

Daiva Zadeike

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

116
papers

1,367
citations

19
h-index

30
g-index

127
ext. papers

1,878
ext. citations

4
avg, IF

4.71
L-index

#	Paper	IF	Citations
116	Specifics of the Emotional Response of Patients Suffering From Major Depressive Disorder to Imagined Basic Tastes of Food.. <i>Frontiers in Psychology</i> , 2022 , 13, 820684	3.4	
115	Bread Sourdough Lactic Acid Bacteria-Technological, Antimicrobial, Toxin-Degrading, Immune System-, and Faecal Microbiota-Modelling Biological Agents for the Preparation of Food, Nutraceuticals and Feed.. <i>Foods</i> , 2022 , 11,	4.9	4
114	Challenges of Lactobacillus fermentation in combination with acoustic screening for deoxynivalenol and deoxynivalenol conjugates reduction in contaminated wheat - based products. <i>Food Control</i> , 2022 , 134, 108699	6.2	1
113	Changes in the Microbial Community and Biogenic Amine Content in Rapeseed Meal during Fermentation with an Antimicrobial Combination of Lactic Acid Bacteria Strains. <i>Fermentation</i> , 2022 , 8, 136	4.7	0
112	Effects of Ethanol Extracts of <i>Origanum vulgare</i> and <i>Thymus vulgaris</i> on the Mycotoxin Concentrations and the Hygienic Quality of Maize (<i>Zea mays</i> L.) Silage. <i>Toxins</i> , 2022 , 14, 298	4.9	0
111	Dairy Lactic Acid Bacteria and Their Potential Function in Dietetics: The Food-Gut-Health Axis.. <i>Foods</i> , 2021 , 10,	4.9	8
110	Impact of lactic acid bacteria and their metabolites on the techno-functional properties and health benefits of fermented dairy products. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-23	11.5	10
109	Bio-refinery of plant drinks press cake permeate using ultrafiltration and lactobacillus fermentation into antimicrobials and its effect on the growth of wheatgrass in vivo. <i>Food Bioscience</i> , 2021 , 46, 101427	4.9	3
108	The Quality of Wheat Bread With Ultrasonicated and Fermented By-Products From Plant Drinks Production. <i>Frontiers in Microbiology</i> , 2021 , 12, 652548	5.7	1
107	Mycotoxins in cereals and pulses harvested in Latvia by nanoLC-Orbitrap MS. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2021 , 14, 115-123	3.3	2
106	Microbial and Antimicrobial Resistance Profiles of Microbiota in Common Carps () from Aquacultured and Wild Fish Populations. <i>Animals</i> , 2021 , 11,	3.1	2
105	Determinants of economic motivations for food choice: insights for the understanding of consumer behaviour. <i>International Journal of Food Sciences and Nutrition</i> , 2021 , 1-13	3.7	5
104	Investigation of Immunomodulatory and Gut Microbiota-Altering Properties of Multicomponent Nutraceutical Prepared from Lactic Acid Bacteria, Bovine Colostrum, Apple Production By-Products and Essential Oils. <i>Foods</i> , 2021 , 10,	4.9	2
103	Integration of Ultrasound into the Development of Plant-Based Protein Hydrolysate and Its Bio-Stimulatory Effect for Growth of Wheat Grain Seedlings In Vivo. <i>Plants</i> , 2021 , 10,	4.5	2
102	The influence of combined extrusion and fermentation processes on the chemical and biosafety parameters of wheat bran. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111498	5.4	3
101	Green Synthesis of Silver Nanoparticles Using Extract of <i>Artemisia absinthium</i> L., <i>Humulus lupulus</i> L. and <i>Thymus vulgaris</i> L., Physico-Chemical Characterization, Antimicrobial and Antioxidant Activity. <i>Processes</i> , 2021 , 9, 1304	2.9	9
100	The expedient application of microbial fermentation after whole-wheat milling and fractionation to mitigate mycotoxins in wheat-based products. <i>LWT - Food Science and Technology</i> , 2021 , 137, 110440	5.4	6

