

# CITATION REPORT

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Effects of pineapple pomace fibre on physicochemical properties of composite flour and dough, and consumer acceptance of fibre-enriched wheat bread

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International Journal of Food Science and Technology,  
2016, 51, 1120-1129.

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#	Paper	IF	Citations
46	Technological properties, in vitro starch digestibility and in vivo glycaemic index of bread containing crude malva nut gum. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 1035-1041	3.8	8
45	Behaviour of Dietary Fibre Supplements During Bread Dough Development Evaluated Using Novel Farinograph Curve Analysis. <i>Food and Bioprocess Technology</i> , <b>2017</b> , 10, 1031-1041	5.1	22
44	Effect of Wheat Bran on Dough Rheology and Final Quality of Chinese Steamed Bread. <i>Cereal Chemistry</i> , <b>2017</b> , 94, 581-587	2.4	15
43	Development of fibre-enriched wheat breads: impact of recovered agroindustrial by-products on physicochemical properties of dough and bread characteristics. <i>European Food Research and Technology</i> , <b>2017</b> , 243, 1973-1988	3.4	8
42	Influences of a natural colourant on colour and salty taste perception, liking, emotion and purchase intent: a case of mayonnaise-based dipping sauces. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 2256-2264	3.8	18
41	Microbiological changes and their impact on quality characteristics of red hot chilli pepper mash during natural fermentation. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 1816-1823	3.8	8
40	Utilisation of beetroot powder for bakery applications. <i>Chemical Papers</i> , <b>2018</b> , 72, 1507-1515	1.9	15
39	Effects of colorant concentration and natural colour on sodium content claim on saltiness perception, consumer liking and emotion, and purchase intent of dipping sauces. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 1246-1254	3.8	21
38	Effect of fiber sources on fatty acids profile, glycemic index, and phenolic compound content of in vitro digested fortified wheat bread. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 1632-1640	3.3	8
37	Fruit and vegetable by-products as novel ingredients to improve the nutritional quality of baked goods. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2018</b> , 58, 2119-2135	11.5	67
36	Gluten-free muffins: effects of sugar reduction and health benefit information on consumer liking, emotion, and purchase intent. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 262-269	3.8	22
35	Exploitation of lettuce waste flour to increase bread functionality: effect on physical, nutritional, sensory properties and on consumer response. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 2290-2297	3.8	13
34	Physicochemical and nutritional characteristics, bioaccessibility and sensory acceptance of baked crackers containing broccoli co-products. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 634-640	3.8	17
33	Stability of Lutein Obtained from <i>Muriellopsis</i> sp biomass and used as a natural colorant and antioxidant in a mayonnaise-like dressing sauce. <i>CYTA - Journal of Food</i> , <b>2019</b> , 17, 517-526	2.3	6
32	Valorisation of carrot and pineapple pomaces for rock buns development. <i>Scientific African</i> , <b>2019</b> , 6, e00160	1.6	5
31	Characterization and functionality of fibre-rich pomaces from the tropical fruit pulp industry. <i>British Food Journal</i> , <b>2019</b> , 122, 813-826	2.8	4
30	Possible Sugar and Calorie Reduction by Visual Cues: A Case of Syrup Added to Brewed Coffee. <i>Journal of Food Science</i> , <b>2019</b> , 84, 3784-3792	3.4	5

29	Consumer perception of extruded snacks containing brown rice and dried mushroom. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 46-54	3.8	20
28	Effects of celery powder on wheat dough properties and textural, antioxidant and starch digestibility properties of bread. <i>Journal of Food Science and Technology</i> , <b>2020</b> , 57, 1710-1718	3.3	7
27	Plant-Based Food By-Products: Prospects for Valorisation in Functional Bread Development. <i>Sustainability</i> , <b>2020</b> , 12, 7785	3.6	7
26	Addition of Broad Bean Hull to Wheat Flour for the Development of High-Fiber Bread: Effects on Physical and Nutritional Properties. <i>Foods</i> , <b>2020</b> , 9,	4.9	7
25	Effect of cinnamic acid and its derivatives on structure of gluten proteins [A study on model dough with application of FT-Raman spectroscopy. <i>Food Hydrocolloids</i> , <b>2020</b> , 107, 105935	10.6	13
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22	Effects of waste fig seed powder on quality as an innovative ingredient in biscuit formulation. <i>Journal of Food Science</i> , <b>2021</b> , 86, 55-60	3.4	10
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17	Integrated Biorefinery Strategy for Valorization of Pineapple Processing Waste into High-Value Products. <i>Waste and Biomass Valorization</i> , 1	3.2	3
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13	11: Extraction, Isolation and Utilisation of Bioactive Compounds from Fruit Juice Industry Waste. <b>2017</b> , 272-313		
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3	Industrial Application and Health Prospective of Fig ( <i>Ficus carica</i> ) By-Products. <b>2023</b> , 28, 960		1
2	Lutein fortification of wheat bread with marigold powder: Impact on rheology, water dynamics, and structure.		0
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