William Leonard

List of Publications by Year
in descending order

15 papers	656 citations	840776 11 h-index	996975 15 g-index
15 all docs	15 docs citations	15 times ranked	607 citing authors

#	Article	IF	Citations
1	Hempseed in food industry: Nutritional value, health benefits, and industrial applications. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 282-308.	11.7	139
2	Application of extrusion technology in plant food processing byproducts: An overview. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 218-246.	11.7	120
3	Fermentation transforms the phenolic profiles and bioactivities of plant-based foods. Biotechnology Advances, 2021, 49, 107763.	11.7	107
4	Phenolic compounds in Lycium berry: Composition, health benefits and industrial applications. Journal of Functional Foods, 2021, 77, 104340.	3.4	61
5	Hydroxycinnamic acids on gut microbiota and health. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 710-737.	11.7	49
6	Extrusion improves the phenolic profile and biological activities of hempseed (Cannabis sativa L.) hull. Food Chemistry, 2021, 346, 128606.	8.2	36
7	Lignanamides: sources, biosynthesis and potential health benefits â€“ a minireview. Critical Reviews in Food Science and Nutrition, 2021, 61, 1404-1414.	10.3	31
8	Tyramine-derived hydroxycinnamic acid amides in plant foods: sources, synthesis, health effects and potential applications in food industry. Critical Reviews in Food Science and Nutrition, 2022, 62, 1608-1625.	10.3	26
9	Effects of incorporating roasted lupin (Lupinus angustifolius) flour on the physicochemical and sensory attributes of beef sausage. International Journal of Food Science and Technology, 2019, 54, 1849-1857.	2.7	20
10	Effect of sorghum bran incorporation on the physicochemical and microbial properties of beef sausage during cold storage. Food Control, 2022, 132, 108544.	5.5	17
11	Surmounting the off-flavor challenge in plant-based foods. Critical Reviews in Food Science and Nutrition, 2023, 63, 10585-10606.	10.3	14
12	Effect of extrusion technology on hempseed (Cannabis sativa L.) oil cake: Polyphenol profile and biological activities. Journal of Food Science, 2021, 86, 3159-3175.	3.1	12
13	Enhanced Lignanamide Absorption and Antioxidative Effect of Extruded Hempseed (Cannabis) Tj ETQq1 1 0.784314 rgBT /Overloc 69, 11259-11271.	5.2	11
14	Post-extrusion physical properties, techno-functionality and microbiota-modulating potential of hempseed (Cannabis sativa L.) hull fiber. Food Hydrocolloids, 2022, 131, 107836.	10.7	7
15	Transformation of hempseed (Cannabis sativa L.) oil cake proteome, structure and functionality after extrusion. Food Chemistry, 2022, 384, 132499.	8.2	6