Traditional fermentation of tef injera: Impact on in vitr

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Citation Report

#	Article	IF	Citations
1	Fermentation of acorn dough by lactobacilli strains: Phytic acid degradation and antioxidant activity. LWT - Food Science and Technology, 2019, 100, 144-149.	5.2	23
2	Impact of fermentation on in vitro bioaccessibility of phenolic compounds of tef injera. LWT - Food Science and Technology, 2019, 99, 313-318.	5.2	7
3	Fermentation for tailoring the technological and health related functionality of food products. Critical Reviews in Food Science and Nutrition, 2020, 60, 2887-2913.	10.3	79
4	The effect of fermentation time on in vitro bioavailability of iron, zinc, and calcium of kisra bread produced from koreeb (Dactyloctenium aegyptium) seeds flour. Microchemical Journal, 2020, 154, 104644.	4.5	14
5	A stable isotope approach to accurately determine iron and zinc bioaccessibility in cereals and legumes based on a modified INFOGEST static in vitro digestion method. Food Research International, 2021, 139, 109948.	6.2	14
6	Multi-response surface optimisation of extrusion cooking to increase soluble dietary fibre and polyphenols in lupin seed coat. LWT - Food Science and Technology, 2021, 140, 110767.	5.2	15
7	Dissecting the facts about the impact of contaminant iron in human nutrition: A review. Trends in Food Science and Technology, 2021, 116, 918-927.	15.1	7
8	Enriching street-vended zobo (Hibiscus sabdariffa) drink with turmeric (Curcuma longa) to increase its health-supporting properties. Food and Function, 2021, 12, 761-770.	4.6	9
9	Interventions to improve calcium intake through foods in populations with low intake. Annals of the New York Academy of Sciences, 2022, 1511, 40-58.	3.8	25
10	Effect of fortification with eggshell powder on injera quality. LWT - Food Science and Technology, 2022, 158, 113156.	5.2	3
11	Bioaccessibility of iron in pearl millet flour contaminated with different soil types. Food Chemistry, 2023, 402, 134277.	8.2	3
12	Effect of blending ratio and fermentation time on the physicochemical, microbiological, and sensory qualities of injera from teff, pearl millet, and buckwheat flours. CYTA - Journal of Food, 2023, 21, 217-236.	1.9	1
13	Nutritional quality of the traditionally cooked ZamnÃ¨, a wild legume and a delicacy in Burkina Faso: assessment of the process effectiveness and the properties of cooking alkalis. Food and Function, 2024, 15, 1279-1293.	4.6	0
14	Evaluation of nutritional composition, functional and pasting properties of pearl millet, teff, and buckwheat grain composite flour. Applied Food Research, 2024, 4, 100390.	4.0	0
15	Comprehensive study on the effect of fermentation time, baking temperature and baking time on the physicochemical and nutritional properties of injera teff (Eragrostis teff). , 2024, 2, 100256.		0