

Bonastre Oliete

List of Publications by Year in descending order

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Version: 2024-02-01

40
papers

1,782
citations

236833

25
h-index

289141

40
g-index

40
all docs

40
docs citations

40
times ranked

1670
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of biotic stress on the presence of secondary metabolites in field pea grains. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 4942-4948.	1.7	6
2	Effect of Lactic Acid Fermentation on Legume Protein Properties, a Review. <i>Fermentation</i> , 2022, 8, 244.	1.4	30
3	Pea Protein Extraction Assisted by Lactic Fermentation: Impact on Protein Profile and Thermal Properties. <i>Foods</i> , 2021, 10, 549.	1.9	30
4	Microfluidization as Homogenization Technique in Pea Globulin-Based Emulsions. <i>Food and Bioprocess Technology</i> , 2019, 12, 877-882.	2.6	31
5	Drying method determines the structure and the solubility of microfluidized pea globulin aggregates. <i>Food Research International</i> , 2019, 119, 444-454.	2.9	23
6	Modulation of the emulsifying properties of pea globulin soluble aggregates by dynamic high-pressure fluidization. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 47, 292-300.	2.7	54
7	Importance of on-farm management practices on lactate-fermenting <i>Clostridium</i> spp. spore contamination of total mixed ration of Manchega ewe feeding. Determination of risk factors and characterization of <i>Clostridium</i> population. <i>Small Ruminant Research</i> , 2016, 139, 39-45.	0.6	3
8	Influence of the Addition of Extruded Flours on Rice Bread Quality. <i>Journal of Food Quality</i> , 2014, 37, 83-94.	1.4	49
9	Effect of the addition of extruded wheat flours on dough rheology and bread quality. <i>Journal of Cereal Science</i> , 2013, 57, 424-429.	1.8	53
10	Batter Characteristics and Quality of Cakes Made with Wheat-Oats Flour Blends. <i>Journal of Food Quality</i> , 2013, 36, 146-153.	1.4	10
11	Influence of Flour Particle Size on Quality of Gluten-Free Rice Cakes. <i>Food and Bioprocess Technology</i> , 2013, 6, 2280-2288.	2.6	60
12	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.	0.6	25
13	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.	0.6	31
14	Studies of the quality of cakes made with wheat-lentil composite flours. <i>LWT - Food Science and Technology</i> , 2012, 49, 48-54.	2.5	70
15	Effect of Extruded Wheat Germ on Dough Rheology and Bread Quality. <i>Food and Bioprocess Technology</i> , 2012, 5, 2409-2418.	2.6	53
16	Effect of batter freezing conditions and resting time on cake quality. <i>LWT - Food Science and Technology</i> , 2011, 44, 911-916.	2.5	31
17	Effect of extruded wheat bran on dough rheology and bread quality. <i>LWT - Food Science and Technology</i> , 2011, 44, 2231-2237.	2.5	124
18	Rheological study of layer cake batters made with soybean protein isolate and different starch sources. <i>Journal of Food Engineering</i> , 2011, 102, 272-277.	2.7	106

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19	Adequacy of different wheat cultivars for low-hydration bread making. Journal of the Science of Food and Agriculture, 2011, 91, 1148-1154.	1.7	1
20	Influence of Wheat Milling on Low-hydration Bread Quality Developed by Sheeting Rolls. Food Science and Technology International, 2011, 17, 257-265.	1.1	6
21	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.	2.7	55
22	MODELING OF TEXTURE EVOLUTION OF CAKES DURING STORAGE. Journal of Texture Studies, 2010, 41, 17-33.	1.1	52
23	Use of wheat, triticale and rye flours in layer cake production. International Journal of Food Science and Technology, 2010, 45, 697-706.	1.3	37
24	Original article: Influence of flour mill streams on cake quality. International Journal of Food Science and Technology, 2010, 45, 1794-1800.	1.3	22
25	Effect of fibre size on the quality of fibre-enriched layer cakes. LWT - Food Science and Technology, 2010, 43, 33-38.	2.5	133
26	Adequacy of wholegrain non-wheat flours for layer cake elaboration. LWT - Food Science and Technology, 2010, 43, 507-513.	2.5	33
27	Effect of the milling process on quality characteristics of rye flour. Journal of the Science of Food and Agriculture, 2009, 89, 470-476.	1.7	24
28	Improvement of Quality of Gluten-free Layer Cakes. Food Science and Technology International, 2009, 15, 193-202.	1.1	38
29	Evolution of bread-making quality of Spanish bread-wheat genotypes. Spanish Journal of Agricultural Research, 2009, 7, 585.	0.3	10
30	Effect of fermentation conditions on bread staling kinetics. European Food Research and Technology, 2008, 226, 1379-1387.	1.6	37
31	Characterization of cake batters by ultrasound measurements. Journal of Food Engineering, 2008, 89, 408-413.	2.7	45
32	Multivariate optimisation of a capillary electrophoretic method for the separation of glutenins. Application to quantitative analysis of the endosperm storage proteins in wheat. Food Chemistry, 2008, 108, 287-296.	4.2	18
33	Studies on cake quality made of wheat-chickpea flour blends. LWT - Food Science and Technology, 2008, 41, 1701-1709.	2.5	238
34	Effect of Nut Paste Enrichment on Wheat Dough Rheology and Bread Volume. Food Science and Technology International, 2008, 14, 57-65.	1.1	28
35	Effect of Nut Paste Enrichment on Physical Characteristics and Consumer Acceptability of Bread. Food Science and Technology International, 2008, 14, 259-269.	1.1	19
36	Effects on quality attributes of commercial veal pieces under different ageing treatments. International Journal of Food Science and Technology, 2007, 42, 373-379.	1.3	10

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37	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.	2.7	33
38	Nutritional characteristics of veal from weaned and unweaned calves: Discriminatory ability of the fat profile. <i>Meat Science</i> , 2006, 73, 209-217.	2.7	42
39	Influence of ageing time on the quality of yearling calf meat under vacuum. <i>European Food Research and Technology</i> , 2005, 220, 489-493.	1.6	20
40	Effect of pasture finishing on the meat characteristics and intramuscular fatty acid profile of steers of the Rubia Gallega breed. <i>Meat Science</i> , 2004, 67, 515-522.	2.7	92