

# Eleonora Carini

## List of Publications by Year in descending order

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56  
papers

1,334  
citations

361296

20  
h-index

377752

34  
g-index

56  
all docs

56  
docs citations

56  
times ranked

1440  
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	Physical characterization of whole and skim dried milk powders. Journal of Food Science and Technology, 2017, 54, 3433-3442.	1.4	88
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	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
9	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
10	Inulin-based emulsion filled gel as fat replacer in shortbread cookies: Effects during storage. LWT - Food Science and Technology, 2020, 133, 109888.	2.5	42
11	High pressure-induced tapioca starch gels: physico-chemical characterization and stability. European Food Research and Technology, 2008, 226, 889-896.	1.6	39
12	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
13	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
14	Effect of different cooking methods on structure and quality of industrially frozen carrots. Journal of Food Science and Technology, 2016, 53, 2443-2451.	1.4	27
15	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
16	Sprouting of Sorghum (Sorghum bicolor [L.] Moench): Effect of Drying Treatment on Protein and Starch Features. Foods, 2021, 10, 407.	1.9	25
17	Effect of bran on bread staling: Physico-chemical characterization and molecular mobility. Journal of Cereal Science, 2015, 65, 25-30.	1.8	23
18	Water status and dynamics of high-moisture Mozzarella cheese as affected by frozen and refrigerated storage. Food Research International, 2020, 137, 109415.	2.9	23

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19	Water dynamics of ready to eat shelf stable pasta meals during storage. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 17, 163-168.	2.7	21
20	Physico-chemical properties of ready to eat, shelf-stable pasta during storage. <i>Food Chemistry</i> , 2014, 144, 74-79.	4.2	21
21	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.	1.3	21
22	Staling of gluten-free breads: physico-chemical properties and <sup>1</sup> H NMR mobility. <i>European Food Research and Technology</i> , 2017, 243, 867-877.	1.6	20
23	Quality evaluation of chestnut flour addition on fresh pasta. <i>LWT - Food Science and Technology</i> , 2020, 126, 109303.	2.5	19
24	Use of the <sup>1</sup> H NMR technique to describe the kneading step of wholewheat dough: The effect of kneading time and total water content. <i>Food Chemistry</i> , 2021, 338, 128120.	4.2	18
25	The use of two-dimensional NMR relaxometry in bread staling: a valuable tool?. <i>Food Chemistry</i> , 2017, 237, 766-772.	4.2	17
26	Effectiveness of vital gluten and transglutaminase in the improvement of physico-chemical properties of fresh bread. <i>LWT - Food Science and Technology</i> , 2018, 92, 465-470.	2.5	17
27	Effect of added ingredients on water status and physico-chemical properties of tomato sauce. <i>Food Chemistry</i> , 2017, 236, 101-108.	4.2	16
28	Enhancing dough-making rheological performance of wheat flour by transglutaminase and vital gluten supplementation. <i>LWT - Food Science and Technology</i> , 2018, 91, 467-476.	2.5	16
29	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.	1.6	16
30	Staling and water dynamics in high-gluten bread. <i>European Food Research and Technology</i> , 2017, 243, 1173-1182.	1.6	15
31	A multi-scale approach for pasta quality features assessment. <i>LWT - Food Science and Technology</i> , 2019, 101, 285-292.	2.5	15
32	Effect of water and gluten on physico-chemical properties and stability of ready to eat shelf-stable pasta. <i>Food Chemistry</i> , 2016, 195, 91-96.	4.2	14
33	Effect of Glycerol and Gluten on Mechanical Properties and <sup>1</sup> H NMR Mobility of Cooked Pasta. <i>Food Biophysics</i> , 2015, 10, 474-480.	1.4	12
34	Development of Nutritionally Enhanced Tortillas. <i>Food Biophysics</i> , 2008, 3, 235-240.	1.4	11
35	Rediscovering bread quality of old Italian wheat ( <i>Triticum aestivum</i> L. ssp. <i>aestivum</i> .) through an integrated approach: Physicochemical evaluation and consumers' perception. <i>LWT - Food Science and Technology</i> , 2020, 122, 109043.	2.5	11
36	Physicochemical, sensory properties and starch <i>in vitro</i> digestion of gluten-free breads. <i>International Journal of Food Sciences and Nutrition</i> , 2015, 66, 867-872.	1.3	10

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37	A multi-scale characterisation of the durum wheat pasta cooking process. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1713-1719.	1.3	9
38	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.	1.7	8
39	Effect of Long-Term Storage on Water Status and Physicochemical Properties of Nutritionally Enhanced Tortillas. <i>Food Biophysics</i> , 2010, 5, 300-308.	1.4	8
40	Wholewheat bread: Effect of gradual water addition during kneading on dough and bread properties. <i>LWT - Food Science and Technology</i> , 2021, 142, 111017.	2.5	8
41	Bread staling: understanding the effects of transglutaminase and vital gluten supplementation on crumb moisture and texture using multivariate analysis. <i>European Food Research and Technology</i> , 2019, 245, 1337-1345.	1.6	7
42	Can potato fiber efficiently substitute xanthan gum in modulating chemical properties of tomato products?. <i>Food Hydrocolloids</i> , 2020, 101, 105508.	5.6	7
43	Probing the Functionality of Physically Modified Corn Flour as Clean Label Thickening Agent with a Multiscale Characterization. <i>Foods</i> , 2020, 9, 1105.	1.9	7
44	Technological functionality of composite flours from sorghum, tapioca and cowpea. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4736-4743.	1.3	7
45	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.	1.6	5
46	Insight into molecular and rheological properties of sprouted sorghum flour. <i>Food Chemistry</i> , 2021, 356, 129603.	4.2	5
47	A fibre syrup for the sugar reduction in fruit filling for bakery application. <i>International Journal of Gastronomy and Food Science</i> , 2022, 28, 100545.	1.3	5
48	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.	1.6	4
49	The effect of gradual flour addition during kneading on wholewheat dough properties and bread quality. <i>LWT - Food Science and Technology</i> , 2021, 147, 111564.	2.5	4
50	Pasta. <i>Contemporary Food Engineering</i> , 2013, . .	0.2	3
51	Effect of Flour, Gelatin and Salt on Water Status of Tomato Sauce. <i>Food Biophysics</i> , 2015, 10, 129-133.	1.4	3
52	Semi-solid fibre syrup for sugar reduction in cookies. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5080-5088.	1.3	3
53	The "Pappa di Parma" integrated approach against moderate acute malnutrition. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 66, 102534.	2.7	2
54	A multilevel investigation supported by multivariate analysis for tomato product formulation. <i>European Food Research and Technology</i> , 2021, 247, 2345-2354.	1.6	1

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55	Can a structured emulsion (fat in water 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
56	Strawberry ripple sauce: A semi-solid fibre syrup to reduce sugar content. International Journal of Gastronomy and Food Science, 2021, 25, 100411.	1.3	0