

Cristina M Rosell

List of Publications by Citations

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263
papers

12,232
citations

65
h-index

99
g-index

282
ext. papers

13,791
ext. citations

5.1
avg. IF

6.91
L-index

#	Paper	IF	Citations
263	Influence of hydrocolloids on dough rheology and bread quality. <i>Food Hydrocolloids</i> , 2001 , 15, 75-81	10.6	539
262	Effect of the addition of different fibres on wheat dough performance and bread quality. <i>Food Chemistry</i> , 2002 , 79, 221-226	8.5	440
261	Different hydrocolloids as bread improvers and antistaling agents. <i>Food Hydrocolloids</i> , 2004 , 18, 241-247	10.6	309
260	Pasting properties of different wheat flour-hydrocolloid systems. <i>Food Hydrocolloids</i> , 1999 , 13, 27-33	10.6	242
259	Functionality of different hydrocolloids on the quality and shelf-life of yellow layer cakes. <i>Food Hydrocolloids</i> , 2007 , 21, 167-173	10.6	231
258	Preparation of activated supports containing low pK amino groups. A new tool for protein immobilization via the carboxyl coupling method. <i>Enzyme and Microbial Technology</i> , 1993 , 15, 546-50	3.8	215
257	Improvement of the breadmaking quality of rice flour by glucose oxidase. <i>Food Research International</i> , 2004 , 37, 75-81	7	211
256	Breadmaking performance of protein enriched, gluten-free breads. <i>European Food Research and Technology</i> , 2008 , 227, 1205-1213	3.4	189
255	Functionality of rice flour modified with a microbial transglutaminase. <i>Journal of Cereal Science</i> , 2004 , 39, 225-230	3.8	189
254	Studies on cake quality made of wheat-chickpea flour blends. <i>LWT - Food Science and Technology</i> , 2008 , 41, 1701-1709	5.4	186
253	Assessment of hydrocolloid effects on the thermo-mechanical properties of wheat using the Mixolab. <i>Food Hydrocolloids</i> , 2007 , 21, 452-462	10.6	181
252	Chemical composition and starch digestibility of different gluten-free breads. <i>Plant Foods for Human Nutrition</i> , 2011 , 66, 224-30	3.9	174
251	Effect of HPMC addition on the microstructure, quality and aging of wheat bread. <i>Food Hydrocolloids</i> , 2005 , 19, 1037-1043	10.6	168
250	Effect of different protein isolates and transglutaminase on rice flour properties. <i>Journal of Food Engineering</i> , 2008 , 84, 132-139	6	157
249	Improvement of dough rheology, bread quality and bread shelf-life by enzymes combination. <i>Journal of Food Engineering</i> , 2007 , 81, 42-53	6	152
248	Effect of cyclodextrin glycosyl transferase [corrected] on dough rheology and bread quality from rice flour. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 3814-8	5.7	145
247	Physico-chemical properties of commercial fibres from different sources: A comparative approach. <i>Food Research International</i> , 2009 , 42, 176-184	7	144

