

Elena Vittadini

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

58

papers

961

citations

17

h-index

29

g-index

61

ext. papers

1,236

ext. citations

5.1

avg, IF

4.64

L-index

#	Paper	IF	Citations
58	Current and emerging trends in cereal snack bars: implications for new product development.. <i>International Journal of Food Sciences and Nutrition</i> , 2022 , 1-20	3.7	0
57	Motivation for health behaviour: A predictor of adherence to balanced and healthy food across different coastal Mediterranean countries. <i>Journal of Functional Foods</i> , 2022 , 91, 105018	5.1	1
56	The effect of chickpea flour and its addition levels on quality and starch digestibility of corn-rice-based gluten-free pasta.. <i>International Journal of Food Sciences and Nutrition</i> , 2022 , 1-10	3.7	2
55	A fibre syrup for the sugar reduction in fruit filling for bakery application. <i>International Journal of Gastronomy and Food Science</i> , 2022 , 100545	2.8	0
54	Effect of pasta shape and gluten on pasta cooking quality and structural breakdown during mastication. <i>Food and Function</i> , 2021 , 12, 11577-11585	6.1	1
53	Determinants of economic motivations for food choice: insights for the understanding of consumer behaviour. <i>International Journal of Food Sciences and Nutrition</i> , 2021 , 1-13	3.7	5
52	A multilevel investigation supported by multivariate analysis for tomato product formulation. <i>European Food Research and Technology</i> , 2021 , 247, 2345-2354	3.4	0
51	The use of red lentil flour in bakery products: How do particle size and substitution level affect rheological properties of wheat bread dough?. <i>LWT - Food Science and Technology</i> , 2021 , 136, 110299	5.4	21
50	Food Choice Determinants and Perceptions of a Healthy Diet among Italian Consumers. <i>Foods</i> , 2021 , 10,	4.9	17
49	Can a structured emulsion (fat in water-fibre system) substitute saturated fat in cookies without hampering their quality?. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 5071	3.8	0
48	Semi-solid fibre syrup for sugar reduction in cookies. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 5080	3.8	2
47	Ready to eat shelf-stable brown rice in pouches: effect of moisture content on product's quality and stability. <i>European Food Research and Technology</i> , 2021 , 247, 1-9	3.4	0
46	Cultural dimensions associated with food choice: A survey based multi-country study. <i>International Journal of Gastronomy and Food Science</i> , 2021 , 26, 100414	2.8	1
45	Study about Food Choice Determinants According to Six Types of Conditioning Motivations in a Sample of 11,960 Participants. <i>Foods</i> , 2020 , 9,	4.9	10
44	Designing food structure to slow down digestion in starch-rich products. <i>Current Opinion in Food Science</i> , 2020 , 32, 50-57	9.8	24
43	Cluster analysis to the factors related to information about food fibers: A multinational study. <i>Open Agriculture</i> , 2020 , 5, 593-606	1.4	4
42	The Eating Motivations Scale (EATMOT): Development and Validation by Means of Confirmatory Factor Analysis (CFA) and Structural Equation Modelling (SEM). <i>Zdravstveno Varstvo</i> , 2020 , 60, 4-9	1.3	3

41	Can potato fiber efficiently substitute xanthan gum in modulating chemical properties of tomato products?. <i>Food Hydrocolloids</i> , 2020 , 101, 105508	10.6	3
40	Influence of sociodemographic factors on eating motivations - modelling through artificial neural networks (ANN). <i>International Journal of Food Sciences and Nutrition</i> , 2020 , 71, 614-627	3.7	2
39	Structured fat/water/fiber systems as fat substitutes in shortbread formulation: modulation of dough characteristics following a multiscale approach. <i>European Food Research and Technology</i> , 2020 , 246, 2249-2257	3.4	3
38	Probing the Functionality of Physically Modified Corn Flour as Clean Label Thickening Agent with a Multiscale Characterization. <i>Foods</i> , 2020 , 9,	4.9	4
37	Can a physically modified corn flour be used as fat replacer in a mayonnaise?. <i>European Food Research and Technology</i> , 2020 , 246, 2493-2503	3.4	7
36	Does cell wall integrity in legumes flours modulate physiochemical quality and in vitro starch hydrolysis of gluten-free bread?. <i>Journal of Functional Foods</i> , 2019 , 59, 110-118	5.1	15
35	Pulses for bread fortification: A necessity or a choice?. <i>Trends in Food Science and Technology</i> , 2019 , 88, 416-428	15.3	67
34	Geographical origin discrimination of Pistachio (<i>Pistacia vera</i> L.) through combined analysis of physical and chemical features. <i>European Food Research and Technology</i> , 2019 , 245, 143-150	3.4	3
33	An overview of the Italian market for 2015: cooking quality and nutritional value of gluten-free pasta. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 780-786	3.8	13
32	A multi-scale approach for pasta quality features assessment. <i>LWT - Food Science and Technology</i> , 2019 , 101, 285-292	5.4	8
31	Structured emulsions as butter substitutes: effects on physicochemical and sensory attributes of shortbread cookies. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 3836-3842	4.3	13
30	Current Trends in Ancient Grains-Based Foodstuffs: Insights into Nutritional Aspects and Technological Applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 123-136	16.4	68
29	Insights into a century of breeding of durum wheat in Tunisia: The properties of flours and starches isolated from landraces, old and modern genotypes. <i>LWT - Food Science and Technology</i> , 2018 , 97, 743-751	5.4	10
28	Effect of added ingredients on water status and physico-chemical properties of tomato sauce. <i>Food Chemistry</i> , 2017 , 236, 101-108	8.5	8
27	Staling and water dynamics in high-gluten bread. <i>European Food Research and Technology</i> , 2017 , 243, 1173-1182	3.4	9
26	The use of two-dimensional NMR relaxometry in bread staling: a valuable tool?. <i>Food Chemistry</i> , 2017 , 237, 766-772	8.5	11
25	Staling of gluten-free breads: physico-chemical properties and ¹ H NMR mobility. <i>European Food Research and Technology</i> , 2017 , 243, 867-877	3.4	11
24	The use of potato fibre to improve bread physico-chemical properties during storage. <i>Food Chemistry</i> , 2016 , 195, 64-70	8.5	40

