

Maria Ambrogina Pagani

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4202073/publications.pdf>

Version: 2024-02-01

8
papers

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citations

1163117
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all docs

8
docs citations

8
times ranked

408
citing authors

#	ARTICLE	IF	CITATIONS
1	Sprouted wheat as an alternative to conventional flour improvers in bread-making. <i>LWT - Food Science and Technology</i> , 2017, 80, 230-236.	5.2	72
2	Properties of the Protein and Carbohydrate Fractions in Immature Wheat Kernels. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 10239-10244.	5.2	57
3	Quinoa bitterness: causes and solutions for improving product acceptability. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 4033-4041.	3.5	56
4	Molecular features of fermented and sprouted sorghum flours relate to their suitability as components of enriched gluten-free pasta. <i>LWT - Food Science and Technology</i> , 2015, 63, 511-518.	5.2	45
5	Sprouting improves the bread-making performance of whole wheat flour (<i>Triticum</i>) Tj ETQq1 1 0.784314 3.5 / Overlock 100	3.5	29
6	Effect of Sprouting on Proteins and Starch in Quinoa (<i>Chenopodium quinoa</i> Willd.). <i>Plant Foods for Human Nutrition</i> , 2020, 75, 635-641.	3.2	27
7	Sprouting of quinoa (<i>Chenopodium quinoa</i> Willd.): Effect on saponin content and relation to the taste and astringency assessed by electronic tongue. <i>LWT - Food Science and Technology</i> , 2021, 144, 111234.	5.2	19
8	Macromolecular and Micronutrient Profiles of Sprouted Chickpeas to Be Used for Integrating Cereal-Based Food. <i>Cereal Chemistry</i> , 2017, 94, 82-88.	2.2	17