

# Brennan M Smith

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1531891/publications.pdf>

Version: 2024-02-01

27  
papers

804  
citations

687363

13  
h-index

580821

25  
g-index

27  
all docs

27  
docs citations

27  
times ranked

732  
citing authors

| #  | ARTICLE   | IF   | CITATIONS |
|----|---|------|-----------|
| 1  | Biochemical Analysis of Protein Compositions among Pea ( <i>Pisum sativum</i> ) Cultivars Grown in the Northwest USA. <i>ACS Food Science &amp; Technology</i> , 2022, 2, 1067-1076.  | 2.7  | 3         |
| 2  | Effects of high hydrostatic pressure on the quality and functionality of protein isolates, concentrates, and hydrolysates derived from pulse legumes: A review. <i>Trends in Food Science and Technology</i> , 2021, 107, 466-479.                          | 15.1 | 61        |
| 3  | 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         |
| 4  | Legume proteins are smart carriers to encapsulate hydrophilic and hydrophobic bioactive compounds and probiotic bacteria: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 1250-1279.                                     | 11.7 | 49        |
| 5  | Identification of gluten-like proteins in selected pod bearing leguminous tree seeds. <i>PLoS ONE</i> , 2021, 16, e0249427.   | 2.5  | 1         |
| 6  | Yellow and oriental mustard seed lecithin content and composition. <i>Journal of Food Composition and Analysis</i> , 2021, 98, 103819.  | 3.9  | 2         |
| 7  | Incorporation of yellow pea flour into white pan bread. <i>Cereal Chemistry</i> , 2021, 98, 1020-1026.  | 2.2  | 11        |
| 8  | 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         |
| 9  | Predicting high-protein bar processing ability from rheological and tribological analyses. <i>Journal of Food Process Engineering</i> , 2020, 43, e13482.   | 2.9  | 0         |
| 10 | Development and Optimization of a Reversed-Phase HPLC Method to Separate Pulse Proteins. <i>Food Analytical Methods</i> , 2020, 13, 1482-1491.  | 2.6  | 8         |
| 11 | The functional modification of legume proteins by ultrasonication: A review. <i>Trends in Food Science and Technology</i> , 2020, 98, 107-116.  | 15.1 | 141       |
| 12 | Reducing Visual Differences in Whole Grain Bread Prepared with Hard Red and Hard White Wheat: Application for Sensory Studies. <i>Journal of Food Science</i> , 2019, 84, 2325-2329.  | 3.1  | 12        |
| 13 | 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         |
| 14 | Pectin extraction from common fig skin by different methods: The physicochemical, rheological, functional, and structural evaluations. <i>International Journal of Biological Macromolecules</i> , 2019, 136, 275-283.                                      | 7.5  | 101       |
| 15 | Ultrasound-microwave assisted extraction of pectin from fig ( <i>Ficus carica</i> L.) skin: Optimization, characterization and bioactivity. <i>Carbohydrate Polymers</i> , 2019, 222, 114992.   | 10.2 | 88        |
| 16 | Factors Influencing Zein Whole Sorghum Flour Dough Formation and Bread Quality. <i>Journal of Food Science</i> , 2019, 84, 3522-3534.   | 3.1  | 11        |
| 17 | Effect of Processing Conditions, Biochemical Properties, and Microstructure on Tofu Production from Yellow Field Peas ( <i>Pisum sativum</i> ). <i>Journal of Food Science</i> , 2019, 84, 3463-3472.   | 3.1  | 15        |
| 18 | Starch and Protein Chemistry and Functional Properties. , 2019, , 131-170.  |      | 15        |

| #  | ARTICLE   | IF  | CITATIONS |
|----|---|-----|-----------|
| 19 | Enhanced functionality of pea-rice protein isolate blends through direct steam injection processing. <i>Food Chemistry</i> , 2018, 243, 338-344.  | 8.2 | 55        |
| 20 | Characterization of rheological and physicochemical properties of Alaska walleye pollock ( <i>Gadus</i> ) Tj ETQq0 0 0 rgBTJ Overlock 10 Tf 50 7  | 2.8 | 5         |
| 21 | Characterization of rheological and structural properties of a gum from Balangu seeds. <i>International Journal of Biological Macromolecules</i> , 2018, 117, 294-300.  | 7.5 | 17        |
| 22 | Effect of Salt and Ethanol Addition on Zein's Starch Dough and Bread Quality. <i>Journal of Food Science</i> , 2017, 82, 613-621.   | 3.1 | 25        |
| 23 | The Effects of Egg and Diacetyl Tartaric Acid Esters of Monoglycerides Addition on Storage Stability, Texture, and Sensory Properties of Gluten-free Sorghum Bread. <i>Journal of Food Science</i> , 2017, 82, 194-201. | 3.1 | 17        |
| 24 | Role of non-covalent interactions in the production of visco-elastic material from zein. <i>Food Chemistry</i> , 2014, 147, 230-238.  | 8.2 | 44        |
| 25 | Impact of Thiocyanate Salts on Physical, Thermal, and Rheological Properties of Zein Films. <i>Cereal Chemistry</i> , 2013, 90, 204-210.  | 2.2 | 5         |
| 26 | Impact of different isolation procedures on the functionality of zein and kafirin. <i>Journal of Cereal Science</i> , 2011, 54, 241-249.  | 3.7 | 60        |
| 27 | Composition and Molecular Weight Distribution of Carob Germ Protein Fractions. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7794-7800.   | 5.2 | 38        |