

Whole faba bean flour exhibits unique expansion characteristics compared to flours of lima, pinto, and red kidney beans during extrusion

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#	ARTICLE	IF	CITATIONS
1	Extrusion processing of cereal grains, tubers, and seeds. , 2020, , 225-263.		2
2	Pea starch exhibits good expansion characteristics under relatively lower temperatures during extrusion cooking. <i>Journal of Food Science</i> , 2020, 85, 3333-3344.	3.1	8
3	Whole nuÃ±a bean (<i>Phaseolus vulgaris</i> L.) flour showed higher direct expansion during extrusion processing at relatively lower temperatures. <i>Journal of Food Science</i> , 2020, 85, 2134-2142.	3.1	3
4	High methoxyl pectin enhances the expansion characteristics of the cornstarch relative to the low methoxyl pectin. <i>Food Hydrocolloids</i> , 2021, 110, 106131.	10.7	37
5	Bean phenolic compound changes during processing: Chemical interactions and identification. <i>Journal of Food Science</i> , 2021, 86, 643-655.	3.1	14
6	Whole seed lentil flours from different varieties (Brewer, Crimson, and Richlea) demonstrated significant variations in their expansion characteristics during extrusion. <i>Journal of Food Science</i> , 2021, 86, 942-951.	3.1	12
7	Soft durum wheat as a potential ingredient for direct expanded extruded products. <i>Journal of Cereal Science</i> , 2021, 98, 103184.	3.7	2
8	Phenolic Compounds in Legumes: Composition, Processing and Gut Health. , 0, ,		2
9	Nutritive value of faba bean (<i>ViciaÃfaba</i> L.) as a feedstuff resource in livestock nutrition: A review. <i>Food Science and Nutrition</i> , 2021, 9, 5244-5262.	3.4	26
10	Starch in PlantÃ¢Based Meat Replacers: A New Approach to Using Endogenous Starch from Cereals and Legumes. <i>Starch/Staerke</i> , 2022, 74, 2100157.	2.1	16
11	The replacement of cereals by legumes in extruded snack foods: Science, technology and challenges. <i>Trends in Food Science and Technology</i> , 2021, 116, 701-711.	15.1	33
12	Utilization of Food Processing By-products in Extrusion Processing: A Review. <i>Frontiers in Sustainable Food Systems</i> , 2021, 4, .	3.9	46
13	A review of nutritional profile and processing of faba bean (<i>Vicia faba</i> L.). , 2022, 4, e129.		67
14	Physico-chemical characteristics of rice protein-based novel textured vegetable proteins as meat analogues produced by low-moisture extrusion cooking technology. <i>LWT - Food Science and Technology</i> , 2022, 157, 113056.	5.2	49
15	Effects of pulse crop types and extrusion parameters on the physicochemical properties, in vitro and in vivo starch digestibility of pet foods. <i>Cereal Chemistry</i> , 2022, 99, 625-639.	2.2	6
17	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.	15.1	16
18	Chemical and physicochemical features of common plant proteins and their extrudates for use in plant-based meat. <i>Trends in Food Science and Technology</i> , 2023, 131, 129-138.	15.1	17
19	Biofortification: Quality Improvement of Faba Bean. , 2022, , 275-299.		2

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20	Faba Bean Utilization: Past, Present and Future. , 2022, , 301-329.		1
21	Agrarian Conditions and Post-harvest Practices of Faba Bean. , 2022, , 17-46.		1
22	Effect of storage time on the silage quality and microbial community of mixed maize and faba bean in the Qinghai-Tibet Plateau. <i>Frontiers in Microbiology</i> , 0, 13, .	3.5	5
23	Faba Bean Flavor Effects from Processing to Consumer Acceptability. <i>Foods</i> , 2023, 12, 2237.	4.3	5
24	Microstructure of Extrusion-Cooked Whole Grain in Controlling Product Quality. <i>Food Reviews International</i> , 0, , 1-26.	8.4	0
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26	Faba bean starch: structure, functionality, and applications. , 2024, , 409-438.		0
27	The Non-Nutritional Factor Types, Mechanisms of Action and Passivation Methods in Food Processing of Kidney Bean (<i>Phaseolus vulgaris</i> L.): A Systematic Review. <i>Foods</i> , 2023, 12, 3697.	4.3	1
28	Properties of texturized protein and performance of different protein sources in the extrusion process: A review. <i>Food Research International</i> , 2023, 174, 113588.	6.2	5
29	Exploring Osborne fractionation and laboratory/pilot scale technologies (conventional extraction, Tj ETQq1 1 0.784314 rgBT /Overlook extraction from faba bean (<i>Vicia faba</i> L.). <i>Innovative Food Science and Emerging Technologies</i> , 2023, 89, 103487.	5.6	0
30	Nutrient Levels, Bioactive Metabolite Contents, and Antioxidant Capacities of Faba Beans as Affected by Dehulling. <i>Foods</i> , 2023, 12, 4063.	4.3	1
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