

Regine Schoenlechner

List of Publications by Year in descending order

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Version: 2024-02-01

74
papers

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236833

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docs citations

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times ranked

2388
citing authors

#	ARTICLE	IF	CITATIONS
1	Understanding gluten-free bread ingredients during ohmic heating: function, effect and potential application for breadmaking. <i>European Food Research and Technology</i> , 2022, 248, 1021-1034.	1.6	12
2	Potential of a Techno-Functional Sourdough and Its Application in Sugar-Reduced Soft Buns. <i>Fermentation</i> , 2022, 8, 42.	1.4	3
3	Sorghum and its potential for the Western diet. <i>Journal of Cereal Science</i> , 2022, 104, 103425.	1.8	4
4	Low-Carbohydrate, High-Protein, and Gluten-Free Bread Supplemented with Poppy Seed Flour: Physicochemical, Sensory, and Spectroscopic Properties. <i>Molecules</i> , 2022, 27, 1574.	1.7	6
5	Physicochemical, Functional, and In Vitro Digestibility of Protein Isolates from Thai and Peru Sacha Inchi (<i>Plukenetia volubilis</i> L.) Oil Press-Cakes. <i>Foods</i> , 2022, 11, 1869.	1.9	4
6	Rheological and textural properties of gluten-free doughs made from Andean grains. <i>International Journal of Food Science and Technology</i> , 2021, 56, 468-479.	1.3	8
7	Chemical and Physical Characterization of Sorghum Milling Fractions and Sorghum Whole Meal Flours Obtained via Stone or Roller Milling. <i>Foods</i> , 2021, 10, 870.	1.9	16
8	Enzymatic and microbial conversions to achieve sugar reduction in bread. <i>Food Research International</i> , 2021, 143, 110296.	2.9	10
9	Effect of Sorghum on Rheology and Final Quality of Western Style Breads: A Literature Review. <i>Foods</i> , 2021, 10, 1392.	1.9	6
10	Ohmic Baking of Gluten-Free Bread: Role of Starch and Flour on Batter Properties. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6567.	1.3	6
11	Multiple Techno-Functional Characteristics of <i>Leuconostoc</i> and Their Potential in Sourdough Fermentations. <i>Microorganisms</i> , 2021, 9, 1633.	1.6	9
12	Physico-chemical properties of an innovative gluten-free, low-carbohydrate and high protein-bread enriched with pea protein powder. <i>Scientific Reports</i> , 2021, 11, 14498.	1.6	20
13	Recent developments and knowledge in pseudocereals including technological aspects. <i>Acta Alimentaria</i> , 2021, 50, 583-609.	0.3	15
14	Sprouting Time Affects Sorghum (<i>Sorghum bicolor</i> [L.] Moench) Functionality and Bread-Baking Performance. <i>Foods</i> , 2021, 10, 2285.	1.9	9
15	Comparative study on the rheological and baking behaviour of enzyme-treated and arabinoxylan-enriched gluten-free straight dough and sourdough small-scale systems. <i>Journal of Cereal Science</i> , 2021, 101, 103292.	1.8	7
16	Reversed-Phase HPLC Characterization and Quantification and Antioxidant Capacity of the Phenolic Acids and Flavonoids Extracted From Eight Varieties of Sorghum Grown in Austria. <i>Frontiers in Plant Science</i> , 2021, 12, 769151.	1.7	13
17	Characterisation and comparison of selected wheat (<i>Triticum aestivum</i> L.) cultivars and their blends to develop a gluten reference material. <i>Food Chemistry</i> , 2020, 313, 126049.	4.2	13
18	Innovative approaches towards improved gluten-free bread properties. <i>Journal of Cereal Science</i> , 2020, 91, 102904.	1.8	95

