

David Grenier

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2981081/publications.pdf>

Version: 2024-02-01

10
papers

132
citations

1478505

6
h-index

1372567

10
g-index

10
all docs

10
docs citations

10
times ranked

141
citing authors

#	ARTICLE	IF	CITATIONS
1	Gas cell opening in bread dough during baking. Trends in Food Science and Technology, 2021, 109, 482-498.	15.1	27
2	Modeling bread baking with focus on overall deformation and local porosity evolution. AICHE Journal, 2016, 62, 3847-3863.	3.6	26
3	Overall and Local Bread Expansion, Mechanical Properties, and Molecular Structure During Bread Baking: Effect of Emulsifying Starches. Food and Bioprocess Technology, 2016, 9, 1287-1305.	4.7	20
4	Monitoring of single eye growth under known gas pressure: Magnetic resonance imaging measurements and insights into the mechanical behaviour of a semi-hard cheese. Journal of Food Engineering, 2016, 171, 119-128.	5.2	16
5	Enhanced aeration of part-baked bread using a novel combination of baking and partial vacuum. Journal of Food Engineering, 2019, 248, 62-70.	5.2	14
6	Characterization of gluten-free bread crumb baked at atmospheric and reduced pressures using ¹ H-NMR. Magnetic Resonance in Chemistry, 2019, 57, 649-660.	1.9	12
7	Identification of broad-spectrum viscoelastic parameters: Influence of experimental bias on their accuracy and application to semihard-type cheese. Journal of Rheology, 2015, 59, 1019-1044.	2.6	5
8	Mathematical modelling of uniaxial extension of a heterogeneous gas cell wall in bread dough: Stress fields and stress concentration analysis relating to the proving and baking steps. Journal of Food Engineering, 2021, 308, 110669.	5.2	5
9	Variability in the rigidity of Coffea canephora Pierre stems determined by acoustic analysis. Trees - Structure and Function, 2002, 16, 23-27.	1.9	4
10	Modelling of the growth of a single bubble in semi-hard cheese, with experimental verification and sensitivity analysis. Applied Mathematical Modelling, 2016, 40, 10771-10782.	4.2	3