99	A Comparison Study of the Caecum Microbial Profiles, Productivity and Production Quality of Broiler Chickens Fed Supplements Based on Medium Chain Fatty and Organic Acids. <i>Animals</i> , 2021 , 11,	3.1	8
98	Combination of Extrusion and Fermentation with and Strains for Improving the Safety Characteristics of Wheat Bran. <i>Toxins</i> , 2021 , 13,	4.9	5
97	The Evaluation of Dark Chocolate-Elicited Emotions and Their Relation with Physico Chemical Attributes of Chocolate. <i>Foods</i> , 2021 , 10,	4.9	2
96	Environmental Issues as Drivers for Food Choice: Study from a Multinational Framework. <i>Sustainability</i> , 2021 , 13, 2869	3.6	8
95	Supplement Based on Fermented Milk Permeate for Feeding Newborn Calves: Influence on Blood, Growth Performance, and Faecal Parameters, including Microbiota, Volatile Compounds, and Fatty and Organic Acid Profiles. <i>Animals</i> , 2021 , 11,	3.1	4
94	Nutraceutical Chewing Candy Formulations Based on Acetic, Alcoholic, and Lactofermented Apple Juice Products. <i>Foods</i> , 2021 , 10,	4.9	2
93	Characterization of Macro- and Microalgae Extracts Bioactive Compounds and Micro- and Macroelements Transition from Algae to Extract. <i>Foods</i> , 2021 , 10,	4.9	2
92	Influence of fermentation on the characteristics of Baltic Sea macroalgae, including microbial profile and trace element content. <i>Food Control</i> , 2021 , 129, 108235	6.2	4
91	Functionalization of soya press cake (okara) by ultrasonication for enhancement of submerged fermentation with <i>Lactobacillus paracasei</i> LUHS244 for wheat bread production. <i>LWT - Food Science and Technology</i> , 2021 , 152, 112337	5.4	4
90	Apple Fermented Products: An Overview of Technology, Properties and Health Effects. <i>Processes</i> , 2021 , 9, 223	2.9	13
89	Antimicrobial, Antioxidant, Sensory Properties, and Emotions Induced for the Consumers of Nutraceutical Beverages Developed from Technological Functionalised Food Industry By-Products. <i>Foods</i> , 2020 , 9,	4.9	5
88	PigsTFeed Fermentation Model with Antimicrobial Lactic Acid Bacteria Strains Combination by Changing Extruded Soya to Biomodified Local Feed Stock. <i>Animals</i> , 2020 , 10,	3.1	7
87	Acoustic-Based Screening Method for the Detection of Total Aflatoxin in Corn and Biological Detoxification in Bioethanol Production. <i>Frontiers in Microbiology</i> , 2020 , 11, 543	5.7	2
86	Challenges Associated with Byproducts Valorization-Comparison Study of Safety Parameters of Ultrasonicated and Fermented Plant-Based Byproducts. <i>Foods</i> , 2020 , 9,	4.9	8
85	Evaluation of the use of lactic acid bacteria and <i>Thymus vulgaris</i> essential oil on Suffolk and Ile de France lamb breed (<i>Musculus gluteus</i>) quality parameters. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 3463-3474	3.8	3
84	Study of the antibiotic residues in poultry meat in some of the EU countries and selection of the best compositions of lactic acid bacteria and essential oils against <i>Salmonella enterica</i> . <i>Poultry Science</i> , 2020 , 99, 4065-4076	3.9	10
83	Structural and functional characterisation of compositionally optimised rice bran and lingonberry dietary fibre-based gel-type product enriched with phytochemicals. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 3372-3380	3.8	1
82	Comparison studies of the chemical, physical, technological, and microbiological characteristics of the European roe deer, boar, red deer, and beaver hunted wild game meat. <i>Animal Science Journal</i> , 2020 , 91, e13346	1.8	6

