

Pedro A Caballero

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

1,958
citations

361045

20
h-index

500791

28
g-index

28
all docs

28
docs citations

28
times ranked

1661
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of dietary fibre on dough rheology and bread quality. <i>European Food Research and Technology</i> , 2003, 216, 51-56.	1.6	311
2	Functionality of different hydrocolloids on the quality and shelf-life of yellow layer cakes. <i>Food Hydrocolloids</i> , 2007, 21, 167-173.	5.6	289
3	Improvement of dough rheology, bread quality and bread shelf-life by enzymes combination. <i>Journal of Food Engineering</i> , 2007, 81, 42-53.	2.7	184
4	Effects of polyols and nondigestible oligosaccharides on the quality of sugar-free sponge cakes. <i>Food Chemistry</i> , 2005, 90, 549-555.	4.2	159
5	Glucose oxidase effect on dough rheology and bread quality: A study from macroscopic to molecular level. <i>Food Chemistry</i> , 2006, 99, 408-415.	4.2	135
6	Effect of fibre size on the quality of fibre-enriched layer cakes. <i>LWT - Food Science and Technology</i> , 2010, 43, 33-38.	2.5	133
7	Rheological study of layer cake batters made with soybean protein isolate and different starch sources. <i>Journal of Food Engineering</i> , 2011, 102, 272-277.	2.7	106
8	Functionality of different emulsifiers on the performance of breadmaking and wheat bread quality. <i>European Food Research and Technology</i> , 2004, 219, 145-150.	1.6	97
9	Influence of maize flour particle size on gluten-free breadmaking. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 924-932.	1.7	78
10	Staling of frozen partly and fully baked breads. Study of the combined effect of amylopectin recrystallization and water content on bread firmness. <i>Journal of Cereal Science</i> , 2011, 53, 97-103.	1.8	54
11	Bread quality and dough rheology of enzyme-supplemented wheat flour. <i>European Food Research and Technology</i> , 2007, 224, 525-534.	1.6	52
12	Effect of microbial transglutaminase on the rheological and thermal properties of insect damaged wheat flour. <i>Journal of Cereal Science</i> , 2005, 42, 93-100.	1.8	50
13	Improvement of Quality of Gluten-free Layer Cakes. <i>Food Science and Technology International</i> , 2009, 15, 193-202.	1.1	38
14	Effect of fermentation conditions on bread staling kinetics. <i>European Food Research and Technology</i> , 2008, 226, 1379-1387.	1.6	37
15	Microbial Transglutaminase as a Tool to Restore the Functionality of Gluten from Insect-Damaged Wheat. <i>Cereal Chemistry</i> , 2005, 82, 425-430.	1.1	33
16	Adequacy of wholegrain non-wheat flours for layer cake elaboration. <i>LWT - Food Science and Technology</i> , 2010, 43, 507-513.	2.5	33
17	Effect of Nut Paste Enrichment on Wheat Dough Rheology and Bread Volume. <i>Food Science and Technology International</i> , 2008, 14, 57-65.	1.1	28
18	Effect of the milling process on quality characteristics of rye flour. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 470-476.	1.7	24

#	ARTICLE	IF	CITATIONS
19	A better control of beer properties by predicting acidity of hop iso- α -acids. Trends in Food Science and Technology, 2006, 17, 373-377.	7.8	23
20	High insoluble fibre content increases <i>in vitro</i> starch digestibility in partially baked breads. International Journal of Food Sciences and Nutrition, 2012, 63, 971-977.	1.3	22
21	Application of Autoclave Treatment for Development of a Natural Wheat Bran Antioxidant Ingredient. Foods, 2020, 9, 781.	1.9	20
22	Effect of Nut Paste Enrichment on Physical Characteristics and Consumer Acceptability of Bread. Food Science and Technology International, 2008, 14, 259-269.	1.1	19
23	Evolution of bread-making quality of Spanish bread-wheat genotypes. Spanish Journal of Agricultural Research, 2009, 7, 585.	0.3	10
24	Impact of yeast and fungi (1,3,6)- β -glucan concentrates on viscoelastic behavior and bread making performance of gluten-free rice-based doughs. Food Hydrocolloids, 2018, 79, 382-390.	5.6	9
25	Development of a gluten-free whole grain flour by combining soaking and high hydrostatic pressure treatments for enhancing functional, nutritional and bioactive properties. Journal of Cereal Science, 2022, 105, 103458.	1.8	9
26	Aspects of 2-acetyl-1,3-cyclopentanedione as a chromium(iii) chelating agent: nutritional implications. International Journal of Food Science and Technology, 2003, 38, 63-71.	1.3	2
27	CORRELATION OF COMPLEXATION RATE CONSTANTS OF 1:1 IRON CHELATES WITH LIGAND DISSOCIATION CONSTANTS. FOOD CONSIDERATIONS. Journal of Food Biochemistry, 2003, 27, 321-332.	1.2	2
28	2-Acetyl-1,3-cyclopentanedione-oxovanadium(IV) complexes. Acidity and implications for gastrointestinal absorption. Food and Chemical Toxicology, 2007, 45, 322-327.	1.8	1