Maria Cecilia Penci

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Compositional characteristics, texture, shelfâ€life and sensory quality of snack crackers produced from nonâ€traditional ingredients. International Journal of Food Science and Technology, 2022, 57, 4689-4696.	1.3	6
2	Effects of lowâ€temperature microwave treatment of wheat germ. Journal of the Science of Food and Agriculture, 2022, 102, 2538-2544.	1.7	5
3	Effect of microwave and hot air treatment on enzyme activity, oil fraction quality and antioxidant activity of wheat germ. Food Chemistry, 2022, 386, 132760.	4.2	11
4	Effect of heatâ€treated wheat germ on dough properties and crackers quality. International Journal of Food Science and Technology, 2021, 56, 1837-1843.	1.3	5
5	Effect of screw-press extraction process parameters on the recovery and quality of pistachio oil. Grasas Y Aceites, 2020, 71, 360.	0.3	1
6	Physico-chemical characterization of protein fraction from stabilized wheat germ. Food Science and Biotechnology, 2019, 28, 1327-1335.	1.2	15
7	Effect of Wheat Germ Heat Treatment by Fluidised Bed on the Kinetics of Lipase Inactivation. Food and Bioprocess Technology, 2018, 11, 1002-1011.	2.6	21
8	Wheat germ stabilization by infrared radiation. Journal of Food Science and Technology, 2017, 54, 71-81.	1.4	40
9	Effect of defatted almond flour on cooking, chemical and sensorial properties of glutenâ€free fresh pasta. International Journal of Food Science and Technology, 2017, 52, 2148-2155.	1.3	23
10	Chia (Salvia hispanica L.) oil stability: Study of the effect of natural antioxidants. LWT - Food Science and Technology, 2017, 75, 107-113.	2.5	111
11	Walnut and almond oil screw-press extraction at industrial scale: Effects of process parameters on oil yield and quality. Grasas Y Aceites, 2017, 68, 216.	0.3	6
12	Chemical composition and physical properties of sorghum flour prepared from different sorghum hybrids grown in Argentina. Starch/Staerke, 2016, 68, 1055-1064.	1.1	37