Vanessa D Capriles

List of Publications by Year
in descending order

43 papers	1,361 citations	361296 20 h-index	345118 36 g-index
45 all docs	45 docs citations	45 times ranked	1295 citing authors

#	Article	IF	Citations
1	Novel Approaches in Glutenâ€Free Breadmaking: Interface between Food Science, Nutrition, and Health. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 871-890.	5.9	183
2	Knowledge, attitudes and practices of food handlers in food safety: An integrative review. Food Research International, 2017, 100, 53-62.	2.9	156
3	Effects of prebiotic inulin-type fructans on structure, quality, sensory acceptance and glycemic response of gluten-free breads. Food and Function, 2013, 4, 104-110.	2.1	145
4	Gluten-free breadmaking: Improving nutritional and bioactive compounds. Journal of Cereal Science, 2016, 67, 83-91.	1.8	90
5	Effects of Processing Methods on Amaranth Starch Digestibility and Predicted Glycemic Index. Journal of Food Science, 2008, 73, H160-4.	1.5	83
6	Metabolic osteopathy in celiac disease: importance of a gluten-free diet. Nutrition Reviews, 2009, 67, 599-606.	2.6	56
7	Modelling the effects of psyllium and water in gluten-free bread: An approach to improve the bread quality and glycemic response. Journal of Functional Foods, 2018, 42, 339-345.	1.6	56
8	Nutritional facts regarding commercially available gluten-free bread worldwide: Recent advances and future challenges. Critical Reviews in Food Science and Nutrition, 2023, 63, 693-705.	5.4	47
9	Development of glutenâ€free bread formulations containing whole chia flour with acceptable sensory properties. Food Science and Nutrition, 2017, 5, 1021-1028.	1.5	44
10	Approaches to reduce the glycemic response of gluten-free products: in vivo and in vitro studies. Food and Function, 2016, 7, 1266-1272.	2.1	38
11	Potential of chickpea and psyllium in gluten-free breadmaking: Assessing bread's quality, sensory acceptability, and glycemic and satiety indexes. Food Hydrocolloids, 2021, 113, 106487.	5.6	35
12	Seafood safety: Knowledge, attitudes, self-reported practices and risk perceptions of seafood workers. Food Research International, 2015, 67, 19-24.	2.9	34
13	Effect of added psyllium and food enzymes on quality attributes and shelf life of chickpea-based gluten-free bread. LWT - Food Science and Technology, 2020, 134, 110025.	2.5	30
14	Mixture Design Applied to the Development of Chickpeaâ€Based Glutenâ€Free Bread with Attractive Technological, Sensory, and Nutritional Quality. Journal of Food Science, 2018, 83, 188-197.	1.5	28
15	Analysis of ingredient and nutritional labeling of commercially available gluten-free bread in Brazil. International Journal of Food Sciences and Nutrition, 2019, 70, 562-569.	1.3	25
16	Effect of incorporation of amaranth on the physical properties and nutritional value of cheese bread. Food Science and Technology, 2012, 32, 427-431.	0.8	24
17	Physical and Sensory Properties of Regular and Reduced-Fat Pound Cakes with Added Amaranth Flour. Cereal Chemistry, 2008, 85, 614-618.	1.1	23
18	Psyllium Improves the Quality and Shelf Life of Gluten-Free Bread. Foods, 2021, 10, 954.	1.9	23