246	Establishing the function of proteins on the rheological and quality properties of rice based gluten free muffins. <i>Food Hydrocolloids</i> , 2014 , 35, 150-158	10.6	138
245	Strategies for enzyme stabilization by intramolecular crosslinking with bifunctional reagents. <i>Enzyme and Microbial Technology</i> , 1995 , 17, 517-523	3.8	135
244	Assessment of the rheological profile of fibre-enriched bread doughs by response surface methodology. <i>Journal of Food Engineering</i> , 2007 , 78, 820-826	6	130
243	Understanding gluten-free dough for reaching breads with physical quality and nutritional balance. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 653-61	4.3	124
242	Effect of water content and flour particle size on gluten-free bread quality and digestibility. <i>Food Chemistry</i> , 2014 , 151, 526-31	8.5	122
241	Particle size distribution of rice flour affecting the starch enzymatic hydrolysis and hydration properties. <i>Carbohydrate Polymers</i> , 2013 , 98, 421-7	10.3	121
240	Glucose oxidase effect on dough rheology and bread quality: A study from macroscopic to molecular level. <i>Food Chemistry</i> , 2006 , 99, 408-415	8.5	120
239	Physical characterization of fiber-enriched bread doughs by dual mixing and temperature constraint using the Mixolab [®] . <i>European Food Research and Technology</i> , 2010 , 231, 535-544	3.4	118
238	Functional and rheological properties of protein enriched gluten free composite flours. <i>Journal of Food Engineering</i> , 2008 , 88, 94-103	6	118
237	Effect of different fibers on batter and gluten-free layer cake properties. <i>LWT - Food Science and Technology</i> , 2012 , 48, 209-214	5.4	115
236	Functionality of porous starch obtained by amylase or amyloglucosidase treatments. <i>Carbohydrate Polymers</i> , 2014 , 101, 837-45	10.3	107
235	Rheology of different hydrocolloids-rice starch blends. Effect of successive heating-cooling cycles. <i>Carbohydrate Polymers</i> , 2011 , 84, 373-382	10.3	103
234	Impact of Legume Flours on Quality and In Vitro Digestibility of Starch and Protein from Gluten-Free Cakes. <i>Food and Bioprocess Technology</i> , 2012 , 5, 3142-3150	5.1	102
233	Effects of germination on the nutritive value and bioactive compounds of brown rice breads. <i>Food Chemistry</i> , 2015 , 173, 298-304	8.5	97
232	Starch Hydrolyzing Enzymes for Retarding the Staling of Rice Bread. <i>Cereal Chemistry</i> , 2003 , 80, 750-754	2.4	93
231	Cereals for developing gluten-free products and analytical tools for gluten detection. <i>Journal of Cereal Science</i> , 2014 , 59, 354-364	3.8	92
230	Facile synthesis of artificial enzyme nano-environments via solid-phase chemistry of immobilized derivatives: Dramatic stabilization of penicillin acylase versus organic solvents. <i>Enzyme and Microbial Technology</i> , 1999 , 24, 96-103	3.8	91
229	Influence of different hydrocolloids on major wheat dough components (gluten and starch). <i>Journal of Food Engineering</i> , 2009 , 94, 241-247	6	90

228	Immobilization-stabilization of alpha-chymotrypsin by covalent attachment to aldehyde-agarose gels. <i>Biotechnology and Bioengineering</i> , 1991 , 38, 1144-52	4.9	90
227	Maize-Based Gluten-Free Bread: Influence of Processing Parameters on Sensory and Instrumental Quality. <i>Food and Bioprocess Technology</i> , 2010 , 3, 707-715	5.1	87
226	Mixing properties of fibre-enriched wheat bread doughs: A response surface methodology study. <i>European Food Research and Technology</i> , 2006 , 223, 333-340	3.4	86
225	Interaction of hydroxypropylmethylcellulose with gluten proteins: Small deformation properties during thermal treatment. <i>Food Hydrocolloids</i> , 2007 , 21, 1092-1100	10.6	85
224	Functionality of different emulsifiers on the performance of breadmaking and wheat bread quality. <i>European Food Research and Technology</i> , 2004 , 219, 145-150	3.4	84
223	Effect of frozen storage time on the bread crumb and aging of par-baked bread. <i>Food Chemistry</i> , 2006 , 95, 438-445	8.5	82
222	Comparison of porous starches obtained from different enzyme types and levels. <i>Carbohydrate Polymers</i> , 2017 , 157, 533-540	10.3	81
221	Physicochemical properties and enzymatic hydrolysis of different starches in the presence of hydrocolloids. <i>Carbohydrate Polymers</i> , 2011 , 85, 237-244	10.3	80
220	Wheat Flour Proteins as Affected by Transglutaminase and Glucose Oxidase. <i>Cereal Chemistry</i> , 2003 , 80, 52-55	2.4	80
219	Quality Indicators of Rice-Based Gluten-Free Bread-Like Products: Relationships Between Dough Rheology and Quality Characteristics. <i>Food and Bioprocess Technology</i> , 2013 , 6, 2331-2341	5.1	79
218	Significance of Dietary Fiber on the Viscometric Pattern of Pasted and Gelled Flour-Fiber Blends. <i>Cereal Chemistry</i> , 2006 , 83, 370-376	2.4	79
217	Effects of roasting on barley β -glucan, thermal, textural and pasting properties. <i>Journal of Cereal Science</i> , 2011 , 53, 25-30	3.8	78
216	Different approaches for improving the quality and extending the shelf life of the partially baked bread: low temperatures and HPMC addition. <i>Journal of Food Engineering</i> , 2006 , 72, 92-99	6	78
215	Enzyme reaction engineering: synthesis of antibiotics catalysed by stabilized penicillin G acylase in the presence of organic cosolvents. <i>Enzyme and Microbial Technology</i> , 1991 , 13, 898-905	3.8	78
214	Relationship between instrumental parameters and sensory characteristics in gluten-free breads. <i>European Food Research and Technology</i> , 2012 , 235, 107-117	3.4	77
213	Use of fungal phytase to improve breadmaking performance of whole wheat bread. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 5450-4	5.7	76
212	Rheological Behaviour of Formulated Bread Doughs During Mixing and Heating. <i>Food Science and Technology International</i> , 2007 , 13, 99-107	2.6	75
211	Viability of some probiotic coatings in bread and its effect on the crust mechanical properties. <i>Food Hydrocolloids</i> , 2012 , 29, 166-174	10.6	74

