

Chiara Roye

List of Publications by Year in descending order

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Version: 2024-02-01

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papers

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citations

1162367

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times ranked

209
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of Preharvest Sprouting of Wheat (<i>Triticum aestivum</i>) in the Field on Starch, Protein, and Arabinoxylan Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 8324-8332.	2.4	44
2	Side-by-side comparison of composition and structural properties of wheat, rye, oat, and maize bran and their impact on in vitro fermentability. <i>Cereal Chemistry</i> , 2020, 97, 20-33.	1.1	32
3	Extrusion-Cooking Modifies Physicochemical and Nutrition-Related Properties of Wheat Bran. <i>Foods</i> , 2020, 9, 738.	1.9	30
4	Study into the effect of microfluidisation processing parameters on the physicochemical properties of wheat (<i>Triticum aestivum</i> L.) bran. <i>Food Chemistry</i> , 2020, 305, 125436.	4.2	24
5	Evolution and Distribution of Hydrolytic Enzyme Activities during Preharvest Sprouting of Wheat (<i>Triticum aestivum</i>) in the Field. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5644-5652.	2.4	17
6	The impact of wheat (<i>Triticum aestivum</i> L.) bran on wheat starch gelatinization: A differential scanning calorimetry study. <i>Carbohydrate Polymers</i> , 2020, 241, 116262.	5.1	16
7	The Effect of Wet Milling and Cryogenic Milling on the Structure and Physicochemical Properties of Wheat Bran. <i>Foods</i> , 2020, 9, 1755.	1.9	14
8	Single-pass, double-pass and acid twin-screw extrusion-cooking impact physicochemical and nutrition-related properties of wheat bran. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 66, 102520.	2.7	12
9	Extruded Wheat Bran Consumption Increases Serum Short-Chain Fatty Acids but Does Not Modulate Psychobiological Functions in Healthy Men: A Randomized, Placebo-Controlled Trial. <i>Frontiers in Nutrition</i> , 2022, 9, .	1.6	9
10	Extrusion-cooking affects oat bran physicochemical and nutrition-related properties and increases its β -glucan extractability. <i>Journal of Cereal Science</i> , 2021, 102, 103360.	1.8	8
11	Changing Wheat Bran Structural Properties by Extrusion-Cooking on a Pilot and Industrial Scale: A Comparative Study. <i>Foods</i> , 2021, 10, 472.	1.9	2