#	Article	IF	Citations
19	An integrated instrumental and sensory approach to describe the effects of chickpea flour, psyllium, and their combination at reducing gluten-free bread staling. Food Packaging and Shelf Life, 2021, 28, 100659.	3.3	23
20	Effect of fructansâ€based fat replacer on chemical composition, starch digestibility and sensory acceptability of corn snacks. International Journal of Food Science and Technology, 2009, 44, 1895-1901.	1.3	22
21	Sorghum, millet and pseudocereals as ingredients for gluten-free whole-grain yeast rolls. International Journal of Gastronomy and Food Science, 2021, 23, 100293.	1.3	19
22	What about glutenâ€free products? An insight on celiac consumers' opinions and expectations. Journal of Sensory Studies, 2021, 36, e12664.	0.8	19
23	Influence of pseudocereals on gluten-free bread quality: A study integrating dough rheology, bread physical properties and acceptability. Food Research International, 2021, 150, 110762.	2.9	14
24	Relationships between dough thermomechanical parameters and physical and sensory properties of gluten-free bread texture during storage. LWT - Food Science and Technology, 2021, 139, 110577.	2.5	13
25	Novel Gluten-Free Bread with an Extract from Flaxseed By-Product: The Relationship between Water Replacement Level and Nutritional Value, Antioxidant Properties, and Sensory Quality. Molecules, 2022, 27, 2690.	1.7	13
26	An integrated instrumental and sensory techniques for assessing liking, softness and emotional related of gluten-free bread based on blended rice and bean flour. Food Research International, 2022, 154, 110999.	2.9	12
27	Development and assessment of acceptability and nutritional properties of a light snack. Food Science and Technology, 2007, 27, 562-566.	0.8	10
28	Innovative gluten-free breadmaking. , 2021, , 371-404.		9
29	Defining Amaranth, Buckwheat and Quinoa Flour Levels in Gluten-Free Bread: A Simultaneous Improvement on Physical Properties, Acceptability and Nutrient Composition through Mixture Design. Foods, 2022, 11, 848.	1.9	9
30	The impact of dough hydration level on gluten-free bread quality: A case study with chickpea flour. International Journal of Gastronomy and Food Science, 2021, 26, 100434.	1.3	8
31	Marcador in vitro da resposta glicÃªmica dos alimentos como ferramenta de auxÃlio Ã prescriÃ§Ã£o e avaliaÃ§Ã£o de dietas. Revista De Nutricao, 2009, 22, 549-557.	0.4	8
32	Breakfast cereals with inulin obtained through thermoplastic extrusion: Chemical characteristics and physical and technological properties. LWT - Food Science and Technology, 2021, 137, 110390.	2.5	7
33	Inulin as an ingredient for improvement of glycemic response and sensory acceptance of breakfast cereals. Food Hydrocolloids, 2021, 114, 106582.	5.6	7
34	Desenvolvimento de salgadinhos com teores reduzidos de gordura saturada e de Ã¡cidos graxos trans. Food Science and Technology, 2005, 25, 363-369.	0.8	7
35	AvaliaÃ§Ã£o da qualidade tecnolÃ³gica de snacks obtidos por extrusÃ£o de grÃ£o integral de amaranto ou de farinha de amaranto desengordurada e suas misturas com fubÃ¡ de milho. Brazilian Journal of Food Technology, 2012, 15, 21-29.	0.8	6
36	Storage stability of snacks with reduced saturated and trans fatty acids contents. Food Science and Technology, 2009, 29, 690-695.	0.8	5

#	Article	IF	Citations
37	Defining Whole Grain Sorghum Flour and Water Levels to Improve Sensory and Nutritional Quality of Gluten-Free Breadâ€"A Factorial Design Approach. Applied Sciences (Switzerland), 2021, 11, 8186.	1.3	5
38	Frutanos do tipo inulina e aumento da absorÃ§Ã£o de cÃ¡lcio: uma revisÃ£o sistemÃ¡tica. Revista De Nutricao, 2012, 25, 147-159.	0.4	3
39	Correlations among SRC, Mixolab Â® , process, and technological parameters of proteinâ€enriched biscuits. Cereal Chemistry, 2021, 98, 716-728.	1.1	3
40	Effects of oligofructose-enriched inulin addition before and after the extrusion process on the quality and postprandial glycemic response of corn-snacks. Food Bioscience, 2021, 43, 101263.	2.0	2
41	ReduÃ§Ã£o da razÃ£o comprimento/diÂ¢metro da extrusora e aumento da aceitabilidade de snacks Ã base de amaranto. Brazilian Journal of Food Technology, 2011, 14, 19-26.	0.8	2
42	Modelling the effects of psyllium and water on dough parameters using MixolabÂ® and their relationship with physical properties and acceptability of gluten-free bread. Research, Society and Development, 2020, 9, e77591110589.	0.0	1
43	Potencial da farinha de feijÃ£o no desenvolvimento de pÃ£o sem glÃºten com valor nutricional agregado. Research, Society and Development, 2020, 9, e98991110929.	0.0	0