

Brennan M Smith

List of Publications by Year in descending order

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papers

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times ranked

732
citing authors

#	ARTICLE	IF	CITATIONS
1	The functional modification of legume proteins by ultrasonication: A review. Trends in Food Science and Technology, 2020, 98, 107-116.	15.1	141
2	Pectin extraction from common fig skin by different methods: The physicochemical, rheological, functional, and structural evaluations. International Journal of Biological Macromolecules, 2019, 136, 275-283.	7.5	101
3	Ultrasound-microwave assisted extraction of pectin from fig (<i>Ficus carica</i> L.) skin: Optimization, characterization and bioactivity. Carbohydrate Polymers, 2019, 222, 114992.	10.2	88
4	Effects of high hydrostatic pressure on the quality and functionality of protein isolates, concentrates, and hydrolysates derived from pulse legumes: A review. Trends in Food Science and Technology, 2021, 107, 466-479.	15.1	61
5	Impact of different isolation procedures on the functionality of zein and kafirin. Journal of Cereal Science, 2011, 54, 241-249.	3.7	60
6	Enhanced functionality of pea-rice protein isolate blends through direct steam injection processing. Food Chemistry, 2018, 243, 338-344.	8.2	55
7	Legume proteins are smart carriers to encapsulate hydrophilic and hydrophobic bioactive compounds and probiotic bacteria: A review. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 1250-1279.	11.7	49
8	Role of non-covalent interactions in the production of visco-elastic material from zein. Food Chemistry, 2014, 147, 230-238.	8.2	44
9	Composition and Molecular Weight Distribution of Carob Germ Protein Fractions. Journal of Agricultural and Food Chemistry, 2010, 58, 7794-7800.	5.2	38
10	Effect of Salt and Ethanol Addition on Zein's Starch Dough and Bread Quality. Journal of Food Science, 2017, 82, 613-621.	3.1	25
11	The Effects of Egg and Diacetyl Tartaric Acid Esters of Monoglycerides Addition on Storage Stability, Texture, and Sensory Properties of Gluten-Free Sorghum Bread. Journal of Food Science, 2017, 82, 194-201.	3.1	17
12	Characterization of rheological and structural properties of a gum from Balangu seeds. International Journal of Biological Macromolecules, 2018, 117, 294-300.	7.5	17
13	Effect of Processing Conditions, Biochemical Properties, and Microstructure on Tofu Production from Yellow Field Peas (<i>Pisum sativum</i>). Journal of Food Science, 2019, 84, 3463-3472.	3.1	15
14	Starch and Protein Chemistry and Functional Properties. , 2019, , 131-170.		15
15	Reducing Visual Differences in Whole Grain Bread Prepared with Hard Red and Hard White Wheat: Application for Sensory Studies. Journal of Food Science, 2019, 84, 2325-2329.	3.1	12
16	Factors Influencing Zein's Whole Sorghum Flour Dough Formation and Bread Quality. Journal of Food Science, 2019, 84, 3522-3534.	3.1	11
17	Incorporation of yellow pea flour into white pan bread. Cereal Chemistry, 2021, 98, 1020-1026.	2.2	11
18	Development and Optimization of a Reversed-Phase HPLC Method to Separate Pulse Proteins. Food Analytical Methods, 2020, 13, 1482-1491.	2.6	8

#	ARTICLE	IF	CITATIONS
19	Synergistic effects of processing parameters on the biochemical and physical properties of tofu made from yellow field pea (<i>Pisum sativum</i>), as determined by response surface methodology. <i>Food Science and Nutrition</i> , 2021, 9, 1132-1142.	3.4	8
20	Roller milling performance of dry yellow split peas: Mill stream composition and functional characteristics. <i>Cereal Chemistry</i> , 2021, 98, 462-473.	2.2	7
21	Impact of Thiocyanate Salts on Physical, Thermal, and Rheological Properties of Zein Films. <i>Cereal Chemistry</i> , 2013, 90, 204-210.	2.2	5
22	Characterization of rheological and physicochemical properties of Alaska walleye pollock (<i>Gadus</i>) Tj ETQq0 0 0 rgBTJ Overlock 10 Tf 50 6	2.8	5
23	Understanding How High-Protein Bar Formulations Impact Their Mechanical and Wear Behaviors Using Response Surface Analysis. <i>Journal of Food Science</i> , 2019, 84, 2209-2221.	3.1	5
24	Biochemical Analysis of Protein Compositions among Pea (<i>Pisum sativum</i>) Cultivars Grown in the Northwest USA. <i>ACS Food Science & Technology</i> , 2022, 2, 1067-1076.	2.7	3
25	Yellow and oriental mustard seed lecithin content and composition. <i>Journal of Food Composition and Analysis</i> , 2021, 98, 103819.	3.9	2
26	Identification of gluten-like proteins in selected pod bearing leguminous tree seeds. <i>PLoS ONE</i> , 2021, 16, e0249427.	2.5	1
27	Predicting high-protein bar processing ability from rheological and tribological analyses. <i>Journal of Food Process Engineering</i> , 2020, 43, e13482.	2.9	0