

# Laura Roman

## List of Publications by Year in descending order

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43  
papers

1,197  
citations

279487

23  
h-index

395343

33  
g-index

44  
all docs

44  
docs citations

44  
times ranked

1106  
citing authors

#	ARTICLE	IF	CITATIONS
1	Gluten-Free Breads: The Gap Between Research and Commercial Reality. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 690-702.	5.9	116
2	Mechanically fractionated flour isolated from green bananas ( <i>M. cavendishii</i> var. <i>nanica</i> ) as a tool to increase the dietary fiber and phytochemical bioactivity of layer and sponge cakes. <i>Food Chemistry</i> , 2017, 219, 240-248.	4.2	66
3	Implications of hydration depletion in the <i>in vitro</i> starch digestibility of white bread crumb and crust. <i>Food Chemistry</i> , 2018, 239, 295-303.	4.2	63
4	Biophysical features of cereal endosperm that decrease starch digestibility. <i>Carbohydrate Polymers</i> , 2017, 165, 180-188.	5.1	55
5	Influence of the Addition of Extruded Flours on Rice Bread Quality. <i>Journal of Food Quality</i> , 2014, 37, 83-94.	1.4	49
6	Specific ratio of A-to B-type wheat starch granules improves the quality of gluten-free breads: Optimizing dough viscosity and pickering stabilization. <i>Food Hydrocolloids</i> , 2018, 82, 510-518.	5.6	49
7	Banana starch and molecular shear fragmentation dramatically increase structurally driven slowly digestible starch in fully gelatinized bread crumb. <i>Food Chemistry</i> , 2019, 274, 664-671.	4.2	49
8	Particle size distribution of soy flour affecting the quality of enriched gluten-free cakes. <i>LWT - Food Science and Technology</i> , 2016, 66, 179-185.	2.5	44
9	Assessing of the potential of extruded flour paste as fat replacer in O/W emulsion: A rheological and microstructural study. <i>Food Research International</i> , 2015, 74, 72-79.	2.9	42
10	Structural Basis of Resistant Starch (RS) in Bread: Natural and Commercial Alternatives. <i>Foods</i> , 2019, 8, 267.	1.9	41
11	Extraction and isolation of pectin rich in homogalacturonan domains from two cultivars of hawthorn berry ( <i>Crataegus pinnatifida</i> ). <i>Food Hydrocolloids</i> , 2021, 113, 106476.	5.6	38
12	Shear-induced molecular fragmentation decreases the bioaccessibility of fully gelatinized starch and its gelling capacity. <i>Carbohydrate Polymers</i> , 2019, 215, 198-206.	5.1	37
13	Intermediate length amylose increases the crumb hardness of rice flour gluten-free breads. <i>Food Hydrocolloids</i> , 2020, 100, 105451.	5.6	37
14	Effect of Microwave Treatment on Physicochemical Properties of Maize Flour. <i>Food and Bioprocess Technology</i> , 2015, 8, 1330-1335.	2.6	36
15	Hemp ( <i>Cannabis sativa</i> L.) protein concentrates from wet and dry industrial fractionation: Molecular properties, nutritional composition, and anisotropic structuring. <i>Food Hydrocolloids</i> , 2022, 131, 107755.	5.6	32
16	Analysis of volatile compounds in gluten-free bread crusts with an optimised and validated SPME-GC/QTOF methodology. <i>Food Research International</i> , 2018, 106, 686-695.	2.9	30
17	Effect of extruded wheat flour as a fat replacer on batter characteristics and cake quality. <i>Journal of Food Science and Technology</i> , 2015, 52, 8188-8195.	1.4	29
18	Nutritional and physical characterization of sugar-snap cookies: effect of banana starch in native and molten states. <i>Food and Function</i> , 2019, 10, 616-624.	2.1	29

