

Wheat flour constituents: how they impact bread quality and functionality

Trends in Food Science and Technology

16, 12-30

DOI: [10.1016/j.tifs.2004.02.011](https://doi.org/10.1016/j.tifs.2004.02.011)

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.	7.8	196
2	Recent advances in application of modified starches for breadmaking. Trends in Food Science and Technology, 2006, 17, 591-599.	7.8	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.	1.3	3
4	Effect of partial baking, storage and rebaking process on the quality of white pan bread. International Journal of Food Science and Technology, 2006, 41, 108-114.	1.3	25
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.	1.7	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 rgBTJ /Overlock 10 Tf 50	2.9	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.	2.4	24
9	Rheological Behaviour of Formulated Bread Doughs During Mixing and Heating. Food Science and Technology International, 2007, 13, 99-107.	1.1	89
11	Plant Cell Wall Polysaccharides in Storage Organs: Xylans (Food Applications). , 2007, , 653-689.		29
12	The effect of the type and quantity of sugar-beet fibers on bread characteristics. Journal of Food Engineering, 2007, 78, 1047-1053.	2.7	49
13	Improvement of dough rheology, bread quality and bread shelf-life by enzymes combination. Journal of Food Engineering, 2007, 81, 42-53.	2.7	184
14	Production and Characterization of Xanthosoma sagittifolium and Colocasia esculenta Flours. Journal of Food Science, 2007, 72, S367-S372.	1.5	22
15	Liquid sourdough fermentation: Industrial application perspectives. Food Microbiology, 2007, 24, 150-154.	2.1	61
16	Practical application of the SAFES (systematic approach to food engineering systems) methodology to the breadmaking process. Journal of Food Engineering, 2007, 83, 219-228.	2.7	5
17	Comparison of rheological, fermentative and baking properties of gluten-free dough formulations. European Food Research and Technology, 2008, 227, 1523-1536.	1.6	86
18	Synergism between lipoxygenase-active soybean flour and ascorbic acid on rheological and sensory properties of wheat bread. Journal of the Science of Food and Agriculture, 2008, 88, 194-198.	1.7	15
19	Changes in the oxidative state of extra virgin olive oil used in baked Italian focaccia topped with different ingredients. Food Chemistry, 2008, 106, 222-226.	4.2	6

#	ARTICLE	IF	CITATIONS
20	The impact of freezing and toasting on the glycaemic response of white bread. <i>European Journal of Clinical Nutrition</i> , 2008, 62, 594-599.	1.3	35
21	Effects of genotype, harvest year and genotype-by-harvest year interactions on arabinoxylan, endoxylanase activity and endoxylanase inhibitor levels in wheat kernels. <i>Journal of Cereal Science</i> , 2008, 47, 180-189.	1.8	71
22	Preparation and properties of thermo-molded bioplastics of glutenin-rich fraction. <i>Journal of Cereal Science</i> , 2008, 48, 77-82.	1.8	29
23	Fracture behaviour of bread crust: Effect of ingredient modification. <i>Journal of Cereal Science</i> , 2008, 48, 604-612.	1.8	25
24	Distribution and characterisation of fructan in wheat milling fractions. <i>Journal of Cereal Science</i> , 2008, 48, 768-774.	1.8	105
25	Influence of reducing agents on properties of thermo-molded wheat gluten bioplastics. <i>Journal of Cereal Science</i> , 2008, 48, 794-799.	1.8	16
26	Gluten-free breads. , 2008, , 289-VII.		88
27	Variation in the Content of Dietary Fiber and Components Thereof in Wheats in the HEALTHGRAIN Diversity Screen. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9740-9749.	2.4	211
28	Impact of thermostable amylases during bread making on wheat bread crumb structure and texture. <i>Food Research International</i> , 2008, 41, 819-827.	2.9	42
29	Use of enzymes in the production of cereal-based functional foods and food ingredients. , 2008, , 237-265.		8
30	The Role of Wheat Flour Constituents, Sugar, and Fat in Low Moisture Cereal Based Products: A Review on Sugar-Snap Cookies. <i>Critical Reviews in Food Science and Nutrition</i> , 2008, 48, 824-839.	5.4	249
31	Model Approach to Starch Functionality in Bread Making. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 6423-6431.	2.4	34
32	Effects of N-application on utilization of ¹⁵ N and ¹³ C and quality in two wheat cultivars. <i>Isotopes in Environmental and Health Studies</i> , 2008, 44, 209-217.	0.5	5
33	QUANTIFICATION OF ARABINOXYLANS AND THEIR DEGREE OF BRANCHING USING GAS CHROMATOGRAPHY. , 2009, , 177-189.		9
34	Use of chemical redox agents and exogenous enzymes to modify the protein network during breadmaking – A review. <i>Journal of Cereal Science</i> , 2009, 50, 11-21.	1.8	146
35	Endogenous redox agents and enzymes that affect protein network formation during breadmaking – A review. <i>Journal of Cereal Science</i> , 2009, 50, 1-10.	1.8	79
36	Amylases and bread firming – an integrated view. <i>Journal of Cereal Science</i> , 2009, 50, 345-352.	1.8	226
37	Residual amylopectin structures of amylase-treated wheat starch slurries reflect amylase mode of action. <i>Food Hydrocolloids</i> , 2009, 23, 153-164.	5.6	31

#	ARTICLE	IF	CITATIONS
38	The impact of resistant starch on characteristics of gluten-free dough and bread. <i>Food Hydrocolloids</i> , 2009, 23, 988-995.	5.6	162
39	Applicability of DATEM for Chinese steamed bread made from flours of different gluten qualities. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 227-231.	1.7	7
40	Effects of oxidase and protease treatments on the breadmaking functionality of a range of gluten-free flours. <i>European Food Research and Technology</i> , 2009, 229, 307-317.	1.6	69
41	Fibres in the dough influencing freezing and thawing kinetics. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1-6.	1.3	7
42	Effects of Post-Anthesis Drought and Waterlogging on Accumulation of High-Molecular-Weight Glutenin Subunits and Glutenin Macropolymers Content in Wheat Grain. <i>Journal of Agronomy and Crop Science</i> , 2009, 195, 89-97.	1.7	61
43	Production of tailor made short chain amylose-lipid complexes using varying reaction conditions. <i>Carbohydrate Polymers</i> , 2009, 78, 854-861.	5.1	39
44	Arabinoxylan oligosaccharides (AXOS) affect the protein/carbohydrate fermentation balance and microbial population dynamics of the Simulator of Human Intestinal Microbial Ecosystem. <i>Microbial Biotechnology</i> , 2009, 2, 101-113.	2.0	144
45	Genetic control of wheat quality: interactions between chromosomal regions determining protein content and composition, dough rheology, and sponge and dough baking properties. <i>Theoretical and Applied Genetics</i> , 2009, 118, 1519-1537.	1.8	85
46	Effect of cellulose-derivatives and emulsifiers on creep-recovery and crumb properties of gluten-free bread prepared from sorghum and gelatinised cassava starch. <i>Food Research International</i> , 2009, 42, 949-955.	2.9	94
47	<i>Cereals and Cereal Products</i> . , 2009, , 670-745.		2
48	Antifirming Effects of Starch Degrading Enzymes in Bread Crumb. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2346-2355.	2.4	104
49	Methods to evaluate the effects of bread improver additive on bread crumb texture properties. <i>Acta Alimentaria</i> , 2010, 39, 180-191.	0.3	3
50	Bread-making characteristics of several Iranian wheat cultivars. <i>Cereal Research Communications</i> , 2010, 38, 569-578.	0.8	0
51	Environment and Genotype Effects on the Content of Dietary Fiber and Its Components in Wheat in the HEALTHGRAIN Diversity Screen. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9353-9361.	2.4	76
52	Elastic Networks of Protein Particles. <i>Food Biophysics</i> , 2010, 5, 41-48.	1.4	20
53	Improving wheat breadmaking quality by splitting the N fertilizer rate. <i>European Journal of Agronomy</i> , 2010, 33, 52-61.	1.9	82
54	Isolation and characterization of folate-producing bacteria from oat bran and rye flakes. <i>International Journal of Food Microbiology</i> , 2010, 142, 277-285.	2.1	24
55	Wheat flour formulation by mixture design and multivariate study of its technological properties. <i>Journal of Chemometrics</i> , 2010, 24, 523-533.	0.7	4

#	ARTICLE	IF	CITATIONS
56	The effect of the combination of reducing and oxidising agents on the viscoelastic properties of dough and sensory characteristics of buns. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 1681-1687.	1.7	8
57	The influence of monoacylglycerol and L-glutamic acid on the viscoelastic properties of wheat flour dough and sensory characteristics of French loaf product. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 2282-2288.	1.7	5
58	Rheological properties of gluten-free bread formulations. <i>Journal of Food Engineering</i> , 2010, 96, 295-303.	2.7	238
59	Hydrolysis of amylopectin by amylolytic enzymes: level of inner chain attack as an important analytical differentiation criterion. <i>Carbohydrate Research</i> , 2010, 345, 397-401.	1.1	40
60	Hydrolysis of amylopectin by amylolytic enzymes: structural analysis of the residual amylopectin population. <i>Carbohydrate Research</i> , 2010, 345, 235-242.	1.1	43
61	Oxidative and proteolytic enzyme preparations as promising improvers for oat bread formulations: Rheological, biochemical and microstructural background. <i>Food Chemistry</i> , 2010, 119, 1465-1473.	4.2	110
62	EFFECT OF THE ADDITION OF DEFATTED DATE SEEDS ON WHEAT DOUGH PERFORMANCE AND BREAD QUALITY. <i>Journal of Texture Studies</i> , 2010, 41, 511-531.	1.1	62
63	Starch source, screw configuration and injection of steam into the barrel affect the physical quality of extruded fish feed. <i>Aquaculture Research</i> , 2010, 41, 419-432.	0.9	56
64	The effects of chickpea on the functional properties of white and whole wheat bread. <i>International Journal of Food Science and Technology</i> , 2010, 45, 610-620.	1.3	47
65	Batter rheology and bread texture of sorghum-based gluten-free formulations modified with native or pregelatinised cassava starch and α -amylase. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1228-1235.	1.3	40
66	Generation of transgenic wheat (<i>Triticum aestivum</i> L.) accumulating heterologous endoxylanase or ferulic acid esterase in the endosperm. <i>Plant Biotechnology Journal</i> , 2010, 8, 351-362.	4.1	43
67	Grain quality: the consumer, the scientist, the technologist and the future. , 2010, , 458-483.		0
68	Wheat: characteristics and quality requirements. , 2010, , 59-111.		11
69	Identification of grain variety and quality type. , 2010, , 311-341.		1
70	Physicochemical and Dough-handling Characteristics of Indian Wheat and Triticale Cultivars. <i>Food Science and Technology International</i> , 2010, 16, 371-379.	1.1	9
71	Variability in Xylanase and Xylanase Inhibition Activities in Different Cereals in the HEALTHGRAIN Diversity Screen and Contribution of Environment and Genotype to This Variability in Common Wheat. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9362-9371.	2.4	42
72	Fate of Starch in Food Processing: From Raw Materials to Final Food Products. <i>Annual Review of Food Science and Technology</i> , 2010, 1, 87-111.	5.1	104
73	Spectroscopic Analysis of Diversity of Arabinoxylan Structures in Endosperm Cell Walls of Wheat Cultivars (<i>Triticum aestivum</i>) in the HEALTHGRAIN Diversity Collection. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7075-7082.	2.4	34

#	ARTICLE	IF	CITATIONS
74	Metatranscriptome Analysis for Insight into Whole-Ecosystem Gene Expression during Spontaneous Wheat and Spelt Sourdough Fermentations. <i>Applied and Environmental Microbiology</i> , 2011, 77, 618-626.	1.4	35
75	Monitoring Flour Performance in Bread Making. , 2011, , 15-25.		1
76	Functional Properties of Dietary Fiber. , 2011, , 517-525.		14
77	Arabinoxylans and Arabinogalactans: A Comprehensive Treatise. <i>Critical Reviews in Food Science and Nutrition</i> , 2011, 51, 467-476.	5.4	96
78	Genetic Transformation of Wheat: Advances in the Transformation Method and Applications for Obtaining Lines with Improved Bread-Making Quality and Low Toxicity in Relation to Celiac Disease. , 0, , ,		2
79	Development of a small-scale variant of the Rapid Mix Test experimental bread baking. <i>Czech Journal of Genetics and Plant Breeding</i> , 2011, 47, 123-127.	0.4	9
80	Pea and wheat starch possess different processing characteristics and affect physical quality and viscosity of extruded feed for Atlantic salmon. <i>Aquaculture Nutrition</i> , 2011, 17, e326-e336.	1.1	46
81	ROLE OF PEROXIDASE AND H ₂ O ₂ IN CROSS-LINKING OF GLUTEN PROTEINS. <i>Journal of Food Biochemistry</i> , 2011, 35, 1695-1702.	1.2	17
82	EFFECT OF DATE FLESH FIBER CONCENTRATE ADDITION ON DOUGH PERFORMANCE AND BREAD QUALITY. <i>Journal of Texture Studies</i> , 2011, 42, 300-308.	1.1	36
83	Wheat Bread Enrichment with Hardâ€œtoâ€œCook Bean Extruded Flours: Nutritional and Acceptance Evaluation. <i>Journal of Food Science</i> , 2011, 76, S108-13.	1.5	10
84	Quality of shear fractionated wheat gluten â€œ Comparison to commercial vital wheat gluten. <i>Journal of Cereal Science</i> , 2011, 53, 154-159.	1.8	10
85	A novel method to prepare gluten-free dough using a meso-structured whey protein particle system. <i>Journal of Cereal Science</i> , 2011, 53, 133-138.	1.8	24
86	Preparation of gluten-free bread using a meso-structured whey protein particle system. <i>Journal of Cereal Science</i> , 2011, 53, 355-361.	1.8	48
87	Waxy durum and fat differ in their actions as improvers of bread quality. <i>Journal of Cereal Science</i> , 2011, 54, 317-323.	1.8	17
88	Lipids in bread making: Sources, interactions, and impact on bread quality. <i>Journal of Cereal Science</i> , 2011, 54, 266-279.	1.8	233
89	Wheat flour non-starch polysaccharides and their effect on dough rheological properties. <i>Industrial Crops and Products</i> , 2011, 34, 1327-1331.	2.5	23
90	Characteristics of wheat dough and Chinese steamed bread added with sodium alginates or konjac glucomannan. <i>Food Hydrocolloids</i> , 2011, 25, 951-957.	5.6	99
91	Significance of lipid binding on the functional and nutritional profiles of single and multigrain matrices. <i>European Food Research and Technology</i> , 2011, 233, 141-150.	1.6	11

