

Manuel Gomez

List of Publications by Citations

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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.

167
papers

5,249
citations

39
h-index

64
g-index

177
ext. papers

6,257
ext. citations

5.6
avg, IF

6.39
L-index

#	Paper	IF	Citations
167	Functionality of different hydrocolloids on the quality and shelf-life of yellow layer cakes. <i>Food Hydrocolloids</i> , 2007 , 21, 167-173	10.6	231
166	Effect of dietary fibre on dough rheology and bread quality. <i>European Food Research and Technology</i> , 2003 , 216, 51-56	3.4	227
165	Wheat bread aroma compounds in crumb and crust: A review. <i>Food Research International</i> , 2015 , 75, 200-215		188
164	Studies on cake quality made of wheat-chickpea flour blends. <i>LWT - Food Science and Technology</i> , 2008 , 41, 1701-1709	5.4	186
163	Improvement of dough rheology, bread quality and bread shelf-life by enzymes combination. <i>Journal of Food Engineering</i> , 2007 , 81, 42-53	6	152
162	Effects of polyols and nondigestible oligosaccharides on the quality of sugar-free sponge cakes. <i>Food Chemistry</i> , 2005 , 90, 549-555	8.5	135
161	Effect of water content and flour particle size on gluten-free bread quality and digestibility. <i>Food Chemistry</i> , 2014 , 151, 526-31	8.5	122
160	Particle size distribution of rice flour affecting the starch enzymatic hydrolysis and hydration properties. <i>Carbohydrate Polymers</i> , 2013 , 98, 421-7	10.3	121
159	Glucose oxidase effect on dough rheology and bread quality: A study from macroscopic to molecular level. <i>Food Chemistry</i> , 2006 , 99, 408-415	8.5	120
158	Effect of different fibers on batter and gluten-free layer cake properties. <i>LWT - Food Science and Technology</i> , 2012 , 48, 209-214	5.4	115
157	Effect of fibre size on the quality of fibre-enriched layer cakes. <i>LWT - Food Science and Technology</i> , 2010 , 43, 33-38	5.4	105
156	Impact of Legume Flours on Quality and In Vitro Digestibility of Starch and Protein from Gluten-Free Cakes. <i>Food and Bioprocess Technology</i> , 2012 , 5, 3142-3150	5.1	102
155	Effect of extruded wheat bran on dough rheology and bread quality. <i>LWT - Food Science and Technology</i> , 2011 , 44, 2231-2237	5.4	101
154	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	6	85
153	Functionality of different emulsifiers on the performance of breadmaking and wheat bread quality. <i>European Food Research and Technology</i> , 2004 , 219, 145-150	3.4	84
152	Rheological and microstructural evolution of the most common gluten-free flours and starches during bread fermentation and baking. <i>Journal of Food Engineering</i> , 2017 , 197, 78-86	6	80
151	Influence of flour particle size on quality of gluten-free rice bread. <i>LWT - Food Science and Technology</i> , 2013 , 54, 199-206	5.4	76

