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	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
2	Gluten-free flour fermented with autochthonous starters for sourdough production: Effect of the fermentation process. Food Bioscience, 2022, 47, 101723.	2.0	5
3	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
4	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
5	Role of enzymes in improving the functionality of proteins in nonwheat dough systems. , 2021, , 173-198.		0
6	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
7	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
8	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
9	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
10	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
11	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
12	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
13	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
14	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
15	Utilization of KaÃ±awa (<i>Chenopodium pallidicaule</i> Aellen) Flour in Pasta Making. Journal of Chemistry, 2019, 2019, 1-8.	0.9	9
16	Assessment of bioactive compounds and their in vitro bioaccessibility in whole-wheat flour pasta. Food Chemistry, 2019, 293, 408-417.	4.2	28
17	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
18	Arabinoxylan from Argentinian whole wheat flour promote the growth of <i>Lactobacillus reuteri</i> and <i>Bifidobacterium breve</i>. Letters in Applied Microbiology, 2019, 68, 142-148.	1.0	23

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19	Comparison of quality attributes of refined and whole wheat extruded pasta. LWT - Food Science and Technology, 2018, 89, 329-335.	2.5	28
20	In vitro dialyzability of essential minerals from white and whole grain pasta. Food Chemistry, 2018, 265, 128-134.	4.2	10
21	Baking Quality of Bread Wheat Cultivars Damaged by Nysius simulans. Cereal Chemistry, 2017, 94, 670-676.	1.1	1
22	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
23	Comparison of Flour Starch Properties in Halfâ€Sib Families of <i>Opaqueâ€2</i> Maize (<i>Zea mays</i> L.) from Argentina. Cereal Chemistry, 2017, 94, 942-949.	1.1	6
24	InÂvitro digestion kinetics and bioaccessibility of starch in cereal food products. Journal of Cereal Science, 2017, 77, 243-250.	1.8	40
25	Genotypic and environmental effects on starch properties of Argentinean wheat flours. Starch/Staerke, 2016, 68, 1065-1072.	1.1	8
26	CaÃ±ahua: An Ancient Grain for New Foods. , 2016, , 119-130.		6
27	Whole meal and white flour from Argentine wheat genotypes: Mineral and arabinoxylan differences. Journal of Cereal Science, 2016, 71, 217-223.	1.8	37
28	Physicochemical and Functional Characterization of Protein Isolated from Different Quinoa Varieties (<i>Chenopodium quinoa</i> Willd.). Cereal Chemistry, 2016, 93, 275-281.	1.1	43
29	Technological properties of Lactic acid bacteria isolated from raw cereal material. LWT - Food Science and Technology, 2016, 70, 185-191.	2.5	47
30	Effect of Chia (<scp><i>S</i></scp><i>alvia hispanica</i>â€…<scp><i>L</i></scp>) Addition on the Quality of Glutenâ€Free Bread. Journal of Food Quality, 2014, 37, 309-317.	1.4	54
31	Effect of wheat flour characteristics on sponge cake quality. Journal of the Science of Food and Agriculture, 2013, 93, 542-549.	1.7	21
32	Properties of sugar-snap cookies as influenced by lauric-based shortenings. Journal of Cereal Science, 2013, 58, 234-240.	1.8	28
33	Study of the physicochemical and functional characterization of quinoa and kaÃ±iwa starches. Starch/Staerke, 2013, 65, 976-983.	1.1	62
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	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
36	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

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37	Use of Enzymes to Minimize Dough Freezing Damage. Food and Bioprocess Technology, 2012, 5, 2242-2255.	2.6	27
38	Pectins as Breadmaking Additives: Effect on Dough Rheology and Bread Quality. Food and Bioprocess Technology, 2012, 5, 2889-2898.	2.6	51
39	Influence of enzyme active and inactive soy flours on cassava and corn starch properties. Starch/Staerke, 2012, 64, 126-135.	1.1	7
40	Enzymes Action on Wheatâ€"Soy Dough Properties and Bread Quality. Food and Bioprocess Technology, 2012, 5, 1255-1264.	2.6	21
41	Partial-Baking Process on Gluten-Free Bread: Impact of Hydrocolloid Addition. Food and Bioprocess Technology, 2012, 5, 1724-1732.	2.6	37
42	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
43	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
44	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
45	Relationship Between Soft Wheat Flour Physicochemical Composition and Cookieâ€Making Performance. Cereal Chemistry, 2011, 88, 130-136.	1.1	47
46	Sensory and nutritional attributes of fibre-enriched pasta. LWT - Food Science and Technology, 2011, 44, 1429-1434.	2.5	82
47	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
48	Optimization of Additive Combination for Improved Soyâ€"Wheat Bread Quality. Food and Bioprocess Technology, 2010, 3, 395-405.	2.6	71
49	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
50	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
51	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
52	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
53	Effect of modified celluloses on dough rheology and microstructure. Food Research International, 2010, 43, 780-787.	2.9	69
54	Chemical composition and functional properties of Gleditsia triacanthos gum. Food Hydrocolloids, 2009, 23, 306-313.	5.6	177

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55	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
56	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
57	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
58	Effect of Transglutaminase on Protein Electrophoretic Pattern of Rice, Soybean, and Riceâ€Soybean Blends. Cereal Chemistry, 2008, 85, 59-64.	1.1	26
59	Effect of Transglutaminase on Properties of Glutenin Macropolymer and Dough Rheology. Cereal Chemistry, 2008, 85, 39-43.	1.1	13
60	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
61	Influence of damaged starch on cookie and bread-making quality. European Food Research and Technology, 2007, 225, 1-7.	1.6	113
62	Effect of damaged starch levels on flour-thermal behaviour and bread staling. European Food Research and Technology, 2006, 224, 187-192.	1.6	85
63	Relationship Between Variety Classification and Breadmaking Quality in Argentine Wheats. International Journal of Agricultural Research, 2006, 2, 33-42.	0.0	4
64	Electrophoresis studies for determining wheatâ€“soy protein interactions in dough and bread. European Food Research and Technology, 2005, 221, 48-53.	1.6	31
65	Protein polymorphism in populations of Boa constrictor occidentalis (Boidae) from CÃ³rdoba province, Argentina. Amphibia - Reptilia, 2005, 26, 175-181.	0.1	5
66	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
67	Production of gluten-free bread using soybean flour. Journal of the Science of Food and Agriculture, 2004, 84, 1969-1974.	1.7	116
68	Use of triticale flours in cracker-making. European Food Research and Technology, 2003, 217, 134-137.	1.6	22
69	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
70	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
71	Protein polymorphism in native goats from central Argentina. Small Ruminant Research, 2000, 35, 195-201.	0.6	7
72	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

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73	GnRH-Stimulated Glycosylation (Proximal and Distal) of Luteinizing Hormone by Cultured Rat Pituitary Cells. Neuroendocrinology, 1996, 64, 456-461.	1.2	9
74	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