Luiz Carlos Gutkoski

List of Publications by Year
in descending order

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19 papers	545 citations	933447 10 h-index	839539 18 g-index
19 all docs	19 docs citations	19 times ranked	552 citing authors

#	Article	IF	Citations
1	Effect of single and dual heatâ€“moisture treatments on properties of rice, cassava, and pinhao starches. Carbohydrate Polymers, 2013, 98, 1578-1584.	10.2	147
2	Acetylation of rice starch in an aqueous medium for use in food. LWT - Food Science and Technology, 2015, 62, 1076-1082.	5.2	81
3	Physicochemical, crystallinity, pasting and thermal properties of heatâ€moistureâ€treated pinhÃ£o starch. Starch/Staerke, 2012, 64, 855-863.	2.1	64
4	Changes in properties of starch isolated from whole rice grains with brown, black, and red pericarp after storage at different temperatures. Food Chemistry, 2017, 216, 194-200.	8.2	57
5	Development of functional pasta with microencapsulated Spirulina: technological and sensorial effects. Journal of the Science of Food and Agriculture, 2020, 100, 2018-2026.	3.5	41
6	Impact of acid hydrolysis and esterification process in rice and potato starch properties. International Journal of Biological Macromolecules, 2018, 120, 959-965.	7.5	38
7	Native and annealed oat starches as a fat replacer in mayonnaise. Journal of Food Processing and Preservation, 2021, 45, e15211.	2.0	21
8	Technological and nutritional assessment of dry pasta with oatmeal and the microalga Spirulina platensis. Brazilian Journal of Food Technology, 2014, 17, 296-304.	0.8	14
9	Morphological and physicochemical properties of rice grains submitted to rapid parboiling by microwave irradiation. LWT - Food Science and Technology, 2019, 103, 44-52.	5.2	14
10	Genome-wide association for Î²-glucan content, population structure, and linkage disequilibrium in elite oat germplasm adapted to subtropical environments. Molecular Breeding, 2020, 40, 1.	2.1	14
11	The addition of yerba mate leaves on bread dough has influences on fermentation time and the availability of phenolic compounds?. LWT - Food Science and Technology, 2021, 146, 111442.	5.2	11
12	Hydration properties and arabinoxylans content of whole wheat flour intended for cookie production as affected by particle size and Brazilian cultivars. LWT - Food Science and Technology, 2021, 150, 111918.	5.2	11
13	Micronized whole wheat flour and xylanase application: dough properties and bread quality. Journal of Food Science and Technology, 2021, 58, 3902-3912.	2.8	8
14	Effect of yerba mate (Ilex paraguariensis) leaves on dough properties, antioxidant activity, and bread quality using whole wheat flour. Journal of Food Science, 2021, 86, 4354-4364.	3.1	8
15	Wheat grain storage at moisture milling: Control of protein quality and bakery performance. Journal of Food Processing and Preservation, 2019, 43, e13974.	2.0	5
16	Discrimination of the quality of Brazilian wheat genotypes and their use as whole-grains in human nutrition. Food Chemistry, 2020, 312, 126074.	8.2	5
17	Untargeted metabolomics analysis reveals improved phenolic profile in whole wheat bread with yerba mate and the effects of the bread-making process. Food Research International, 2022, 159, 111635.	6.2	4
18	Brazilian Cerrado wheat: Technological quality of genotypes grown in tropical locations. Journal of Food Processing and Preservation, 2022, 46, e16228.	2.0	2

#	Article	IF	Citations
19	Deoxynivalenol reduction through the processing of whole grain cookies. Research, Society and Development, 2020, 9, e39991211098.	0.1	0