

Sami Hemdane

List of Publications by Year in descending order

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1040056

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citing authors

#	ARTICLE	IF	CITATIONS
1	Wheat (<i>Triticum aestivum</i> L.) Bran in Bread Making: A Critical Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 28-42.	11.7	190
2	Study of hydration properties of wheat bran as a function of particle size. <i>Food Chemistry</i> , 2015, 179, 296-304.	8.2	118
3	Bread Dough and Baker's Yeast: An Uplifting Synergy. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 850-867.	11.7	91
4	Wheat milling by-products and their impact on bread making. <i>Food Chemistry</i> , 2015, 187, 280-289.	8.2	57
5	Maximizing the Concentrations of Wheat Grain Fructans in Bread by Exploring Strategies To Prevent Their Yeast (<i>Saccharomyces cerevisiae</i>)-Mediated Degradation. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1397-1404.	5.2	45
6	Impact of Wheat Bran Hydration Properties As Affected by Toasting and Degree of Milling on Optimal Dough Development in Bread Making. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 3636-3644.	5.2	37
7	Dry heat treatment affects wheat bran surface properties and hydration kinetics. <i>Food Chemistry</i> , 2016, 203, 513-520.	8.2	24
8	Characterization and Degradation of Pectic Polysaccharides in Cocoa Pulp. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 9726-9734.	5.2	18
9	Wheat bran-associated subaleurone and endosperm proteins and their impact on bran-rich bread-making. <i>Journal of Cereal Science</i> , 2018, 81, 99-107.	3.7	14