# Margaret Brennan

## List of Publications by Year in Descending Order



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|---|---|---|---|
| 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 | How does the addition of mushrooms and their dietary fibre affect starchy foods. *Journal of Future Foods*, **2022**, 2, 18-24 | | 0 |
| 85 | 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.. *Food Chemistry*, **2022**, 389, 133107 | 8.5 | 1 |
| 84 | Instrumental and Sensory Properties of Cowpea and Whey Protein Concentrate-Fortified Extruded Rice Snacks. *Proceedings (mdpi)*, **2021**, 70, 95 | 0.3 | |
| 83 | Impact of functional vegetable ingredients on the technical and nutritional quality of pasta. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-12 | 11.5 | 1 |
| 82 | 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. *Journal of Food Processing and Preservation*, **2021**, 45, e15406 | 2.1 | |
| 81 | Functionalization of whey protein isolate fortified with blackcurrant concentrate by spray-drying and freeze-drying strategies. *Food Research International*, **2021**, 141, 110025 | 7 | 8 |
| 80 | 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. *Antioxidants*, **2021**, 10, | 7.1 | 4 |
| 79 | How the inclusion of cod (Pseudophycis bachus) protein enriched powder to bread affects the in vitro protein and starch digestibility, amino acid profiling and antioxidant properties of breads. *European Food Research and Technology*, **2021**, 247, 1177-1187 | 3.4 | 0 |
| 78 | Enhancing the Nutritional Properties of Bread by Incorporating Mushroom Bioactive Compounds: The Manipulation of the Pre-Dictive Glycaemic Response and the Phenolic Properties. *Foods*, **2021**, 10, | 4.9 | 8 |
| 77 | Whey protein-blackcurrant concentrate particles obtained by spray-drying and freeze-drying for delivering structural and health benefits of cookies. *Innovative Food Science and Emerging Technologies*, **2021**, 68, 102606 | 6.8 | 10 |
| 76 | 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. *Trends in Food Science and Technology*, **2021**, 110, 798-811 | 15.3 | 4 |
| 75 | Functionalization of bovine whey proteins by dietary phenolics from molecular-level fabrications and mixture-level combinations. *Trends in Food Science and Technology*, **2021**, 110, 107-119 | 15.3 | 8 |
| 74 | Functionalization of sodium caseinate fortified with blackcurrant concentrate via spray-drying and freeze-drying techniques: The nutritional properties of the fortified particles. *LWT - Food Science and Technology*, **2021**, 142, 111051 | 5.4 | 3 |
| 73 | Bioactive compounds from blueberry and blackcurrant powder alter the physicochemical and hypoglycaemic properties of oat bran paste. *LWT - Food Science and Technology*, **2021**, 143, 111167 | 5.4 | 2 |
| 72 | Sodium caseinate-blackcurrant concentrate powder obtained by spray-drying or freeze-drying for delivering structural and health benefits of cookies. *Journal of Food Engineering*, **2021**, 299, 110466 | 6 | 4 |
| 71 | Edible mushrooms dietary fibre and antioxidants: Effects on glycaemic load manipulation and their correlations pre-and post-simulated in vitro digestion. *Food Chemistry*, **2021**, 351, 129320 | 8.5 | 4 |
| 70 | An insight into the mechanism of interactions between mushroom polysaccharides and starch. *Current Opinion in Food Science*, **2021**, 37, 17-25 | 9.8 | 7 |

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| 69 | Starch Pasting Properties, and the Effects of Banana Flour and Cassava Flour Addition to Semolina Flour on Starch and Amino Acid Digestion. *Starch/Staerke*, **2021**, 73, 2000137 | 2.3 | 2 |
| 68 | The effects of blackcurrant powder (Ribes nigrum) supplementation on pasting properties, physicochemical properties, and nutritive values of starch derived from mung bean (Vigna radiata L.) and pea (Pisum sativum L.). *International Journal of Food Science and Technology*, **2021**, 56, 4408-4416 | 3.8 | 0 |
