

Gustavo Heinrich Lang

List of Publications by Year in descending order

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Version: 2024-02-01

12
papers

189
citations

1307366

7
h-index

1372474

10
g-index

12
all docs

12
docs citations

12
times ranked

211
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of drying temperature and long-term storage conditions on black rice phenolic compounds. Food Chemistry, 2019, 287, 197-204.	4.2	68
2	Postharvest UV-C irradiation for fungal control and reduction of mycotoxins in brown, black, and red rice during long-term storage. Food Chemistry, 2021, 339, 127810.	4.2	31
3	Influence of drying temperature on the structural and cooking quality properties of black rice. Cereal Chemistry, 2018, 95, 564-574.	1.1	28
4	Cake of brown, black and red rice: Influence of transglutaminase on technological properties, in vitro starch digestibility and phenolic compounds. Food Chemistry, 2020, 318, 126480.	4.2	21
5	Fluidized-bed drying of black rice grains: Impact on cooking properties, <i>in vitro</i> starch digestibility, and bioaccessibility of phenolic compounds. Journal of Food Science, 2020, 85, 1717-1724.	1.5	13
6	Cowpea storage under nitrogen-modified atmosphere at different temperatures: Impact on grain structure, cooking quality, in vitro starch digestibility, and phenolic extractability. Journal of Food Processing and Preservation, 2020, 44, e14368.	0.9	8
7	Effects of drying methods and temperatures on protein, pasting, and thermal properties of white flouy corn. Journal of Food Processing and Preservation, 2020, 44, e14767.	0.9	7
8	Infrared radiation heating: A novel technique for developing quick-cooking rice. LWT - Food Science and Technology, 2022, 154, 112758.	2.5	6
9	Quality of grain and oil of maize subjected to UV radiation (254 nm) for the control of weevil (<i>Tj ETQq1 1 0.784314 rgBT /Overl</i>	0.9	5
10	Foliar Desiccators Glyphosate, Carfentrazone, and Paraquat Affect the Technological and Chemical Properties of Cowpea Grains. Journal of Agricultural and Food Chemistry, 2017, 65, 6771-6778.	2.4	2
11	Effects of Preharvest Desiccation Using Glufosinate-Ammonium on Quality Attributes of Freshly Harvested and Long-Term Stored Soybeans. ACS Agricultural Science and Technology, 2021, 1, 312-321.	1.0	0
12	Effects of genotype and storage on physicochemical and functional properties of soybean protein isolates. Cereal Chemistry, 0, , .	1.1	0