#	ARTICLE	IF	CITATIONS
92	Modifying glucose release from high carbohydrate foods with natural polymers extracted from cereals. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 2621-2627.	1.7	6
93	Characterisation of a <i>Talaromyces emersonii</i> thermostable enzyme cocktail with applications in wheat dough rheology. <i>Enzyme and Microbial Technology</i> , 2011, 49, 229-236.	1.6	16
94	Wheat flour and vital wheat gluten as biscuit ingredients. , 2011, , 109-133.		7
95	alpha-amylase and Glucose Oxidase as Promising Improvers for Wheat Bread. , 2011, , .		1
96	Applications of enzymes in breadmaking. , 2012, , 470-498.		9
97	Effect of <i>Cephalaria syriaca</i> addition on rheological properties of composite flour. <i>International Agrophysics</i> , 2012, 26, 387-393.	0.7	8
99	Liquid Sourdough Fermentation. , 2012, , 517-526.		1
100	Exploitation of buckwheat sourdough for the production of wheat bread. <i>European Food Research and Technology</i> , 2012, 235, 659-668.	1.6	40
101	Effect of glutens of different quality on dough characteristics and breadmaking performance. <i>LWT - Food Science and Technology</i> , 2012, 46, 224-231.	2.5	49
102	Characterisation of three starch degrading enzymes: Thermostable β -amylase, maltotetraogenic and maltogenic α -amylases. <i>Food Chemistry</i> , 2012, 135, 713-721.	4.2	67
103	Wheat Gluten Functionality as a Quality Determinant in Cereal-Based Food Products. <i>Annual Review of Food Science and Technology</i> , 2012, 3, 469-492.	5.1	391
104	Key issues and challenges in whole wheat flour milling and storage. <i>Journal of Cereal Science</i> , 2012, 56, 119-126.	1.8	181
105	Quality improvement of rice-based gluten-free bread using different dietary fibre fractions of rice bran. <i>Journal of Cereal Science</i> , 2012, 56, 389-395.	1.8	101
106	Study of the impact of wheat flour type, flour particle size and protein content in a cake-like dough: Proton mobility and rheological properties assessment. <i>Journal of Cereal Science</i> , 2012, 56, 691-698.	1.8	22
107	Application of Glazing for Bread Quality Improvement. <i>Food and Bioprocess Technology</i> , 2012, 5, 2381-2391.	2.6	15
108	Phospholipases in Food Industry: A Review. <i>Methods in Molecular Biology</i> , 2012, 861, 495-523.	0.4	38
109	Influence of xylanase addition on the characteristics of loaf bread prepared with white flour or whole grain wheat flour. <i>Food Science and Technology</i> , 2012, 32, 844-849.	0.8	24
110	Microorganism-Produced Enzymes in the Food Industry. , 2012, , .		10

#	ARTICLE	IF	CITATIONS
111	GH11 xylanases: Structure/function/properties relationships and applications. <i>Biotechnology Advances</i> , 2012, 30, 564-592.	6.0	351
112	Variation in concentrations of high-molecular-weight glutenin subunits and macropolymers in wheat grains of a recombinant inbred lines population and in two contrasting eco-sites in China. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 2188-2194.	1.7	3
113	Effect of Shading from Jointing to Maturity on High Molecular Weight Glutenin Subunit Accumulation and Glutenin Macropolymer Concentration in Grain of Winter Wheat. <i>Journal of Agronomy and Crop Science</i> , 2012, 198, 68-79.	1.7	23
114	Monitoring baking processes of bread rolls by digital image analysis. <i>Journal of Food Engineering</i> , 2012, 111, 425-431.	2.7	29
115	Handbook on Sourdough Biotechnology. , 2013, , .		31
116	Effect of Butternut (<i>Cucurbita moschata</i> Duchesne ex Poiret) Fibres on Bread Making, Quality and Staling. <i>Food and Bioprocess Technology</i> , 2013, 6, 828-838.	2.6	21
117	Effect of <i>Aspergillus oryzae</i> CBS 819.72 α -amylase on rheological dough properties and bread quality. <i>Biologia (Poland)</i> , 2013, 68, 808-815.	0.8	10
118	Technological challenges and strategies for developing low-protein/protein-free cereal foods for specific dietary management. <i>Food Research International</i> , 2013, 54, 935-950.	2.9	21
119	Integrating the information from proteomic approaches: A "thiolomics" approach to assess the role of thiols in protein-based networks. <i>Food Research International</i> , 2013, 54, 980-987.	2.9	21
120	Low resolution ^1H NMR assignment of proton populations in pound cake and its polymeric ingredients. <i>Food Chemistry</i> , 2013, 139, 120-128.	4.2	44
121	Molecular disassembly of starch granules during gelatinization and its effect on starch digestibility: a review. <i>Food and Function</i> , 2013, 4, 1564.	2.1	464
122	Wheat and other <i>Triticum</i> grains. , 2013, , 1-67e.		13
123	Variation of high-molecular-weight glutenin subunits and glutenin macropolymer particle distribution in wheat grains produced under different water regimes. <i>Crop Journal</i> , 2013, 1, 84-89.	2.3	5
124	Waxy durum acts as a unique form of crumb softener in bread. <i>Journal of Cereal Science</i> , 2013, 58, 393-399.	1.8	4
125	Morphological features and physicochemical properties of waxy wheat starch. <i>International Journal of Biological Macromolecules</i> , 2013, 62, 304-309.	3.6	59
126	Multiple heat and drought events affect grain yield and accumulations of high molecular weight glutenin subunits and glutenin macropolymers in wheat. <i>Journal of Cereal Science</i> , 2013, 57, 134-140.	1.8	69
127	Chemistry of Cereal Grains. , 2013, , 11-45.		91
128	Sourdough: A Tool to Improve Bread Structure. , 2013, , 217-228.		6

#	ARTICLE	IF	CITATIONS
129	Effect of Dough Mixing on Wheat Endosperm Cell Walls. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 2522-2529.	2.4	6
130	Effect of salt solutions applied during wheat conditioning on lipase activity and lipid stability of whole wheat flour. <i>Food Chemistry</i> , 2013, 140, 204-209.	4.2	19
131	Plant Cell Wall Polysaccharides in Storage Organs: Xylans (Food Applications). , 2013, , .		6
132	Enzymes in Bakery: Current and Future Trends. , 0, , .		31
133	Altering the rate of glucose release from starch-based foods by spray-drying with an extract from barley. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2654-2659.	1.7	3
134	Wheat (<i>Triticum aestivum</i> L. and <i>T. turgidum</i> L. ssp. <i>durum</i>) Kernel Hardness: II. Implications for End-Product Quality and Role of Puroindolines Therein. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2013, 12, 427-438.	5.9	65
135	Characterization of bread wheat cultivars (<i>Triticum aestivum</i> L.) by glutenin proteins. <i>Cereal Research Communications</i> , 2013, 41, 133-140.	0.8	7
136	Prediction of wheat baking quality based on gliadin fractions and HMW-GS data by chemometric analysis (PLS modelling). <i>Acta Alimentaria</i> , 2013, 42, 609-617.	0.3	4
137	Prediction of protein fractions distribution in wheat (<i>Triticum aestivum</i> L.) mill products. <i>Cereal Research Communications</i> , 2013, 41, 440-447.	0.8	0
138	Use of Mixolab on Formulated Flours. , 2013, , 33-44.		1
139	Limited Hydrolysis of Insoluble Cassava Starch Granules Results in Enhanced Gelling Properties. <i>Journal of Applied Glycoscience</i> (1999), 2013, 61, 15-20.	0.3	10
140	Molecular Features of Wheat Endosperm Arabinoxylan Inclusion in Functional Bread. <i>Foods</i> , 2013, 2, 225-237.	1.9	22
141	Grains Quality Characteristics of Local Wheat (<i>Triticum aestivum</i>) Cultivars Grown at Khartoum State, Sudan. <i>International Journal of Life Sciences</i> , 2013, 7, 12-16.	0.2	9
142	Influence of some additives on dough and bread properties of a wheat-lupin flour blend. <i>Quality Assurance and Safety of Crops and Foods</i> , 2014, 6, 167-173.	1.8	2
143	Effect of Hydrocolloids and Emulsifiers on Baking Quality of Composite Cassava-Maize-Wheat Breads. <i>International Journal of Food Science</i> , 2014, 2014, 1-9.	0.9	23
144	Starchy substrates for production and characterization of <i>Bacillus subtilis</i> amylase and its efficacy in detergent and breadmaking formulations. <i>Starch/Staerke</i> , 2014, 66, 976-984.	1.1	8
145	The impact of mastication, salivation and food bolus formation on salt release during bread consumption. <i>Food and Function</i> , 2014, 5, 2969-2980.	2.1	45
146	Phosphorus affects high-molecular-weight glutenin subunits and glutenin macropolymer size distribution in wheat grains. <i>Journal of Agricultural Science</i> , 2014, 152, 759-769.	0.6	4

#	ARTICLE	IF	CITATIONS
147	Improvement of maize bread quality through modification of dough rheological properties by lactic acid bacteria fermentation. <i>Journal of Cereal Science</i> , 2014, 60, 471-476.	1.8	46
148	Storage studies of bread prepared by incorporation of the banana pseudo-stem flour and the composite breads containing hydrocolloids. <i>CYTA - Journal of Food</i> , 2014, 12, 141-149.	0.9	12
149	Development of gluten-free flat bread using hydrocolloids: Xanthan and CMC. <i>Journal of Industrial and Engineering Chemistry</i> , 2014, 20, 1812-1818.	2.9	85
150	Effect of Pear, Apple and Date Fibres from Cooked Fruit By-products on Dough Performance and Bread Quality. <i>Food and Bioprocess Technology</i> , 2014, 7, 1114-1127.	2.6	84
151	Pseudocereals and teff in complex breadmaking matrices: Impact on lipid dynamics. <i>Journal of Cereal Science</i> , 2014, 59, 145-154.	1.8	46
152	Purification and Characterisation of a β -1,4-Xylanase from <i>Remersonia thermophila</i> CBS 540.69 and Its Application in Bread Making. <i>Applied Biochemistry and Biotechnology</i> , 2014, 172, 1747-1762.	1.4	29
153	Perspective of Surface Active Agents in Baking Industry: An Overview. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 208-224.	5.4	18
154	Effects of wheat and rye bread structure on mastication process and bolus properties. <i>Food Research International</i> , 2014, 66, 356-364.	2.9	45
155	The relationship between rheological characteristics of gluten-free dough and the quality of biologically leavened bread. <i>Journal of Cereal Science</i> , 2014, 60, 271-275.	1.8	39
156	Impact of quinoa bran on gluten-free dough and bread characteristics. <i>European Food Research and Technology</i> , 2014, 239, 767-775.	1.6	55
157	The use of biomass for packaging films and coatings. , 2014, , 819-874.		27
158	A study of the effect of the drying process on the composition and physicochemical properties of flours obtained from durian fruits of two ripening stages. <i>International Journal of Food Science and Technology</i> , 2014, 49, 230-237.	1.3	12
159	Storage of parbaked bread affects shelf life of fully baked end product: A ¹ H NMR study. <i>Food Chemistry</i> , 2014, 165, 149-156.	4.2	34
160	Enzymatic and bacterial conversions during sourdough fermentation. <i>Food Microbiology</i> , 2014, 37, 2-10.	2.1	295
161	Effects of Gliadin/Glutenin and $\frac{HMW}{LMW}$ Ratio on Dough Rheological Properties and Bread Making Potential of Wheat Varieties. <i>Journal of Food Quality</i> , 2015, 38, 71-82.	1.4	97
162	The polypeptide composition, structural properties and antioxidant capacity of gluten proteins of diverse bread and durum wheat varieties, and their relationship to the rheological performance of dough. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2236-2245.	1.3	11
163	Improvement in sprouted wheat flour functionality: effect of time, temperature and elicitation. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2135-2142.	1.3	37
164	Rheological properties of wheat-maize dough and their relationship with the quality of bread treated with ascorbic acid and Malzperle Classic bread improver. <i>African Journal of Food Science</i> , 2015, 9, 84-91.	0.4	4

#	ARTICLE	IF	CITATIONS
165	Laboratory and commercial-scale evaluation of the effect of pure and commercial endoxylanases and endoglucanases on wheat flour bread quality. <i>Acta Alimentaria</i> , 2015, 44, 276-288.	0.3	0
166	Effect of Multiple Freezing/Thawing Cycles on the Structural and Functional Properties of Waxy Rice Starch. <i>PLoS ONE</i> , 2015, 10, e0127138.	1.1	40
167	Optimization of image analysis techniques for quality assessment of whole-wheat breads made with fat replacer. <i>Food Science and Technology</i> , 2015, 35, 133-142.	0.8	17
168	Wheat milling by-products and their impact on bread making. <i>Food Chemistry</i> , 2015, 187, 280-289.	4.2	57
169	A rapid, automated method for measuring α -amylase in pre-harvest sprouted (sprout damaged) wheat. <i>Journal of Cereal Science</i> , 2015, 64, 70-75.	1.8	16
170	Starch Retrogradation: A Comprehensive Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 568-585.	5.9	1,049
171	Effect of Gum Type and Flaxseed Concentration on Quality of Gluten-Free Breads Made from Frozen Dough Baked in Infrared-Microwave Combination Oven. <i>Food and Bioprocess Technology</i> , 2015, 8, 2500-2506.	2.6	40
172	Evaluation of a microwave resonant cavity as a reactor for enzyme reactions. <i>Journal of Electromagnetic Waves and Applications</i> , 2015, 29, 2380-2392.	1.0	15
173	Future of Grain Science Series: Italy. <i>Cereal Foods World</i> , 2015, 60, 27-31.	0.7	0
174	Quality characteristics of egg-reduced pound cakes following WPI and emulsifier incorporation. <i>Food Research International</i> , 2015, 69, 72-79.	2.9	33
175	Structure, chemical composition and enzymatic activities of pearlins and bran obtained from pearled wheat (<i>Triticum aestivum</i> L.) by roller milling. <i>Journal of Cereal Science</i> , 2015, 62, 66-72.	1.8	37
176	Linseed (<i>Linum usitatissimum</i> L.) mucilage as a novel structure forming agent in gluten-free bread. <i>LWT - Food Science and Technology</i> , 2015, 62, 257-264.	2.5	50
177	Molecular order and functional properties of starches from three waxy wheat varieties grown in China. <i>Food Chemistry</i> , 2015, 181, 43-50.	4.2	135
178	Exergetic comparison of food waste valorization in industrial bread production. <i>Energy</i> , 2015, 82, 640-649.	4.5	39
179	Exopolysaccharides from co-cultures of <i>Weissella confusa</i> 11GU-1 and <i>Propionibacterium freudenreichii</i> JS15 act synergistically on wheat dough and bread texture. <i>International Journal of Food Microbiology</i> , 2015, 214, 91-101.	2.1	29
180	Extension shelf life of batte by using hydrocolloids and gamma irradiation. <i>Journal of Radiation Research and Applied Sciences</i> , 2015, 8, 570-577.	0.7	1
181	Therapeutical properties of ferulic acid and bioavailability enhancement through feruloyl esterase. <i>Journal of Functional Foods</i> , 2015, 17, 657-666.	1.6	31
182	Aroma of wheat porridge and bread-crumbs is influenced by the wheat variety. <i>LWT - Food Science and Technology</i> , 2015, 63, 590-598.	2.5	13

