Nutritive value of pseudocereals and their increasing us ingredients

Trends in Food Science and Technology

21, 106-113

DOI: 10.1016/j.tifs.2009.10.014

Citation Report

#	Article	IF	Citations
1	Amaranthus hypochondriacus and Amaranthus caudatus germplasm: Characteristics of plants, grain and flours. Food Chemistry, 2010, 123, 1227-1234.	8.2	39
2	Rheological properties of wheat flour substitutes/alternative crops assessed by Mixolab. Procedia Food Science, 2011, 1, 328-334.	0.6	53
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