

Outi E MÃ¤kinen

List of Publications by Year in descending order

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9
papers

394
citations

1040056

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533
citing authors

| # | ARTICLE | IF | CITATIONS |
|---|--|-----|-----------|
| 1 | 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 |
| 2 | 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 |
| 3 | 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 |
| 4 | 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 |
| 5 | 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 |
| 6 | 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 |
| 7 | 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 |
| 8 | 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 |
| 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 |