| 67 | Delivery of Phenolic Compounds, Peptides and □Glucan to the Gastrointestinal Tract by Incorporating Dietary Fibre-Rich Mushrooms into Sorghum Biscuits. *Foods*, **2021**, 10, | 4.9 | 2 |
| 66 | Effect of Vegetable Juice, Puree, and Pomace on Chemical and Technological Quality of Fresh Pasta. *Foods*, **2021**, 10, | 4.9 | 3 |
| 65 | 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. *Food Chemistry*, **2021**, 355, 129620 | 8.5 | 6 |
| 64 | Gluten-free pasta production from banana and cassava flours with egg white protein and soy protein addition. *International Journal of Food Science and Technology*, **2020**, 55, 3053-3060 | 3.8 | 11 |
| 63 | 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. *Foods*, **2020**, 9, | 4.9 | 4 |
| 62 | In vitro gastric digestion antioxidant and cellular radical scavenging activities of wheat-shiitake noodles. *Food Chemistry*, **2020**, 330, 127214 | 8.5 | 15 |
| 61 | 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. *Food Chemistry*, **2020**, 321, 126603 | 8.5 | 10 |
| 60 | Improving antioxidant capacity of foods: adding mushroom powder to pasta **2020**, 289-296 | | 1 |
| 59 | Comparison of litchi polysaccharides extracted by four methods: composition, structure and in vitro antioxidant activity. *International Journal of Food Science and Technology*, **2020**, 55, 1343-1350 | 3.8 | 6 |
| 58 | Viscoelastic properties of durum wheat doughs enriched with soluble dietary fibres in relation to pasta-making performance and glycaemic response of spaghetti. *Food Hydrocolloids*, **2020**, 102, 105613 | 10.6 | 18 |
| 57 | Cellular biological activity and regulation of gene expression of antioxidant dietary fibre fraction isolated from blackcurrant incorporated in the wholemeal cereals cookies. *Food Chemistry*, **2020**, 312, 125829 | 8.5 | 2 |
| 56 | Effects of addition of buckwheat bran on physicochemical, pasting properties and starch digestion of buckwheat gels. *European Food Research and Technology*, **2020**, 246, 2111-2117 | 3.4 | 1 |
| 55 | Complex formation, in vitro digestion, structural, and physicochemical properties of fish oil and wheat starch blend. *Journal of Food Processing and Preservation*, **2020**, 44, e14859 | 2.1 | 2 |
| 54 | Correlations between the phenolic and fibre composition of mushrooms and the glycaemic and textural characteristics of mushroom enriched extruded products. *LWT - Food Science and Technology*, **2020**, 118, 108730 | 5.4 | 19 |
| 53 | Physical Properties and In Vitro Starch Digestibility of Noodles Substituted with Tartary Buckwheat Flour. *Starch/Staerke*, **2019**, 71, 1800314 | 2.3 | 4 |
| 52 | Final Thoughts Regarding Alzheimer's Disease, Diet, and Health **2019**, 499-502 | | |

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| 51 | 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 **2019**, 1-8 | | |
| 50 | Antioxidant Activity Evaluation of Dietary Flavonoid Hyperoside Using as a Model. *Molecules*, **2019**, 24, | 4.8 | 20 |
| 49 | Fish Protein and Lipid Interactions on the Digestibility and Bioavailability of Starch and Protein from Durum Wheat Pasta. *Molecules*, **2019**, 24, | 4.8 | 5 |
| 48 | Influence of semolina replacement with salmon (Oncorhynchus tschawytscha) powder on the physicochemical attributes of fresh pasta. *International Journal of Food Science and Technology*, **2019**, 54, 1497-1505 | 3.8 | 21 |
| 47 | Effect of cassava and banana flours blend on physico-chemical and glycemic characteristics of gluten-free pasta. *Journal of Food Processing and Preservation*, **2019**, 43, e14084 | 2.1 | 3 |
| 46 | Effect of egg white protein and soy protein fortification on physicochemical characteristics of banana pasta. *Journal of Food Processing and Preservation*, **2019**, 43, e14081 | 2.1 | 11 |
| 45 | 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. *Foods*, **2019**, 8, | 4.9 | 3 |
