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List of Publications by Year
in descending order

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143 papers	7,042 citations	50170 46 h-index	64668 79 g-index
143 all docs	143 docs citations	143 times ranked	5029 citing authors

#	ARTICLE	IF	CITATIONS
1	Plant Protein-Carbohydrate Conjugates: A Review of Their Production, Functionality and Nutritional Attributes. Food Reviews International, 2023, 39, 750-771.	4.3	7
2	Recent Developments in Processing, Functionality, and Food Applications of Microparticulated Proteins. Food Reviews International, 2023, 39, 1309-1332.	4.3	7
3	Nutritional and Functional Properties of Novel Protein Sources. Food Reviews International, 2023, 39, 6045-6077.	4.3	4
4	Effect of biopolymer mixing ratios and aqueous phase conditions on the interfacial and emulsifying properties of lentil protein isolateâ€“Îºâ€carrageenan and lentil protein isolateâ€“Î¹â€carrageenan complexes. Cereal Chemistry, 2022, 99, 169-183.	1.1	4
5	Structure â€“ Functionality of lentil protein-polyphenol conjugates. Food Chemistry, 2022, 367, 130603.	4.2	60
6	Impact of milling on the functional and physicochemical properties of green lentil and yellow pea flours. Cereal Chemistry, 2022, 99, 218-229.	1.1	3
7	Impacts of infrared heating and tempering on the chemical composition, morphological, functional properties of navy bean and chickpea flours. European Food Research and Technology, 2022, 248, 767-781.	1.6	13
8	Technoâ€functional and nutritional properties of fullâ€bran and lowâ€bran canaryseed flour, and the effect of solventâ€deâ€oiling on the proteins of lowâ€bran flour and isolates. Cereal Chemistry, 2022, 99, 762-785.	1.1	2
9	Effect of particle size, flour:water ratio and type of pulse on the physicochemical and functional properties of wet protein extraction. Cereal Chemistry, 2022, 99, 1049-1062.	1.1	2
10	Effects of water, salt, and mixing on the rheological properties of bread dough at large and small deformations: A review. Cereal Chemistry, 2022, 99, 709-723.	1.1	5
11	Microencapsulation of Flaxseed Oil by Lentil Protein Isolate-Îº-Carrageenan and -Î¹-Carrageenan Based Wall Materials through Spray and Freeze Drying. Molecules, 2022, 27, 3195.	1.7	7
12	Developing Value-Added Protein Ingredients from Wastes and Byproducts of Pulses: Challenges and Opportunities. ACS Omega, 2022, 7, 18192-18196.	1.6	2
13	Comparative evaluation of the nutritional value of faba bean flours and protein isolates with major legumes in the market. Cereal Chemistry, 2022, 99, 1013-1029.	1.1	5
14	Complex coacervation of pea albuminâ€pectin and ovalbuminâ€pectin assessed by isothermal titration calorimeter and turbidimetry. Journal of the Science of Food and Agriculture, 2021, 101, 1209-1217.	1.7	9
15	Microstructure and distribution of oil, protein, and starch in different compartments of canaryseed (<i>Phalaris canariensis</i> L.). Cereal Chemistry, 2021, 98, 405-422.	1.1	1
16	The improvement of the functional properties of a chickpea protein isolate through proteolysis with three proteases. Cereal Chemistry, 2021, 98, 439-449.	1.1	13
17	The impact of enzymatic hydrolysis using three enzymes on the nutritional properties of a chickpea protein isolate. Cereal Chemistry, 2021, 98, 275-284.	1.1	12
18	The impact of different adsorbents on flavour characteristics of a lentil protein isolate. European Food Research and Technology, 2021, 247, 593-604.	1.6	12

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19	Effect of variety and environment on the physicochemical, functional, and nutritional properties of navy bean flours. European Food Research and Technology, 2021, 247, 1745-1756.	1.6	20
20	Heat induced gelation of pulse protein networks. Food Chemistry, 2021, 350, 129158.	4.2	18
21	Effect of roasting pulse seeds at different tempering moisture on the flour functional properties and nutritional quality. Food Research International, 2021, 147, 110489.	2.9	15
22	Innovations in functional foods development. , 2021, , 73-130.		1
23	Effect of different levels of esterification and blockiness of pectin on the functional behaviour of pea protein isolateâ€“pectin complexes. Food Science and Technology International, 2021, 27, 3-12.	1.1	5