150	Effect of Different Extrusion Treatments and Particle Size Distribution on the Physicochemical Properties of Rice Flour. <i>Food and Bioprocess Technology</i> , 2014 , 7, 2657-2665	5.1	71
149	Optimisation of rheological properties of gluten-free doughs with HPMC, psyllium and different levels of water. <i>Journal of Cereal Science</i> , 2015 , 61, 8-15	3.8	68
148	Fruit and vegetable by-products as novel ingredients to improve the nutritional quality of baked goods. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 2119-2135	11.5	67
147	Gluten-Free Breads: The Gap Between Research and Commercial Reality. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 690-702	16.4	65
146	Effect of different microstructural features of soluble and insoluble fibres on gluten-free dough rheology and bread-making. <i>Journal of Food Engineering</i> , 2014 , 142, 49-56	6	65
145	Frozen Dough and Partially Baked Bread: An Update. <i>Food Reviews International</i> , 2007 , 23, 303-319	5.5	65
144	Influence of maize flour particle size on gluten-free breadmaking. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 924-32	4.3	59
143	Assessing rice flour-starch-protein mixtures to produce gluten free sugar-snap cookies. <i>LWT - Food Science and Technology</i> , 2016 , 67, 127-132	5.4	55
142	Effect of flour properties on the quality characteristics of gluten free sugar-snap cookies. <i>LWT - Food Science and Technology</i> , 2015 , 64, 264-269	5.4	54
141	Mechanically fractionated flour isolated from green bananas (<i>M. cavendishii</i> var. <i>nanica</i>) as a tool to increase the dietary fiber and phytochemical bioactivity of layer and sponge cakes. <i>Food Chemistry</i> , 2017 , 219, 240-248	8.5	54
140	Modification of wheat flour functionality and digestibility through different extrusion conditions. <i>Journal of Food Engineering</i> , 2014 , 143, 74-79	6	53
139	Studies of the quality of cakes made with wheat-lentil composite flours. <i>LWT - Food Science and Technology</i> , 2012 , 49, 48-54	5.4	51
138	Mixture design of rice flour, maize starch and wheat starch for optimization of gluten free bread quality. <i>Journal of Food Science and Technology</i> , 2015 , 52, 6323-33	3.3	48
137	Influence of Flour Particle Size on Quality of Gluten-Free Rice Cakes. <i>Food and Bioprocess Technology</i> , 2013 , 6, 2280-2288	5.1	48
136	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	3.8	45
135	Effect of the addition of extruded wheat flours on dough rheology and bread quality. <i>Journal of Cereal Science</i> , 2013 , 57, 424-429	3.8	44
134	MODELING OF TEXTURE EVOLUTION OF CAKES DURING STORAGE. <i>Journal of Texture Studies</i> , 2010 , 41, 17-33	3.6	44
133	Bread quality and dough rheology of enzyme-supplemented wheat flour. <i>European Food Research and Technology</i> , 2007 , 224, 525-534	3.4	41

132	Characterization of cake batters by ultrasound measurements. <i>Journal of Food Engineering</i> , 2008 , 89, 408-413	6	41
131	Influence of the Addition of Extruded Flours on Rice Bread Quality. <i>Journal of Food Quality</i> , 2014 , 37, 83-94	2.7	40
130	Biophysical features of cereal endosperm that decrease starch digestibility. <i>Carbohydrate Polymers</i> , 2017 , 165, 180-188	10.3	39
129	Implications of hydration depletion in the in vitro starch digestibility of white bread crumb and crust. <i>Food Chemistry</i> , 2018 , 239, 295-303	8.5	39
128	Effect of Extruded Wheat Germ on Dough Rheology and Bread Quality. <i>Food and Bioprocess Technology</i> , 2012 , 5, 2409-2418	5.1	38
127	Effect of Chia (<i>Salvia hispanica</i> L.) Addition on the Quality of Gluten-Free Bread. <i>Journal of Food Quality</i> , 2014 , 37, 309-317	2.7	37
126	Addition of pin-milled pea flour and air-classified fractions in layer and sponge cakes. <i>LWT - Food Science and Technology</i> , 2012 , 46, 142-147	5.4	37
125	Properties of whole grain wheat flour and performance in bakery products as a function of particle size. <i>Journal of Cereal Science</i> , 2017 , 75, 269-277	3.8	36
124	Banana starch and molecular shear fragmentation dramatically increase structurally driven slowly digestible starch in fully gelatinized bread crumb. <i>Food Chemistry</i> , 2019 , 274, 664-671	8.5	36
123	Effect of pre-hydration of chia (<i>Salvia hispanica</i> L.), seeds and flour on the quality of wheat flour breads. <i>LWT - Food Science and Technology</i> , 2015 , 61, 401-406	5.4	34
122	Particle size distribution of soy flour affecting the quality of enriched gluten-free cakes. <i>LWT - Food Science and Technology</i> , 2016 , 66, 179-185	5.4	33
121	Manufacturing the ultimate green banana flour: Impact of drying and extrusion on phenolic profile and starch bioaccessibility. <i>Food Chemistry</i> , 2019 , 297, 124990	8.5	33
120	Texture Development in Gluten-Free Breads: Effect of Different Enzymes and Extruded Flour. <i>Journal of Texture Studies</i> , 2013 , 44, 480-489	3.6	33
119	Assessing of the potential of extruded flour paste as fat replacer in O/W emulsion: A rheological and microstructural study. <i>Food Research International</i> , 2015 , 74, 72-79	7	33
118	Changing flour functionality through physical treatments for the production of gluten-free baking goods. <i>Journal of Cereal Science</i> , 2016 , 67, 68-74	3.8	32
117	Specific ratio of A-to B-type wheat starch granules improves the quality of gluten-free breads: Optimizing dough viscosity and pickering stabilization. <i>Food Hydrocolloids</i> , 2018 , 82, 510-518	10.6	32
116	Effect of fermentation conditions on bread staling kinetics. <i>European Food Research and Technology</i> , 2008 , 226, 1379-1387	3.4	32
115	Adequacy of wholegrain non-wheat flours for layer cake elaboration. <i>LWT - Food Science and Technology</i> , 2010 , 43, 507-513	5.4	30

