Laura Roman

List of Publications by Year
in descending order

43 papers	1,197 citations	279798 23 h-index	395702 33 g-index
44 all docs	44 docs citations	44 times ranked	1106 citing authors

#	Article	IF	Citations
1	Hemp (Cannabis sativa L.) protein concentrates from wet and dry industrial fractionation: Molecular properties, nutritional composition, and anisotropic structuring. Food Hydrocolloids, 2022, 131, 107755.	10.7	32
2	Pregelatinized Drum-Dried Wheat Starch of Different Swelling Behavior as Clean-Labeled Oil Replacers in Oil-in-Water Emulsions. Foods, 2022, 11, 2044.	4.3	2
3	The molecular structure of starch from different Musa genotypes: Higher branching density of amylose chains seems to promote enzyme-resistant structures. Food Hydrocolloids, 2021, 112, 106351.	10.7	15
4	Mesoscale structuring of gluten-free bread with starch. Current Opinion in Food Science, 2021, 38, 189-195.	8.0	18
5	The effect of extruded breadfruit flour on structural and physicochemical properties of beef emulsion modeling systems. Meat Science, 2021, 172, 108370.	5.5	3
6	Extraction and isolation of pectin rich in homogalacturonan domains from two cultivars of hawthorn berry (Crataegus pinnatifida). Food Hydrocolloids, 2021, 113, 106476.	10.7	38
7	Co-extruded wheat/okra composite blends result in soft, cohesive and resilient crumbs rich in health-promoting compounds. Food Chemistry, 2021, 364, 130395.	8.2	5
8	Intermediate length amylose increases the crumb hardness of rice flour gluten-free breads. Food Hydrocolloids, 2020, 100, 105451.	10.7	37
9	The effects of starch cross-linking, stabilization and pre-gelatinization at reducing gluten-free bread staling. LWT - Food Science and Technology, 2020, 132, 109908.	5.2	19
10	High Temperature Rotational Rheology of the Seed Flour to Predict the Texture of Canned Red Kidney Beans (Phaseolus vulgaris). Foods, 2020, 9, 1002.	4.3	4
11	Modification of Physicochemical Properties of Breadfruit Flour Using Different Twin-Screw Extrusion Conditions and Its Application in Soy Protein Gels. Foods, 2020, 9, 1071.	4.3	5
12	On the role of the internal chain length distribution of amylopectins during retrogradation: Double helix lateral aggregation and slow digestibility. Carbohydrate Polymers, 2020, 246, 116633.	10.2	28
13	Molecular and physical characterization of octenyl succinic anhydride-modified starches with potential applications in pharmaceutics. International Journal of Pharmaceutics, 2020, 579, 119163.	5.2	11
14	Okra seed and seedless pod: Comparative study of their phenolics and carbohydrate fractions and their impact on bread-making. Food Chemistry, 2020, 317, 126387.	8.2	26
15	Structural Basis of Resistant Starch (RS) in Bread: Natural and Commercial Alternatives. Foods, 2019, 8, 267.	4.3	41
16	Nutritional and physical characterization of sugar-snap cookies: effect of banana starch in native and molten states. Food and Function, 2019, 10, 616-624.	4.6	29
17	Selection of the most suitable mixture of flours and starches for the improvement of gluten-free breads through their volatile profiles. European Food Research and Technology, 2019, 245, 1755-1766.	3.3	9
18	Shear-induced molecular fragmentation decreases the bioaccessibility of fully gelatinized starch and its gelling capacity. Carbohydrate Polymers, 2019, 215, 198-206.	10.2	37

