

Charles Brennan

List of Publications by Year in descending order

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279
papers

10,703
citations

30047

54
h-index

45285

90
g-index

290
all docs

290
docs citations

290
times ranked

9457
citing authors

#	ARTICLE	IF	CITATIONS
1	Nutritional and Physicochemical Characteristics of Dietary Fiber Enriched Pasta. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 347-356.	2.4	426
2	The potential use of cereal (1 α ,3,1 α ,4)- β -d-glucans as functional food ingredients. <i>Journal of Cereal Science</i> , 2005, 42, 1-13.	1.8	420
3	Dietary fibre, glycaemic response, and diabetes. <i>Molecular Nutrition and Food Research</i> , 2005, 49, 560-570.	1.5	315
4	Non-thermal technologies and its current and future application in the food industry: a review. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1-13.	1.3	247
5	Effects of extrusion on the polyphenols, vitamins and antioxidant activity of foods. <i>Trends in Food Science and Technology</i> , 2011, 22, 570-575.	7.8	236
6	Ready-to-eat snack products: the role of extrusion technology in developing consumer acceptable and nutritious snacks. <i>International Journal of Food Science and Technology</i> , 2013, 48, 893-902.	1.3	215
7	Effect of thermosonication on bioactive compounds in watermelon juice. <i>Food Research International</i> , 2011, 44, 1168-1173.	2.9	209
8	The effects of dietary fibre addition on the quality of common cereal products. <i>Journal of Cereal Science</i> , 2013, 58, 216-227.	1.8	201
9	Application of ozone in grain processing. <i>Journal of Cereal Science</i> , 2010, 51, 248-255.	1.8	200
10	Rheological quality and stability of yog-ice cream with added inulin. <i>International Journal of Dairy Technology</i> , 2002, 55, 89-93.	1.3	195
11	The influence of a (1 \rightarrow 3)(1 \rightarrow 4)- β -d-glucan rich fraction from barley on the physico-chemical properties and in vitro reducing sugars release of durum wheat pasta. <i>International Journal of Food Science and Technology</i> , 2006, 41, 910-918.	1.3	188
12	Effects of Guar Galactomannan on Wheat Bread Microstructure and on the In vitro and In vivo Digestibility of Starch in Bread. <i>Journal of Cereal Science</i> , 1996, 24, 151-160.	1.8	185
13	Inulin-enriched pasta: effects on textural properties and starch degradation. <i>Food Chemistry</i> , 2004, 86, 189-193.	4.2	175
14	Carbohydrate-based fat replacers in the modification of the rheological, textural and sensory quality of yoghurt: comparative study of the utilisation of barley beta-glucan, guar gum and inulin. <i>International Journal of Food Science and Technology</i> , 2008, 43, 824-833.	1.3	166
15	The role of dietary coconut for the prevention and treatment of Alzheimer's disease: potential mechanisms of action. <i>British Journal of Nutrition</i> , 2015, 114, 1-14.	1.2	160
16	Effect of inclusion of soluble and insoluble fibres into extruded breakfast cereal products made with reverse screw configuration. <i>International Journal of Food Science and Technology</i> , 2008, 43, 2278-2288.	1.3	144
17	Evaluation of Starch Degradation and Textural Characteristics of Dietary Fiber Enriched Biscuits. <i>International Journal of Food Properties</i> , 2004, 7, 647-657.	1.3	121
18	Evaluation of potential mechanisms by which dietary fibre additions reduce the predicted glycaemic index of fresh pastas. <i>International Journal of Food Science and Technology</i> , 2008, 43, 2151-2162.	1.3	118

