

# Alecia M Kiszonas

## List of Publications by Year in Descending Order

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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	Increasing the Versatility of Durum Wheat through Modifications of Protein and Starch Composition and Grain Hardness. <i>Foods</i> , <b>2022</b> , 11, 1532	4.9	1
51	Late-maturity $\alpha$ -amylase (LMA): exploring the underlying mechanisms and end-use quality effects in wheat. <i>Planta</i> , <b>2021</b> , 255, 2	4.7	1
50	Effects of Glu-D1 gene introgressions on soft white spring durum wheat ( <i>Triticum turgidum</i> ssp. durum) quality. <i>Cereal Chemistry</i> , <b>2021</b> , 98, 1112-1122	2.4	3
49	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> , <b>2021</b> , 100, 103250	3.8	1
48	Sponge cake baking quality—An 18-year retrospective. <i>Cereal Chemistry</i> , <b>2021</b> , 98, 532-546	2.4	
47	Roller milling performance of dry yellow split peas: Mill stream composition and functional characteristics. <i>Cereal Chemistry</i> , <b>2021</b> , 98, 462-473	2.4	1
46	Effects of the functional Gpc-B1 allele on soft durum wheat grain, milling, flour, dough, and breadmaking quality. <i>Cereal Chemistry</i> , <b>2021</b> , 98, 1250	2.4	1
45	Apple pomace pretreated with hydrochloric acid exhibited better adherence with the corn starch during extrusion expansion. <i>Carbohydrate Polymer Technologies and Applications</i> , <b>2021</b> , 2, 100089	1.7	1
44	Registration of extra-hard kernel near-isogenic hexaploid wheat genetic stocks lacking puroindoline genes. <i>Journal of Plant Registrations</i> , <b>2020</b> , 14, 92-95	0.7	3
43	Identification of loci and molecular markers associated with Super Soft kernel texture in wheat. <i>Journal of Cereal Science</i> , <b>2019</b> , 87, 286-291	3.8	4
42	Genetic analysis of a unique Super soft kernel texture phenotype in soft white spring wheat. <i>Journal of Cereal Science</i> , <b>2019</b> , 85, 162-167	3.8	9
41	Serum Melatonin Values in Normal Dogs and Dogs with Seizures. <i>Journal of the American Animal Hospital Association</i> , <b>2019</b> , 55, 78-82	1.3	6
40	A device for the efficient detection of wheat seeds with waxy endosperm. <i>Cereal Chemistry</i> , <b>2019</b> , 96, 797-801	2.4	2
39	Re-evolution of Durum Wheat by Introducing the Hardness and Glu-D1 Loci. <i>Frontiers in Sustainable Food Systems</i> , <b>2019</b> , 3,	4.8	6
38	Mapping kernel texture in a soft durum ( <i>Triticum turgidum</i> subsp. durum) wheat population. <i>Journal of Cereal Science</i> , <b>2019</b> , 85, 20-26	3.8	8
37	Relationships between Falling Number, $\alpha$ -amylase activity, milling, cookie, and sponge cake quality of soft white wheat. <i>Cereal Chemistry</i> , <b>2018</b> , 95, 373-385	2.4	18
36	Evaluation of commercial $\alpha$ -amylase enzyme-linked immunosorbent assay (ELISA) test kits for wheat. <i>Cereal Chemistry</i> , <b>2018</b> , 95, 206-210	2.4	2

