Fernanda Ortolan

List of Publications by Year in descending order

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1937685 2053705 5 254 4 5 citations h-index g-index papers 5 5 5 292 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Protein Characteristics that Affect the Quality of Vital Wheat Gluten to be Used in Baking: A Review. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 369-381.	11.7	153
2	Rheological properties of vital wheat glutens with water or sodium chloride. LWT - Food Science and Technology, 2017, 79, 647-654.	5.2	40
3	Effect of extruded wheat flour and pre-gelatinized cassava starch on process and quality parameters of French-type bread elaborated from frozen dough. Food Research International, 2015, 76, 402-409.	6.2	35
4	Chemical and structural characteristics of proteins of non-vital and vital wheat glutens. Food Hydrocolloids, 2022, 125, 107383.	10.7	21
5	Simple tests as tools for vital wheat gluten evaluation. British Food Journal, 2018, 120, 1590-1599.	2.9	5