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19	Simulating human carbohydrate digestion <i>in vitro</i> : a review of methods and the need for standardisation. <i>International Journal of Food Science and Technology</i> , 2008, 43, 2245-2256.	1.3	116
20	The physico-chemical characteristics of extruded snacks enriched with tomato lycopene. <i>Food Chemistry</i> , 2010, 123, 1117-1122.	4.2	115
21	Gluten-free bakery and pasta products: prevalence and quality improvement. <i>International Journal of Food Science and Technology</i> , 2018, 53, 19-32.	1.3	108
22	Utilisation GlucageL [®] in the β -glucan enrichment of breads: A physicochemical and nutritional evaluation. <i>Food Research International</i> , 2007, 40, 291-296.	2.9	107
23	Addition of mushroom powder to pasta enhances the antioxidant content and modulates the predictive glycaemic response of pasta. <i>Food Chemistry</i> , 2018, 264, 199-209.	4.2	105
24	Structural Differences in the Mature Endosperms of Good and Poor Malting Barley Cultivars. <i>Journal of Cereal Science</i> , 1996, 24, 171-177.	1.8	104
25	How combinations of dietary fibres can affect physicochemical characteristics of pasta. <i>LWT - Food Science and Technology</i> , 2015, 61, 41-46.	2.5	100
26	Sugar replacement in sweetened bakery goods. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1963-1976.	1.3	98
27	Extraction and characterisation of pomace pectin from gold kiwifruit (<i>Actinidia chinensis</i>). <i>Food Chemistry</i> , 2015, 187, 290-296.	4.2	96
28	Bioavailability and Potential Uses of Vegetarian Sources of Omega-3 Fatty Acids: A Review of the Literature. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 572-579.	5.4	93
29	Synergistic effect of different dietary fibres in pasta on <i>in vitro</i> starch digestion?. <i>Food Chemistry</i> , 2015, 172, 245-250.	4.2	92
30	The behaviour and susceptibility to degradation of high and low molecular weight barley β -glucan in wheat bread during baking and <i>in vitro</i> digestion. <i>Food Chemistry</i> , 2007, 102, 889-897.	4.2	90
31	The effects of dairy ingredients on the pasting, textural, rheological, freeze-thaw properties and swelling behaviour of oat starch. <i>Food Chemistry</i> , 2018, 245, 518-524.	4.2	90
32	Modification of membrane properties and fatty acids biosynthesis-related genes in <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> : Implications for the antibacterial mechanism of naringenin. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2018, 1860, 481-490.	1.4	88
33	Effect of sugar replacement with stevianna and inulin on the texture and predictive glycaemic response of muffins. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1979-1987.	1.3	87
34	Impact of Guar and Wheat Bran on the Physical and Nutritional Quality of Extruded Breakfast Cereals. <i>Starch/Staerke</i> , 2008, 60, 248-256.	1.1	85
35	Effect of cellulase, xylanase and β -amylase combinations on the rheological properties of Chinese steamed bread dough enriched in wheat bran. <i>Food Chemistry</i> , 2017, 234, 93-102.	4.2	80
36	The Effect of a Brief Salivary β -Amylase Exposure During Chewing on Subsequent <i>In Vitro</i> Starch Digestion Curve Profiles. <i>International Journal of Molecular Sciences</i> , 2010, 11, 2780-2790.	1.8	79

