

Quality Indicators and Heat Damage of Dried and Cooked

Plant Foods for Human Nutrition

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#	ARTICLE	IF	CITATIONS
1	Elaboração de massa alimentícia fresca sem glúten enriquecida com farinha de resíduo de açaí (Euterpe oleracea Mart.) e bacaba (Oenocarpus bacaba Mart.). Research, Society and Development, 2021, 10, e1810613722.	0.1	2
2	Furosine as marker of quality in dried durum wheat pasta: Impact of heat treatment on food quality and security – A review. Food Control, 2021, 125, 108036.	5.5	17
3	Effect of Moisture Distribution Changes Induced by Different Cooking Temperature on Cooking Quality and Texture Properties of Noodles Made from Whole Tartary Buckwheat. Foods, 2021, 10, 2543.	4.3	9
4	Functionalization of pasta through the incorporation of bioactive compounds from agri-food by-products: Fundamentals, opportunities, and drawbacks. Trends in Food Science and Technology, 2022, 122, 49-65.	15.1	30
5	Wheat gluten: A functional protein still challenging to replace in gluten-free cereal-based foods. Cereal Chemistry, 2023, 100, 243-255.	2.2	10
6	Furosine in cereal products – A review. Journal of Stored Products Research, 2023, 102, 102114.	2.6	0
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8	Gluten Free Pasta Production and Formulation Design. , 2023, , 271-306.		0
9	Mitigation of Maillard reaction in spaghetti by optimization of the drying conditions. LWT - Food Science and Technology, 2023, 184, 114990.	5.2	0
10	Advanced glycation end product signaling and metabolic complications: Dietary approach. World Journal of Diabetes, 0, 14, 995-1012.	3.5	3
11	Effect of alkaline salts and whey protein isolate on the quality of rice-maize gluten-free pasta. LWT - Food Science and Technology, 2024, 191, 115623.	5.2	0
12	The Quality Assessment of Starch Based Noodles Enriched with Acorn Flour, Cooking Characteristics, Physical, Chemical and Sensorial Properties. Brazilian Archives of Biology and Technology, 0, 67, .	0.5	0