

Wheat (<i>Triticum aestivum L</i>.) Bran in Bread Mak

Comprehensive Reviews in Food Science and Food Safety
15, 28-42

DOI: 10.1111/1541-4337.12176

Citation Report

#	ARTICLE	IF	CITATIONS
1	Potential of bran from various wheat variety for cookies production. Acta Chimica Slovaca, 2016, 9, 95-99.	0.5	3
2	Impact of Wheat Bran Hydration Properties As Affected by Toasting and Degree of Milling on Optimal Dough Development in Bread Making. Journal of Agricultural and Food Chemistry, 2016, 64, 3636-3644.	2.4	37
3	Study of the intrinsic properties of wheat bran and pearlings obtained by sequential debranning and their role in bran-enriched bread making. Journal of Cereal Science, 2016, 71, 78-85.	1.8	26
4	Soluble Dietary Fiber Fractions in Wheat Bran and Their Interactions with Wheat Gluten Have Impacts on Dough Properties. Journal of Agricultural and Food Chemistry, 2016, 64, 8735-8744.	2.4	47
5	Dry heat treatment affects wheat bran surface properties and hydration kinetics. Food Chemistry, 2016, 203, 513-520.	4.2	24
6	Bread making aptitude of mixtures of re-milled semolina and selected durum wheat milling by-products. LWT - Food Science and Technology, 2017, 78, 151-159.	2.5	50
7	Study of biopolymer mobility and water dynamics in wheat bran using time-domain 1H NMR relaxometry. Food Chemistry, 2017, 236, 68-75.	4.2	23
8	Study on the effects of wheat bran incorporation on water mobility and biopolymer behavior during bread making and storage using time-domain 1 H NMR relaxometry. Food Chemistry, 2017, 236, 76-86.	4.2	47
9	Interactions between soluble dietary fibers and wheat gluten in dough studied by confocal laser scanning microscopy. Food Research International, 2017, 95, 19-27.	2.9	44
10	Effect of cellulase, xylanase and α -amylase combinations on the rheological properties of Chinese steamed bread dough enriched in wheat bran. Food Chemistry, 2017, 234, 93-102.	4.2	80
11	Cultivated Ancient Wheats (<i>Triticum</i> spp.): A Potential Source of Health-Beneficial Food Products. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 477-488.	5.9	211
12	The role of hydration on the cooking quality of bran-enriched pasta. LWT - Food Science and Technology, 2017, 84, 489-496.	2.5	15
13	Effect of Wheat Bran on Dough Rheology and Final Quality of Chinese Steamed Bread. Cereal Chemistry, 2017, 94, 581-587.	1.1	23
14	Reduced particle size wheat bran is butyrogenic and lowers Salmonella colonization, when added to poultry feed. Veterinary Microbiology, 2017, 198, 64-71.	0.8	26
15	Understanding the influence of buckwheat bran on wheat dough baking performance: Mechanistic insights from molecular and material science approaches. Food Research International, 2017, 102, 728-737.	2.9	22
16	Milling overrides cultivar, leavening agent and baking mode on chemical and rheological traits and sensory perception of durum wheat breads. Scientific Reports, 2017, 7, 13632.	1.6	12
17	Physiology, ecology and industrial applications of aroma formation in yeast. FEMS Microbiology Reviews, 2017, 41, S95-S128.	3.9	246
18	Fat binding capacity and modulation of the gut microbiota both determine the effect of wheat bran fractions on adiposity. Scientific Reports, 2017, 7, 5621.	1.6	51