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37	The Effect of Astaxanthin-Rich Microalgae <i>Haematococcus pluvialis</i> and Wholemeal Flours Incorporation in Improving the Physical and Functional Properties of Cookies. <i>Foods</i> , 2017, 6, 57.	1.9	78
38	Location and interactions of starches in planta: Effects on food and nutritional functionality. <i>Trends in Food Science and Technology</i> , 2019, 93, 158-166.	7.8	77
39	Structural properties and protective effect of <i>Sargassum fusiforme</i> polysaccharides against ultraviolet B radiation in hairless Kun Ming mice. <i>Journal of Functional Foods</i> , 2018, 43, 8-16.	1.6	76
40	Effects of UV-C treatment on browning and the expression of polyphenol oxidase (PPO) genes in different tissues of <i>Agaricus bisporus</i> during cold storage. <i>Postharvest Biology and Technology</i> , 2018, 139, 99-105.	2.9	76
41	Characterization of gold kiwifruit pectin from fruit of different maturities and extraction methods. <i>Food Chemistry</i> , 2015, 166, 479-485.	4.2	74
42	Fresh Pasta Quality as Affected by Enrichment of Nonstarch Polysaccharides. <i>Journal of Food Science</i> , 2007, 72, S659-65.	1.5	73
43	Effect of germination on lignan biosynthesis, and antioxidant and antiproliferative activities in flaxseed (<i>Linum usitatissimum</i> L.). <i>Food Chemistry</i> , 2016, 205, 170-177.	4.2	71
44	The effect of semolina replacement with protein powder from fish (<i>Pseudophycis bachus</i>) on the physicochemical characteristics of pasta. <i>LWT - Food Science and Technology</i> , 2018, 89, 52-57.	2.5	71
45	Non-thermal plasma for elimination of pesticide residues in mango. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 48, 164-171.	2.7	69
46	The sensory acceptance of fibre-enriched cereal foods: a meta-analysis. <i>International Journal of Food Science and Technology</i> , 2016, 51, 3-13.	1.3	67
47	Antioxidant Protection of Nobiletin, 5-Demethylnobiletin, Tangeretin, and 5-Demethyltangeretin from Citrus Peel in <i>Saccharomyces cerevisiae</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3155-3160.	2.4	62
48	Durum wheat quality: II. The relationship of kernel physicochemical composition to semolina quality and end product utilisation. <i>International Journal of Food Science and Technology</i> , 2006, 41, 47-55.	1.3	60
49	The effects of refined barley β -glucan on the physico-structural properties of low-fat dairy products: curd yield, microstructure, texture and rheology. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1159-1169.	1.7	59
50	The effect of dietary fibre inclusion on milk coagulation kinetics. <i>Journal of Food Engineering</i> , 2006, 77, 261-268.	2.7	59
51	The Effects of Fortification of Legumes and Extrusion on the Protein Digestibility of Wheat Based Snack. <i>Foods</i> , 2016, 5, 26.	1.9	59
52	How the inclusion of mushroom powder can affect the physicochemical characteristics of pasta. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2433-2439.	1.3	59
53	Effect of guar gum content on some physical and nutritional properties of extruded products. <i>Journal of Food Engineering</i> , 2011, 103, 324-332.	2.7	58
54	Adding Value to Fruit Processing Waste: Innovative Ways to Incorporate Fibers from Berry Pomace in Baked and Extruded Cereal-based Foods – A SUSFOOD Project. <i>Foods</i> , 2015, 4, 690-697.	1.9	58