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19	Further Steps Toward the Development of Gluten Reference Materials – Wheat Flours or Protein Isolates?. <i>Frontiers in Plant Science</i> , 2020, 11, 906.	1.7	6
20	Properties of Peanut (KAC431) Protein Hydrolysates and Their Impact on the Quality of Gluten-Free Rice Bread. <i>Foods</i> , 2020, 9, 942.	1.9	19
21	Optimization of gluten-free functional noodles formulation enriched with fish gelatin hydrolysates. <i>LWT - Food Science and Technology</i> , 2020, 133, 109977.	2.5	27
22	Effects of species and breeding on wheat protein composition. <i>Journal of Cereal Science</i> , 2020, 93, 102974.	1.8	35
23	Development of gluten-free and egg-free pasta based on quinoa (<i>Chenopodium quinoa</i> Willd) with addition of lupine flour, vegetable proteins and the oxidizing enzyme POx. <i>European Food Research and Technology</i> , 2019, 245, 2147-2156.	1.6	29
24	Ohmic Heating – a Novel Approach for Gluten-Free Bread Baking. <i>Food and Bioprocess Technology</i> , 2019, 12, 1603-1613.	2.6	42
25	Development of an enzymatic assay for the quantitative determination of trypsin inhibitory activity in wheat. <i>Food Chemistry</i> , 2019, 299, 125038.	4.2	13
26	Abrasive milling of quinoa: Study on the distribution of selected nutrients and proteins within the quinoa seed kernel. <i>Journal of Cereal Science</i> , 2019, 86, 132-138.	1.8	23
27	Influence of tara gum and xanthan gum on rheological and textural properties of starch-based gluten-free dough and bread. <i>European Food Research and Technology</i> , 2019, 245, 1347-1355.	1.6	25
28	Investigation of the effect of pentosan addition and enzyme treatment on the rheological properties of millet flour based model dough systems. <i>Food Hydrocolloids</i> , 2019, 94, 381-390.	5.6	12
29	Effect of different lipases on bread staling in comparison with Diacetyl tartaric ester of monoglycerides (DATEM). <i>Cereal Chemistry</i> , 2018, 95, 367-372.	1.1	15
30	Characterization of rheological properties of rye arabinoxylans in buckwheat model systems. <i>Food Hydrocolloids</i> , 2018, 80, 33-41.	5.6	18
31	Effects of selected lactobacilli on the functional properties and stability of gluten-free sourdough bread. <i>European Food Research and Technology</i> , 2018, 244, 1037-1046.	1.6	25
32	Fractionation and antioxidant properties of rice bran protein hydrolysates stimulated by in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2018, 240, 156-164.	4.2	146
33	Role of α -Amylase in the Pasting Behavior of Wheat Flours Upon Storage. <i>Starch/Staerke</i> , 2018, 70, 1700123.	1.1	2
34	The Effect of Different Laboratory-scale Sample Preparation Methods on the Composition of Sorghum (<i>Sorghum bicolor</i> L.) and Millet (<i>Panicum miliaceum</i> L.) Milling Fractions. <i>Periodica Polytechnica: Chemical Engineering</i> , 2018, 62, .	0.5	5
35	Effect of Differently Extracted Arabinoxylan on Gluten-Free Sourdough-Bread Properties. <i>Journal of Food Quality</i> , 2018, 2018, 1-10.	1.4	12
36	Assessing Changes in Enriched Maize Flour Formulations After Extrusion by Means of FTIR, XRD, and Chemometric Analysis. <i>Food and Bioprocess Technology</i> , 2018, 11, 1586-1595.	2.6	19

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37	Improving gluten-free buckwheat bread by sourdough fermentation and addition of arabinoxylan and pyranose 2-oxidase. <i>Bodenkultur</i> , 2018, 69, 227-237.	0.1	3
38	Waffle Production: Influence of Baking Plate Material on Sticking of Waffles. <i>Journal of Food Science</i> , 2017, 82, 61-68.	1.5	3
39	Carotenoid and color changes in traditionally flaked and extruded products. <i>Food Chemistry</i> , 2017, 229, 640-645.	4.2	27
40	Effects of protein enrichment on the properties of rice flour based gluten-free pasta. <i>LWT - Food Science and Technology</i> , 2017, 80, 378-385.	2.5	103
41	Waffle production: influence of batter ingredients on sticking of fresh egg waffles at baking platesâ€”Part I: effect of starch and sugar components. <i>Food Science and Nutrition</i> , 2017, 5, 504-512.	1.5	8
42	Chemical and rheological characterization of arabinoxylan isolates from rye bran. <i>Chemical and Biological Technologies in Agriculture</i> , 2017, 4, .	1.9	12
43	Optimization of Arabinoxylan Isolation from Rye Bran by Adapting Extraction Solvent and Use of Enzymes. <i>Journal of Food Science</i> , 2017, 82, 2562-2568.	1.5	20
44	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. <i>Bodenkultur</i> , 2017, 68, 29-39.	0.1	3
45	Effect of physicochemical and empirical rheological wheat flour properties on quality parameters of bread made from pre-fermented frozen dough. <i>Journal of Cereal Science</i> , 2017, 77, 58-65.	1.8	30
46	Waffle production: influence of batter ingredients on sticking of waffles at baking platesâ€”Part II: effect of fat, leavening agent, and water. <i>Food Science and Nutrition</i> , 2017, 5, 513-520.	1.5	6
47	Quinoa: Its Unique Nutritional and Health-Promoting Attributes. , 2017, , 105-129.		4
48	Amaranth: Its Unique Nutritional and Health-Promoting Attributes. , 2017, , 131-159.		19
49	Ancient Wheats and Pseudocereals for Possible use in Cereal-Grain Dietary Intolerances. , 2017, , 353-389.		13
50	Properties of pseudocereals, selected specialty cereals and legumes for food processing with special attention to gluten-free products / Verarbeitungseigenschaften von Pseudogetreide, ausgewÃ¤hlten SpezialitÃ¤tengetreide und Leguminosen mit speziellem Fokuss auf glutenfreie Produkte. <i>Bodenkultur</i> , 2016, 67, 239-248.	0.1	5
51	How Arabinoxylans Modify Gluten and Starch Related Wheat Flour Characteristics. <i>Acta Alimentaria</i> , 2016, 45, 215-223.	0.3	5
52	Comparative study of rice bran protein concentrate and egg albumin on gluten-free bread properties. <i>Journal of Cereal Science</i> , 2016, 72, 38-45.	1.8	60
53	Effect of high temperature drying on gluten-free pasta properties. <i>LWT - Food Science and Technology</i> , 2015, 63, 391-399.	2.5	44
54	Physical and mechanical properties of maize extrudates as affected by the addition of chia and quinoa seeds and antioxidants. <i>Journal of Food Engineering</i> , 2015, 167, 139-146.	2.7	14

