

Margaret Brennan

List of Publications by Year in descending order

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89
papers

3,131
citations

172207

29
h-index

174990

52
g-index

92
all docs

92
docs citations

92
times ranked

3158
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of extrusion on the polyphenols, vitamins and antioxidant activity of foods. Trends in Food Science and Technology, 2011, 22, 570-575.	7.8	236
2	Ready-to-eat snack products: the role of extrusion technology in developing consumer acceptable and nutritious snacks. International Journal of Food Science and Technology, 2013, 48, 893-902.	1.3	215
3	Effect of Germination on Phytochemical Profiles and Antioxidant Activity of Mung Bean Sprouts (<i>Vigna radiata</i>). Journal of Agricultural and Food Chemistry, 2012, 60, 11050-11055.	2.4	193
4	Effect of inclusion of soluble and insoluble fibres into extruded breakfast cereal products made with reverse screw configuration. International Journal of Food Science and Technology, 2008, 43, 2278-2288.	1.3	144
5	Gluten-free bakery and pasta products: prevalence and quality improvement. International Journal of Food Science and Technology, 2018, 53, 19-32.	1.3	108
6	Addition of mushroom powder to pasta enhances the antioxidant content and modulates the predictive glycaemic response of pasta. Food Chemistry, 2018, 264, 199-209.	4.2	105
7	How combinations of dietary fibres can affect physicochemical characteristics of pasta. LWT - Food Science and Technology, 2015, 61, 41-46.	2.5	100
8	Synergistic effect of different dietary fibres in pasta on in vitro starch digestion?. Food Chemistry, 2015, 172, 245-250.	4.2	92
9	The effects of dairy ingredients on the pasting, textural, rheological, freeze-thaw properties and swelling behaviour of oat starch. Food Chemistry, 2018, 245, 518-524.	4.2	90
10	Effect of sugar replacement with stevianna and inulin on the texture and predictive glycaemic response of muffins. International Journal of Food Science and Technology, 2016, 51, 1979-1987.	1.3	87
11	Impact of Guar and Wheat Bran on the Physical and Nutritional Quality of Extruded Breakfast Cereals. Starch/Staerke, 2008, 60, 248-256.	1.1	85
12	Effect of cellulase, xylanase and α -amylase combinations on the rheological properties of Chinese steamed bread dough enriched in wheat bran. Food Chemistry, 2017, 234, 93-102.	4.2	80
13	The Effect of Astaxanthin-Rich Microalgae <i>Haematococcus pluvialis</i> and Wholemeal Flours Incorporation in Improving the Physical and Functional Properties of Cookies. Foods, 2017, 6, 57.	1.9	78
14	The effect of semolina replacement with protein powder from fish (<i>Pseudophycis bachus</i>) on the physicochemical characteristics of pasta. LWT - Food Science and Technology, 2018, 89, 52-57.	2.5	71
15	The Effects of Fortification of Legumes and Extrusion on the Protein Digestibility of Wheat Based Snack. Foods, 2016, 5, 26.	1.9	59
16	How the inclusion of mushroom powder can affect the physicochemical characteristics of pasta. International Journal of Food Science and Technology, 2016, 51, 2433-2439.	1.3	59
17	Enrichment of Extruded Snack Products with Coproducts from Chestnut Mushroom (<i>Agrocybe</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Glycemic Load. Journal of Agricultural and Food Chemistry, 2012, 60, 4396-4401.	2.4	50
18	Enzymatic preparation of immunomodulatory hydrolysates from defatted wheat germ (<i>Triticum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.3	48