81	Study about Food Choice Determinants According to Six Types of Conditioning Motivations in a Sample of 11,960 Participants. <i>Foods</i> , 2020 , 9,	4.9	10
80	Functionalisation of flaxseed proteins assisted by ultrasonication to produce coatings enriched with raspberries phytochemicals. <i>LWT - Food Science and Technology</i> , 2020 , 124, 109180	5.4	7
79	Separate and Synergic Effects of LUHSS245 and Arabinogalactan on the Antimicrobial Properties as Well as on the Fecal and Metabolic Profile of Newborn Calves. <i>Animals</i> , 2020 , 10,	3.1	4
78	Plants and Lactic Acid Bacteria Combination for New Antimicrobial and Antioxidant Properties Product Development in a Sustainable Manner. <i>Foods</i> , 2020 , 9,	4.9	13
77	The Eating Motivations Scale (EATMOT): Development and Validation by Means of Confirmatory Factor Analysis (CFA) and Structural Equation Modelling (SEM). <i>Zdravstveno Varstvo</i> , 2020 , 60, 4-9	1.3	3
76	A new delivery system based on apple pomace-pectin gels to encourage the viability of antimicrobial strains. <i>Food Science and Technology International</i> , 2020 , 26, 242-253	2.6	1
75	The Essential Oil and Hydrolats from Seeds with Magnesium Aluminometasilicate as Excipient: Antioxidant, Antibacterial, and Anti-inflammatory Activity. <i>Foods</i> , 2020 , 9,	4.9	19
74	Changes of bioactive compounds in barley industry by-products during submerged and solid state fermentation with antimicrobial strain LUHS29. <i>Food Science and Nutrition</i> , 2020 , 8, 340-350	3.2	14
73	Influence of sociodemographic factors on eating motivations - modelling through artificial neural networks (ANN). <i>International Journal of Food Sciences and Nutrition</i> , 2020 , 71, 614-627	3.7	2
72	Fermented, ultrasonicated, and dehydrated bovine colostrum: Changes in antimicrobial properties and immunoglobulin content. <i>Journal of Dairy Science</i> , 2020 , 103, 1315-1323	4	10
71	The Influence of Essential Oils on Gut Microbial Profiles in Pigs. <i>Animals</i> , 2020 , 10,	3.1	9
70	Influence of the Fermented Feed and Vaccination and Their Interaction on Parameters of Large White/Norwegian Landrace Piglets. <i>Animals</i> , 2020 , 10,	3.1	2
69	Antimicrobial Potential of Beverages Preparation Based on Fermented Milk Permeate and Berries/Vegetables. <i>Beverages</i> , 2020 , 6, 65	3.4	1
68	Combination of Antimicrobial Starters for Feed Fermentation: Influence on Piglet Feces Microbiota and Health and Growth Performance, Including Mycotoxin Biotransformation. <i>Frontiers in Veterinary Science</i> , 2020 , 7, 528990	3.1	5
67	Bioconversion of Milk Permeate with Selected Lactic Acid Bacteria Strains and Apple By-Products into Beverages with Antimicrobial Properties and Enriched with Galactooligosaccharides. <i>Microorganisms</i> , 2020 , 8,	4.9	20
66	Plant-based proteinaceous snacks: Effect of fermentation and ultrasonication on end-product characteristics. <i>Food Science and Nutrition</i> , 2020 , 8, 4746-4756	3.2	4
65	Technology and characterisation of whole hemp seed beverages prepared from ultrasonicated and fermented whole seed paste. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 406-419	3.8	10
64	Application of antifungal lactobacilli in combination with coatings based on apple processing by-products as a bio-preservative in wheat bread production. <i>Journal of Food Science and Technology</i> , 2019 , 56, 2989-3000	3.3	7