114	Effect of Ozone Treatment and Storage Temperature on Physicochemical Properties of Mushrooms (<i>Agaricus bisporus</i>). <i>Food Science and Technology International</i> , 2001 , 7, 251-258	2.6	30
113	Improvement of Quality of Gluten-free Layer Cakes. <i>Food Science and Technology International</i> , 2009 , 15, 193-202	2.6	29
112	Effect of rice, pea, egg white and whey proteins on crust quality of rice flour-corn starch based gluten-free breads. <i>Journal of Cereal Science</i> , 2019 , 86, 92-101	3.8	28
111	Effect of using Erythritol as a Sucrose Replacer in Making Spanish Muffins Incorporating Xanthan Gum. <i>Food and Bioprocess Technology</i> , 2012 , 5, 3203-3216	5.1	28
110	Effect of oil and shortening in rice bread quality: Relationship between dough rheology and quality characteristics. <i>Journal of Texture Studies</i> , 2017 , 48, 597-606	3.6	27
109	Influence of Mixing on Quality of Gluten-Free Bread. <i>Journal of Food Quality</i> , 2013 , 36, 139-145	2.7	27
108	Microbial Transglutaminase as a Tool to Restore the Functionality of Gluten from Insect-Damaged Wheat. <i>Cereal Chemistry</i> , 2005 , 82, 425-430	2.4	27
107	Understanding whole-wheat flour and its effect in breads: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 3241-3265	16.4	27
106	Quantification of sugars in wheat flours with an HPAEC-PAD method. <i>Food Chemistry</i> , 2015 , 173, 674-818.5	8.5	26
105	Use of wheat, triticale and rye flours in layer cake production. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 697-706	3.8	26
104	Effect of batter freezing conditions and resting time on cake quality. <i>LWT - Food Science and Technology</i> , 2011 , 44, 911-916	5.4	25
103	Influence of protein source on the characteristics of gluten-free layer cakes. <i>LWT - Food Science and Technology</i> , 2018 , 94, 50-56	5.4	24
102	Evolution of volatile compounds in gluten-free bread: From dough to crumb. <i>Food Chemistry</i> , 2017 , 227, 179-186	8.5	23
101	Effect of the addition of soluble (nutriose, inulin and polydextrose) and insoluble (bamboo, potato and pea) fibres on the quality of sugar-snap cookies. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 129-136	3.8	23
100	Assessing Influence of Protein Source on Characteristics of Gluten-Free Breads Optimising their Hydration Level. <i>Food and Bioprocess Technology</i> , 2018 , 11, 1686-1694	5.1	23
99	Nutritional and physical characterization of sugar-snap cookies: effect of banana starch in native and molten states. <i>Food and Function</i> , 2019 , 10, 616-624	6.1	22
98	Evaluation of Starch-Protein Interactions as A Function of pH. <i>Foods</i> , 2019 , 8,	4.9	22
97	Effect of extruded wheat flour as a fat replacer on batter characteristics and cake quality. <i>Journal of Food Science and Technology</i> , 2015 , 52, 8188-95	3.3	22