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19	Antioxidant Activity Evaluation of Dietary Flavonoid Hyperoside Using <i>Saccharomyces Cerevisiae</i> as a Model. <i>Molecules</i> , 2019, 24, 788.	1.7	48
20	Integration of Î²-Glucan Fibre Rich Fractions from Barley and Mushrooms to Form Healthy Extruded Snacks. <i>Plant Foods for Human Nutrition</i> , 2013, 68, 78-82.	1.4	45
21	Effects of Pulsed Electric Fields (PEF) on Vitamin C and Its Antioxidant Properties. <i>International Journal of Molecular Sciences</i> , 2015, 16, 24159-24173.	1.8	39
22	Rheological, pasting and microstructural studies of dairy proteinâ€“starch interactions and their application in extrusionâ€“based products: A review. <i>Starch/Staerke</i> , 2017, 69, 1600273.	1.1	39
23	Impact of dietary fibreâ€“enriched readyâ€“toâ€“eat extruded snacks on the postprandial glycaemic response of nonâ€“diabetic patients. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 834-837.	1.5	38
24	Recent Advances in Techniques for Starch Esters and the Applications: A Review. <i>Foods</i> , 2016, 5, 50.	1.9	36
25	Correlations between the phenolic and fibre composition of mushrooms and the glycaemic and textural characteristics of mushroom enriched extruded products. <i>LWT - Food Science and Technology</i> , 2020, 118, 108730.	2.5	36
26	Viscoelastic properties of durum wheat doughs enriched with soluble dietary fibres in relation to pasta-making performance and glycaemic response of spaghetti. <i>Food Hydrocolloids</i> , 2020, 102, 105613.	5.6	34
27	In vitro gastric digestion antioxidant and cellular radical scavenging activities of wheat-shiitake noodles. <i>Food Chemistry</i> , 2020, 330, 127214.	4.2	33
28	Amaranth, millet and buckwheat flours affect the physical properties of extruded breakfast cereals and modulates their potential glycaemic impact. <i>Starch/Staerke</i> , 2012, 64, 392-398.	1.1	32
29	Influence of semolina replacement with salmon (<i>Oncorhynchus tshawytscha</i>) powder on the physicochemical attributes of fresh pasta. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1497-1505.	1.3	31
30	Incorporation of mushroom powder into bread doughâ€“effects on dough rheology and bread properties. <i>Cereal Chemistry</i> , 2018, 95, 418-427.	1.1	30
31	Buckwheat flour inclusion in Chinese steamed bread: potential reduction in glycemic response and effects on dough quality. <i>European Food Research and Technology</i> , 2017, 243, 727-734.	1.6	29
32	Effects of Sugar Substitution with â€“Steviannaâ€“on the Sensory Characteristics of Muffins. <i>Journal of Food Quality</i> , 2017, 2017, 1-11.	1.4	29
33	Preparation of fructooligosaccharides using <i>Aspergillus niger</i> 6640 whole-cell as catalyst for bio-transformation. <i>LWT - Food Science and Technology</i> , 2016, 65, 1072-1079.	2.5	27
34	Whey protein-blackcurrant concentrate particles obtained by spray-drying and freeze-drying for delivering structural and health benefits of cookies. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 68, 102606.	2.7	27
35	Effect of extraction method and ripening stage on banana peel pigments. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1449-1456.	1.3	26
36	Edible mushrooms dietary fibre and antioxidants: Effects on glycaemic load manipulation and their correlations pre-and post-simulated in vitro digestion. <i>Food Chemistry</i> , 2021, 351, 129320.	4.2	26

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37	The Effects of Different Purifying Methods on the Chemical Properties, in Vitro Anti-Tumor and Immunomodulatory Activities of <i>Abrus cantoniensis</i> Polysaccharide Fractions. <i>International Journal of Molecular Sciences</i> , 2016, 17, 511.	1.8	25
38	The use of an enzymatic extraction procedure for the enhancement of highland barley (<i>Hordeum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Technology, 2016, 51, 1916-1924.	1.3	25
39	Physical, Predictive Glycaemic Response and Antioxidative Properties of Black Ear Mushroom (<i>Auricularia auricula</i>) Extrudates. <i>Plant Foods for Human Nutrition</i> , 2017, 72, 301-307.	1.4	25
40	Gluten-free pasta production from banana and cassava flours with egg white protein and soy protein addition. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3053-3060.	1.3	25
41	An insight into the mechanism of interactions between mushroom polysaccharides and starch. <i>Current Opinion in Food Science</i> , 2021, 37, 17-25.	4.1	24
42	Effects of extrusion processing on the bioactive constituents, in vitro digestibility, amino acid composition, and antioxidant potential of novel gluten-free extruded snacks fortified with cowpea and whey protein concentrate. <i>Food Chemistry</i> , 2022, 389, 133107.	4.2	24
43	Effect of Wheat Bran on Dough Rheology and Final Quality of Chinese Steamed Bread. <i>Cereal Chemistry</i> , 2017, 94, 581-587.	1.1	23
44	Functionalization of whey protein isolate fortified with blackcurrant concentrate by spray-drying and freeze-drying strategies. <i>Food Research International</i> , 2021, 141, 110025.	2.9	21
45	Protein, Amino Acid, Fatty Acid Composition, and in Vitro Digestibility of Bread Fortified with <i>Oncorhynchus tshawytscha</i> Powder. <i>Nutrients</i> , 2018, 10, 1923.	1.7	20
46	Effect of Fortification with Fish (<i>Pseudophycis bachus</i>) Powder on Nutritional Quality of Durum Wheat Pasta. <i>Foods</i> , 2018, 7, 62.	1.9	20
47	Enhancing the Nutritional Properties of Bread by Incorporating Mushroom Bioactive Compounds: The Manipulation of the Pre-Dictive Glycaemic Response and the Phenolic Properties. <i>Foods</i> , 2021, 10, 731.	1.9	20
48	Mastication or masceration: Does the preparation of sample affect the predictive in vitro glycemic response of pasta?. <i>Starch/Staerke</i> , 2014, 66, 1096-1102.	1.1	19
49	The effect of heating on the formation of 4-hydroxy-2-hexenal and 4-hydroxy-2-nonenal in unsaturated vegetable oils: Evaluation of oxidation indicators. <i>Food Chemistry</i> , 2020, 321, 126603.	4.2	19
50	Investigation of nutritional and functional effects of rice bran protein hydrolysates by using Preferred Reporting Items for Systematic Reviews and Meta-Analysis (PRISMA) guidelines: A review. <i>Trends in Food Science and Technology</i> , 2021, 110, 798-811.	7.8	17
51	Effect of egg white protein and soy protein fortification on physicochemical characteristics of banana pasta. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14081.	0.9	16
52	Effect of Egg White Protein and Soy Protein Isolate Addition on Nutritional Properties and In-Vitro Digestibility of Gluten-Free Pasta Based on Banana Flour. <i>Foods</i> , 2020, 9, 589.	1.9	16
53	Functionalization of bovine whey proteins by dietary phenolics from molecular-level fabrications and mixture-level combinations. <i>Trends in Food Science and Technology</i> , 2021, 110, 107-119.	7.8	16
54	Amino acid and fatty acid profile and digestible indispensable amino acid score of pasta fortified with salmon (<i>Oncorhynchus tshawytscha</i>) powder. <i>European Food Research and Technology</i> , 2018, 244, 1729-1739.	1.6	15