#	ARTICLE	IF	CITATIONS
183	Impact of different beer yeasts on wheat dough and bread quality parameters. <i>Journal of Cereal Science</i> , 2015, 63, 49-56.	1.8	22
184	Physicochemical alterations of wheat gluten proteins upon dough formation and frozen storage – A review from gluten, glutenin and gliadin perspectives. <i>Trends in Food Science and Technology</i> , 2015, 46, 189-198.	7.8	166
185	Volatile Compound Production During the Bread-Making Process: Effect of Flour, Yeast and Their Interaction. <i>Food and Bioprocess Technology</i> , 2015, 8, 1925-1937.	2.6	52
186	Impact of Flour Protein Content and Freezing Conditions on the Quality of Frozen Dough and Corresponding Steamed Bread. <i>Food and Bioprocess Technology</i> , 2015, 8, 1877-1889.	2.6	40
187	Probing the Properties of Dough with Low-Intensity Ultrasound. <i>Cereal Chemistry</i> , 2015, 92, 121-133.	1.1	16
188	Starch facilitates enzymatic wheat gluten hydrolysis. <i>LWT - Food Science and Technology</i> , 2015, 61, 557-563.	2.5	8
189	The effects of lupin (<i>Lupinus angustifolius</i>) addition to wheat bread on its nutritional, phytochemical and bioactive composition and protein quality. <i>Food Research International</i> , 2015, 76, 58-65.	2.9	51
190	Quality and functionality of Chinese steamed bread and dough added with selected non-starch polysaccharides. <i>Journal of Food Science and Technology</i> , 2015, 52, 303-310.	1.4	25
191	Effect of laboratory milling on properties of starches isolated from different flour millstreams of hard and soft wheat. <i>Food Chemistry</i> , 2015, 172, 504-514.	4.2	36
192	The effects of Australian sweet lupin (ASL) variety on physical properties of flours and breads. <i>LWT - Food Science and Technology</i> , 2015, 60, 435-443.	2.5	23
193	Effect of tiger nut-derived products in gluten-free batter and bread. <i>Food Science and Technology International</i> , 2015, 21, 323-331.	1.1	32
194	The Effects of Processing on Gluten from Wheat, Rye, and Barley, and its Detection in Foods. , 2015, , 303-308.		2
195	Effects of sulphur fertilizer on glutenin macropolymer content and particle size distribution in wheat grain. <i>Plant, Soil and Environment</i> , 2016, 62, 9-15.	1.0	1
196	Zinc fertilization alters flour protein composition of winter wheat genotypes varying in gluten content. <i>Plant, Soil and Environment</i> , 2015, 61, 195-200.	1.0	29
197	The composition and extractability of thermo - molded wheat gluten bio-plastics. <i>African Journal of Food Science</i> , 2016, 10, 157-163.	0.4	1
198	Rheological Properties of Food Materials. , 2016, , 610-617.		2
199	Gliadins in Foods and the Electronic Tongue. , 2016, , 179-188.		0
200	Baked Product Staling: Mechanisms, Determinations, and Anti-staling Strategies. , 2016, , .		1

#	ARTICLE	IF	CITATIONS
201	Thiolomics of the Gluten Protein Network of Wheat Dough. , 2016, , 154-160.		0
202	Effects of Extruded Soy Protein on the Quality of Chinese Steamed Bread. Journal of Chemistry, 2016, 2016, 1-8.	0.9	13
203	Addition of Vital Wheat Gluten to Enhance the Quality Characteristics of Frozen Dough Products. Foods, 2016, 5, 6.	1.9	22
204	Enzymes in Food Processing. , 2016, , 173-199.		4
205	The Behavior of Amaranth, Chickpea, Millet, Corn, Quinoa, Buckwheat and Rice Doughs Under Shear Oscillatory and Uniaxial Elongational Tests Simulating Proving and Baking. Journal of Texture Studies, 2016, 47, 423-431.	1.1	6
206	The Combination of Rhizopus chinensis Lipase and Transglutaminase Affects the Rheology and Glutenin Macropolymer Properties of Frozen Dough. Cereal Chemistry, 2016, 93, 377-385.	1.1	5
207	TD NMR Relaxation Studies of Cereal Products. , 2016, , 1-18.		2
208	Filler functionality in edible solid foams. Advances in Colloid and Interface Science, 2016, 231, 23-35.	7.0	16
209	Assessment of inÂvitro bioaccessibility of manganese in wheat flour by ICP-MS and on-line coupled with HPLC. Journal of Cereal Science, 2016, 69, 199-206.	1.8	12
210	Oxidation of commercial ($\hat{1}\pm$ -type) zein with hydrogen peroxide improves its hydration and dramatically increases dough extensibility even below its glass transition temperature. Journal of Cereal Science, 2016, 70, 108-115.	1.8	18
211	Heterologous production and characterization of a chlorogenic acid esterase from Ustilago maydis with a potential use in baking. Food Chemistry, 2016, 209, 1-9.	4.2	24
212	Estimation of the nutritional parameters of various types of wheat flours using fluorescence spectroscopy and chemometrics. International Journal of Food Science and Technology, 2016, 51, 1186-1194.	1.3	11
213	The effect of amylolytic activity and substrate availability on sugar release in non-yeasted dough. Journal of Cereal Science, 2016, 69, 111-118.	1.8	27
214	Use of alpha-amylase and amyloglucosidase combinations to minimize the bread quality problems caused by high levels of damaged starch. Journal of Food Science and Technology, 2016, 53, 3675-3684.	1.4	32
215	Phytate negatively influences wheat dough and bread characteristics by interfering with cross-linking of glutenin molecules. Journal of Cereal Science, 2016, 70, 199-206.	1.8	12
216	Wheat (<i>Triticum aestivum</i> L.) Bran in Bread Making: A Critical Review. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 28-42.	5.9	190
217	- New Farm Management Strategy to Enhance Sustainable Rice Production in Japan and Indonesia. , 2016, , 342-361.		0
218	The effect of baking and enzymatic treatment on the structural properties of wheat starch. Food Chemistry, 2016, 213, 768-774.	4.2	16

#	ARTICLE	IF	CITATIONS
219	Use of enzymes to minimize the rheological dough problems caused by high levels of damaged starch in starch-gluten systems. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2539-2546.	1.7	25
220	Bottom-up model for understanding the effects of wheat endosperm microstructure on its mechanical strength. <i>Journal of Food Engineering</i> , 2016, 190, 40-47.	2.7	10
221	Effect of fructo-oligosaccharide and isomalto-oligosaccharide addition on baking quality of frozen dough. <i>Food Chemistry</i> , 2016, 213, 157-162.	4.2	45
222	Development of a method for the direct fermentation of semolina by selected sourdough lactic acid bacteria. <i>International Journal of Food Microbiology</i> , 2016, 239, 65-78.	2.1	48
223	Addition of enzymes to improve sensory quality of composite wheat-cassava bread. <i>European Food Research and Technology</i> , 2016, 242, 1245-1252.	1.6	17
224	Effect of partially gelatinized corn starch on the rheological properties of wheat dough. <i>LWT - Food Science and Technology</i> , 2016, 66, 324-331.	2.5	73
225	Wheat breadmaking properties in dependence on wheat enzymes status and climate conditions. <i>Food Chemistry</i> , 2016, 199, 565-572.	4.2	24
226	Small-angle X-ray scattering measurements of gel produced from α -amylase-treated cassava starch granules. <i>Food Hydrocolloids</i> , 2016, 55, 228-234.	5.6	13
227	Evaluation of a New Viscometer Performance in Predicting the Technological Quality of Soft Wheat Flour. <i>Cereal Chemistry</i> , 2016, 93, 364-368.	1.1	13
228	Salt stress increases content and size of glutenin macropolymers in wheat grain. <i>Food Chemistry</i> , 2016, 197, 516-521.	4.2	32
229	Physiological and genotype-specific factors associated with grain quality changes in rice exposed to high ozone. <i>Environmental Pollution</i> , 2016, 210, 397-408.	3.7	33
230	Microstructure of Gluten-Free Baked Products. <i>Food Engineering Series</i> , 2016, , 197-242.	0.3	10
231	Influence of organic fillers on rheological behavior in phenol-formaldehyde adhesives. <i>International Journal of Adhesion and Adhesives</i> , 2016, 66, 93-98.	1.4	6
232	Effects of pre-fermented wheat bran on dough and bread characteristics. <i>Journal of Cereal Science</i> , 2016, 69, 138-144.	1.8	86
233	Characterization of Copper Bioavailability in Wheat Flour by Chemical Fractionation and Inductively Coupled Plasma-Mass Spectrometry. <i>Analytical Letters</i> , 2016, 49, 1056-1065.	1.0	6
234	Starch-gluten interactions during gelatinization and its functionality in dough like model systems. <i>Food Hydrocolloids</i> , 2016, 54, 196-201.	5.6	137
235	Ingredient Functionality in Multilayered Dough-margarine Systems and the Resultant Pastry Products: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 2101-2114.	5.4	18
236	Functionality of the storage proteins in gluten-free cereals and pseudocereals in dough systems. <i>Journal of Cereal Science</i> , 2016, 67, 22-34.	1.8	60

#	ARTICLE	IF	CITATIONS
237	Differentiation of rye and wheat flour as well as mixtures by using the kinetics of Karl Fischer water titration. <i>Food Chemistry</i> , 2016, 195, 49-55.	4.2	16
238	Advances in the Functional Characterization and Extraction Processes of Dietary Fiber. <i>Food Engineering Reviews</i> , 2016, 8, 251-271.	3.1	93
239	A Rapid Method to Determine Starch Damage in Sorghum. <i>International Journal of Food Properties</i> , 2016, 19, 154-158.	1.3	2
240	Role of enzymes in improving the functionality of proteins in non-wheat dough systems. <i>Journal of Cereal Science</i> , 2016, 67, 35-45.	1.8	74
241	A novel α -amylase-lipase formulation as anti-staling agent in durum wheat bread. <i>LWT - Food Science and Technology</i> , 2016, 65, 381-389.	2.5	54
242	Enzymatically hydrolysed, acetylated and dually modified corn starch: physico-chemical, rheological and nutritional properties and effects on cake quality. <i>Journal of Food Science and Technology</i> , 2016, 53, 481-490.	1.4	21
243	Role of polysaccharides in food, digestion, and health. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 237-253.	5.4	377
244	Methodologies for producing amylose: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 407-417.	5.4	15
245	Study of biopolymer mobility and water dynamics in wheat bran using time-domain ^1H NMR relaxometry. <i>Food Chemistry</i> , 2017, 236, 68-75.	4.2	23
246	Effect of quantity of HMW-GS 1Ax1, 1Bx13, 1By16, 1Dx5 and 1Dy10 on baking quality in different genetic backgrounds and environments. <i>LWT - Food Science and Technology</i> , 2017, 78, 160-164.	2.5	8
247	Study on the effects of wheat bran incorporation on water mobility and biopolymer behavior during bread making and storage using time-domain ^1H NMR relaxometry. <i>Food Chemistry</i> , 2017, 236, 76-86.	4.2	47
248	Plant proteins mitigate <i>in vitro</i> wheat starch digestibility. <i>Food Hydrocolloids</i> , 2017, 69, 19-27.	5.6	117
249	Lipid dynamics in blended wheat and non-wheat flours breadmaking matrices: Impact on fresh and aged composite breads. <i>Food Science and Technology International</i> , 2017, 23, 24-35.	1.1	5
250	Development of groundnut shells and bagasse briquettes as sustainable fuel sources for domestic cooking applications in Uganda. <i>Renewable Energy</i> , 2017, 111, 532-542.	4.3	78
251	Effect of Glutathione on the Taste and Texture of Type I Sourdough Bread. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 4321-4328.	2.4	41
252	Accumulation of High Molecular Weight Glutenin Subunits in Superior and Inferior Grains of a Winter Wheat, Yangmai 158. <i>Cereal Chemistry</i> , 2017, 94, 508-512.	1.1	3
253	Comparison of Chapatti and Breadmaking Quality of Wheat Genotypes. <i>Cereal Chemistry</i> , 2017, 94, 409-416.	1.1	5
254	Development of gluten with immunomodulatory properties using mTG-active food grade supernatants from <i>Streptomyces mobaraensis</i> cultures. <i>Journal of Functional Foods</i> , 2017, 34, 390-397.	1.6	6

