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. Foods, 2019, 8, 451.	4.3	60
2	The use of edible insect proteins in food: Challenges and issues related to their functional properties. Innovative Food Science and Emerging Technologies, 2020, 59, 102272.	5.6	180
3	Comparison of composition and physical properties of soluble and insoluble navy bean flour components after jet-cooking, soaking, and cooking. LWT - Food Science and Technology, 2020, 130, 109765.	5.2	9
4	Addition of chickpea markedly increases the indigestible carbohydrate content in semolina pasta as eaten. Journal of the Science of Food and Agriculture, 2021, 101, 2869-2876.	3.5	9
5	Roller milling performance of dry yellow split peas: Mill stream composition and functional characteristics. Cereal Chemistry, 2021, 98, 462-473.	2.2	7
6	Pulse seeds as promising and sustainable source of ingredients with naturally bioencapsulated nutrients: Literature review and outlook. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 1524-1553.	11.7	25
7	Comparative study of physicochemical and functional properties of soaked, germinated and pressure cooked Faba bean. Journal of Food Science and Technology, 2022, 59, 257-267.	2.8	14
8	Milling method affects the physical properties of black bean flour. Cereal Chemistry, 2021, 98, 749-758.	2.2	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. Molecules, 2021, 26, 3833.	3.8	20
11	Faba bean meal, starch or protein fortification of durum wheat pasta differentially influence noodle composition, starch structure and in vitro digestibility. Food Chemistry, 2021, 349, 129167.	8.2	19
12	Recent Progress on Improving the Quality of Bran-Enriched Extruded Snacks. Foods, 2021, 10, 2024.	4.3	5
13	Elucidation of the low resistant starch phenotype in Phaseolus vulgaris exhibited in the yellow bean Cebo Cela. Journal of Food Science, 2021, 86, 3975-3986.	3.1	3
14	How postharvest variables in the pulse value chain affect nutrient digestibility and bioaccessibility. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 5067-5096.	11.7	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. International Journal of Molecular Sciences, 2021, 22, 8972.	4.1	10
17	Rheological control of pea fibre dispersions in oil: The role of particle and water volume fractions. Food Hydrocolloids, 2021, 121, 106988.	10.7	5
18	Comprehensive Understanding of Roller Milling on the Physicochemical Properties of Red Lentil and Yellow Pea Flours. Processes, 2021, 9, 1836.	2.8	13

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19	Some physical properties of lentil seeds affected by harvest time. Agricultural Science and Technology, 2020, 12, 264-271.	0.2	0
20	Classification of pulse flours using near-infrared hyperspectral imaging. LWT - Food Science and Technology, 2022, 154, 112799.	5.2	7
21	Recent advancements in baking technologies to mitigate formation of toxic compounds: A comprehensive review. Food Control, 2022, 135, 108707.	5.5	8
22	Fabrication, characterization, anti-inflammatory, and anti-diabetic activity of silver nanoparticles synthesized from Azadirachta indica kernel aqueous extract. Environmental Research, 2022, 208, 112684.	7.5	32
23	Effect of different mills on the physical and flow properties of selected black bean flour particle size fractions. Cereal Chemistry, 2022, 99, 751-761.	2.2	4
24	Adzuki bean (Vigna angularis): Chemical compositions, physicochemical properties, health benefits, and food applications. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 2335-2362.	11.7	14
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28	Protein-Rich Pulse Ingredients: Preparation, Modification Technologies and Impact on Important Techno-Functional and Quality Characteristics, and Major Food Applications. Food Reviews International, 2023, 39, 3314-3343.	8.4	3
29	The effects of grinding and pelleting on nutrient composition of Canadian pulses. Canadian Journal of Animal Science, 2022, 102, 457-472.	1.5	5
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33	Food Industry Views on Pulse Flourâ€"Perceived Intrinsic and Extrinsic Challenges for Product Utilization. Foods, 2022, 11, 2146.	4.3	1
34	Effect of Wheat Replacement by Pulse Flours on the Texture, Color, and Sensorial Characteristics of Crackers: Flash Profile Analysis. International Journal of Food Science, 2022, 2022, 1-14.	2.0	3
35	Characterization of roller and Ferkar-milled pulse flours using laser diffraction and scanning electron microscopy. Powder Technology, 2022, 409, 117803.	4.2	14
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40	Pulse Globulins 11S and 7S: Origins, Purification Methods, and Techno-functional Properties. Journal of Agricultural and Food Chemistry, 2023, 71, 2704-2717.	5.2	10
41	Quantitative Modeling of the Degradation of Pesticide Residues in Wheat Flour Supply Chain. Foods, 2023, 12, 788.	4.3	5
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43	Effect of different milling methods on physicochemical and functional properties of mung bean flour. Frontiers in Nutrition, 0, 10, .	3.7	4
44	Quality attributes of sugar snap cookies containing mixtures of wheat flour and roasted or unroasted Brosimum alicastrum seed powder. Cereal Chemistry, 2023, 100, 852-863.	2.2	0
46	Microstructure of Extrusion-Cooked Whole Grain in Controlling Product Quality. Food Reviews International, 0, , 1-26.	8.4	0
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49	Effect of adding wheat (Triticum aestivum L.) farina with varied integrity of endosperm cell wall on dough characteristics, dried noodles quality and starch digestibility. International Journal of Biological Macromolecules, 2023, 243, 125076.	7.5	7
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56	A comprehensive assessment of microscopic characterization techniques to accurately determine the particle size distribution of roller-milled yellow pea flours. Powder Technology, 2024, 434, 119374.	4.2	0

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58	Current status and future trends on the use of innovative technologies for recovering bioactive from insects. , 2024, , 145-159.		0
59	Unravelling particle morphology and flour porosity of roller-milled green lentil flour using scanning electron microscopy and synchrotron X-ray micro-computed tomography. Powder Technology, 2024, 436, 119470.	4.2	1
60	Important roles of coarse particles in pasting and gelling performance of different pulse flours under high-temperature heating. Food Chemistry, 2024, 447, 138896.	8.2	0