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Cakmak, H; Kumcuoglu, S and Tavman, S

Aug 2019 | JOURNAL OF FOOD PROCESS ENGINEERING ▾ 42(5)

In this study, strawberries were coated with electrospraying and dipping method. Water-in-oil (w/o) emulsions were used as coating material, and quality parameters, namely water loss, pH, titratable acidity, color, firmness, total antioxidant activity and phenolic content, microbial load, sensory properties, and microstructure of strawberries ... [Show more](#) ▾

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Bozdogan, N; Kumcuoglu, S and Tavman, S

Feb 2019 | JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE ▾ 56(2), pp.683-694

This study aimed to determine the influence of substituting rice flour and potato starch with quinoa flour at different levels on the rheological properties of batters and physical, chemical properties and quality parameters of gluten-free cakes. Substituting rice flour and potato starch with quinoa flour resulted in an increase in the batter ... [Show more](#) ▾

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May 2025 | JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION 19(5), pp.3826-3838

 Enriched Cited References

The present study assessed the effects of various levels of acetylated di-starch adipate (ADA) and quinoa flour (Q) in combinations of 0:0, 0:5, 0:10, 5:0, 5:5, 5:10, 10:0, 10:5, and 10:10 on the physicochemical, textural, nutritional, rheological, and thermal properties of gluten-free dough and bread. According to the results, incorporati ... [Show more](#)

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2 **Broccoli seed sprouts as a functional ingredient in gluten-free cake based on rice flour** 56 References

Mohammadi, M; Nahidi, F and Bolandi, M
Dec 2025 | APPLIED FOOD RESEARCH v 5(2)

Functional products rich in dietary fiber, antioxidants, and polyunsaturated fatty acids, significantly impact consumer health. This research aims to enhance gluten-free cake using broccoli sprout powder (BSP) in rice flour. Different levels of BSP (0, 5, 10, 15 and 20%) were added to rice flour, and the rheological behavior, chemical composition, pH, water activi ... [Show more](#) v

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May 2025 | JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION v 19(5), pp.3826-3838

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The present study assessed the effects of various levels of acetylated di-starch adipate (ADA) and quinoa flour (Q) in combinations of 0:0, 0:5, 0:10, 5:0, 5:5, 5:10, 10:0, 10:5, and 10:10 on the physicochemical, textural, nutritional, rheological, and thermal properties of gluten-free dough and bread. According to the results, incorporation of ADA and quino ... [Show more](#) v

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The physical, rheological, and textural properties of cake batters and cakes made from three different eggs were studied. The compositions of the egg samples are significantly different ($p < 0.05$), except for their fat contents. The flow characteristics of the cake batters showed pseudoplastic behavior with time dependency. In the frequency sweep test, th ... [Show more](#) v

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6 **Characterisation of 3D printing cake batter with xanthan gum and optimization of printing parameters using response surface methodology** 3 Citations 52 References

Mallesham, P; Parveen, S; (...); Naik, R
Dec 2024 | INTERNATIONAL JOURNAL OF GASTRONOMY AND FOOD SCIENCE v 38

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