#	ARTICLE	IF	CITATIONS
255	Ozonation of whole wheat flour and wet milling effluent: Degradation of deoxynivalenol (DON) and rheological properties. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2017, 52, 516-524.	0.7	32
256	Substrate-Limited <i>Saccharomyces cerevisiae</i> Yeast Strains Allow Control of Fermentation during Bread Making. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 3368-3377.	2.4	11
257	Protein interactions during flour mixing using wheat flour with altered starch. <i>Food Chemistry</i> , 2017, 231, 247-257.	4.2	25
258	Exploring Functionality of Hard and Soft Wheat Flour Blends for Improved End-Use Quality Prediction. <i>Cereal Chemistry</i> , 2017, 94, 723-732.	1.1	21
259	Assessment of chapatti quality of wheat varieties based on physicochemical, rheological and sensory traits. <i>Food Chemistry</i> , 2017, 226, 95-101.	4.2	31
260	Properties of Arabinoxylans in Frozen Dough Enriched with Wheat Fiber. <i>Cereal Chemistry</i> , 2017, 94, 242-250.	1.1	6
261	Peptides from gluten digestion: A comparison between old and modern wheat varieties. <i>Food Research International</i> , 2017, 91, 92-102.	2.9	68
262	Effects of xanthan gum and HPMC on physicochemical and microstructure properties of sponge cakes during storage. <i>Journal of Food Science and Technology</i> , 2017, 54, 3532-3542.	1.4	13
263	Effects of trehalose and dough additives incorporating enzymes on physical characteristics and sensory properties of frozen savory Danish dough. <i>LWT - Food Science and Technology</i> , 2017, 86, 603-610.	2.5	12
264	Enrichment of Bread with Nutritional-Rich Mushrooms: Impact of <i>Auricularia auricula</i> (Mushroom) Flour Upon Quality Attributes of Wheat Dough and Bread. <i>Journal of Food Science</i> , 2017, 82, 2041-2050.	1.5	30
265	Effect of Damaged Starch and NaCl Level on the Dough Handling Properties of a Canadian Western Red Spring Wheat. <i>Cereal Chemistry</i> , 2017, 94, 970-977.	1.1	8
266	A new micro-baking method for determination of crumb firmness properties in fresh bread and bread made from frozen dough / Entwicklung eines Mikrobackversuches zur Evaluierung der Krumeneigenschaften von frischen Broten und Broten aus vorgegarten Tiefkühlteiglingen. <i>Bodenkultur</i> , 2017, 68, 29-39.	0.1	3
267	Effect of flour information (origin and organic) and consumer attitude to health and natural product on bread acceptability of Korean consumers. <i>Journal of Sensory Studies</i> , 2017, 32, e12281.	0.8	7
268	Nutritional and sensory quality of wheat bread supplemented with cassava and soybean flours. <i>Cogent Food and Agriculture</i> , 2017, 3, 1331892.	0.6	20
269	Development and characterization of wheat lines with increased levels of arabinoxylan. <i>Euphytica</i> , 2017, 213, 1.	0.6	16
270	Quantitative analysis of total starch content in wheat flour by reaction headspace gas chromatography. <i>Analytical and Bioanalytical Chemistry</i> , 2017, 409, 5195-5200.	1.9	6
271	Effect of physicochemical and empirical rheological wheat flour properties on quality parameters of bread made from pre-fermented frozen dough. <i>Journal of Cereal Science</i> , 2017, 77, 58-65.	1.8	30
272	Characterization of a novel γ -type high molecular weight glutenin subunit at Glu-D1 locus. <i>Genes and Genomics</i> , 2017, 39, 957-965.	0.5	1

#	ARTICLE	IF	CITATIONS
273	The Interplay Between the Main Flour Constituents in the Rheological Behaviour of Wheat Flour Dough. <i>Food and Bioprocess Technology</i> , 2017, 10, 249-265.	2.6	36
274	Natural deep eutectic solvents in combination with ultrasonic energy as a green approach for solubilisation of proteins: application to gluten determination by immunoassay. <i>Talanta</i> , 2017, 162, 453-459.	2.9	82
275	Starch retrogradation: From starch components to cereal products. <i>Food Hydrocolloids</i> , 2017, 68, 43-52.	5.6	98
276	The addition effect of Tunisian date seed fibers on the quality of chocolate spreads. <i>Journal of Texture Studies</i> , 2017, 48, 143-150.	1.1	25
277	Rheology of gluten-free dough and physical characteristics of bread with potato protein. <i>Journal of Food Process Engineering</i> , 2017, 40, e12491.	1.5	51
278	Effects of wheat-bran arabinoxylan as partial flour replacer on bread properties. <i>Food Chemistry</i> , 2017, 221, 1606-1613.	4.2	40
279	Structural and functional characterization of oxidized feruloylated arabinoxylan from wheat. <i>Food Hydrocolloids</i> , 2017, 63, 219-225.	5.6	26
280	Rheological Properties of Gluten-Free Bread Doughs: Relationship With Bread Quality. , 2017, , 297-334.		22
281	Genotypic Variation in Wheat Flour Lysophospholipids. <i>Molecules</i> , 2017, 22, 909.	1.7	4
282	Identification of Grain Variety and Quality Type. , 2017, , 453-492.		4
283	Grain Quality: The Future is With the Consumer, the Scientist and the Technologist. , 2017, , 691-725.		2
284	Food Enzymes. , 2017, , 119-142.		3
285	Biocatalysis and Its Process Intensification in the Chemical Industry. , 2017, , 1-24.		0
286	Microbial Ecology and Process Technology of Sourdough Fermentation. <i>Advances in Applied Microbiology</i> , 2017, 100, 49-160.	1.3	116
287	Human health risk assessment of cyanide levels in water and tuber crops from Kenyasi, a mining community in the Brong Ahafo Region of Ghana. <i>International Journal of Food Contamination</i> , 2017, 4, .	2.2	12
288	Improving Bread Quality with the Application of a Newly Purified Thermostable α -Amylase from <i>Rhizopus oryzae</i> FSIS4. <i>Foods</i> , 2017, 6, 1.	1.9	74
289	Sustainability Performance of Food Chains: Linking Biodiversity and Nutritional Value in Italian Wheat-to-Bread Chains. <i>Advances in Food Security and Sustainability</i> , 2017, 2, 137-163.	0.7	2
290	Impact of Crop Husbandry Practices and Environmental Conditions on Wheat Composition and Quality: A Review. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2491-2509.	2.4	32

#	ARTICLE	IF	CITATIONS
291	Impact of Preharvest Sprouting on Endogenous Hydrolases and Technological Quality of Wheat and Bread: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 698-713.	5.9	36
292	Short-term retrogradation behaviour of corn starch is inhibited by the addition of porcine plasma protein hydrolysates. <i>International Journal of Biological Macromolecules</i> , 2018, 115, 393-400.	3.6	28
293	Effect of different lipases on bread staling in comparison with Diacetyl tartaric ester of monoglycerides (<sc>DATEM</sc>). <i>Cereal Chemistry</i> , 2018, 95, 367-372.	1.1	15
294	Colorimetric detection of benzoyl peroxide based on the etching of silver nanoshells of Au@Ag nanorods. <i>Sensors and Actuators B: Chemical</i> , 2018, 261, 379-384.	4.0	41
295	Effect of degree of substitution of carboxymethyl cellulose sodium on the state of water, rheological and baking performance of frozen bread dough. <i>Food Hydrocolloids</i> , 2018, 80, 8-14.	5.6	78
296	Heat-induced polymerization behavior variation of frozen-stored gluten. <i>Food Chemistry</i> , 2018, 255, 242-251.	4.2	76
297	Comparison of rheological properties of dough and antistaling characteristics of Chinese Steamed Bread containing β-glucan from yeast or oat. <i>Cereal Chemistry</i> , 2018, 95, 149-157.	1.1	8
298	A type D ferulic acid esterase from <i>Streptomyces werraensis</i> affects the volume of wheat dough pastries. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 1269-1279.	1.7	14
299	Nitrogen topdressing timing influences the spatial distribution patterns of protein components and quality traits of flours from different pearling fractions of wheat (<i>Triticum aestivum</i> L.) grains. <i>Field Crops Research</i> , 2018, 216, 120-128.	2.3	34
300	Molecular genetic and genomic analysis of wheat milling and end-use traits in China: Progress and perspectives. <i>Crop Journal</i> , 2018, 6, 68-81.	2.3	29
301	Heat-induced network formation between proteins of different sources in model systems, wheat-based noodles and pound cakes. <i>Food Hydrocolloids</i> , 2018, 79, 352-370.	5.6	57
302	Wheat dough imitating artificial dough system based on hydrocolloids and glass beads. <i>Journal of Food Engineering</i> , 2018, 223, 144-151.	2.7	16
303	Enhancement of functional and nutritional properties of bread using a mix of natural ingredients from novel varieties of flaxseed and lupine. <i>LWT - Food Science and Technology</i> , 2018, 91, 48-54.	2.5	56
304	Thermo-reversible inhibition makes aqualysin 1 from <i>Thermus aquaticus</i> a potent tool for studying the contribution of the wheat gluten network to the crumb texture of fresh bread. <i>Food Chemistry</i> , 2018, 264, 118-125.	4.2	14
305	Effects of sulfur fertilization and short-term high temperature on wheat grain production and wheat flour proteins. <i>Crop Journal</i> , 2018, 6, 413-425.	2.3	53
306	Molecular profiling of a γ-type high molecular weight glutenin subunit at Glu-D1 locus from a North Korean landrace wheat (<i>Triticum aestivum</i> L.). <i>Plant Biotechnology Reports</i> , 2018, 12, 139-148.	0.9	2
307	Impact of <i>Saccharomyces cerevisiae</i> metabolites produced during fermentation on bread quality parameters: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1152-1164.	5.4	72
308	The chemistry of bread making: The role of salt to ensure optimal functionality of its constituents. <i>Food Reviews International</i> , 2018, 34, 204-225.	4.3	39

#	ARTICLE	IF	CITATIONS
309	Can food technology innovation change the status of a food security crop? A review of cassava transformation into "bread" in Africa. <i>Food Reviews International</i> , 2018, 34, 87-102.	4.3	34
310	Spatial distribution patterns of protein and starch in wheat grain affect baking quality of bread and biscuit. <i>Journal of Cereal Science</i> , 2018, 79, 362-369.	1.8	24
311	Differential expression of albumins and globulins of wheat flours of different technological qualities revealed by nanoUPLC-UDMSE. <i>Food Chemistry</i> , 2018, 239, 1027-1036.	4.2	22
312	Comparative study of ciabatta crust crispness through acoustic and mechanical methods: Effects of wheat malt and protease on dough rheology and crust crispness retention during storage. <i>LWT - Food Science and Technology</i> , 2018, 89, 110-116.	2.5	16
313	Flour from sprouted wheat as a new ingredient in bread-making. <i>LWT - Food Science and Technology</i> , 2018, 89, 237-243.	2.5	67
314	Rice ripened at lower temperature slows firming of bread. <i>Journal of Cereal Science</i> , 2018, 79, 370-375.	1.8	3
315	An ELISA based method for quantifying arabinoxylan in wheat flour. <i>Journal of Cereal Science</i> , 2018, 79, 148-153.	1.8	1
316	Role of α -Amylase in the Pasting Behavior of Wheat Flours Upon Storage. <i>Starch/Staerke</i> , 2018, 70, 1700123.	1.1	2
317	Density separation as a strategy to reduce the enzyme load of preharvest sprouted wheat and enhance its bread making quality. <i>Food Chemistry</i> , 2018, 241, 434-442.	4.2	5
318	Physico-chemical properties and sensory profile of durum wheat Dittaino PDO (Protected Designation) Tj ETQq1 1 0.784314 rgBT /Over 242-249.	4.2	38
319	The impact of disulfide bond dynamics in wheat gluten protein on the development of fermented pastry crumb. <i>Food Chemistry</i> , 2018, 242, 68-74.	4.2	37
320	Effect of pear apple and date fibres incorporation on the physico-chemical, sensory, nutritional characteristics and the acceptability of cereal bars. <i>Food Science and Technology International</i> , 2018, 24, 198-208.	1.1	25
321	Fourier Transform Infrared and Raman and Hyperspectral Imaging Techniques for Quality Determinations of Powdery Foods: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 104-122.	5.9	128
322	Effects of water-unextractable arabinoxylans on the physicochemical and rheological properties of traditional Chinese youtiao. <i>International Journal of Food Science and Technology</i> , 2018, 53, 962-968.	1.3	6
323	Bran characteristics influencing quality attributes of whole wheat Chinese steamed bread. <i>Journal of Cereal Science</i> , 2018, 79, 431-439.	1.8	23
325	Effects of zinc fertilizer and short-term high temperature stress on wheat grain production and wheat flour proteins. <i>Journal of Integrative Agriculture</i> , 2018, 17, 1979-1990.	1.7	29
326	Impact of Cereal Seed Sprouting on Its Nutritional and Technological Properties: A Critical Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 305-328.	5.9	155
327	Interactions between polyols and wheat biopolymers in a bread model system fortified with inulin: A Fourier transform infrared study. <i>Heliyon</i> , 2018, 4, e01017.	1.4	28

#	ARTICLE	IF	CITATIONS
328	Deletion of high-molecular-weight glutenin subunits in wheat significantly reduced dough strength and bread-baking quality. <i>BMC Plant Biology</i> , 2018, 18, 319.	1.6	25
329	Effect of Glutathione Dehydrogenase of <i>Lactobacillus sanfranciscensis</i> on Gluten Properties and Bread Volume in Type I Wheat Sourdough Bread. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 9770-9776.	2.4	34
330	Intact and Damaged Wheat Starch and Amylase Functionality During Multilayered Fermented Pastry Making. <i>Journal of Food Science</i> , 2018, 83, 2489-2499.	1.5	7
331	Suppression of Pancreatin-Induced Digestion of Starch in Starch Granules by Starch/Fatty Acid and Starch/Flavonoid Complexes in Retrograding Rice Flour. <i>Foods</i> , 2018, 7, 128.	1.9	11
332	Water transport in starchy foods: Experimental and mathematical aspects. <i>Trends in Food Science and Technology</i> , 2018, 78, 11-24.	7.8	14
333	Potato starch retrogradation in tuber: Structural changes and gastro-small intestinal digestion in vitro. <i>Food Hydrocolloids</i> , 2018, 84, 552-560.	5.6	28
334	Functionality of Starch Derivatives in Bakery and Confectionery Products. , 2018, , 279-311.		4
335	Improving Baking Quality of Weak Gluten Semolina Using Ovine Whey Powder. <i>Journal of Food Quality</i> , 2018, 2018, 1-10.	1.4	4
336	Archaeological Starch. <i>Agronomy</i> , 2018, 8, 4.	1.3	49
337	A Multi-Step Chromatographic Approach to Purify Radically Generated Ferulate Oligomers Reveals Naturally Occurring 5-5/8-8(Cyclic)-, 8-8(Noncyclic)/8-O-4-, and 5-5/8-8(Noncyclic)-Coupled Dehydrotriferulic Acids. <i>Frontiers in Chemistry</i> , 2018, 6, 190.	1.8	7
338	Carbon Nanotubes Derived from Yeast-Fermented Wheat Flour and Their Energy Storage Application. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 11386-11396.	3.2	67
339	Functional and health-endorsing properties of wheat and barley cell wall's non-starch polysaccharides. <i>International Journal of Food Properties</i> , 2018, 21, 1463-1480.	1.3	31
340	Depolymerizing enzymes in human food. , 2018, , 211-237.		6
341	Analysis of the <i>Gli-2</i> locus identifies a genetic target for simultaneously improving the breadmaking and health-related traits of common wheat. <i>Plant Journal</i> , 2018, 95, 414-426.	2.8	19
342	Bread Staling: Changes During Storage Caused by the Addition of Calcium Salts and Inulin to Wheat Flour. <i>Food and Bioprocess Technology</i> , 2018, 11, 2067-2078.	2.6	15
343	Effect of disulfide bridge on hydrolytic characteristics of xylanase from <i>Penicillium janthinellum</i> . <i>International Journal of Biological Macromolecules</i> , 2018, 120, 405-413.	3.6	12
344	Improvers and functional ingredients in whole wheat bread: A review of their effects on dough properties and bread quality. <i>Trends in Food Science and Technology</i> , 2018, 81, 10-24.	7.8	156
345	TD NMR Relaxation Studies of Cereal Products. , 2018, , 1431-1448.		0