#	ARTICLE	IF	CITATIONS
19	Bread Dough and Baker's Yeast: An Uplifting Synergy. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 850-867.	5.9	91
20	Partial replacement of fat with oat and wheat bran gels: Optimization study based on rheological and textural properties. <i>LWT - Food Science and Technology</i> , 2017, 86, 377-384.	2.5	14
21	Food industry by-products used as functional ingredients of bakery products. <i>Trends in Food Science and Technology</i> , 2017, 67, 106-128.	7.8	172
22	Effect of size reduction on colour, hydration and rheological properties of wheat bran. <i>Food Science and Technology</i> , 2017, 37, 389-396.	0.8	42
23	Optimisation of End-Product Quality for the Consumer. , 2017, , 653-688.		9
24	Mechanisms of starch gelatinization during heating of wheat flour and its effect on inÂvitro starch digestibility. <i>Food Hydrocolloids</i> , 2018, 82, 370-378.	5.6	95
25	Study of the role of bran water binding and the steric hindrance by bran in straight dough bread making. <i>Food Chemistry</i> , 2018, 253, 262-268.	4.2	40
26	Particle size determines the anti-inflammatory effect of wheat bran in a model of fructose over-consumption: Implication of the gut microbiota. <i>Journal of Functional Foods</i> , 2018, 41, 155-162.	1.6	24
27	Wheat bran-associated subaleurone and endosperm proteins and their impact on bran-rich bread-making. <i>Journal of Cereal Science</i> , 2018, 81, 99-107.	1.8	14
28	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> , 2018, 58, 2119-2135.	5.4	120
29	Production of anthocyanin-enriched flours of durum and soft pigmented wheats by air-classification, as a potential ingredient for functional bread. <i>Journal of Cereal Science</i> , 2018, 79, 118-126.	1.8	22
30	Effect of bran hydration with enzymes on functional properties of flourâ€“bran blends. <i>Cereal Chemistry</i> , 2019, 96, 273-282.	1.1	16
31	Biochemical characterization of wheat straw cell wall with special reference to bioactive profile. <i>International Journal of Food Properties</i> , 2018, 21, 1303-1310.	1.3	26
32	Reduced-Particle-Size Wheat Bran Is Efficiently Colonized by a Lactic Acid-Producing Community and Reduces Levels of Enterobacteriaceae in the Cecal Microbiota of Broilers. <i>Applied and Environmental Microbiology</i> , 2018, 84, .	1.4	18
33	Effects of bran size and carob seed flour of optimized bread formulas on glycemic responses in humans: A randomized clinical trial. <i>Journal of Functional Foods</i> , 2018, 46, 345-355.	1.6	12
34	Depolymerizing enzymes in human food. , 2018, , 211-237.		6
35	Effects of fermented-chickpea liquor (chickpea yeast) on whole-grain wheat flour bread properties. <i>Quality Assurance and Safety of Crops and Foods</i> , 2018, 10, 183-192.	1.8	10
36	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

#	ARTICLE	IF	CITATIONS
37	Reutilization of cereal processing by-products in bread making. , 2018, , 279-317.		11
38	Engineered GH11 xylanases from <i>Orpinomyces</i> sp. PCâ€ improve technoâ€functional properties of bread dough. Journal of the Science of Food and Agriculture, 2019, 99, 741-747.	1.7	13
40	Wheat bran thermal treatment in a hot air oven does not affect the fermentation and colonisation process by human faecal microbiota. Journal of Functional Foods, 2019, 60, 103440.	1.6	3
41	Alterations in gut microflora populations and brush border functionality following intra-amniotic administration (<i>Gallus gallus</i>) of wheat bran prebiotic extracts. Food and Function, 2019, 10, 4834-4843.	2.1	22
42	Genotype x environment interaction and genetic gain for grain yield and grain quality traits in Turkish spring wheat released between 1964 and 2010. PLoS ONE, 2019, 14, e0219432.	1.1	54
43	Classification, Technological Properties, and Sustainable Sources. , 2019, , 27-58.		20
44	Evaluation of baking conditions for frozen doughs. Journal of Food Measurement and Characterization, 2019, 13, 3307-3317.	1.6	6
45	Fresh Pasta Manufactured with Fermented Whole Wheat Semolina: Physicochemical, Sensorial, and Nutritional Properties. Foods, 2019, 8, 422.	1.9	18
46	Modification of wheat bran particle size and tissue composition affects colonisation and metabolism by human faecal microbiota. Food and Function, 2019, 10, 379-396.	2.1	22
47	Impact of wheat bran physical properties and chemical composition on whole grain flour mixing and baking properties. Journal of Cereal Science, 2019, 89, 102790.	1.8	29
48	Technical potential and geographic distribution of agricultural residues, co-products and by-products in the European Union. Science of the Total Environment, 2019, 686, 568-579.	3.9	60
49	Effect of debranning on grains and meal characteristics of different Indian and exotic wheat varieties. Food Research International, 2019, 123, 327-339.	2.9	6
50	Development of a low-fat, high-fibre snack: effect of bran particle sizes and processing conditions. Heliyon, 2019, 5, e01364.	1.4	10
51	Influence of heat treatment for some wheat milling fractions on fino bread quality. Journal of Food Science and Technology, 2019, 56, 2639-2650.	1.4	7
52	The Roles of Food Processing in Translation of Dietary Guidance for Whole Grains, Fruits, and Vegetables. Annual Review of Food Science and Technology, 2019, 10, 569-596.	5.1	17
53	Fermentation Biotechnology Applied to Cereal Industry By-Products: Nutritional and Functional Insights. Frontiers in Nutrition, 2019, 6, 42.	1.6	97
54	Maize Milling By-Products: From Food Wastes to Functional Ingredients Through Lactic Acid Bacteria Fermentation. Frontiers in Microbiology, 2019, 10, 561.	1.5	32
55	Chapter 1 Fibres making up wheat cell walls in the context of broiler diets. , 2019, , 17-46.		3

