

Sharon D Hooper

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2388112/publications.pdf>

Version: 2024-02-01

10
papers

87
citations

1937685

4
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1588992

8
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11
all docs

11
docs citations

11
times ranked

101
citing authors

#	ARTICLE	IF	CITATIONS
1	Genetic variability of cooking time in dry beans (<i>Phaseolus vulgaris</i> L.) related to seed coat thickness and the cotyledon cell wall. <i>Food Research International</i> , 2021, 141, 109886.	6.2	24
2	Single Varietal Dry Bean (<i>Phaseolus vulgaris</i> L.) Pastas: Nutritional Profile and Consumer Acceptability. <i>Plant Foods for Human Nutrition</i> , 2019, 74, 342-349.	3.2	19
3	Carbohydrate Profile of a Dry Bean (<i>Phaseolus vulgaris</i> L.) Panel Encompassing Broad Genetic Variability for Cooking Time. <i>Cereal Chemistry</i> , 2017, 94, 135-141.	2.2	14
4	Processing white or yellow dry beans (<i>Phaseolus vulgaris</i> L.) into a heat treated flour enhances the iron bioavailability of bean-based pastas. <i>Journal of Functional Foods</i> , 2020, 71, 104018.	3.4	13
5	Development and quality evaluation of bananaâ€œbean porridge as weaning food for older infants and young children. , 2020, 2, e41.		5
6	Black Bean Pasta Meals with Varying Protein Concentrations Reduce Postprandial Glycemia and Insulinemia Similarly Compared to White Bread Control in Adults. <i>Foods</i> , 2022, 11, 1652.	4.3	4
7	Elucidation of the low resistant starch phenotype in <i>Phaseolus vulgaris</i> exhibited in the yellow bean Cebo Cela. <i>Journal of Food Science</i> , 2021, 86, 3975-3986.	3.1	3
8	Contrast Study on Secondary Metabolite Profile between Pastas Made from Three Single Varietal Common Bean (<i>Phaseolus vulgaris</i> L.) and Durum Wheat (<i>Triticum durum</i>). <i>ACS Food Science & Technology</i> , 2022, 2, 895-904.	2.7	2
9	Registration of â€œSamuraiâ€™ Otebo Bean. <i>Journal of Plant Registrations</i> , 2016, 10, 109-114.	0.5	1
10	Black Bean Pasta Meals Significantly Reduce Glycemic Response More Than Control in Young Adults. <i>Current Developments in Nutrition</i> , 2020, 4, nzaa052_059.	0.3	0