

Johanan Espinosa-Ramírez

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

405
citations

932766

10
h-index

887659

17
g-index

19
all docs

19
docs citations

19
times ranked

463
citing authors

#	ARTICLE	IF	CITATIONS
1	Determination of tetracyclines in milk samples by magnetic solid phase extraction flow injection analysis. <i>Mikrochimica Acta</i> , 2010, 171, 407-413.	2.5	75
2	Shear-induced enhancement of technofunctional properties of whole grain flours through extrusion. <i>Food Hydrocolloids</i> , 2021, 111, 106400.	5.6	47
3	Maltose and glucose utilization during fermentation of barley and sorghum lager beers as affected by β -amylase or amyloglucosidase addition. <i>Journal of Cereal Science</i> , 2014, 60, 602-609.	1.8	41
4	Functionality and characterization of kafirin-rich protein extracts from different whole and decorticated sorghum genotypes. <i>Journal of Cereal Science</i> , 2016, 70, 57-65.	1.8	41
5	Grain Structure and Grain Chemical Composition. , 2019, , 85-129.		36
6	Wet-milled chickpea coproduct as an alternative to obtain protein isolates. <i>LWT - Food Science and Technology</i> , 2019, 115, 108468.	2.5	27
7	Mimicking gluten functionality with β -conglycinin concentrate: Evaluation in gluten free yeast-leavened breads. <i>Food Research International</i> , 2018, 106, 64-70.	2.9	24
8	Functional and nutritional replacement of gluten in gluten-free yeast-leavened breads by using β -conglycinin concentrate extracted from soybean flour. <i>Food Hydrocolloids</i> , 2018, 84, 353-360.	5.6	22
9	Biocatalytic Degradation of Proteins and Starch of Extruded Whole Chickpea Flours. <i>Food and Bioprocess Technology</i> , 2020, 13, 1703-1716.	2.6	19
10	Production of Brewing Worts from Different Types of Sorghum Malts and Adjuncts Supplemented with β -Amylase or Amyloglucosidase. <i>Journal of the American Society of Brewing Chemists</i> , 2013, 71, 49-56.	0.8	18
11	Production of Lager Beers from Different Types of Sorghum Malts and Adjuncts Supplemented with β -Amylase or Amyloglucosidase. <i>Journal of the American Society of Brewing Chemists</i> , 2013, 71, 208-213.	0.8	10
12	Extruded chickpea flour sequentially treated with alcalase and β -amylase produces dry instant beverage powders with enhanced yield and nutritional properties. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5178-5189.	1.3	9
13	Assessment of the quality of fresh nixtamalized maize doughs with different degrees of cooking and milling: A comparison of Mixolab and RVA analyses. <i>Journal of Cereal Science</i> , 2021, 102, 103321.	1.8	9
14	Differences in the functionality and characterization of kafirins extracted from decorticated sorghum flour or gluten meal treated with protease. <i>Journal of Cereal Science</i> , 2017, 73, 174-182.	1.8	8
15	Evaluation of the quality of nixtamalized maize flours for tortilla production with a new Mixolab protocol. <i>Cereal Chemistry</i> , 2020, 97, 527-539.	1.1	7
16	Exploring the potential of arabinoxylan as structuring agent in model systems for gluten-free yeast-leavened breads. <i>Journal of Cereal Science</i> , 2020, 95, 103080.	1.8	6
17	Extrusion and solid-state fermentation with <i>Aspergillus oryzae</i> on the phenolic compounds and radical scavenging activity of pecan nut (<i>Carya illinoensis</i>) shell. <i>British Food Journal</i> , 2021, 123, 4367-4382.	1.6	4
18	Evaluation of non-extruded and extruded pecan (<i>Carya illinoensis</i>) shell powder as functional ingredient in bread and wheat tortilla. <i>LWT - Food Science and Technology</i> , 2022, 160, 113299.	2.5	1

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19	Comparative lactic acid fermentation with five <i>Lactobacillus</i> strains of supernatants made of extruded and saccharified chickpea flour. International Journal of Food Science and Technology, 0, , .	1.3	1