

# Concha Collar

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

84  
papers

3,046  
citations

34  
h-index

52  
g-index

85  
ext. papers

3,404  
ext. citations

4.6  
avg, IF

5.61  
L-index

#	Paper	IF	Citations
84	Tef [ <i>Eragrostis tef</i> (Zucc.) Trotter] variety determines viscoelastic and thermal properties of gluten-free dough and bread quality. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 135, 110065	5.4	4
83	Structuring Diluted Wheat Matrices: Impact of Heat-Moisture Treatment on Protein Aggregation and Viscoelasticity of Hydrated Composite Flours. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 475-487	5.1	6
82	Durum Wheat Grain Yield and Quality under Low and High Nitrogen Conditions: Insights into Natural Variation in Low- and High-Yielding Genotypes. <i>Plants</i> , <b>2020</b> , 9,	4.5	6
81	Lipid composition and dynamics during breadmaking in heat-moisture-treated associated matrices. <i>European Food Research and Technology</i> , <b>2019</b> , 245, 2413-2424	3.4	2
80	Functional and Thermal Behaviours of Heat-Moisture-Treated Starch-Rich Wheat-Based Blended Matrices: Impact of Treatment of Non-wheat Flours. <i>Food and Bioprocess Technology</i> , <b>2019</b> , 12, 599-612	5.1	6
79	Gluten-Free Dough-Based Foods and Technologies <b>2019</b> , 331-354		5
78	Impact of Heat Moisture Treatment and Hydration Level of Flours on the Functional and Nutritional Value-Added Wheat-Barley Blended Breads. <i>Food and Bioprocess Technology</i> , <b>2018</b> , 11, 966-978	5.1	9
77	Value-Added of Heat Moisture Treated Mixed Flours in Wheat-Based Matrices: a Functional and Nutritional Approach. <i>Food and Bioprocess Technology</i> , <b>2018</b> , 11, 1536-1551	5.1	10
76	Kinetics of in vitro starch hydrolysis and relevant starch nutritional fractions in heat-moisture treated blended wheat-based bread matrices: impact of treatment of non-wheat flours. <i>European Food Research and Technology</i> , <b>2018</b> , 244, 1977-1984	3.4	5
75	Impact of heat moisture treatment and hydration level on physico-chemical and viscoelastic properties of doughs from wheat-barley composite flours. <i>European Food Research and Technology</i> , <b>2018</b> , 244, 355-366	3.4	15
74	Impact of acidification and protein fortification on rheological and thermal properties of wheat, corn, potato and tapioca starch-based gluten-free bread doughs. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 96, 446-454	5.4	15
73	Lipid dynamics in blended wheat and non-wheat flours breadmaking matrices: Impact on fresh and aged composite breads. <i>Food Science and Technology International</i> , <b>2017</b> , 23, 24-35	2.6	4
72	Significance of heat-moisture treatment conditions on the pasting and gelling behaviour of various starch-rich cereal and pseudocereal flours. <i>Food Science and Technology International</i> , <b>2017</b> , 23, 623-636	2.6	12
71	High-Legume Wheat-Based Matrices: Impact of High Pressure on Starch Hydrolysis and Firming Kinetics of Composite Breads. <i>Food and Bioprocess Technology</i> , <b>2017</b> , 10, 1103-1112	5.1	9
70	Impact of visco-metric profile of composite dough matrices on starch digestibility and firming and retrogradation kinetics of breads thereof: Additive and interactive effects of non-wheat flours. <i>Journal of Cereal Science</i> , <b>2016</b> , 69, 32-39	3.8	19
69	Techno-functional and nutritional performance of commercial breads available in Europe. <i>Food Science and Technology International</i> , <b>2016</b> , 22, 621-633	2.6	12
68	Acidification of protein-enriched rice starch doughs: effects on breadmaking. <i>European Food Research and Technology</i> , <b>2015</b> , 240, 783-794	3.4	18

