Johanan Espinosa-RamÃ-rez

List of Publications by Year
in descending order

19	405	932766 10	887659 17
papers	citations	h-index	g-index

19	19	19	463
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Evaluation of non-extruded and extruded pecan (Carya illinoinensis) shell powder as functional ingredient in bread and wheat tortilla. LWT - Food Science and Technology, 2022, 160, 113299.	2.5	1
2	Shear-induced enhancement of technofunctional properties of whole grain flours through extrusion. Food Hydrocolloids, 2021, 111, 106400.	5.6	47
3	Extrusion and solid-state fermentation with Aspergillus oryzae on the phenolic compounds and radical scavenging activity of pecan nut (Carya illinoinensis) shell. British Food Journal, 2021, 123, 4367-4382.	1.6	4
4	Extruded chickpea flour sequentially treated with alcalase and Î±â€amylase produces dry instant beverage powders with enhanced yield and nutritional properties. International Journal of Food Science and Technology, 2021, 56, 5178-5189.	1.3	9
5	Assessment of the quality of fresh nixtamalized maize doughs with different degrees of cooking and milling: A comparison of Mixolab and RVA analyses. Journal of Cereal Science, 2021, 102, 103321.	1.8	9
6	Biocatalytic Degradation of Proteins and Starch of Extruded Whole Chickpea Flours. Food and Bioprocess Technology, 2020, 13, 1703-1716.	2.6	19
7	Exploring the potential of arabinoxylan as structuring agent in model systems for gluten-free yeast-leavened breads. Journal of Cereal Science, 2020, 95, 103080.	1.8	6
8	Evaluation of the quality of nixtamalized maize flours for tortilla production with a new Mixolab protocol. Cereal Chemistry, 2020, 97, 527-539.	1.1	7
9	Wet-milled chickpea coproduct as an alternative to obtain protein isolates. LWT - Food Science and Technology, 2019, 115, 108468.	2.5	27
10	Grain Structure and Grain Chemical Composition. , 2019, , 85-129.		36
11	Mimicking gluten functionality with Î²-conglycinin concentrate: Evaluation in gluten free yeast-leavened breads. Food Research International, 2018, 106, 64-70.	2.9	24
12	Functional and nutritional replacement of gluten in gluten-free yeast-leavened breads by using Î²-conglycinin concentrate extracted from soybean flour. Food Hydrocolloids, 2018, 84, 353-360.	5.6	22
13	Differences in the functionality and characterization of kafirins extracted from decorticated sorghum flour or gluten meal treated with protease. Journal of Cereal Science, 2017, 73, 174-182.	1.8	8
14	Functionality and characterization of kafirin-rich protein extracts from different whole and decorticated sorghum genotypes. Journal of Cereal Science, 2016, 70, 57-65.	1.8	41
15	Maltose and glucose utilization during fermentation of barley and sorghum lager beers as affected by Î²-amylase or amyloglucosidase addition. Journal of Cereal Science, 2014, 60, 602-609.	1.8	41
16	Production of Lager Beers from Different Types of Sorghum Malts and Adjuncts Supplemented with Î²-Amylase or Amyloglucosidase. Journal of the American Society of Brewing Chemists, 2013, 71, 208-213.	0.8	10
17	Production of Brewing Worts from Different Types of Sorghum Malts and Adjuncts Supplemented with Î²-Amylase or Amyloglucosidase. Journal of the American Society of Brewing Chemists, 2013, 71, 49-56.	0.8	18
18	Determination of tetracyclines in milk samples by magnetic solid phase extraction flow injection analysis. Mikrochimica Acta, 2010, 171, 407-413.	2.5	75

#	Article	IF	Citations
19	Comparative lactic acid fermentation with five Lactobacillus strains of supernatants made of extruded and saccharified chickpea flour. International Journal of Food Science and Technology, 0, , .	1.3	1