#	ARTICLE	IF	CITATIONS
56	Fusarium head blight and mycotoxins in wheat: prevention and control strategies across the food chain. <i>World Mycotoxin Journal</i> , 2019, 12, 333-355.	0.8	61
57	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
58	Study into the effect of microfluidisation processing parameters on the physicochemical properties of wheat (<i>Triticum aestivum</i> L.) bran. <i>Food Chemistry</i> , 2020, 305, 125436.	4.2	24
59	Solid state lactic acid fermentation: A strategy to improve wheat bran functionality. <i>LWT - Food Science and Technology</i> , 2020, 118, 108668.	2.5	58
60	Microbial succession during wheat bran fermentation and colonisation by human faecal microbiota as a result of niche diversification. <i>ISME Journal</i> , 2020, 14, 584-596.	4.4	30
61	Side-by-side comparison of composition and structural properties of wheat, rye, oat, and maize bran and their impact on in vitro fermentability. <i>Cereal Chemistry</i> , 2020, 97, 20-33.	1.1	32
62	Development of high-fiber wheat bread using microfluidized corn bran. <i>Food Chemistry</i> , 2020, 310, 125921.	4.2	32
63	Microstructure-modified products from stone-milled wheat bran powder improve glycemic response and sustain colonic fermentation. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 1193-1201.	3.6	17
64	Development of β -glucan enriched wheat bread using soluble oat fiber. <i>Journal of Cereal Science</i> , 2020, 95, 103051.	1.8	31
65	Pre-Hydrated Berry Pomace in Wheat Bread: An Approach Considering Requisite Water in Fiber Enrichment. <i>Foods</i> , 2020, 9, 1600.	1.9	9
66	The Two Faces of Wheat. <i>Frontiers in Nutrition</i> , 2020, 7, 517313.	1.6	31
67	Insights into the Genetic Architecture of Bran Friability and Water Retention Capacity, Two Important Traits for Whole Grain End-Use Quality in Winter Wheat. <i>Genes</i> , 2020, 11, 838.	1.0	3
68	Single-pass, double-pass and acid twin-screw extrusion-cooking impact physicochemical and nutrition-related properties of wheat bran. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 66, 102520.	2.7	12
69	Understanding whole-wheat flour and its effect in breads: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 3241-3265.	5.9	70
70	Addition of Broad Bean Hull to Wheat Flour for the Development of High-Fiber Bread: Effects on Physical and Nutritional Properties. <i>Foods</i> , 2020, 9, 1192.	1.9	28
71	The Effect of Wet Milling and Cryogenic Milling on the Structure and Physicochemical Properties of Wheat Bran. <i>Foods</i> , 2020, 9, 1755.	1.9	14
72	The impact of wheat (<i>Triticum aestivum</i> L.) bran on wheat starch gelatinization: A differential scanning calorimetry study. <i>Carbohydrate Polymers</i> , 2020, 241, 116262.	5.1	16
73	Cereal bran protects vitamin A from degradation during simmering and storage. <i>Food Chemistry</i> , 2020, 331, 127292.	4.2	15