#	ARTICLE	IF	CITATIONS
19	The impact of basil seed gum on native and pregelatinized corn flour and starch gel properties. <i>Food Hydrocolloids</i> , 2019, 89, 122-130.	5.6	28
20	On the role of the internal chain length distribution of amylopectins during retrogradation: Double helix lateral aggregation and slow digestibility. <i>Carbohydrate Polymers</i> , 2020, 246, 116633.	5.1	28
21	Ripe Banana Flour as a Source of Antioxidants in Layer and Sponge Cakes. <i>Plant Foods for Human Nutrition</i> , 2017, 72, 365-371.	1.4	27
22	Okra seed and seedless pod: Comparative study of their phenolics and carbohydrate fractions and their impact on bread-making. <i>Food Chemistry</i> , 2020, 317, 126387.	4.2	26
23	Changes in physicochemical properties and in vitro starch digestion of native and extruded maize flours subjected to branching enzyme and maltogenic $\alpha$ -amylase treatment. <i>International Journal of Biological Macromolecules</i> , 2017, 101, 326-333.	3.6	25
24	Physicochemical characteristics of sauce model systems: Influence of particle size and extruded flour source. <i>Journal of Food Engineering</i> , 2018, 219, 93-100.	2.7	25
25	Degree of roasting of carob flour affecting the properties of gluten-free cakes and cookies. <i>Journal of Food Science and Technology</i> , 2017, 54, 2094-2103.	1.4	19
26	Shear scission through extrusion diminishes inter-molecular interactions of starch molecules during storage. <i>Journal of Food Engineering</i> , 2018, 238, 134-140.	2.7	19
27	The effects of starch cross-linking, stabilization and pre-gelatinization at reducing gluten-free bread staling. <i>LWT - Food Science and Technology</i> , 2020, 132, 109908.	2.5	19
28	Mesoscale structuring of gluten-free bread with starch. <i>Current Opinion in Food Science</i> , 2021, 38, 189-195.	4.1	18
29	Effect of high pressure processing on batters and cakes properties. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 94-99.	2.7	15
30	The molecular structure of starch from different <i>Musa</i> genotypes: Higher branching density of amylose chains seems to promote enzyme-resistant structures. <i>Food Hydrocolloids</i> , 2021, 112, 106351.	5.6	15
31	Combination of extrusion and cyclodextrin glucanotransferase treatment to modify wheat flours functionality. <i>Food Chemistry</i> , 2016, 199, 287-295.	4.2	13
32	Extruded flour improves batter pick-up, coating crispness and aroma profile. <i>Food Chemistry</i> , 2018, 260, 106-114.	4.2	13
33	Effect of apricot kernels flour on pasting properties, pastes rheology and gels texture of enriched wheat flour. <i>European Food Research and Technology</i> , 2017, 243, 419-428.	1.6	12
34	Molecular and physical characterization of octenyl succinic anhydride-modified starches with potential applications in pharmaceuticals. <i>International Journal of Pharmaceutics</i> , 2020, 579, 119163.	2.6	11
35	Selection of the most suitable mixture of flours and starches for the improvement of gluten-free breads through their volatile profiles. <i>European Food Research and Technology</i> , 2019, 245, 1755-1766.	1.6	9
36	Physicochemical Properties of Gels Obtained from Corn Porous Starches with Different Levels of Porosity. <i>Starch/Staerke</i> , 2019, 71, 1800171.	1.1	6

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37	Modification of Physicochemical Properties of Breadfruit Flour Using Different Twin-Screw Extrusion Conditions and Its Application in Soy Protein Gels. <i>Foods</i> , 2020, 9, 1071.	1.9	5
38	Co-extruded wheat/okra composite blends result in soft, cohesive and resilient crumbs rich in health-promoting compounds. <i>Food Chemistry</i> , 2021, 364, 130395.	4.2	5
39	High Temperature Rotational Rheology of the Seed Flour to Predict the Texture of Canned Red Kidney Beans ( <i>Phaseolus vulgaris</i> ). <i>Foods</i> , 2020, 9, 1002.	1.9	4
40	Role of Different Polymers on the Development of Gluten-Free Baked Goods. , 2018, , 693-724.		3
41	Extruded Maize Flour as Texturizing Agent in Acid-Unheated Skim Milk Gels. <i>Food and Bioprocess Technology</i> , 2019, 12, 990-999.	2.6	3
42	The effect of extruded breadfruit flour on structural and physicochemical properties of beef emulsion modeling systems. <i>Meat Science</i> , 2021, 172, 108370.	2.7	3
43	Pregelatinized Drum-Dried Wheat Starch of Different Swelling Behavior as Clean-Labeled Oil Replacers in Oil-in-Water Emulsions. <i>Foods</i> , 2022, 11, 2044.	1.9	2