

# 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

840728

11  
h-index

996954

15  
g-index

15  
all docs

15  
docs citations

15  
times ranked

607  
citing authors

#	ARTICLE	IF	CITATIONS
1	Surmounting the off-flavor challenge in plant-based foods. Critical Reviews in Food Science and Nutrition, 2023, 63, 10585-10606.	10.3	14
2	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
3	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
4	Transformation of hempseed ( <i>Cannabis sativa</i> L.) oil cake proteome, structure and functionality after extrusion. Food Chemistry, 2022, 384, 132499.	8.2	6
5	Post-extrusion physical properties, techno-functionality and microbiota-modulating potential of hempseed ( <i>Cannabis sativa</i> L.) hull fiber. Food Hydrocolloids, 2022, 131, 107836.	10.7	7
6	Lignanamides: sources, biosynthesis and potential health benefits – a minireview. Critical Reviews in Food Science and Nutrition, 2021, 61, 1404-1414.	10.3	31
7	Extrusion improves the phenolic profile and biological activities of hempseed ( <i>Cannabis sativa</i> L.) hull. Food Chemistry, 2021, 346, 128606.	8.2	36
8	Hydroxycinnamic acids on gut microbiota and health. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 710-737.	11.7	49
9	Phenolic compounds in Lycium berry: Composition, health benefits and industrial applications. Journal of Functional Foods, 2021, 77, 104340.	3.4	61
10	Effect of extrusion technology on hempseed ( <i>Cannabis sativa</i> L.) oil cake: Polyphenol profile and biological activities. Journal of Food Science, 2021, 86, 3159-3175.	3.1	12
11	Fermentation transforms the phenolic profiles and bioactivities of plant-based foods. Biotechnology Advances, 2021, 49, 107763.	11.7	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.	5.2	11
13	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
14	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
15	Effects of incorporating roasted lupin ( <i>Lupinus angustifolius</i> ) flour on the physicochemical and sensory attributes of beef sausage. International Journal of Food Science and Technology, 2019, 54, 1849-1857.	2.7	20