

# Donatella Peressini

## List of Publications by Year in descending order

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36  
papers

2,036  
citations

304368

22  
h-index

344852

36  
g-index

36  
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36  
docs citations

36  
times ranked

2338  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	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
5	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
6	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
7	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
8	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
9	Physical, mechanical, and antibacterial characteristics of bio-nanocomposite films loaded with Ag-modified SiO <sub>2</sub> and TiO <sub>2</sub> nanoparticles. <i>Journal of Food Science</i> , 2020, 85, 1193-1202.	1.5	56
10	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
11	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
12	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
13	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
14	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
15	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
16	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
17	Impact of soluble dietary fibre on the characteristics of extruded snacks. <i>Food Hydrocolloids</i> , 2015, 43, 73-81.	5.6	45
18	Synergistic effect of different dietary fibres in pasta on in vitro starch digestion?. <i>Food Chemistry</i> , 2015, 172, 245-250.	4.2	92

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19	Mastication or masceration: Does the preparation of sample affect the predictive in vitro glycemic response of pasta?. Starch/Staerke, 2014, 66, 1096-1102.	1.1	19
20	Effect of TiO2 photocatalytic activity in a HDPE-based food packaging on the structural and microbiological stability of a short-ripened cheese. Food Chemistry, 2013, 138, 1633-1640.	4.2	84
21	Shelf Life of short ripened soft Cheese Stored under Various Packaging Conditions. Journal of Food Processing and Preservation, 2013, 37, 1094-1102.	0.9	13
22	The effects of dietary fibre addition on the quality of common cereal products. Journal of Cereal Science, 2013, 58, 216-227.	1.8	201
23	Release Behavior and Stability of Encapsulated <sc>d</sc>-Limonene from Emulsion-Based Edible Films. Journal of Agricultural and Food Chemistry, 2012, 60, 12177-12185.	2.4	23
24	Rheology and breadmaking performance of rice-buckwheat batters supplemented with hydrocolloids. Food Hydrocolloids, 2011, 25, 340-349.	5.6	69
25	Effect of ultrasound treatment on properties of gluten-based film. Innovative Food Science and Emerging Technologies, 2010, 11, 451-457.	2.7	49
26	Effect of soluble dietary fibre addition on rheological and breadmaking properties of wheat doughs. Journal of Cereal Science, 2009, 49, 190-201.	1.8	270
27	Development and application of polysaccharide-lipid edible coating to extend shelf-life of dry bakery products. Journal of Food Engineering, 2006, 76, 280-290.	2.7	163
28	Influence of Emulsifier Type and Content on Functional Properties of Polysaccharide Lipid-Based Edible Films. Journal of Agricultural and Food Chemistry, 2004, 52, 6448-6455.	2.4	85
29	Starch-methylcellulose based edible films: rheological properties of film-forming dispersions. Journal of Food Engineering, 2003, 59, 25-32.	2.7	190
30	Filled snack production by coextrusion-cooking: 1. Rheological modelling of the process. Journal of Food Engineering, 2002, 52, 67-74.	2.7	18
31	Filled snack production by co-extrusion-cooking: 2. Effect of processing on cereal mixtures. Journal of Food Engineering, 2002, 54, 63-73.	2.7	13
32	Filled-snacks production by co-extrusion-cooking. Part 3. A rheological-based method to compare filler processing properties. Journal of Food Engineering, 2002, 54, 227-240.	2.7	24
33	Viscoelastic properties of durum wheat and common wheat dough of different strengths. Rheologica Acta, 2001, 40, 142-153.	1.1	89
34	RHEOLOGY OF WHEAT DOUGHS FOR FRESH PASTA PRODUCTION: INFLUENCE OF SEMOLINA-FLOUR BLENDS AND SALT CONTENT. Journal of Texture Studies, 2000, 31, 163-182.	1.1	17
35	Study of the Maillard reaction in model systems under conditions related to the industrial process of pasta thermal VHT treatment. Journal of the Science of Food and Agriculture, 1999, 79, 317-322.	1.7	23
36	Rheological characterization of traditional and light mayonnaises. Journal of Food Engineering, 1998, 35, 409-417.	2.7	65