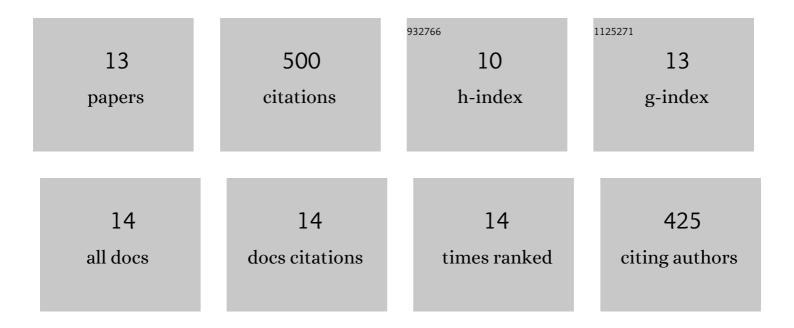
## Maria Susanna Kariluoto

List of Publications by Year in descending order

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| #  | Article  | IF        | CITATIONS    |
|----|--|-----------|--------------|
| 1  | Effect of Baking Method and Fermentation on Folate Content of Rye and Wheat Breads. Cereal<br>Chemistry, 2004, 81, 134-139.  | 1.1       | 135          |
| 2  | Flavor challenges in extruded plantâ€based meat alternatives: A review. Comprehensive Reviews in Food<br>Science and Food Safety, 2022, 21, 2898-2929.   | 5.9       | 66           |
| 3  | Applicability of microbiological assay and affinity chromatography purification followed by<br>high-performance liquid chromatography (HPLC) in studying folate contents in rye. Journal of the<br>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.<br>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<br>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 during <i>in vitro</i> digestion. 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€~Zobor' (A.) T   | j ETQq1 1 | 0.7ॢ84314 rg |