

# Complementing the dietary fiber and antioxidant potential of apple pulp powder

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Near-infrared spectroscopy coupled chemometric algorithms for prediction of antioxidant activity of black goji berries ( <i>Lycium ruthenicum</i> Murr.). <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2366-2376.	3.2	24
2	Effect of Jerusalem artichoke ( <i>Helianthus tuberosus</i> L.) supplementation on chemical and nutritional properties of crackers. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2812-2821.	3.2	13
3	A Fuzzy Mathematical Approach for Selection of Surface Coating and Its Effect on Staling Kinetics in a Formulated Gluten-Free Flatbread. <i>Food and Bioprocess Technology</i> , 2019, 12, 1955-1965.	4.7	1
4	NIR Spectroscopy Coupled Chemometric Algorithms for Rapid Antioxidants Activity Assessment of Chinese Dates ( <i>Zizyphus Jujuba</i> Mill.). <i>International Journal of Food Engineering</i> , 2019, 15, .	1.5	10
5	Response surface methodology for optimization of gluten-free bread made with unripe banana flour. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1652-1660.	3.2	14
6	Complimenting gluten free bakery products with dietary fiber: Opportunities and constraints. <i>Trends in Food Science and Technology</i> , 2019, 83, 194-202.	15.1	60
7	Rapid determination of the chemical compositions of peanut seed ( <i>Arachis hypogaea</i> .) Using portable near-infrared spectroscopy. <i>Vibrational Spectroscopy</i> , 2020, 110, 103138.	2.2	10
8	In situ prediction of phenolic compounds in puff dried <i>Zizyphus jujuba</i> Mill. using hand-held spectral analytical system. <i>Food Chemistry</i> , 2020, 331, 127361.	8.2	20
9	Rapid Screening of Phenolic Compounds from Wild <i>Lycium ruthenicum</i> Murr. Using Portable near-Infrared (NIR) Spectroscopy Coupled Multivariate Analysis. <i>Analytical Letters</i> , 2021, 54, 512-526.	1.8	8
10	Retrogradation of green wheat cake prepared from green wheat flour and peeled mung bean flour. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 923-932.	3.2	7
11	A comprehensive review on processing, therapeutic benefits, challenges, and economic scenario of unconventional oils. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15152.	2.0	6
12	Comparative analyses of phenolic compounds and antioxidant properties of Chinese jujube as affected by geographical region and drying methods (Puff-drying and convective hot air-drying systems). <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 933-943.	3.2	7
13	Near infrared spectroscopy coupled chemometric algorithms for prediction of the antioxidant activity of peanut seed ( <i>Arachis hypogaea</i> ). <i>Journal of Near Infrared Spectroscopy</i> , 2021, 29, 191-200.	1.5	6
14	Effect of By-Products from Selected Fruits and Vegetables on Gluten-Free Dough Rheology and Bread Properties. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 4605.	2.5	20
15	Physicochemical, pasting, and sensory characteristics of antioxidant dietary fiber gluten-free donut made from cantaloupe by-products. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 5445-5459.	3.2	3
16	Fruit and Vegetable Based Ingredients in Gluten Free Breads. , 2021, , 183-197.		0
17	Effects of buckwheat flour, gums and proteins on rheological properties of gluten-free batters and structure of cakes. <i>Quality Assurance and Safety of Crops and Foods</i> , 2018, 10, 245-254.	3.4	8
19	FRUTAS TROPICALES Y SUS SUBPRODUCTOS: FUENTES DE FIBRA DIETARIA EN PRODUCTOS ALIMENTICIOS. <i>Epistemus</i> , 2021, 14, .	0.1	0

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20	Dietary fiber in bakery products: Source, processing, and function. <i>Advances in Food and Nutrition Research</i> , 2022, , 37-100.	3.0	8
21	Exploring Edible Mushrooms for Diabetes: Unveiling Their Role in Prevention and Treatment. <i>Molecules</i> , 2023, 28, 2837.	3.8	9
22	Effect of Adding Fermented Proso Millet Bran Dietary Fiber on Micro-Structural, Physicochemical, and Digestive Properties of Gluten-Free Proso Millet-Based Dough and Cake. <i>Foods</i> , 2023, 12, 2964.	4.3	2
23	Potential Effects of the Different Matrices to Enhance the Polyphenolic Content and Antioxidant Activity in Gluten-Free Bread. <i>Foods</i> , 2023, 12, 4415.	4.3	0
24	Advances in understanding wheat-related disorders: A comprehensive review on gluten-free products with emphasis on wheat allergy, celiac and non-celiac gluten sensitivity. , 2024, 4, 100627.		0