96	Effect of Microwave Treatment on Physicochemical Properties of Maize Flour. <i>Food and Bioprocess Technology</i> , 2015 , 8, 1330-1335	5.1	22
95	Effect of Nut Paste Enrichment on Wheat Dough Rheology and Bread Volume. <i>Food Science and Technology International</i> , 2008 , 14, 57-65	2.6	22
94	Influence of psyllium versus xanthan gum in starch properties. <i>Food Hydrocolloids</i> , 2020 , 105, 105843	10.6	21
93	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	4.3	21
92	A better control of beer properties by predicting acidity of hop iso- α -acids. <i>Trends in Food Science and Technology</i> , 2006 , 17, 373-377	15.3	21
91	Chelation of aqueous iron(III) by 2-acetyl-1,3-cyclohexanedione and beer ageing. <i>Food Chemistry</i> , 2003 , 81, 561-568	8.5	21
90	Intermediate length amylose increases the crumb hardness of rice flour gluten-free breads. <i>Food Hydrocolloids</i> , 2020 , 100, 105451	10.6	21
89	Effect of different polyols on wheat and maize starches paste and gel properties. <i>Food Hydrocolloids</i> , 2015 , 44, 81-85	10.6	20
88	Physicochemical characteristics of sauce model systems: Influence of particle size and extruded flour source. <i>Journal of Food Engineering</i> , 2018 , 219, 93-100	6	20
87	Ripe Banana Flour as a Source of Antioxidants in Layer and Sponge Cakes. <i>Plant Foods for Human Nutrition</i> , 2017 , 72, 365-371	3.9	19
86	Antioxidant properties of sparkling wines produced with β -glucanases and commercial yeast preparations. <i>Journal of Food Science</i> , 2012 , 77, C1005-10	3.4	19
85	The impact of basil seed gum on native and pregelatinized corn flour and starch gel properties. <i>Food Hydrocolloids</i> , 2019 , 89, 122-130	10.6	19
84	Effect of Nut Paste Enrichment on Physical Characteristics and Consumer Acceptability of Bread. <i>Food Science and Technology International</i> , 2008 , 14, 259-269	2.6	18
83	Systematic evaluation of the Folin-Ciocalteu and Fast Blue BB reactions during the analysis of total phenolics in legumes, nuts and plant seeds. <i>Food and Function</i> , 2020 , 11, 9868-9880	6.1	18
82	Influence of marine hydrocolloids on extruded and native wheat flour pastes and gels. <i>Food Hydrocolloids</i> , 2015 , 43, 172-179	10.6	17
81	Okra seed and seedless pod: Comparative study of their phenolics and carbohydrate fractions and their impact on bread-making. <i>Food Chemistry</i> , 2020 , 317, 126387	8.5	17
80	Bread Enrichment with Oilseeds. A Review. <i>Foods</i> , 2018 , 7,	4.9	17
79	Changes in physicochemical properties and in vitro starch digestion of native and extruded maize flours subjected to branching enzyme and maltogenic α -amylase treatment. <i>International Journal of Biological Macromolecules</i> , 2017 , 101, 326-333	7.9	16

