

Alecia M Kiszonas

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

52
papers

556
citations

15
h-index

21
g-index

53
ext. papers

752
ext. citations

3
avg, IF

4.22
L-index

#	Paper	IF	Citations
52	Effect of processing on phenolic composition of dough and bread fractions made from refined and whole wheat flour of three wheat varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 10431-6	5.7	45
51	Impacts of the Particle Sizes and Levels of Inclusions of Cherry Pomace on the Physical and Structural Properties of Direct Expanded Corn Starch. <i>Food and Bioprocess Technology</i> , 2017 , 10, 394-406	5.1	35
50	Puroindoline genes introduced into durum wheat reduce milling energy and change milling behavior similar to soft common wheats. <i>Journal of Cereal Science</i> , 2016 , 71, 183-189	3.8	32
49	Effect of Soft Kernel Texture on the Milling Properties of Soft Durum Wheat. <i>Cereal Chemistry</i> , 2016 , 93, 513-517	2.4	30
48	Wheat Arabinoxylan Structure Provides Insight into Function. <i>Cereal Chemistry</i> , 2013 , 90, 387-395	2.4	29
47	Soft Kernel Durum Wheat: A New Bakery Ingredient?. <i>Cereal Foods World</i> , 2015 , 60, 76-83	2	25
46	A Comprehensive Survey of Soft Wheat Grain Quality in U.S. Germplasm. <i>Cereal Chemistry</i> , 2013 , 90, 47-57	2.4	24
45	Wheat Breeding for Quality: A Historical Review. <i>Cereal Chemistry</i> , 2017 ,	2.4	23
44	A Critical Assessment of the Quantification of Wheat Grain Arabinoxylans Using a Phloroglucinol Colorimetric Assay. <i>Cereal Chemistry</i> , 2012 , 89, 143-150	2.4	22
43	End-Use Quality of CIMMYT-Derived Soft-Kernel Durum Wheat Germplasm: I. Grain, Milling, and Soft Wheat Quality. <i>Crop Science</i> , 2017 , 57, 1475-1484	2.4	20
42	Prevalence of Puroindoline D1 and Puroindoline b-2 variants in U.S. Pacific Northwest wheat breeding germplasm pools, and their association with kernel texture. <i>Theoretical and Applied Genetics</i> , 2012 , 124, 1259-69	6	20
41	Influence of Soft Kernel Texture on the Flour, Water Absorption, Rheology, and Baking Quality of Durum Wheat. <i>Cereal Chemistry</i> , 2017 , 94, 215-222	2.4	19
40	End-Use Quality of CIMMYT-Derived Soft-Kernel Durum Wheat Germplasm: II. Dough Strength and Pan Bread Quality. <i>Crop Science</i> , 2017 , 57, 1485-1494	2.4	19
39	Relationships between Falling Number, α -amylase activity, milling, cookie, and sponge cake quality of soft white wheat. <i>Cereal Chemistry</i> , 2018 , 95, 373-385	2.4	18
38	Genetic analysis of kernel texture (grain hardness) in a hard red spring wheat (<i>Triticum aestivum</i> L.) bi-parental population. <i>Journal of Cereal Science</i> , 2018 , 79, 57-65	3.8	18
37	Modeling End-Use Quality in U.S. Soft Wheat Germplasm. <i>Cereal Chemistry</i> , 2015 , 92, 57-64	2.4	14
36	Definition of the low molecular weight glutenin subunit gene family members in a set of standard bread wheat (<i>Triticum aestivum</i> L.) varieties. <i>Journal of Cereal Science</i> , 2017 , 74, 263-271	3.8	12