24	The levels of bioactive compounds found in raw and cooked Canadian pulses. Food Science and Technology International, 2021, 27, 528-538.	1.1	10
25	Modeling the viscoelastic behavior of wheat flour dough prepared from a wide range of formulations. Food Hydrocolloids, 2020, 98, 105129.	5.6	35
26	Effect of fermentation time on the nutritional properties of pea proteinâ€enriched flour fermented by <i>Aspergillus oryzae</i> and <i>Aspergillus niger</i>. Cereal Chemistry, 2020, 97, 104-113.	1.1	27
27	Effect of extrusion conditions on the physical properties of desi chickpeaâ€barley extrudates and quality attributes of their resulting flours. Journal of Texture Studies, 2020, 51, 300-307.	1.1	18
28	Effect of enzyme de-esterified pectin on the electrostatic complexation with pea protein isolate under different mixing conditions. Food Chemistry, 2020, 305, 125433.	4.2	23
29	Effect of fermentation time on the physicochemical and functional properties of pea proteinâ€enriched flour fermented by <i>Aspergillus oryzae</i> and <i>Aspergillus niger</i>. Cereal Chemistry, 2020, 97, 416-428.	1.1	21
30	Effect of barrel temperature and feed moisture on protein quality in pre-cooked Kabuli chickpea, sorghum, and maize flours. Food Science and Technology International, 2020, 26, 265-274.	1.1	11
31	Physicochemical properties of enzymatically modified pea proteinâ€enriched flour treated by different enzymes to varying levels of hydrolysis. Cereal Chemistry, 2020, 97, 326-338.	1.1	26
32	Effect of Lâ€cysteine on the rheology and baking quality of doughs formulated with flour from five contrasting Canada spring wheat cultivars. Cereal Chemistry, 2020, 97, 235-247.	1.1	4
33	The effects of sodium reduction on the mechanical properties of doughs made from flours with a range of strengths using a mixograph. Journal of Cereal Science, 2020, 95, 103071.	1.8	4
34	The interrelationships between wheat quality, composition, and dough rheology for a range of Western Canadian wheat cultivars. Cereal Chemistry, 2020, 97, 1010-1025.	1.1	5
35	Processing and quality aspects of bulgur from <i>Triticum durum</i>. Cereal Chemistry, 2020, 97, 1099-1110.	1.1	10
36	Development of a method for determining oil absorption capacity in pulse flours and protein materials. Cereal Chemistry, 2020, 97, 1111-1117.	1.1	22

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37	Role of <scp>NaCl</scp> level on the handling and water mobility in dough prepared from four wheat cultivars. Journal of Texture Studies, 2020, 51, 766-778.	1.1	4
38	Enzymatic crossâ€linking to improve the handling properties of dough prepared within a normal and reduced NaCl environment. Journal of Texture Studies, 2020, 51, 567-574.	1.1	2
39	Impact of alcohol washing on the flavour profiles, functionality and protein quality of air classified pea protein enriched flour. Food Research International, 2020, 132, 109085.	2.9	42
40	Properties and breadâ€baking performance of wheat flour composited with germinated pulse flours. Cereal Chemistry, 2020, 97, 459-471.	1.1	10
41	Nutritional properties of pea proteinâ€enriched flour treated with different proteases to varying degrees of hydrolysis. Cereal Chemistry, 2020, 97, 429-440.	1.1	12
42	Utilization of pulse protein-xanthan gum complexes for foam stabilization: The effect of protein concentrate and isolate at various pH. Food Chemistry, 2020, 316, 126282.	4.2	44
43	Functional characteristics and protein quality of selected commercially obtained brown and yellow canary seed flours and prepared isolates. Cereal Chemistry, 2020, 97, 783-794.	1.1	4
44	Effect of chemical oxidizers and enzymatic treatments on the baking quality of doughs formulated with five Canadian spring wheat cultivars. Food Science and Technology International, 2020, 26, 614-628.	1.1	7
45	Effect of salts from the lyotropic series on the handling properties of dough prepared from two hard red spring wheat cultivars of differing quality. Food Chemistry, 2020, 320, 126615.	4.2	3
46	Effect of chemical oxidizers and enzymatic treatments on the rheology of dough prepared from five different wheat cultivars. Journal of Cereal Science, 2019, 90, 102806.	1.8	7
47	Effect of glycerol on the physicochemical properties of films based on legume protein concentrates: A comparative study. Journal of Texture Studies, 2019, 50, 539-546.	1.1	17
