

Gluten free approach in fat and sugar amended biscuits diabetic individuals

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Gluten-Free Products for Celiac Susceptible People. <i>Frontiers in Nutrition</i> , 2018, 5, 116.	3.7	81
2	Focus on gluten free biscuits: Ingredients and issues. <i>Trends in Food Science and Technology</i> , 2018, 81, 203-212.	15.1	86
3	Optimization of gluten free biscuit from foxtail, copra meal and amaranth. <i>Food Science and Technology</i> , 2019, 39, 43-49.	1.7	10
4	Chia seed (<i>Salvia hispanica</i> L.) mucilage (a heteropolysaccharide): Functional, thermal, rheological behaviour and its utilization. <i>International Journal of Biological Macromolecules</i> , 2019, 140, 1084-1090.	7.5	50
5	Storage stability determination of calorie deficit gluten-free biscuit: Taguchi concern. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13927.	2.0	7
6	From the Laboratory to the Kitchen: New Alternatives to Healthier Bakery Products. <i>Foods</i> , 2019, 8, 660.	4.3	19
7	Factors affecting consumers' adherence to gluten-free diet, a systematic review. <i>Trends in Food Science and Technology</i> , 2019, 85, 23-33.	15.1	46
8	Factors influencing the sensory perception of reformulated baked confectionary products. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1160-1188.	10.3	18
9	Formula refining through composite blend of soya, alfalfa, and wheat flour; A vegan meat approach. <i>Journal of Food Processing and Preservation</i> , 0, , e15235.	2.0	1
10	Process Standardization for Bread Preparation using Composite Blend of Wheat and Pearl Millet: Nutritional, Antioxidant and Sensory Approach. <i>Current Research in Nutrition and Food Science</i> , 2021, 9, 511-520.	0.8	4
11	Biscuits: a systematic review and meta-analysis of improving the nutritional quality and health benefits. <i>Food Production Processing and Nutrition</i> , 2021, 3, .	3.5	17
12	Gluten Free Food in the diet of athletes. , 0, , .		1
13	Mitigation Strategies to Reduce Acrylamide in Cookies: Effect of Formulation. <i>Food Reviews International</i> , 2023, 39, 4793-4834.	8.4	3
14	Minor millets: a review on nutritional composition, starch extraction/modification, product formulation, and health benefits. <i>Journal of the Science of Food and Agriculture</i> , 2023, 103, 4742-4754.	3.5	5
15	Fabrication of protein crocin nanocomplex and its addition in proso millet flour for development of functional snacks with anti-diabetic, anti-hypertensive and antioxidant properties. <i>International Journal of Food Science and Technology</i> , 2023, 58, 4196-4204.	2.7	1
16	Use of Additives in Gluten-Free Formulations. , 2023, , 115-161.		1
17	Gluten free approach of biscuits preparation. <i>Journal of Agriculture and Food Research</i> , 2023, 14, 100683.	2.5	2
18	Sensory characterisation of gluten-free orange-flavoured cake with rice, sorghum, teff and yacon flours: flash profile and ComDim as study methods. <i>International Journal of Food Science and Technology</i> , 2023, 58, 3669-3680.	2.7	0

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19	Consumer Nutritional Awareness, Sustainability Knowledge, and Purchase Intention of Environmentally Friendly Cookies in Croatia, France, and North Macedonia. <i>Foods</i> , 2023, 12, 3932.	4.3	1