

Bonastre Oliete

List of Publications by Year in descending order

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Version: 2024-02-01

40
papers

1,782
citations

236925
25
h-index

289244
40
g-index

40
all docs

40
docs citations

40
times ranked

1670
citing authors

#	ARTICLE	IF	CITATIONS
1	Studies on cake quality made of wheat-chickpea flour blends. LWT - Food Science and Technology, 2008, 41, 1701-1709.	5.2	238
2	Effect of fibre size on the quality of fibre-enriched layer cakes. LWT - Food Science and Technology, 2010, 43, 33-38.	5.2	133
3	Effect of extruded wheat bran on dough rheology and bread quality. LWT - Food Science and Technology, 2011, 44, 2231-2237.	5.2	124
4	Rheological study of layer cake batters made with soybean protein isolate and different starch sources. Journal of Food Engineering, 2011, 102, 272-277.	5.2	106
5	Effect of pasture finishing on the meat characteristics and intramuscular fatty acid profile of steers of the Rubia Gallega breed. Meat Science, 2004, 67, 515-522.	5.5	92
6	Studies of the quality of cakes made with wheat-lentil composite flours. LWT - Food Science and Technology, 2012, 49, 48-54.	5.2	70
7	Influence of Flour Particle Size on Quality of Gluten-Free Rice Cakes. Food and Bioprocess Technology, 2013, 6, 2280-2288.	4.7	60
8	Effects of freezing and frozen storage conditions on the rheological properties of different formulations of non-yeasted wheat and gluten-free bread dough. Journal of Food Engineering, 2010, 100, 70-76.	5.2	55
9	Modulation of the emulsifying properties of pea globulin soluble aggregates by dynamic high-pressure fluidization. Innovative Food Science and Emerging Technologies, 2018, 47, 292-300.	5.6	54
10	Effect of Extruded Wheat Germ on Dough Rheology and Bread Quality. Food and Bioprocess Technology, 2012, 5, 2409-2418.	4.7	53
11	Effect of the addition of extruded wheat flours on dough rheology and bread quality. Journal of Cereal Science, 2013, 57, 424-429.	3.7	53
12	MODELING OF TEXTURE EVOLUTION OF CAKES DURING STORAGE. Journal of Texture Studies, 2010, 41, 17-33.	2.5	52
13	Influence of the Addition of Extruded Flours on Rice Bread Quality. Journal of Food Quality, 2014, 37, 83-94.	2.6	49
14	Characterization of cake batters by ultrasound measurements. Journal of Food Engineering, 2008, 89, 408-413.	5.2	45
15	Nutritional characteristics of veal from weaned and unweaned calves: Discriminatory ability of the fat profile. Meat Science, 2006, 73, 209-217.	5.5	42
16	Improvement of Quality of Gluten-free Layer Cakes. Food Science and Technology International, 2009, 15, 193-202.	2.2	38
17	Effect of fermentation conditions on bread staling kinetics. European Food Research and Technology, 2008, 226, 1379-1387.	3.3	37
18	Use of wheat, triticale and rye flours in layer cake production. International Journal of Food Science and Technology, 2010, 45, 697-706.	2.7	37

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19	Effect of weaning status and storage time under vacuum upon physical characteristics of meat of the Rubia Gallega breed. <i>Meat Science</i> , 2006, 73, 102-108.	5.5	33
20	Adequacy of wholegrain non-wheat flours for layer cake elaboration. <i>LWT - Food Science and Technology</i> , 2010, 43, 507-513.	5.2	33
21	Effect of batter freezing conditions and resting time on cake quality. <i>LWT - Food Science and Technology</i> , 2011, 44, 911-916.	5.2	31
22	Long-term study of environmental effects on test-day somatic cell count and milk yield in Manchega sheep. <i>Small Ruminant Research</i> , 2012, 106, 92-97.	1.2	31
23	Microfluidization as Homogenization Technique in Pea Globulin-Based Emulsions. <i>Food and Bioprocess Technology</i> , 2019, 12, 877-882.	4.7	31
24	Pea Protein Extraction Assisted by Lactic Fermentation: Impact on Protein Profile and Thermal Properties. <i>Foods</i> , 2021, 10, 549.	4.3	30
25	Effect of Lactic Acid Fermentation on Legume Protein Properties, a Review. <i>Fermentation</i> , 2022, 8, 244.	3.0	30
26	Effect of Nut Paste Enrichment on Wheat Dough Rheology and Bread Volume. <i>Food Science and Technology International</i> , 2008, 14, 57-65.	2.2	28
27	Importance of on-farm management practices on lactate-fermenting <i>Clostridium</i> spp. spore contamination of Manchega ewe milk: Determination of risk factors and characterization of <i>Clostridium</i> population. <i>Small Ruminant Research</i> , 2013, 111, 120-128.	1.2	25
28	Effect of the milling process on quality characteristics of rye flour. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 470-476.	3.5	24
29	Drying method determines the structure and the solubility of microfluidized pea globulin aggregates. <i>Food Research International</i> , 2019, 119, 444-454.	6.2	23
30	Original article: Influence of flour mill streams on cake quality. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1794-1800.	2.7	22
31	Influence of ageing time on the quality of yearling calf meat under vacuum. <i>European Food Research and Technology</i> , 2005, 220, 489-493.	3.3	20
32	Effect of Nut Paste Enrichment on Physical Characteristics and Consumer Acceptability of Bread. <i>Food Science and Technology International</i> , 2008, 14, 259-269.	2.2	19
33	Multivariate optimisation of a capillary electrophoretic method for the separation of glutenins. Application to quantitative analysis of the endosperm storage proteins in wheat. <i>Food Chemistry</i> , 2008, 108, 287-296.	8.2	18
34	Effects on quality attributes of commercial veal pieces under different ageing treatments. <i>International Journal of Food Science and Technology</i> , 2007, 42, 373-379.	2.7	10
35	Batter Characteristics and Quality of Cakes Made with Wheat&Oats Flour Blends. <i>Journal of Food Quality</i> , 2013, 36, 146-153.	2.6	10
36	Evolution of bread-making quality of Spanish bread-wheat genotypes. <i>Spanish Journal of Agricultural Research</i> , 2009, 7, 585.	0.6	10

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37	Influence of Wheat Milling on Low-hydration Bread Quality Developed by Sheeting Rolls. Food Science and Technology International, 2011, 17, 257-265.	2.2	6
38	Effect of biotic stress on the presence of secondary metabolites in field pea grains. Journal of the Science of Food and Agriculture, 2022, 102, 4942-4948.	3.5	6
39	Importance of on-farm management practices on lactate-fermenting Clostridium spp. spore contamination of total mixed ration of Manchega ewe feeding. Determination of risk factors and characterization of Clostridium population. Small Ruminant Research, 2016, 139, 39-45.	1.2	3
40	Adequacy of different wheat cultivars for low-hydration bread making. Journal of the Science of Food and Agriculture, 2011, 91, 1148-1154.	3.5	1