210	Effect of different carbohydrases on fresh bread texture and bread staling. <i>European Food Research and Technology</i> , 2002 , 215, 425-430	3.4	73
209	The baking process of wheat rolls followed by cryo scanning electron microscopy. <i>European Food Research and Technology</i> , 2000 , 212, 57-63	3.4	73
208	Effect of Different Extrusion Treatments and Particle Size Distribution on the Physicochemical Properties of Rice Flour. <i>Food and Bioprocess Technology</i> , 2014 , 7, 2657-2665	5.1	71
207	Effect of freezing and frozen storage on the staling of part-baked bread. <i>Food Research International</i> , 2003 , 36, 863-869	7	70
206	Stabilization of heterodimeric enzyme by multipoint covalent immobilization: Penicillin G acylase from <i>Kluyvera citrophila</i> . <i>Biotechnology and Bioengineering</i> , 1993 , 42, 455-64	4.9	68
205	Insects as ingredients for bakery goods. A comparison study of <i>H. illucens</i> , <i>A. domestica</i> and <i>T. molitor</i> flours. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 51, 205-210	6.8	68
204	The presence of methanol exerts a strong and complex modulation of the synthesis of different antibiotics by immobilized penicillin G acylase. <i>Enzyme and Microbial Technology</i> , 1998 , 23, 305-310	3.8	67
203	Effect of damaged starch levels on flour-thermal behaviour and bread staling. <i>European Food Research and Technology</i> , 2006 , 224, 187-192	3.4	67
202	Use of hydrocolloids as bread improvers in interrupted baking process with frozen storage. <i>Food Hydrocolloids</i> , 2004 , 18, 769-774	10.6	67
201	Formation of Homopolymers and Heteropolymers Between Wheat Flour and Several Protein Sources by Transglutaminase-Catalyzed Cross-Linking. <i>Cereal Chemistry</i> , 2006 , 83, 655-662	2.4	66
200	Reduced-gliadin wheat bread: an alternative to the gluten-free diet for consumers suffering gluten-related pathologies. <i>PLoS ONE</i> , 2014 , 9, e90898	3.7	66
199	Impact of fibers on physical characteristics of fresh and staled bake off bread. <i>Journal of Food Engineering</i> , 2010 , 98, 273-281	6	65
198	Frozen Dough and Partially Baked Bread: An Update. <i>Food Reviews International</i> , 2007 , 23, 303-319	5.5	65
197	Improving the texture and delaying staling in rice flour chapati with hydrocolloids and α -amylase. <i>Journal of Food Engineering</i> , 2004 , 65, 89-94	6	65
196	Fungal phytase as a potential breadmaking additive. <i>European Food Research and Technology</i> , 2001 , 213, 317-322	3.4	64
195	A differential scanning calorimetry study of wheat proteins. <i>European Food Research and Technology</i> , 2003 , 217, 13-16	3.4	62
194	Synthesis of antibiotics (cephaloglycin) catalyzed by penicillin G acylase: Evaluation and optimization of different synthetic approaches. <i>Enzyme and Microbial Technology</i> , 1996 , 19, 9-14	3.8	62
193	Gelatinization and Retrogradation Kinetics of High-Fiber Wheat Flour Blends: A Calorimetric Approach. <i>Cereal Chemistry</i> , 2008 , 85, 455-463	2.4	59

