

Influence of malt source on beer chemistry, flavor, and

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Theses and Dissertations Completed in Family and Consumer Sciences: 2017. Family and Consumer Sciences Research Journal, 2018, 47, 167-186.	0.3	0
2	Agronomic Management of Malting Barley and Research Needs to Meet Demand by the Craft Brew Industry. Agronomy Journal, 2019, 111, 1570-1580.	0.9	19
3	Assessing the impact of corn variety and Texas terroir on flavor and alcohol yield in new-make bourbon whiskey. PLoS ONE, 2019, 14, e0220787.	1.1	19
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11	Clove oil-in-water nanoemulsion: Mitigates growth of Fusarium graminearum and trichothecene mycotoxin production during the malting of Fusarium infected barley. Food Chemistry, 2020, 312, 126120.	4.2	29
12	Determination of phase-partitioning tracer candidates in production waters from oilfields based on solid-phase microextraction followed by gas chromatography-tandem mass spectrometry. Journal of Chromatography A, 2020, 1629, 461508.	1.8	9
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17	Moderate Beer Consumption Modifies Tumoral Growth Parameters and Pyrrolidone Carboxypeptidase Type-I and Type-II Specific Activities in the Hypothalamus-Pituitary-Mammary Gland Axis in an Animal Model of Breast Cancer. Nutrition and Cancer, 2020, , 1-13.	0.9	1
18	Evaluation of the content and bioaccessibility of selected metals from barley grass. European Food Research and Technology, 2020, 246, 1251-1257.	1.6	2

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19	1H NMR-based metabolomics study of breast meat from Pekin and Linwu duck of different ages and relation to meat quality. <i>Food Research International</i> , 2020, 133, 109126.	2.9	30
20	Pulse Crop Effects on Gut Microbial Populations, Intestinal Function, and Adiposity in a Mouse Model of Diet-Induced Obesity. <i>Nutrients</i> , 2020, 12, 593.	1.7	17
21	Variation in Sensory Attributes and Volatile Compounds in Beers Brewed from Genetically Distinct Malts: An Integrated Sensory and Non-Targeted Metabolomics Approach. <i>Journal of the American Society of Brewing Chemists</i> , 2020, 78, 136-152.	0.8	21
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30	Mass Spectrometry Metabolomics of Hot Steep Malt Extracts and Association to Sensory Traits. <i>Journal of the American Society of Brewing Chemists</i> , 2021, 79, 394-406.	0.8	6
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39	Continued Exploration of Barley Genotype Contribution to Base Malt and Beer Flavor Through the Evaluation of Lines Sharing Maris Otter [®] Parentage. <i>Journal of the American Society of Brewing Chemists</i> , 2022, 80, 201-214.	0.8	8
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51	Genetic basis of barley contributions to beer flavor. <i>Journal of Cereal Science</i> , 2022, 104, 103430.	1.8	9
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53	The Influence of Malt Variety and Origin on Wort Flavor. <i>Journal of the American Society of Brewing Chemists</i> , 2023, 81, 282-298.	0.8	4
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