#	ARTICLE	IF	CITATIONS
346	Effect of Sodium Chloride and Sodium Bicarbonate on the Physicochemical Properties of Soft Wheat Flour Doughs and Gluten Polymerization. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 6840-6850.	2.4	46
347	The microstructure of starchy food modulates its digestibility. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 3117-3128.	5.4	50
348	Physicochemical properties and gluten structures of hard wheat flour doughs as affected by salt. <i>Food Chemistry</i> , 2019, 275, 569-576.	4.2	69
349	Effect of chemical oxidizers and enzymatic treatments on the rheology of dough prepared from five different wheat cultivars. <i>Journal of Cereal Science</i> , 2019, 90, 102806.	1.8	7
350	Effect of moisture on wheat grains lipid patterns and infection with <i>Fusarium graminearum</i> . <i>International Journal of Food Microbiology</i> , 2019, 306, 108264.	2.1	9
351	Effects of an Additional Cysteine Residue of Avenin-like b Protein by Site-Directed Mutagenesis on Dough Properties in Wheat (<i>Triticum aestivum</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 8559-8572.	2.4	18
352	Extruded flour as techno-functional ingredient in muffins with berry pomace. <i>LWT - Food Science and Technology</i> , 2019, 113, 108300.	2.5	19
353	Application in Bakery Products. , 2019, , 279-311.		3
354	High Molecular Weight Glutenin Subunits 1Bx7 and 1By9 Encoded by <i>Glu-B1</i> Locus Affect Wheat Dough Properties and Sponge Cake Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 11796-11804.	2.4	23
355	A Comprehensive Peptidomic Approach to Characterize the Protein Profile of Selected Durum Wheat Genotypes: Implication for Coeliac Disease and Wheat Allergy. <i>Nutrients</i> , 2019, 11, 2321.	1.7	24
356	Effect of Mixed Cultures of Yeast and Lactobacilli on the Quality of Wheat Sourdough Bread. <i>Frontiers in Microbiology</i> , 2019, 10, 2113.	1.5	54
357	Evaluation of baking conditions for frozen doughs. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 3307-3317.	1.6	6
358	Ingredient Functionality During Foam-Type Cake Making: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1550-1562.	5.9	47
359	Alveolar distribution in french rolls made using taro mucilage. <i>Brazilian Journal of Food Technology</i> , 0, 22, .	0.8	4
360	Lipid composition and dynamics during breadmaking in heat-moisture-treated associated matrices. <i>European Food Research and Technology</i> , 2019, 245, 2413-2424.	1.6	2
361	High-Amylose Starches to Bridge the "Fiber Gap" Development, Structure, and Nutritional Functionality. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 362-379.	5.9	172
362	Recent practical researches in the development of gluten-free breads. <i>Npj Science of Food</i> , 2019, 3, 7.	2.5	40
363	Classification of starch-gluten networks into a viscoelastic liquid or solid, based on rheological aspects " A review. <i>International Journal of Biological Macromolecules</i> , 2019, 136, 1018-1025.	3.6	42

#	ARTICLE	IF	CITATIONS
364	Development of low glycemic index muffins using water chestnut and barley flour. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14049.	0.9	11
365	Impact of particle size on wheat dough and bread characteristics. <i>Food Chemistry</i> , 2019, 297, 124938.	4.2	39
366	Isolation and characterization of arabinoxylans from wheat bran and study of their contribution to wheat flour dough rheology. <i>Carbohydrate Polymers</i> , 2019, 221, 166-173.	5.1	45
367	Topological features of the intermolecular contacts in gluten-forming proteins: Exploring a novel methodological approach based on gold nanoparticles. <i>Food Research International</i> , 2019, 119, 492-498.	2.9	2
368	Effect of sea-buckthorn pulp and flaxseed residues on quality and shelf life of bread. <i>Food and Function</i> , 2019, 10, 4220-4230.	2.1	17
369	Effect of baked wheat germ on gluten protein network in steamed bread dough. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2839-2846.	1.3	14
370	Effects of Ultradisperse Humic Sapropel Suspension on Microbial Growth and Fermentation Parameters of Barley Distillate. <i>Fermentation</i> , 2019, 5, 24.	1.4	7
371	Bulk and Surface Chemical Composition of Wheat Flour Particles of Different Sizes. <i>Journal of Chemistry</i> , 2019, 2019, 1-11.	0.9	16
372	Impact of egg white and soy proteins on structure formation and crumb firming in gluten-free breads. <i>Food Hydrocolloids</i> , 2019, 95, 406-417.	5.6	42
373	Structural and functional characteristics of optimised dry-heat-moisture treated cassava flour and starch. <i>International Journal of Biological Macromolecules</i> , 2019, 133, 1219-1227.	3.6	39
374	Bread chemical and nutritional characteristics as influenced by food grade sea water. <i>International Journal of Food Properties</i> , 2019, 22, 280-289.	1.3	15
375	How to impact gluten protein network formation during wheat flour dough making. <i>Current Opinion in Food Science</i> , 2019, 25, 88-97.	4.1	86
376	Isolation and characterization of cereal cell walls. <i>International Journal of Food Properties</i> , 2019, 22, 130-137.	1.3	8
377	Arabinoxylans-enriched fractions: From dry fractionation of wheat bran to the investigation on bread baking performance. <i>Journal of Cereal Science</i> , 2019, 87, 1-8.	1.8	28
378	Scouting for Naturally Low-Toxicity Wheat Genotypes by a Multidisciplinary Approach. <i>Scientific Reports</i> , 2019, 9, 1646.	1.6	36
379	Industrial uses of phospholipases: current state and future applications. <i>Applied Microbiology and Biotechnology</i> , 2019, 103, 2571-2582.	1.7	46
380	Inhibiting effect of low-molecular weight polyols on the physico-chemical and structural deteriorations of gluten protein during storage of fresh noodles. <i>Food Chemistry</i> , 2019, 287, 11-19.	4.2	35
381	Effects of Controlled Relative Humidity Storage on Moisture Sorption and Amylopectin Retrogradation in Gelatinized Starch Lyophiles. <i>Journal of Food Science</i> , 2019, 84, 507-523.	1.5	9

#	ARTICLE	IF	CITATIONS
382	Cereal protein-based nanoparticles as agents stabilizing air-water and oil-water interfaces in food systems. <i>Current Opinion in Food Science</i> , 2019, 25, 19-27.	4.1	29
383	Optimization of Protease and Amylase Production by <i>Rhizopus oryzae</i> Cultivated on Bread Waste Using Solid-State Fermentation. <i>Journal of Chemistry</i> , 2019, 2019, 1-9.	0.9	56
384	Impact of chlorine treatment on properties of wheat flour and its components in the presence of sucrose. <i>Food Chemistry</i> , 2019, 274, 434-443.	4.2	9
385	Screening of post-harvest decontamination methods for cereal grains and their impact on grain quality and technological performance. <i>European Food Research and Technology</i> , 2019, 245, 1061-1074.	1.6	19
386	Impact of steam-heat-moisture treatment on structural and functional properties of cassava flour and starch. <i>International Journal of Biological Macromolecules</i> , 2019, 126, 1056-1064.	3.6	31
387	Influence of <i>Fusarium avenaceum</i> infections on barley malt: Monitoring changes in the albumin fraction of barley during the malting process. <i>International Journal of Food Microbiology</i> , 2019, 293, 7-16.	2.1	7
388	Advances in renewable plant-derived protein source: The structure, physicochemical properties affected by ultrasonication. <i>Ultrasonics Sonochemistry</i> , 2019, 53, 83-98.	3.8	101
389	Impact of wheat bran dietary fiber on gluten and gluten-starch microstructure formation in dough. <i>Food Hydrocolloids</i> , 2019, 95, 292-297.	5.6	73
390	Nitrogen topdressing timing modifies the gluten quality and grain hardness related protein levels as revealed by iTRAQ. <i>Food Chemistry</i> , 2019, 277, 135-144.	4.2	28
391	Gluten-Free Dough-Based Foods and Technologies. , 2019, , 331-354.		9
392	The thermal stability, structural changeability, and aggregability of glutenin and gliadin proteins induced by wheat bran dietary fiber. <i>Food and Function</i> , 2019, 10, 172-179.	2.1	44
393	Effect of xanthan gum on dough properties and bread qualities made from whole wheat flour. <i>Cereal Chemistry</i> , 2019, 96, 263-272.	1.1	27
394	Advances in present-day frozen dough technology and its improver and novel biotech ingredients development trends—A review. <i>Cereal Chemistry</i> , 2019, 96, 34-56.	1.1	53
395	Microbial Xylanases in Bread Making. , 2019, , 140-149.		4
396	A Novel and Validated Chemical-Enzymatic Strontium Fractionation Method for Wheat Flour from Celestite Mining Area: the First Approach for Sequential Fractionation. <i>Food Analytical Methods</i> , 2019, 12, 313-321.	1.3	2
397	Molecular characterization of water-extractable arabinoxylan from wheat bran and its effect on the heat-induced polymerization of gluten and steamed bread quality. <i>Food Hydrocolloids</i> , 2019, 87, 570-581.	5.6	68
398	Flour, dough and bread properties of wheat flour substituted with orange-fleshed sweetpotato flour. <i>Journal of Culinary Science and Technology</i> , 2019, 17, 268-289.	0.6	12
399	Effects of different cooking technologies on biopolymers modifications of cereal-based foods: Impact on nutritional and quality characteristics review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 556-565.	5.4	27

#	ARTICLE	IF	CITATIONS
400	Factors influencing the sensory perception of reformulated baked confectionary products. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1160-1188.	5.4	18
401	State-of-the-art strategies and applied perspectives of enzyme biocatalysis in food sector – current status and future trends. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2052-2066.	5.4	43
402	The effects of xanthan gum and hydroxypropylmethylcellulose on physical properties of sponge cakes. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2020, 19, 128-135.	1.0	21
403	Staling kinetics of whole wheat pan bread. <i>Journal of Food Science and Technology</i> , 2020, 57, 557-563.	1.4	9
404	Physicochemical, antioxidant and sensory characteristics of bread partially substituted with aerial parts of sweet potato. <i>LWT - Food Science and Technology</i> , 2020, 117, 108602.	2.5	16
405	Effect of water-extractable arabinoxylan with different molecular weight on the heat-induced aggregation behavior of gluten. <i>Food Hydrocolloids</i> , 2020, 99, 105318.	5.6	38
406	Improving the quality of dough obtained with old durum wheat using hydrocolloids. <i>Food Hydrocolloids</i> , 2020, 101, 105467.	5.6	40
407	Emulsifiers efficiently prevent hardening of pancakes under refrigerated conditions via inclusion complexes with starch molecules. <i>Food Hydrocolloids</i> , 2020, 100, 105432.	5.6	13
408	Effect of semolina pudding prepared from starch branching enzyme IIa and b mutant wheat on glycaemic response in vitro and in vivo: a randomised controlled pilot study. <i>Food and Function</i> , 2020, 11, 617-627.	2.1	15
409	Breadmaking with an old wholewheat flour: Optimization of ingredients to improve bread quality. <i>LWT - Food Science and Technology</i> , 2020, 121, 108980.	2.5	24
411	Differences in the rheological properties of esterified total, A-type, and B-type wheat starches and their effects on the quality of noodles. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14342.	0.9	11
412	Linear and Non-linear Rheology of Bread Doughs Made from Blends of Wheat (<i>Triticum aestivum</i> L.) and Rye (<i>Secale cereale</i> L.) Flour. <i>Food and Bioprocess Technology</i> , 2020, 13, 159-171.	2.6	13
413	Stabilization of the air-liquid interface in sponge cake batter by surface-active proteins and lipids: A foaming protocol based approach. <i>Food Hydrocolloids</i> , 2020, 101, 105548.	5.6	18
414	Effect of ultraviolet irradiation on wheat (<i>Triticum aestivum</i>) flour: Study on protein modification and changes in quality attributes. <i>Journal of Cereal Science</i> , 2020, 96, 103094.	1.8	19
415	A review on biotechnological potential of multifarious enzymes in bread making. <i>Process Biochemistry</i> , 2020, 99, 290-306.	1.8	38
416	Effect of boiling and steaming on the surface tackiness of frozen cooked noodles. <i>LWT - Food Science and Technology</i> , 2020, 130, 109747.	2.5	17
417	Influencing factor of resistant starch formation and application in cereal products: A review. <i>International Journal of Biological Macromolecules</i> , 2020, 149, 424-431.	3.6	61
418	¹³ C-DOSY-TOSY NMR Correlation for In Situ Analysis of Structure, Size Distribution, and Dynamics of Prebiotic Oligosaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 3250-3259.	2.4	2