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19	Extruded Maize Flour as Texturizing Agent in Acid-Unheated Skim Milk Gels. Food and Bioprocess Technology, 2019, 12, 990-999.	4.7	3
20	Glutenâ€Free Breads: The Gap Between Research and Commercial Reality. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 690-702.	11.7	116
21	Physicochemical Properties of Gels Obtained from Corn Porous Starches with Different Levels of Porosity. Starch/Staerke, 2019, 71, 1800171.	2.1	6
22	Banana starch and molecular shear fragmentation dramatically increase structurally driven slowly digestible starch in fully gelatinized bread crumb. Food Chemistry, 2019, 274, 664-671.	8.2	49
23	The impact of basil seed gum on native and pregelatinized corn flour and starch gel properties. Food Hydrocolloids, 2019, 89, 122-130.	10.7	28
24	Specific ratio of A-to B-type wheat starch granules improves the quality of gluten-free breads: Optimizing dough viscosity and pickering stabilization. Food Hydrocolloids, 2018, 82, 510-518.	10.7	49
25	Extruded flour improves batter pick-up, coating crispness and aroma profile. Food Chemistry, 2018, 260, 106-114.	8.2	13
26	Analysis of volatile compounds in gluten-free bread crusts with an optimised and validated SPME-GC/QTOF methodology. Food Research International, 2018, 106, 686-695.	6.2	30
27	Implications of hydration depletion in the in vitro starch digestibility of white bread crumb and crust. Food Chemistry, 2018, 239, 295-303.	8.2	63
28	Physicochemical characteristics of sauce model systems: Influence of particle size and extruded flour source. Journal of Food Engineering, 2018, 219, 93-100.	5.2	25
29	Role of Different Polymers on the Development of Gluten-Free Baked Goods. , 2018, , 693-724.		3
30	Shear scission through extrusion diminishes inter-molecular interactions of starch molecules during storage. Journal of Food Engineering, 2018, 238, 134-140.	5.2	19
31	Biophysical features of cereal endosperm that decrease starch digestibility. Carbohydrate Polymers, 2017, 165, 180-188.	10.2	55
32	Degree of roasting of carob flour affecting the properties of gluten-free cakes and cookies. Journal of Food Science and Technology, 2017, 54, 2094-2103.	2.8	19
33	Changes in physicochemical properties and in vitro starch digestion of native and extruded maize flours subjected to branching enzyme and maltogenic Î±-amylase treatment. International Journal of Biological Macromolecules, 2017, 101, 326-333.	7.5	25
34	Ripe Banana Flour as a Source of Antioxidants in Layer and Sponge Cakes. Plant Foods for Human Nutrition, 2017, 72, 365-371.	3.2	27
35	Effect of apricot kernels flour on pasting properties, pastes rheology and gels texture of enriched wheat flour. European Food Research and Technology, 2017, 243, 419-428.	3.3	12
36	Mechanically fractionated flour isolated from green bananas (M. cavendishii var. nanica) as a tool to increase the dietary fiber and phytochemical bioactivity of layer and sponge cakes. Food Chemistry, 2017, 219, 240-248.	8.2	66

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37	Combination of extrusion and cyclodextrin glucanotransferase treatment to modify wheat flours functionality. Food Chemistry, 2016, 199, 287-295.	8.2	13
38	Effect of high pressure processing on batters and cakes properties. Innovative Food Science and Emerging Technologies, 2016, 33, 94-99.	5.6	15
39	Particle size distribution of soy flour affecting the quality of enriched gluten-free cakes. LWT - Food Science and Technology, 2016, 66, 179-185.	5.2	44
40	Assessing of the potential of extruded flour paste as fat replacer in O/W emulsion: A rheological and microstructural study. Food Research International, 2015, 74, 72-79.	6.2	42
41	Effect of extruded wheat flour as a fat replacer on batter characteristics and cake quality. Journal of Food Science and Technology, 2015, 52, 8188-8195.	2.8	29
42	Effect of Microwave Treatment on Physicochemical Properties of Maize Flour. Food and Bioprocess Technology, 2015, 8, 1330-1335.	4.7	36
43	Influence of the Addition of Extruded Flours on Rice Bread Quality. Journal of Food Quality, 2014, 37, 83-94.	2.6	49