

Vieno Piironen

List of Publications by Year in descending order

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Version: 2024-02-01

16
papers

380
citations

932766

10
h-index

940134

16
g-index

17
all docs

17
docs citations

17
times ranked

318
citing authors

#	ARTICLE	IF	CITATIONS
1	Flavor challenges in extruded plant-based meat alternatives: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 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. <i>Journal of Applied Phycology</i> , 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. <i>Food Chemistry</i> , 2020, 311, 125982.	4.2	44
4	Co-fermentation of <i>Propionibacterium freudenreichii</i> and <i>Lactobacillus brevis</i> in Wheat Bran for in situ Production of Vitamin B12. <i>Frontiers in Microbiology</i> , 2019, 10, 1541.	1.5	41
5	Epoxy and hydroxy fatty acids as non-volatile lipid oxidation products in oat. <i>Food Chemistry</i> , 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. <i>Foods</i> , 2022, 11, 456.	1.9	24
7	Physical Properties of Extrudates with Fibrous Structures Made of Faba Bean Protein Ingredients Using High Moisture Extrusion. <i>Foods</i> , 2022, 11, 1280.	1.9	21
8	Polysaccharides as wall materials in spray-dried microencapsulation of bioactive compounds: Physicochemical properties and characterization. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 6983-7015.	5.4	20
9	Possibilities of reducing amounts of vicine and convicine in faba bean suspensions and sourdoughs. <i>European Food Research and Technology</i> , 2019, 245, 1507-1518.	1.6	18
10	Bioaccessibility of folate in faba bean, oat, rye and wheat matrices. <i>Food Chemistry</i> , 2021, 350, 129259.	4.2	15
11	Red-Brown Pigmentation of <i>Acidipropionibacterium jensenii</i> Is Tied to Haemolytic Activity and <i>cyl</i> -Like Gene Cluster. <i>Microorganisms</i> , 2019, 7, 512.	1.6	10
12	<i>Acidipropionibacterium virtanenii</i> sp. nov., isolated from malted barley. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2018, 68, 3175-3183.	0.8	9
13	Relationship of Compositional, Mechanical, and Textural Properties of Gluten-Free Pasta Using Different Quinoa (<i>Chenopodium quinoa</i>) Varieties. <i>Foods</i> , 2020, 9, 1849.	1.9	5
14	Bioaccessibility of vitamin B12 synthesized by <i>Propionibacterium freudenreichii</i> and from products made with fermented wheat bran extract. <i>Current Research in Food Science</i> , 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. <i>Food and Function</i> , 2022, 13, 3220-3233.	2.1	5
16	Variation in the Content and Composition of Tocols in a Wheat Population. <i>Foods</i> , 2022, 11, 1343.	1.9	2