#	ARTICLE	IF	CITATIONS
419	Comparative Study on Protein Quality and Rheological Behavior of Different Wheat Species. <i>Agronomy</i> , 2020, 10, 1763.	1.3	9
420	Effect of glutathione on gelatinization and retrogradation of wheat flour and starch. <i>Journal of Cereal Science</i> , 2020, 95, 103061.	1.8	15
421	Effect of glutathione on wheat dough properties and bread quality. <i>Journal of Cereal Science</i> , 2020, 96, 103116.	1.8	23
422	Impact of wheat endogenous lipids on the quality of fresh bread: Key terms, concepts, and underlying mechanisms. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 3715-3754.	5.9	20
423	Effect of cereal endospermic cell wall on farinographic and mixographic characteristics of wheat flour. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14899.	0.9	4
424	Transcriptome analysis reveals that the multiple metabolic pathways were related to gluten polymerization in different quality wheats (<i>Triticum aestivum</i> L.). <i>Food Science and Nutrition</i> , 2020, 8, 4573-4583.	1.5	4
425	Karl Fischer Water Titrationâ€”Principal Component Analysis Approach on Bread Products. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 6518.	1.3	5
426	Prototype Gluten-Free Breads from Processed Durum Wheat: Use of Monovarietal Flours and Implications for Gluten Detoxification Strategies. <i>Nutrients</i> , 2020, 12, 3824.	1.7	5
427	Development of â€œNewâ€•Bread and Cheese. <i>Processes</i> , 2020, 8, 1541.	1.3	16
428	Predicting vital wheat gluten quality using the gluten aggregation test and the microscale extension test. <i>Current Research in Food Science</i> , 2020, 3, 322-328.	2.7	5
429	Sorghumâ€”Insect Composites for Healthier Cookies: Nutritional, Functional, and Technological Evaluation. <i>Foods</i> , 2020, 9, 1427.	1.9	19
430	Low-molecular-weight glutenin subunit LMW-N13 improves dough quality of transgenic wheat. <i>Food Chemistry</i> , 2020, 327, 127048.	4.2	12
431	3D printing and additive manufacturing of cereal-based materials: Quality analysis of starch-based systems using a camera-based morphological approach. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 63, 102384.	2.7	39
432	Influence of particle size distribution of orange-fleshed sweet potato flour on dough rheology and simulated gastrointestinal digestion of sweet potato-wheat bread. <i>LWT - Food Science and Technology</i> , 2020, 131, 109690.	2.5	24
433	<i>Microdochium majus</i> and other fungal pathogens associated with reduced gluten quality in wheat grain. <i>International Journal of Food Microbiology</i> , 2020, 331, 108712.	2.1	8
434	The major constituents of rye (<i>Secale cereale</i> L.) flour and their role in the production of rye bread, a food product to which a multitude of health aspects are ascribed. <i>Cereal Chemistry</i> , 2020, 97, 739-754.	1.1	25
435	The role of bread in the UK diet: An update. <i>Nutrition Bulletin</i> , 2020, 45, 133-164.	0.8	30
436	Physico-chemical properties of flour, dough and bread from wheat and hydrothermally-treated finger millet. <i>Journal of Cereal Science</i> , 2020, 93, 102954.	1.8	28

#	ARTICLE	IF	CITATIONS
437	Influence of gluten and starch granules interactions on dough mixing properties in wheat (<i>Triticum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	5.6	80
438	Exploiting Milling By-Products in Bread-Making: The Case of Sprouted Wheat. <i>Foods</i> , 2020, 9, 260.	1.9	15
439	Impact of water extractable arabinoxylan with different molecular weight on the gelatinization and retrogradation behavior of wheat starch. <i>Food Chemistry</i> , 2020, 318, 126477.	4.2	52
440	Carbohydrate content and structure during malting and brewing: a mass balance study. <i>Journal of the Institute of Brewing</i> , 2020, 126, 253-262.	0.8	24
441	Principle of biopolymer plasticization. , 2020, , 1-19.		2
442	Absence of Dx2 at Glu-D1 Locus Weakens Gluten Quality Potentially Regulated by Expression of Nitrogen Metabolism Enzymes and Glutenin-Related Genes in Wheat. <i>International Journal of Molecular Sciences</i> , 2020, 21, 1383.	1.8	10
443	Phosphorus application alters concentrations and proportions of organic Se forms in the grain of winter wheat. <i>Journal of Plant Nutrition and Soil Science</i> , 2020, 183, 282-291.	1.1	6
444	Deterioration mechanisms of high-moisture wheat-based food – A review from physicochemical, structural, and molecular perspectives. <i>Food Chemistry</i> , 2020, 318, 126495.	4.2	35
445	Biochemical characteristics of soft wheat grain associated with endosperm separation from bran and flour yield. <i>Cereal Chemistry</i> , 2020, 97, 566-572.	1.1	1
446	Mass spectrometry of in-gel digests reveals differences in amino acid sequences of high-molecular-weight glutenin subunits in spelt and emmer compared to common wheat. <i>Analytical and Bioanalytical Chemistry</i> , 2020, 412, 1277-1289.	1.9	8
447	The effects of different dietary protein sources on live weight, sperm quality and the histology of the testes and accessory glands in male rats. <i>Andrologia</i> , 2020, 52, e13601.	1.0	2
448	Effect of wheat species (<i>Triticum aestivum</i> vs <i>T. spelta</i>), farming system (organic vs conventional) and flour type (wholegrain vs white) on composition of wheat flour – Results of a retail survey in the UK and Germany – 3. Pesticide residue content. <i>Food Chemistry: X</i> , 2020, 7, 100089.	1.8	16
449	Complex rheological characterization of normal, waxy and high-amylose wheat lines. <i>Journal of Cereal Science</i> , 2020, 93, 102982.	1.8	7
450	Effect of chemical oxidizers and enzymatic treatments on the baking quality of doughs formulated with five Canadian spring wheat cultivars. <i>Food Science and Technology International</i> , 2020, 26, 614-628.	1.1	7
451	Assessing the impact of xylanase activity on the water distribution in wheat dough: A 1H NMR study. <i>Food Chemistry</i> , 2020, 325, 126828.	4.2	21
452	Combined Effect of Chia Flour and Soy Lecithin Incorporation on Nutritional and Technological Quality of Fresh Bread and during Staling. <i>Foods</i> , 2020, 9, 446.	1.9	7
453	Effect of extrusion temperature on the protein aggregation of wheat gluten with the addition of peanut oil during extrusion. <i>International Journal of Biological Macromolecules</i> , 2021, 166, 1377-1386.	3.6	44
454	<i>Weissella cibaria</i> short-fermented liquid sourdoughs based on quinoa or amaranth flours as fat replacer in focaccia bread formulation. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3197-3208.	1.3	14

#	ARTICLE	IF	CITATIONS
455	Isolation of arabinoxylan and cellulose-rich arabinoxylan from wheat bran of different varieties and their functionalities. <i>Food Hydrocolloids</i> , 2021, 112, 106287.	5.6	32
456	Use of the ¹ H NMR technique to describe the kneading step of wholewheat dough: The effect of kneading time and total water content. <i>Food Chemistry</i> , 2021, 338, 128120.	4.2	18
457	Role of enzymes for improvement in gluten-free foxtail millet bread: Itâ€™s effect on quality, textural, rheological and pasting properties. <i>LWT - Food Science and Technology</i> , 2021, 137, 110365.	2.5	25
458	Small deformation rheological behaviour of wheat gluten - octenyl succinyl modified corn starches mixtures. <i>Journal of Cereal Science</i> , 2021, 97, 103150.	1.8	2
459	Fatty acid profiles of vegetable oils from four different plant sources and their effects on dough rheology and Chinese steamed bread quality. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2407-2414.	1.3	12
460	Structural basis of wheat starch determines the adhesiveness of cooked noodles by affecting the fine structure of leached starch. <i>Food Chemistry</i> , 2021, 341, 128222.	4.2	18
461	Effects of hazelnut skin, crossâ€linked starch, and oxidized starch on wheat flour and dough quality. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e14919.	0.9	5
462	Water Absorption Capacity Determines the Functionality of Vital Gluten Related to Specific Bread Volume. <i>Foods</i> , 2021, 10, 228.	1.9	17
463	Maltose formation from wheat flour with different degrees of damaged starch. <i>Food Science and Technology Research</i> , 2021, 27, 567-572.	0.3	0
464	Rheological properties of food materials. , 2021, , 249-277.		0
465	Differential biochemical and kinetic properties of Î±-amylases from <i>Rhizopertha dominica</i> (F.) progenies reared on wheat varieties differing in Î±-amylase inhibitory activity. <i>Journal of Stored Products Research</i> , 2021, 90, 101748.	1.2	4
466	Alterations of polysaccharides, starch gelatinization, and retrogradation. , 2021, , 171-214.		1
467	Role of enzymes in improving the functionality of proteins in nonwheat dough systems. , 2021, , 173-198.		0
468	Physicochemical characteristics of bread partially substituted with finger millet (<i>Eleusine corocana</i>) flour. <i>Brazilian Journal of Food Technology</i> , 0, 24, .	0.8	8
469	Composition and activity of microbiota in sourdough and their effect on bread quality and safety. , 2021, , 129-172.		6
470	Wheat Bread in the Mediterranean Area: From Past to the Future. , 2021, , 47-88.		2
471	Identification of metal(loid)s compounds in fresh and pre-baked bread with evaluation of risk health assessment. <i>Journal of Cereal Science</i> , 2021, 97, 103164.	1.8	11
472	Metagenomics unveils microbial roles involved in metabolic network of flavor development in medium-temperature daqu starter. <i>Food Research International</i> , 2021, 140, 110037.	2.9	76

#	ARTICLE	IF	CITATIONS
473	Fundamental characterization of wheat gluten. <i>European Food Research and Technology</i> , 2021, 247, 985-997.	1.6	29
474	A review of bread qualities and current strategies for bread bioprotection: Flavor, sensory, rheological, and textural attributes. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 1937-1981.	5.9	50
475	Optimization of Gluten-Free Pasta Formulation Enriched with Pulse Protein Isolates. <i>Journal of Culinary Science and Technology</i> , 2023, 21, 99-117.	0.6	6
476	Impact of exogenous maltogenic α -amylase and maltotetraogenic amylase on sugar release in wheat bread. <i>European Food Research and Technology</i> , 2021, 247, 1425-1436.	1.6	4
477	Effect of wet grinding and drying of the nixtamal on physicochemical, morphologic, and vibrational properties of flours and rheological changes of masa. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15415.	0.9	0
478	A novel strain of <i>Yarrowia phangngaensis</i> producing a multienzyme complex; a source of enzyme additives for baking high cassava-wheat composite bread. <i>Food Biotechnology</i> , 2021, 35, 158-177.	0.6	2
479	Characterization of Four Chinese Bread Wheat Varieties over Five Years. <i>ACS Food Science & Technology</i> , 2021, 1, 770-777.	1.3	0
480	Combined effects of wheat gluten and carboxymethylcellulose on dough rheological behaviours and gluten network of potato-wheat flour-based bread. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4149-4158.	1.3	7
481	The Effect of α -, β - and γ -Cyclodextrin on Wheat Dough and Bread Properties. <i>Molecules</i> , 2021, 26, 2242.	1.7	3
482	Microorganisms, the Ultimate Tool for Clean Label Foods?. <i>Inventions</i> , 2021, 6, 31.	1.3	5
483	Gas cell stabilization by aqueous phase constituents during bread production from wheat and rye dough and oat batter: Dough or batter liquor as model system. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3881-3917.	5.9	17
484	Comparative evaluation of the antioxidant, antimicrobial and nutritive properties of gluten-free flours. <i>Scientific Reports</i> , 2021, 11, 10385.	1.6	6
485	Rapid analysis of wheat flour by different handheld near-infrared spectrometers: A discussion of calibration model maintenance and performance comparison. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021, 252, 119504.	2.0	12
486	Application of Microbial Transglutaminase in Wheat Bread Industry: A Review. <i>Current Nutrition and Food Science</i> , 2021, 17, 450-457.	0.3	2
487	Intact, Kibbled, and Cut Wheat Grains: Physicochemical, Microstructural Characteristics and Gastrointestinal Digestion In vitro. <i>Starch/Staerke</i> , 2021, 73, 2000267.	1.1	2
488	The Contribution of Sub-Aleurone Cells to Wheat Endosperm Protein Content and Gradient Is Dependent on Cultivar and N-Fertilization Level. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 6444-6454.	2.4	9
489	The Effects of Germinated Seeds on Nutritional and Technological Properties of Bread. <i>Journal of the Institute of Science and Technology</i> , 0, , 1183-1193.	0.3	0
490	Cellulases, Hemicellulases, and Pectinases: Applications in the Food and Beverage Industry. <i>Food and Bioprocess Technology</i> , 2021, 14, 1446-1477.	2.6	51

#	ARTICLE	IF	CITATIONS
491	Microwave Baking of Bread; A Review on the Impact of Formulation and Process on Bread Quality. <i>Food Reviews International</i> , 2023, 39, 1203-1225.	4.3	10
492	Impact of carrageenan copolymers from two red seaweed varieties on dough and bread quality. <i>Journal of Applied Phycology</i> , 2021, 33, 3347-3356.	1.5	7
493	Effect of solid-state fermentation by three different <i>Bacillus</i> species on composition and protein structure of soybean meal. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 557-566.	1.7	21
494	Challenges and opportunities for wheat alternative grains in breadmaking: Ex-situ- versus in-situ-produced dextran. <i>Trends in Food Science and Technology</i> , 2021, 113, 232-244.	7.8	32
495	Environmental and cultivar effects on technological quality of the bread wheat produced in the Pampean plain of Argentina. <i>Crop Science</i> , 2021, 61, 3647-3659.	0.8	2
496	Synergistic Effect of Metagenome-Derived Starch-Degrading Enzymes on Quality of Functional Bread with Antioxidant Activity. <i>Starch/Staerke</i> , 2022, 74, 2100098.	1.1	8
497	Influence of Freezing-Thawing Cycles on the Glycemic Index of the Iraqi White Bread after Oral Ingestion. <i>Al-Rafidain Journal of Medical Sciences</i> , 0, 1, 1-5.	0.0	0
498	Non-thermal emerging technologies as alternatives to chemical additives to improve the quality of wheat flour for breadmaking: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1612-1628.	5.4	12
499	Sensory design in food 3D printing – Structuring, texture modulation, taste localization, and thermal stabilization. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 72, 102743.	2.7	30
500	Nutritional and Technological Optimization of Wheat-Chickpea- Milk Powder Composite Flour and Its Impact on Rheological and Sensorial Properties of Leavened Flat Bread. <i>Foods</i> , 2021, 10, 1843.	1.9	6
501	Effects of plasma-activated water and heat moisture treatment on the properties of wheat flour and dough. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1988-1994.	1.3	11
502	Maltose formation during the isothermal rest of wheat dough. <i>Food Bioscience</i> , 2021, 42, 101116.	2.0	3
503	Clean Label in Bread. <i>Foods</i> , 2021, 10, 2054.	1.9	15
504	Compounds Produced by the Pyrolysis of Powders and Dusts Present in the Alimentary Industry. <i>Combustion Science and Technology</i> , 0, , 1-15.	1.2	1
505	The Global Amylase Research Trend in Food Science Technology: A Data-Driven Analysis. <i>Food Reviews International</i> , 2023, 39, 2492-2506.	4.3	1
506	An extensive review: How starch and gluten impact dough machinability and resultant bread qualities. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1930-1941.	5.4	25
507	Low carbohydrate high fat flour: its rheology, bread making, physico-sensory and staling characteristics. <i>Journal of Food Science and Technology</i> , 2022, 59, 2220-2230.	1.4	3
508	Wheat flour superheated steam treatment induced changes in molecular rearrangement and polymerization behavior of gluten. <i>Food Hydrocolloids</i> , 2021, 118, 106769.	5.6	26

