

# Cristina M Rosell

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Understanding phenolic acids inhibition of Amylase and Glucosidase and influence of reaction conditions. <i>Food Chemistry</i> , <b>2022</b> , 372, 131231	8.5	12
262	Fruits and Vegetable Functional Foods <b>2022</b> , 195-234		
261	Rheological Properties of Corn Starch Gels With the Addition of Hydroxypropyl Methylcellulose of Different Viscosities.. <i>Frontiers in Nutrition</i> , <b>2022</b> , 9, 866789	6.2	0
260	Unraveling seasonings impact on cooked rice quality: Technological and nutritional implications for sushi. <i>Journal of Cereal Science</i> , <b>2022</b> , 104, 103442	3.8	
259	Fat replacers in baked products: their impact on rheological properties and final product quality.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-24	11.5	2
258	Starch gels enriched with phenolics: Effects on paste properties, structure and digestibility. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 161, 113350	5.4	2
257	Effect of the addition of different sodium alginates on viscoelastic, structural features and hydrolysis kinetics of corn starch gels. <i>Food Bioscience</i> , <b>2022</b> , 47, 101628	4.9	1
256	Optimization of No-Wait Flowshop Scheduling Problem in Bakery Production with Modified PSO, NEH and SA. <i>Processes</i> , <b>2021</b> , 9, 2044	2.9	2
255	Pea protein ingredients: A mainstream ingredient to (re)formulate innovative Foods and beverages.. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 110, 729-742	15.3	35
254	Benefits and Challenges in the Incorporation of Insects in Food Products. <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 687712	6.2	8
253	An integrated instrumental and sensory approach to describe the effects of chickpea flour, psyllium, and their combination at reducing gluten-free bread staling. <i>Food Packaging and Shelf Life</i> , <b>2021</b> , 28, 100659	8.2	7
252	Understanding CGTase action through the relationship between starch structure and cyclodextrin formation. <i>Food Hydrocolloids</i> , <b>2021</b> , 112, 106316	10.6	2
251	Potential of chickpea and psyllium in gluten-free breadmaking: Assessing bread's quality, sensory acceptability, and glycemic and satiety indexes. <i>Food Hydrocolloids</i> , <b>2021</b> , 113, 106487	10.6	16
250	Rapid assessment of starch pasting using a rapid force analyzer. <i>Cereal Chemistry</i> , <b>2021</b> , 98, 305-314	2.4	4
249	Modifying gluten-free bread's structure using different baking conditions: Impact on oral processing and texture perception. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 140, 110718	5.4	7
248	Use of flour from cormels of <i>Xanthosoma sagittifolium</i> (L.) Schott and <i>Colocasia esculenta</i> (L.) Schott to develop pastes foods: Physico-chemical, functional and nutritional characterization. <i>Food Chemistry</i> , <b>2021</b> , 344, 128666	8.5	4
247	Interaction of dough acidity and microalga level on bread quality and antioxidant properties. <i>Food Chemistry</i> , <b>2021</b> , 344, 128710	8.5	4

246	Effect of low pressures homogenization on the physico-chemical and functional properties of rice flour. <i>Food Hydrocolloids</i> , <b>2021</b> , 112, 106373	10.6	4
245	Rice flour breads <b>2021</b> , 405-429		
244	Risk of in Relation to Rice and Derivatives. <i>Foods</i> , <b>2021</b> , 10,	4.9	10
243	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> , <b>2021</b> , 1-31	11.5	18
242	Aqueous extracts characteristics obtained by ultrasound-assisted extraction from <i>Ascophyllum nodosum</i> seaweeds: effect of operation conditions. <i>Journal of Applied Phycology</i> , <b>2021</b> , 33, 3297-3308	3.2	2
241	Kinetics of solid-state fermentation of lupin with <i>Rhizopus oligosporus</i> based on nitrogen compounds balance. <i>Food Bioscience</i> , <b>2021</b> , 42, 101118	4.9	0