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55	Nonthermal plasma for pesticide and microbial elimination on fruits and vegetables: an overview. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2127-2137.	1.3	56
56	Phenolic compounds, antioxidant activity, antiproliferative activity and bioaccessibility of Sea buckthorn (<i>Hippophaë rhamnoides</i> L.) berries as affected by <i>in vitro</i> digestion. <i>Food and Function</i> , 2017, 8, 4229-4240.	2.1	51
57	Enrichment of Extruded Snack Products with Coproducts from Chestnut Mushroom (<i>Agrocybe</i>) Tj ETQq1 1 0.784314 rgBT /Overlock Glycemic Load. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 4396-4401.	2.4	50
58	Cultivar Differences in Modification Patterns of Protein and Carbohydrate Reserves during Malting of Barley. <i>Journal of Cereal Science</i> , 1997, 26, 83-93.	1.8	49
59	Application of Supercritical Carbon Dioxide to Fruit and Vegetables: Extraction, Processing, and Preservation. <i>Food Reviews International</i> , 2012, 28, 253-276.	4.3	49
60	The effects of banana ripeness on quality indices for puree production. <i>LWT - Food Science and Technology</i> , 2017, 80, 10-18.	2.5	49
61	Technological, nutritional and sensory properties of pasta fortified with agro-industrial by-products: a review. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4356-4366.	1.3	49
62	Antioxidant Activity Evaluation of Dietary Flavonoid Hyperoside Using <i>Saccharomyces Cerevisiae</i> as a Model. <i>Molecules</i> , 2019, 24, 788.	1.7	48
63	Preparation and characterization of whey protein isolate-chlorophyll microcapsules by spray drying: Effect of WPI ratios on the physicochemical and antioxidant properties. <i>Journal of Food Engineering</i> , 2020, 267, 109729.	2.7	47
64	Physicochemical, texture and sensorial evaluation of pasta enriched with chickpea flour and protein isolate. <i>Annals of Agricultural Sciences</i> , 2020, 65, 28-34.	1.1	47
65	Integration of β -Glucan Fibre Rich Fractions from Barley and Mushrooms to Form Healthy Extruded Snacks. <i>Plant Foods for Human Nutrition</i> , 2013, 68, 78-82.	1.4	45
66	Effect of Light- and Dark-Germination on the Phenolic Biosynthesis, Phytochemical Profiles, and Antioxidant Activities in Sweet Corn (<i>Zea mays</i> L.) Sprouts. <i>International Journal of Molecular Sciences</i> , 2017, 18, 1246.	1.8	45
67	Interactions of grape seed procyanidins with soy protein isolate: Contributing antioxidant and stability properties. <i>LWT - Food Science and Technology</i> , 2019, 115, 108465.	2.5	44
68	Lycopene extraction from extruded products containing tomato skin. <i>International Journal of Food Science and Technology</i> , 2011, 46, 365-371.	1.3	41
69	Comparison of waste pumpkin material and its potential use in extruded snack foods. <i>Food Science and Technology International</i> , 2011, 17, 367-373.	1.1	40
70	The effects of bioactive compounds from blueberry and blackcurrant powders on the inhibitory activities of oat bran pastes against α -amylase and α -glucosidase linked to type 2 diabetes. <i>Food Research International</i> , 2020, 138, 109756.	2.9	40
71	Durum wheat quality I: some physical and chemical characteristics of Syrian durum wheat genotypes. <i>International Journal of Food Science and Technology</i> , 2006, 41, 22-29.	1.3	39
72	Effects of Pulsed Electric Fields (PEF) on Vitamin C and Its Antioxidant Properties. <i>International Journal of Molecular Sciences</i> , 2015, 16, 24159-24173.	1.8	39

