

Natalia Rosa-Sibakov

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

380
citations

1039406

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1199166

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all docs

13
docs citations

13
times ranked

567
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of bioprocessing and fractionation on the structural, textural and sensory properties of gluten-free faba bean pasta. <i>LWT - Food Science and Technology</i> , 2016, 67, 27-36.	2.5	95
2	How does wheat grain, bran and aleurone structure impact their nutritional and technological properties?. <i>Trends in Food Science and Technology</i> , 2015, 41, 118-134.	7.8	86
3	A Small In Vitro Fermentation Model for Screening the Gut Microbiota Effects of Different Fiber Preparations. <i>International Journal of Molecular Sciences</i> , 2019, 20, 1925.	1.8	38
4	Wet grinding and microfluidization of wheat bran preparations: Improvement of dispersion stability by structural disintegration. <i>Journal of Cereal Science</i> , 2015, 64, 1-10.	1.8	37
5	Phytic Acid Reduction by Bioprocessing as a Tool To Improve the In Vitro Digestibility of Faba Bean Protein. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 10394-10399.	2.4	37
6	Study into the effect of microfluidisation processing parameters on the physicochemical properties of wheat (<i>Triticum aestivum</i> L.) bran. <i>Food Chemistry</i> , 2020, 305, 125436.	4.2	24
7	Role of β -glucan content, molecular weight and phytate in the bile acid binding of oat β -glucan. <i>Food Chemistry</i> , 2021, 358, 129917.	4.2	13
8	Effect of oat β -glucan of different molecular weights on fecal bile acids, urine metabolites and pressure in the digestive tract – A human cross over trial. <i>Food Chemistry</i> , 2021, 342, 128219.	4.2	12
9	<i>In vitro</i> study for investigating the impact of decreasing the molecular weight of oat bran dietary fibre components on the behaviour in small and large intestine. <i>Food and Function</i> , 2020, 11, 6680-6691.	2.1	10
10	Impact of Enzymatic Hydrolysis and Microfluidization on the Techno-Functionality of Oat Bran in Suspension and Acid Milk Gel Models. <i>Foods</i> , 2022, 11, 228.	1.9	10
11	Structural properties and foaming of plant cell wall polysaccharide dispersions. <i>Carbohydrate Polymers</i> , 2017, 173, 508-518.	5.1	7
12	Enzymatic reduction of galactooligosaccharide content of faba bean and yellow pea ingredients and food products. <i>Future Foods</i> , 2021, 4, 100047.	2.4	7
13	Functionality and economic feasibility of enzymatically hydrolyzed waste bread as a sugar replacer in wheat bread making. <i>Journal of Food Processing and Preservation</i> , 0, , .	0.9	4