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55	Effects of pulsed electric fields on the survival behaviour of <i>Saccharomyces cerevisiae</i> suspended in single solutions of low concentration. <i>International Journal of Food Science and Technology</i> , 2016, 51, 171-179.	1.3	14
56	Comparison of litchi polysaccharides extracted by four methods: composition, structure and <i>in vitro</i> antioxidant activity. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1343-1350.	1.3	13
57	How does the addition of mushrooms and their dietary fibre affect starchy foods. <i>Journal of Future Foods</i> , 2022, 2, 18-24.	2.0	13
58	Fish Protein and Lipid Interactions on the Digestibility and Bioavailability of Starch and Protein from Durum Wheat Pasta. <i>Molecules</i> , 2019, 24, 839.	1.7	12
59	Bioactive compounds from blueberry and blackcurrant powder alter the physicochemical and hypoglycaemic properties of oat bran paste. <i>LWT - Food Science and Technology</i> , 2021, 143, 111167.	2.5	12
60	Combination of rehydrated whey protein isolate aqueous solution with blackcurrant concentrate and the formation of encapsulates via spray-drying and freeze-drying: Alterations to the functional properties of protein and their anticancer properties. <i>Food Chemistry</i> , 2021, 355, 129620.	4.2	12
61	Effect of cassava and banana flours blend on physicochemical and glycemic characteristics of gluten-free pasta. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14084.	0.9	11
62	Functionalization of sodium caseinate fortified with blackcurrant concentrate via spray-drying and freeze-drying techniques: The nutritional properties of the fortified particles. <i>LWT - Food Science and Technology</i> , 2021, 142, 111051.	2.5	11
63	Effect of Vegetable Juice, Puree, and Pomace on Chemical and Technological Quality of Fresh Pasta. <i>Foods</i> , 2021, 10, 1931.	1.9	10
64	The Combined Effect of Blackcurrant Powder and Wholemeal Flours to Improve Health Promoting Properties of Cookies. <i>Plant Foods for Human Nutrition</i> , 2017, 72, 280-287.	1.4	9
65	Physical Properties and <i>In Vitro</i> Starch Digestibility of Noodles Substituted with Tartary Buckwheat Flour. <i>Starch/Staerke</i> , 2019, 71, 1800314.	1.1	9
66	The Potential of Modulating the Reducing Sugar Released (and the Potential Glycemic Response) of Muffins Using a Combination of a Stevia Sweetener and Cocoa Powder. <i>Foods</i> , 2019, 8, 644.	1.9	9
67	Impact of functional vegetable ingredients on the technical and nutritional quality of pasta. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 6069-6080.	5.4	9
68	The Effects of Bioactive Compounds from Blueberry and Blackcurrant Powder on Oat Bran Pastes: Enhancing <i>In Vitro</i> Antioxidant Activity and Reducing Reactive Oxygen Species in Lipopolysaccharide-Stimulated Raw264.7 Macrophages. <i>Antioxidants</i> , 2021, 10, 388.	2.2	9
69	Utilisation of dried shiitake, black ear and silver ear mushrooms into sorghum biscuits manipulates the predictive glycaemic response in relation to variations in biscuit physical characteristics. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2715-2728.	1.3	9
70	Effects of addition of buckwheat bran on physicochemical, pasting properties and starch digestion of buckwheat gels. <i>European Food Research and Technology</i> , 2020, 246, 2111-2117.	1.6	8
71	Delivery of Phenolic Compounds, Peptides and β -Glucan to the Gastrointestinal Tract by Incorporating Dietary Fibre-Rich Mushrooms into Sorghum Biscuits. <i>Foods</i> , 2021, 10, 1812.	1.9	8
72	Phenolics from sea buckthorn (<i>Hippophae rhamnoides</i> L.) modulate starch digestibility through physicochemical modifications brought about by starch-phenolic molecular interactions. <i>LWT - Food Science and Technology</i> , 2022, 165, 113682.	2.5	8

