

Pulse Flour Characteristics from a Wheat Flour Miller's Review

Comprehensive Reviews in Food Science and Food Safety
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Citation Report

#	ARTICLE	IF	CITATIONS
1	Using Pulses in Baked Products: Lights, Shadows, and Potential Solutions. <i>Foods</i> , 2019, 8, 451.	1.9	60
2	The use of edible insect proteins in food: Challenges and issues related to their functional properties. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 59, 102272.	2.7	180
3	Comparison of composition and physical properties of soluble and insoluble navy bean flour components after jet-cooking, soaking, and cooking. <i>LWT - Food Science and Technology</i> , 2020, 130, 109765.	2.5	9
4	Addition of chickpea markedly increases the indigestible carbohydrate content in semolina pasta as eaten. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2869-2876.	1.7	9
5	Roller milling performance of dry yellow split peas: Mill stream composition and functional characteristics. <i>Cereal Chemistry</i> , 2021, 98, 462-473.	1.1	7
6	Pulse seeds as promising and sustainable source of ingredients with naturally bioencapsulated nutrients: Literature review and outlook. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 1524-1553.	5.9	25
7	Comparative study of physicochemical and functional properties of soaked, germinated and pressure cooked Faba bean. <i>Journal of Food Science and Technology</i> , 2022, 59, 257-267.	1.4	14
8	Milling method affects the physical properties of black bean flour. <i>Cereal Chemistry</i> , 2021, 98, 749-758.	1.1	5
9	Pea and lentil flour quality as affected by roller milling configuration. , 2021, 3, .		4
10	An Untargeted Metabolomics Approach for Correlating Pulse Crop Seed Coat Polyphenol Profiles with Antioxidant Capacity and Iron Chelation Ability. <i>Molecules</i> , 2021, 26, 3833.	1.7	20
11	Faba bean meal, starch or protein fortification of durum wheat pasta differentially influence noodle composition, starch structure and in vitro digestibility. <i>Food Chemistry</i> , 2021, 349, 129167.	4.2	19
12	Recent Progress on Improving the Quality of Bran-Enriched Extruded Snacks. <i>Foods</i> , 2021, 10, 2024.	1.9	5
13	Elucidation of the low resistant starch phenotype in <i>Phaseolus vulgaris</i> exhibited in the yellow bean Cebo Cela. <i>Journal of Food Science</i> , 2021, 86, 3975-3986.	1.5	3
14	How postharvest variables in the pulse value chain affect nutrient digestibility and bioaccessibility. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 5067-5096.	5.9	16
15	Micromeritic, thermal, dielectric, and microstructural properties of legume ingredients: A review. , 2022, 4, e123.		10
16	Understanding Starch Metabolism in Pea Seeds towards Tailoring Functionality for Value-Added Utilization. <i>International Journal of Molecular Sciences</i> , 2021, 22, 8972.	1.8	10
17	Rheological control of pea fibre dispersions in oil: The role of particle and water volume fractions. <i>Food Hydrocolloids</i> , 2021, 121, 106988.	5.6	5
18	Comprehensive Understanding of Roller Milling on the Physicochemical Properties of Red Lentil and Yellow Pea Flours. <i>Processes</i> , 2021, 9, 1836.	1.3	13

