

Elaine Sopiwnyk

List of Publications by Year in descending order

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1039880

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docs citations

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226
citing authors

#	ARTICLE	IF	CITATIONS
1	Impacts of short-term germination on the chemical compositions, technological characteristics and nutritional quality of yellow pea and faba bean flours. <i>Food Research International</i> , 2019, 122, 263-272.	2.9	107
2	Influence of particle size on flour and baking properties of yellow pea, navy bean, and red lentil flours. <i>Cereal Chemistry</i> , 2019, 96, 655-667.	1.1	59
3	Effect of roasting as a premilling treatment on the functional and bread baking properties of whole yellow pea flour. <i>Cereal Chemistry</i> , 2020, 97, 183-195.	1.1	24
4	Sensory and Physical Characteristics of Pan Bread Fortified with Thermally Treated Split Yellow Pea (<i>Pisum sativum</i> L.) Flour. <i>Journal of Food Science</i> , 2019, 84, 3735-3745.	1.5	15
5	Effect of premilling treatments on the functional and bread baking properties of whole yellow pea flour using micronization and pregermination. <i>Cereal Chemistry</i> , 2019, 96, 895-907.	1.1	13
6	Effect of adding fermented split yellow pea flour as a partial replacement of wheat flour in bread. , 2019, 1, e2.		13
7	Effect of dry and steam heating on the functional and bread baking properties of yellow pea and navy bean flours. <i>Cereal Chemistry</i> , 2019, 96, 1079-1092.	1.1	12
8	Flour and bread making properties of whole and split yellow peas treated with dry and steam heat used as premilling treatment. <i>Cereal Chemistry</i> , 2020, 97, 1290-1302.	1.1	12
9	Free asparagine concentrations in Canadian hard red spring wheat cultivars. <i>Canadian Journal of Plant Science</i> , 2019, 99, 338-347.	0.3	11
10	Properties and bread baking performance of wheat flour composited with germinated pulse flours. <i>Cereal Chemistry</i> , 2020, 97, 459-471.	1.1	10
11	Influence of premilling thermal treatments of yellow peas, navy beans, and fava beans on the flavor and end product quality of tortillas and pitas. <i>Cereal Chemistry</i> , 2021, 98, 802-813.	1.1	10
12	Association of asparagine concentration in wheat with cultivar, location, fertilizer, and their interaction. <i>Food Chemistry</i> , 2021, 344, 128630.	4.2	8
13	Effect of Revtech thermal processing on volatile organic compounds and chemical characteristics of split yellow pea (<i>Pisum sativum</i> L.) flour. <i>Journal of Food Science</i> , 2021, 86, 4330-4353.	1.5	8
14	Physicochemical, nutritional and functional properties of chickpea (<i>Cicer arietinum</i>) and navy bean (<i>Phaseolus vulgaris</i>) flours from different mills. <i>European Food Research and Technology</i> , 0, , 1.	1.6	5
15	Application of low-intensity ultrasound as a rapid, cost-effective tool to wheat screening: Discrimination of Canadian varieties at 10 MHz. <i>Journal of Cereal Science</i> , 2019, 88, 9-15.	1.8	3
16	Impact of milling on the functional and physicochemical properties of green lentil and yellow pea flours. <i>Cereal Chemistry</i> , 2022, 99, 218-229.	1.1	3
17	Effect of particle size, flour:water ratio and type of pulse on the physicochemical and functional properties of wet protein extraction. <i>Cereal Chemistry</i> , 2022, 99, 1049-1062.	1.1	2
18	Influence of genotype and environment on the flour and bread baking properties of peas and lentils. <i>Cereal Chemistry</i> , 0, , .	1.1	1