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73	Rheological, pasting and microstructural studies of dairy protein–starch interactions and their application in extrusion-based products: A review. <i>Starch/Staerke</i> , 2017, 69, 1600273.	1.1	39
74	Beneficial effects of three brown seaweed polysaccharides on gut microbiota and their structural characteristics: An overview. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1199-1206.	1.3	39
75	Impact of dietary fibre-enriched ready-to-eat extruded snacks on the postprandial glycaemic response of non-diabetic patients. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 834-837.	1.5	38
76	Effect of ethanol adaption on the inactivation of <i>Acetobacter</i> sp. by pulsed electric fields. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 52, 25-33.	2.7	38
77	The production and characterisation of Hor 3 null lines of barley provides new information on the relationship of D hordein to malting performance. <i>Journal of Cereal Science</i> , 1998, 28, 291-299.	1.8	37
78	Recent Advances in Techniques for Starch Esters and the Applications: A Review. <i>Foods</i> , 2016, 5, 50.	1.9	36
79	Membrane and genomic DNA dual-targeting of citrus flavonoid naringenin against <i>Staphylococcus aureus</i> . <i>Integrative Biology (United Kingdom)</i> , 2017, 9, 820-829.	0.6	36
80	Correlations between the phenolic and fibre composition of mushrooms and the glycaemic and textural characteristics of mushroom enriched extruded products. <i>LWT - Food Science and Technology</i> , 2020, 118, 108730.	2.5	36
81	Phenolic content, antioxidant and antiproliferative activities of six varieties of white sesame seeds (<i>Sesamum indicum</i> L.). <i>RSC Advances</i> , 2017, 7, 5751-5758.	1.7	35
82	Whey and Pea Protein Fortification of Rice Starches: Effects on Protein and Starch Digestibility and Starch Pasting Properties. <i>Starch/Staerke</i> , 2018, 70, 1700315.	1.1	35
83	The Relationship Between Wheat Flour and Starch Pasting Properties and Starch Hydrolysis: Effect of Non-starch Polysaccharides in a Starch Gel System. <i>Starch/Staerke</i> , 2008, 60, 23-33.	1.1	34
84	The probiotic role of <i>Lactobacillus plantarum</i> in reducing risks associated with cardiovascular disease. <i>International Journal of Food Science and Technology</i> , 2017, 52, 127-136.	1.3	34
85	Viscoelastic properties of durum wheat doughs enriched with soluble dietary fibres in relation to pasta-making performance and glycaemic response of spaghetti. <i>Food Hydrocolloids</i> , 2020, 102, 105613.	5.6	34
86	In vitro gastric digestion antioxidant and cellular radical scavenging activities of wheat-shiitake noodles. <i>Food Chemistry</i> , 2020, 330, 127214.	4.2	33
87	Amaranth, millet and buckwheat flours affect the physical properties of extruded breakfast cereals and modulates their potential glycaemic impact. <i>Starch/Staerke</i> , 2012, 64, 392-398.	1.1	32
88	Evaluation of Vitreous and Starchy Syrian Durum (<i>Triticum Durum</i>) Wheat Grains: The Effect of Amylose Content on Starch Characteristics and Flour Pasting Properties. <i>Starch/Staerke</i> , 2003, 55, 358-365.	1.1	31
89	Influence of semolina replacement with salmon (<i>Oncorhynchus tshawytscha</i>) powder on the physicochemical attributes of fresh pasta. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1497-1505.	1.3	31
90	Effect of extraction techniques and conditions on the physicochemical properties of the water soluble polysaccharides from gold kiwifruit (<i>Actinidia chinensis</i>). <i>International Journal of Food Science and Technology</i> , 2008, 43, 2268-2277.	1.3	30

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91	Physicochemical Properties of Sourdough Bread Production Using Selected <i>Lactobacilli</i> Starter Cultures. <i>Journal of Food Quality</i> , 2013, 36, 245-252.	1.4	30
92	Incorporation of mushroom powder into bread dough effects on dough rheology and bread properties. <i>Cereal Chemistry</i> , 2018, 95, 418-427.	1.1	30
93	Effect of pulsed electric fields treatment on the nanostructure of esterified potato starch and their potential glycaemic digestibility. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 45, 438-446.	2.7	30
94	The influence of postharvest UV-C treatment on anthocyanin biosynthesis in fresh-cut red cabbage. <i>Scientific Reports</i> , 2017, 7, 5232.	1.6	29
95	Buckwheat flour inclusion in Chinese steamed bread: potential reduction in glycaemic response and effects on dough quality. <i>European Food Research and Technology</i> , 2017, 243, 727-734.	1.6	29
96	Effects of Sugar Substitution with Stevia on the Sensory Characteristics of Muffins. <i>Journal of Food Quality</i> , 2017, 2017, 1-11.	1.4	29
97	Effect of citronella essential oil fumigation on sprout suppression and quality of potato tubers during storage. <i>Food Chemistry</i> , 2019, 284, 254-258.	4.2	29
98	Octenylsuccinylation differentially modifies the physicochemical properties and digestibility of small granule starches. <i>International Journal of Biological Macromolecules</i> , 2020, 144, 705-714.	3.6	29
99	Bread Wheat Quality: Some Physical, Chemical and Rheological Characteristics of Syrian and English Bread Wheat Samples. <i>Foods</i> , 2012, 1, 3-17.	1.9	28
100	Hydrophobicity modulating self-assembled morphologies of β -zein in aqueous ethanol. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2621-2629.	1.3	28
101	Fabrication and assessment of milk phospholipid-complexed antioxidant phytosomes with vitamin C and E: A comparison with liposomes. <i>Food Chemistry</i> , 2020, 324, 126837.	4.2	28
102	Gel and Pasting Behaviour of Fenugreek-Wheat Starch and Fenugreek Wheat Flour Combinations. <i>Starch/Stärke</i> , 2006, 58, 527-535.	1.1	27
103	Preparation of fructooligosaccharides using <i>Aspergillus niger</i> 6640 whole-cell as catalyst for bio-transformation. <i>LWT - Food Science and Technology</i> , 2016, 65, 1072-1079.	2.5	27
104	Whey protein-blackcurrant concentrate particles obtained by spray-drying and freeze-drying for delivering structural and health benefits of cookies. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 68, 102606.	2.7	27
105	Improvement of betalains stability extracted from red dragon fruit peel by ultrasound-assisted microencapsulation with maltodextrin. <i>Ultrasonics Sonochemistry</i> , 2022, 82, 105897.	3.8	27
106	Characterisation of flour, starch and fibre obtained from sweet potato (kumara) tubers, and their utilisation in biscuit production. <i>International Journal of Food Science and Technology</i> , 2008, 43, 373-379.	1.3	26
107	Effect of extraction method and ripening stage on banana peel pigments. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1449-1456.	1.3	26
108	Effects of Selected Resveratrol Analogues on Activation and Polarization of Lipopolysaccharide-Stimulated BV-2 Microglial Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 3750-3757.	2.4	26