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73	Synergistic Effects of Barley, Oat and Legume Material on Physicochemical and Glycemic Properties of Extruded Cereal Breakfast Products. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 405-413.	0.9	7
74	Nutritional, physicochemical, and textural properties of gluten-free extruded snacks containing cowpea and whey protein concentrate. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3903-3913.	1.3	7
75	The role of pulsed electric fields treatment in enhancing the stability of amino acid-sugar complexes: interactions between Phenylalanine and Cyclodextrin. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1988-1996.	1.3	6
76	Starch Pasting Properties, and the Effects of Banana Flour and Cassava Flour Addition to Semolina Flour on Starch and Amino Acid Digestion. <i>Starch/Staerke</i> , 2021, 73, .	1.1	6
77	Sodium caseinate-blackcurrant concentrate powder obtained by spray-drying or freeze-drying for delivering structural and health benefits of cookies. <i>Journal of Food Engineering</i> , 2021, 299, 110466.	2.7	6
78	The influence of the fortification of red pitaya (<i>Hylocereus polyrhizus</i>) powder on the in vitro digestion, physical parameters, nutritional profile, polyphenols and antioxidant activity in the oat-wheat bread. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2729-2738.	1.3	6
79	The Effect on Starch Pasting Properties and Predictive Glycaemic Response of Muffin Batters Using Stevianna or Inulin as a Sucrose Replacer. <i>Starch/Staerke</i> , 2018, 70, 1700334.	1.1	5
80	The effects of blackcurrant powder (<i>Ribes nigrum</i>) supplementation on pasting properties, physicochemical properties, and nutritive values of starch derived from mung bean (<i>Vigna</i>) Tj ETQq0 0 0 rgBT /Overlock 1Q Tf 50 462 2021, 56, 4408-4416.	1.3	5
81	Cellular biological activity and regulation of gene expression of antioxidant dietary fibre fraction isolated from blackcurrant incorporated in the wholemeal cereals cookies. <i>Food Chemistry</i> , 2020, 312, 125829.	4.2	4
82	Wheat bread fortified with <i>Dictyophora Indusiata</i> powder: evaluation of quality attributes, antioxidant characteristics and bread staling. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5982-5992.	1.3	4
83	Complex formation, in vitro digestion, structural, and physicochemical properties of fish oil and wheat starch blend. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14859.	0.9	3
84	Glycemic Response Reduction in Processed Food Products. , 2009, , 511-518.		2
85	Novel use of <i>Acacia senegal</i> (Super Gum [®] , C) and <i>Anogeisus latifolia</i> (Gatifolia SD) as functional ingredients in extruded snack products: Their role in manipulating product characteristics and modulating the potential glycaemic response of snack foods. <i>Starch/Staerke</i> , 2012, 64, 757-764.	1.1	2
86	How the inclusion of cod (<i>Pseudophycis bachus</i>) protein enriched powder to bread affects the in vitro protein and starch digestibility, amino acid profiling and antioxidant properties of breads. <i>European Food Research and Technology</i> , 2021, 247, 1177-1187.	1.6	2
87	Improving antioxidant capacity of foods: adding mushroom powder to pasta. , 2020, , 289-296.		2
88	Combination of rehydrated sodium caseinate aqueous solution with blackcurrant concentrate and the formation of encapsulates via spray drying and freeze drying: Alterations to the functional properties of protein. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15406.	0.9	0
89	Instrumental and Sensory Properties of Cowpea and Whey Protein Concentrate-Fortified Extruded Rice Snacks. <i>Proceedings (mdpi)</i> , 2021, 70, 95.	0.2	0