Characterization of the Bread Made with Durum Wheat Sourdough Biotechnology in Comparison with Commer

Journal of Food Science

81, H2263-72

DOI: 10.1111/1750-3841.13410

Citation Report

#	Article	IF	Citations
1	Sourdough-Based Biotechnologies for the Production of Gluten-Free Foods. Foods, 2016, 5, 65.	4.3	63
2	Nutritional and Sensorial Aspects of Gluten-Free Products. SpringerBriefs in Food, Health and Nutrition, 2017, , 59-78.	0.5	4
3	Use of fermented quinoa flour for pasta making and evaluation of the technological and nutritional features. LWT - Food Science and Technology, 2017, 78, 215-221.	5.2	109
4	Microbial Ecology and Process Technology of Sourdough Fermentation. Advances in Applied Microbiology, 2017, 100, 49-160.	2.4	116
5	Optimization of a gluten free formulation of the Turkish dessert revani using different types of flours, protein sources and transglutaminase. LWT - Food Science and Technology, 2018, 95, 72-77.	5.2	9
6	Wheat Gluten and Its Hydrolysates. Possible Fields of Practical Use. Applied Biochemistry and Microbiology, 2018, 54, 825-833.	0.9	7
7	Sourdough Bread. , 2019, , 127-158.		15
8	Scouting for Naturally Low-Toxicity Wheat Genotypes by a Multidisciplinary Approach. Scientific Reports, 2019, 9, 1646.	3.3	36
9	Acceptability of bread made with hemp (Cannabis sativa subsp. sativa) flour evaluated fresh and following a partial bake method. Journal of Food Science, 2020, 85, 2915-2922.	3.1	9
10	Potential ways for gluten contamination of gluten-free grain and gluten-free foods: the buckwheat case. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2020, 37, 1591-1600.	2.3	4
11	Sourdough Technology as a Tool for the Development of Healthier Grain-Based Products: An Update. Agronomy, 2020, 10, 1962.	3.0	27
12	Prototype Gluten-Free Breads from Processed Durum Wheat: Use of Monovarietal Flours and Implications for Gluten Detoxification Strategies. Nutrients, 2020, 12, 3824.	4.1	5
13	Effect of sourdough starter and fungal proteases on gluten content and sensory properties of tarhana. International Journal of Food Science and Technology, 2021, 56, 2557-2564.	2.7	1
14	Glycemic Index of Gluten-Free Bread and Their Main Ingredients: A Systematic Review and Meta-Analysis. Foods, 2021, 10, 506.	4.3	31
15	Design of a â€œClean-Labelâ€•Gluten-Free Bread to Meet Consumers Demand. Foods, 2021, 10, 462.	4.3	27
16	Sourdough production: fermentation strategies, microbial ecology, and use of non-flour ingredients. Critical Reviews in Food Science and Nutrition, 2023, 63, 2447-2479.	10.3	46
17	Nutritional Quality, Potential Health Promoting Properties and Sensory Perception of an Improved Gluten-Free Bread Formulation Containing Inulin, Rice Protein and Bioactive Compounds Extracted from Coffee Byproducts. Polish Journal of Food and Nutrition Sciences, 2019, 69, 157-166.	1.7	35
18	Assessment of Gluten-Free Food Sourced Heavy Metal Accumulation for Celiac People. Cumhuriyet Science Journal, 0, , .	0.3	0

#	Article	IF	Citations
19	Microbial Consortia Involved in Traditional Sicilian Sourdough: Characterization of Lactic Acid Bacteria and Yeast Populations. Microorganisms, 2022, 10, 283.	3.6	13
20	SOURDOUGH AND SOME TECHNOLOGICAL PROPERTIES OF SOURDOUGH BREAD AND ITS EFFECTS ON HEALTH. GÄ±da, 0, , 750-771.	0.4	0
21	Considering sourdough from a biochemical, organoleptic, and nutritional perspective. Journal of Food Composition and Analysis, 2024, 125, 105853.	3.9	0