192	Enzymatic modifications of pea protein and its application in protein cassava and corn starch gels. <i>Food Hydrocolloids</i> , 2012 , 27, 185-190	10.6	58
191	Role of maltodextrins in the staling of starch gels. <i>European Food Research and Technology</i> , 2001 , 212, 364-368	3.4	58
190	Characterization of an acid phosphatase from <i>Lactobacillus pentosus</i> : regulation and biochemical properties. <i>Journal of Applied Microbiology</i> , 2005 , 98, 229-37	4.7	57
189	Different approaches for increasing the shelf life of partially baked bread: Low temperatures and hydrocolloid addition. <i>Food Chemistry</i> , 2007 , 100, 1594-1601	8.5	56
188	Role of enzymes in improving the functionality of proteins in non-wheat dough systems. <i>Journal of Cereal Science</i> , 2016 , 67, 35-45	3.8	55
187	Structural changes in the wheat dough and bread with the addition of alpha-amylases. <i>European Food Research and Technology</i> , 2004 , 219, 348-354	3.4	54
186	Experimental approach to optimize the use of alpha-Amylases in breadmaking. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 2973-7	5.7	54
185	Physicochemical properties of long rice grain varieties in relation to gluten free bread quality. <i>LWT - Food Science and Technology</i> , 2015 , 62, 1203-1210	5.4	53
184	Modification of wheat flour functionality and digestibility through different extrusion conditions. <i>Journal of Food Engineering</i> , 2014 , 143, 74-79	6	53
183	Morphological and physicochemical characterization of porous starches obtained from different botanical sources and amylolytic enzymes. <i>International Journal of Biological Macromolecules</i> , 2017 , 103, 587-595	7.9	52
182	Selection of lactic acid bacteria with high phytate degrading activity for application in whole wheat breadmaking. <i>LWT - Food Science and Technology</i> , 2008 , 41, 82-92	5.4	52
181	Influence of germination time of brown rice in relation to flour and gluten free bread quality. <i>Journal of Food Science and Technology</i> , 2015 , 52, 6591-8	3.3	51
180	A criterion for the selection of monophasic solvents for enzymatic synthesis. <i>Enzyme and Microbial Technology</i> , 1998 , 23, 64-69	3.8	51
179	Effect of high pressure processing on wheat dough and bread characteristics. <i>LWT - Food Science and Technology</i> , 2010 , 43, 12-19	5.4	50
178	Additional stabilization of penicillin G acylase-agarose derivatives by controlled chemical modification with formaldehyde. <i>Enzyme and Microbial Technology</i> , 1992 , 14, 489-95	3.8	50
177	Protein enrichment and its effects on gluten-free bread characteristics. <i>LWT - Food Science and Technology</i> , 2013 , 53, 346-354	5.4	49
176	The shutdown of celiac disease-related gliadin epitopes in bread wheat by RNAi provides flours with increased stability and better tolerance to over-mixing. <i>PLoS ONE</i> , 2014 , 9, e91931	3.7	48
175	Design of a quality index for the objective evaluation of bread quality: Application to wheat breads using selected bake off technology for bread making. <i>Food Research International</i> , 2008 , 41, 714-719	7	47

