

Antonio Piga

List of Publications by Year in descending order

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citing authors

#	ARTICLE	IF	CITATIONS
1	Italian Dried Pasta: Conventional and Innovative Ingredients and Processing. , 2021, , 89-116.		1
2	Gluten-Free Breadsticks Fortified with Phenolic-Rich Extracts from Olive Leaves and Olive Mill Wastewater. Foods, 2021, 10, 923.	4.3	24
3	Antioxidant Properties of Olive Mill Wastewater Polyphenolic Extracts on Human Endothelial and Vascular Smooth Muscle Cells. Foods, 2021, 10, 800.	4.3	15
4	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
5	Bioactive Potential of Minor Italian Olive Genotypes from Apulia, Sardinia and Abruzzo. Foods, 2021, 10, 1371.	4.3	7
6	Exploring the DPP-IV Inhibitory, Antioxidant and Antibacterial Potential of Ovine "Scotta" Hydrolysates. Foods, 2021, 10, 3137.	4.3	8
7	Nutritional and aroma improvement of gluten-free bread: is bee pollen effective?. LWT - Food Science and Technology, 2020, 118, 108711.	5.2	30
8	Improving the quality of dough obtained with old durum wheat using hydrocolloids. Food Hydrocolloids, 2020, 101, 105467.	10.7	40
9	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
10	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
11	Table Olives: An Overview on Effects of Processing on Nutritional and Sensory Quality. Foods, 2020, 9, 514.	4.3	66
12	Study of the Effects Induced by Ball Milling Treatment on Different Types of Hydrocolloids in a Corn Starch-Rice Flour System. Foods, 2020, 9, 517.	4.3	2
13	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
14	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
15	The Effects of Ovine Whey Powders on Durum Wheat-Based Doughs. Journal of Food Quality, 2018, 2018, 1-8.	2.6	2
16	Improving Baking Quality of Weak Gluten Semolina Using Ovine Whey Powder. Journal of Food Quality, 2018, 2018, 1-10.	2.6	4
17	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
18	Oxidative stress-induced Akt downregulation mediates green tea toxicity towards prostate cancer cells. Toxicology in Vitro, 2017, 42, 255-262.	2.4	23

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19	Food losses, shelf life extension and environmental impact of a packaged cheesecake: A life cycle assessment. <i>Food Research International</i> , 2017, 91, 124-132.	6.2	56
20	Effectiveness of modified atmosphere packaging and ovine whey powder in extending the shelf life of whey cheesecakes. <i>LWT - Food Science and Technology</i> , 2017, 75, 373-378.	5.2	5
21	Effect of ripening stage at harvest, cold storage, and simulated marketing conditions on quality and antioxidant activity of peach fruit. <i>Acta Alimentaria</i> , 2017, 46, 275-282.	0.7	2
22	Influence of technology and ripening on textural and sensory properties of vacuum packaged ewe's cheese. <i>Czech Journal of Food Sciences</i> , 2016, 34, 456-462.	1.2	1
23	Extending the shelf life of gluten-free fresh filled pasta by modified atmosphere packaging. <i>LWT - Food Science and Technology</i> , 2016, 71, 96-101.	5.2	26
24	Techno-functional and nutritional performance of commercial breads available in Europe. <i>Food Science and Technology International</i> , 2016, 22, 621-633.	2.2	19
25	Significance of thermal transitions on starch digestibility and firming kinetics of restricted water mixed flour bread matrices. <i>Carbohydrate Polymers</i> , 2015, 122, 169-179.	10.2	13
26	Gluten-free fresh filled pasta: The effects of xanthan and guar gum on changes in quality parameters after pasteurisation and during storage. <i>LWT - Food Science and Technology</i> , 2015, 64, 678-684.	5.2	29
27	Gluten-free dough-making of specialty breads: Significance of blended starches, flours and additives on dough behaviour. <i>Food Science and Technology International</i> , 2015, 21, 523-536.	2.2	34
28	Texture and antioxidant evolution of naturally green table olives as affected by different sodium chloride brine concentrations. <i>Grasas Y Aceites</i> , 2014, 65, e002.	0.9	16
29	Bread Staling: Updating the View. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 473-492.	11.7	167
30	Exploiting the nano-sized features of microfibrillated cellulose (MFC) for the development of controlled-release packaging. <i>Colloids and Surfaces B: Biointerfaces</i> , 2013, 110, 208-216.	5.0	51
31	Extending the shelf life of fresh ewe's cheese by modified atmosphere packaging. <i>International Journal of Dairy Technology</i> , 2012, 65, 548-554.	2.8	4
32	Apricot Melanoidins Prevent Oxidative Endothelial Cell Death by Counteracting Mitochondrial Oxidation and Membrane Depolarization. <i>PLoS ONE</i> , 2012, 7, e48817.	2.5	45
33	Changes during storage of quality parameters and in vitro antioxidant activity of extra virgin monovarietal oils obtained with two extraction technologies. <i>Food Chemistry</i> , 2012, 134, 1542-1548.	8.2	32
34	Dye release behavior from polyvinyl alcohol films in a hydro-alcoholic medium: Influence of physicochemical heterogeneity. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2012, 403, 45-53.	4.7	10
35	Quality Changes of Fresh Filled Pasta During Storage: Influence of Modified Atmosphere Packaging on Microbial Growth and Sensory Properties. <i>Food Science and Technology International</i> , 2011, 17, 23-29.	2.2	26
36	Influence of different stabilizing operations and storage time on the composition of essential oil of thyme (<i>Thymus officinalis</i> L.) and rosemary (<i>Rosmarinus officinalis</i> L.). <i>LWT - Food Science and Technology</i> , 2011, 44, 244-249.	5.2	29

