

# William Leonard

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4249291/publications.pdf>

Version: 2024-02-01

15  
papers

656  
citations

949033

11  
h-index

1113639

15  
g-index

15  
all docs

15  
docs citations

15  
times ranked

653  
citing authors

#	ARTICLE	IF	CITATIONS
1	Surmounting the off-flavor challenge in plant-based foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 10585-10606.	5.4	14
2	Tyramine-derived hydroxycinnamic acid amides in plant foods: sources, synthesis, health effects and potential applications in food industry. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 1608-1625.	5.4	26
3	Effect of sorghum bran incorporation on the physicochemical and microbial properties of beef sausage during cold storage. <i>Food Control</i> , 2022, 132, 108544.	2.8	17
4	Transformation of hempseed ( <i>Cannabis sativa</i> L.) oil cake proteome, structure and functionality after extrusion. <i>Food Chemistry</i> , 2022, 384, 132499.	4.2	6
5	Post-extrusion physical properties, techno-functionality and microbiota-modulating potential of hempseed ( <i>Cannabis sativa</i> L.) hull fiber. <i>Food Hydrocolloids</i> , 2022, 131, 107836.	5.6	7
6	Lignanamides: sources, biosynthesis and potential health benefits – a minireview. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1404-1414.	5.4	31
7	Extrusion improves the phenolic profile and biological activities of hempseed ( <i>Cannabis sativa</i> L.) hull. <i>Food Chemistry</i> , 2021, 346, 128606.	4.2	36
8	Hydroxycinnamic acids on gut microbiota and health. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 710-737.	5.9	49
9	Phenolic compounds in <i>Lycium berry</i> : Composition, health benefits and industrial applications. <i>Journal of Functional Foods</i> , 2021, 77, 104340.	1.6	61
10	Effect of extrusion technology on hempseed ( <i>Cannabis sativa</i> L.) oil cake: Polyphenol profile and biological activities. <i>Journal of Food Science</i> , 2021, 86, 3159-3175.	1.5	12
11	Fermentation transforms the phenolic profiles and bioactivities of plant-based foods. <i>Biotechnology Advances</i> , 2021, 49, 107763.	6.0	107
12	Enhanced Lignanamide Absorption and Antioxidative Effect of Extruded Hempseed ( <i>Cannabis</i> ) Tj ETQqO O O rgBT /Overlock 10 Tf 50 . 69, 11259-11271.	2.4	11
13	Hempseed in food industry: Nutritional value, health benefits, and industrial applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 282-308.	5.9	139
14	Application of extrusion technology in plant food processing byproducts: An overview. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 218-246.	5.9	120
15	Effects of incorporating roasted lupin ( <i>Lupinus angustifolius</i> ) flour on the physicochemical and sensory attributes of beef sausage. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1849-1857.	1.3	20