Elaine Sopiwnyk

List of Publications by Year
in descending order

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18 papers	316 citations	1039880 9 h-index	996849 15 g-index
18 all docs	18 docs citations	18 times ranked	226 citing authors

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