63	Factors Affecting Consumer Food Preferences: Food Taste and Depression-Based Evoked Emotional Expressions with the Use of Face Reading Technology. <i>BioMed Research International</i> , 2019 , 2019, 2097415	3	23
62	Improvement of the antimicrobial activity of lactic acid bacteria in combination with berries/fruits and dairy industry by-products. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 3992-4002	4.3	30
61	Development of a Rapid Method for the Determination of Phenolic Antioxidants in Dark Chocolate Using Ultra Performance Liquid Chromatography Coupled to Orbitrap Mass Spectrometry. <i>Journal of Chromatographic Science</i> , 2019 , 57, 434-442	1.4	2
60	Perspectives of lupine wholemeal protein and protein isolates biodegradation. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1989-2001	3.8	2
59	The Safety, Technological, Nutritional, and Sensory Challenges Associated With Lacto-Fermentation of Meat and Meat Products by Using Pure Lactic Acid Bacteria Strains and Plant-Lactic Acid Bacteria Bioproducts. <i>Frontiers in Microbiology</i> , 2019 , 10, 1036	5.7	11
58	Lactic Acid Bacteria Isolation from Spontaneous Sourdough and Their Characterization Including Antimicrobial and Antifungal Properties Evaluation. <i>Microorganisms</i> , 2019 , 8,	4.9	61
57	Influence of microbial and chemical contaminants on the yield and quality of ethanol from wheat grains. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 2348-2355	4.3	3
56	A Comparison Study on the Production and Recovery of Lactic Acid by Fermenting Dairy By-Products with <i>P. acidilactici</i> and <i>Lb. delbrückii</i> spp. <i>bulgaricus</i> . <i>Waste and Biomass Valorization</i> , 2019 , 10, 1519-1528	3.2	4
55	Polycyclic aromatic hydrocarbons in traditionally smoked meat products from the Baltic states. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2018 , 11, 138-145	3.3	16
54	Modulation of the nutritional value of lupine wholemeal and protein isolates using submerged and solid-state fermentation with <i>Pediococcus pentosaceus</i> strains. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 1896-1905	3.8	5
53	A concept of mould spoilage prevention and acrylamide reduction in wheat bread: Application of lactobacilli in combination with a cranberry coating. <i>Food Control</i> , 2018 , 91, 284-293	6.2	23
52	Development and characterization of the gummy supplements, enriched with probiotics and prebiotics. <i>CYTA - Journal of Food</i> , 2018 , 16, 580-587	2.3	10
51	High occurrence rates of enrofloxacin and ciprofloxacin residues in retail poultry meat revealed by an ultra-sensitive mass-spectrometric method, and antimicrobial resistance to fluoroquinolones in <i>Campylobacter</i> spp. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018 , 35, 1107-1115	3.2	5
50	Composition and antimicrobial resistance profile of Gram-negative microbiota prevalent in aquacultured fish. <i>Journal of Food Safety</i> , 2018 , 38, e12447	2	12
49	<i>Lupinus angustifolius</i> L. lactofermentation and protein isolation: effects on phenolic compounds and genistein, antioxidant properties, trypsin inhibitor activity, and protein digestibility. <i>European Food Research and Technology</i> , 2018 , 244, 1521-1531	3.4	6
48	Application of hydrolases and probiotic <i>Pediococcus acidilactici</i> BaltBio01 strain for cereal by-products conversion to bioproduct for food/feed. <i>International Journal of Food Sciences and Nutrition</i> , 2018 , 69, 165-175	3.7	15
47	Comparative study of ciabatta crust crispness through acoustic and mechanical methods: Effects of wheat malt and protease on dough rheology and crust crispness retention during storage. <i>LWT - Food Science and Technology</i> , 2018 , 89, 110-116	5.4	11
46	Antifungal activity of lactic acid bacteria and their application for <i>Fusarium</i> mycotoxin reduction in malting wheat grains. <i>LWT - Food Science and Technology</i> , 2018 , 89, 307-314	5.4	46

