

# Impact of Acorn Flour on Gluten-Free Dough Rheology

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Microalgae biomass as an additional ingredient of gluten-free bread: Dough rheology, texture quality and nutritional properties. <i>Algal Research</i> , 2020, 50, 101998.	4.6	65
3	Acorn Flour as a Source of Bioactive Compounds in Gluten-Free Bread. <i>Molecules</i> , 2020, 25, 3568.	3.8	26
4	Improving the Technological and Nutritive Properties of Gluten-Free Bread by Fresh Curd Cheese Enrichment. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 6868.	2.5	3
5	Acorn flour properties depending on the production method and laboratory baking test results: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 980-1008.	11.7	18
6	Reinvigorating Modern Breadmaking Based on Ancient Practices and Plant Ingredients, with Implementation of a Physicochemical Approach. <i>Foods</i> , 2021, 10, 789.	4.3	7
7	Acorn and water interactions on the microstructure of gluten-free yeasted dough. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e15876.	2.0	4
8	Technological characteristics of inulin enriched gluten-free bread: Effect of acorn flour replacement and fermentation type. <i>Food Science and Nutrition</i> , 2021, 9, 6139-6151.	3.4	10
9	The Rheological Performance and Structure of Wheat/Acorn Composite Dough and the Quality and In Vitro Digestibility of Its Noodles. <i>Foods</i> , 2021, 10, 2727.	4.3	6
10	Acorn flour and sourdough: an innovative combination to improve gluten free bread characteristics. <i>European Food Research and Technology</i> , 2022, 248, 1691-1702.	3.3	8
11	Linear and Non-Linear Rheological Properties of Gluten-Free Dough Systems Probed by Fundamental Methods. <i>Food Engineering Reviews</i> , 2023, 15, 56-85.	5.9	6
12	Apple Flour in a Sweet Gluten-Free Bread Formulation: Impact on Nutritional Value, Glycemic Index, Structure and Sensory Profile. <i>Foods</i> , 2022, 11, 3172.	4.3	1
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14	Yogurt and curd cheese as alternative ingredients to improve the gluten-free breadmaking. <i>Frontiers in Nutrition</i> , 0, 9, .	3.7	2
15	Durian ( <i>Durio zibethinus</i> ) Peel Flour as Novel Ingredient in Gluten-Free Biscuit: Physico-Chemical, Technological and Nutritional Perspective. <i>Journal of Culinary Science and Technology</i> , 0, , 1-13.	1.4	0
16	Spirulina and its residual biomass as alternative sustainable ingredients: impact on the rheological and nutritional features of wheat bread manufacture. <i>Frontiers in Food Science and Technology</i> , 0, 3, .	1.6	0