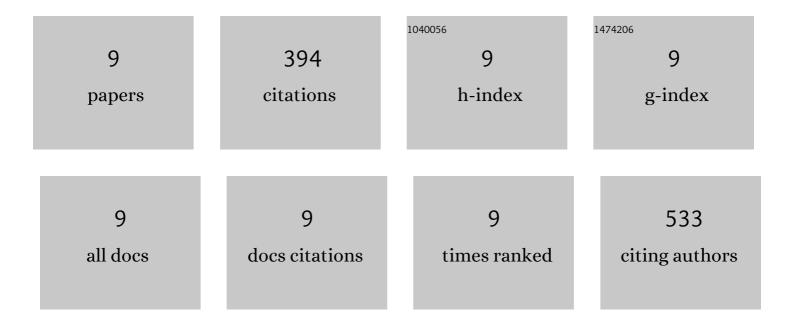
Outi E Mäkinen

List of Publications by Year in descending order

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ΟΠΤΙ Ε ΜΔΦΙΝΕΝ

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