#	ARTICLE	IF	CITATIONS
74	Techniques and technologies for the breadmaking process with unrefined wheat flours. Trends in Food Science and Technology, 2020, 99, 152-166.	7.8	53
75	Exploiting Milling By-Products in Bread-Making: The Case of Sprouted Wheat. Foods, 2020, 9, 260.	1.9	15
76	Physical properties and sensory evaluation of bread containing micronized whole wheat flour. Food Chemistry, 2020, 318, 126497.	4.2	36
77	Characteristics of Bread Made of Various Substitution Ratios of Bran Pulverized by Hammer Mill or Jet Mill. Foods, 2020, 9, 48.	1.9	10
78	Genotype selection influences the quality of gluten-free bread from maize. LWT - Food Science and Technology, 2020, 125, 109214.	2.5	4
79	Kinetic study of staling in breads with high-amylose resistant starch. Food Hydrocolloids, 2020, 106, 105879.	5.6	36
80	Characterization of the flavor compounds in wheat bran and biochemical conversion for application in food. Journal of Food Science, 2020, 85, 1427-1437.	1.5	7
81	Improvement of Bread Quality by Adding Wheat Germ Fermented with <i>Lactobacillus plantarum</i> dy-1. Journal of Food Quality, 2020, 2020, 1-8.	1.4	7
82	Dietary fiber-gluten protein interaction in wheat flour dough: Analysis, consequences and proposed mechanisms. Food Hydrocolloids, 2021, 111, 106203.	5.6	74
83	Use of the 1H NMR technique to describe the kneading step of wholewheat dough: The effect of kneading time and total water content. Food Chemistry, 2021, 338, 128120.	4.2	18
84	Selective modification of wheat bran affects its impact on gluten-starch dough rheology, microstructure and bread volume. Food Hydrocolloids, 2021, 113, 106348.	5.6	19
85	Overcoming bread quality decay concerns: main issues for bread shelf life as a function of biological leavening agents and different extra ingredients used in formulation. A review. Journal of the Science of Food and Agriculture, 2021, 101, 1732-1743.	1.7	34
86	Effects of particle size on structural, physicochemical, and functional properties of potato residue from starch isolation and quality characteristics of residue-based starch noodles. Food Science and Technology International, 2021, 27, 392-403.	1.1	6
87	Fortification of bread with wheat processing by-products. , 2021, , 343-369.		0
88	Influence of particle size reduction and high-intensity ultrasound on polyphenol oxidase, phenolics, and technological properties of wheat bran. Journal of Food Processing and Preservation, 2021, 45, e15204.	0.9	16
89	Changing Wheat Bran Structural Properties by Extrusion-Cooking on a Pilot and Industrial Scale: A Comparative Study. Foods, 2021, 10, 472.	1.9	2
90	Influence of Durum Wheat Bran Particle Size on Phytochemical Content and on Leavened Bread Baking Quality. Foods, 2021, 10, 489.	1.9	11
91	Wheat straw: A natural remedy against different maladies. Food Science and Nutrition, 2021, 9, 2335-2344.	1.5	36

#	ARTICLE	IF	CITATIONS
92	Influences of hydrothermal and pressure treatments on compositional and hydration properties of wheat bran and dough mixing properties of whole wheat meal. <i>Cereal Chemistry</i> , 2021, 98, 673-682.	1.1	5
93	Wholewheat bread: Effect of gradual water addition during kneading on dough and bread properties. <i>LWT - Food Science and Technology</i> , 2021, 142, 111017.	2.5	8
94	Biochemical and nutritional profile of maize bran-enriched flour in relation to its end-use quality. <i>Food Science and Nutrition</i> , 2021, 9, 3336-3345.	1.5	19
95	Interactions between gluten and water-unextractable arabinoxylan during the thermal treatment. <i>Food Chemistry</i> , 2021, 345, 128785.	4.2	29
96	Wheat bran, as the resource of dietary fiber: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 7269-7281.	5.4	33
97	Effect of Bran Pre-Treatment with Endoxylanase on the Characteristics of Intermediate Wheatgrass (<i>Thinopyrum intermedium</i>) Bread. <i>Foods</i> , 2021, 10, 1464.	1.9	6
98	Replacing Maize Grain with Ancient Wheat Lines By-Products in Organic Laying Hens'™ Diet Affects Intestinal Morphology and Enzymatic Activity. <i>Sustainability</i> , 2021, 13, 6554.	1.6	5
99	Wheat Bran Modifications for Enhanced Nutrition and Functionality in Selected Food Products. <i>Molecules</i> , 2021, 26, 3918.	1.7	13
100	Development of functional foods using psyllium husk and wheat bran fractions: Phytic acid contents. <i>Saudi Journal of Biological Sciences</i> , 2021, 28, 3602-3606.	1.8	7
101	The quality of gluten-free bread made of brown rice flour prepared by low temperature impact mill. <i>Food Chemistry</i> , 2021, 348, 129032.	4.2	28
102	Oral processing of bread: Implications of designing healthier bread products. <i>Trends in Food Science and Technology</i> , 2021, 112, 720-734.	7.8	9
103	The effect of gradual flour addition during kneading on wholewheat dough properties and bread quality. <i>LWT - Food Science and Technology</i> , 2021, 147, 111564.	2.5	4
104	The influence of combined extrusion and fermentation processes on the chemical and biosafety parameters of wheat bran. <i>LWT - Food Science and Technology</i> , 2021, 146, 111498.	2.5	11
105	Wheat and Rice Bran as Natural Additives for the Protection of Fish Oil from Oxidation. <i>ACS Food Science & Technology</i> , 2021, 1, 1160-1168.	1.3	11
106	Quantification of Oil Fractions of Deep-Fried Wheat Dough and Batter Enriched with Oat and Wheat Bran. <i>Journal of Food Quality</i> , 2021, 2021, 1-9.	1.4	1
107	Recent Progress on Improving the Quality of Bran-Enriched Extruded Snacks. <i>Foods</i> , 2021, 10, 2024.	1.9	5
108	Bran-Enriched Milled Durum Wheat Fractions Obtained Using Innovative Micronization and Air-Classification Pilot Plants. <i>Foods</i> , 2021, 10, 1796.	1.9	4
109	A Systematic Comparison of the Intrinsic Properties of Wheat and Oat Bran Fractions and Their Effects on Dough and Bread Properties: Elucidation of Chemical Mechanisms, Water Binding, and Steric Hindrance. <i>Foods</i> , 2021, 10, 2311.	1.9	12