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19	Some physical properties of lentil seeds affected by harvest time. <i>Agricultural Science and Technology</i> , 2020, 12, 264-271.	0.0	0
20	Classification of pulse flours using near-infrared hyperspectral imaging. <i>LWT - Food Science and Technology</i> , 2022, 154, 112799.	2.5	7
21	Recent advancements in baking technologies to mitigate formation of toxic compounds: A comprehensive review. <i>Food Control</i> , 2022, 135, 108707.	2.8	8
22	Fabrication, characterization, anti-inflammatory, and anti-diabetic activity of silver nanoparticles synthesized from <i>Azadirachta indica</i> kernel aqueous extract. <i>Environmental Research</i> , 2022, 208, 112684.	3.7	32
23	Effect of different mills on the physical and flow properties of selected black bean flour particle size fractions. <i>Cereal Chemistry</i> , 2022, 99, 751-761.	1.1	4
24	Adzuki bean (<i>Vigna angularis</i>): Chemical compositions, physicochemical properties, health benefits, and food applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 2335-2362.	5.9	14
25	Modification of physicochemical, functional properties, and digestibility of macronutrients in common bean (<i>Phaseolus vulgaris</i> L.) flours by different thermally treated whole seeds. <i>Food Chemistry</i> , 2022, 382, 132570.	4.2	13
26	Chickpea protein ingredients: A review of composition, functionality, and applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 435-452.	5.9	58
28	Protein-Rich Pulse Ingredients: Preparation, Modification Technologies and Impact on Important Techno-Functional and Quality Characteristics, and Major Food Applications. <i>Food Reviews International</i> , 2023, 39, 3314-3343.	4.3	3
29	The effects of grinding and pelleting on nutrient composition of Canadian pulses. <i>Canadian Journal of Animal Science</i> , 2022, 102, 457-472.	0.7	5
30	Towards a sustainable food system by design using faba bean protein as an example. <i>Trends in Food Science and Technology</i> , 2022, 125, 1-11.	7.8	16
31	Black Bean Pasta Meals with Varying Protein Concentrations Reduce Postprandial Glycemia and Insulinemia Similarly Compared to White Bread Control in Adults. <i>Foods</i> , 2022, 11, 1652.	1.9	4
32	Pulses for health and their varied ways of processing and consumption in India - A review. <i>Applied Food Research</i> , 2022, 2, 100171.	1.4	7
33	Food Industry Views on Pulse Flour—Perceived Intrinsic and Extrinsic Challenges for Product Utilization. <i>Foods</i> , 2022, 11, 2146.	1.9	1
34	Effect of Wheat Replacement by Pulse Flours on the Texture, Color, and Sensorial Characteristics of Crackers: Flash Profile Analysis. <i>International Journal of Food Science</i> , 2022, 2022, 1-14.	0.9	3
35	Characterization of roller and Ferkar-milled pulse flours using laser diffraction and scanning electron microscopy. <i>Powder Technology</i> , 2022, 409, 117803.	2.1	14
36	Physical and Milling Characteristics of Faba-Bean. , 2022, , 47-73.		0
37	Effect of the addition of microwave, roasting pre-treated pea flour on dough properties, sensory attributes, and nutritional profiles of steamed bread. <i>International Journal of Food Science and Technology</i> , 2023, 58, 1810-1820.	1.3	2

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38	Quinoa grain milling. , 2023, , 39-68.		0
39	Native and processed legume seed microstructure and its influence on starch digestion and glycaemic features: A review. Trends in Food Science and Technology, 2023, 133, 65-74.	7.8	5
40	Pulse Globulins 11S and 7S: Origins, Purification Methods, and Techno-functional Properties. Journal of Agricultural and Food Chemistry, 2023, 71, 2704-2717.	2.4	10
41	Quantitative Modeling of the Degradation of Pesticide Residues in Wheat Flour Supply Chain. Foods, 2023, 12, 788.	1.9	5
42	Enhancing the Techno-Functionality of Pea Flour by Air Injection-Assisted Extrusion at Different Temperatures and Flour Particle Sizes. Foods, 2023, 12, 889.	1.9	4
43	Effect of different milling methods on physicochemical and functional properties of mung bean flour. Frontiers in Nutrition, 0, 10, .	1.6	4
44	Quality attributes of sugar snap cookies containing mixtures of wheat flour and roasted or unroasted <i>Brosimum alicastrum</i> seed powder. Cereal Chemistry, 2023, 100, 852-863.	1.1	0
58	Current status and future trends on the use of innovative technologies for recovering bioactive from insects. , 2024, , 145-159.		0