174	Effect of the amount of steam during baking on bread crust features and water diffusion. <i>Journal of Food Engineering</i> , 2012 , 108, 128-134	6	46
173	Physico-chemical properties of corn starch modified with cyclodextrin glycosyltransferase. <i>International Journal of Biological Macromolecules</i> , 2016 , 87, 466-72	7.9	45
172	An approach to studying the effect of different bread improvers on the staling of pre-baked frozen bread. <i>European Food Research and Technology</i> , 2003 , 218, 56-61	3.4	45
171	Effect of microbial transglutaminase on the rheological and thermal properties of insect damaged wheat flour. <i>Journal of Cereal Science</i> , 2005 , 42, 93-100	3.8	45
170	Lipid Binding of Fresh and Stored Formulated Wheat Breads. Relationships with Dough and Bread Technological Performance. <i>Food Science and Technology International</i> , 2001 , 7, 501-510	2.6	44
169	Wheat damage by <i>Aelia</i> spp. and <i>Erygaster</i> spp.: effects on gluten and water-soluble compounds released by gluten hydrolysis. <i>Journal of Cereal Science</i> , 2004 , 39, 187-193	3.8	43
168	Understanding the role of hydrocolloids viscosity and hydration in developing gluten-free bread. A study with hydroxypropylmethylcellulose. <i>Food Hydrocolloids</i> , 2018 , 77, 629-635	10.6	42
167	Bread quality and dough rheology of enzyme-supplemented wheat flour. <i>European Food Research and Technology</i> , 2007 , 224, 525-534	3.4	41
166	Pen G acylase catalyzed resolution of phenylacetate esters of secondary alcohols. <i>Tetrahedron: Asymmetry</i> , 1993 , 4, 1031-1034		40
165	Jet Milling Effect on Functionality, Quality and In Vitro Digestibility of Whole Wheat Flour and Bread. <i>Food and Bioprocess Technology</i> , 2015 , 8, 1319-1329	5.1	39
164	Improvement of flour quality through carbohydrases treatment during wheat tempering. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 4126-30	5.7	39
163	Developing gluten free bakery improvers by hydrothermal treatment of rice and corn flours. <i>LWT - Food Science and Technology</i> , 2016 , 73, 342-350	5.4	38
162	Effect of the addition of whole-grain wheat flour and of extrusion process parameters on dietary fibre content, starch transformation and mechanical properties of a ready-to-eat breakfast cereal. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 1504-1514	3.8	38
161	Application of dairy proteins as technological and nutritional improvers of calcium-supplemented gluten-free bread. <i>Nutrients</i> , 2013 , 5, 4503-20	6.7	38
160	Selection of phytate-degrading human bifidobacteria and application in whole wheat dough fermentation. <i>Food Microbiology</i> , 2008 , 25, 169-76	6	38
159	Jet milling effect on wheat flour characteristics and starch hydrolysis. <i>Journal of Food Science and Technology</i> , 2016 , 53, 784-91	3.3	36
158	Breadmaking Performance and Keeping Behavior of Cocoa-soluble Fiber-enriched Wheat Breads. <i>Food Science and Technology International</i> , 2009 , 15, 79-87	2.6	36
157	Breadmaking performance and technological characteristic of gluten-free bread with inulin supplemented with calcium salts. <i>European Food Research and Technology</i> , 2012 , 235, 545-554	3.4	35

