Eleonora Carini

List of Publications by Year
in descending order

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	Technological functionality of composite flours from sorghum, tapioca and cowpea. International Journal of Food Science and Technology, 2022, 57, 4736-4743.	1.3	7
2	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
3	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
4	Use of the 1H NMR technique to describe the kneading step of wholewheat dough: The effect of kneading time and total water content. Food Chemistry, 2021, 338, 128120.	4.2	18
5	Sprouting of Sorghum (Sorghum bicolor [L.] Moench): Effect of Drying Treatment on Protein and Starch Features. Foods, 2021, 10, 407.	1.9	25
6	Wholewheat bread: Effect of gradual water addition during kneading on dough and bread properties. LWT - Food Science and Technology, 2021, 142, 111017.	2.5	8
7	A multilevel investigation supported by multivariate analysis for tomato product formulation. European Food Research and Technology, 2021, 247, 2345-2354.	1.6	1
8	The effect of gradual flour addition during kneading on wholewheat dough properties and bread quality. LWT - Food Science and Technology, 2021, 147, 111564.	2.5	4
9	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
10	Semiâ€solid fibre syrup for sugar reduction in cookies. International Journal of Food Science and Technology, 2021, 56, 5080-5088.	1.3	3
11	Insight into molecular and rheological properties of sprouted sorghum flour. Food Chemistry, 2021, 356, 129603.	4.2	5
12	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
13	Can potato fiber efficiently substitute xanthan gum in modulating chemical properties of tomato products?. Food Hydrocolloids, 2020, 101, 105508.	5.6	7
14	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
15	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
16	The â€œPappa di Parmaâ€•integrated approach against moderate acute malnutrition. Innovative Food Science and Emerging Technologies, 2020, 66, 102534.	2.7	2
17	Probing the Functionality of Physically Modified Corn Flour as Clean Label Thickening Agent with a Multiscale Characterization. Foods, 2020, 9, 1105.	1.9	7
18	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

#	Article	IF	Citations
19	Quality evaluation of chestnut flour addition on fresh pasta. LWT - Food Science and Technology, 2020, 126, 109303.	2.5	19
20	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
21	Rediscovering bread quality of â€œoldâ€•Italian wheat (Triticum aestivum L. ssp. aestivum.) through an integrated approach: Physicochemical evaluation and consumersâ€™ perception. LWT - Food Science and Technology, 2020, 122, 109043.	2.5	11
22	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
23	Pulses for bread fortification: A necessity or a choice?. Trends in Food Science and Technology, 2019, 88, 416-428.	7.8	135
24	Bread staling: understanding the effects of transglutaminase and vital gluten supplementation on crumb moisture and texture using multivariate analysis. European Food Research and Technology, 2019, 245, 1337-1345.	1.6	7
25	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
26	A multiâ€scale characterisation of the durum wheat pasta cooking process. International Journal of Food Science and Technology, 2019, 54, 1713-1719.	1.3	9
27	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
28	A multi-scale approach for pasta quality features assessment. LWT - Food Science and Technology, 2019, 101, 285-292.	2.5	15
29	Effectiveness of vital gluten and transglutaminase in the improvement of physico-chemical properties of fresh bread. LWT - Food Science and Technology, 2018, 92, 465-470.	2.5	17
30	Enhancing dough-making rheological performance of wheat flour by transglutaminase and vital gluten supplementation. LWT - Food Science and Technology, 2018, 91, 467-476.	2.5	16
31	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
32	Effect of added ingredients on water status and physico-chemical properties of tomato sauce. Food Chemistry, 2017, 236, 101-108.	4.2	16
33	Staling and water dynamics in high-gluten bread. European Food Research and Technology, 2017, 243, 1173-1182.	1.6	15
34	The use of two-dimensional NMR relaxometry in bread staling: a valuable tool?. Food Chemistry, 2017, 237, 766-772.	4.2	17
35	Physical characterization of whole and skim dried milk powders. Journal of Food Science and Technology, 2017, 54, 3433-3442.	1.4	88
36	Staling of gluten-free breads: physico-chemical properties and 1H NMR mobility. European Food Research and Technology, 2017, 243, 867-877.	1.6	20

#	Article	IF	Citations
37	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
38	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
39	The use of potato fibre to improve bread physico-chemical properties during storage. Food Chemistry, 2016, 195, 64-70.	4.2	74
40	Effect of Flour, Gelatin and Salt on Water Status of Tomato Sauce. Food Biophysics, 2015, 10, 129-133.	1.4	3
41	Effect of bran on bread staling: Physico-chemical characterization and molecular mobility. Journal of Cereal Science, 2015, 65, 25-30.	1.8	23
42	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
43	Effect of Glycerol and Gluten on Mechanical Properties and 1H NMR Mobility of Cooked Pasta. Food Biophysics, 2015, 10, 474-480.	1.4	12
44	Bread staling: Effect of gluten on physico-chemical properties and molecular mobility. LWT - Food Science and Technology, 2014, 59, 418-425.	2.5	66
45	Physico-chemical properties of ready to eat, shelf-stable pasta during storage. Food Chemistry, 2014, 144, 74-79.	4.2	21
46	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
47	Effect of the addition of bran fractions on bread properties. Journal of Cereal Science, 2013, 57, 325-332.	1.8	105
48	Pasta. Contemporary Food Engineering, 2013, , .	0.2	3
49	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
50	Water molecular dynamics during bread staling by Nuclear Magnetic Resonance. LWT - Food Science and Technology, 2011, 44, 854-859.	2.5	72
51	Effect of Long-Term Storage on Water Status and Physicochemical Properties of Nutritionally Enhanced Tortillas. Food Biophysics, 2010, 5, 300-308.	1.4	8
52	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
53	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
54	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

#	Article	IF	Citations
55	High pressure-induced tapioca starch gels: physico-chemical characterization and stability. European Food Research and Technology, 2008, 226, 889-896.	1.6	39
56	Development of Nutritionally Enhanced Tortillas. Food Biophysics, 2008, 3, 235-240.	1.4	11