35	Phytochemical Profile and Antiproliferative Activity of Dough and Bread Fractions Made from Refined and Whole Wheat Flours. <i>Cereal Chemistry</i> , 2015 , 92, 271-277	2.4	11
34	Identification of genotyping-by-sequencing sequence tags associated with milling performance and end-use quality traits in hard red spring wheat (<i>Triticum aestivum</i> L.). <i>Journal of Cereal Science</i> , 2017 , 77, 73-83	3.8	11
33	Arabinoxylan content and characterisation throughout the bread-baking process. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 1911-1921	3.8	11
32	Genetic analysis of a unique Super soft kernel texture phenotype in soft white spring wheat. <i>Journal of Cereal Science</i> , 2019 , 85, 162-167	3.8	9
31	Evidence of intralocus recombination at the Glu-3 loci in bread wheat (<i>Triticum aestivum</i> L.). <i>Theoretical and Applied Genetics</i> , 2017 , 130, 891-902	6	8
30	Tracking Arabinoxylans Through the Preparation of Pancakes. <i>Cereal Chemistry</i> , 2015 , 92, 37-43	2.4	8
29	Mapping kernel texture in a soft durum (<i>Triticum turgidum</i> subsp. durum) wheat population. <i>Journal of Cereal Science</i> , 2019 , 85, 20-26	3.8	8
28	Color characteristics of white salted, alkaline, and egg noodles prepared from <i>Triticum aestivum</i> L. and a soft kernel durum <i>T. turgidum</i> ssp. durum. <i>Cereal Chemistry</i> , 2018 , 95, 747-759	2.4	7
27	Serum Melatonin Values in Normal Dogs and Dogs with Seizures. <i>Journal of the American Animal Hospital Association</i> , 2019 , 55, 78-82	1.3	6
26	Pasta Production: Complexity in Defining Processing Conditions for Reference Trials and Quality Assessment Methods. <i>Cereal Chemistry</i> , 2017 , 94, 791-797	2.4	6
25	Survey of Tuber pH Variation in Potato (<i>Solanum</i>) Species. <i>American Journal of Potato Research</i> , 2010 , 87, 167-176	2.1	6
24	Re-evolution of Durum Wheat by Introducing the Hardness and Glu-D1 Loci. <i>Frontiers in Sustainable Food Systems</i> , 2019 , 3,	4.8	6
23	Determination of optimal storage temperature and duration for analysis of total and isoenzyme lactate dehydrogenase activities in canine serum and cerebrospinal fluid. <i>Veterinary Clinical Pathology</i> , 2015 , 44, 253-61	1	5
22	Influence of Soft Kernel Texture on Fresh Durum Pasta. <i>Journal of Food Science</i> , 2018 , 83, 2812-2818	3.4	5
21	Identification of loci and molecular markers associated with Super Soft kernel texture in wheat. <i>Journal of Cereal Science</i> , 2019 , 87, 286-291	3.8	4
20	Use of Student's t statistic as a phenotype of relative consumption preference of wheat (<i>Triticum aestivum</i> L.) grain. <i>Journal of Cereal Science</i> , 2015 , 65, 285-289	3.8	4
19	Repeatability of Mice Consumption Discrimination of Wheat (<i>Triticum aestivum</i> L.) Varieties across Field Experiments and Mouse Cohorts. <i>Journal of Food Science</i> , 2015 , 80, S1589-94	3.4	4
18	Goniometry and Limb Girth in Miniature Dachshunds. <i>Journal of Veterinary Medicine</i> , 2016 , 2016, 5846052.1		4

17	Registration of extra-hard kernel near-isogenic hexaploid wheat genetic stocks lacking puroindoline genes. <i>Journal of Plant Registrations</i> , 2020 , 14, 92-95	0.7	3
16	Development of haplotype-specific molecular markers for the low-molecular-weight glutenin subunits. <i>Molecular Breeding</i> , 2018 , 38, 1	3.4	3
15	Influence of Low-Molecular-Weight Glutenin Subunit Haplotypes on Dough Rheology in Elite Common Wheat Varieties. <i>Cereal Chemistry</i> , 2017 , 94, CCHEM-07-17-013	2.4	3
14	Effects of Glu-D1 gene introgressions on soft white spring durum wheat (<i>Triticum turgidum</i> ssp. durum) quality. <i>Cereal Chemistry</i> , 2021 , 98, 1112-1122	2.4	3
13	Identification of SNPs, QTLs, and dominant markers associated with wheat grain flavor using genotyping-by-sequencing. <i>Journal of Cereal Science</i> , 2017 , 76, 140-147	3.8	2
12	Evaluation of commercial α -amylase enzyme-linked immunosorbent assay (ELISA) test kits for wheat. <i>Cereal Chemistry</i> , 2018 , 95, 206-210	2.4	2
11	Effect of wheat (<i>Triticum aestivum</i> L.) seed color and hardness genes on the consumption preference of the house mouse (<i>Mus musculus</i> L.). <i>Mammalia</i> , 2016 , 80,	1	2
10	A device for the efficient detection of wheat seeds with waxy endosperm. <i>Cereal Chemistry</i> , 2019 , 96, 797-801	2.4	2
9	Late-maturity α -amylase (LMA): exploring the underlying mechanisms and end-use quality effects in wheat. <i>Planta</i> , 2021 , 255, 2	4.7	1
8	Association mapping of sponge cake volume in U.S. Pacific Northwest elite soft white wheat (<i>Triticum aestivum</i> L.). <i>Journal of Cereal Science</i> , 2021 , 100, 103250	3.8	1
7	Identifying genetic markers of wheat (<i>Triticum aestivum</i>) associated with flavor preference using a laboratory mouse model. <i>Journal of Cereal Science</i> , 2016 , 71, 153-159	3.8	1
6	Roller milling performance of dry yellow split peas: Mill stream composition and functional characteristics. <i>Cereal Chemistry</i> , 2021 , 98, 462-473	2.4	1
5	Effects of the functional Gpc-B1 allele on soft durum wheat grain, milling, flour, dough, and breadmaking quality. <i>Cereal Chemistry</i> , 2021 , 98, 1250	2.4	1
4	Apple pomace pretreated with hydrochloric acid exhibited better adherence with the corn starch during extrusion expansion. <i>Carbohydrate Polymer Technologies and Applications</i> , 2021 , 2, 100089	1.7	1
3	Increasing the Versatility of Durum Wheat through Modifications of Protein and Starch Composition and Grain Hardness. <i>Foods</i> , 2022 , 11, 1532	4.9	1
2	Can Wheat Bran Mitigate Malnutrition and Enteric Pathogens?. <i>Cereal Foods World</i> , 2017 , 62, 214-217	2	
1	Sponge cake baking quality: An 18-year retrospective. <i>Cereal Chemistry</i> , 2021 , 98, 532-546	2.4	