| 44 | Incorporation of mushroom powder into bread dough□effects on dough rheology and bread properties. *Cereal Chemistry*, **2018**, 95, 418-427 | 2.4 | 15 |
| 43 | Amino acid and fatty acid profile and digestible indispensable amino acid score of pasta fortified with salmon (Oncorhynchus tshawytscha) powder. *European Food Research and Technology*, **2018**, 244, 1729-1739 | 3.4 | 11 |
| 42 | The Effect on Starch Pasting Properties and Predictive Glycaemic Response of Muffin Batters Using Stevianna or Inulin as a Sucrose Replacer. *Starch/Staerke*, **2018**, 70, 1700334 | 2.3 | 2 |
| 41 | Addition of mushroom powder to pasta enhances the antioxidant content and modulates the predictive glycaemic response of pasta. *Food Chemistry*, **2018**, 264, 199-209 | 8.5 | 66 |
| 40 | Gluten-free bakery and pasta products: prevalence and quality improvement. *International Journal of Food Science and Technology*, **2018**, 53, 19-32 | 3.8 | 66 |
| 39 | The effect of semolina replacement with protein powder from fish (Pseudophycis bachus) on the physicochemical characteristics of pasta. *LWT - Food Science and Technology*, **2018**, 89, 52-57 | 5.4 | 47 |
| 38 | Effect of Fortification with Fish () Powder on Nutritional Quality of Durum Wheat Pasta. *Foods*, **2018**, 7, | 4.9 | 11 |
| 37 | 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 | 8.5 | 60 |
| 36 | Protein, Amino Acid, Fatty Acid Composition, and in Vitro Digestibility of Bread Fortified with Powder. *Nutrients*, **2018**, 10, | 6.7 | 8 |
| 35 | Effect of cellulase, xylanase and □amylase combinations on the rheological properties of Chinese steamed bread dough enriched in wheat bran. *Food Chemistry*, **2017**, 234, 93-102 | 8.5 | 46 |
| 34 | Effect of Wheat Bran on Dough Rheology and Final Quality of Chinese Steamed Bread. *Cereal Chemistry*, **2017**, 94, 581-587 | 2.4 | 15 |

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| 33 | Physical, Predictive Glycaemic Response and Antioxidative Properties of Black Ear Mushroom (Auricularia auricula) Extrudates. *Plant Foods for Human Nutrition*, **2017**, 72, 301-307 | 3.9 | 17 |
| 32 | The Combined Effect of Blackcurrant Powder and Wholemeal Flours to Improve Health Promoting Properties of Cookies. *Plant Foods for Human Nutrition*, **2017**, 72, 280-287 | 3.9 | 5 |
| 31 | Rheological, pasting and microstructural studies of dairy protein–starch interactions and their application in extrusion-based products: A review. *Starch/Staerke*, **2017**, 69, 1600273 | 2.3 | 19 |
| 30 | Buckwheat flour inclusion in Chinese steamed bread: potential reduction in glycemic response and effects on dough quality. *European Food Research and Technology*, **2017**, 243, 727-734 | 3.4 | 13 |
| 29 | The Effect of Astaxanthin-Rich Microalgae "Haematococcus pluvialis" and Wholemeal Flours Incorporation in Improving the Physical and Functional Properties of Cookies. *Foods*, **2017**, 6, | 4.9 | 50 |
| 28 | Effects of Sugar Substitution with Stevianna on the Sensory Characteristics of Muffins. *Journal of Food Quality*, **2017**, 2017, 1-11 | 2.7 | 18 |
| 27 | The use of an enzymatic extraction procedure for the enhancement of highland barley (Hordeum vulgare L.) phenolic and antioxidant compounds. *International Journal of Food Science and Technology*, **2016**, 51, 1916-1924 | 3.8 | 19 |
| 26 | How the inclusion of mushroom powder can affect the physicochemical characteristics of pasta. *International Journal of Food Science and Technology*, **2016**, 51, 2433-2439 | 3.8 | 43 |
| 25 | Enzymatic preparation of immunomodulatory hydrolysates from defatted wheat germ (Triticum Vulgare) globulin. *International Journal of Food Science and Technology*, **2016**, 51, 2556-2566 | 3.8 | 29 |
| 24 | Preparation of fructooligosaccharides using Aspergillus niger 6640 whole-cell as catalyst for bio-transformation. *LWT - Food Science and Technology*, **2016**, 65, 1072-1079 | 5.4 | 19 |