#	ARTICLE	IF	CITATIONS
509	Addition of phenolic compounds to bread: antioxidant benefits and impact on food structure and sensory characteristics. <i>Food Production Processing and Nutrition</i> , 2021, 3, .	1.1	12
510	Technological and bioactive properties of wheat glutenin hydrolysates prepared with various commercial proteases. <i>LWT - Food Science and Technology</i> , 2021, 149, 111787.	2.5	22
511	The impact of incorporating coarse wheat farina containing intact endosperm cells in a bread recipe on bread characteristics and starch digestibility. <i>Journal of Cereal Science</i> , 2021, 102, 103333.	1.8	6
512	Evaluation of flour protein for different bread wheat genotypes. <i>Brazilian Journal of Biology</i> , 2021, 81, 719-727.	0.4	6
513	Improvement of physiological performance of selected cereals by modulating pregerminative metabolic activity in seeds. <i>Cereal Research Communications</i> , 0, , 1.	0.8	3
514	Addition of <i>Aegilops geniculata</i> 1Ug chromosome improves the dough rheological properties by changing the composition and micro-structure of gluten. <i>Food Chemistry</i> , 2021, 358, 129850.	4.2	12
515	Changes in structural and functional characteristics of cassava flour by additive complexations stimulated by hydrothermal conditions. <i>Food Bioscience</i> , 2021, 43, 101289.	2.0	5
516	Exopolysaccharides in sourdough fermented by <i>Weissella confusa</i> QS813 protected protein matrix and quality of frozen gluten-red bean dough during freeze-thaw cycles. <i>Food Bioscience</i> , 2021, 43, 101180.	2.0	21
517	Selectively hydrolyzed soy protein as an efficient quality improver for steamed bread and its influence on dough components. <i>Food Chemistry</i> , 2021, 359, 129926.	4.2	14
518	Behaviour of <i>Aspergillus parasiticus</i> in aflatoxin production as influenced by storage parameters using response surface methodology approach. <i>International Journal of Food Microbiology</i> , 2021, 357, 109369.	2.1	5
519	Model infant biscuits release the opioid-acting peptides milk β -casomorphins and gluten exorphins after in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2021, 362, 130262.	4.2	6
520	Late-maturity α -amylase (LMA) testing and its methodological challenges. <i>LWT - Food Science and Technology</i> , 2021, 151, 112232.	2.5	3
521	Extrusion of wheat gluten-peanut oil complexes and their rheological characteristics. <i>Food Chemistry</i> , 2021, 364, 130435.	4.2	19
522	Late-Maturity Alpha-Amylase in Wheat (<i>Triticum aestivum</i>) and Its Impact on Fresh White Sauce Qualities. <i>Foods</i> , 2021, 10, 201.	1.9	7
523	A α - and B α -type starch granules from wheat exhibiting weak, medium, and strong gluten: An investigation of physicochemical, morphological, and in vitro digestion properties. <i>Cereal Chemistry</i> , 2021, 98, 547-556.	1.1	7
525	Triticale (x <i>Triticosecale</i> Wittmack) Breeding. , 2019, , 405-451.		18
526	Extraction and Modification of Dietary Fiber Applying Thermal Processes. <i>Food Engineering Series</i> , 2020, , 329-342.	0.3	5
527	Optimising the Content and Composition of Dietary Fibre in Wheat Grain for End-use Quality. , 2014, , 455-466.		3

#	ARTICLE	IF	CITATIONS
528	Phase Transitions of Starch and Molecular Mechanisms. , 2020, , 77-120.		1
529	Baked Product Staling: Mechanisms, Determinations, and Anti-staling Strategies. , 2016, , 403-407.		1
530	Purified exopolysaccharides from <i>Weissella confusa</i> 11GU-1 and <i>Propionibacterium freudenreichii</i> JS15 act synergistically on bread structure to prevent staling. <i>LWT - Food Science and Technology</i> , 2020, 127, 109375.	2.5	9
531	CHAPTER 11: Enzymes and Enzyme Inhibitors Endogenous to <i>Wheat</i> . , 2009, , 401-435.		14
532	CHAPTER 2: Starch. , 2010, , 23-51.		10
533	CHAPTER 12: Yeast-Leavened Products. , 2010, , 177-206.		5
534	Syneresis rate, water distribution, and microstructure of wheat starch gel during freeze-thaw process: Role of a high molecular weight dextran produced by <i>Weissella confusa</i> QS813 from traditional sourdough. <i>Cereal Chemistry</i> , 2018, 95, 117-129.	1.1	22
535	<i>Paenibacillus etheri</i> sp. nov., able to grow on media supplemented with methyl tert-butyl ether (MTBE) and isolated from hydrocarbon-contaminated soil. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2016, 66, 862-867.	0.8	12
536	Nutritive value of spelt (<i>Triticum aestivum</i> spp. <i>spelta</i> L.) as influenced by the foliar application of copper, zinc and manganese. <i>Zemdirbyste</i> , 2015, 102, 389-396.	0.3	14
537	Improvement of bread making quality by supplementation with a recombinant xylanase produced by <i>Pichia pastoris</i> . <i>PLoS ONE</i> , 2018, 13, e0192996.	1.1	26
538	TRIGO: CARACTERÍSTICAS E UTILIZAÇÃO NA PANIFICAÇÃO. <i>Revista Brasileira De Produtos Agroindustriais</i> , 2011, 13, 211-222.	0.1	14
539	Biscuits: A Substitution of Wheat Flour with Purple Rice Flour. <i>Advances in Food Science and Engineering</i> , 2018, 2, .	0.2	19
540	The effects of commercial fibres on frozen bread dough. <i>Journal of the Serbian Chemical Society</i> , 2010, 75, 195-207.	0.4	16
541	Quality characteristics of parental lines of wheat mapping populations. <i>Agricultural and Food Science</i> , 2015, 24, 118-127.	0.3	8
542	Proximate composition, mineral content and functional properties of Tarap (<i>Artocarpus</i>) Tj ETQq0 0 0 rgBT /Overlock_10 Tf 50 182 Td (o	0.3	7
543	Propiedades y posibles aplicaciones de las proteínas de salvado de trigo. <i>CienciaUAT</i> , 2018, 12, 137.	0.3	7
544	Effect of Enzyme Preparations with Endo-Xylanase and Exo-Peptidase Activities on the Bread Quality, Dough Properties and Fractional Composition of Wheat Gluten Proteins. , 2018, , .		1
545	Pseudocereals: Composition, effect on nutrition-health and usage in cereal products. <i>Food and Health</i> , 0, , 41-56.	0.2	7

#	ARTICLE	IF	CITATIONS
546	From Microbial Ecology to Innovative Applications in Food Quality Improvements: the Case of Sourdough as a Model Matrix. <i>J</i> , 2020, 3, 9-19.	0.6	10
547	Hot Water Extract of Wheat Bran Attenuates White Matter Injury in a Rat Model of Vascular Dementia. <i>Preventive Nutrition and Food Science</i> , 2014, 19, 145-155.	0.7	9
548	Consumersâ€™ delayed consumption of bakery products: Effect on physical and chemical properties. <i>Journal of Agricultural and Food Engineering</i> , 2020, 1, 1-6.	0.3	3
549	Impact of cassava flour properties on the sensory quality of composite white bread. <i>Quality Assurance and Safety of Crops and Foods</i> , 2015, 7, 769-777.	1.8	2
550	Technological, phytochemical and sensory profile of honey biscuits made from buckwheat, rye, spelt and wheat flour. <i>Quality Assurance and Safety of Crops and Foods</i> , 2019, 11, 333-340.	1.8	3
551	Effects of accelerated aging upon the lipid composition of seeds from two soft wheat varieties from Morocco. <i>Grasas Y Aceites</i> , 2009, 60, 367-374.	0.3	6
552	Use of <i>Lactobacillus</i> from Pulque in Sourdough. <i>Advances in Microbiology</i> , 2014, 04, 969-977.	0.3	4
553	Characteristics of flour and dough from purple and blue wheat grain. <i>Potravinarstvo</i> , 2019, 13, 163-166.	0.5	1
554	Process-Induced Changes in the Quantity and Characteristics of Grain Dietary Fiber. <i>Foods</i> , 2021, 10, 2566.	1.9	12
555	The effect of microwave stabilization on the properties of whole wheat flour and its further interpretation by molecular docking. <i>BMC Chemistry</i> , 2021, 15, 57.	1.6	3
556	Investigation of Quinoa Seeds Fractions and Their Application in Wheat Bread Production. <i>Plants</i> , 2021, 10, 2150.	1.6	13
557	ENZYMES IN THE PRODUCTION OF FUNCTIONAL FOOD INGREDIENTSâ€”THE ARABINOXYLAN CASE. , 2009, , 129-140.		0
558	Functional Properties of Dietary Fiber. , 2011, , 546-555.		1
559	Applications of enzymes in breadmaking. , 2012, , 415-440.		0
560	Bakery enzymes in cereal technologies. <i>Potravinarstvo</i> , 2012, 6, 10-15.	0.5	1
561	Starch and Dextran. , 2014, , 1-7.		0
562	Cereals and cereal products. , 2014, , 30-105.		2
563	Effect of sweet yeast bread formula on evaluating rapid mix test. <i>Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis</i> , 2014, 59, 39-46.	0.2	0

#	ARTICLE	IF	CITATIONS
564	Sustainability Performance of Local vs Global Food Supply Chains: The Case of Bread Chains in Italy. , O, , .		2
565	Development of a New Phosphate Cross-linked Cassava Starch by Enzymatic Treatment. Journal of the Japanese Society for Food Science and Technology, 2015, 62, 207-211.	0.1	4
566	Enzymes in Bakeries. , 2015, , 187-220.		0
567	Thiolomics of the Gluten Protein Network of Wheat Dough. , 2016, , .		0
568	Production and Quality Evaluation of Instant Rice from Three Local Rice Varieties in Ebonyi State. Asian Journal of Applied Sciences, 2019, 12, 52-60.	0.4	0
570	Study of Physiochemical Properties of Local Wheat Cultivars and Their Effect on White Layer Cake Quality. Kurdistan Journal of Applied Research, 2019, 4, 173-183.	0.4	0
571	Quality evaluation of three brands of type 1 wheat flour commercialized in BelÃ©m, ParÃ¡, Brazil. Research, Society and Development, 2020, 9, e15985280.	0.0	0
572	Reporting the utilization and perspectives of different surface active agents for bread making. Food Science and Technology, 2020, 40, 312-321.	0.8	2
573	Reducing nitrogen rate and increasing plant density benefit processing quality by modifying the spatial distribution of protein bodies and gluten proteins in endosperm of a soft wheat cultivar. Field Crops Research, 2020, 253, 107831.	2.3	9
574	Suitability of pitaya fruit fermented by sourdough LAB strains for bread making: its impact on dough physicochemical, rheo-fermentation properties and antioxidant, antifungal and quality performance of bread. Heliyon, 2021, 7, e08290.	1.4	10
575	Application of solvent retention capacity tests for prediction of rheological parameters of wheat flour mill streams. Hemijska Industrija, 2020, 74, 37-49.	0.3	4
576	CHARACTERISTICS OF BREAD DOUGH MADE WITH THE USE OF VARIOUS MILLET FLOURSCHARACTERISTICS OF BREAD DOUGH MADE WITH THE USE OF VARIOUS MILLET FLOURS. HarÅva Nauka Å TehnologÅ, 2021, 14, 2.	0.2	1
577	Comparative Analysis of Gluten Content of Raw and Processed Materials. Universities Journal of Phytochemistry and Ayurvedic Heights, 2020, 2, 47-49.	0.0	0
578	From Polyclonal Sera to Recombinant Antibodies: A Review of Immunological Detection of Gluten in Foodstuff. Foods, 2021, 10, 66.	1.9	11
579	Gluten proteins: Enzymatic modification, functional and therapeutic properties. Journal of Proteomics, 2022, 251, 104395.	1.2	7
580	Digestibility of Starches for Human Health. , 2020, , 169-179.		1
581	Wheat-based food and feed. , 2020, , 61-102.		0
582	Quality Analysis of Soy Bread and Its Effects on Glycemic Index. Current Research in Nutrition and Food Science, 2020, 8, 79-87.	0.3	4

#	ARTICLE	IF	CITATIONS
583	Gelatinization, Retrogradation and Gel Properties of Wheat Starch-Wheat Bran Arabinoxylan Complexes. <i>Gels</i> , 2021, 7, 200.	2.1	21
584	Getreide und Getreideprodukte. , 2008, , 691-768.		0
585	Environment, food residue, and dry cleaning tool all influence the removal of food powders and allergenic residues from stainless steel surfaces. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 75, 102877.	2.7	11
586	Deterioration of lipids in stored wheat grains by environmental conditions and fungal infection - A review. <i>Journal of Stored Products Research</i> , 2022, 95, 101914.	1.2	11
587	Matrix Effect of Pistachio Powder on the Quality Characteristics and Oxidation Stability of Deep-Fried Doughnuts. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2021, 50, 1239-1247.	0.2	1
588	Characterization of Gamma-Rays-Induced Spring Wheat Mutants for Morphological and Quality Traits through Multivariate and GT Bi-Plot Analysis. <i>Agronomy</i> , 2021, 11, 2288.	1.3	13
589	Colorimetric Detection of Benzoyl Peroxide in the Flour Samples Based on the Morphological Transition of Silver Nanoprisms. <i>Food Analytical Methods</i> , 2022, 15, 993-1000.	1.3	2
590	Antioxidant, flavor profile and quality of wheat dough bread incorporated with kiwifruit fermented by <i>L2-glucosidase</i> producing lactic acid bacteria strains. <i>Food Bioscience</i> , 2022, 46, 101450.	2.0	12
591	Microstructure, matrix interactions, and molecular structure are the key determinants of inherent glycemic potential in pearl millet (<i>Pennisetum glaucum</i>). <i>Food Hydrocolloids</i> , 2022, 127, 107481.	5.6	12
592	Production of volatiles relation to bread aroma in flour-based fermentation with yeast. <i>Food Chemistry</i> , 2022, 378, 132125.	4.2	14
593	Underlying mechanism governing the influence of peanut oil addition on wheat dough viscoelasticity and Chinese steamed bread quality. <i>LWT - Food Science and Technology</i> , 2022, 156, 113007.	2.5	8
594	Loofah-derived eco-friendly SiC ceramics for high-performance sunlight capture, thermal transport, and energy storage. <i>Energy Storage Materials</i> , 2022, 45, 786-795.	9.5	56
595	Improvement of baked wheat chips quality by protease-mediated enzymatic hydrolysis of wheat flour. <i>LWT - Food Science and Technology</i> , 2022, 157, 113043.	2.5	7
596	Hardness targeted design and modulation of food textures in the elastic-regime using 3D printing of closed-cell foams in point lattice systems. <i>Journal of Food Engineering</i> , 2022, 320, 110942.	2.7	9
598	Impacts of wheat bran on the structure of the gluten network as studied through the production of dough and factors affecting gluten network. <i>Food Science and Technology</i> , 0, 42, .	0.8	5
599	Enzyme technology in value addition of bakery and confectionery products. , 2022, , 71-82.		0
600	Functional analysis of TaPDI genes on storage protein accumulation by CRISPR/Cas9 edited wheat mutants. <i>International Journal of Biological Macromolecules</i> , 2022, 196, 131-143.	3.6	8
601	Milletts as an alternative diet for gluten-sensitive individuals: A critical review on nutritional components, sensitivities and popularity of wheat and millets among consumers. <i>Food Reviews International</i> , 2023, 39, 3370-3399.	4.3	8