48	Effects of glucose oxidase and organic acids on the properties of a model low sodium dough prepared from Harvest and Pembina CWRS wheat. Journal of Cereal Science, 2019, 89, 102802.	1.8	4
49	Effect of pH and defatting on the functional attributes of safflower, sunflower, canola, and hemp protein concentrates. Cereal Chemistry, 2019, 96, 1036-1047.	1.1	20
50	A comparative study of the functionality and protein quality of a variety of legume and cereal flours. Cereal Chemistry, 2019, 96, 1159-1169.	1.1	48
51	Effect of molecular mass and degree of substitution of carboxymethyl cellulose on the formation electrostatic complexes with lentil protein isolate. Food Research International, 2019, 126, 108652.	2.9	25
52	Effect of alkaline de-esterified pectin on the complex coacervation with pea protein isolate under different mixing conditions. Food Chemistry, 2019, 284, 227-235.	4.2	31
53	Protein quality and physicochemical properties of commercial cricket and mealworm powders. Journal of Food Science and Technology, 2019, 56, 3355-3363.	1.4	52
54	Effect of pH on the formation of electrostatic complexes between lentil protein isolate and a range of anionic polysaccharides, and their resulting emulsifying properties. Food Chemistry, 2019, 298, 125023.	4.2	40

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55	Effect of barrel temperature and feed moisture on the physical properties of chickpeaâ€“sorghum and chickpeaâ€“maize extrudates, and the functionality and nutritional value of their resultant floursâ€”Part II. Cereal Chemistry, 2019, 96, 621-633.	1.1	15
56	Effect of enzymatic crosslinking on the handling properties of dough as a function of NaCl levels for CWRS varieties, Pembina and Harvest. Journal of Texture Studies, 2019, 50, 350-358.	1.1	0
57	Influence of particle size on flour and baking properties of yellow pea, navy bean, and red lentil flours. Cereal Chemistry, 2019, 96, 655-667.	1.1	59
58	Water mobility and association by 1H NMR and diffusion experiments in simple model bread dough systems containing organic acids. Food Hydrocolloids, 2019, 95, 283-291.	5.6	13
59	Effect of barrel temperature and feed moisture on the physical properties of chickpea, sorghum, and maize extrudates and the functionality of their resultant floursâ€”Part 1. Cereal Chemistry, 2019, 96, 609-620.	1.1	28
60	Impacts of short-term germination on the chemical compositions, technological characteristics and nutritional quality of yellow pea and faba bean flours. Food Research International, 2019, 122, 263-272.	2.9	107
61	Reduction of off-flavours and the impact on the functionalities of lentil protein isolate by acetone, ethanol, and isopropanol treatments. Food Chemistry, 2019, 277, 84-95.	4.2	32
62	Microencapsulated Food Ingredients. , 2019, , 446-450.		2
63	Effect of tempering moisture and infrared heating temperature on the nutritional properties of desi chickpea and hull-less barley flours, and their blends. Food Research International, 2018, 108, 430-439.	2.9	50
64	Effect of organic acids and NaCl on the rheological properties of dough prepared using Pembina and Harvest <scp>CWRS</scp> wheat cultivars. Cereal Chemistry, 2018, 95, 478-485.	1.1	6
65	Effect of tempering moisture and infrared heating temperature on the functionality of Desi chickpea and hullâ€less barley flours. Cereal Chemistry, 2018, 95, 508-517.	1.1	16
66	Changes in levels of phytic acid, lectins and oxalates during soaking and cooking of Canadian pulses. Food Research International, 2018, 107, 660-668.	2.9	134
67	Formation, stability and inÂvitro digestibility of nanoemulsions stabilized by high-pressure homogenized lentil proteins isolate. Food Hydrocolloids, 2018, 77, 126-141.	5.6	61
68	Effect of Lactobacillus plantarum Fermentation on the Surface and Functional Properties of Pea Protein-Enriched Flour. Food Technology and Biotechnology, 2018, 56, 411-420.	0.9	27
69	Effect of Fermentation on the Protein Digestibility and Levels of Non-Nutritive Compounds of Pea Protein Concentrate. Food Technology and Biotechnology, 2018, 56, 257-264.	0.9	92
70	Egg proteins: fractionation, bioactive peptides and allergenicity. Journal of the Science of Food and Agriculture, 2018, 98, 5547-5558.	1.7	63
