

Santiago Arufe

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6532407/publications.pdf>

Version: 2024-02-01

19
papers

363
citations

840776

11
h-index

794594

19
g-index

19
all docs

19
docs citations

19
times ranked

475
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of brown seaweed powder on physical and textural properties of wheat bread. <i>European Food Research and Technology</i> , 2018, 244, 1-10.	3.3	45
2	Physicochemical characterization of white, yellow and purple maize flours and rheological characterization of their doughs. <i>Journal of Food Science and Technology</i> , 2015, 52, 7954-7963.	2.8	42
3	Coeliacs cannot live by gluten-free bread alone – every once in a while they need antioxidants. <i>International Journal of Food Science and Technology</i> , 2017, 52, 81-90.	2.7	41
4	Aqueous extracts of <i>Ascophyllum nodosum</i> obtained by ultrasound-assisted extraction: effects of drying temperature of seaweed on the properties of extracts. <i>Journal of Applied Phycology</i> , 2017, 29, 3191-3200.	2.8	32
5	Processing & rheological properties of wheat flour dough and bread containing high levels of soluble dietary fibres blends. <i>Food Research International</i> , 2017, 97, 123-132.	6.2	29
6	Water sorption isotherms and air drying kinetics modelling of the brown seaweed <i>Bifurcaria bifurcata</i> . <i>Journal of Applied Phycology</i> , 2016, 28, 609-618.	2.8	27
7	Drying temperature effect on powder physical properties and aqueous extract characteristics of <i>Fucus vesiculosus</i> . <i>Journal of Applied Phycology</i> , 2016, 28, 2485-2494.	2.8	24
8	Starch transitions of different gluten free flour doughs determined by dynamic thermal mechanical analysis and differential scanning calorimetry. <i>Carbohydrate Polymers</i> , 2015, 127, 160-167.	10.2	18
9	Air-drying and rehydration characteristics of the brown seaweeds, <i>Ascophyllum nodosum</i> and <i>Undaria pinnatifida</i> . <i>Journal of Applied Phycology</i> , 2018, 30, 1259-1270.	2.8	16
10	Densities of hemp shiv for building: From multiscale characterisation to application. <i>Industrial Crops and Products</i> , 2021, 164, 113390.	5.2	14
11	Determination of thermal transitions of gluten-free chestnut flour doughs enriched with brown seaweed powders and antioxidant properties of baked cookies. <i>Heliyon</i> , 2019, 5, e01805.	3.2	13
12	Water Sorption Isotherms and Air Drying Kinetics of <i>Fucus vesiculosus</i> Brown Seaweed. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12997.	2.0	12
13	Air drying modelling of <i>Mastocarpus stellatus</i> seaweed a source of hybrid carrageenan. <i>Heat and Mass Transfer</i> , 2018, 54, 177-184.	2.1	11
14	Glycosyl squaramides, a new class of supramolecular gelators. <i>Soft Matter</i> , 2020, 16, 7916-7926.	2.7	11
15	Physico-chemical characterisation of plant particles with potential to produce biobased building materials. <i>Industrial Crops and Products</i> , 2021, 171, 113901.	5.2	10
16	Selective aliphatic/aromatic organogelation controlled by the side chain of serine amphiphiles. <i>RSC Advances</i> , 2016, 6, 108093-108104.	3.6	5
17	Effect of brown seaweed addition and starch gelatinization on gluten-free chestnut flour doughs and cookies. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2571-2580.	3.2	5
18	Effect of retting on hemp shiv physicochemical properties. <i>Industrial Crops and Products</i> , 2021, 171, 113911.	5.2	5

#	ARTICLE	IF	CITATIONS
19	Cell Wall Composition of Hemp Shiv Determined by Physical and Chemical Approaches. <i>Molecules</i> , 2021, 26, 6334.	3.8	3