67	Suitability of tef varieties in mixed wheat flour bread matrices: A physico-chemical and nutritional approach. <i>Journal of Cereal Science</i> , <b>2015</b> , 64, 139-146	3.8	21
66	Effect of tef [ <i>Eragrostis tef</i> (Zucc.) Trotter] grain flour addition on viscoelastic properties and stickiness of wheat dough matrices and bread loaf volume. <i>European Food Research and Technology</i> , <b>2015</b> , 241, 469-478	3.4	16
65	Gluten-free dough-making of specialty breads: Significance of blended starches, flours and additives on dough behaviour. <i>Food Science and Technology International</i> , <b>2015</b> , 21, 523-36	2.6	20
64	Impact of variety type and particle size distribution on starch enzymatic hydrolysis and functional properties of tef flours. <i>Carbohydrate Polymers</i> , <b>2015</b> , 115, 260-8	10.3	57
63	Bread and bakery products <b>2015</b> , 559-572		1
62	Significance of thermal transitions on starch digestibility and firming kinetics of restricted water mixed flour bread matrices. <i>Carbohydrate Polymers</i> , <b>2015</b> , 122, 169-79	10.3	11
61	Pseudocereals and teff in complex breadmaking matrices: Impact on lipid dynamics. <i>Journal of Cereal Science</i> , <b>2014</b> , 59, 145-154	3.8	38
60	Nutritional and functional performance of high βglucan barley flours in breadmaking: mixed breads versus wheat breads. <i>European Food Research and Technology</i> , <b>2014</b> , 238, 459-469	3.4	48
59	Influence of acidification on dough viscoelasticity of gluten-free rice starch-based dough matrices enriched with exogenous protein. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 59, 12-20	5.4	42
58	Barley, Maize, Sorghum, Millet, and Other Cereal Grains <b>2014</b> , 107-126		2
57	Significance of healthy viscous dietary fibres on the performance of gluten-free rice-based formulated breads. <i>International Journal of Food Science and Technology</i> , <b>2014</b> , 49, 1375-1382	3.8	27
56	Value Added of Resistant Starch Maize-Based Matrices in Breadmaking: Nutritional and Functional Assessment. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 3579-3590	5.1	9
55	Bread Staling: Updating the View. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2014</b> , 13, 473-492	10.3	128
54	Impact of ancient cereals, pseudocereals and legumes on starch hydrolysis and antiradical activity of technologically viable blended breads. <i>Carbohydrate Polymers</i> , <b>2014</b> , 113, 149-58	10.3	41
53	Impact of High Hydrostatic Pressure on Protein Aggregation and Rheological Properties of Legume Batters. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 3576-3584	5.1	19
52	Suitability of Oat, Millet and Sorghum in Breadmaking. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 1486-1493	3.4	25
51	Impact of viscous dietary fibres on the viscoelastic behaviour of gluten-free formulated rice doughs: A fundamental and empirical rheological approach. <i>Food Hydrocolloids</i> , <b>2013</b> , 32, 252-262	10.6	66
50	Promoting dough viscoelastic structure in composite cereal matrices by high hydrostatic pressure. <i>Journal of Food Engineering</i> , <b>2012</b> , 111, 598-605	6	13