240	Mastication of crisp bread: Role of bread texture and structure on texture perception. <i>Food Research International</i> , <b>2021</b> , 147, 110477	7	1
239	Selenized chickpea sourdoughs for the enrichment of breads. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 150, 112082	5.4	2
238	In vitro digestibility of gels from different starches: Relationship between kinetic parameters and microstructure. <i>Food Hydrocolloids</i> , <b>2021</b> , 120, 106909	10.6	9
237	Estimation of viscosity and hydrolysis kinetics of corn starch gels based on microstructural features using a simplified model. <i>Carbohydrate Polymers</i> , <b>2021</b> , 273, 118549	10.3	6
236	Snacking: Ingredients, Processing and Safety <b>2021</b> , 167-192		
235	Aroids as underexplored tubers with potential health benefits. <i>Advances in Food and Nutrition Research</i> , <b>2021</b> , 97, 319-359	6	
234	Nutritional Value of Whole Maize Kernels from Diverse Endosperm Types and Effects on Rheological Quality. <i>Agronomy</i> , <b>2021</b> , 11, 2509	3.6	1
233	Effect of particle size on functional properties of leaves powder. Starch interactions and processing impact. <i>Food Chemistry: X</i> , <b>2020</b> , 8, 100106	4.7	7
232	Impact of debittering and fermentation processes on the antinutritional and antioxidant compounds in <i>Lupinus mutabilis</i> sweet. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 131, 109745	5.4	13
231	Evaluation of the quality of nixtamalized maize flours for tortilla production with a new Mixolab protocol. <i>Cereal Chemistry</i> , <b>2020</b> , 97, 527-539	2.4	2
230	Innovative Gluten-Free Products <b>2020</b> , 177-198		1
229	Effects of two debittering processes on the alkaloid content and quality characteristics of lupin ( <i>Lupinus mutabilis</i> Sweet). <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 2166-2175	4.3	8

228	Effect of debittering and solid-state fermentation processes on the nutritional content of lupine ( <i>Lupinus mutabilis</i> Sweet). <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 2589-2598	3.8	9
227	High-Quality Gluten-Free Sponge Cakes without Sucrose: Inulin-Type Fructans as Sugar Alternatives. <i>Foods</i> , <b>2020</b> , 9,	4.9	5
226	Tiger Nut () as a Functional Ingredient in Gluten-Free Extruded Snacks. <i>Foods</i> , <b>2020</b> , 9,	4.9	5
225	Effect of added psyllium and food enzymes on quality attributes and shelf life of chickpea-based gluten-free bread. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 134, 110025	5.4	16
224	Exploring the potential of arabinoxylan as structuring agent in model systems for gluten-free yeast-leavened breads. <i>Journal of Cereal Science</i> , <b>2020</b> , 95, 103080	3.8	2
223	Influence of the Use of Hydrocolloids in the Development of Gluten-Free Breads from <i>Colocasia esculenta</i> Flour. <i>Proceedings (mdpi)</i> , <b>2020</b> , 53, 6	0.3	
222	Replacing Wheat Flour with Debittered and Fermented Lupin: Effects on Bread's Physical and Nutritional Features. <i>Plant Foods for Human Nutrition</i> , <b>2020</b> , 75, 569-575	3.9	4
221	Modulation of in vitro digestibility and physical characteristics of protein enriched gluten free breads by defining hydration. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 117, 108642	5.4	10
220	Enrichment of bread with fruits and vegetables: Trends and strategies to increase functionality. <i>Cereal Chemistry</i> , <b>2020</b> , 97, 9-19	2.4	16
219	Development of gluten free breads from <i>Colocasia esculenta</i> flour blended with hydrocolloids and enzymes. <i>Food Hydrocolloids</i> , <b>2020</b> , 98, 105243	10.6	19
218	Effect of Bread Structure and In Vitro Oral Processing Methods in Bolus Disintegration and Glycemic Index. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	7
217	Inulin-Type Fructans Application in Gluten-Free Products: Functionality and Health Benefits. <i>Reference Series in Phytochemistry</i> , <b>2019</b> , 723-762	0.7	
