Pedro A Caballero

List of Publications by Year
in descending order

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	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
2	Application of Autoclave Treatment for Development of a Natural Wheat Bran Antioxidant Ingredient. Foods, 2020, 9, 781.	1.9	20
3	Impact of yeast and fungi (1â€¯â†’â€¯3)(1â€¯â†’â€¯6)-Î²-glucan concentrates on viscoelastic behavior and bread making performance of gluten-free rice-based doughs. Food Hydrocolloids, 2018, 79, 382-390.	5.6	9
4	Influence of maize flour particle size on glutenâ€free breadmaking. Journal of the Science of Food and Agriculture, 2013, 93, 924-932.	1.7	78
5	High insoluble fibre content increasesin vitrostarch digestibility in partially baked breads. International Journal of Food Sciences and Nutrition, 2012, 63, 971-977.	1.3	22
6	Staling of frozen partly and fully baked breads. Study of the combined effect of amylopectin recrystallization and water content on bread firmness. Journal of Cereal Science, 2011, 53, 97-103.	1.8	54
7	Rheological study of layer cake batters made with soybean protein isolate and different starch sources. Journal of Food Engineering, 2011, 102, 272-277.	2.7	106
8	Effect of fibre size on the quality of fibre-enriched layer cakes. LWT - Food Science and Technology, 2010, 43, 33-38.	2.5	133
9	Adequacy of wholegrain non-wheat flours for layer cake elaboration. LWT - Food Science and Technology, 2010, 43, 507-513.	2.5	33
10	Effect of the milling process on quality characteristics of rye flour. Journal of the Science of Food and Agriculture, 2009, 89, 470-476.	1.7	24
11	Improvement of Quality of Gluten-free Layer Cakes. Food Science and Technology International, 2009, 15, 193-202.	1.1	38
12	Evolution of bread-making quality of Spanish bread-wheat genotypes. Spanish Journal of Agricultural Research, 2009, 7, 585.	0.3	10
13	Effect of fermentation conditions on bread staling kinetics. European Food Research and Technology, 2008, 226, 1379-1387.	1.6	37
14	Effect of Nut Paste Enrichment on Wheat Dough Rheology and Bread Volume. Food Science and Technology International, 2008, 14, 57-65.	1.1	28
15	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
16	2-Acetyl-1,3-cyclopentanedioneâ€“oxovanadium(IV) complexes. Acidity and implications for gastrointestinal absorption. Food and Chemical Toxicology, 2007, 45, 322-327.	1.8	1
17	Functionality of different hydrocolloids on the quality and shelf-life of yellow layer cakes. Food Hydrocolloids, 2007, 21, 167-173.	5.6	289
18	Improvement of dough rheology, bread quality and bread shelf-life by enzymes combination. Journal of Food Engineering, 2007, 81, 42-53.	2.7	184

#	Article	IF	Citations
19	Bread quality and dough rheology of enzyme-supplemented wheat flour. European Food Research and Technology, 2007, 224, 525-534.	1.6	52
20	A better control of beer properties by predicting acidity of hop iso-Î±-acids. Trends in Food Science and Technology, 2006, 17, 373-377.	7.8	23
21	Glucose oxidase effect on dough rheology and bread quality: A study from macroscopic to molecular level. Food Chemistry, 2006, 99, 408-415.	4.2	135
22	Effects of polyols and nondigestible oligosaccharides on the quality of sugar-free sponge cakes. Food Chemistry, 2005, 90, 549-555.	4.2	159
23	Effect of microbial transglutaminase on the rheological and thermal properties of insect damaged wheat flour. Journal of Cereal Science, 2005, 42, 93-100.	1.8	50
24	Microbial Transglutaminase as a Tool to Restore the Functionality of Gluten from Insect-Damaged Wheat. Cereal Chemistry, 2005, 82, 425-430.	1.1	33
25	Functionality of different emulsifiers on the performance of breadmaking and wheat bread quality. European Food Research and Technology, 2004, 219, 145-150.	1.6	97
26	Effect of dietary fibre on dough rheology and bread quality. European Food Research and Technology, 2003, 216, 51-56.	1.6	311
27	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
28	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