45	A potential of brown rice polish as a substrate for the lactic acid and bioactive compounds production by the lactic acid bacteria newly isolated from cereal-based fermented products. <i>LWT - Food Science and Technology</i> , 2018 , 97, 323-331	5.4	10
44	Sea Buckthorn (<i>Hippophae rhamnoides</i> L.) and Quince (<i>Cydonia oblonga</i> L.) Juices and Their By-Products as Ingredients Showing Antimicrobial and Antioxidant Properties for Chewing Candy: Nutraceutical Formulations. <i>Journal of Food Quality</i> , 2018 , 2018, 1-8	2.7	4
43	Effects of emotional responses to certain foods on the prediction of consumer acceptance. <i>Food Research International</i> , 2018 , 112, 361-368	7	16
42	Nutraceuticals in gummy candies form prepared from lacto-fermented lupine protein concentrates, as high-quality protein source, incorporated with Citrus paradise L. essential oil and xylitol. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 2015-2025	3.8	3
41	Development of antimicrobial gummy candies with addition of bovine colostrum, essential oils and probiotics. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 1227-1235	3.8	22
40	The Perspectives Associated With the Computer-Based Diagnostic Method of Depressive Disorder. <i>Frontiers in Psychiatry</i> , 2018 , 9, 687	5	1
39	Agar-immobilized basil-lactic acid bacteria bioproducts as goat milk taste-masking agents and natural preservatives for the production of unripened goat cheese. <i>Journal of Dairy Science</i> , 2018 , 101, 10866-10876	4	4
38	The effects of ultrasonication, fermentation with <i>Lactobacillus</i> sp., and dehydration on the chemical composition and microbial contamination of bovine colostrum. <i>Journal of Dairy Science</i> , 2018 , 101, 6787-6798	4	15
37	The Influence of Scalded Flour, Fermentation, and Plants Belonging to Lamiaceae Family on the Wheat Bread Quality and Acrylamide Content. <i>Journal of Food Science</i> , 2018 , 83, 1560-1568	3.4	8
36	The contribution of <i>P. acidilactici</i> , <i>L. plantarum</i> , and <i>L. curvatus</i> starters and L-(+)-lactic acid to the acrylamide content and quality parameters of mixed rye - Wheat bread. <i>LWT - Food Science and Technology</i> , 2017 , 80, 43-50	5.4	28
35	Parameters of rye, wheat, barley, and oat sourdoughs fermented with <i>Lactobacillus plantarum</i> LUHS135 that influence the quality of mixed rye-wheat bread, including acrylamide formation. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 1473-1482	3.8	13
34	Application of <i>Pediococcus acidilactici</i> LUHS29 immobilized in apple pomace matrix for high value wheat-barley sourdough bread. <i>LWT - Food Science and Technology</i> , 2017 , 83, 157-164	5.4	14
33	Lactic Acid Bacteria Combinations for Wheat Sourdough Preparation and Their Influence on Wheat Bread Quality and Acrylamide Formation. <i>Journal of Food Science</i> , 2017 , 82, 2371-2378	3.4	23
32	Evaluation of the potential of utilizing lactic acid bacteria and dairy wastewaters for methane production. <i>Energy Exploration and Exploitation</i> , 2017 , 35, 388-402	2.1	8
31	The influence of lactic acid fermentation on functional properties of narrow-leaved lupine protein as functional additive for higher value wheat bread. <i>LWT - Food Science and Technology</i> , 2017 , 75, 180-186	5.4	22
30	Applicability of <i>Pediococcus</i> strains for fermentation of cereal bran and its influence on the milk yield of dairy cattle. <i>Zemdirbyste</i> , 2017 , 104, 63-70	1.1	2
29	The effect of <i>Pediococcus acidilactici</i> and <i>Lactobacillus sakei</i> on biogenic amines formation and free amino acid profile in different lupin during fermentation. <i>LWT - Food Science and Technology</i> , 2016 , 74, 40-47	5.4	12
28	Changes in the free amino acids and the biogenic amine contents during lactic acid fermentation of different lupin species. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 2049-2056	3.8	7