216	Exploring the functionality of starches from corms and cormels of <i>Xanthosoma sagittifolium</i> . <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 2494-2501	3.8	6
215	Evaluation of Starch-Protein Interactions as A Function of pH. <i>Foods</i> , <b>2019</b> , 8,	4.9	22
214	Trends in Science of Doughs and Bread Quality <b>2019</b> , 333-343		2
213	Quality Indicators and Heat Damage of Dried and Cooked Gluten Free Spaghetti. <i>Plant Foods for Human Nutrition</i> , <b>2019</b> , 74, 481-488	3.9	3
212	Role of hydrocolloids in gluten free noodles made with tiger nut flour as non-conventional powder. <i>Food Hydrocolloids</i> , <b>2019</b> , 97, 105194	10.6	14
211	Effects of high amylopectin (waxy1) and high-quality protein (opaque2) maize mutants in agronomic performance and bakery quality. <i>Journal of Cereal Science</i> , <b>2019</b> , 89, 102796	3.8	3

210	Physicochemical Properties of Gels Obtained from Corn Porous Starches with Different Levels of Porosity. <i>Starch/Staerke</i> , <b>2019</b> , 71, 1800171	2.3	4
209	Inulin enrichment of gluten free breads: Interaction between inulin and yeast. <i>Food Chemistry</i> , <b>2019</b> , 278, 545-551	8.5	24
208	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> , <b>2019</b> , 121, 933-939	7	20
207	Technological and Nutritional Applications of Starches in Gluten-Free Products <b>2019</b> , 333-358		2
206	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> , <b>2019</b> , 54, 1121-1129	3.8	21
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> , <b>2019</b> , 51, 205-210	6.8	68
204	Physicochemical and nutritional characteristics of banana flour during ripening. <i>Food Chemistry</i> , <b>2018</b> , 256, 11-17	8.5	32
203	Inulin-Type Fructans Application in Gluten-Free Products: Functionality and Health Benefits. <i>Reference Series in Phytochemistry</i> , <b>2018</b> , 1-40	0.7	4
202	Mimicking gluten functionality with ßonglycinin concentrate: Evaluation in gluten free yeast-leavened breads. <i>Food Research International</i> , <b>2018</b> , 106, 64-70	7	19
201	Starch and antioxidant compound release during in vitro gastrointestinal digestion of gluten-free pasta. <i>Food Chemistry</i> , <b>2018</b> , 263, 201-207	8.5	17
200	Understanding the effect of emulsifiers on bread aeration during breadmaking. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 5494-5502	4.3	9
199	Quantifying the surface properties of enzymatically-made porous starches by using a surface energy analyzer. <i>Carbohydrate Polymers</i> , <b>2018</b> , 200, 543-551	10.3	12
198	Thermal stabilization of probiotics by adsorption onto porous starches. <i>Carbohydrate Polymers</i> , <b>2018</b> , 197, 558-564	10.3	24
197	Functional and nutritional replacement of gluten in gluten-free yeast-leavened breads by using ßonglycinin concentrate extracted from soybean flour. <i>Food Hydrocolloids</i> , <b>2018</b> , 84, 353-360	10.6	13
196	Use of high hydrostatic pressure to inactivate natural contaminating microorganisms and inoculated <i>E. coli</i> O157:H7 on <i>Hermetia illucens</i> larvae. <i>PLoS ONE</i> , <b>2018</b> , 13, e0194477	3.7	16
195	Microstructure and its relationship with quality of confectionary and bakery products <b>2018</b> , 217-238		2
194	Understanding the role of hydrocolloids viscosity and hydration in developing gluten-free bread. A study with hydroxypropylmethylcellulose. <i>Food Hydrocolloids</i> , <b>2018</b> , 77, 629-635	10.6	42
193	Use of succinyl chitosan as fat replacer on cake formulations. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 96, 260-265	5.4	17

192	Improving Carob Flour Performance for Making Gluten-Free Breads by Particle Size Fractionation and Jet Milling. <i>Food and Bioprocess Technology</i> , <b>2017</b> , 10, 831-841	5.1	24