49	High legume-wheat matrices: an alternative to promote bread nutritional value meeting dough viscoelastic restrictions. <i>European Food Research and Technology</i> , <b>2012</b> , 234, 273-284	3.4	60
48	Glycaemic response to frozen stored wheat rolls enriched with inulin and oat fibre. <i>Journal of Cereal Science</i> , <b>2012</b> , 56, 576-580	3.8	16
47	Effects of pressure treatment of hydrated oat, finger millet and sorghum flours on the quality and nutritional properties of composite wheat breads. <i>Journal of Cereal Science</i> , <b>2012</b> , 56, 713-719	3.8	40
46	Physicochemical and nutritional properties of reduced-caloric density high-fibre breads. <i>LWT - Food Science and Technology</i> , <b>2011</b> , 44, 747-758	5.4	82
45	Polyphenol composition and <i>in vitro</i> antioxidant activity of single and multigrain breads. <i>Journal of Cereal Science</i> , <b>2011</b> , 53, 90-96	3.8	35
44	Effects of sourdough and dietary fibers on the nutritional quality of breads produced by bake-off technology. <i>Journal of Cereal Science</i> , <b>2011</b> , 54, 499-505	3.8	16
43	Significance of lipid binding on the functional and nutritional profiles of single and multigrain matrices. <i>European Food Research and Technology</i> , <b>2011</b> , 233, 141-150	3.4	10
42	Nutritional and functional added value of oat, Kamut, spelt, rye and buckwheat versus common wheat in breadmaking. <i>Journal of the Science of Food and Agriculture</i> , <b>2011</b> , 91, 1283-92	4.3	60
41	Innovative Traditional Italian Durum Wheat Breads: Influence of Yeast and Gluten on Performance of Sourdough Moddizzosu Breads. <i>Cereal Chemistry</i> , <b>2010</b> , 87, 204-213	2.4	15
40	Impact of the addition of resistant starch from modified pea starch on dough and bread performance. <i>European Food Research and Technology</i> , <b>2010</b> , 231, 499-508	3.4	32
39	Impact of sourdough, yeast and gluten on small and large deformation rheological profiles of durum wheat bread doughs. <i>European Food Research and Technology</i> , <b>2010</b> , 231, 431-440	3.4	11
38	Physical characterization of fiber-enriched bread doughs by dual mixing and temperature constraint using the Mixolab <sup>®</sup> . <i>European Food Research and Technology</i> , <b>2010</b> , 231, 535-544	3.4	118
37	Maize-Based Gluten-Free Bread: Influence of Processing Parameters on Sensory and Instrumental Quality. <i>Food and Bioprocess Technology</i> , <b>2010</b> , 3, 707-715	5.1	87
36	Breadmaking Performance and Keeping Behavior of Cocoa-soluble Fiber-enriched Wheat Breads. <i>Food Science and Technology International</i> , <b>2009</b> , 15, 79-87	2.6	36
35	The ICC book of ethnic cereal-based foods and beverages across the continents. <i>Quality Assurance and Safety of Crops and Foods</i> , <b>2009</b> , 1, 263-263	1.5	
34	Small and large deformation viscoelastic behaviour of selected fibre blends with gelling properties. <i>Food Hydrocolloids</i> , <b>2009</b> , 23, 742-748	10.6	61
33	Bread crumb quality assessment: a plural physical approach. <i>European Food Research and Technology</i> , <b>2009</b> , 229, 21-30	3.4	53
32	Significance of structuring/prebiotic blends on bread dough thermo-mechanical profile. <i>European Food Research and Technology</i> , <b>2009</b> , 229, 603-610	3.4	11

31	Effect of temperature and consistency on wheat dough performance. <i>International Journal of Food Science and Technology</i> , <b>2009</b> , 44, 493-502	3.8	35
30	THE ATTITUDES OF EUROPEAN CONSUMERS TOWARD INNOVATION IN BREAD; INTEREST OF THE CONSUMERS TOWARD SELECTED QUALITY ATTRIBUTES. <i>Journal of Sensory Studies</i> , <b>2009</b> , 24, 204-219	2.2	22
29	Gel, dough and fibre enriched fresh breads: Relationships between quality features and staling kinetics. <i>Journal of Food Engineering</i> , <b>2009</b> , 91, 526-532	6	48
28	Physico-chemical properties of commercial fibres from different sources: A comparative approach. <i>Food Research International</i> , <b>2009</b> , 42, 176-184	7	144
27	Effect of wheat bran and enzyme addition on dough functional performance and phytic acid levels in bread. <i>Journal of Cereal Science</i> , <b>2008</b> , 48, 715-721	3.8	134
26	Gelatinization and Retrogradation Kinetics of High-Fiber Wheat Flour Blends: A Calorimetric Approach. <i>Cereal Chemistry</i> , <b>2008</b> , 85, 455-463	2.4	59
25	Design of a quality index for the objective evaluation of bread quality: Application to wheat breads using selected bake off technology for bread making. <i>Food Research International</i> , <b>2008</b> , 41, 714-719	7	47
24	Functional response of diluted dough matrixes in high-fibre systems: A viscometric and rheological approach. <i>Food Research International</i> , <b>2008</b> , 41, 803-812	7	19
23	Rheological Behaviour of Formulated Bread Doughs During Mixing and Heating. <i>Food Science and Technology International</i> , <b>2007</b> , 13, 99-107	2.6	75
22	Assessment of the rheological profile of fibre-enriched bread doughs by response surface methodology. <i>Journal of Food Engineering</i> , <b>2007</b> , 78, 820-826	6	130
21	Assessment of hydrocolloid effects on the thermo-mechanical properties of wheat using the Mixolab. <i>Food Hydrocolloids</i> , <b>2007</b> , 21, 452-462	10.6	181
20	Mixing properties of fibre-enriched wheat bread doughs: A response surface methodology study. <i>European Food Research and Technology</i> , <b>2006</b> , 223, 333-340	3.4	86
19	Significance of Dietary Fiber on the Viscometric Pattern of Pasted and Gelled Flour-Fiber Blends. <i>Cereal Chemistry</i> , <b>2006</b> , 83, 370-376	2.4	79
18	Relationships between dough and bread viscoelastic properties in enzyme supplemented wheat samples. <i>Journal of Food Engineering</i> , <b>2006</b> , 77, 665-671	6	14
17	Relationships between dough functional indicators during breadmaking steps in formulated samples. <i>European Food Research and Technology</i> , <b>2005</b> , 220, 372-379	3.4	34
16	Bread staling assessment of enzyme-supplemented pan breads by dynamic and static deformation measurements. <i>European Food Research and Technology</i> , <b>2005</b> , 220, 83-89	3.4	26
15	Impact of microbial transglutaminase on the staling behaviour of enzyme-supplemented pan breads. <i>European Food Research and Technology</i> , <b>2005</b> , 221, 298-304	3.4	20
14	Significance of microbial transglutaminase on the sensory, mechanical and crumb grain pattern of enzyme supplemented fresh pan breads. <i>Journal of Food Engineering</i> , <b>2005</b> , 70, 479-488	6	54

