

# Eimear Gallagher

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7046051/publications.pdf>

Version: 2024-02-01

11  
papers

600  
citations

1040056

9  
h-index

1281871

11  
g-index

11  
all docs

11  
docs citations

11  
times ranked

769  
citing authors

#	ARTICLE	IF	CITATIONS
1	Baking properties and microstructure of pseudocereal flours in gluten-free bread formulations. <i>European Food Research and Technology</i> , 2010, 230, 437-445.	3.3	232
2	Heart Health Peptides from Macroalgae and Their Potential Use in Functional Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 6829-6836.	5.2	131
3	Predicted Release and Analysis of Novel ACE-I, Renin, and DPP-IV Inhibitory Peptides from Common Oat ( <i>Avena sativa</i> ) Protein Hydrolysates Using in Silico Analysis. <i>Foods</i> , 2017, 6, 108.	4.3	59
4	In silico and in vitro analyses of the angiotensin-I converting enzyme inhibitory activity of hydrolysates generated from crude barley ( <i>Hordeum vulgare</i> ) protein concentrates. <i>Food Chemistry</i> , 2016, 203, 367-374.	8.2	54
5	The impact of sugar particle size manipulation on the physical and sensory properties of chocolate brownies. <i>LWT - Food Science and Technology</i> , 2018, 95, 51-57.	5.2	35
6	The rheology, microstructure and sensory characteristics of a gluten-free bread formulation enhanced with orange pomace. <i>Food and Function</i> , 2013, 4, 1856.	4.6	32
7	Enzymatic degradation of FODMAPS via application of $\beta$ -fructofuranosidases and $\beta$ -galactosidases- A fundamental study. <i>Journal of Cereal Science</i> , 2020, 95, 102993.	3.7	17
8	Investigation of different dietary-fibre-ingredients for the design of a fibre enriched bread formulation low in FODMAPs based on wheat starch and vital gluten. <i>European Food Research and Technology</i> , 2021, 247, 1939-1957.	3.3	14
9	Microencapsulated high-fat powders in biscuit production. <i>European Food Research and Technology</i> , 1999, 208, 388-393.	0.6	11
10	Characteristics and properties of fibres suitable for a low FODMAP diet- an overview. <i>Trends in Food Science and Technology</i> , 2021, 112, 823-836.	15.1	11
11	The sensory and physical properties of Shortbread biscuits cooked using different sucrose granule size fractions. <i>Journal of Food Science</i> , 2021, 86, 705-714.	3.1	4