

Eimear Gallagher

List of Publications by Year in descending order

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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	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
2	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
3	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
4	Enzymatic degradation of FODMAPS via application of Î²-fructofuranosidases and Î±-galactosidases- A fundamental study. <i>Journal of Cereal Science</i> , 2020, 95, 102993.	3.7	17
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	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
7	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
8	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
9	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
10	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
11	Microencapsulated high-fat powders in biscuit production. <i>European Food Research and Technology</i> , 1999, 208, 388-393.	0.6	11