

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