	Application of Dairy Proteins as Technological and Nutritional Improvers of Calcium-Supplemented Gluten-Free Bread. Nutrients, 2013, 5, 4503-4520.	1.7	49
105	Lipid Binding of Fresh and Stored Formulated Wheat Breads. Relationships with Dough and Bread Technological Performance. Food Science and Technology International, 2001, 7, 501-510.	1.1	48
106	Wholemeal wheat bread: A comparison of different breadmaking processes and fungal phytase addition. Journal of Cereal Science, 2009, 50, 272-277.	1.8	48
107	Breadmaking Use of Andean Crops Quinoa, KaÃ±iwa, Kiwicha, and Tarwi. Cereal Chemistry, 2009, 86, 386-392.	1.1	48
108	Significant down-regulation of Î³-gliadins has minor effect on gluten and starch properties of bread wheat. Journal of Cereal Science, 2012, 56, 161-170.	1.8	48

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109	Jet milling effect on wheat flour characteristics and starch hydrolysis. Journal of Food Science and Technology, 2016, 53, 784-791.	1.4	47
110	Effect of microbial transglutaminase on the protein fractions of rice, pea and their blends. Journal of the Science of Food and Agriculture, 2007, 87, 2576-2582.	1.7	46
111	Breadmaking Performance and Keeping Behavior of Cocoa-soluble Fiber-enriched Wheat Breads. Food Science and Technology International, 2009, 15, 79-87.	1.1	46
112	Improvement of Flour Quality through Carbohydrases Treatment during Wheat Tempering. Journal of Agricultural and Food Chemistry, 2002, 50, 4126-4130.	2.4	45
113	Pen G acylase catalyzed resolution of phenylacetate esters of secondary alcohols. Tetrahedron: Asymmetry, 1993, 4, 1031-1034.	1.8	44
114	Effects of enzymatic modification of soybean protein on the pasting and rheological profile of starchâ€“protein systems. Starch/Staerke, 2010, 62, 373-383.	1.1	44
115	Risk of Bacillus cereus in Relation to Rice and Derivatives. Foods, 2021, 10, 302.	1.9	44
116	Selection of phytate-degrading human bifidobacteria and application in whole wheat dough fermentation. Food Microbiology, 2008, 25, 169-176.	2.1	43
117	Evaluation of the physicochemical and nutritional changes in two amaranth species (Amaranthus) Tj ETQq1 1 0.784314 rgBT /Overloc	2.9	43
118	The Science of Doughs and Bread Quality. , 2011, , 3-14.		42
119	Breadmaking performance and technological characteristic of gluten-free bread with inulin supplemented with calcium salts. European Food Research and Technology, 2012, 235, 545-554.	1.6	42
120	Role of hydrocolloids in gluten free noodles made with tiger nut flour as non-conventional powder. Food Hydrocolloids, 2019, 97, 105194.	5.6	42
121	Enrichment of bread with fruits and vegetables: Trends and strategies to increase functionality. Cereal Chemistry, 2020, 97, 9-19.	1.1	42
122	Evaluation of Starchâ€“Protein Interactions as a Function of pH. Foods, 2019, 8, 155.	1.9	41
123	Developing fruitâ€based nutritious snack bars. Journal of the Science of Food and Agriculture, 2014, 94, 52-56.	1.7	40
124	Germinated, toasted and cooked chickpea as ingredients for breadmaking. Journal of Food Science and Technology, 2016, 53, 2664-2672.	1.4	40
125	Benefits and Challenges in the Incorporation of Insects in Food Products. Frontiers in Nutrition, 2021, 8, 687712.	1.6	40
126	Combined Effect of Different Antistaling Agents on the Pasting Properties of Wheat Flour. European Food Research and Technology, 2001, 212, 473-476.	1.6	38

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127	Effect of temperature and consistency on wheat dough performance. International Journal of Food Science and Technology, 2009, 44, 493-502.	1.3	38
128	Continuous in situ water activity control for organic phase biocatalysis in a packed bed hollow fiber reactor. Biotechnology and Bioengineering, 2000, 49, 284-289.	1.7	37
129	Thermal stabilization of probiotics by adsorption onto porous starches. Carbohydrate Polymers, 2018, 197, 558-564.	5.1	37
