

Wheat flour constituents: how they impact bread quality and functionality

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Waxy and high-amylose wheat starches and flours characteristics, functionality and application. Trends in Food Science and Technology, 2006, 17, 448-456.	15.1	196
2	Recent advances in application of modified starches for breadmaking. Trends in Food Science and Technology, 2006, 17, 591-599.	15.1	167
3	Classification of protein content and technological properties of eighteen wheat varieties grown in Iran. International Journal of Food Science and Technology, 2006, 41, 6-11.	2.7	3
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5	Proteinaceous inhibitors of carbohydrate-active enzymes in cereals: implication in agriculture, cereal processing and nutrition. Journal of the Science of Food and Agriculture, 2006, 86, 1573-1586.	3.5	41
6	Enzymes in Breadmaking. , 0, , 337-364.		16
7	The influence of changes in gluten complex structure on technological quality of wheat (Triticum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	6.2	59
8	Extraction and Separation of Water-Soluble Proteins from Different Wheat Species by Acidic Capillary Electrophoresis. Journal of Agricultural and Food Chemistry, 2007, 55, 3850-3856.	5.2	24
9	Rheological Behaviour of Formulated Bread Doughs During Mixing and Heating. Food Science and Technology International, 2007, 13, 99-107.	2.2	89
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21	Effects of genotype, harvest year and genotype-by-harvest year interactions on arabinoxylan, endoxylanase activity and endoxylanase inhibitor levels in wheat kernels. Journal of Cereal Science, 2008, 47, 180-189.	3.7	71
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