

Denisa E Duta

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

1,166
citations

932766

10
h-index

794141

19
g-index

22
all docs

22
docs citations

22
times ranked

1173
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of hydrocolloids on dough rheology and bread quality parameters in gluten-free formulations. <i>Journal of Food Engineering</i> , 2007, 79, 1033-1047.	2.7	734
2	Foods with increased protein content: A qualitative study on European consumer preferences and perceptions. <i>Appetite</i> , 2018, 125, 233-243.	1.8	90
3	Evaluation of rheological, physicochemical, thermal, mechanical and sensory properties of oat-based gluten free cookies. <i>Journal of Food Engineering</i> , 2015, 162, 1-8.	2.7	79
4	Nutritional and Functional Properties of Gluten-Free Flours. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6283.	1.3	44
5	The Role of Hydrocolloids in Gluten-Free Bread and Pasta; Rheology, Characteristics, Staling and Glycemic Index. <i>Foods</i> , 2021, 10, 3121.	1.9	43
6	Oat protein concentrate as alternative ingredient for non-dairy yoghurt-type product. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5852-5857.	1.7	41
7	Effect of dry fractionated hybrid protein ingredients on the structural, textural, thermal and sensory properties of gluten-free oat and faba pasta. <i>International Journal of Food Science and Technology</i> , 2019, 54, 3205-3215.	1.3	24
8	Electron-beam processed corn starch: evaluation of physicochemical and structural properties and technical-economic aspects of the processing. <i>Brazilian Journal of Chemical Engineering</i> , 2013, 30, 847-856.	0.7	19
9	Impact of fat types on the rheological and textural properties of gluten-free oat dough and cookie. <i>International Journal of Food Science and Technology</i> , 2021, 56, 126-137.	1.3	14
10	Type and Amount of Legume Protein Concentrate Influencing the Technological, Nutritional, and Sensorial Properties of Wheat Bread. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 436.	1.3	13
11	Influence of black tea fractions addition on dough characteristics, textural properties and shelf life of wheat bread. <i>European Food Research and Technology</i> , 2018, 244, 1133-1145.	1.6	11
12	Reutilization of cereal processing by-products in bread making. , 2018, , 279-317.		11
13	Sensory and physicochemical changes in gluten-free oat biscuits stored under different packaging and light conditions. <i>Journal of Food Science and Technology</i> , 2019, 56, 3823-3835.	1.4	10
14	Bioactive™s Characterization, Biological Activities, and In Silico Studies of Red Onion (<i>Allium cepa</i> L.) Skin Extracts. <i>Plants</i> , 2021, 10, 2330.	1.6	8
15	Exploratory Study of Physicochemical, Textural and Sensory Characteristics of Sugar-Free Traditional Plum Jams. <i>Journal of Texture Studies</i> , 2014, 45, 138-147.	1.1	7
16	Development of SPE clean-up procedure for acrylamide determination from potato-based products by GC-MS/MS. <i>Open Agriculture</i> , 2020, 5, 305-316.	0.7	7
17	Evaluation of the storage-associated changes in the fatty acid profile of oat-based gluten-free cookies prepared with different fats. <i>Food Science and Biotechnology</i> , 2020, 29, 759-767.	1.2	5
18	Quantification of Anethole in Fennel and Anise Essential Oils using Gas Chromatography and 1H-NMR-Spectroscopy. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2019, 76, 105-113.	0.1	3

#	ARTICLE	IF	CITATIONS
19	The Assembly and Disassembly of Biopolyelectrolyte Multilayers and Their Potential in the Encapsulation and Controlled Release of Active Ingredients from Foods. ACS Symposium Series, 2009, , 35-45.	0.5	1
20	Food Safety Aspects Concerning Traditional Foods. Food Engineering Series, 2016, , 33-54.	0.3	1
21	Thermo-mechanical behaviour of dough and bread making properties of soryz flour. Quality Assurance and Safety of Crops and Foods, 2019, 11, 659-667.	1.8	1
22	Applications in bakery products. , 2021, , 399-417.		0