78	Particle Size and Hydration Properties of Dried Apple Pomace: Effect on Dough Viscoelasticity and Quality of Sugar-Snap Cookies. <i>Food and Bioprocess Technology</i> , 2019 , 12, 1083-1092	5.1	16
77	Analysis of volatile compounds in gluten-free bread crusts with an optimised and validated SPME-GC/QTOF methodology. <i>Food Research International</i> , 2018 , 106, 686-695	7	16
76	Analytical methods for volatile compounds in wheat bread. <i>Journal of Chromatography A</i> , 2016 , 1428, 55-71	4.5	16
75	Multivariate optimisation of a capillary electrophoretic method for the separation of glutenins. Application to quantitative analysis of the endosperm storage proteins in wheat. <i>Food Chemistry</i> , 2008 , 108, 287-296	8.5	16
74	Physicochemical modification of native and extruded wheat flours by enzymatic amylolysis. <i>Food Chemistry</i> , 2015 , 167, 447-53	8.5	15
73	Comparison of different extraction methodologies for the analysis of volatile compounds in gluten-free flours and corn starch by GC/QTOF. <i>Food Chemistry</i> , 2018 , 267, 303-312	8.5	15
72	Effect of Nutriose on Rheological, Textural and Sensorial Characteristics of Spanish Muffins. <i>Food and Bioprocess Technology</i> , 2013 , 6, 1990-1999	5.1	15
71	Original article: Influence of flour mill streams on cake quality. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 1794-1800	3.8	15
70	Psyllium: a useful functional ingredient in food systems. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-12	11.5	15
69	Influence of different flours and starches on gluten-free bread aroma. <i>Journal of Food Science and Technology</i> , 2017 , 54, 1433-1441	3.3	14
68	Influence of wheat flour subjected to different extrusion conditions on the rheological behaviour and thermal properties of batter systems for coating. <i>LWT - Food Science and Technology</i> , 2015 , 64, 1309-1314	5.4	14
67	Synergistic maltogenic α -amylase and branching treatment to produce enzyme-resistant molecular and supramolecular structures in extruded maize matrices. <i>Food Hydrocolloids</i> , 2016 , 58, 347-355	10.6	14
66	Influence of protein source on characteristics and quality of gluten-free cookies. <i>Journal of Food Science and Technology</i> , 2018 , 55, 4131-4138	3.3	14
65	Effect of wheat flour characteristics on sponge cake quality. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 542-9	4.3	14
64	Sourdough Technology as a Tool for the Development of Healthier Grain-Based Products: An Update. <i>Agronomy</i> , 2020 , 10, 1962	3.6	14
63	Effect of Hydration on Gluten-Free Breads Made with Hydroxypropyl Methylcellulose in Comparison with Psyllium and Xanthan Gum. <i>Foods</i> , 2020 , 9,	4.9	13
62	Combination of extrusion and cyclodextrin glucanotransferase treatment to modify wheat flours functionality. <i>Food Chemistry</i> , 2016 , 199, 287-95	8.5	13
61	Shear scission through extrusion diminishes inter-molecular interactions of starch molecules during storage. <i>Journal of Food Engineering</i> , 2018 , 238, 134-140	6	13