23	Knowledge about dietary fibre: a fibre study framework. <i>International Journal of Food Sciences and Nutrition</i> , 2016 , 67, 707-14	3.7	10
22	Effect of water and gluten on physico-chemical properties and stability of ready to eat shelf-stable pasta. <i>Food Chemistry</i> , 2016 , 195, 91-6	8.5	9
21	Effect of Flour, Gelatin and Salt on Water Status of Tomato Sauce. <i>Food Biophysics</i> , 2015 , 10, 129-133	3.2	2
20	Physicochemical, sensory properties and starch in vitro digestion of gluten-free breads. <i>International Journal of Food Sciences and Nutrition</i> , 2015 , 66, 867-72	3.7	9
19	Oxidative stability of high-oleic sunflower oil in a porous starch carrier. <i>Food Chemistry</i> , 2015 , 166, 346-385	3.5	44
18	Porous starch for flavor delivery in a tomato-based food application. <i>LWT - Food Science and Technology</i> , 2015 , 60, 593-597	5.4	26
17	Physico-chemical properties of ready to eat, shelf-stable pasta during storage. <i>Food Chemistry</i> , 2014 , 144, 74-9	8.5	15
16	Bread staling: Effect of gluten on physico-chemical properties and molecular mobility. <i>LWT - Food Science and Technology</i> , 2014 , 59, 418-425	5.4	56
15	Water dynamics of ready to eat shelf stable pasta meals during storage. <i>Innovative Food Science and Emerging Technologies</i> , 2013 , 17, 163-168	6.8	17
14	Effect of the addition of bran fractions on bread properties. <i>Journal of Cereal Science</i> , 2013 , 57, 325-332	3.8	82
13	Pasta. <i>Contemporary Food Engineering</i> , 2013 ,		3
12	Evaluation of porous starch as a flavour carrier. <i>Food and Function</i> , 2012 , 3, 255-61	6.1	30
11	Effect of Formulation on Physicochemical Properties and Water Status of Nutritionally Enriched Fresh Pasta. <i>Food and Bioprocess Technology</i> , 2012 , 5, 1642-1652	5.1	22
10	Water molecular dynamics during bread staling by Nuclear Magnetic Resonance. <i>LWT - Food Science and Technology</i> , 2011 , 44, 854-859	5.4	53
9	Effect of Long-Term Storage on Water Status and Physicochemical Properties of Nutritionally Enhanced Tortillas. <i>Food Biophysics</i> , 2010 , 5, 300-308	3.2	8
8	Effect of different mixers on physicochemical properties and water status of extruded and laminated fresh pasta. <i>Food Chemistry</i> , 2010 , 122, 462-469	8.5	44
7	Effect of formulation on physicochemical properties and water status of nutritionally enhanced tortillas. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 73-79	4.3	8
6	Effects of different shaping modes on physico-chemical properties and water status of fresh pasta. <i>Journal of Food Engineering</i> , 2009 , 93, 400-406	6	36

5	Effects of storage on the physico-chemical properties of corn tortillas prepared with glycerol and salt. <i>Journal of Cereal Science</i> , 2008 , 47, 162-171	3.8	13
4	High pressure-induced tapioca starch gels: physico-chemical characterization and stability. <i>European Food Research and Technology</i> , 2008 , 226, 889-896	3.4	31
3	Development of Nutritionally Enhanced Tortillas. <i>Food Biophysics</i> , 2008 , 3, 235-240	3.2	11
2	Water mobility in multicomponent model media as studied by ² H and ¹⁷ O NMR. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 1647-52	5.7	16
1	Use of (¹ H cross-relaxation nuclear magnetic resonance spectroscopy to probe the changes in bread and its components during aging. <i>Carbohydrate Research</i> , 2002 , 337, 147-53	2.9	30