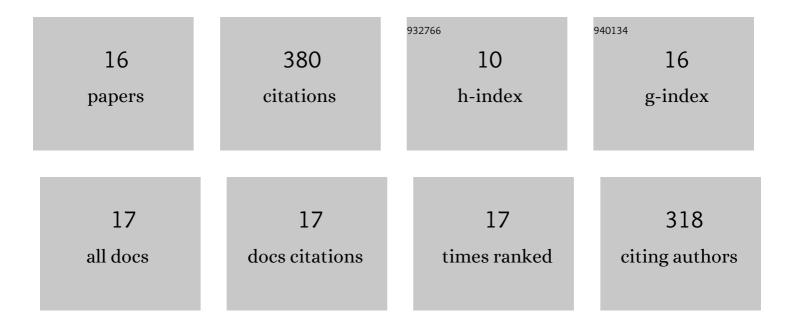
## Vieno Piironen

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8536690/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Flavor challenges in extruded plantâ€based meat alternatives: A review. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 2898-2929.	5.9	66
2	Integrated utilization of microalgae cultured in aquaculture wastewater: wastewater treatment and production of valuable fatty acids and tocopherols. Journal of Applied Phycology, 2019, 31, 1753-1763.	1.5	65
3	Potential of faba bean lipase and lipoxygenase to promote formation of volatile lipid oxidation products in food models. Food Chemistry, 2020, 311, 125982.	4.2	44
4	Co-fermentation of Propionibacterium freudenreichii and Lactobacillus brevis in Wheat Bran for in situ Production of Vitamin B12. Frontiers in Microbiology, 2019, 10, 1541.	1.5	41
5	Epoxy and hydroxy fatty acids as non-volatile lipid oxidation products in oat. Food Chemistry, 2019, 295, 82-93.	4.2	26
6	Millennials' Consumption of and Attitudes toward Meat and Plant-Based Meat Alternatives by Consumer Segment in Finland. Foods, 2022, 11, 456.	1.9	24
7	Physical Properties of Extrudates with Fibrous Structures Made of Faba Bean Protein Ingredients Using High Moisture Extrusion. Foods, 2022, 11, 1280.	1.9	21
8	Polysaccharides as wall materials in spray-dried microencapsulation of bioactive compounds: Physicochemical properties and characterization. Critical Reviews in Food Science and Nutrition, 2023, 63, 6983-7015.	5.4	20
9	Possibilities of reducing amounts of vicine and convicine in faba bean suspensions and sourdoughs. European Food Research and Technology, 2019, 245, 1507-1518.	1.6	18
10	Bioaccessibility of folate in faba bean, oat, rye and wheat matrices. Food Chemistry, 2021, 350, 129259.	4.2	15
11	Red-Brown Pigmentation of Acidipropionibacterium jensenii Is Tied to Haemolytic Activity and cyl-Like Gene Cluster. Microorganisms, 2019, 7, 512.	1.6	10
12	Acidipropionibacterium virtanenii sp. nov., isolated from malted barley. International Journal of Systematic and Evolutionary Microbiology, 2018, 68, 3175-3183.	0.8	9
13	Relationship of Compositional, Mechanical, and Textural Properties of Cluten-Free Pasta Using Different Quinoa (Chenopodium quinoa) Varieties. Foods, 2020, 9, 1849.	1.9	5
14	Bioaccessibility of vitamin B12 synthesized by Propionibacterium freudenreichii and from products made with fermented wheat bran extract. Current Research in Food Science, 2021, 4, 499-502.	2.7	5
15	The bioaccessibility of folate in breads and the stability of folate vitamers during <i>in vitro</i> digestion. Food and Function, 2022, 13, 3220-3233.	2.1	5
16	Variation in the Content and Composition of Tocols in a Wheat Population. Foods, 2022, 11, 1343.	1.9	2