#	ARTICLE	IF	CITATIONS
110	Hydration properties and arabinoxylans content of whole wheat flour intended for cookie production as affected by particle size and Brazilian cultivars. <i>LWT - Food Science and Technology</i> , 2021, 150, 111918.	2.5	11
111	Sourdough improves the quality of whole-wheat flour products: Mechanisms and challengesâ€”A review. <i>Food Chemistry</i> , 2021, 360, 130038.	4.2	71
112	Ancient wheats role in sustainable wheat cultivation. , 2021, , 29-66.		1
113	Effect of Flour Extraction Rate on the Sensory Evaluation of Iraqi Flatbread. <i>Current Nutrition and Food Science</i> , 2021, 17, 204-209.	0.3	2
114	Utilization of wheat germ oil and wheat bran fiber as fat replacer for the development of lowâ€”fat beef patties. <i>Food Science and Nutrition</i> , 2021, 9, 1271-1281.	1.5	9
115	Phenolic Compounds in Wheat Kernels: Genetic and Genomic Studies of Biosynthesis and Regulations. , 2020, , 225-253.		2
116	Wheat-based raw materials. , 2020, , 103-131.		6
117	<i>Penicillium subrubescens</i> adapts its enzyme production to the composition of plant biomass. <i>Bioresource Technology</i> , 2020, 311, 123477.	4.8	15
118	Nuevos xenÃ³fitos de La Palma (Islas Canarias, EspaÃ±a), con Ã©nfasis en las especies naturalizadas y (potencialmente) invasoras. Parte 2.. <i>Collectanea Botanica</i> , 0, 37, 005.	0.2	1
119	What Are the Characteristics of Arabinoxylan Gels?. <i>Food and Nutrition Sciences (Print)</i> , 2018, 09, 818-833.	0.2	4
120	Wheat bran stabilization and its effect on cookies quality. <i>Potravinarstvo</i> , 2019, 13, 109-115.	0.5	5
121	Effect of thermal stabilization on physico-chemical parameters and functional properties of wheat bran. <i>Potravinarstvo</i> , 0, 14, 170-177.	0.5	3
122	Isolation of wheat bran-colonizing and metabolizing species from the human fecal microbiota. <i>PeerJ</i> , 2019, 7, e6293.	0.9	9
123	In Vivo and In Vitro Starch Digestibility of Fresh Pasta Produced Using Semolina-Based or Wholemeal Semolina-Based Liquid Sourdough. <i>Foods</i> , 2021, 10, 2507.	1.9	6
124	Process-Induced Changes in the Quantity and Characteristics of Grain Dietary Fiber. <i>Foods</i> , 2021, 10, 2566.	1.9	12
125	Microstructure observation of multilayers separated from wheat bran. <i>Grain & Oil Science and Technology</i> , 2021, 4, 165-173.	2.0	4
126	The Contribution of Extruded and Fermented Wheat Bran to the Quality Parameters of Wheat Bread, Including the Profile of Volatile Compounds and Their Relationship with Emotions Induced for Consumers. <i>Foods</i> , 2021, 10, 2501.	1.9	6
127	Influences of hydrothermal and pressure treatments of wheat bran on the quality and sensory attributes of whole wheat Chinese steamed bread and pancakes. <i>Journal of Cereal Science</i> , 2021, 102, 103356.	1.8	7