60	Banana flour phenolics inhibit trans-epithelial glucose transport from wheat cakes in a coupled in vitro digestion/Caco-2 cell intestinal model. <i>Food and Function</i> , 2019 , 10, 6300-6311	6.1	12
59	Gluten-Free Bakery Products and Pasta 2015 , 565-604		12
58	Physicochemical properties of native and extruded maize flours in the presence of animal proteins. <i>Journal of Food Engineering</i> , 2019 , 243, 49-56	6	12
57	Assessing the Importance of Protein Interactions and Hydration Level on Protein-Enriched Gluten-Free Breads: a Novel Approach. <i>Food and Bioprocess Technology</i> , 2019 , 12, 820-828	5.1	11
56	Influence of Flour Particle Size Distribution on the Quality of Maize Gluten-Free Cookies. <i>Foods</i> , 2019 , 8,	4.9	11
55	Effect of high pressure processing on batters and cakes properties. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 33, 94-99	6.8	11
54	Comparison of the volatile profiles of the crumb of gluten-free breads by DHE-GC/MS. <i>Journal of Cereal Science</i> , 2017 , 76, 280-288	3.8	11
53	Optimisation of protein-enriched gluten-free layer cakes using a mixture design. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 2171-2178	3.8	11
52	Physically and chemically modified starches as texturisers of low-fat milk gels. <i>International Dairy Journal</i> , 2019 , 92, 21-27	3.5	10
51	Analysis of volatile organic compounds in crumb and crust of different baked and toasted gluten-free breads by direct PTR-ToF-MS and fast-GC-PTR-ToF-MS. <i>Journal of Mass Spectrometry</i> , 2018 , 53, 893-902	2.2	10
50	Effect of apricot kernels flour on pasting properties, pastes rheology and gels texture of enriched wheat flour. <i>European Food Research and Technology</i> , 2017 , 243, 419-428	3.4	10
49	Modulation of in vitro digestibility and physical characteristics of protein enriched gluten free breads by defining hydration. <i>LWT - Food Science and Technology</i> , 2020 , 117, 108642	5.4	10
48	Mesoscale structuring of gluten-free bread with starch. <i>Current Opinion in Food Science</i> , 2021 , 38, 189-195	5.8	10
47	Degree of roasting of carob flour affecting the properties of gluten-free cakes and cookies. <i>Journal of Food Science and Technology</i> , 2017 , 54, 2094-2103	3.3	9
46	The molecular structure of starch from different Musa genotypes: Higher branching density of amylose chains seems to promote enzyme-resistant structures. <i>Food Hydrocolloids</i> , 2021 , 112, 106351	10.6	8
45	Evolution of functional, thermal and pasting properties of sprouted whole durum wheat flour with sprouting time. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 2718-2724	3.8	7
44	Extruded flour improves batter pick-up, coating crispness and aroma profile. <i>Food Chemistry</i> , 2018 , 260, 106-114	8.5	7
43	An alternative method based on enzymatic fat hydrolysis to quantify volatile compounds in wheat bread crumb. <i>Food Chemistry</i> , 2016 , 206, 110-8	8.5	7

42	Development of a rapid method for the determination of the antioxidant capacity in cereal and legume milling products using the radical cation DMPD+. <i>Food Chemistry</i> , 2011 , 129, 1800-1805	8.5	7
41	Psyllium as a Fat Replacer in Layer Cakes: Batter Characteristics and Cake Quality. <i>Food and Bioprocess Technology</i> , 2019 , 12, 2085-2092	5.1	7
40	Selection of the most suitable mixture of flours and starches for the improvement of gluten-free breads through their volatile profiles. <i>European Food Research and Technology</i> , 2019 , 245, 1755-1766	3.4	6
39	Phenolic compounds and free sulfhydryl groups in whole grain wheat flour modified by xylanase. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 5392-5400	4.3	6
38	Batter Characteristics and Quality of Cakes Made with Wheat-Oats Flour Blends. <i>Journal of Food Quality</i> , 2013 , 36, 146-153	2.7	6
37	Prolonged frozen storage of partially-baked wheat bread increases in vitro slowly digestible starch after final bake. <i>International Journal of Food Sciences and Nutrition</i> , 2010 , 61, 624-9	3.7	6
36	Influence of wheat milling on low-hydration bread quality developed by sheeting rolls. <i>Food Science and Technology International</i> , 2011 , 17, 257-65	2.6	6
35	Impact of frozen storage time on the volatile profile of wheat bread crumb. <i>Food Chemistry</i> , 2017 , 232, 185-190	8.5	5
34	Gluten-free muffins versus gluten containing muffins: Ingredients and nutritional differences. <i>Trends in Food Science and Technology</i> , 2020 , 102, 249-253	15.3	5
33	Incorporation of gluten and hydrolysed gluten proteins has different effects on dough rheology and cookie characteristics. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 1452-1458	3.8	5
32	Evolution of bread-making quality of Spanish bread-wheat genotypes. <i>Spanish Journal of Agricultural Research</i> , 2009 , 7, 585	1.1	5
31	The effects of starch cross-linking, stabilization and pre-gelatinization at reducing gluten-free bread staling. <i>LWT - Food Science and Technology</i> , 2020 , 132, 109908	5.4	5
30	Effect of the particle size of pear pomace on the quality of enriched layer and sponge cakes. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1265-1275	3.8	5
29	Can cassava improve the quality of gluten free breads?. <i>LWT - Food Science and Technology</i> , 2021 , 149, 111923	5.4	5
28	Emulsification properties of garlic aqueous extract. <i>Food Hydrocolloids</i> , 2019 , 93, 111-119	10.6	4
27	Effect of sprouting time on dough and cookies properties. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 1595-1600	2.8	4
26	Effect of extrusion of whole-grain maize flour on the characteristics of gluten-free cookies. <i>LWT - Food Science and Technology</i> , 2020 , 132, 109931	5.4	4
25	Real-Time Monitoring of Volatile Compounds Losses in the Oven during Baking and Toasting of Gluten-Free Bread Doughs: A PTR-MS Evidence. <i>Foods</i> , 2020 , 9,	4.9	4