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109	Edible mushrooms dietary fibre and antioxidants: Effects on glycaemic load manipulation and their correlations pre-and post-simulated in vitro digestion. <i>Food Chemistry</i> , 2021, 351, 129320.	4.2	26
110	The Effects of Different Purifying Methods on the Chemical Properties, in Vitro Anti-Tumor and Immunomodulatory Activities of <i>Abrus cantoniensis</i> Polysaccharide Fractions. <i>International Journal of Molecular Sciences</i> , 2016, 17, 511.	1.8	25
111	Physical, Predictive Glycaemic Response and Antioxidative Properties of Black Ear Mushroom (<i>Auricularia auricula</i>) Extrudates. <i>Plant Foods for Human Nutrition</i> , 2017, 72, 301-307.	1.4	25
112	Gluten-free pasta production from banana and cassava flours with egg white protein and soy protein addition. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3053-3060.	1.3	25
113	Effects of temperature stress on the accumulation of ascorbic acid and folates in sweet corn (<i>Zea mays</i> L.) seedlings. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 1694-1701.	1.7	24
114	An insight into the mechanism of interactions between mushroom polysaccharides and starch. <i>Current Opinion in Food Science</i> , 2021, 37, 17-25.	4.1	24
115	Effects of extrusion processing on the bioactive constituents, in vitro digestibility, amino acid composition, and antioxidant potential of novel gluten-free extruded snacks fortified with cowpea and whey protein concentrate. <i>Food Chemistry</i> , 2022, 389, 133107.	4.2	24
116	Lycopene Bioaccessibility and Starch Digestibility for Extruded Snacks Enriched with Tomato Derivatives. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12047-12053.	2.4	23
117	Effect of Celluclast 1.5L on the Physicochemical Characterization of Gold Kiwifruit Pectin. <i>International Journal of Molecular Sciences</i> , 2011, 12, 6407-6417.	1.8	23
118	The Development of Expanded Snack Product Made from Pumpkin Flour-Corn Grits: Effect of Extrusion Conditions and Formulations on Physical Characteristics and Microstructure. <i>Foods</i> , 2013, 2, 160-169.	1.9	23
119	Effect of Pulsed Electric Field on Membrane Lipids and Oxidative Injury of <i>Salmonella typhimurium</i> . <i>International Journal of Molecular Sciences</i> , 2016, 17, 1374.	1.8	23
120	Effect of Wheat Bran on Dough Rheology and Final Quality of Chinese Steamed Bread. <i>Cereal Chemistry</i> , 2017, 94, 581-587.	1.1	23
121	Preparation and characterisation of novelty food preservatives by Maillard reaction between L-lysine and reducing sugars. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1824-1835.	1.3	23
122	Thermal and pasting properties and digestibility of blends of potato and rice starches differing in amylose content. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 321-332.	3.6	23
123	Production of Milk Phospholipid-Enriched Dairy Ingredients. <i>Foods</i> , 2020, 9, 263.	1.9	23
124	Thermal, pasting and structural studies of oat starch-caseinate interactions. <i>Food Chemistry</i> , 2022, 373, 131433.	4.2	23
125	The pasting behaviour and freeze-thaw stability of native starch and native starch-xanthan gum pastes. <i>International Journal of Food Science and Technology</i> , 2004, 39, 1017-1022.	1.3	22
126	Molecular Features of Wheat Endosperm Arabinoxylan Inclusion in Functional Bread. <i>Foods</i> , 2013, 2, 225-237.	1.9	22

