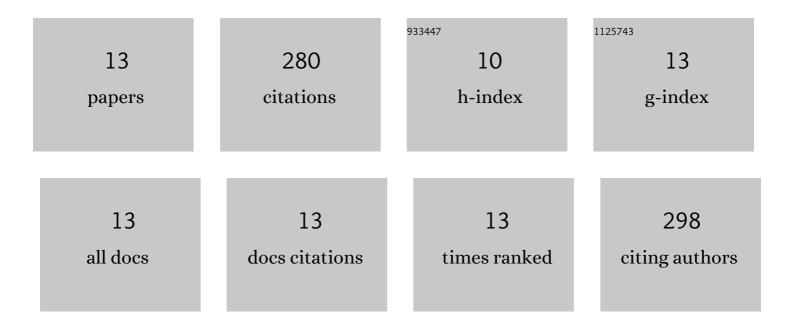
Denisse Bender

List of Publications by Year in descending order

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DENISSE RENDED

#	Article	IF	CITATIONS
1	Understanding gluten-free bread ingredients during ohmic heating: function, effect and potential application for breadmaking. European Food Research and Technology, 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. Foods, 2021, 10, 870.	4.3	16
3	Ohmic Baking of Cluten-Free Bread: Role of Starch and Flour on Batter Properties. Applied Sciences (Switzerland), 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. Journal of Cereal Science, 2021, 101, 103292.	3.7	7
5	Innovative approaches towards improved gluten-free bread properties. Journal of Cereal Science, 2020, 91, 102904.	3.7	95
6	Ohmic Heating—a Novel Approach for Gluten-Free Bread Baking. Food and Bioprocess Technology, 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. Food Hydrocolloids, 2019, 94, 381-390.	10.7	12
8	Characterization of rheological properties of rye arabinoxylans in buckwheat model systems. Food Hydrocolloids, 2018, 80, 33-41.	10.7	18
9	Effects of selected lactobacilli on the functional properties and stability of gluten-free sourdough bread. European Food Research and Technology, 2018, 244, 1037-1046.	3.3	25
10	Effect of Differently Extracted Arabinoxylan on Gluten-Free Sourdough-Bread Properties. Journal of Food Quality, 2018, 2018, 1-10.	2.6	12
11	Improving gluten-free buckwheat bread by sourdough fermentation and addition of arabinoxylan and pyranose 2-oxidase. Bodenkultur, 2018, 69, 227-237.	0.2	3
12	Chemical and rheological characterization of arabinoxylan isolates from rye bran. Chemical and Biological Technologies in Agriculture, 2017, 4, .	4.6	12
13	Optimization of Arabinoxylan Isolation from Rye Bran by Adapting Extraction Solvent and Use of Enzymes. Journal of Food Science, 2017, 82, 2562-2568.	3.1	20