

Effect of fortification of defatted soy flour on sensory and wheat bread

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#	ARTICLE	IF	CITATIONS
1	Application of sensory evaluation in food research. International Journal of Food Science and Technology, 2008, 43, 1507-1511.	2.7	18
2	Effects of Kokja as a Fermentation Starter on Sponge-and-Dough Bread Properties. Journal of the Korean Society for Applied Biological Chemistry, 2009, 53, 50-55.	0.9	1
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5	Bread-making potential of pea protein isolate produced by a novel ultrafiltration/diafiltration process. Procedia Food Science, 2011, 1, 1425-1430.	0.6	32
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