Maria Susanna Kariluoto

List of Publications by Year
in descending order

13	500	932766 10	1125271 13
papers	citations	h-index	g-index

14	14	14	425
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effect of Baking Method and Fermentation on Folate Content of Rye and Wheat Breads. Cereal Chemistry, 2004, 81, 134-139.	1.1	135
2	Flavor challenges in extruded plantâ€based meat alternatives: A review. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 2898-2929.	5.9	66
3	Applicability of microbiological assay and affinity chromatography purification followed by high-performance liquid chromatography (HPLC) in studying folate contents in rye. Journal of the Science of Food and Agriculture, 2001, 81, 938-942.	1.7	60
4	In situ enrichment of folate by microorganisms in beta-glucan rich oat and barley matrices. International Journal of Food Microbiology, 2014, 176, 38-48.	2.1	53
5	Effect of Germination and Thermal Treatments on Folates in Rye. Journal of Agricultural and Food Chemistry, 2006, 54, 9522-9528.	2.4	48
6	Effects of Environment and Genotype on Folate Contents in Wheat in the HEALTHGRAIN Diversity Screen. Journal of Agricultural and Food Chemistry, 2010, 58, 9324-9331.	2.4	35
7	Folate in oats and its milling fractions. Food Chemistry, 2012, 135, 1938-1947.	4.2	27
8	Quantification of folate in the main steps of traditional processing of tef injera, a cereal based fermented staple food. Journal of Cereal Science, 2019, 87, 225-230.	1.8	26
9	Lactobacillus plantarum P2R3FA Isolated from Traditional Cereal-Based Fermented Food Increase Folate Status in Deficient Rats. Nutrients, 2019, 11, 2819.	1.7	22
10	Bioaccessibility of folate in faba bean, oat, rye and wheat matrices. Food Chemistry, 2021, 350, 129259.	4.2	15
11	The bioaccessibility of folate in breads and the stability of folate vitamers duringin vitrodigestion. Food and Function, 2022, 13, 3220-3233.	2.1	5
12	Collaborative study: Quantification of total folate in food using an efficient single-enzyme extraction combined with LC-MS/MS. Food Chemistry, 2020, 333, 127447.	4.2	2
13	Comparative Analysis Reveals Changes in Some Seed Properties in Amaranth Mutant Variety â€˜Zoborâ€™ (A.) Tj ETQq1 1 0.784314	1.3	2