24	Physicochemical Properties of Gels Obtained from Corn Porous Starches with Different Levels of Porosity. <i>Starch/Staerke</i> , 2019 , 71, 1800171	2.3	4
23	Extruded Maize Flour as Texturizing Agent in Acid-Unheated Skim Milk Gels. <i>Food and Bioprocess Technology</i> , 2019 , 12, 990-999	5.1	3
22	Micronized whole wheat flour and xylanase application: dough properties and bread quality. <i>Journal of Food Science and Technology</i> , 2021 , 58, 3902-3912	3.3	3
21	Role of Different Polymers on the Development of Gluten-Free Baked Goods 2018 , 693-724		3
20	Chickpea and Chestnut Flours as Non-Gluten Alternatives in Cookies. <i>Foods</i> , 2021 , 10,	4.9	3
19	Effect of stabilized wholegrain maize flours on the quality characteristics of gluten-free layer cakes. <i>LWT - Food Science and Technology</i> , 2021 , 135, 109959	5.4	3
18	Analytical feasibility of a solvent-assisted flavour evaporation method for aroma analyses in bread crumb. <i>Journal of Separation Science</i> , 2018 , 41, 3902-3909	3.4	3
17	Inhibition of fermentation evolution in bread doughs for aroma analyses. <i>Flavour and Fragrance Journal</i> , 2017 , 32, 461-469	2.5	2
16	Aspects of 2-acetyl-1,3-cyclopentanedione as a chromium(iii) chelating agent: nutritional implications. <i>International Journal of Food Science and Technology</i> , 2003 , 38, 63-71	3.8	2
15	Effect of sorghum flour properties on gluten-free sponge cake.. <i>Journal of Food Science and Technology</i> , 2022 , 59, 1407-1418	3.3	2
14	Physical Properties of Flours Obtained from Wasted Bread Crusts and Crumbs. <i>Foods</i> , 2021 , 10,	4.9	2
13	Assessing the influence of vegetal protein source on the physicochemical properties of maize flour. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 3340-3348	2.8	1
12	The effect of different protein addition on the rheological, physical and sensory characteristics of extruded maize-based purees. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 3066-3073	3.8	1
11	Adequacy of different wheat cultivars for low-hydration bread making. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 1148-54	4.3	1
10	Wasted bread flour as a novel ingredient in cake making. <i>International Journal of Food Science and Technology</i> ,	3.8	1
9	Insight of the α -Amylase Family of Enzymes 2017 , 21-45		1
8	Waste Bread as Main Ingredient for Cookie Elaboration. <i>Foods</i> , 2021 , 10,	4.9	1
7	Enrichment of Cakes and Cookies with Pulse Flours. A Review. <i>Food Reviews International</i> , 1-19	5.5	1

6	Assessing the influence of psyllium as a fat substitute in wheat and gluten-free cookies. <i>Food Science and Technology International</i> , 2021 , 27, 693-701	2.6	o
5	Effects of the pre-frying process on the cooking quality of rice. <i>LWT - Food Science and Technology</i> , 2021 , 140, 110743	5.4	o
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1	2-Acetyl-1,3-cyclopentanedione-oxovanadium(IV) complexes. Acidity and implications for gastrointestinal absorption. <i>Food and Chemical Toxicology</i> , 2007 , 45, 322-7	4.7	