Gabriela T PÃ©rez

List of Publications by Year
in descending order

74 papers	2,873 citations	172386 29 h-index	175177 52 g-index
75 all docs	75 docs citations	75 times ranked	2584 citing authors

#	Article	IF	Citations
1	Effect of emulsifier and guar gum on micro structural, rheological and baking performance of frozen bread dough. Food Hydrocolloids, 2004, 18, 305-313.	5.6	238
2	Chemical composition and functional properties of Gleditsia triacanthos gum. Food Hydrocolloids, 2009, 23, 306-313.	5.6	177
3	Influence of Gluten-free Flours and their Mixtures on Batter Properties and Bread Quality. Food and Bioprocess Technology, 2010, 3, 577-585.	2.6	158
4	Incorporation of several additives into gluten free breads: Effect on dough properties and bread quality. Journal of Food Engineering, 2012, 111, 590-597.	2.7	143
5	Effect of glucose oxidase, transglutaminase, and pentosanase on wheat proteins: Relationship with dough properties and bread-making quality. Journal of Cereal Science, 2010, 51, 366-373.	1.8	125
6	Production of gluten-free bread using soybean flour. Journal of the Science of Food and Agriculture, 2004, 84, 1969-1974.	1.7	116
7	Influence of damaged starch on cookie and bread-making quality. European Food Research and Technology, 2007, 225, 1-7.	1.6	113
8	Effect of hydrocolloids on glutenâ€free batter properties and bread quality. International Journal of Food Science and Technology, 2010, 45, 2306-2312.	1.3	90
9	Effect of damaged starch levels on flour-thermal behaviour and bread staling. European Food Research and Technology, 2006, 224, 187-192.	1.6	85
10	Sensory and nutritional attributes of fibre-enriched pasta. LWT - Food Science and Technology, 2011, 44, 1429-1434.	2.5	82
11	Influence of soy protein on rheological properties and water retention capacity of wheat gluten. LWT - Food Science and Technology, 2009, 42, 358-362.	2.5	75
12	Optimization of Additive Combination for Improved Soyâ€“Wheat Bread Quality. Food and Bioprocess Technology, 2010, 3, 395-405.	2.6	71
13	Effect of modified celluloses on dough rheology and microstructure. Food Research International, 2010, 43, 780-787.	2.9	69
14	Effect of Four Types of Dietary Fiber on the Technological Quality of Pasta. Food Science and Technology International, 2011, 17, 213-221.	1.1	66
15	Study of the physicochemical and functional characterization of quinoa and kaÃ±iwa starches. Starch/Staerke, 2013, 65, 976-983.	1.1	62
16	Effect of Chia (<scp>S</scp>alvia hispanicaâ€¦<scp>L</scp>) Addition on the Quality of Glutenâ€Free Bread. Journal of Food Quality, 2014, 37, 309-317.	1.4	54
17	A comparative study of physicochemical tests for quality prediction of Argentine wheat flours used as corrector flours and for cookie production. Journal of Cereal Science, 2008, 48, 775-780.	1.8	52
18	Pectins as Breadmaking Additives: Effect on Dough Rheology and Bread Quality. Food and Bioprocess Technology, 2012, 5, 2889-2898.	2.6	51