130	Pasting properties of transgenic lines of a commercial bread wheat expressing combinations of HMW glutenin subunit genes. Journal of Cereal Science, 2010, 51, 344-349.	1.8	36
131	BEAN STARCH AS INGREDIENT FOR GLUTEN-FREE BREAD. Journal of Food Processing and Preservation, 2010, 34, 501-518.	0.9	36
132	Effect of Microwave Treatment on Physicochemical Properties of Maize Flour. Food and Bioprocess Technology, 2015, 8, 1330-1335.	2.6	36
133	The use of stabilised penicillin acylase derivatives improves the design of kinetically controlled synthesis. Journal of Molecular Catalysis A, 1995, 101, 91-97.	4.8	35
134	Effect of curing agents on m-calpain activity throughout the curing process. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 203, 320-325.	0.7	35
135	Effect ofAeliaspp. andEurygasterspp. Damage on Wheat Proteins. Cereal Chemistry, 2002, 79, 801-805.	1.1	35
136	Potential of chickpea and psyllium in gluten-free breadmaking: Assessing bread's quality, sensory acceptability, and glycemic and satiety indexes. Food Hydrocolloids, 2021, 113, 106487.	5.6	35
137	Enantioselective recognition of the phenacetyl moiety in the Pen G acylase catalysed hydrolysis of phenylacetate esters. Tetrahedron: Asymmetry, 1992, 3, 383-386.	1.8	34
138	Ultrasonic study of wheat flour properties. Ultrasonics, 2011, 51, 223-228.	2.1	34
139	Modification of Enzyme Properties by the use of Inhibitors During Their Stabilisation by Multipoint Covalent Attachment. Biocatalysis and Biotransformation, 1995, 12, 67-76.	1.1	33
140	Microbial Transglutaminase as a Tool to Restore the Functionality of Gluten from Insect-Damaged Wheat. Cereal Chemistry, 2005, 82, 425-430.	1.1	33
141	Inulin enrichment of gluten free breads: Interaction between inulin and yeast. Food Chemistry, 2019, 278, 545-551.	4.2	33
142	Effect of Steeping Corn with Lactic Acid on Starch Properties. Cereal Chemistry, 2004, 81, 10-14.	1.1	32
143	Extending shelf life of chapatti by partial baking and frozen storage. Journal of Food Engineering, 2008, 89, 466-471.	2.7	31
144	Improving Carob Flour Performance for Making Gluten-Free Breads by Particle Size Fractionation and Jet Milling. Food and Bioprocess Technology, 2017, 10, 831-841.	2.6	31

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145	Physico-chemical changes in breads from bake off technologies during storage. LWT - Food Science and Technology, 2011, 44, 631-636.	2.5	30
146	Development of gluten free breads from Colocasia esculenta flour blended with hydrocolloids and enzymes. Food Hydrocolloids, 2020, 98, 105243.	5.6	30
147	Effect of added psyllium and food enzymes on quality attributes and shelf life of chickpea-based gluten-free bread. LWT - Food Science and Technology, 2020, 134, 110025.	2.5	30
148	Diversity among maize populations from Spain and the United States for dough rheology and glutenâ€free breadmaking performance. International Journal of Food Science and Technology, 2017, 52, 1000-1008.	1.3	29
149	Broccoli leaf powder as an attractive byâ€product ingredient: effect on batter behaviour, technological properties and sensory quality of glutenâ€free mini sponge cake. International Journal of Food Science and Technology, 2019, 54, 1121-1129.	1.3	29
150	Relationship between gluten degradation byAeliaspp andEurygasterspp and protein structure. Journal of the Science of Food and Agriculture, 2005, 85, 1125-1130.	1.7	28
151	RHEOLOGICAL PROPERTIES OF RICEâ€“SOYBEAN PROTEIN COMPOSITE FLOURS ASSESSED BY MIXOLAB AND ULTRASOUND. Journal of Food Process Engineering, 2011, 34, 1838-1859.	1.5	28
152	Thermomechanically Induced Protein Aggregation and Starch Structural Changes in Wheat Flour Dough. Cereal Chemistry, 2013, 90, 89-100.	1.1	28
153	Use of succinyl chitosan as fat replacer on cake formulations. LWT - Food Science and Technology, 2018, 96, 260-265.	2.5	28
154	Industrial design of enzymic processes catalysed by very active immobilized derivatives: utilization of diffusional limitations (gradients of pH) as a profitable tool in enzyme engineering. Biotechnology and Applied Biochemistry, 1994, 20, 357-369.	1.4	28