156	Wholemeal wheat bread: A comparison of different breadmaking processes and fungal phytase addition. <i>Journal of Cereal Science</i> , 2009 , 50, 272-277	3.8	35
155	Effect of temperature and consistency on wheat dough performance. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 493-502	3.8	35
154	Effects of enzymatic modification of soybean protein on the pasting and rheological profile of starch-protein systems. <i>Starch/Staerke</i> , 2010 , 62, 373-383	2.3	35
153	Pea protein ingredients: A mainstream ingredient to (re)formulate innovative foods and beverages.. <i>Trends in Food Science and Technology</i> , 2021 , 110, 729-742	15.3	35
152	Breadmaking Use of Andean Crops Quinoa, Kañwa, Kiwicha, and Tarwi. <i>Cereal Chemistry</i> , 2009 , 86, 386-392	2.4	34
151	Effect of microbial transglutaminase on the protein fractions of rice, pea and their blends. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 2576-82	4.3	34
150	Significant down-regulation of Gliadins has minor effect on gluten and starch properties of bread wheat. <i>Journal of Cereal Science</i> , 2012 , 56, 161-170	3.8	33
149	The use of stabilised penicillin acylase derivatives improves the design of kinetically controlled synthesis. <i>Journal of Molecular Catalysis A</i> , 1995 , 101, 91-97		33
148	Enantioselective recognition of the phenacetyl moiety in the Pen G acylase catalysed hydrolysis of phenylacetate esters. <i>Tetrahedron: Asymmetry</i> , 1992 , 3, 383-386		33
147	Physicochemical and nutritional characteristics of banana flour during ripening. <i>Food Chemistry</i> , 2018 , 256, 11-17	8.5	32
146	Germinated, toasted and cooked chickpea as ingredients for breadmaking. <i>Journal of Food Science and Technology</i> , 2016 , 53, 2664-72	3.3	32
145	Ultrasonic study of wheat flour properties. <i>Ultrasonics</i> , 2011 , 51, 223-8	3.5	31
144	Combined Effect of Different Antistaling Agents on the Pasting Properties of Wheat Flour. <i>European Food Research and Technology</i> , 2001 , 212, 473-476	3.4	31
143	Effect of Steeping Corn with Lactic Acid on Starch Properties. <i>Cereal Chemistry</i> , 2004 , 81, 10-14	2.4	30
142	Developing fruit-based nutritious snack bars. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 52-6	4.3	29
141	The Science of Doughs and Bread Quality 2011 , 3-14		29
140	BEAN STARCH AS INGREDIENT FOR GLUTEN-FREE BREAD. <i>Journal of Food Processing and Preservation</i> , 2010 , 34, 501-518	2.1	28
139	Extending shelf life of chapatti by partial baking and frozen storage. <i>Journal of Food Engineering</i> , 2008 , 89, 466-471	6	28

138	Continuous in situ water activity control for organic phase biocatalysis in a packed bed hollow fiber reactor. <i>Biotechnology and Bioengineering</i> , 1996 , 49, 284-9	4.9	28
137	Modulation of the properties of penicillin G acylase by acyl donor substrates during n-protection of amino compounds. <i>Enzyme and Microbial Technology</i> , 1998 , 22, 583-587	3.8	27
136	Microbial Transglutaminase as a Tool to Restore the Functionality of Gluten from Insect-Damaged Wheat. <i>Cereal Chemistry</i> , 2005 , 82, 425-430	2.4	27
135	Effect of <i>Aelia</i> spp. and <i>Eurygaster</i> spp. Damage on Wheat Proteins. <i>Cereal Chemistry</i> , 2002 , 79, 801-805	2.4	27
134	Modification of Enzyme Properties by the use of Inhibitors During Their Stabilisation by Multipoint Covalent Attachment. <i>Biocatalysis and Biotransformation</i> , 1995 , 12, 67-76	2.5	27
133	Effect of curing agents on m-calpain activity throughout the curing process. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996 , 203, 320-325		25
132	Improving Carob Flour Performance for Making Gluten-Free Breads by Particle Size Fractionation and Jet Milling. <i>Food and Bioprocess Technology</i> , 2017 , 10, 831-841	5.1	24
131	Thermal stabilization of probiotics by adsorption onto porous starches. <i>Carbohydrate Polymers</i> , 2018 , 197, 558-564	10.3	24
130	Inulin enrichment of gluten free breads: Interaction between inulin and yeast. <i>Food Chemistry</i> , 2019 , 278, 545-551	8.5	24
129	Relationship between gluten degradation by <i>Aelia</i> spp and <i>Eurygaster</i> spp and protein structure. <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 1125-1130	4.3	23
128	Evaluation of Starch-Protein Interactions as A Function of pH. <i>Foods</i> , 2019 , 8,	4.9	22
127	Effect of Microwave Treatment on Physicochemical Properties of Maize Flour. <i>Food and Bioprocess Technology</i> , 2015 , 8, 1330-1335	5.1	22
126	Physico-chemical changes in breads from bake off technologies during storage. <i>LWT - Food Science and Technology</i> , 2011 , 44, 631-636	5.4	22
125	Pasting properties of transgenic lines of a commercial bread wheat expressing combinations of HMW glutenin subunit genes. <i>Journal of Cereal Science</i> , 2010 , 51, 344-349	3.8	22
124	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. <i>Biotechnology and Applied Biochemistry</i> , 1994 , 20, 357-69	2.8	22
123	Penicillin G acylase from <i>Kluyvera citrophila</i> new choice as industrial enzyme. <i>Biotechnology Letters</i> , 1992 , 14, 285-290	3	21
122	Broccoli leaf powder as an attractive by-product ingredient: effect on batter behaviour, technological properties and sensory quality of gluten-free mini sponge cake. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1121-1129	3.8	21
121	Thermomechanically Induced Protein Aggregation and Starch Structural Changes in Wheat Flour Dough. <i>Cereal Chemistry</i> , 2013 , 90, 89-100	2.4	20

