

# Fernanda G Santos

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5533321/publications.pdf>

Version: 2024-02-01

19  
papers

491  
citations

840585

11  
h-index

839398

18  
g-index

19  
all docs

19  
docs citations

19  
times ranked

402  
citing authors

#	ARTICLE	IF	CITATIONS
1	Gluten-free breadmaking: Improving nutritional and bioactive compounds. <i>Journal of Cereal Science</i> , 2016, 67, 83-91.	1.8	90
2	Modelling the effects of psyllium and water in gluten-free bread: An approach to improve the bread quality and glycemic response. <i>Journal of Functional Foods</i> , 2018, 42, 339-345.	1.6	56
3	Nutritional facts regarding commercially available gluten-free bread worldwide: Recent advances and future challenges. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 693-705.	5.4	47
4	Development of gluten-free bread formulations containing whole chia flour with acceptable sensory properties. <i>Food Science and Nutrition</i> , 2017, 5, 1021-1028.	1.5	44
5	Potential of chickpea and psyllium in gluten-free breadmaking: Assessing bread's quality, sensory acceptability, and glycemic and satiety indexes. <i>Food Hydrocolloids</i> , 2021, 113, 106487.	5.6	35
6	Effect of added psyllium and food enzymes on quality attributes and shelf life of chickpea-based gluten-free bread. <i>LWT - Food Science and Technology</i> , 2020, 134, 110025.	2.5	30
7	Mixture Design Applied to the Development of Chickpea-Based Gluten-Free Bread with Attractive Technological, Sensory, and Nutritional Quality. <i>Journal of Food Science</i> , 2018, 83, 188-197.	1.5	28
8	Analysis of ingredient and nutritional labeling of commercially available gluten-free bread in Brazil. <i>International Journal of Food Sciences and Nutrition</i> , 2019, 70, 562-569.	1.3	25
9	Psyllium Improves the Quality and Shelf Life of Gluten-Free Bread. <i>Foods</i> , 2021, 10, 954.	1.9	23
10	An integrated instrumental and sensory approach to describe the effects of chickpea flour, psyllium, and their combination at reducing gluten-free bread staling. <i>Food Packaging and Shelf Life</i> , 2021, 28, 100659.	3.3	23
11	Sorghum, millet and pseudocereals as ingredients for gluten-free whole-grain yeast rolls. <i>International Journal of Gastronomy and Food Science</i> , 2021, 23, 100293.	1.3	19
12	Influence of pseudocereals on gluten-free bread quality: A study integrating dough rheology, bread physical properties and acceptability. <i>Food Research International</i> , 2021, 150, 110762.	2.9	14
13	Relationships between dough thermomechanical parameters and physical and sensory properties of gluten-free bread texture during storage. <i>LWT - Food Science and Technology</i> , 2021, 139, 110577.	2.5	13
14	An integrated instrumental and sensory techniques for assessing liking, softness and emotional related of gluten-free bread based on blended rice and bean flour. <i>Food Research International</i> , 2022, 154, 110999.	2.9	12
15	Innovative gluten-free breadmaking. , 2021, , 371-404.		9
16	Defining Amaranth, Buckwheat and Quinoa Flour Levels in Gluten-Free Bread: A Simultaneous Improvement on Physical Properties, Acceptability and Nutrient Composition through Mixture Design. <i>Foods</i> , 2022, 11, 848.	1.9	9
17	The impact of dough hydration level on gluten-free bread quality: A case study with chickpea flour. <i>International Journal of Gastronomy and Food Science</i> , 2021, 26, 100434.	1.3	8
18	Defining Whole Grain Sorghum Flour and Water Levels to Improve Sensory and Nutritional Quality of Gluten-Free Bread—A Factorial Design Approach. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 8186.	1.3	5

#	ARTICLE	IF	CITATIONS
19	Modelling the effects of psyllium and water on dough parameters using Mixolab® and their relationship with physical properties and acceptability of gluten-free bread. Research, Society and Development, 2020, 9, e77591110589.	0.0	1