155	Penicillin G acylase fromKluyvera citrophila new choice as industrial enzyme. Biotechnology Letters, 1992, 14, 285-290.	1.1	27
156	Modulation of the properties of penicillin G acylase by acyl donor substrates during n-protection of amino compounds. Enzyme and Microbial Technology, 1998, 22, 583-587.	1.6	27
157	Enhanced Organic-Phase Enzymatic Esterification with Continuous Water Removal in a Controlled Air-Bleed Evacuated-Headspace Reactor. Biotechnology Progress, 1996, 12, 47-50.	1.3	26
158	Effect of Transglutaminase on Protein Electrophoretic Pattern of Rice, Soybean, and Riceâ€Soybean Blends. Cereal Chemistry, 2008, 85, 59-64.	1.1	26
159	Changes in physicochemical properties and in vitro starch digestion of native and extruded maize flours subjected to branching enzyme and maltogenic Î±-amylase treatment. International Journal of Biological Macromolecules, 2017, 101, 326-333.	3.6	25
160	Mimicking gluten functionality with Î²-conglycinin concentrate: Evaluation in gluten free yeast-leavened breads. Food Research International, 2018, 106, 64-70.	2.9	24
161	Starch and antioxidant compound release during in vitro gastrointestinal digestion of gluten-free pasta. Food Chemistry, 2018, 263, 201-207.	4.2	24
162	Modification of pasting properties of wheat starch by cyclodextrin glycosyltransferase. Journal of the Science of Food and Agriculture, 2004, 84, 1685-1690.	1.7	23

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163	Impact of debittering and fermentation processes on the antinutritional and antioxidant compounds in Lupinus mutabilis sweet. LWT - Food Science and Technology, 2020, 131, 109745.	2.5	23
164	An integrated instrumental and sensory approach to describe the effects of chickpea flour, psyllium, and their combination at reducing gluten-free bread staling. Food Packaging and Shelf Life, 2021, 28, 100659.	3.3	23
165	Amylase activities in insect (Aelia andEurygaster)-damaged wheat. Journal of the Science of Food and Agriculture, 2002, 82, 977-982.	1.7	22
166	Functional and nutritional replacement of gluten in gluten-free yeast-leavened breads by using Î²-conglycinin concentrate extracted from soybean flour. Food Hydrocolloids, 2018, 84, 353-360.	5.6	22
167	Texture of Bread Crust: Puncturing Settings Effect and Its Relationship to Microstructure. Journal of Texture Studies, 2013, 44, 85-94.	1.1	21
168	Effect of Partial Substitution of Wheat Flour by Processed (Germinated, Toasted, Cooked) Chickpea on Bread Quality. International Journal of Agricultural Science and Technology, 2016, 4, 8-18.	1.1	21
169	Effects of sourdough and dietary fibers on the nutritional quality of breads produced by bake-off technology. Journal of Cereal Science, 2011, 54, 499-505.	1.8	20
170	Performance of Granular Starch with Controlled Pore Size during Hydrolysis with Digestive Enzymes. Plant Foods for Human Nutrition, 2017, 72, 353-359.	1.4	20
171	Modulation of in vitro digestibility and physical characteristics of protein enriched gluten free breads by defining hydration. LWT - Food Science and Technology, 2020, 117, 108642.	2.5	20
172	Modifying gluten-free bread's structure using different baking conditions: Impact on oral processing and texture perception. LWT - Food Science and Technology, 2021, 140, 110718.	2.5	20
173	Interaction of dough acidity and microalga level on bread quality and antioxidant properties. Food Chemistry, 2021, 344, 128710.	4.2	20
174	Twin-core packed-bed reactors for organic-phase enzymatic esterification with water activity control. Applied Microbiology and Biotechnology, 1995, 44, 283-286.	1.7	19
175	Mastication of crisp bread: Role of bread texture and structure on texture perception. Food Research International, 2021, 147, 110477.	2.9	19
176	Application of Bifidobacterium strains to the breadmaking process. Process Biochemistry, 2006, 41, 2434-2440.	1.8	18
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