13	Dough viscoelastic response of hydrocolloid/enzyme/surfactant blends assessed by uni- and bi-axial extension measurements. <i>Food Hydrocolloids</i> , <b>2004</b> , 18, 499-507	10.6	47
12	Impact of microbial transglutaminase on the viscoelastic profile of formulated bread doughs. <i>European Food Research and Technology</i> , <b>2004</b> , 218, 139-146	3.4	29
11	Composition of the glutenin macropolymer: effects of flour quality and nonamylolytic enzyme addition. <i>European Food Research and Technology</i> , <b>2004</b> , 218, 428-436	3.4	7
10	Review: Biochemical and technological assessment of the metabolism of pure and mixed cultures of yeast and lactic acid bacteria in breadmaking applications / Revisi3n: Aspectos bioqu3micos y tecnol3gicos del metabolismo de cultivos puros y mixtos de levaduras y bacterias 3cido l3cticas en panificaci3n. <i>Food Science and Technology International</i> , <b>1996</b> , 2, 349-367	2.6	45
9	Regulation of acetic acid production by homo- and heterofermentative lactobacilli in whole-wheat sour-doughs. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1994</b> , 199, 186-90		30
8	Effect of processing conditions on acidification properties of wheat sour doughs. <i>International Journal of Food Microbiology</i> , <b>1994</b> , 22, 249-55	5.8	20
7	Microbial Sour Doughs Influence Acidification Properties and Breadmaking Potential of Wheat Dough. <i>Journal of Food Science</i> , <b>1994</b> , 59, 629-633	3.4	73
6	Amino Acid Metabolism by Yeasts and Lactic Acid Bacteria during Bread Dough Fermentation. <i>Journal of Food Science</i> , <b>1992</b> , 57, 1423-1427	3.4	33
5	Optimized separation of nonpolar and polar lipid classes from wheat flour by solid-phase extraction. <i>JAACS, Journal of the American Oil Chemistssociety</i> , <b>1992</b> , 69, 387-391	1.8	36
4	Composition and distribution of individual molecular species of major glycolipids in wheat flour. <i>JAACS, Journal of the American Oil Chemistssociety</i> , <b>1992</b> , 69, 1019-1022	1.8	15
3	Contribution of the microbial mass to the nitrogen profile of wheat bread doughs started with pure and mixed cultures of yeast and lactic acid bacteria. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1991</b> , 193, 332-336		4
2	Biochemical evolution of nitrogen compounds during fermentation of wheat bread doughs containing pure cultures of lactic acid bacteria. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1990</b> , 190, 397-400		5
1	Free and bound hydroxyl and carboxyl groups in the cutin of Quercus suber leaves. <i>Phytochemistry</i> , <b>1984</b> , 23, 2059-2060	4	11