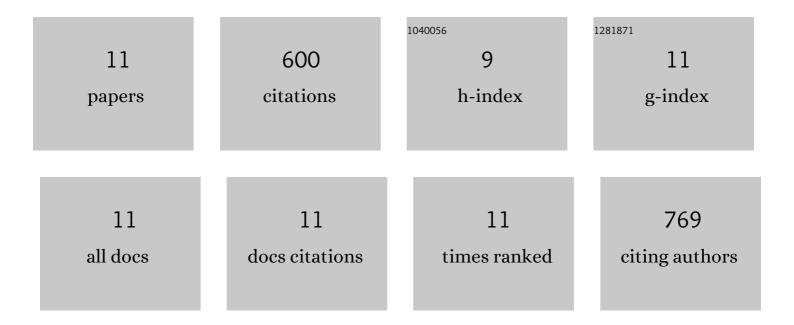
Eimear Gallagher

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Baking properties and microstructure of pseudocereal flours in gluten-free bread formulations. European Food Research and Technology, 2010, 230, 437-445.	3.3	232
2	Heart Health Peptides from Macroalgae and Their Potential Use in Functional Foods. Journal of Agricultural and Food Chemistry, 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 (Avena sativa) Protein Hydrolysates Using in Silico Analysis. Foods, 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 (Hordeum vulgare) protein concentrates. Food Chemistry, 2016, 203, 367-374.	8.2	54
5	The impact of sugar particle size manipulation on the physical and sensory properties of chocolate brownies. LWT - Food Science and Technology, 2018, 95, 51-57.	5.2	35
6	The rheology, microstructure and sensory characteristics of a gluten-free bread formulation enhanced with orange pomace. Food and Function, 2013, 4, 1856.	4.6	32
7	Enzymatic degradation of FODMAPS via application of β-fructofuranosidases and α-galactosidases- A fundamental study. Journal of Cereal Science, 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. European Food Research and Technology, 2021, 247, 1939-1957.	3.3	14
9	Microencapsulated high-fat powders in biscuit production. European Food Research and Technology, 1999, 208, 388-393.	0.6	11
10	Characteristics and properties of fibres suitable for a low FODMAP diet- an overview. Trends in Food Science and Technology, 2021, 112, 823-836.	15.1	11
11	The sensory and physical properties of Shortbread biscuits cooked using different sucrose granule size fractions. Journal of Food Science, 2021, 86, 705-714.	3.1	4