#	ARTICLE	IF	CITATIONS
128	Research into the impact of enzyme preparations on the processes of grain dough fermentation and bread quality. Eastern-European Journal of Enterprise Technologies, 2016, 3, 46.	0.3	3
129	Bread aeration and dough rheology: An introduction. , 2020, , 325-371.		3
130	The Kernel Organs and Composition. , 2020, , 65-90.		1
131	The Wheat in the View of Our Whole-Menu. , 2020, , 25-42.		0
132	The effect of kneading speed on breadmaking from unrefined wheat flour dough. European Food Research and Technology, 2022, 248, 543-551.	1.6	0
133	Isolation of novel wheat bran antifreeze polysaccharides and the cryoprotective effect on frozen dough quality. Food Hydrocolloids, 2022, 125, 107446.	5.6	40
134	Chestnut peels and wheat bran at different water level influence the physical properties of pan bread. European Food Research and Technology, 2022, 248, 1227-1237.	1.6	3
135	Recovery of high-value compounds from food by-products. , 2022, , 61-88.		1
136	A Detailed Wheat Phenological Stage Model Calibrated with Multilocal and Multiyear Documentation in Subtropical Brazil. SSRN Electronic Journal, 0, , .	0.4	0
137	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
138	EFFECT OF DIFFERENT WHEAT BRAN FRACTIONS ON BREAD QUALITY. GÄ±da, 2022, 47, 372-386.	0.1	1
139	A meta-analysis of research trends on hydrogen production via dark fermentation. International Journal of Hydrogen Energy, 2022, 47, 13300-13339.	3.8	23
140	Correlation of microstructure, pore characteristics and hydration properties of wheat bran modified by airflow impact mill. Innovative Food Science and Emerging Technologies, 2022, 77, 102977.	2.7	11
141	Investigation the influences of water-extractable and water-unextractable arabinoxylan on the quality of whole wheat you-tiao and its mechanism. Food Chemistry, 2022, 386, 132809.	4.2	12
142	Sustainable edible packaging systems based on active compounds from food processing byproducts: A review. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 198-226.	5.9	58
143	Influence of lutein content of marigold flowers on functional properties of baked pan bread. Annals of Agricultural Sciences, 2021, 66, 162-168.	1.1	13
144	Functional and Chemical Properties of Gim (<i>Porphyra yezoensis</i>) as Affected by the Product Form. Journal of Aquatic Food Product Technology, 2022, 31, 418-429.	0.6	0
146	A review of thermosensitive antinutritional factors in plantâ€based foods. Journal of Food Biochemistry, 2022, 46, e14199.	1.2	10

