Elena Vittadini

List of Publications by Year
in descending order

60 papers	1,496 citations	331538 21 h-index	330025 37 g-index
61 all docs	61 docs citations	61 times ranked	1642 citing authors

#	Article	IF	Citations
1	Pulses for bread fortification: A necessity or a choice?. Trends in Food Science and Technology, 2019, 88, 416-428.	7.8	135
2	Effect of the addition of bran fractions on bread properties. Journal of Cereal Science, 2013, 57, 325-332.	1.8	105
3	Current Trends in Ancient Grainsâ€Based Foodstuffs: Insights into Nutritional Aspects and Technological Applications. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 123-136.	5.9	101
4	The use of potato fibre to improve bread physico-chemical properties during storage. Food Chemistry, 2016, 195, 64-70.	4.2	74
5	Water molecular dynamics during bread staling by Nuclear Magnetic Resonance. LWT - Food Science and Technology, 2011, 44, 854-859.	2.5	72
6	Bread staling: Effect of gluten on physico-chemical properties and molecular mobility. LWT - Food Science and Technology, 2014, 59, 418-425.	2.5	66
7	Effect of different mixers on physicochemical properties and water status of extruded and laminated fresh pasta. Food Chemistry, 2010, 122, 462-469.	4.2	57
8	Oxidative stability of high-oleic sunflower oil in a porous starch carrier. Food Chemistry, 2015, 166, 346-351.	4.2	57
9	Designing food structure to slow down digestion in starch-rich products. Current Opinion in Food Science, 2020, 32, 50-57.	4.1	53
10	Food Choice Determinants and Perceptions of a Healthy Diet among Italian Consumers. Foods, 2021, 10, 318.	1.9	47
11	The use of red lentil flour in bakery products: How do particle size and substitution level affect rheological properties of wheat bread dough?. LWT - Food Science and Technology, 2021, 136, 110299.	2.5	45
12	Effects of different shaping modes on physico-chemical properties and water status of fresh pasta. Journal of Food Engineering, 2009, 93, 400-406.	2.7	43
13	Porous starch for flavor delivery in a tomato-based food application. LWT - Food Science and Technology, 2015, 60, 593-597.	2.5	41
14	High pressure-induced tapioca starch gels: physico-chemical characterization and stability. European Food Research and Technology, 2008, 226, 889-896.	1.6	39
15	Evaluation of porous starch as a flavour carrier. Food and Function, 2012, 3, 255-261.	2.1	33
16	Use of 1H cross-relaxation nuclear magnetic resonance spectroscopy to probe the changes in bread and its components during aging. Carbohydrate Research, 2002, 337, 147-153.	1.1	32
17	Structured emulsions as butter substitutes: effects on physicochemical and sensory attributes of shortbread cookies. Journal of the Science of Food and Agriculture, 2018, 98, 3836-3842.	1.7	29
18	Does cell wall integrity in legumes flours modulate physiochemical quality and in vitro starch hydrolysis of gluten-free bread?. Journal of Functional Foods, 2019, 59, 110-118.	1.6	29

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19	Effect of Formulation on Physicochemical Properties and Water Status of Nutritionally Enriched Fresh Pasta. Food and Bioprocess Technology, 2012, 5, 1642-1652.	2.6	25
20	Study about Food Choice Determinants According to Six Types of Conditioning Motivations in a Sample of 11,960 Participants. Foods, 2020, 9, 888.	1.9	22
21	Water dynamics of ready to eat shelf stable pasta meals during storage. Innovative Food Science and Emerging Technologies, 2013, 17, 163-168.	2.7	21
22	Physico-chemical properties of ready to eat, shelf-stable pasta during storage. Food Chemistry, 2014, 144, 74-79.	4.2	21
23	An overview of the Italian market for 2015: cooking quality and nutritional value of glutenâ€free pasta. International Journal of Food Science and Technology, 2019, 54, 780-786.	1.3	21
24	Staling of gluten-free breads: physico-chemical properties and 1H NMR mobility. European Food Research and Technology, 2017, 243, 867-877.	1.6	20
25	Water Mobility in Multicomponent Model Media As Studied by2H and17O NMR. Journal of Agricultural and Food Chemistry, 2003, 51, 1647-1652.	2.4	18
26	Insights into a century of breeding of durum wheat in Tunisia: The properties of flours and starches isolated from landraces, old and modern genotypes. LWT - Food Science and Technology, 2018, 97, 743-751.	2.5	18
27	The use of two-dimensional NMR relaxometry in bread staling: a valuable tool?. Food Chemistry, 2017, 237, 766-772.	4.2	17
28	Effect of added ingredients on water status and physico-chemical properties of tomato sauce. Food Chemistry, 2017, 236, 101-108.	4.2	16
29	Can a physically modified corn flour be used as fat replacer in a mayonnaise?. European Food Research and Technology, 2020, 246, 2493-2503.	1.6	16
30	Effects of storage on the physico-chemical properties of corn tortillas prepared with glycerol and salt. Journal of Cereal Science, 2008, 47, 162-171.	1.8	15
31	Staling and water dynamics in high-gluten bread. European Food Research and Technology, 2017, 243, 1173-1182.	1.6	15
32	A multi-scale approach for pasta quality features assessment. LWT - Food Science and Technology, 2019, 101, 285-292.	2.5	15
33	Effect of water and gluten on physico-chemical properties and stability of ready to eat shelf-stable pasta. Food Chemistry, 2016, 195, 91-96.	4.2	14
34	Determinants of economic motivations for food choice: insights for the understanding of consumer behaviour. International Journal of Food Sciences and Nutrition, 2022, 73, 127-139.	1.3	14
35	Cultural dimensions associated with food choice: A survey based multi-country study. International Journal of Gastronomy and Food Science, 2021, 26, 100414.	1.3	13
36	Development of Nutritionally Enhanced Tortillas. Food Biophysics, 2008, 3, 235-240.	1.4	11

