Regine Schoenlechner

List of Publications by Year
in descending order

74	2,413	236833	233338
papers	citations	25 h-index	45 g-index

79	79	79	2388
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effect of extrusion cooking on the physicochemical properties, resistant starch, phenolic content and antioxidant capacities of green banana flour. Food Chemistry, 2014, 143, 33-39.	4.2	220
2	Functional Properties of Gluten-Free Pasta Produced from Amaranth, Quinoa and Buckwheat. Plant Foods for Human Nutrition, 2010, 65, 339-349.	1.4	163
3	Fractionation and antioxidant properties of rice bran protein hydrolysates stimulated by in vitro gastrointestinal digestion. Food Chemistry, 2018, 240, 156-164.	4.2	146
4	Effects of protein enrichment on the properties of rice flour based gluten-free pasta. LWT - Food Science and Technology, 2017, 80, 378-385.	2.5	103
5	Quality improvement of rice-based gluten-free bread using different dietary fibre fractions of rice bran. Journal of Cereal Science, 2012, 56, 389-395.	1.8	101
6	Effect of Thermal Treatment on the Quality of Cloudy Apple Juice. Journal of Agricultural and Food Chemistry, 2006, 54, 5453-5460.	2.4	99
7	Innovative approaches towards improved gluten-free bread properties. Journal of Cereal Science, 2020, 91, 102904.	1.8	95
8	Optimisation of bread quality produced from wheat and proso millet (Panicum miliaceum L.) by adding emulsifiers, transglutaminase and xylanase. LWT - Food Science and Technology, 2013, 51, 361-366.	2.5	78
9	Effect of water, albumen and fat on the quality of glutenâ€free bread containing amaranth. International Journal of Food Science and Technology, 2010, 45, 661-669.	1.3	70
10	Pseudocereals as alternative sources for high folate content in staple foods. Journal of Cereal Science, 2010, 52, 475-479.	1.8	60
11	Comparative study of rice bran protein concentrate and egg albumin on gluten-free bread properties. Journal of Cereal Science, 2016, 72, 38-45.	1.8	60
12	Pseudocereals. , 2008, , 149-VI.		55
13	Role of lipids in the extrusion cooking processes. Grasas Y Aceites, 2000, 51, .	0.3	48
14	The effects of chickpea on the functional properties of white and whole wheat bread. International Journal of Food Science and Technology, 2010, 45, 610-620.	1.3	47
15	Protein characterization and nutrient composition of Hungarian proso millet varieties and the effect of decortication. Acta Alimentaria, 2011, 40, 128-141.	0.3	47
16	Physical properties and sensory acceptability of cookies made from chickpea addition to white wheat or whole wheat flour compared to glutenâ€free amaranth or buckwheat flour. International Journal of Food Science and Technology, 2012, 47, 2221-2227.	1.3	46
17	Extrusion cooking properties of white and coloured rice varieties with different amylose content. Starch/Staerke, 2011, 63, 55-63.	1.1	45
18	Effect of high temperature drying on gluten-free pasta properties. LWT - Food Science and Technology, 2015, 63, 391-399.	2.5	44