71	Effect of the degree of esterification and blockiness on the complex coacervation of pea protein isolate and commercial pectic polysaccharides. Food Chemistry, 2018, 264, 180-188.	4.2	47
72	Review on plant proteinâ€“polysaccharide complex coacervation, and the functionality and applicability of formed complexes. Journal of the Science of Food and Agriculture, 2018, 98, 5559-5571.	1.7	114

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73	Encapsulation of omega 3-6-9 fatty acids-rich oils using protein-based emulsions with spray drying. Journal of Food Science and Technology, 2018, 55, 2850-2861.	1.4	59
74	Pea-protein alginate encapsulation adversely affects development of clinical signs of <i>Citrobacter rodentium</i>-induced colitis in mice treated with probiotics. Canadian Journal of Microbiology, 2018, 64, 744-760.	0.8	5
75	Effect of Lactobacillus plantarum Fermentation on the Surface and Functional Properties of Pea Protein-Enriched Flour. Food Technology and Biotechnology, 2018, 56, .	0.9	1
76	Physicochemical and Functional Properties of Protein Isolates Obtained from Several Pea Cultivars. Cereal Chemistry, 2017, 94, 89-97.	1.1	57
77	Changes in levels of enzyme inhibitors during soaking and cooking for pulses available in Canada. Journal of Food Science and Technology, 2017, 54, 1014-1022.	1.4	74
78	Influence of the extrusion parameters on the physical properties of chickpea and barley extrudates. Food Science and Biotechnology, 2017, 26, 393-399.	1.2	16
79	Effect of lentil proteins isolate concentration on the formation, stability and rheological behavior of oil-in-water nanoemulsions. Food Chemistry, 2017, 237, 65-74.	4.2	44
80	Survival of probiotics in pea protein-alginate microcapsules with or without chitosan coating during storage and in a simulated gastrointestinal environment. Food Science and Biotechnology, 2017, 26, 189-194.	1.2	23
81	Polyethylene glycol as an osmotic regulator in dough with reduced salt content. Journal of Cereal Science, 2017, 76, 193-198.	1.8	1
82	Effect of Damaged Starch and NaCl Level on the Dough Handling Properties of a Canadian Western Red Spring Wheat. Cereal Chemistry, 2017, 94, 970-977.	1.1	8
83	Interrelationships of Flour, Dough, and Bread Properties Under Reduced Salt Level Conditions. Cereal Chemistry, 2017, 94, 760-769.	1.1	4
84	Effects of Salt, Polyethylene Glycol, and Water Content on Dough Rheology for Two Red Spring Wheat Varieties. Cereal Chemistry, 2017, 94, 513-518.	1.1	7
85	Effect of Salt Reduction on Dough Handling and the Breadmaking Quality of Canadian Western Red Spring Wheat Varieties. Cereal Chemistry, 2017, 94, 752-759.	1.1	14
86	Effect of genotype on the physicochemical and functional attributes of faba bean (Vicia faba L.) protein isolates. Food Science and Biotechnology, 2016, 25, 1513-1522.	1.2	23
87	Nature of protein-protein interactions during the gelation of canola protein isolate networks. Food Research International, 2016, 89, 408-414.	2.9	34
88	Microencapsulation of canola oil by lentil protein isolate-based wall materials. Food Chemistry, 2016, 212, 264-273.	4.2	67
89	The effect of pH on the gelling behaviour of canola and soy protein isolates. Food Research International, 2016, 81, 31-38.	2.9	49
90	Encapsulation of flaxseed oil within native and modified lentil protein-based microcapsules. Food Research International, 2016, 81, 17-24.	2.9	46

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91	Probiotic-based strategies for therapeutic and prophylactic use against multiple gastrointestinal diseases. Frontiers in Microbiology, 2015, 6, 685.	1.5	133
92	Functional properties of protein isolates from different pea cultivars. Food Science and Biotechnology, 2015, 24, 827-833.	1.2	70
93	Potential use of plant proteins in the microencapsulation of lipophilic materials in foods. Trends in Food Science and Technology, 2015, 42, 5-12.	7.8	117
94	Evaluation of pea proteinâ€“polysaccharide matrices for encapsulation of acid-sensitive bacteria. Food Research International, 2015, 70, 118-124.	2.9	29
95	Functional attributes of pea protein isolates prepared using different extraction methods and cultivars. Food Research International, 2015, 76, 31-38.	2.9	332
96	The physicochemical properties of legume protein isolates and their ability to stabilize oil-in-water emulsions with and without genipin. Journal of Food Science and Technology, 2015, 52, 4135-4145.	1.4	70