191	Diversity among maize populations from Spain and the United States for dough rheology and gluten-free breadmaking performance. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 1000-1008	3.8	15
190	Morphological and physicochemical characterization of porous starches obtained from different botanical sources and amyolytic enzymes. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 103, 587-595	7.9	52
189	Enzymatic Modification of Corn Starch Influences Human Fecal Fermentation Profiles. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 4651-4657	5.7	9
188	Physical and thermal properties and X-ray diffraction of corn flour systems as affected by whole grain wheat flour and extrusion conditions. <i>Starch/Staerke</i> , <b>2017</b> , 69, 1600299	2.3	9
187	Changes in physicochemical properties and in vitro starch digestion of native and extruded maize flours subjected to branching enzyme and maltogenic $\alpha$ -amylase treatment. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 101, 326-333	7.9	16
186	Performance of Granular Starch with Controlled Pore Size during Hydrolysis with Digestive Enzymes. <i>Plant Foods for Human Nutrition</i> , <b>2017</b> , 72, 353-359	3.9	14
185	Comparison of porous starches obtained from different enzyme types and levels. <i>Carbohydrate Polymers</i> , <b>2017</b> , 157, 533-540	10.3	81
184	Role of enzymes in improving the functionality of proteins in non-wheat dough systems. <i>Journal of Cereal Science</i> , <b>2016</b> , 67, 35-45	3.8	55
183	Glycemic Response to Corn Starch Modified with Cyclodextrin Glycosyltransferase and its Relationship to Physical Properties. <i>Plant Foods for Human Nutrition</i> , <b>2016</b> , 71, 252-8	3.9	7
182	Germinated, toasted and cooked chickpea as ingredients for breadmaking. <i>Journal of Food Science and Technology</i> , <b>2016</b> , 53, 2664-72	3.3	32
181	Developing gluten free bakery improvers by hydrothermal treatment of rice and corn flours. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 73, 342-350	5.4	38
180	Combination of extrusion and cyclodextrin glucanotransferase treatment to modify wheat flours functionality. <i>Food Chemistry</i> , <b>2016</b> , 199, 287-95	8.5	13
179	Physico-chemical properties of corn starch modified with cyclodextrin glycosyltransferase. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 87, 466-72	7.9	45
178	Jet milling effect on wheat flour characteristics and starch hydrolysis. <i>Journal of Food Science and Technology</i> , <b>2016</b> , 53, 784-91	3.3	36
177	Foreword to special issue on Cereal Based Non-gluten Dough Systems. <i>Journal of Cereal Science</i> , <b>2016</b> , 67, 1	3.8	6
176	Effect of Partial Substitution of Wheat Flour by Processed (Germinated, Toasted, Cooked) Chickpea on Bread Quality. <i>International Journal of Agricultural Science and Technology</i> , <b>2016</b> , 4, 8-18		9
175	Effects of germination on the nutritive value and bioactive compounds of brown rice breads. <i>Food Chemistry</i> , <b>2015</b> , 173, 298-304	8.5	97

174	Physicochemical properties of long rice grain varieties in relation to gluten free bread quality. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 62, 1203-1210	5.4	53
173	Jet Milling Effect on Functionality, Quality and In Vitro Digestibility of Whole Wheat Flour and Bread. <i>Food and Bioprocess Technology</i> , <b>2015</b> , 8, 1319-1329	5.1	39
172	Mechanical, microstructure and permeability properties of a model bread crust: Effect of different food additives. <i>Journal of Food Engineering</i> , <b>2015</b> , 163, 25-31	6	10
171	Effect of Microwave Treatment on Physicochemical Properties of Maize Flour. <i>Food and Bioprocess Technology</i> , <b>2015</b> , 8, 1330-1335	5.1	22
170	Understanding gluten-free dough for reaching breads with physical quality and nutritional balance. <i>Journal of the Science of Food and Agriculture</i> , <b>2015</b> , 95, 653-61	4.3	124