#	ARTICLE	IF	CITATIONS
602	Insights into the gelatinization of potato starch by <i>in situ</i> ¹ H NMR. RSC Advances, 2022, 12, 3335-3342.	1.7	3
603	Development of a simultaneous analysis method of azodicarbonamide, semicarbazide, and hydrazine in flour products using ¹ HPLC. Bulletin of the Korean Chemical Society, 2022, 43, 585-594.	1.0	2
604	Mechanochemical Transformations of Biomass into Functional Materials. ChemSusChem, 2022, 15, .	3.6	25
605	Assessment of the Starch-Amylolytic Complex of Rye Flours by Traditional Methods and Modern One. Materials, 2021, 14, 7603.	1.3	4
607	Novel, Inexpensive, and Scalable Amyloid Fibril Formation Method. Materials, 2022, 15, 1766.	1.3	5
608	Prediction of the rheological properties of wheat dough by starch-gluten model dough systems: effect of gluten fraction and starch variety. International Journal of Food Science and Technology, 2022, 57, 2126-2137.	1.3	3
609	Clean-label techno-functional ingredients for baking products – a review. Critical Reviews in Food Science and Nutrition, 2023, 63, 7461-7476.	5.4	4
610	Effect of operating conditions of a solid-state fermenter on structural and pasting properties of finger millet flour as applied to bread quality. Journal of Food Process Engineering, 2022, 45, .	1.5	6
611	Utilisation of Amaranth and Finger Millet as Ingredients in Wheat Dough and Bread for Increased Agro-Food Biodiversity. Foods, 2022, 11, 911.	1.9	6
612	Quality Characteristics and Antioxidant Activity of Fresh Noodles Formulated with Flour-Bran Blends Varied by Particle Size and Blend Ratio of Purple-Colored Wheat Bran. Processes, 2022, 10, 584.	1.3	6
613	The role of continuous phase rheology on the stabilization of edible foams: A review. Physics of Fluids, 2022, 34, .	1.6	11
614	A promising strategy for mechanically modified wheat flour by milling of wheat endosperm. Journal of Cereal Science, 2022, 104, 103440.	1.8	3
615	Lactic acid bacteria synergistic fermentation affects the flavor and texture of bread. Journal of Food Science, 2022, 87, 1823-1836.	1.5	15
616	Characterization of Two Wheat-Derived Glycoside Hydrolase Family-10 Xylanases Resistant to Xylanase Inhibitors. Journal of Food Quality, 2022, 2022, 1-10.	1.4	1
617	Involvement of Non-Starch Lipids from Endogenous Wheat in the Development of Bread Dough Rancidity During Frozen Storage. European Journal of Lipid Science and Technology, 2022, 124, .	1.0	1
618	CRISPR/Cas9-Mediated Disruption of Xylanase inhibitor protein (XIP) Gene Improved the Dough Quality of Common Wheat. Frontiers in Plant Science, 2022, 13, 811668.	1.7	5
619	Standard photographs convolutionally processed to indirectly detect gluten in chickpea flour. Journal of Food Composition and Analysis, 2022, 110, 104547.	1.9	1
620	Effect of curdlan on the aggregation behavior and structure of gluten in frozen-cooked noodles during frozen storage. International Journal of Biological Macromolecules, 2022, 205, 274-282.	3.6	26

#	ARTICLE	IF	CITATIONS
621	Fusarium BaÅak YanÄ±klÄ±ÄÄ±n BuÄday Kalite Parametreleri Åezerine Etkisi: Enfekteli BaÅaklara Fungisit UygulamalarÄ± SonrasÄ±ndaki DeÄiÅim. Journal of the Institute of Science and Technology, 0, , 3455-3464.	0.3	1
622	Genetic Mapping of Quantitative Trait Loci for End-Use Quality and Grain Minerals in Hard Red Winter Wheat. Agronomy, 2021, 11, 2519.	1.3	8
627	Date, Apple, and Pear By-Products as Functional Ingredients in Pasta: Cooking Quality Attributes and Physicochemical, Rheological, and Sensorial Properties. Foods, 2022, 11, 1393.	1.9	9
628	Comparative compositional and functional characterisation of rye varieties and novel industrial milling fractions. International Journal of Food Science and Technology, 2022, 57, 4463-4472.	1.3	2
629	Effect of wheat bran arabinoxylan on the gelatinization and long-term retrogradation behavior of wheat starch. Carbohydrate Polymers, 2022, 291, 119581.	5.1	19
630	Raw material variability in food manufacturing: a data-driven snack food industry case. Production and Manufacturing Research, 2022, 10, 294-320.	0.9	0
633	Impact of replacing wheat flour with lychee juice by-products on bread quality characteristics and microstructure. LWT - Food Science and Technology, 2022, 165, 113696.	2.5	10
634	Wheat genotypes variability of technological quality indicators across different microclimate conditions. Selekcija I Semearstvo, 2022, 28, 43-54.	0.6	1
635	Wheat quality under global climate change: consequences, mechanisms, and countermeasures. , 2022, , 103-135.		0
636	Impact of Leavening Agent and Wheat Variety on Bread Organoleptic and Nutritional Quality. Microorganisms, 2022, 10, 1416.	1.6	8
637	The role of dextran and maltosyl-isomalto-oligosaccharides on the structure of bread enriched with surplus bread. Food Hydrocolloids, 2022, 133, 107944.	5.6	3
638	Enzyme Assisted Food Processing. , 2023, , .		0
639	Effect of dandelion root polysaccharide on structure, rheology, and retrogradation properties of corn starch during storage. International Journal of Food Science and Technology, 0, , .	1.3	1
640	Identification of protease enzyme in salep orchid tubers, and investigation of the usability of the enzyme in casein and gluten hydrolysis. , 2021, 28, 672-681.		1
641	Polymorphic Biological and Inorganic Functional Nanomaterials. Materials, 2022, 15, 5355.	1.3	0
642	Moderate addition of B-type starch granules improves the rheological properties of wheat dough. Food Research International, 2022, 160, 111748.	2.9	7
643	The influence of varying levels of molecular oxygen on the functionality of azodicarbonamide and ascorbic acid during wheat bread making. Food Research International, 2022, 161, 111878.	2.9	2
644	Evaluation on the water state of frozen dough and quality of steamed bread with proper amount of sanxan added during freeze-thawed cycles. Journal of Cereal Science, 2022, 108, 103564.	1.8	11

#	ARTICLE	IF	CITATIONS
645	Rheological properties of gluten-free bread doughs and their modification: improve bread quality. , 2023, , 479-516.		0
646	Improvement of Genetic Variation for Nutrients and Bioactive Food Components in Cereal Crops. , 2022, , 51-80.		0
647	Effects of wide range sowing on grain yield, quality, and nitrogen use of strong gluten wheat. Acta Agronomica Sinica(China), 2022, 48, 716-725.	0.1	3
648	Characterization and application of a novel xylanase from Halolactibacillus miurensis in wholewheat bread making. Frontiers in Bioengineering and Biotechnology, 0, 10, .	2.0	4
649	The use of time domain ¹ H NMR to study proton dynamics in starch-rich foods: A review. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 4738-4775.	5.9	6
650	Genetic and agronomic Zinc biofortification modify processing and nutritional quality of common wheat. Cereal Chemistry, 0, , .	1.1	0
651	Comparative Quality Assessment of Five Bread Wheat and Five Barley Cultivars Grown in Romania. International Journal of Environmental Research and Public Health, 2022, 19, 11114.	1.2	5
652	Increasing grain yield while maintaining baking quality in Canada Western Red Spring wheat. Canadian Journal of Plant Science, 2022, 102, 973-983.	0.3	2
653	Effects of egg white on physicochemical and functional characteristics of steamed cold noodles (a) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.5	9
654	Effects of Cysteine and Inorganic Sulfur Applications at Different Growth Stages on Grain Protein and End-Use Quality in Wheat. Foods, 2022, 11, 3252.	1.9	4
655	The Effect of Stabilized Rice Bran Addition on Physicochemical, Sensory, and Techno-Functional Properties of Bread. Foods, 2022, 11, 3328.	1.9	6
656	Identification and Introgression of a Novel HMW-GS Gene from Aegilops tauschii. Agronomy, 2022, 12, 2709.	1.3	1
657	Can wheat yield, N use efficiency and processing quality be improved simultaneously?. Agricultural Water Management, 2023, 275, 108006.	2.4	4
658	A highly conserved amino acid in high molecular weight glutenin subunit 1Dy12 contributes to gluten functionality and processing quality in wheat. Journal of Genetics and Genomics, 2022, , .	1.7	0
659	Detection and quantification using ATR-FTIR spectroscopy of whey protein concentrate adulteration with wheat flour. LWT - Food Science and Technology, 2022, 172, 114161.	2.5	14
660	Application properties of starches extracted from underground starchy crops of South American origin. , 2023, , 245-287.		0
661	Determining levels of water-extractable and water-unextractable arabinoxylan in commercial Swedish wheat flours by a high-throughput method. Journal of Cereal Science, 2023, 109, 103608.	1.8	2
662	Relation between deformation and relaxation of hydrocolloids-starch based bio-inks and 3D printing accuracy. Food Hydrocolloids, 2023, 137, 108326.	5.6	4

#	ARTICLE	IF	CITATIONS
664	Milling performance and bread-making aptitude of the new soft kernel durum wheat variety Faridur. International Journal of Food Science and Technology, 2023, 58, 268-278.	1.3	2
665	<i>Aegilops sharonensis</i> HMW-EGSs with unusual large molecular weight improve bread-making quality in wheat <i>Ae. sharonensis</i> introgression lines. Journal of the Science of Food and Agriculture, 0, , .	1.7	0
666	Effects of Different Fertilizer Treatments, Environment and Varieties on the Yield-, Grain-, Flour-, and Dough-Related Traits and Cookie Quality of Weak-Gluten Wheat. Plants, 2022, 11, 3370.	1.6	1
668	Benign catalytic oxidation of potato starch using a homogeneous binuclear manganese catalyst and hydrogen peroxide. Catalysis Science and Technology, 2023, 13, 1233-1243.	2.1	3
669	Trends in bread waste utilisation. Trends in Food Science and Technology, 2023, 132, 93-102.	7.8	9
670	Elucidation of phenolic metabolites in wheat seedlings (<i>Triticum aestivum</i> L.) by NMR and HPLC-Q-Orbitrap-MS/MS: Changes in isolated phenolics and antioxidant effects through diverse growth times. Food Chemistry: X, 2023, 17, 100557.	1.8	5
671	Structure, texture and protein digestibility of high moisture extruded meat alternatives enriched with cereal brans. Applied Food Research, 2023, 3, 100262.	1.4	4
672	Addition of Amaranth Flour of Different Particle Sizes at Established Doses in Wheat Flour to Achieve a Nutritional Improved Wheat Bread. Foods, 2023, 12, 133.	1.9	10
673	Gas chromatography and multivariate analysis for wheat flours. , 2023, , 149-169.		0
674	Wheat starch structure-function relationship in breadmaking: A review. Comprehensive Reviews in Food Science and Food Safety, 2023, 22, 2292-2309.	5.9	3
675	Impact of process parameters on the specific volume of wholemeal wheat bread made using sourdough- and baker's yeast-based leavening strategies. International Journal of Food Microbiology, 2023, 396, 110193.	2.1	6
676	Rheo-Fermentation Dough Properties, Bread-Making Quality and Aroma Characteristics of Red Bean (<i>Vigna angularis</i>) Sourdough Induced by LAB <i>Weissella confusa</i> QS813 Strain Fermentation. Foods, 2023, 12, 605.	1.9	4
677	Multi-scale dough adhesion analysis: Relation between laboratory scale, pilot scale and human sensory. Journal of Texture Studies, 0, , .	1.1	0
678	Influence of blend proportion and baking conditions on the quality attributes of wheat, orange-fleshed sweet potato and pumpkin composite flour dough and bread: optimization of processing factors. , 2023, 3, .		0
679	A Comparative Analysis of Partial Replacement of Yeast with CO ₂ Gas Hydrates as Leavening Agents in Baking of Wheat Bread. Processes, 2023, 11, 653.	1.3	2
680	Relevance of the air-water interfacial and foaming properties of (modified) wheat proteins for food systems. Comprehensive Reviews in Food Science and Food Safety, 2023, 22, 1517-1554.	5.9	4
681	Prediction of wheat gluten composition via near-infrared spectroscopy. Current Research in Food Science, 2023, 6, 100471.	2.7	4
682	Anionic and Ampholytic High-Amylose Starch Derivatives as Excipients for Pharmaceutical and Biopharmaceutical Applications: Structure-Properties Correlations. Pharmaceutics, 2023, 15, 834.	2.0	2

#	ARTICLE	IF	CITATIONS
683	Improving the Leavening Effect of Ice like CO2 Gas Hydrates by Addition of Gelling Agents in Wheat Bread. Gels, 2023, 9, 223.	2.1	0
684	Study of Physico-Chemical Properties of Dough and Wood Oven-Baked Pizza Base: The Effect of Leavening Time. Foods, 2023, 12, 1407.	1.9	1
685	Durum Wheat: Uses, Quality Characteristics, and Applied Tests. , 0, , .		1
687	Traditional Turkish Bread, the "Tandır Ekmeği", 2023, , 367-387.		0
688	Traditional Breads from Germany. , 2023, , 115-136.		0
691	Chemistry of Cereal Grains. , 2023, , 25-66.		0
702	Biochemical mechanisms in the regulation of phospholipases. , 2023, , 3-16.		0