97	Encapsulation of Bifidobacterium adolescentis cells with legume proteins and survival under stimulated gastric conditions and during storage in commercial fruit juices. Food Science and Biotechnology, 2015, 24, 383-391.	1.2	20
98	Formation and functionality of canola protein isolate with both high- and low-methoxyl pectin under associative conditions. Food Science and Biotechnology, 2015, 24, 1209-1218.	1.2	14
99	Effect of pH on the inter-relationships between the physicochemical, interfacial and emulsifying properties for pea, soy, lentil and canola protein isolates. Food Research International, 2015, 77, 360-367.	2.9	161
100	Effect of pH and NaCl on the Emulsifying Properties of a Napin Protein Isolate. Food Biophysics, 2015, 10, 30-38.	1.4	41
101	Effects of flaxseed oil concentration on the performance of a soy protein isolate-based emulsion-type film. Food Research International, 2015, 67, 418-425.	2.9	86
102	The effect of pH and temperature pre-treatments on the structure, surface characteristics and emulsifying properties of alpha-lactalbumin. Food Chemistry, 2015, 173, 163-170.	4.2	55
103	Incorporation of phenolic compounds, rutin and epicatechin, into soy protein isolate films: Mechanical, barrier and cross-linking properties. Food Chemistry, 2015, 172, 18-23.	4.2	104
104	Effect of protein and glycerol concentration on the mechanical, optical, and water vapor barrier properties of canola protein isolate-based edible films. Food Science and Technology International, 2015, 21, 33-44.	1.1	45
105	Effect of <scp>pH</scp>, biopolymer mixing ratio and salts on the formation and stability of electrostatic complexes formed within mixtures of lentil protein isolate and anionic polysaccharides (Îºâ€carrageenan and gellan gum). International Journal of Food Science and Technology, 2014, 49, 65-71.	1.3	34
106	Formation and functional attributes of electrostatic complexes involving napin protein isolate and anionic polysaccharides. European Food Research and Technology, 2014, 238, 773-780.	1.6	17
107	Effect of plasticizer-type and genipin on the mechanical, optical, and water vapor barrier properties of canola protein isolate-based edible films. European Food Research and Technology, 2014, 238, 35-46.	1.6	49
108	The Effect of pH and NaCl Levels on the Physicochemical and Emulsifying Properties of a Cruciferin Protein Isolate. Food Biophysics, 2014, 9, 105-113.	1.4	56

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109	The Effect of pH and Heat Pre-Treatments on the Physicochemical and Emulsifying Properties of Î²-lactoglobulin. Food Biophysics, 2014, 9, 20-28.	1.4	26
110	Entrapment, survival and release of Bifidobacterium adolescentis within chickpea protein-based microcapsules. Food Research International, 2014, 55, 20-27.	2.9	36
111	The properties of whey proteinâ€“carrageenan mixtures during the formation of electrostatic coupled biopolymer and emulsion gels. Food Research International, 2014, 66, 140-149.	2.9	26
112	Protection and Masking of Omega-3 and -6 Oils via Microencapsulation. , 2014, , 485-500.		5
113	Formation and Functional Attributes of Canola Protein Isolateâ€”Gum Arabic Electrostatic Complexes. Food Biophysics, 2014, 9, 203-212.	1.4	25
114	Formation and functionality of soluble and insoluble electrostatic complexes within mixtures of canola protein isolate and (Îº-, Î¹- and Î»-type) carrageenan. Food Research International, 2013, 54, 195-202.	2.9	48
115	Development of extrusion-based legume protein isolateâ€“alginate capsules for the protection and delivery of the acid sensitive probiotic, Bifidobacterium adolescentis. Food Research International, 2013, 54, 730-737.	2.9	49
116	Microcapsule production employing chickpea or lentil protein isolates and maltodextrin: Physicochemical properties and oxidative protection of encapsulated flaxseed oil. Food Chemistry, 2013, 139, 448-457.	4.2	129
117	The effects of limited enzymatic hydrolysis on the physicochemical and emulsifying properties of a lentil protein isolate. Food Research International, 2013, 51, 162-169.	2.9	175
118	Food proteins: A review on their emulsifying properties using a structureâ€“function approach. Food Chemistry, 2013, 141, 975-984.	4.2	622