169	Starch digestibility index and antioxidative properties of partially baked wheat flour bakery with an addition of dietary fibre. <i>Starch/Staerke</i> , <b>2015</b> , 67, 913-919	2.3	8
168	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> , <b>2015</b> , 50, 1504-1514	3.8	38
167	Processing, Quality and Storage of Part-Baked Products. <i>Food Engineering Series</i> , <b>2015</b> , 173-192	0.5	2
166	Influence of germination time of brown rice in relation to flour and gluten free bread quality. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 6591-8	3.3	51
165	Market and Nutrition Issues of Gluten-Free Foodstuff <b>2015</b> , 675-713		9
164	Chemical Composition of Bakery Products <b>2015</b> , 191-224		2
163	Chemical Composition of Bakery Products <b>2015</b> , 1-28		2
162	Cereals for developing gluten-free products and analytical tools for gluten detection. <i>Journal of Cereal Science</i> , <b>2014</b> , 59, 354-364	3.8	92
161	Functionality of porous starch obtained by amylase or amyloglucosidase treatments. <i>Carbohydrate Polymers</i> , <b>2014</b> , 101, 837-45	10.3	107
160	Effect of water content and flour particle size on gluten-free bread quality and digestibility. <i>Food Chemistry</i> , <b>2014</b> , 151, 526-31	8.5	122
159	Wheat Milling and Flour Quality Evaluation <b>2014</b> , 17-53		5
158	Barley, Maize, Sorghum, Millet, and Other Cereal Grains <b>2014</b> , 107-126		2
157	Effect of Different Extrusion Treatments and Particle Size Distribution on the Physicochemical Properties of Rice Flour. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 2657-2665	5.1	71



156	Developing fruit-based nutritious snack bars. <i>Journal of the Science of Food and Agriculture</i> , <b>2014</b> , 94, 52-6	4.3	29
155	Establishing the function of proteins on the rheological and quality properties of rice based gluten free muffins. <i>Food Hydrocolloids</i> , <b>2014</b> , 35, 150-158	10.6	138
154	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> , <b>2014</b> , 9, e91931	3.7	48
153	<b>2014</b> ,		7
152	Chemical Composition of Bakery Products <b>2014</b> , 1-28		
151	Manufacture <b>2014</b> , 473-488		2
150	Rheology of Bread and Other Bakery Products <b>2014</b> , 453-472		1
149	Packaging and Shelf-Life Prediction of Bakery Products <b>2014</b> , 355-371		5
148	Modification of wheat flour functionality and digestibility through different extrusion conditions. <i>Journal of Food Engineering</i> , <b>2014</b> , 143, 74-79	6	53
147	Influence of Amyloglucosidase in Bread Crust Properties. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 1037-1046	3.1	6
146	Reduced-gliadin wheat bread: an alternative to the gluten-free diet for consumers suffering gluten-related pathologies. <i>PLoS ONE</i> , <b>2014</b> , 9, e90898	3.7	66
145	Texture of Bread Crust: Puncturing Settings Effect and Its Relationship to Microstructure. <i>Journal of Texture Studies</i> , <b>2013</b> , 44, 85-94	3.6	17
144	Particle size distribution of rice flour affecting the starch enzymatic hydrolysis and hydration properties. <i>Carbohydrate Polymers</i> , <b>2013</b> , 98, 421-7	10.3	121
143	Thermomechanically Induced Protein Aggregation and Starch Structural Changes in Wheat Flour Dough. <i>Cereal Chemistry</i> , <b>2013</b> , 90, 89-100	2.4	20
142	Protein enrichment and its effects on gluten-free bread characteristics. <i>LWT - Food Science and Technology</i> , <b>2013</b> , 53, 346-354	5.4	49
141	Quality Indicators of Rice-Based Gluten-Free Bread-Like Products: Relationships Between Dough Rheology and Quality Characteristics. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 2331-2341	5.1	79
140	Effect of postharvest temperature on the shelf life of gabirola fruit ( <i>Campomanesia pubescens</i> ). <i>Food Science and Technology</i> , <b>2013</b> , 33, 632-637	2	9
139	Application of dairy proteins as technological and nutritional improvers of calcium-supplemented gluten-free bread. <i>Nutrients</i> , <b>2013</b> , 5, 4503-20	6.7	38



