

Donatella Peressini

List of Publications by Year in descending order

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36
papers

2,036
citations

304602

22
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345118

36
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36
docs citations

36
times ranked

2338
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of soluble dietary fibre addition on rheological and breadmaking properties of wheat doughs. <i>Journal of Cereal Science</i> , 2009, 49, 190-201.	1.8	270
2	The effects of dietary fibre addition on the quality of common cereal products. <i>Journal of Cereal Science</i> , 2013, 58, 216-227.	1.8	201
3	Starch-methylcellulose based edible films: rheological properties of film-forming dispersions. <i>Journal of Food Engineering</i> , 2003, 59, 25-32.	2.7	190
4	Development and application of polysaccharide-lipid edible coating to extend shelf-life of dry bakery products. <i>Journal of Food Engineering</i> , 2006, 76, 280-290.	2.7	163
5	How combinations of dietary fibres can affect physicochemical characteristics of pasta. <i>LWT - Food Science and Technology</i> , 2015, 61, 41-46.	2.5	100
6	Synergistic effect of different dietary fibres in pasta on in vitro starch digestion?. <i>Food Chemistry</i> , 2015, 172, 245-250.	4.2	92
7	Viscoelastic properties of durum wheat and common wheat dough of different strengths. <i>Rheologica Acta</i> , 2001, 40, 142-153.	1.1	89
8	Influence of Emulsifier Type and Content on Functional Properties of Polysaccharide Lipid-Based Edible Films. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6448-6455.	2.4	85
9	Effect of TiO ₂ photocatalytic activity in a HDPE-based food packaging on the structural and microbiological stability of a short-ripened cheese. <i>Food Chemistry</i> , 2013, 138, 1633-1640.	4.2	84
10	Effects of osmotic dehydration (with and without sonication) and pectin-based coating pretreatments on functional properties and color of hot-air dried apricot cubes. <i>Food Chemistry</i> , 2020, 311, 125978.	4.2	76
11	Rheology and breadmaking performance of rice-buckwheat batters supplemented with hydrocolloids. <i>Food Hydrocolloids</i> , 2011, 25, 340-349.	5.6	69
12	Rheological characterization of traditional and light mayonnaises. <i>Journal of Food Engineering</i> , 1998, 35, 409-417.	2.7	65
13	Physical, mechanical, and antibacterial characteristics of bio-nanocomposite films loaded with Ag-modified SiO ₂ and TiO ₂ nanoparticles. <i>Journal of Food Science</i> , 2020, 85, 1193-1202.	1.5	56
14	Effect of ultrasound treatment on properties of gluten-based film. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 451-457.	2.7	49
15	Migration analysis, antioxidant, and mechanical characterization of polypropylene-based active food packaging films loaded with BHA, BHT, and TBHQ. <i>Journal of Food Science</i> , 2020, 85, 2317-2328.	1.5	47
16	Impact of soluble dietary fibre on the characteristics of extruded snacks. <i>Food Hydrocolloids</i> , 2015, 43, 73-81.	5.6	45
17	Evaluation of the physicochemical properties of gluten-free pasta enriched with resistant starch. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 572-577.	1.7	39
18	Viscoelastic properties of durum wheat doughs enriched with soluble dietary fibres in relation to pasta-making performance and glycaemic response of spaghetti. <i>Food Hydrocolloids</i> , 2020, 102, 105613.	5.6	34

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19	Effect of high pressure homogenization and high power ultrasound on some physical properties of tomato juices with different concentration levels. <i>Journal of Food Engineering</i> , 2017, 213, 10-17.	2.7	29
20	Filled-snacks production by co-extrusion-cooking. Part 3. A rheological-based method to compare filler processing properties. <i>Journal of Food Engineering</i> , 2002, 54, 227-240.	2.7	24
21	Study of the Maillard reaction in model systems under conditions related to the industrial process of pasta thermal VHT treatment. <i>Journal of the Science of Food and Agriculture</i> , 1999, 79, 317-322.	1.7	23
22	Release Behavior and Stability of Encapsulated α -Limonene from Emulsion-Based Edible Films. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 12177-12185.	2.4	23
23	Properties of Dried Apricots Pretreated by Ultrasound-Assisted Osmotic Dehydration and Application of Active Coatings. <i>Food Technology and Biotechnology</i> , 2020, 58, 249-259.	0.9	23
24	Mastication or mastication: Does the preparation of sample affect the predictive in vitro glycemic response of pasta?. <i>Starch/Staerke</i> , 2014, 66, 1096-1102.	1.1	19
25	Relation between ultrasonic properties, rheology and baking quality for bread doughs of widely differing formulation. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2366-2374.	1.7	19
26	Filled snack production by coextrusion-cooking: 1. Rheological modelling of the process. <i>Journal of Food Engineering</i> , 2002, 52, 67-74.	2.7	18
27	RHEOLOGY OF WHEAT DOUGHS FOR FRESH PASTA PRODUCTION: INFLUENCE OF SEMOLINA-FLOUR BLENDS AND SALT CONTENT. <i>Journal of Texture Studies</i> , 2000, 31, 163-182.	1.1	17
28	The effect of rice bran on physicochemical, textural and glycaemic properties of ready-to-eat extruded corn snacks. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3235-3244.	1.3	17
29	Filled snack production by co-extrusion-cooking: 2. Effect of processing on cereal mixtures. <i>Journal of Food Engineering</i> , 2002, 54, 63-73.	2.7	13
30	Shelf Life of short ripened soft Cheese Stored under Various Packaging Conditions. <i>Journal of Food Processing and Preservation</i> , 2013, 37, 1094-1102.	0.9	13
31	Evaluation of technological properties, microstructure and predictive glycaemic response of durum wheat pasta enriched with psyllium seed husk. <i>LWT - Food Science and Technology</i> , 2021, 151, 112203.	2.5	12
32	Application of high-pressure homogenization to tailor the functionalities of native wheat starch. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2668-2675.	1.7	10
33	Utilisation of dried shiitake, black ear and silver ear mushrooms into sorghum biscuits manipulates the predictive glycaemic response in relation to variations in biscuit physical characteristics. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2715-2728.	1.3	9
34	Performance comparison between different hydrocolloids to improve quality of pasta made from common wheat. <i>European Food Research and Technology</i> , 2019, 245, 263-271.	1.6	6
35	Effect of continuous cooking on cooking water properties and pasta quality. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3017-3023.	1.7	4
36	Impact of oleuropein on rheology and breadmaking performance of wheat doughs, and functional features of bread. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2321-2332.	1.3	3