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19	A study on fibre addition to gluten free bread: its effects on bread quality and in vitro digestibility. Journal of Food Science and Technology, 2017, 54, 244-252.	1.4	51
20	Relationship Between Soft Wheat Flour Physicochemical Composition and Cookieâ€Making Performance. Cereal Chemistry, 2011, 88, 130-136.	1.1	47
21	Technological properties of Lactic acid bacteria isolated from raw cereal material. LWT - Food Science and Technology, 2016, 70, 185-191.	2.5	47
22	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
23	Physicochemical and Functional Characterization of Protein Isolated from Different Quinoa Varieties (Chenopodium quinoa Willd.). Cereal Chemistry, 2016, 93, 275-281.	1.1	43
24	InÂvitro digestion kinetics and bioaccessibility of starch in cereal food products. Journal of Cereal Science, 2017, 77, 243-250.	1.8	40
25	Combinations of glucose oxidase, Î±â€amylase and xylanase affect dough properties and bread quality. International Journal of Food Science and Technology, 2012, 47, 525-534.	1.3	39
26	Use of wheat, triticale and rye flours in layer cake production. International Journal of Food Science and Technology, 2010, 45, 697-706.	1.3	37
27	Partial-Baking Process on Gluten-Free Bread: Impact of Hydrocolloid Addition. Food and Bioprocess Technology, 2012, 5, 1724-1732.	2.6	37
28	Whole meal and white flour from Argentine wheat genotypes: Mineral and arabinoxylan differences. Journal of Cereal Science, 2016, 71, 217-223.	1.8	37
29	Electrophoresis studies for determining wheatâ€“soy protein interactions in dough and bread. European Food Research and Technology, 2005, 221, 48-53.	1.6	31
30	Properties of sugar-snap cookies as influenced by lauric-based shortenings. Journal of Cereal Science, 2013, 58, 234-240.	1.8	28
31	Comparison of quality attributes of refined and whole wheat extruded pasta. LWT - Food Science and Technology, 2018, 89, 329-335.	2.5	28
32	Assessment of bioactive compounds and their in vitro bioaccessibility in whole-wheat flour pasta. Food Chemistry, 2019, 293, 408-417.	4.2	28
33	Use of Enzymes to Minimize Dough Freezing Damage. Food and Bioprocess Technology, 2012, 5, 2242-2255.	2.6	27
34	Combination of resistant starches types <scp>II</scp> and <scp>IV</scp> with minimal amounts of oat bran yields good quality, low glycaemic index pasta. International Journal of Food Science and Technology, 2013, 48, 309-315.	1.3	27
35	Physicochemical and functional properties of isolated starch and their correlation with flour from the Andean Peruvian quinoa varieties. International Journal of Biological Macromolecules, 2020, 147, 997-1007.	3.6	27
36	Effect of Transglutaminase on Protein Electrophoretic Pattern of Rice, Soybean, and Riceâ€Soybean Blends. Cereal Chemistry, 2008, 85, 59-64.	1.1	26

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37	Effect of soybean proteins on gluten depolymerization during mixing and resting. Journal of the Science of Food and Agriculture, 2008, 88, 455-463.	1.7	25
38	Effect of Brea Gum on the characteristics of wheat bread at different storage times. Food Science and Technology, 2013, 33, 745-752.	0.8	23
39	Triticale flour films added with bacteriocin-like substance (BLIS) for active food packaging applications. Food Packaging and Shelf Life, 2019, 19, 193-199.	3.3	23
40	Arabinoxylan from Argentinian whole wheat flour promote the growth of Lactobacillus reuteri and Bifidobacterium breve. Letters in Applied Microbiology, 2019, 68, 142-148.	1.0	23
41	Use of triticale flours in cracker-making. European Food Research and Technology, 2003, 217, 134-137.	1.6	22
42	Enzymes Action on Wheatâ€“Soy Dough Properties and Bread Quality. Food and Bioprocess Technology, 2012, 5, 1255-1264.	2.6	21
43	Effect of wheat flour characteristics on sponge cake quality. Journal of the Science of Food and Agriculture, 2013, 93, 542-549.	1.7	21
44	Flour functional properties of purple maize (Zea mays L.) from Argentina. Influence of environmental growing conditions. International Journal of Biological Macromolecules, 2020, 146, 311-319.	3.6	18
45	Soluble arabinoxylans extracted from soft and hard wheat show a differential prebiotic effect in vitro and in vivo. Journal of Cereal Science, 2020, 93, 102956.	1.8	17
46	The Occurrence of Friabilins in Triticale and Their Relationship with Grain Hardness and Baking Quality. Journal of Agricultural and Food Chemistry, 2003, 51, 7176-7181.	2.4	16
47	Effect of high molecular weight glutenins and rye translocations on soft wheat flour cookie quality. Journal of Cereal Science, 2013, 58, 424-430.	1.8	16
48	Effect of Transglutaminase on Properties of Glutenin Macropolymer and Dough Rheology. Cereal Chemistry, 2008, 85, 39-43.	1.1	13
49	Gluten-free breadmaking affected by the particle size and chemical composition of quinoa and buckwheat flour fractions. Food Science and Technology International, 2020, 26, 321-332.	1.1	13
50	Technological Performance and Selection of Lactic Acid Bacteria Isolated from Argentinian Grains as Starters for Wheat Sourdough. Current Microbiology, 2021, 78, 255-264.	1.0	13
51	Human colonic in vitro fermentation of water-soluble arabinoxylans from hard and soft wheat alters Bifidobacterium abundance and short-chain fatty acids concentration. LWT - Food Science and Technology, 2020, 134, 110253.	2.5	11
52	In vitro dialyzability of essential minerals from white and whole grain pasta. Food Chemistry, 2018, 265, 128-134.	4.2	10
53	GnRH-Stimulated Glycosylation (Proximal and Distal) of Luteinizing Hormone by Cultured Rat Pituitary Cells. Neuroendocrinology, 1996, 64, 456-461.	1.2	9
54	Utilization of KaÃ±awa (Chenopodium pallidicaule Aellen) Flour in Pasta Making. Journal of Chemistry, 2019, 2019, 1-8.	0.9	9

