

Luiz Carlos Gutkoski

List of Publications by Year in descending order

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Version: 2024-02-01

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 | <i>Brazilian Cerrado</i> wheat: Technological quality of genotypes grown in tropical locations. Journal of Food Processing and Preservation, 2022, 46, e16228. | 2.0 | 2 |
| 2 | 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 |
| 3 | 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 |
| 4 | 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 |
| 5 | Effect of yerba mate (<i>Ilex paraguariensis</i>) leaves on dough properties, antioxidant activity, and bread quality using whole wheat flour. Journal of Food Science, 2021, 86, 4354-4364. | 3.1 | 8 |
| 6 | 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 |
| 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 | 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 |
| 9 | Development of functional pasta with microencapsulated <i>Spirulina</i>: technological and sensorial effects. Journal of the Science of Food and Agriculture, 2020, 100, 2018-2026. | 3.5 | 41 |
| 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 | Deoxynivalenol reduction through the processing of whole grain cookies. Research, Society and Development, 2020, 9, e39991211098. | 0.1 | 0 |
| 12 | 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 |
| 13 | 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 |
| 14 | 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 |
| 15 | 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 |
| 16 | Acetylation of rice starch in an aqueous medium for use in food. LWT - Food Science and Technology, 2015, 62, 1076-1082. | 5.2 | 81 |
| 17 | Technological and nutritional assessment of dry pasta with oatmeal and the microalga <i>Spirulina platensis</i> . Brazilian Journal of Food Technology, 2014, 17, 296-304. | 0.8 | 14 |
| 18 | Effect of single and dual heat-moisture treatments on properties of rice, cassava, and pinhao starches. Carbohydrate Polymers, 2013, 98, 1578-1584. | 10.2 | 147 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 19 | Physicochemical, crystallinity, pasting and thermal properties of heat-moisture-treated pinhão starch. Starch/Staerke, 2012, 64, 855-863. | 2.1 | 64 |