#	ARTICLE	IF	CITATIONS
147	Extruded Wheat Bran Consumption Increases Serum Short-Chain Fatty Acids but Does Not Modulate Psychobiological Functions in Healthy Men: A Randomized, Placebo-Controlled Trial. <i>Frontiers in Nutrition</i> , 2022, 9, .	1.6	9
148	Steps Toward a More Sustainable Use of Major Cereal Crops. , 2023, , .		1
149	Ultrasonicâ€assisted extraction and purification of xyloâ€oligosaccharides from wheat bran. <i>Journal of Food Process Engineering</i> , 2022, 45, .	1.5	2
150	Food (In)Security: The Role of Novel Foods on Sustainability. , 2022, , 59-79.		0
151	Characterization and application of a novel xylanase from <i>Halolactibacillus miurensis</i> in wholewheat bread making. <i>Frontiers in Bioengineering and Biotechnology</i> , 0, 10, .	2.0	4
152	The Efficacy of Plant Enzymes Bromelain and Papain as a Tool for Reducing Gluten Immunogenicity from Wheat Bran. <i>Processes</i> , 2022, 10, 1948.	1.3	4
154	The power consumption profile to improve the kneading operation of unrefined wheat flour in bread-making. <i>Journal of Cereal Science</i> , 2022, 108, 103569.	1.8	1
155	Insight into the dynamic variation and retention of major aroma volatile compounds during the milling of Suxiang japonica rice. <i>Food Chemistry</i> , 2023, 405, 134468.	4.2	10
156	Fortification of Wheat Bread with Edible Chrysanthemum (<i>Chrysanthemum morifolium</i> Ramat.): Unraveling the Mechanisms of Dough Rheology and Bread Quality Changes. <i>Food and Bioprocess Technology</i> , 2023, 16, 82-97.	2.6	5
157	Effect of buckwheat hull particle-size on bread staling quality. <i>Food Chemistry</i> , 2023, 405, 134851.	4.2	7
158	Wheat bran fermented by <i>Lactobacillus</i> regulated the bacteriaâ€fungi composition and reduced fecal heavy metals concentrations in growing pigs. <i>Science of the Total Environment</i> , 2023, 858, 159828.	3.9	2
159	Wheat bran as potential source of dietary fiber: Prospects and challenges. <i>Journal of Food Composition and Analysis</i> , 2023, 116, 105030.	1.9	12
160	Effect of incorporation of wheat bran, rice bran and banana peel powder on the mesostructure and physicochemical characteristics of biscuits. <i>Frontiers in Nutrition</i> , 0, 9, .	1.6	3
161	Butyrate-producing colonic clostridia: picky glycan utilization specialists. <i>Essays in Biochemistry</i> , 2023, 67, 415-428.	2.1	12
162	Reduced-particle size wheat bran and endoxylanase supplementation in broiler feed affect arabinoxylan hydrolysis and fermentation with broiler age differently. <i>Animal Nutrition</i> , 2023, 12, 308-320.	2.1	2
163	Non-Dairy Fermented Beverages Produced with Functional Lactic Acid Bacteria. <i>Microorganisms</i> , 2022, 10, 2314.	1.6	0
164	Physical properties, antioxidant capacity, and starch digestibility of cookies enriched with steam-exploded wheat bran. <i>Frontiers in Nutrition</i> , 0, 9, .	1.6	1
165	Analysis of glycans in a Burnt-on/Baked-on (BoBo) model food soil using Microarray Polymer Profiling (MAPP) and immunofluorescence microscopy. <i>Food Chemistry</i> , 2023, 410, 135379.	4.2	2

#	ARTICLE	IF	CITATIONS
166	Micronization Effects on Structural, Functional, and Antioxidant Properties of Wheat Bran. <i>Foods</i> , 2023, 12, 98.	1.9	6
167	Larval nutritional-stress and tolerance to extreme temperatures in the peach fruit fly, <i>Bactrocera zonata</i> (Diptera: Tephritidae). <i>Fly</i> , 2023, 17, .	0.9	4
168	Journal of the Japanese Society for Food Science and Technology. Journal of the Japanese Society for Food Science and Technology, 2023, 92, 1-12.		
169	Rheological and fermentation properties of doughs and quality of breads from colored wheat varieties. <i>Heliyon</i> , 2023, 9, e15118.	1.4	2
170	Impact of process parameters on the specific volume of wholemeal wheat bread made using sourdough- and baker's yeast-based leavening strategies. <i>International Journal of Food Microbiology</i> , 2023, 396, 110193.	2.1	6
171	Potential Use of Pigmented Cereals and Millets as a New Ingredient for Developing New Bakery Products. , 2023, , 375-400.		0
172	Nutritional uses of starch to provide blood glucose control. <i>Nutrire</i> , 2023, 48, .	0.3	0
173	Effect of Layered Debranning Processing on the Proximate Composition, Polyphenol Content, and Antioxidant Activity of Whole Grain Wheat. <i>Journal of Food Processing and Preservation</i> , 2023, 2023, 1-12.	0.9	3
174	Process of making rice paper from mango pulp. <i>Materials Today: Proceedings</i> , 2023, , .	0.9	1
175	Effects of flaxseed on the nutritional and sensory qualities of pan and Arabic flat breads. <i>Foods and Raw Materials</i> , 2023, , 272-281.	0.8	1
177	Chemistry of Cereal Grains. , 2023, , 25-66.		0