35	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> , <b>2018</b> , 79, 57-65	3.8	18
34	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. <i>durum</i> . <i>Cereal Chemistry</i> , <b>2018</b> , 95, 747-759	2.4	7
33	Development of haplotype-specific molecular markers for the low-molecular-weight glutenin subunits. <i>Molecular Breeding</i> , <b>2018</b> , 38, 1	3.4	3
32	Influence of Soft Kernel Texture on Fresh Durum Pasta. <i>Journal of Food Science</i> , <b>2018</b> , 83, 2812-2818	3.4	5
31	Evidence of intralocus recombination at the Glu-3 loci in bread wheat ( <i>Triticum aestivum</i> L.). <i>Theoretical and Applied Genetics</i> , <b>2017</b> , 130, 891-902	6	8
30	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> , <b>2017</b> , 10, 394-406 <sup>5.1</sup>		35
29	Identification of SNPs, QTLs, and dominant markers associated with wheat grain flavor using genotyping-by-sequencing. <i>Journal of Cereal Science</i> , <b>2017</b> , 76, 140-147	3.8	2
28	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> , <b>2017</b> , 74, 263-271	3.8	12
27	Influence of Soft Kernel Texture on the Flour, Water Absorption, Rheology, and Baking Quality of Durum Wheat. <i>Cereal Chemistry</i> , <b>2017</b> , 94, 215-222	2.4	19
26	End-Use Quality of CIMMYT-Derived Soft-Kernel Durum Wheat Germplasm: I. Grain, Milling, and Soft Wheat Quality. <i>Crop Science</i> , <b>2017</b> , 57, 1475-1484	2.4	20
25	Influence of Low-Molecular-Weight Glutenin Subunit Haplotypes on Dough Rheology in Elite Common Wheat Varieties. <i>Cereal Chemistry</i> , <b>2017</b> , 94, CCHEM-07-17-013	2.4	3
24	Pasta Production: Complexity in Defining Processing Conditions for Reference Trials and Quality Assessment Methods. <i>Cereal Chemistry</i> , <b>2017</b> , 94, 791-797	2.4	6
23	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> , <b>2017</b> , 77, 73-83	3.8	11
22	Wheat Breeding for Quality: A Historical Review. <i>Cereal Chemistry</i> , <b>2017</b> ,	2.4	23
21	End-Use Quality of CIMMYT-Derived Soft-Kernel Durum Wheat Germplasm: II. Dough Strength and Pan Bread Quality. <i>Crop Science</i> , <b>2017</b> , 57, 1485-1494	2.4	19
20	Can Wheat Bran Mitigate Malnutrition and Enteric Pathogens?. <i>Cereal Foods World</i> , <b>2017</b> , 62, 214-217	2	
19	Puroindoline genes introduced into durum wheat reduce milling energy and change milling behavior similar to soft common wheats. <i>Journal of Cereal Science</i> , <b>2016</b> , 71, 183-189	3.8	32
18	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> , <b>2016</b> , 80,	1	2

17	Goniometry and Limb Girth in Miniature Dachshunds. <i>Journal of Veterinary Medicine</i> , <b>2016</b> , 2016, 5846052.1		4
16	Effect of Soft Kernel Texture on the Milling Properties of Soft Durum Wheat. <i>Cereal Chemistry</i> , <b>2016</b> , 93, 513-517	2.4	30
15	Identifying genetic markers of wheat ( <i>Triticum aestivum</i> ) associated with flavor preference using a laboratory mouse model. <i>Journal of Cereal Science</i> , <b>2016</b> , 71, 153-159	3.8	1
14	Phytochemical Profile and Antiproliferative Activity of Dough and Bread Fractions Made from Refined and Whole Wheat Flours. <i>Cereal Chemistry</i> , <b>2015</b> , 92, 271-277	2.4	11
13	Tracking Arabinoxylans Through the Preparation of Pancakes. <i>Cereal Chemistry</i> , <b>2015</b> , 92, 37-43	2.4	8
12	Modeling End-Use Quality in U.S. Soft Wheat Germplasm. <i>Cereal Chemistry</i> , <b>2015</b> , 92, 57-64	2.4	14
11	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> , <b>2015</b> , 65, 285-289	3.8	4
10	Soft Kernel Durum Wheat—A New Bakery Ingredient?. <i>Cereal Foods World</i> , <b>2015</b> , 60, 76-83	2	25
9	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> , <b>2015</b> , 80, S1589-94	3.4	4
8	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> , <b>2015</b> , 44, 253-61	1	5
7	Arabinoxylan content and characterisation throughout the bread-baking process. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 1911-1921	3.8	11
6	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> , <b>2014</b> , 62, 10431-6	5.7	45
5	Wheat Arabinoxylan Structure Provides Insight into Function. <i>Cereal Chemistry</i> , <b>2013</b> , 90, 387-395	2.4	29
4	A Comprehensive Survey of Soft Wheat Grain Quality in U.S. Germplasm. <i>Cereal Chemistry</i> , <b>2013</b> , 90, 47-57	2.4	24
3	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> , <b>2012</b> , 124, 1259-69	6	20
2	A Critical Assessment of the Quantification of Wheat Grain Arabinoxylans Using a Phloroglucinol Colorimetric Assay. <i>Cereal Chemistry</i> , <b>2012</b> , 89, 143-150	2.4	22
1	Survey of Tuber pH Variation in Potato ( <i>Solanum</i> ) Species. <i>American Journal of Potato Research</i> , <b>2010</b> , 87, 167-176	2.1	6