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19	Ohmic Heatingâ€"a Novel Approach for Gluten-Free Bread Baking. Food and Bioprocess Technology, 2019, 12, 1603-1613.	2.6	42
20	Effect of green plantain flour addition to glutenâ€free bread on functional bread properties and resistant starch content. International Journal of Food Science and Technology, 2014, 49, 1825-1833.	1.3	36
21	Effects of species and breeding on wheat protein composition. Journal of Cereal Science, 2020, 93, 102974.	1.8	35
22	Pentosan extraction from rye bran on pilot scale for application inÂgluten-free products. Food Hydrocolloids, 2014, 35, 606-612.	5.6	32
23	Follow-up of pediatric celiac disease: value of antibodies in predicting mucosal healing, a prospective cohort study. BMC Gastroenterology, 2014, 14, 28.	0.8	32
24	Effect of physicochemical and empirical rheological wheat flour properties on quality parameters of bread made from pre-fermented frozen dough. Journal of Cereal Science, 2017, 77, 58-65.	1.8	30
25	Development of gluten-free and egg-free pasta based on quinoa (Chenopdium quinoa Willd) with addition of lupine flour, vegetable proteins and the oxidizing enzyme POx. European Food Research and Technology, 2019, 245, 2147-2156.	1.6	29
26	Carotenoid and color changes in traditionally flaked and extruded products. Food Chemistry, 2017, 229, 640-645.	4.2	27
27	Optimization of gluten-free functional noodles formulation enriched with fish gelatin hydrolysates. LWT - Food Science and Technology, 2020, 133, 109977.	2.5	27
28	Comparison of Different Types of NIR Instruments in Ability to Measure Î²â€Glucan Content in Naked Barley. Cereal Chemistry, 2009, 86, 398-404.	1.1	26
29	Glutenâ€free pasta: effect of green plantain flour addition and influence of starch modification on the functional properties and resistant starch content. International Journal of Food Science and Technology, 2014, 49, 2650-2658.	1.3	25
30	Effects of selected lactobacilli on the functional properties and stability of gluten-free sourdough bread. European Food Research and Technology, 2018, 244, 1037-1046.	1.6	25
31	Influence of tara gum and xanthan gum on rheological and textural properties of starch-based gluten-free dough and bread. European Food Research and Technology, 2019, 245, 1347-1355.	1.6	25
32	Abrasive milling of quinoa: Study on the distribution of selected nutrients and proteins within the quinoa seed kernel. Journal of Cereal Science, 2019, 86, 132-138.	1.8	23
33	Optimization of Arabinoxylan Isolation from Rye Bran by Adapting Extraction Solvent and Use of Enzymes. Journal of Food Science, 2017, 82, 2562-2568.	1.5	20
34	Physico-chemical properties of an innovative gluten-free, low-carbohydrate and high protein-bread enriched with pea protein powder. Scientific Reports, 2021, 11, 14498.	1.6	20
35	Amaranth: Its Unique Nutritional and Health-Promoting Attributes. , 2017, , 131-159.		19
36	Assessing Changes in Enriched Maize Flour Formulations After Extrusion by Means of FTIR, XRD, and Chemometric Analysis. Food and Bioprocess Technology, 2018, 11, 1586-1595.	2.6	19

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37	Properties of Peanut (KAC431) Protein Hydrolysates and Their Impact on the Quality of Gluten-Free Rice Bread. Foods, 2020, 9, 942.	1.9	19
38	Comparative study of composition and technological quality of amaranth. Acta Alimentaria, 2009, 38, 341-347.	0.3	18
39	Characterization of rheological properties of rye arabinoxylans in buckwheat model systems. Food Hydrocolloids, 2018, 80, 33-41.	5.6	18
40	Influence of dough improvers on whole-grain bread quality of einkorn wheat. Acta Alimentaria, 2008, 37, 379-390.	0.3	16
41	Chemical and Physical Characterization of Sorghum Milling Fractions and Sorghum Whole Meal Flours Obtained via Stone or Roller Milling. Foods, 2021, 10, 870.	1.9	16
42	Effect of different lipases on bread staling in comparison with Diacetyl tartaric ester of monoglycerides (<scp>DATEM)</scp>. Cereal Chemistry, 2018, 95, 367-372.	1.1	15
43	Recent developments and knowledge in pseudocereals including technological aspects. Acta Alimentaria, 2021, 50, 583-609.	0.3	15
44	Physical and mechanical properties of maize extrudates as affected by the addition of chia and quinoa seeds and antioxidants. Journal of Food Engineering, 2015, 167, 139-146.	2.7	14
45	Ancient Wheats and Pseudocereals for Possible use in Cereal-Grain Dietary Intolerances. , 2017, , 353-389.		13
46	Development of an enzymatic assay for the quantitative determination of trypsin inhibitory activity in wheat. Food Chemistry, 2019, 299, 125038.	4.2	13
47	Characterisation and comparison of selected wheat (Triticum aestivum L.) cultivars and their blends to develop a gluten reference material. Food Chemistry, 2020, 313, 126049.	4.2	13
48	Reversed-Phase HPLC Characterization and Quantification and Antioxidant Capacity of the Phenolic Acids and Flavonoids Extracted From Eight Varieties of Sorghum Grown in Austria. Frontiers in Plant Science, 2021, 12, 769151.	1.7	13
49	Chemical and rheological characterization of arabinoxylan isolates from rye bran. Chemical and Biological Technologies in Agriculture, 2017, 4, .	1.9	12
50	Effect of Differently Extracted Arabinoxylan on Gluten-Free Sourdough-Bread Properties. Journal of Food Quality, 2018, 2018, 1-10.	1.4	12
51	Investigation of the effect of pentosan addition and enzyme treatment on the rheological properties of millet flour based model dough systems. Food Hydrocolloids, 2019, 94, 381-390.	5.6	12
52	Understanding gluten-free bread ingredients during ohmic heating: function, effect and potential application for breadmaking. European Food Research and Technology, 2022, 248, 1021-1034.	1.6	12
53	Enzymatic and microbial conversions to achieve sugar reduction in bread. Food Research International, 2021, 143, 110296.	2.9	10
54	Multiple Techno-Functional Characteristics of Leuconostoc and Their Potential in Sourdough Fermentations. Microorganisms, 2021, 9, 1633.	1.6	9

