

# Margaret Brennan

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

86  
papers

2,024  
citations

23  
h-index

43  
g-index

92  
ext. papers

2,592  
ext. citations

5  
avg, IF

5.38  
L-index

#	Paper	IF	Citations
86	Effects of extrusion on the polyphenols, vitamins and antioxidant activity of foods. <i>Trends in Food Science and Technology</i> , <b>2011</b> , 22, 570-575	15.3	196
85	Ready-to-eat snack products: the role of extrusion technology in developing consumer acceptable and nutritious snacks. <i>International Journal of Food Science and Technology</i> , <b>2013</b> , 48, 893-902	3.8	162
84	Effect of germination on phytochemical profiles and antioxidant activity of mung bean sprouts ( <i>Vigna radiata</i> ). <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 11050-5	5.7	135
83	Effect of inclusion of soluble and insoluble fibres into extruded breakfast cereal products made with reverse screw configuration. <i>International Journal of Food Science and Technology</i> , <b>2008</b> , 43, 2278-2288	3.8	132
82	Synergistic effect of different dietary fibres in pasta on in vitro starch digestion?. <i>Food Chemistry</i> , <b>2015</b> , 172, 245-50	8.5	75
81	Impact of Guar and Wheat Bran on the Physical and Nutritional Quality of Extruded Breakfast Cereals. <i>Starch/Staerke</i> , <b>2008</b> , 60, 248-256	2.3	73
80	How combinations of dietary fibres can affect physicochemical characteristics of pasta. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 61, 41-46	5.4	68
79	Addition of mushroom powder to pasta enhances the antioxidant content and modulates the predictive glycaemic response of pasta. <i>Food Chemistry</i> , <b>2018</b> , 264, 199-209	8.5	66
78	Gluten-free bakery and pasta products: prevalence and quality improvement. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 19-32	3.8	66
77	Effect of sugar replacement with stevianna and inulin on the texture and predictive glycaemic response of muffins. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 1979-1987	3.8	64
76	The effects of dairy ingredients on the pasting, textural, rheological, freeze-thaw properties and swelling behaviour of oat starch. <i>Food Chemistry</i> , <b>2018</b> , 245, 518-524	8.5	60
75	The Effect of Astaxanthin-Rich Microalgae "Haematococcus pluvialis" and Wholemeal Flours Incorporation in Improving the Physical and Functional Properties of Cookies. <i>Foods</i> , <b>2017</b> , 6,	4.9	50
74	The effect of semolina replacement with protein powder from fish ( <i>Pseudophycis bachus</i> ) on the physicochemical characteristics of pasta. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 89, 52-57	5.4	47
73	Effect of cellulase, xylanase and $\alpha$ -amylase combinations on the rheological properties of Chinese steamed bread dough enriched in wheat bran. <i>Food Chemistry</i> , <b>2017</b> , 234, 93-102	8.5	46
72	How the inclusion of mushroom powder can affect the physicochemical characteristics of pasta. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 2433-2439	3.8	43
71	Enrichment of extruded snack products with coproducts from chestnut mushroom ( <i>Agrocybe aegerita</i> ) production: interactions between dietary fiber, physicochemical characteristics, and glycemic load. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 4396-401	5.7	41
70	Integration of $\beta$ -glucan fibre rich fractions from barley and mushrooms to form healthy extruded snacks. <i>Plant Foods for Human Nutrition</i> , <b>2013</b> , 68, 78-82	3.9	38