| 23 | The Effects of Different Purifying Methods on the Chemical Properties, in Vitro Anti-Tumor and Immunomodulatory Activities of Abrus cantoniensis Polysaccharide Fractions. *International Journal of Molecular Sciences*, **2016**, 17, 511 | 6.3 | 15 |
| 22 | The Effects of Fortification of Legumes and Extrusion on the Protein Digestibility of Wheat Based Snack. *Foods*, **2016**, 5, | 4.9 | 38 |
| 21 | Recent Advances in Techniques for Starch Esters and the Applications: A Review. *Foods*, **2016**, 5, | 4.9 | 28 |
| 20 | Synergistic Effects of Barley, Oat and Legume Material on Physicochemical and Glycemic Properties of Extruded Cereal Breakfast Products. *Journal of Food Processing and Preservation*, **2016**, 40, 405-413 | 2.1 | 6 |
| 19 | Effect of extraction method and ripening stage on banana peel pigments. *International Journal of Food Science and Technology*, **2016**, 51, 1449-1456 | 3.8 | 15 |
| 18 | The role of pulsed electric fields treatment in enhancing the stability of amino acid–sugar complexes:- interactions between L-Phenylalanine and β-Cyclodextrin. *International Journal of Food Science and Technology*, **2016**, 51, 1988-1996 | 3.8 | 6 |
| 17 | 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 | 3.8 | 64 |
| 16 | Effects of pulsed electric fields on the survival behaviour of Saccharomyces cerevisiae suspended in single solutions of low-concentration. *International Journal of Food Science and Technology*, **2016**, 51, 171-179 | 3.8 | 12 |

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| 15 | How combinations of dietary fibres can affect physicochemical characteristics of pasta. *LWT - Food Science and Technology*, **2015**, 61, 41-46 | 5.4 | 68 |
| 14 | Synergistic effect of different dietary fibres in pasta on in vitro starch digestion?. *Food Chemistry*, **2015**, 172, 245-50 | 8.5 | 75 |
| 13 | Effects of Pulsed Electric Fields (PEF) on Vitamin C and Its Antioxidant Properties. *International Journal of Molecular Sciences*, **2015**, 16, 24159-73 | 6.3 | 27 |
| 12 | Mastication or masceration: Does the preparation of sample affect the predictive in vitro glycemic response of pasta?. *Starch/Staerke*, **2014**, 66, 1096-1102 | 2.3 | 15 |
| 11 | Integration of □glucan fibre rich fractions from barley and mushrooms to form healthy extruded snacks. *Plant Foods for Human Nutrition*, **2013**, 68, 78-82 | 3.9 | 38 |
| 10 | 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 | 3.8 | 162 |
| 9 | Effect of germination on phytochemical profiles and antioxidant activity of mung bean sprouts (Vigna radiata). *Journal of Agricultural and Food Chemistry*, **2012**, 60, 11050-5 | 5.7 | 135 |
| 8 | Enrichment of extruded snack products with coproducts from chestnut mushroom (Agrocybe aegerita) production: interactions between dietary fiber, physicochemical characteristics, and glycemic load. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 4396-401 | 5.7 | 41 |
| 7 | Amaranth, millet and buckwheat flours affect the physical properties of extruded breakfast cereals and modulates their potential glycaemic impact. *Starch/Staerke*, **2012**, 64, 392-398 | 2.3 | 27 |
| 6 | 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. *Starch/Staerke*, **2012**, 64, 757-764 | 2.3 | 2 |
| 5 | Impact of dietary fibre-enriched ready-to-eat extruded snacks on the postprandial glycaemic response of non-diabetic patients. *Molecular Nutrition and Food Research*, **2012**, 56, 834-7 | 5.9 | 31 |
| 4 | Effects of extrusion on the polyphenols, vitamins and antioxidant activity of foods. *Trends in Food Science and Technology*, **2011**, 22, 570-575 | 15.3 | 196 |
| 3 | Glycemic Response Reduction in Processed Food Products **2009**, 511-518 | | 2 |
| 2 | 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 | 3.8 | 132 |
| 1 | Impact of Guar and Wheat Bran on the Physical and Nutritional Quality of Extruded Breakfast Cereals. *Starch/Staerke*, **2008**, 60, 248-256 | 2.3 | 73 |