Louise Slade

List of Publications by Year
in descending order

18 papers	2,532 citations	758635 12 h-index	887659 17 g-index
19 all docs	19 docs citations	19 times ranked	1369 citing authors

#	Article	IF	Citations
1	Beyond water activity: Recent advances based on an alternative approach to the assessment of food quality and safety. Critical Reviews in Food Science and Nutrition, 1991, 30, 115-360.	5.4	1,311
2	A polymer physico-chemical approach to the study of commercial starch hydrolysis products (SHPs). Carbohydrate Polymers, 1986, 6, 213-244.	5.1	433
3	Solvent Retention Capacity (SRC) Testing of Wheat Flour: Principles and Value in Predicting Flour Functionality in Different Wheatâ€Based Food Processes and in Wheat Breedingâ€"A Review. Cereal Chemistry, 2011, 88, 537-552.	1.1	238
4	Non-equilibrium melting of native granular starch: Part I. Temperature location of the glass transition associated with gelatinization of A-type cereal starches. Carbohydrate Polymers, 1988, 8, 183-208.	5.1	206
5	Influences of the Glassy and Rubbery States on the Thermal, Mechanical, and Structural Properties of Doughs and Baked Products. , 1990, , 157-330.		85
6	Cookie- Versus Cracker-Bakingâ€"What's the Difference? Flour Functionality Requirements Explored by SRC and Alveography. Critical Reviews in Food Science and Nutrition, 2014, 54, 115-138.	5.4	68
7	Exploration of Sugar Functionality in Sugarâ€Snap and Wireâ€Cut Cookie Baking: Implications for Potential Sucrose Replacement or Reduction. Cereal Chemistry, 2009, 86, 425-433.	1.1	50
8	Effects of Extent of Chlorination, Extraction Rate, and Particle Size Reduction on Flour and Gluten Functionality Explored by Solvent Retention Capacity (SRC) and Mixograph. Cereal Chemistry, 2009, 86, 221-224.	1.1	24
9	Potential Sugar Reduction in Cookies Formulated with Sucrose Alternatives. Cereal Chemistry, 2016, 93, 576-583.	1.1	20
10	Exploration of the functionality of sugars in cake-baking, and effects on cake quality. Critical Reviews in Food Science and Nutrition, 2021, 61, 283-311.	5.4	17
11	Effect of Sodium Chloride on Glassy and Crystalline Melting Transitions of Wheat Starch Treated with High Hydrostatic Pressure: Prediction of Solute-induced Barostability from Nonmonotonic Solute-induced Thermostability. Starch/Staerke, 2008, 60, 127-133.	1.1	16
12	Cake Baking with Alternative Carbohydrates for Potential Sucrose Replacement. I. Functionality of Small Sugars and Their Effects on Highâ€Ratio Cakeâ€Baking Performance. Cereal Chemistry, 2016, 93, 562-567.	1.1	15
13	Cake Baking with Alternative Carbohydrates for Potential Sucrose Replacement. II. Functionality of Healthful Oligomers and Their Effects on High-Ratio Cake-Baking Performance. Cereal Chemistry, 2016, 93, 568-575.	1.1	13
14	Oxidative Gelation of Solventâ€Accessible Arabinoxylans is the Predominant Consequence of Extensive Chlorination of Soft Wheat Flour. Cereal Chemistry, 2009, 86, 421-424.	1.1	12
15	Application of RVA and Time-Lapse Photography to Explore Effects of Extent of Chlorination, Milling Extraction Rate, and Particle-Size Reduction of Flour on Cake-Baking Functionality. Cereal Chemistry, 2010, 87, 409-414.	1.1	10
16	The â€œFood Polymer Scienceâ€•approach to the practice of industrial R&D, leading to patent estates based on fundamental starch science and technology. Critical Reviews in Food Science and Nutrition, 2018, 58, 972-992.	5.4	5
17	Microâ€Sugarâ€Snap and Microâ€Wireâ€Cut Cookie Baking with Transâ€Fat and Zeroâ€Transâ€Fat Shortenings. Cereal Chemistry, 2010, 87, 415-419.	1.1	4
18	Influence of hydrocolloids in low-moisture foods â€“ a food polymer science approach. Special Publication - Royal Society of Chemistry, 2004, , 423-436.	0.0	4