

Dace Klava

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

73
citations

1684188

5
h-index

1588992

8
g-index

19
all docs

19
docs citations

19
times ranked

102
citing authors

#	ARTICLE	IF	CITATIONS
1	Determinants of economic motivations for food choice: insights for the understanding of consumer behaviour. <i>International Journal of Food Sciences and Nutrition</i> , 2022, 73, 127-139.	2.8	14
2	Impact of Long-Fermented Sourdough on the Technological and Prebiotical Properties of Rye Bread. <i>Proceedings of the Latvian Academy of Sciences</i> , 2022, 76, 1-8.	0.1	0
3	Nutritional Composition of Plant-Based Texture: Modified Foods for Dysphagia Patients. <i>Proceedings of the Latvian Academy of Sciences</i> , 2022, 76, 22-29.	0.1	0
4	Marketing motivations influencing food choice in 16 countries: segmentation and cluster analysis. <i>Insights Into Regional Development</i> , 2022, 4, 10-25.	2.5	1
5	Determination of Technological Parameters and Characterization of Microbiota of the Spontaneous Sourdough Fermentation of Hull-Less Barley. <i>Foods</i> , 2021, 10, 2253.	4.3	3
6	The Influence of Germinated Hull-less Barley Sourdough Fermentation Conditions on the Microbiota Development. <i>Rural Sustainability Research</i> , 2021, 46, 105-115.	0.8	0
7	Influence of sociodemographic factors on eating motivations – modelling through artificial neural networks (ANN). <i>International Journal of Food Sciences and Nutrition</i> , 2020, 71, 614-627.	2.8	7
8	Consumption of fibre rich foods. <i>Croatian Journal of Food Science and Technology</i> , 2020, 12, 67-76.	0.3	2
9	Relationship of Compositional, Mechanical, and Textural Properties of Gluten-Free Pasta Using Different Quinoa (<i>Chenopodium quinoa</i>) Varieties. <i>Foods</i> , 2020, 9, 1849.	4.3	5
10	Cluster analysis to the factors related to information about food fibers: A multinational study. <i>Open Agriculture</i> , 2020, 5, 593-606.	1.7	4
11	The influence of processing and storage conditions on quality parameters of pumpkin puree. , 2019, , .		1
12	The evaluation of organically grown apple cultivars for special diet puree production. , 2019, , .		2
13	Crispbreads with Carrot and Pumpkin Processing by-Products. <i>Proceedings of the Latvian Academy of Sciences</i> , 2018, 72, 91-96.	0.1	1
14	Rye and oat crispbread improvement with biologically active substances from plant by-products. , 2018, , .		0
15	Breakfast cereals with germinated cereal flakes: changes in selected physical, microbiological, and sensory characteristics during storage. <i>European Food Research and Technology</i> , 2017, 243, 1497-1506.	3.3	9
16	Benefits of dietary fibre to human health: study from a multi-country platform. <i>Nutrition and Food Science</i> , 2017, 47, 688-699.	0.9	5
17	Latvian Citizens' Knowledge about Dietary Fibre. <i>Proceedings of the Latvian Academy of Sciences</i> , 2017, 71, 428-433.	0.1	1
18	Knowledge about dietary fibre: a fibre study framework. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 707-714.	2.8	11

#	ARTICLE	IF	CITATIONS
19	Attitudes Towards Dietary Fibre on a Multicultural Basis: A Fibre Study Framework. Current Nutrition and Food Science, 2016, 12, 132-141.	0.6	7