

# Denisa E Duta

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6616888/publications.pdf>

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	Impact of fat types on the rheological and textural properties of gluten-free oat dough and cookie. International Journal of Food Science and Technology, 2021, 56, 126-137.	1.3	14
2	Applications in bakery products. , 2021, , 399-417.		0
3	Nutritional and Functional Properties of Gluten-Free Flours. Applied Sciences (Switzerland), 2021, 11, 6283.	1.3	44
4	Type and Amount of Legume Protein Concentrate Influencing the Technological, Nutritional, and Sensorial Properties of Wheat Bread. Applied Sciences (Switzerland), 2021, 11, 436.	1.3	13
5	Bioactive™s Characterization, Biological Activities, and In Silico Studies of Red Onion (Allium cepa L.) Skin Extracts. Plants, 2021, 10, 2330.	1.6	8
6	The Role of Hydrocolloids in Gluten-Free Bread and Pasta; Rheology, Characteristics, Staling and Glycemic Index. Foods, 2021, 10, 3121.	1.9	43
7	Evaluation of the storage-associated changes in the fatty acid profile of oat-based gluten-free cookies prepared with different fats. Food Science and Biotechnology, 2020, 29, 759-767.	1.2	5
8	Development of SPE clean-up procedure for acrylamide determination from potato-based products by GC-MS/MS. Open Agriculture, 2020, 5, 305-316.	0.7	7
9	Effect of dry fractionated hybrid protein ingredients on the structural, textural, thermal and sensory properties of gluten-free oat and faba pasta. International Journal of Food Science and Technology, 2019, 54, 3205-3215.	1.3	24
10	Oat protein concentrate as alternative ingredient for non-dairy yoghurt-type product. Journal of the Science of Food and Agriculture, 2019, 99, 5852-5857.	1.7	41
11	Sensory and physicochemical changes in gluten-free oat biscuits stored under different packaging and light conditions. Journal of Food Science and Technology, 2019, 56, 3823-3835.	1.4	10
12	Quantification of Anethole in Fennel and Anise Essential Oils using Gas Chromatography and 1H-NMR-Spectroscopy. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2019, 76, 105-113.	0.1	3
13	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
14	Influence of black tea fractions addition on dough characteristics, textural properties and shelf life of wheat bread. European Food Research and Technology, 2018, 244, 1133-1145.	1.6	11
15	Foods with increased protein content: A qualitative study on European consumer preferences and perceptions. Appetite, 2018, 125, 233-243.	1.8	90
16	Reutilization of cereal processing by-products in bread making. , 2018, , 279-317.		11
17	Food Safety Aspects Concerning Traditional Foods. Food Engineering Series, 2016, , 33-54.	0.3	1
18	Evaluation of rheological, physicochemical, thermal, mechanical and sensory properties of oat-based gluten free cookies. Journal of Food Engineering, 2015, 162, 1-8.	2.7	79

#	ARTICLE	IF	CITATIONS
19	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
20	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
21	The Assembly and Disassembly of Biopolyelectrolyte Multilayers and Their Potential in the Encapsulation and Controlled Release of Active Ingredients from Foods. <i>ACS Symposium Series</i> , 2009, , 35-45.	0.5	1
22	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