Antonio Piga

List of Publications by Year
in descending order

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61	2,368	236925	206112
papers	citations	25 h-index	48 g-index

62	62	62	3165
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	From Plums to Prunes:â€‰Influence of Drying Parameters on Polyphenols and Antioxidant Activity. Journal of Agricultural and Food Chemistry, 2003, 51, 3675-3681.	5.2	221
2	Changes of flavonoids, vitamin C and antioxidant capacity in minimally processed citrus segments and juices during storage. Food Chemistry, 2004, 84, 99-105.	8.2	221
3	Effect of drying temperature on polyphenolic content and antioxidant activity of apricots. European Food Research and Technology, 2009, 228, 441-448.	3.3	179
4	Bread Staling: Updating the View. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 473-492.	11.7	167
5	Effect of Drying Conditions and Storage Period on Polyphenolic Content, Antioxidant Capacity, and Ascorbic Acid of Prunes. Journal of Agricultural and Food Chemistry, 2004, 52, 4780-4784.	5.2	105
6	Scoparone and Scopoletin Accumulation and Ultraviolet-C Induced Resistance to Postharvest Decay in Oranges as Influenced by Harvest Date. Journal of the American Society for Horticultural Science, 1999, 124, 702-707.	1.0	83
7	Preliminary characterisation of virgin olive oils obtained from different cultivars in Sardinia. European Food Research and Technology, 2006, 222, 354-361.	3.3	80
8	Hot air dehydration of figs (Ficus carica L.): drying kinetics and quality loss. International Journal of Food Science and Technology, 2004, 39, 793-799.	2.7	79
9	Polyphenol composition of peel and pulp of two Italian fresh fig fruits cultivars (Ficus carica L.). European Food Research and Technology, 2008, 226, 715-719.	3.3	73
10	From ancient to old and modern durum wheat varieties: interaction among cultivar traits, management, and technological quality. Journal of the Science of Food and Agriculture, 2019, 99, 2059-2067.	3.5	70
11	Table Olives: An Overview on Effects of Processing on Nutritional and Sensory Quality. Foods, 2020, 9, 514.	4.3	66
12	Influence of technology, storage and exposure on components of extra virgin olive oil (Bosana cv) from whole and de-stoned fruits. Food Chemistry, 2006, 98, 311-316.	8.2	63
13	Bee pollen as a functional ingredient in gluten-free bread: A physical-chemical, technological and sensory approach. LWT - Food Science and Technology, 2018, 90, 1-7.	5.2	61
14	Texture evolution of â€œAmarettiâ€•cookies during storage. European Food Research and Technology, 2005, 221, 387-391.	3.3	59
15	Food losses, shelf life extension and environmental impact of a packaged cheesecake: A life cycle assessment. Food Research International, 2017, 91, 124-132.	6.2	56
16	Exploiting the nano-sized features of microfibrillated cellulose (MFC) for the development of controlled-release packaging. Colloids and Surfaces B: Biointerfaces, 2013, 110, 208-216.	5.0	51
17	Apricot Melanoidins Prevent Oxidative Endothelial Cell Death by Counteracting Mitochondrial Oxidation and Membrane Depolarization. PLoS ONE, 2012, 7, e48817.	2.5	45
18	Improving the quality of dough obtained with old durum wheat using hydrocolloids. Food Hydrocolloids, 2020, 101, 105467.	10.7	40

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19	Effect of Substitution of Rice Flour with Quinoa Flour on the Chemical-Physical, Nutritional, Volatile and Sensory Parameters of Gluten-Free Ladyfinger Biscuits. Foods, 2020, 9, 808.	4.3	35
20	Gluten-free dough-making of specialty breads: Significance of blended starches, flours and additives on dough behaviour. Food Science and Technology International, 2015, 21, 523-536.	2.2	34
21	Changes during storage of quality parameters and in vitro antioxidant activity of extra virgin monovarietal oils obtained with two extraction technologies. Food Chemistry, 2012, 134, 1542-1548.	8.2	32
22	EFFECT OF STORAGE PERIOD AND EXPOSURE CONDITIONS ON THE QUALITY OF BOSANA EXTRA-VIRGIN OLIVE OIL. Journal of Food Quality, 2006, 29, 139-150.	2.6	30
23	Nutritional and aroma improvement of gluten-free bread: is bee pollen effective?. LWT - Food Science and Technology, 2020, 118, 108711.	5.2	30
24	Influence of different stabilizing operations and storage time on the composition of essential oil of thyme (Thymus officinalis L.) and rosemary (Rosmarinus officinalis L.). LWT - Food Science and Technology, 2011, 44, 244-249.	5.2	29
25	Gluten-free fresh filled pasta: The effects of xanthan and guar gum on changes in quality parameters after pasteurisation and during storage. LWT - Food Science and Technology, 2015, 64, 678-684.	5.2	29
26	CONTRIBUTION OF MELANOIDINS TO THE ANTIOXIDANT ACTIVITY OF PRUNES. Journal of Food Quality, 2010, 33, 155-170.	2.6	26
27	Quality Changes of Fresh Filled Pasta During Storage: Influence of Modified Atmosphere Packaging on Microbial Growth and Sensory Properties. Food Science and Technology International, 2011, 17, 23-29.	2.2	26
28	Effectiveness of sweet ovine whey powder in increasing the shelf life of Amaretti cookies. LWT - Food Science and Technology, 2011, 44, 1073-1078.	5.2	26
29	Extending the shelf life of gluten-free fresh filled pasta by modified atmosphere packaging. LWT - Food Science and Technology, 2016, 71, 96-101.	5.2	26
30	Gluten-Free Breadsticks Fortified with Phenolic-Rich Extracts from Olive Leaves and Olive Mill Wastewater. Foods, 2021, 10, 923.	4.3	24
31	Oxidative stress-induced Akt downregulation mediates green tea toxicity towards prostate cancer cells. Toxicology in Vitro, 2017, 42, 255-262.	2.4	23
32	Film wrapping delays ageing of `Minneola' tangelos under shelf-life conditions. Postharvest Biology and Technology, 1998, 14, 107-116.	6.0	21
33	Changes in phenolic compounds, colour and antioxidant activity in industrial red myrtle liqueurs during storage. Molecular Nutrition and Food Research, 2003, 47, 442-447.	0.0	21
34	A Life Cycle Perspective to Assess the Environmental and Economic Impacts of Innovative Technologies in Extra Virgin Olive Oil Extraction. Foods, 2019, 8, 209.	4.3	20
35	Technological, Nutritional and Sensory Properties of an Innovative Gluten-Free Double-Layered Flat Bread Enriched with Amaranth Flour. Foods, 2021, 10, 920.	4.3	20
36	Techno-functional and nutritional performance of commercial breads available in Europe. Food Science and Technology International, 2016, 22, 621-633.	2.2	19