69	The Effects of Fortification of Legumes and Extrusion on the Protein Digestibility of Wheat Based Snack. <i>Foods</i> , <b>2016</b> , 5,	4.9	38
68	Impact of dietary fibre-enriched ready-to-eat extruded snacks on the postprandial glycaemic response of non-diabetic patients. <i>Molecular Nutrition and Food Research</i> , <b>2012</b> , 56, 834-7	5.9	31
67	Enzymatic preparation of immunomodulatory hydrolysates from defatted wheat germ (Triticum Vulgare) globulin. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 2556-2566	3.8	29
66	Recent Advances in Techniques for Starch Esters and the Applications: A Review. <i>Foods</i> , <b>2016</b> , 5,	4.9	28
65	Effects of Pulsed Electric Fields (PEF) on Vitamin C and Its Antioxidant Properties. <i>International Journal of Molecular Sciences</i> , <b>2015</b> , 16, 24159-73	6.3	27
64	Amaranth, millet and buckwheat flours affect the physical properties of extruded breakfast cereals and modulates their potential glycaemic impact. <i>Starch/Staerke</i> , <b>2012</b> , 64, 392-398	2.3	27
63	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> , <b>2019</b> , 54, 1497-1505	3.8	21
62	Antioxidant Activity Evaluation of Dietary Flavonoid Hyperoside Using as a Model. <i>Molecules</i> , <b>2019</b> , 24,	4.8	20
61	The use of an enzymatic extraction procedure for the enhancement of highland barley ( <i>Hordeum vulgare</i> L.) phenolic and antioxidant compounds. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 1916-1924	3.8	19
60	Preparation of fructooligosaccharides using <i>Aspergillus niger</i> 6640 whole-cell as catalyst for bio-transformation. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 65, 1072-1079	5.4	19
59	Rheological, pasting and microstructural studies of dairy protein-starch interactions and their application in extrusion-based products: A review. <i>Starch/Staerke</i> , <b>2017</b> , 69, 1600273	2.3	19
58	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> , <b>2020</b> , 118, 108730	5.4	19
57	Effects of Sugar Substitution with Stevianna on the Sensory Characteristics of Muffins. <i>Journal of Food Quality</i> , <b>2017</b> , 2017, 1-11	2.7	18
56	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> , <b>2020</b> , 102, 105613	10.6	18
55	Physical, Predictive Glycaemic Response and Antioxidative Properties of Black Ear Mushroom ( <i>Auricularia auricula</i> ) Extrudates. <i>Plant Foods for Human Nutrition</i> , <b>2017</b> , 72, 301-307	3.9	17
54	Effect of Wheat Bran on Dough Rheology and Final Quality of Chinese Steamed Bread. <i>Cereal Chemistry</i> , <b>2017</b> , 94, 581-587	2.4	15
53	In vitro gastric digestion antioxidant and cellular radical scavenging activities of wheat-shiitake noodles. <i>Food Chemistry</i> , <b>2020</b> , 330, 127214	8.5	15
52	Incorporation of mushroom powder into bread dough-effects on dough rheology and bread properties. <i>Cereal Chemistry</i> , <b>2018</b> , 95, 418-427	2.4	15

51	Mastication or masceration: Does the preparation of sample affect the predictive in vitro glycemic response of pasta?. <i>Starch/Staerke</i> , <b>2014</b> , 66, 1096-1102	2.3	15
50	The Effects of Different Purifying Methods on the Chemical Properties, in Vitro Anti-Tumor and Immunomodulatory Activities of Abrus cantoniensis Polysaccharide Fractions. <i>International Journal of Molecular Sciences</i> , <b>2016</b> , 17, 511	6.3	15
49	Effect of extraction method and ripening stage on banana peel pigments. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 1449-1456	3.8	15
48	Buckwheat flour inclusion in Chinese steamed bread: potential reduction in glycemic response and effects on dough quality. <i>European Food Research and Technology</i> , <b>2017</b> , 243, 727-734	3.4	13
47	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> , <b>2016</b> , 51, 171-179	3.8	12
46	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> , <b>2020</b> , 55, 3053-3060	3.8	11
45	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> , <b>2018</b> , 244, 1729-1739	3.4	11
44	Effect of Fortification with Fish () Powder on Nutritional Quality of Durum Wheat Pasta. <i>Foods</i> , <b>2018</b> , 7,	4.9	11
43	Effect of egg white protein and soy protein fortification on physicochemical characteristics of banana pasta. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e14081	2.1	11
42	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> , <b>2020</b> , 321, 126603	8.5	10
41	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> , <b>2021</b> , 68, 102606	6.8	10
40	Functionalization of whey protein isolate fortified with blackcurrant concentrate by spray-drying and freeze-drying strategies. <i>Food Research International</i> , <b>2021</b> , 141, 110025	7	8
39	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> , <b>2021</b> , 10,	4.9	8
38	Functionalization of bovine whey proteins by dietary phenolics from molecular-level fabrications and mixture-level combinations. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 110, 107-119	15.3	8
37	Protein, Amino Acid, Fatty Acid Composition, and in Vitro Digestibility of Bread Fortified with Powder. <i>Nutrients</i> , <b>2018</b> , 10,	6.7	8
36	An insight into the mechanism of interactions between mushroom polysaccharides and starch. <i>Current Opinion in Food Science</i> , <b>2021</b> , 37, 17-25	9.8	7
35	Comparison of litchi polysaccharides extracted by four methods: composition, structure and in vitro antioxidant activity. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 1343-1350	3.8	6
34	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> , <b>2016</b> , 40, 405-413	2.1	6

