

Carmela Lamacchia

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2183238/publications.pdf>

Version: 2024-02-01

11
papers

160
citations

1307594

7
h-index

1281871

11
g-index

12
all docs

12
docs citations

12
times ranked

216
citing authors

#	ARTICLE	IF	CITATIONS
1	Changes in wheat kernel proteins induced by microwave treatment. Food Chemistry, 2016, 197, 634-640.	8.2	61
2	Impact of Gluten-Friendly Bread on the Metabolism and Function of In Vitro Gut Microbiota in Healthy Human and Coeliac Subjects. PLoS ONE, 2016, 11, e0162770.	2.5	24
3	An In Vitro Fermentation Study on the Effects of Gluten Friendly™ Bread on Microbiota and Short Chain Fatty Acids of Fecal Samples from Healthy and Celiac Subjects. Frontiers in Microbiology, 2017, 8, 1722.	3.5	13
4	Changes in durum wheat kernel and pasta proteins induced by toasting and drying processes. Food Chemistry, 2010, 118, 191-198.	8.2	12
5	Temperature-treated gluten proteins in Gluten-Friendly™ bread increase mucus production and gut-barrier function in human intestinal goblet cells. Journal of Functional Foods, 2018, 48, 507-514.	3.4	11
6	Adherence to Gluten-Free Diet Restores Alpha Diversity in Celiac People but the Microbiome Composition Is Different to Healthy People. Nutrients, 2022, 14, 2452.	4.1	10
7	Characterizing the Rheological and Bread-Making Properties of Wheat Flour Treated by a Gluten Friendly™ Technology. Foods, 2021, 10, 751.	4.3	8
8	The Impact of Gluten Friendly Flour on the Functionality of an Active Drink: Viability of Lactobacillus acidophilus in a Fermented Milk. Frontiers in Microbiology, 2018, 9, 2042.	3.5	7
9	Healthy and pro-inflammatory gut ecology plays a crucial role in the digestion and tolerance of a novel Gluten Friendly™ bread in celiac subjects: a randomized, double blind, placebo control in vivo study. Food and Function, 2022, 13, 1299-1315.	4.6	7
10	A New Intraepithelial γ T-Lymphocyte Marker for Celiac Disease Classification in Formalin-Fixed Paraffin-Embedded (FFPE) Duodenal Biopsies. Digestive Diseases and Sciences, 2020, 66, 3352-3358.	2.3	4
11	A Preliminary Report on the Use of the Design of Experiments for the Production of a Synbiotic Yogurt Supplemented With Gluten Friendly™ Flour and Bifidobacterium infantis. Frontiers in Microbiology, 2019, 10, 226.	3.5	3