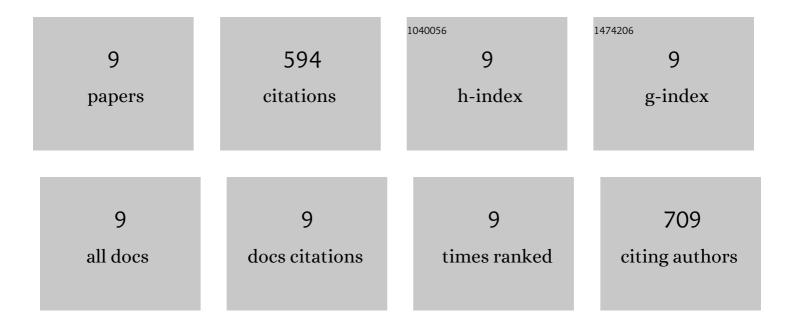
Sami Hemdane

List of Publications by Year in descending order

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SAMI HEMDANE

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