

**Sensory, Physico-Chemical and Nutritional Properties of
with Quinoa (*Chenopodium quinoa* Willd.), Foxtail Millet
Hydrocolloids**

International Journal of Current Microbiology and Applied Science
6, 1710-1721

DOI: [10.20546/ijcmas.2017.608.205](https://doi.org/10.20546/ijcmas.2017.608.205)

Citation Report

#	ARTICLE	IF	CITATIONS
1	The role of hydrocolloids in the development of gluten-free cereal-based products for coeliac patients: a review. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3138-3147.	2.7	24
2	Gluten-free cookies from sorghum and Turkish beans; effect of some non-conventional and commercial hydrocolloids on their technological and sensory attributes. <i>Food Science and Technology</i> , 2021, 41, 15-24.	1.7	17
3	Blends of cassava starch with banana flours as raw materials for gluten-free biscuits. <i>Semina: Ciencias Agrarias</i> , 2021, 42, 2293-2312.	0.3	0
4	PREPARATION AND EVALUATION OF PHYSICAL AND CHEMICAL PROPERTIES OF GLUTEN-FREE BISCUITS. <i>Journal of Productivity and Development</i> , 2019, 24, 77-94.	0.1	0
5	Quality Characteristics of Biscuits Prepared from Wheat Flour and Biscuit Scrap Powder. <i>Journal of the Advances in Agricultural Researches</i> , 2019, 24, 146-163.	0.1	0
6	Effect of potato peel, pumpkin seed, and quinoa flours on sensory and chemical characteristics of gluten-free breads. <i>Brazilian Journal of Food Technology</i> , 0, 23, .	0.8	7
7	Technological, Sensory, and Hypoglycemic Effects of Quinoa Flour Incorporation into Biscuits. <i>Journal of Food Quality</i> , 2022, 2022, 1-7.	2.6	2
8	Relationship of Starch Pasting Properties and Dough Rheology, and the Role of Starch in Determining Quality of Short Biscuit. <i>Frontiers in Plant Science</i> , 2022, 13, 829229.	3.6	4
9	Functional Cereal-Based Bakery Products, Breakfast Cereals, and Pasta Products. , 2022, , 215-249.		5
10	The effects of quinoa and okra incorporation on the quality of diet cake. <i>Food Science and Technology International</i> , 2023, 29, 417-427.	2.2	1
11	Development of new technologies (recipes) to produce pasta with the addition of millet and the determination of organoleptic and physicochemical quality indicators. <i>Potravinarstvo</i> , 0, 17, 371-390.	0.6	2
12	A Compiled Update on Nutrition, Phytochemicals, Processing Effects, Analytical Testing and Health Effects of <i>Chenopodium album</i> : A Non-Conventional Edible Plant (NCEP). <i>Molecules</i> , 2023, 28, 4902.	3.8	3
13	Natural and modified food hydrocolloids as gluten replacement in baked foods: Functional benefits. <i>Grain & Oil Science and Technology</i> , 2023, 6, 163-171.	5.1	2
14	Advances in understanding wheat-related disorders: A comprehensive review on gluten-free products with emphasis on wheat allergy, celiac and non-celiac gluten sensitivity. , 2024, 4, 100627.		0
15	Physico-Chemical, Sensory, and Nutritional Properties of Shortbread Cookies Enriched with <i>Agaricus bisporus</i> and <i>Pleurotus ostreatus</i> Powders. <i>Applied Sciences (Switzerland)</i> , 2024, 14, 1938.	2.5	0