

Vieno Piironen

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.

12
papers

115
citations

5
h-index

10
g-index

17
ext. papers

224
ext. citations

6.3
avg, IF

2.97
L-index

#	Paper	IF	Citations
12	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 ²	3.2	38
11	Co-fermentation of and in Wheat Bran for Production of Vitamin B12. <i>Frontiers in Microbiology</i> , 2019 , 10, 1541	5.7	22
10	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	8.5	17
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	3.4	10
8	Epoxy and hydroxy fatty acids as non-volatile lipid oxidation products in oat. <i>Food Chemistry</i> , 2019 , 295, 82-93	8.5	9
7	Bioaccessibility of folate in faba bean, oat, rye and wheat matrices. <i>Food Chemistry</i> , 2021 , 350, 129259	8.5	4
6	Red-Brown Pigmentation of Is Tied to Haemolytic Activity and Like Gene Cluster. <i>Microorganisms</i> , 2019 , 7,	4.9	3
5	Acidipropionibacterium virtanenii sp. nov., isolated from malted barley. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2018 , 68, 3175-3183	2.2	3
4	Bioaccessibility of vitamin B12 synthesized by and from products made with fermented wheat bran extract. <i>Current Research in Food Science</i> , 2021 , 4, 499-502	5.6	2
3	Relationship of Compositional, Mechanical, and Textural Properties of Gluten-Free Pasta Using Different Quinoa () Varieties. <i>Foods</i> , 2020 , 9,	4.9	1
2	Bioactive Compounds in Whole Grains and Their Implications for Health 2021 , 301-336		0
1	Polysaccharides as wall materials in spray-dried microencapsulation of bioactive compounds: Physicochemical properties and characterization.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-33	11.5	0