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37	Effectiveness of sweet ovine whey powder in increasing the shelf life of Amaretti cookies. <i>LWT - Food Science and Technology</i> , 2011, 44, 1073-1078.	5.2	26
38	Prune melanoidins protect against oxidative stress and endothelial cell death. <i>Frontiers in Bioscience - Elite</i> , 2011, E3, 1034-1041.	1.8	6
39	Polyphenols, colour and antioxidant activity changes in four Italian red wines during storage. <i>Acta Alimentaria</i> , 2010, 39, 192-210.	0.7	8
40	Impact of sourdough, yeast and gluten on small and large deformation rheological profiles of durum wheat bread doughs. <i>European Food Research and Technology</i> , 2010, 231, 431-440.	3.3	11
41	CONTRIBUTION OF MELANOIDINS TO THE ANTIOXIDANT ACTIVITY OF PRUNES. <i>Journal of Food Quality</i> , 2010, 33, 155-170.	2.6	26
42	Innovative Traditional Italian Durum Wheat Breads: Influence of Yeast and Gluten on Performance of Sourdough <i>Moddizzosu</i> Breads. <i>Cereal Chemistry</i> , 2010, 87, 204-213.	2.2	17
43	Effect of drying temperature on polyphenolic content and antioxidant activity of apricots. <i>European Food Research and Technology</i> , 2009, 228, 441-448.	3.3	179
44	Effectiveness of active and modified atmosphere packaging on shelf life extension of a cheese tart. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1192-1198.	2.7	13
45	Polyphenol composition of peel and pulp of two Italian fresh fig fruits cultivars (<i>Ficus carica</i> L.). <i>European Food Research and Technology</i> , 2008, 226, 715-719.	3.3	73
46	EFFECT OF STORAGE PERIOD AND EXPOSURE CONDITIONS ON THE QUALITY OF BOSANA EXTRA-VIRGIN OLIVE OIL. <i>Journal of Food Quality</i> , 2006, 29, 139-150.	2.6	30
47	Influence of technology, storage and exposure on components of extra virgin olive oil (<i>Bosana cv</i>) from whole and de-stoned fruits. <i>Food Chemistry</i> , 2006, 98, 311-316.	8.2	63
48	Preliminary characterisation of virgin olive oils obtained from different cultivars in Sardinia. <i>European Food Research and Technology</i> , 2006, 222, 354-361.	3.3	80
49	Oligomeric anthocyanin formation in black table olives during anaerobic processing. <i>European Food Research and Technology</i> , 2006, 223, 749-754.	3.3	3
50	Texture evolution of "Amaretti" cookies during storage. <i>European Food Research and Technology</i> , 2005, 221, 387-391.	3.3	59
51	Response to hot air drying of some olive cultivars of the south of Italy. <i>Acta Alimentaria</i> , 2005, 34, 427-440.	0.7	6
52	Hot air dehydration of figs (<i>Ficus carica</i> L.): drying kinetics and quality loss. <i>International Journal of Food Science and Technology</i> , 2004, 39, 793-799.	2.7	79
53	Changes of flavonoids, vitamin C and antioxidant capacity in minimally processed citrus segments and juices during storage. <i>Food Chemistry</i> , 2004, 84, 99-105.	8.2	221
54	Effect of Drying Conditions and Storage Period on Polyphenolic Content, Antioxidant Capacity, and Ascorbic Acid of Prunes. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4780-4784.	5.2	105

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55	Drying performance of five Italian apricot cultivars. <i>Sciences Des Aliments</i> , 2004, 24, 247-259.	0.2	8
56	Changes in phenolic compounds, colour and antioxidant activity in industrial red myrtle liqueurs during storage. <i>Molecular Nutrition and Food Research</i> , 2003, 47, 442-447.	0.0	21
57	From Plums to Prunes: Influence of Drying Parameters on Polyphenols and Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3675-3681.	5.2	221
58	DEHYDRATION PERFORMANCE OF LOCAL FIG CULTIVARS. <i>Acta Horticulturae</i> , 2003, , 241-245.	0.2	7
59	Scoparone and Scopoletin Accumulation and Ultraviolet-C Induced Resistance to Postharvest Decay in Oranges as Influenced by Harvest Date. <i>Journal of the American Society for Horticultural Science</i> , 1999, 124, 702-707.	1.0	83
60	Film wrapping delays ageing of 'Minneola' tangelos under shelf-life conditions. <i>Postharvest Biology and Technology</i> , 1998, 14, 107-116.	6.0	21
61	Change in quality during ripening of olive fruits and related oils extracted from three minor autochthonous Sardinian cultivars. <i>Emirates Journal of Food and Agriculture</i> , 0, , .	1.0	9