27	Bioconversion of agro-industrial by-products to lactic acid using <i>Lactobacillus sakei</i> and two <i>Pediococcus</i> spp. strains. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 2682-2691	3.8	8
26	Influence of lactic acid bacteria fermented <i>Helianthus tuberosus</i> L. and <i>Lupinus luteus</i> on quality of milk products. <i>CYTA - Journal of Food</i> , 2016 , 1-7	2.3	2
25	Effect of natural marinade based on lactic acid bacteria on pork meat quality parameters and biogenic amine contents. <i>LWT - Food Science and Technology</i> , 2016 , 69, 319-326	5.4	24
24	Non-Alcoholic Beverages from Fermented Cereals with Increased Oligosaccharide Content. <i>Food Technology and Biotechnology</i> , 2016 , 54, 36-44	2.1	14
23	Efficacy of Ozonation Treatments of Smoked Fish for Reducing Its Benzo[a]pyrene Concentration and Toxicity. <i>Journal of Food Protection</i> , 2016 , 79, 2167-2173	2.5	3
22	Potential of an Exploitation of Acid-Tolerant Antimicrobial Microorganisms Evolving Enzyme Systems for the Utilization of Dairy By-products and Lignocellulosic Biomass to Lactic Acid. <i>Frontiers in Bioengineering and Biotechnology</i> , 2016 , 4, 92	5.8	0
21	The Nutritional and Safety Challenges Associated with Lupin Lacto-Fermentation. <i>Frontiers in Plant Science</i> , 2016 , 7, 951	6.2	8
20	Amino acids profile and antioxidant activity of different seeds after solid state and submerged fermentations. <i>Journal of Food Science and Technology</i> , 2016 , 53, 4141-4148	3.3	10
19	Application of acid tolerant <i>Pediococcus</i> strains for increasing the sustainability of lactic acid production from cheese whey. <i>LWT - Food Science and Technology</i> , 2016 , 72, 399-406	5.4	25
18	Influence of the addition of <i>Helianthus tuberosus</i> L. fermented with different lactobacilli on acrylamide content in biscuits. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 431-439	3.8	7
17	Phytase activity of lactic acid bacteria and their impact on the solubility of minerals from wholemeal wheat bread. <i>International Journal of Food Sciences and Nutrition</i> , 2015 , 66, 736-42	3.7	23
16	Solid state fermentation with lactic acid bacteria to improve the nutritional quality of lupin and soya bean. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 1336-42	4.3	50
15	Green metrics for sustainability of biobased lactic acid from starchy biomass vs chemical synthesis. <i>Catalysis Today</i> , 2015 , 239, 11-16	5.3	45
14	Safety and quality parameters of ready-to-cook minced pork meat products supplemented with <i>Helianthus tuberosus</i> L. tubers fermented by BLIS producing lactic acid bacteria. <i>Journal of Food Science and Technology</i> , 2015 , 52, 4306-14	3.3	10
13	Pork meat products functional value and safety parameters improving by using lactic acid fermentation of savory plants. <i>Journal of Food Science and Technology</i> , 2015 , 52, 7143-7152	3.3	5
12	The relationship between wheat baking properties, specific high molecular weight glutenin components and characteristics of varieties. <i>Zemdirbyste</i> , 2015 , 102, 229-238	1.1	4
11	The Use of Tomato Powder Fermented with and for the Ready-to-Cook Minced Meat Quality Improvement. <i>Food Technology and Biotechnology</i> , 2015 , 53, 163-170	2.1	6
10	Combined fermentation for increasing efficiency of bioethanol production from <i>Fusarium</i> sp. contaminated barley biomass. <i>Catalysis Today</i> , 2014 , 223, 108-114	5.3	10

9	Influence of the addition of lupin sourdough with different lactobacilli on dough properties and bread quality. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 2613-2620	3.8	14
8	Effect of fermented <i>Helianthus tuberosus</i> L. tubers on acrylamide formation and quality properties of wheat bread. <i>LWT - Food Science and Technology</i> , 2013 , 54, 414-420	5.4	12
7	Study on the reduction of acrylamide in mixed rye bread by fermentation with bacteriocin-like inhibitory substances producing lactic acid bacteria in combination with <i>Aspergillus niger</i> glucoamylase. <i>Food Control</i> , 2013 , 30, 35-40	6.2	51
6	Antimicrobial activity of lactic acid bacteria against pathogenic and spoilage microorganism isolated from food and their control in wheat bread. <i>Food Control</i> , 2013 , 31, 539-545	6.2	164
5	Effect of lactic acid fermentation of lupine wholemeal on acrylamide content and quality characteristics of wheat-lupine bread. <i>International Journal of Food Sciences and Nutrition</i> , 2013 , 64, 890-897	3.7	32
4	Nutritional quality of fermented defatted soya and flaxseed flours and their effect on texture and sensory characteristics of wheat sourdough bread. <i>International Journal of Food Sciences and Nutrition</i> , 2012 , 63, 722-9	3.7	11
3	Nutritional and quality aspects of wheat sourdough bread using <i>L. luteus</i> and <i>L. angustifolius</i> flours fermented by <i>Pediococcus acidilactici</i> . <i>International Journal of Food Science and Technology</i> , 2011 , 46, 1724-1733	3.8	29
2	A comparative study on the structural and functional properties of water-soluble and alkali-soluble dietary fibres from rice bran after hot-water, ultrasound, cellulase hydrolysis, and combined pre-treatments. <i>International Journal of Food Science and Technology</i> ,	3.8	1
1	Functionalisation of rice bran assisted by ultrasonication and fermentation for the production of rice bran-lingonberry pulp-based probiotic nutraceutical. <i>International Journal of Food Science and Technology</i> ,	3.8	1