119	Encapsulation of Flaxseed Oil Using a Benchtop Spray Dryer for Legume Proteinâ€“Maltodextrin Microcapsule Preparation. Journal of Agricultural and Food Chemistry, 2013, 61, 5148-5155.	2.4	77
120	Functional Attributes of Proteins Withdrawn from Different Stages of a Commercial Ethanol Fuel/Distillers Dried Grains with Solubles Process Using a Wheat Feedstock. Cereal Chemistry, 2012, 89, 185-189.	1.1	0
121	Extractability and Molecular Modifications of Gliadin and Glutenin Proteins Withdrawn from Different Stages of a Commercial Ethanol Fuel/Distillers Dried Grains with Solubles Process Using a Wheat Feedstock. Cereal Chemistry, 2012, 89, 276-283.	1.1	11
122	Formation of electrostatic complexes involving mixtures of lentil protein isolates and gum Arabic polysaccharides. Food Research International, 2012, 48, 520-527.	2.9	66
123	Effect of pH on the formation of electrostatic complexes within admixtures of partially purified pea proteins (legumin and vicilin) and gum Arabic polysaccharides. Food Research International, 2012, 46, 167-176.	2.9	67
124	Complex coacervation of pea protein isolate and alginate polysaccharides. Food Chemistry, 2012, 130, 710-715.	4.2	141
125	Formation and functionality of whey protein isolateâ€“(kappa-, iota-, and lambda-type) carrageenan electrostatic complexes. Food Hydrocolloids, 2012, 27, 271-277.	5.6	163
126	Lentil and Chickpea Protein-Stabilized Emulsions: Optimization of Emulsion Formulation. Journal of Agricultural and Food Chemistry, 2011, 59, 13203-13211.	2.4	47

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127	Complex coacervation in pea protein isolateâ€“chitosan mixtures. Food Research International, 2011, 44, 1441-1446.	2.9	108
128	Emulsifying properties of chickpea, faba bean, lentil and pea proteins produced by isoelectric precipitation and salt extraction. Food Research International, 2011, 44, 2742-2750.	2.9	530
129	Emulsifying properties of canola and flaxseed protein isolates produced by isoelectric precipitation and salt extraction. Food Research International, 2011, 44, 2991-2998.	2.9	113
130	Pea protein-based capsules for probiotic and prebiotic delivery. International Journal of Food Science and Technology, 2011, 46, 2248-2256.	1.3	58
131	Associative phase separation involving canola protein isolate with both sulphated and carboxylated polysaccharides. Food Chemistry, 2011, 126, 1094-1101.	4.2	73
132	Entrapment of Flaxseed Oil Within Gelatinâ€Gum Arabic Capsules. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 809-815.	0.8	119
133	Intermolecular Interactions during Complex Coacervation of Pea Protein Isolate and Gum Arabic. Journal of Agricultural and Food Chemistry, 2010, 58, 552-556.	2.4	68
134	Effect of pH on the functional behaviour of pea protein isolateâ€“gum Arabic complexes. Food Research International, 2010, 43, 489-495.	2.9	181
135	Effect of pH, Salt, and Biopolymer Ratio on the Formation of Pea Protein Isolateâˆ’Gum Arabic Complexes. Journal of Agricultural and Food Chemistry, 2009, 57, 1521-1526.	2.4	175
136	Some physical and microstructural properties of genipin-crosslinked gelatinâ€“maltodextrin hydrogels. International Journal of Biological Macromolecules, 2006, 38, 40-44.	3.6	45
137	Some physical properties of crosslinked gelatinâ€“maltodextrin hydrogels. Food Hydrocolloids, 2006, 20, 1072-1079.	5.6	37
138	Rheological properties of gellan, Îº-carrageenan and alginate polysaccharides: effect of potassium and calcium ions on macrostructure assemblages. Carbohydrate Polymers, 2004, 58, 15-24.	5.1	49
139	Dilute solution properties of Îº-carrageenan polysaccharides: effect of potassium and calcium ions on chain conformation. Carbohydrate Polymers, 2004, 58, 25-33.	5.1	55
140	Pulse Proteins: From Processing to Structure-Function Relationships. , 0, , .		62
141	Efficacy of pea protein isolateâ€“alginate encapsulation on viability of a probiotic bacterium in the porcine digestive tract. Canadian Journal of Animal Science, 0, , 214-222.	0.7	5
142	Effect of Polyethylene Glycol 3350 on the Handling Properties of Low Salt Wheat Dough Formulations. , 0, , .		0
143	Physicochemical, nutritional and functional properties of chickpea (Cicer arietinum) and navy bean (Phaseolus vulgaris) flours from different mills. European Food Research and Technology, 0, , 1.	1.6	5