

# Denisse Bender

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3991482/publications.pdf>

Version: 2024-02-01

13  
papers

280  
citations

933447

10  
h-index

1125743

13  
g-index

13  
all docs

13  
docs citations

13  
times ranked

298  
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.	3.3	12
2	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.	4.3	16
3	Ohmic Baking of Gluten-Free Bread: Role of Starch and Flour on Batter Properties. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6567.	2.5	6
4	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.	3.7	7
5	Innovative approaches towards improved gluten-free bread properties. <i>Journal of Cereal Science</i> , 2020, 91, 102904.	3.7	95
6	Ohmic Heating – a Novel Approach for Gluten-Free Bread Baking. <i>Food and Bioprocess Technology</i> , 2019, 12, 1603-1613.	4.7	42
7	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.	10.7	12
8	Characterization of rheological properties of rye arabinoxylans in buckwheat model systems. <i>Food Hydrocolloids</i> , 2018, 80, 33-41.	10.7	18
9	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.	3.3	25
10	Effect of Differently Extracted Arabinoxylan on Gluten-Free Sourdough-Bread Properties. <i>Journal of Food Quality</i> , 2018, 2018, 1-10.	2.6	12
11	Improving gluten-free buckwheat bread by sourdough fermentation and addition of arabinoxylan and pyranose 2-oxidase. <i>Bodenkultur</i> , 2018, 69, 227-237.	0.2	3
12	Chemical and rheological characterization of arabinoxylan isolates from rye bran. <i>Chemical and Biological Technologies in Agriculture</i> , 2017, 4, .	4.6	12
13	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.	3.1	20