

Outi E MÄÄkinen

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2778764/publications.pdf>

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9
papers

394
citations

1040056

9
h-index

1474206

9
g-index

9
all docs

9
docs citations

9
times ranked

533
citing authors

#	ARTICLE	IF	CITATIONS
1	Physicochemical and acid gelation properties of commercial UHT-treated plant-based milk substitutes and lactose free bovine milk. <i>Food Chemistry</i> , 2015, 168, 630-638.	8.2	84
2	Heat-denaturation and aggregation of quinoa (<i>Chenopodium quinoa</i>) globulins as affected by the pH value. <i>Food Chemistry</i> , 2016, 196, 17-24.	8.2	78
3	Germination of Oat and Quinoa and Evaluation of the Malts as Gluten Free Baking Ingredients. <i>Plant Foods for Human Nutrition</i> , 2013, 68, 90-95.	3.2	66
4	Modifying the Cold Gelation Properties of Quinoa Protein Isolate: Influence of Heat-Denaturation pH in the Alkaline Range. <i>Plant Foods for Human Nutrition</i> , 2015, 70, 250-256.	3.2	43
5	Oat malt as a baking ingredient – A comparative study of the impact of oat, barley and wheat malts on bread and dough properties. <i>Journal of Cereal Science</i> , 2012, 56, 747-753.	3.7	41
6	Nonbrewing Applications of Malted Cereals, Pseudocereals, and Legumes: A Review. <i>Journal of the American Society of Brewing Chemists</i> , 2015, 73, 223-227.	1.1	38
7	Localisation and development of proteolytic activities in quinoa (<i>Chenopodium quinoa</i>) seeds during germination and early seedling growth. <i>Journal of Cereal Science</i> , 2014, 60, 484-489.	3.7	17
8	Amylolytic activities and starch reserve mobilization during the germination of quinoa. <i>European Food Research and Technology</i> , 2014, 239, 621-627.	3.3	17
9	Formation of oxidising species and their role in the viscosity loss of cereal beta-glucan extracts. <i>Food Chemistry</i> , 2012, 132, 2007-2013.	8.2	10