120	RHEOLOGICAL PROPERTIES OF RICE/BOYBEAN PROTEIN COMPOSITE FLOURS ASSESSED BY MIXOLAB AND ULTRASOUND. <i>Journal of Food Process Engineering</i> , 2011 , 34, 1838-1859	2.4	20
119	Effect of Transglutaminase on Protein Electrophoretic Pattern of Rice, Soybean, and Rice-Soybean Blends. <i>Cereal Chemistry</i> , 2008 , 85, 59-64	2.4	20
118	Amylase activities in insect (Aelia and Eurygaster)-damaged wheat. <i>Journal of the Science of Food and Agriculture</i> , 2002 , 82, 977-982	4.3	20
117	Evaluation of the physicochemical and nutritional changes in two amaranth species (<i>Amaranthus quitensis</i> and <i>Amaranthus caudatus</i>) after germination. <i>Food Research International</i> , 2019 , 121, 933-939	7	20
116	Mimicking gluten functionality with Eonglycinin concentrate: Evaluation in gluten free yeast-leavened breads. <i>Food Research International</i> , 2018 , 106, 64-70	7	19
115	Modification of pasting properties of wheat starch by cyclodextrin glycosyltransferase. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 1685-1690	4.3	19
114	Development of gluten free breads from <i>Colocasia esculenta</i> flour blended with hydrocolloids and enzymes. <i>Food Hydrocolloids</i> , 2020 , 98, 105243	10.6	19
113	Twin-core packed-bed reactors for organic-phase enzymatic esterification with water activity control. <i>Applied Microbiology and Biotechnology</i> , 1995 , 44, 283-286	5.7	18
112	Enhanced Organic-Phase Enzymatic Esterification with Continuous Water Removal in a Controlled Air-Bleed Evacuated-Headspace Reactor. <i>Biotechnology Progress</i> , 1996 , 12, 47-50	2.8	18
111	Non-animal proteins as cutting-edge ingredients to reformulate animal-free foodstuffs: Present status and future perspectives. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-31	11.5	18
110	Starch and antioxidant compound release during in vitro gastrointestinal digestion of gluten-free pasta. <i>Food Chemistry</i> , 2018 , 263, 201-207	8.5	17
109	Texture of Bread Crust: Puncturing Settings Effect and Its Relationship to Microstructure. <i>Journal of Texture Studies</i> , 2013 , 44, 85-94	3.6	17
108	Use of succinyl chitosan as fat replacer on cake formulations. <i>LWT - Food Science and Technology</i> , 2018 , 96, 260-265	5.4	17
107	Changes in physicochemical properties and in vitro starch digestion of native and extruded maize flours subjected to branching enzyme and maltogenic Eamylase treatment. <i>International Journal of Biological Macromolecules</i> , 2017 , 101, 326-333	7.9	16
106	Glycaemic response to frozen stored wheat rolls enriched with inulin and oat fibre. <i>Journal of Cereal Science</i> , 2012 , 56, 576-580	3.8	16
105	Effects of sourdough and dietary fibers on the nutritional quality of breads produced by bake-off technology. <i>Journal of Cereal Science</i> , 2011 , 54, 499-505	3.8	16
104	Phytate degradation by <i>Bifidobacterium</i> on whole wheat fermentation. <i>European Food Research and Technology</i> , 2008 , 226, 825-831	3.4	16
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