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127	The manipulation of gene expression and the biosynthesis of Vitamin C, E and folate in light-and dark-germination of sweet corn seeds. <i>Scientific Reports</i> , 2017, 7, 7484.	1.6	22
128	Determination of membrane disruption and genomic DNA binding of cinnamaldehyde to <i>Escherichia coli</i> by use of microbiological and spectroscopic techniques. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2018, 178, 623-630.	1.7	22
129	In vitro digestion characteristics of cereal protein concentrates as assessed using a pepsin-pancreatin digestion model. <i>Food Research International</i> , 2022, 152, 110715.	2.9	22
130	Effect of thermal processing on phenolic profiles and antioxidant activities in <i>Castanea mollissima</i> . <i>International Journal of Food Science and Technology</i> , 2017, 52, 439-447.	1.3	21
131	Phytochemicals Accumulation in Sanhua Plum (<i>Prunus salicina</i> L.) during Fruit Development and Their Potential Use as Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2459-2466.	2.4	21
132	Functionalization of whey protein isolate fortified with blackcurrant concentrate by spray-drying and freeze-drying strategies. <i>Food Research International</i> , 2021, 141, 110025.	2.9	21
133	Application of nonthermal processing technologies in extracting and modifying polysaccharides: A critical review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 4367-4389.	5.9	21
134	Combined effects of pulsed electric field and ultrasound pretreatments on mass transfer and quality of mushrooms. <i>LWT - Food Science and Technology</i> , 2021, 150, 112008.	2.5	21
135	Enhancement of short chain fatty acid formation by pure cultures of probiotics on rice fibre. <i>International Journal of Food Science and Technology</i> , 2010, 45, 690-696.	1.3	20
136	The potential synergistic behaviour of inter- and intra-genus probiotic combinations in the pattern and rate of short chain fatty acids formation during fibre fermentation. <i>International Journal of Food Sciences and Nutrition</i> , 2018, 69, 144-154.	1.3	20
137	Protein, Amino Acid, Fatty Acid Composition, and in Vitro Digestibility of Bread Fortified with <i>Oncorhynchus tshawytscha</i> Powder. <i>Nutrients</i> , 2018, 10, 1923.	1.7	20
138	Effect of Fortification with Fish (<i>Pseudophycis bachus</i>) Powder on Nutritional Quality of Durum Wheat Pasta. <i>Foods</i> , 2018, 7, 62.	1.9	20
139	Gliding arc discharge non-thermal plasma for retardation of mango anthracnose. <i>LWT - Food Science and Technology</i> , 2019, 105, 142-148.	2.5	20
140	Enhancing the Nutritional Properties of Bread by Incorporating Mushroom Bioactive Compounds: The Manipulation of the Pre-Dictive Glycaemic Response and the Phenolic Properties. <i>Foods</i> , 2021, 10, 731.	1.9	20
141	Food matrixes play a key role in the distribution of contaminants of lipid origin: A case study of malondialdehyde formation in vegetable oils during deep-frying. <i>Food Chemistry</i> , 2021, 347, 129080.	4.2	20
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