## Maria Ana Loubes

List of Publications by Year in descending order

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2257833 2272820 5 36 3 4 citations h-index g-index papers 5 5 5 54 citing authors docs citations times ranked all docs

#	Article	IF	CITATIONS
1	Effect of Ballâ€Milled Rice Starch and Other Functional Ingredients on Quality Attributes of Riceâ€Based Dough and Noodles. Starch/Staerke, 2022, 74, .	1.1	2
2	Coâ€Joined Starch Modification and βâ€Carotene Dispersion In Situ by Planetary Ball Milling. Starch/Staerke, 2020, 72, 2000007.	1.1	1
3	Optimization of rice bread formulation by mixture design and relationship of bread quality to flour and dough attributes. LWT - Food Science and Technology, 2019, 113, 108299.	2.5	14
4	Pasting behaviour of high impact ball milled rice flours and its correlation with the starch structure. Journal of Food Science and Technology, 2018, 55, 2985-2993.	1.4	15
5	Highâ€impact wetâ€milling: Effects of steeping conditions on rice starch attributes. Starch/Staerke, 2016, 68, 1095-1102.	1.1	4