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55	Effect of extrusion cooking on the physicochemical properties, resistant starch, phenolic content and antioxidant capacities of green banana flour. <i>Food Chemistry</i> , 2014, 143, 33-39.	4.2	220
56	Pentosan extraction from rye bran on pilot scale for application in gluten-free products. <i>Food Hydrocolloids</i> , 2014, 35, 606-612.	5.6	32
57	Follow-up of pediatric celiac disease: value of antibodies in predicting mucosal healing, a prospective cohort study. <i>BMC Gastroenterology</i> , 2014, 14, 28.	0.8	32
58	Gluten-free pasta: effect of green plantain flour addition and influence of starch modification on the functional properties and resistant starch content. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2650-2658.	1.3	25
59	Effect of green plantain flour addition to gluten-free bread on functional bread properties and resistant starch content. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1825-1833.	1.3	36
60	Optimisation of bread quality produced from wheat and proso millet (<i>Panicum miliaceum</i> L.) by adding emulsifiers, transglutaminase and xylanase. <i>LWT - Food Science and Technology</i> , 2013, 51, 361-366.	2.5	78
61	Quality improvement of rice-based gluten-free bread using different dietary fibre fractions of rice bran. <i>Journal of Cereal Science</i> , 2012, 56, 389-395.	1.8	101
62	Physical properties and sensory acceptability of cookies made from chickpea addition to white wheat or whole wheat flour compared to gluten-free amaranth or buckwheat flour. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2221-2227.	1.3	46
63	Protein characterization and nutrient composition of Hungarian proso millet varieties and the effect of decortication. <i>Acta Alimentaria</i> , 2011, 40, 128-141.	0.3	47
64	Extrusion cooking properties of white and coloured rice varieties with different amylose content. <i>Starch/Staerke</i> , 2011, 63, 55-63.	1.1	45
65	Functional Properties of Gluten-Free Pasta Produced from Amaranth, Quinoa and Buckwheat. <i>Plant Foods for Human Nutrition</i> , 2010, 65, 339-349.	1.4	163
66	Pseudocereals as alternative sources for high folate content in staple foods. <i>Journal of Cereal Science</i> , 2010, 52, 475-479.	1.8	60
67	Effect of water, albumen and fat on the quality of gluten-free bread containing amaranth. <i>International Journal of Food Science and Technology</i> , 2010, 45, 661-669.	1.3	70
68	The effects of chickpea on the functional properties of white and whole wheat bread. <i>International Journal of Food Science and Technology</i> , 2010, 45, 610-620.	1.3	47
69	Comparison of Different Types of NIR Instruments in Ability to Measure β -Glucan Content in Naked Barley. <i>Cereal Chemistry</i> , 2009, 86, 398-404.	1.1	26
70	Comparative study of composition and technological quality of amaranth. <i>Acta Alimentaria</i> , 2009, 38, 341-347.	0.3	18
71	Pseudocereals. , 2008, , 149-VI.		55
72	Influence of dough improvers on whole-grain bread quality of einkorn wheat. <i>Acta Alimentaria</i> , 2008, 37, 379-390.	0.3	16

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73	Effect of Thermal Treatment on the Quality of Cloudy Apple Juice. Journal of Agricultural and Food Chemistry, 2006, 54, 5453-5460.	2.4	99
74	Role of lipids in the extrusion cooking processes. Grasas Y Aceites, 2000, 51, .	0.3	48