138	Effect of the amount of steam during baking on bread crust features and water diffusion. <i>Journal of Food Engineering</i> , <b>2012</b> , 108, 128-134	6	46
137	Breadmaking performance and technological characteristic of gluten-free bread with inulin supplemented with calcium salts. <i>European Food Research and Technology</i> , <b>2012</b> , 235, 545-554	3.4	35
136	Effect of different fibers on batter and gluten-free layer cake properties. <i>LWT - Food Science and Technology</i> , <b>2012</b> , 48, 209-214	5.4	115
135	Significant down-regulation of Egladins has minor effect on gluten and starch properties of bread wheat. <i>Journal of Cereal Science</i> , <b>2012</b> , 56, 161-170	3.8	33
134	Glycaemic response to frozen stored wheat rolls enriched with inulin and oat fibre. <i>Journal of Cereal Science</i> , <b>2012</b> , 56, 576-580	3.8	16
133	Impact of Legume Flours on Quality and In Vitro Digestibility of Starch and Protein from Gluten-Free Cakes. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 3142-3150	5.1	102
132	Relationship between instrumental parameters and sensory characteristics in gluten-free breads. <i>European Food Research and Technology</i> , <b>2012</b> , 235, 107-117	3.4	77
131	Enzymatic modifications of pea protein and its application in protein cassava and corn starch gels. <i>Food Hydrocolloids</i> , <b>2012</b> , 27, 185-190	10.6	58
130	Viability of some probiotic coatings in bread and its effect on the crust mechanical properties. <i>Food Hydrocolloids</i> , <b>2012</b> , 29, 166-174	10.6	74
129	Nutritionally enhanced wheat flours and breads <b>2012</b> , 687-710		3
128	Ultrasonic analysis to discriminate bread dough of different types of flour. <i>IOP Conference Series: Materials Science and Engineering</i> , <b>2012</b> , 42, 012042	0.4	1
127	The Science of Doughs and Bread Quality <b>2011</b> , 3-14		29
126	Physico-chemical changes in breads from bake off technologies during storage. <i>LWT - Food Science and Technology</i> , <b>2011</b> , 44, 631-636	5.4	22
125	RHEOLOGICAL PROPERTIES OF RICEBOYBEAN PROTEIN COMPOSITE FLOURS ASSESSED BY MIXOLAB AND ULTRASOUND. <i>Journal of Food Process Engineering</i> , <b>2011</b> , 34, 1838-1859	2.4	20
124	Effects of roasting on barley Eglucan, thermal, textural and pasting properties. <i>Journal of Cereal Science</i> , <b>2011</b> , 53, 25-30	3.8	78
123	Effects of sourdough and dietary fibers on the nutritional quality of breads produced by bake-off technology. <i>Journal of Cereal Science</i> , <b>2011</b> , 54, 499-505	3.8	16
122	Chemical composition and starch digestibility of different gluten-free breads. <i>Plant Foods for Human Nutrition</i> , <b>2011</b> , 66, 224-30	3.9	174
121	Rheology of different hydrocolloids rice starch blends. Effect of successive heating cooling cycles. <i>Carbohydrate Polymers</i> , <b>2011</b> , 84, 373-382	10.3	103

120	Enzymes as additives or processing AIDS in food biotechnology. <i>Enzyme Research</i> , <b>2011</b> , 2010, 436859	2.4	12
119	Physicochemical properties and enzymatic hydrolysis of different starches in the presence of hydrocolloids. <i>Carbohydrate Polymers</i> , <b>2011</b> , 85, 237-244	10.3	80
118	Ultrasonic study of wheat flour properties. <i>Ultrasonics</i> , <b>2011</b> , 51, 223-8	3.5	31
117	BEAN STARCH AS INGREDIENT FOR GLUTEN-FREE BREAD. <i>Journal of Food Processing and Preservation</i> , <b>2010</b> , 34, 501-518	2.1	28
116	Physicochemical Properties of Wheat Gluten Proteins Modified by Protease From Sierra (Scomberomorus sierra) Fish. <i>International Journal of Food Properties</i> , <b>2010</b> , 13, 1187-1198	3	6
115	Effect of high pressure processing on wheat dough and bread characteristics. <i>LWT - Food Science and Technology</i> , <b>2010</b> , 43, 12-19	5.4	50
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