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37	Knowledge about dietary fibre: a fibre study framework. International Journal of Food Sciences and Nutrition, 2016, 67, 707-714.	1.3	11
38	Physicochemical, sensory properties and starch in vitro digestion of gluten-free breads. International Journal of Food Sciences and Nutrition, 2015, 66, 867-872.	1.3	10
39	The effect of chickpea flour and its addition levels on quality and inÂvitro starch digestibility of cornâ€“rice-based gluten-free pasta. International Journal of Food Sciences and Nutrition, 2022, 73, 600-609.	1.3	9
40	Effect of formulation on physicochemical properties and water status of nutritionally enhanced tortillas. Journal of the Science of Food and Agriculture, 2009, 89, 73-79.	1.7	8
41	Effect of Long-Term Storage on Water Status and Physicochemical Properties of Nutritionally Enhanced Tortillas. Food Biophysics, 2010, 5, 300-308.	1.4	8
42	Can potato fiber efficiently substitute xanthan gum in modulating chemical properties of tomato products?. Food Hydrocolloids, 2020, 101, 105508.	5.6	7
43	Influence of sociodemographic factors on eating motivations â€“ modelling through artificial neural networks (ANN). International Journal of Food Sciences and Nutrition, 2020, 71, 614-627.	1.3	7
44	Probing the Functionality of Physically Modified Corn Flour as Clean Label Thickening Agent with a Multiscale Characterization. Foods, 2020, 9, 1105.	1.9	7
45	The eating motivations scale (EATMOT): Development and validation by means of confirmatory factor analysis (CFA) and structural equation modelling (SEM). Zdravstveno Varstvo, 2020, 60, 4-9.	0.6	6
46	Effect of pasta shape and gluten on pasta cooking quality and structural breakdown during mastication. Food and Function, 2021, 12, 11577-11585.	2.1	6
47	Current and emerging trends in cereal snack bars: implications for new product development. International Journal of Food Sciences and Nutrition, 2022, 73, 610-629.	1.3	6
48	Geographical origin discrimination of Pistachio (Pistacia vera L.) through combined analysis of physical and chemical features. European Food Research and Technology, 2019, 245, 143-150.	1.6	5
49	Ready to eat shelf-stable brown rice in pouches: effect of moisture content on productâ€™s quality and stability. European Food Research and Technology, 2021, 247, 2677-2685.	1.6	5
50	Motivation for health behaviour: A predictor of adherence to balanced and healthy food across different coastal Mediterranean countries. Journal of Functional Foods, 2022, 91, 105018.	1.6	5
51	A fibre syrup for the sugar reduction in fruit filling for bakery application. International Journal of Gastronomy and Food Science, 2022, 28, 100545.	1.3	5
52	Structured fatâ€“waterâ€“fiber systems as fat substitutes in shortbread formulation: modulation of dough characteristics following a multiscale approach. European Food Research and Technology, 2020, 246, 2249-2257.	1.6	4
53	Cluster analysis to the factors related to information about food fibers: A multinational study. Open Agriculture, 2020, 5, 593-606.	0.7	4
54	Pasta. Contemporary Food Engineering, 2013, , .	0.2	3

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55	Effect of Flour, Gelatin and Salt on Water Status of Tomato Sauce. Food Biophysics, 2015, 10, 129-133.	1.4	3
56	Semiâ€solid fibre syrup for sugar reduction in cookies. International Journal of Food Science and Technology, 2021, 56, 5080-5088.	1.3	3
57	A multilevel investigation supported by multivariate analysis for tomato product formulation. European Food Research and Technology, 2021, 247, 2345-2354.	1.6	1
58	Can a structured emulsion (fat in waterâ€fibre system) substitute saturated fat in cookies without hampering their quality?. International Journal of Food Science and Technology, 2021, 56, 5071-5079.	1.3	1
59	Development of Glutenâ€Free Muffins made from Breadfruit and Unripe Plantain Flours. International Journal of Food Science and Technology, 2022, 57, 2980-2991.	1.3	1
60	Marketing motivations influencing food choice in 16 countries: segmentation and cluster analysis. Insights Into Regional Development, 2022, 4, 10-25.	0.9	1