

# Victoria Salinas

## List of Publications by Year in descending order

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17  
papers

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citations

840585

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docs citations

17  
times ranked

457  
citing authors

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