

# Victoria Salinas

## List of Publications by Year in descending order

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Version: 2024-02-01

17  
papers

411  
citations

840585

11  
h-index

940416

16  
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17  
docs citations

17  
times ranked

457  
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant effects of the VO(IV) hesperidin complex and its role in cancer chemoprevention. <i>Journal of Biological Inorganic Chemistry</i> , 2008, 13, 435-447.	1.1	101
2	Synthesis, characterization, antitumoral and osteogenic activities of quercetin vanadyl(IV) complexes. <i>Journal of Biological Inorganic Chemistry</i> , 2006, 11, 791-801.	1.1	93
3	Influence of Different Carob Fruit Flours ( <i>Ceratonia siliqua</i> L.) on Wheat Dough Performance and Bread Quality. <i>Food and Bioprocess Technology</i> , 2015, 8, 1561-1570.	2.6	33
4	Hydration and rheological properties of amaranth-wheat flour dough: Influence of germination of amaranth seeds. <i>Food Hydrocolloids</i> , 2019, 97, 105242.	5.6	33
5	Wheat Flour Enriched with Calcium and Inulin: A Study of Hydration and Rheological Properties of Dough. <i>Food and Bioprocess Technology</i> , 2012, 5, 3129-3141.	2.6	29
6	Chemical and thermal properties of flours from germinated amaranth seeds. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1078-1088.	1.6	18
7	Wheat bread enriched with organic calcium salts and inulin. A bread quality study. <i>Journal of Food Science and Technology</i> , 2016, 53, 491-500.	1.4	16
8	Effects of the intake of white wheat bread added with garlic and resistant starch: action on calcium bioavailability and metabolic parameters of growing Wistar rats. <i>Food and Function</i> , 2018, 9, 5707-5714.	2.1	15
9	Bread Staling: Changes During Storage Caused by the Addition of Calcium Salts and Inulin to Wheat Flour. <i>Food and Bioprocess Technology</i> , 2018, 11, 2067-2078.	2.6	15
10	Calcium-inulin wheat bread: prebiotic effect and bone mineralisation in growing rats. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2463-2470.	1.3	14
11	Gelation properties of calcium-inulin gels. <i>Food Hydrocolloids</i> , 2019, 97, 105239.	5.6	12
12	Rheological Properties of Bread Dough Formulated with Wheat Flour-Organic Calcium Salts-FOS-Enriched Inulin Systems. <i>Food and Bioprocess Technology</i> , 2014, 7, 1618-1628.	2.6	9
13	Quality of wheat breads enriched with flour from germinated amaranth seeds. <i>Food Science and Technology International</i> , 2022, 28, 388-396.	1.1	7
14	Influence of pistachio by-product from edible oil industry on rheological, hydration, and thermal properties of wheat dough. <i>LWT - Food Science and Technology</i> , 2021, 150, 111917.	2.5	6
15	Garlic: A natural bread improver for wheat bread with a high level of resistant starch. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15519.	0.9	5
16	Nutritional ingredient by-product of the pistachio oil industry: physicochemical characterization. <i>Journal of Food Science and Technology</i> , 2021, 58, 921-930.	1.4	4
17	Effect of Freezing Wheat Dough Enriched with Calcium Salts with/without Inulin on Bread Quality. <i>Foods</i> , 2022, 11, 1866.	1.9	1