

# Impact of alcohol washing on the flavour profiles, functional properties and sensory attributes of air classified pea protein enriched flour

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Simultaneous green extraction of fat and bioactive compounds of cocoa shell and protein fraction functionalities evaluation. <i>Food Research International</i> , 2020, 137, 109622.	6.2	12
2	Effects of ethanol modified supercritical carbon dioxide extraction and particle size on the physical, chemical, and functional properties of yellow pea flour. <i>Cereal Chemistry</i> , 2020, 97, 1133-1147.	2.2	13
3	Food proteins from plants and fungi. <i>Current Opinion in Food Science</i> , 2020, 32, 156-162.	8.0	54
4	Impact of temperature and water activity on the aroma composition and flavor stability of pea ( <i>Pisum sativum</i> ) protein isolates during storage. <i>Food and Function</i> , 2020, 11, 8309-8319.	4.6	15
5	The impact of different adsorbents on flavour characteristics of a lentil protein isolate. <i>European Food Research and Technology</i> , 2021, 247, 593-604.	3.3	12
6	Supercritical Carbon Dioxide + Ethanol Extraction to Improve Organoleptic Attributes of Pea Flour with Applications of Sensory Evaluation, HS-SPME-GC, and GC-Olfactory. <i>Processes</i> , 2021, 9, 489.	2.8	16
7	Functionality of Ingredients and Additives in Plant-Based Meat Analogues. <i>Foods</i> , 2021, 10, 600.	4.3	215
8	Pea protein ingredients: A mainstream ingredient to (re)formulate innovative foods and beverages.. <i>Trends in Food Science and Technology</i> , 2021, 110, 729-742.	15.1	138
9	Insights into formation, detection and removal of the beany flavor in soybean protein. <i>Trends in Food Science and Technology</i> , 2021, 112, 336-347.	15.1	76
10	Influence of protein extraction and texturization on odor-active compounds of pea proteins. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 1021-1029.	3.5	18
11	Characteristics of Soy Protein Prepared Using an Aqueous Ethanol Washing Process. <i>Foods</i> , 2021, 10, 2222.	4.3	23
12	The application of chromatography in the study of off-flavour compounds in pulses and pulse by-products. <i>LWT - Food Science and Technology</i> , 2021, 150, 111981.	5.2	13
13	Effect of emulsion formulation on characteristics of pea protein-stabilized oil-in-water emulsions. <i>Celal Bayar Universitesi Fen Bilimleri Dergisi</i> , 2020, 16, 257-261.	0.5	1
14	Aroma of peas, its constituents and reduction strategies – Effects from breeding to processing. <i>Food Chemistry</i> , 2022, 376, 131892.	8.2	28
15	Monitoring the Aroma Profile during the Production of a Pea Protein Isolate by Salt Solubilization Coupled with Membrane Filtration. <i>ACS Food Science &amp; Technology</i> , 2022, 2, 280-289.	2.7	6
16	Volatile Compounds in Pulses: A Review. <i>Foods</i> , 2021, 10, 3140.	4.3	30
17	Pea protein composition, functionality, modification, and food applications: A review. <i>Advances in Food and Nutrition Research</i> , 2022, , 71-127.	3.0	18
18	Ingredients, Processing, and Fermentation: Addressing the Organoleptic Boundaries of Plant-Based Dairy Analogues. <i>Foods</i> , 2022, 11, 875.	4.3	31

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20	Colloidal and Acid Gelling Properties of Mixed Milk and Pea Protein Suspensions. <i>Foods</i> , 2022, 11, 1383.	4.3	9
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38	Replacing animal proteins with plant proteins: Is this a way to improve quality and functional properties of hybrid cheeses and cheese analogs?. Comprehensive Reviews in Food Science and Food Safety, 2024, 23, .	11.7	0
39	Applications of Artificial Intelligence and Machine Learning in Food Quality Control and Safety Assessment. Food Engineering Reviews, 2024, 16, 1-21.	5.9	0
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