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55	Sprouting Time Affects Sorghum (Sorghum bicolor [L.] Moench) Functionality and Bread-Baking Performance. Foods, 2021, 10, 2285.	1.9	9
56	Waffle production: influence of batter ingredients on sticking of fresh egg waffles at baking platesâ€"Part I: effect of starch and sugar components. Food Science and Nutrition, 2017, 5, 504-512.	1.5	8
57	Rheological and textural properties of glutenâ€free doughs made from Andean grains. International Journal of Food Science and Technology, 2021, 56, 468-479.	1.3	8
58	Comparative study on the rheological and baking behaviour of enzyme-treated and arabinoxylan-enriched gluten-free straight dough and sourdough small-scale systems. Journal of Cereal Science, 2021, 101, 103292.	1.8	7
59	Waffle production: influence of batter ingredients on sticking of waffles at baking platesâ€"Part II: effect of fat, leavening agent, and water. Food Science and Nutrition, 2017, 5, 513-520.	1.5	6
60	Further Steps Toward the Development of Gluten Reference Materials â€“ Wheat Flours or Protein Isolates?. Frontiers in Plant Science, 2020, 11, 906.	1.7	6
61	Effect of Sorghum on Rheology and Final Quality of Western Style Breads: A Literature Review. Foods, 2021, 10, 1392.	1.9	6
62	Ohmic Baking of Gluten-Free Bread: Role of Starch and Flour on Batter Properties. Applied Sciences (Switzerland), 2021, 11, 6567.	1.3	6
63	Low-Carbohydrate, High-Protein, and Gluten-Free Bread Supplemented with Poppy Seed Flour: Physicochemical, Sensory, and Spectroscopic Properties. Molecules, 2022, 27, 1574.	1.7	6
64	Properties of pseudocereals, selected specialty cereals and legumes for food processing with special attention to gluten-free products / Verarbeitungseigenschaften von Pseudogetreide, ausgewÃhlten SpezialitÃtengetreide und Leguminosen mit speziellem Fokuss auf glutenfreie Produkte. Bodenkultur, 2016, 67, 239-248.	0.1	5
65	How Arabinoxylans Modify Gluten and Starch Related Wheat Flour Characteristics. Acta Alimentaria, 2016, 45, 215-223.	0.3	5
66	The Effect of Different Laboratory-scale Sample Preparation Methods on the Composition of Sorghum (Sorghum bicolor L.) and Millet (Panicum miliaceum L.) Milling Fractions. Periodica Polytechnica: Chemical Engineering, 2018, 62, .	0.5	5
67	Quinoa: Its Unique Nutritional and Health-Promoting Attributes. , 2017, , 105-129.		4
68	Sorghum and its potential for the Western diet. Journal of Cereal Science, 2022, 104, 103425.	1.8	4
69	Physicochemical, Functional, and In Vitro Digestibility of Protein Isolates from Thai and Peru Sacha Inchi (Plukenetia volubilis L.) Oil Press-Cakes. Foods, 2022, 11, 1869.	1.9	4
70	Waffle Production: Influence of Baking Plate Material on Sticking of Waffles. Journal of Food Science, 2017, 82, 61-68.	1.5	3
71	A new micro-baking method for determination of crumb firmness properties in fresh bread and bread made from frozen dough / Entwicklung eines Mikrobackversuches zur Evaluierung der Krumeneigenschaften von frischen Broten und Broten aus vorgegarten TiefkÃ¼hlteiglingen. Bodenkultur, 2017, 68, 29-39.	0.1	3
72	Improving gluten-free buckwheat bread by sourdough fermentation and addition of arabinoxylan and pyranose 2-oxidase. Bodenkultur, 2018, 69, 227-237.	0.1	3

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73	Potential of a Techno-Functional Sourdough and Its Application in Sugar-Reduced Soft Buns. Fermentation, 2022, 8, 42.	1.4	3
74	Role of Î±â€Amylase in the Pasting Behavior of Wheat Flours Upon Storage. Starch/Staerke, 2018, 70, 1700123.	1.1	2