33	The role of pulsed electric fields treatment in enhancing the stability of amino acid Sugar complexes:- interactions between L-Phenylalanine and Cyclodextrin. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 1988-1996	3.8	6
32	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> , <b>2021</b> , 355, 129620	8.5	6
31	Fish Protein and Lipid Interactions on the Digestibility and Bioavailability of Starch and Protein from Durum Wheat Pasta. <i>Molecules</i> , <b>2019</b> , 24,	4.8	5
30	The Combined Effect of Blackcurrant Powder and Wholemeal Flours to Improve Health Promoting Properties of Cookies. <i>Plant Foods for Human Nutrition</i> , <b>2017</b> , 72, 280-287	3.9	5
29	Physical Properties and In Vitro Starch Digestibility of Noodles Substituted with Tartary Buckwheat Flour. <i>Starch/Staerke</i> , <b>2019</b> , 71, 1800314	2.3	4
28	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> , <b>2020</b> , 9,	4.9	4
27	The Effects of Bioactive Compounds from Blueberry and Blackcurrant Powder on Oat Bran Pastes: Enhancing In Vitro Antioxidant Activity and Reducing Reactive Oxygen Species in Lipopolysaccharide-Stimulated Raw264.7 Macrophages. <i>Antioxidants</i> , <b>2021</b> , 10,	7.1	4
26	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> , <b>2021</b> , 110, 798-811	15.3	4
25	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> , <b>2021</b> , 299, 110466	6	4
24	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> , <b>2021</b> , 351, 129320	8.5	4
23	Effect of cassava and banana flours blend on physico-chemical and glycemic characteristics of gluten-free pasta. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e14084	2.1	3
22	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> , <b>2021</b> , 142, 111051	5.4	3
21	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> , <b>2019</b> , 8,	4.9	3
20	Effect of Vegetable Juice, Puree, and Pomace on Chemical and Technological Quality of Fresh Pasta. <i>Foods</i> , <b>2021</b> , 10,	4.9	3
19	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> , <b>2018</b> , 70, 1700334	2.3	2
18	Novel use of Acacia senegal (Super Gum) and Anogeisus latifolia (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> , <b>2012</b> , 64, 757-764	2.3	2
17	Glycemic Response Reduction in Processed Food Products <b>2009</b> , 511-518		2
16	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> , <b>2020</b> , 312, 125829	8.5	2

15	Complex formation, in vitro digestion, structural, and physicochemical properties of fish oil and wheat starch blend. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14859	2.1	2
14	Bioactive compounds from blueberry and blackcurrant powder alter the physicochemical and hypoglycaemic properties of oat bran paste. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 143, 111167	5.4	2
13	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> , <b>2021</b> , 73, 2000137	2.3	2
12	Delivery of Phenolic Compounds, Peptides and $\beta$ Glucan to the Gastrointestinal Tract by Incorporating Dietary Fibre-Rich Mushrooms into Sorghum Biscuits. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
11	Improving antioxidant capacity of foods: adding mushroom powder to pasta <b>2020</b> , 289-296		1
10	Effects of addition of buckwheat bran on physicochemical, pasting properties and starch digestion of buckwheat gels. <i>European Food Research and Technology</i> , <b>2020</b> , 246, 2111-2117	3.4	1
9	Impact of functional vegetable ingredients on the technical and nutritional quality of pasta. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-12	11.5	1
8	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> , <b>2022</b> , 389, 133107	8.5	1
7	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> , <b>2021</b> , 247, 1177-1187	3.4	0
6	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 radiata</i> L.) and pea ( <i>Pisum sativum</i> L.). <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 4408-4416	3.8	0
5	How does the addition of mushrooms and their dietary fibre affect starchy foods. <i>Journal of Future Foods</i> , <b>2022</b> , 2, 18-24		0
4	Final Thoughts Regarding Alzheimer's Disease, Diet, and Health <b>2019</b> , 499-502		
3	Current Understanding of Alzheimer's Disease and Other Neurodegenerative Diseases, and the Potential Role of Diet and Lifestyle in Reducing the Risks of Alzheimer's Disease and Cognitive Decline <b>2019</b> , 1-8		
2	Instrumental and Sensory Properties of Cowpea and Whey Protein Concentrate-Fortified Extruded Rice Snacks. <i>Proceedings (mdpi)</i> , <b>2021</b> , 70, 95	0.3	
1	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> , <b>2021</b> , 45, e15406	2.1	