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37	Innovative Traditional Italian Durum Wheat Breads: Influence of Yeast and Gluten on Performance of Sourdough Moddizzosu Breads. Cereal Chemistry, 2010, 87, 204-213.	2.2	17
38	Texture and antioxidant evolution of naturally green table olives as affected by different sodium chloride brine concentrations. Grasas Y Aceites, 2014, 65, e002.	0.9	16
39	Antioxidant Properties of Olive Mill Wastewater Polyphenolic Extracts on Human Endothelial and Vascular Smooth Muscle Cells. Foods, 2021, 10, 800.	4.3	15
40	Effectiveness of active and modified atmosphere packaging on shelf life extension of a cheese tart. International Journal of Food Science and Technology, 2009, 44, 1192-1198.	2.7	13
41	Significance of thermal transitions on starch digestibility and firming kinetics of restricted water mixed flour bread matrices. Carbohydrate Polymers, 2015, 122, 169-179.	10.2	13
42	Impact of sourdough, yeast and gluten on small and large deformation rheological profiles of durum wheat bread doughs. European Food Research and Technology, 2010, 231, 431-440.	3.3	11
43	Dye release behavior from polyvinyl alcohol films in a hydro-alcoholic medium: Influence of physicochemical heterogeneity. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2012, 403, 45-53.	4.7	10
44	Change in quality during ripening of olive fruits and related oils extracted from three minor autochthonous Sardinian cultivars. Emirates Journal of Food and Agriculture, 0, , .	1.0	9
45	Polyphenols, colour and antioxidant activity changes in four Italian red wines during storage. Acta Alimentaria, 2010, 39, 192-210.	0.7	8
46	Drying performance of five Italian apricot cultivars. Sciences Des Aliments, 2004, 24, 247-259.	0.2	8
47	Exploring the DPP-IV Inhibitory, Antioxidant and Antibacterial Potential of Ovine â€œScottaâ€• Hydrolysates. Foods, 2021, 10, 3137.	4.3	8
48	DEHYDRATION PERFORMANCE OF LOCAL FIG CULTIVARS. Acta Horticulturae, 2003, , 241-245.	0.2	7
49	Bioactive Potential of Minor Italian Olive Genotypes from Apulia, Sardinia and Abruzzo. Foods, 2021, 10, 1371.	4.3	7
50	Response to hot air drying of some olive cultivars of the south of Italy. Acta Alimentaria, 2005, 34, 427-440.	0.7	6
51	Prune melanoidins protect against oxidative stress and endothelial cell death. Frontiers in Bioscience - Elite, 2011, E3, 1034-1041.	1.8	6
52	Effectiveness of modified atmosphere packaging and ovine whey powder in extending the shelf life of whey cheesecakes. LWT - Food Science and Technology, 2017, 75, 373-378.	5.2	5
53	Extending the shelf life of fresh eweâ€™s cheese by modified atmosphere packaging. International Journal of Dairy Technology, 2012, 65, 548-554.	2.8	4
54	Improving Baking Quality of Weak Gluten Semolina Using Ovine Whey Powder. Journal of Food Quality, 2018, 2018, 1-10.	2.6	4

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55	Oligomeric anthocyanin formation in black table olives during anaerobic processing. European Food Research and Technology, 2006, 223, 749-754.	3.3	3
56	Effect of ripening stage at harvest, cold storage, and simulated marketing conditions on quality and antioxidant activity of peach fruit. Acta Alimentaria, 2017, 46, 275-282.	0.7	2
57	The Effects of Ovine Whey Powders on Durum Wheat-Based Doughs. Journal of Food Quality, 2018, 2018, 1-8.	2.6	2
58	Study of the Effects Induced by Ball Milling Treatment on Different Types of Hydrocolloids in a Corn Starchâ€“Rice Flour System. Foods, 2020, 9, 517.	4.3	2
59	Influence of technology and ripening on textural and sensory properties of vacuum packaged ewe's cheese. Czech Journal of Food Sciences, 2016, 34, 456-462.	1.2	1
60	Italian Dried Pasta: Conventional and Innovative Ingredients and Processing. , 2021, , 89-116.		1
61	Optimal selection and environmental sustainability of innovative storage conditions and packaging technologies in cheesecake production. Applied Mathematical Sciences, 2020, 14, 245-270.	0.1	0