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55	Genotypic and environmental effects on starch properties of Argentinean wheat flours. Starch/Staerke, 2016, 68, 1065-1072.	1.1	8
56	Flour and starch characteristics of soft wheat cultivars and their effect on cookie quality. Journal of Food Science and Technology, 2019, 56, 4474-4481.	1.4	8
57	Enzymatic modification of arabinoxylans from soft and hard Argentinian wheat inhibits the viability of HCT-116 cells. Food Research International, 2021, 147, 110466.	2.9	8
58	Protein polymorphism in native goats from central Argentina. Small Ruminant Research, 2000, 35, 195-201.	0.6	7
59	Influence of enzyme active and inactive soy flours on cassava and corn starch properties. Starch/Staerke, 2012, 64, 126-135.	1.1	7
60	Modulatory effect of steroid hormones on GnRH-induced LH secretion by cultured rat pituitary cells. Canadian Journal of Physiology and Pharmacology, 1992, 70, 963-969.	0.7	6
61	CaÃ±ahua: An Ancient Grain for New Foods. , 2016, , 119-130.		6
62	Comparison of Flour Starch Properties in Halfâ€Sib Families of Opaqueâ€2 Maize (Zea mays L.) from Argentina. Cereal Chemistry, 2017, 94, 942-949.	1.1	6
63	Protein polymorphism in populations of Boa constrictor occidentalis (Boidae) from CÃ³rdoba province, Argentina. Amphibia - Reptilia, 2005, 26, 175-181.	0.1	5
64	The effect of type II and type IV resistant starch on the hydrolysis of maize and wheat gelatinised starch catalysed by pancreatic Î±â€amylase. International Journal of Food Science and Technology, 2012, 47, 2134-2140.	1.3	5
65	Gluten-free flour fermented with autochthonous starters for sourdough production: Effect of the fermentation process. Food Bioscience, 2022, 47, 101723.	2.0	5
66	Effect of cycloheximide and tunicamycin on the gonadotrophin-releasing hormone stimulated distal glycosylation of luteinizing hormone by rat pituitary cells. Canadian Journal of Physiology and Pharmacology, 1998, 76, 1033-1040.	0.7	4
67	Whole-flours from hard and soft wheat genotypes: study of the ability of prediction test to estimate whole flour end-use. Journal of Food Science and Technology, 2021, 58, 1462-1469.	1.4	4
68	Agronomic and chemical description of open-pollinated varieties of opaque-2 and purple maize (Zea) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 2351-2366.	0.8	4
69	Relationship Between Variety Classification and Breadmaking Quality in Argentine Wheats. International Journal of Agricultural Research, 2006, 2, 33-42.	0.0	4
70	Sourdough on quinoa and buckwheat glutenâ€free breads: Evaluation of autochthonous starter fermentation on bread nutritional and technological properties. International Journal of Food Science and Technology, 2022, 57, 4804-4815.	1.3	4
71	Pituitary Luteinizing Hormone Microheterogeneity in the Afternoon of Proestrus in Rats: Some New Insights. Hormone Research in Paediatrics, 2002, 58, 8-15.	0.8	3
72	Evaluation and comparison of protein composition and quality in half-sib families of opaque-2 maize (Zea mays L.) from Argentina. AgriScientia, 2019, 36, 39.	0.2	2

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73	Baking Quality of Bread Wheat Cultivars Damaged by Nysius simulans. Cereal Chemistry, 2017, 94, 670-676.	1.1	1
74	Role of enzymes in improving the functionality of proteins in nonwheat dough systems. , 2021, , 173-198.		0