

Marco Dalla Rosa

List of Publications by Year in descending order

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164
papers

7,568
citations

57719

44
h-index

62565

80
g-index

166
all docs

166
docs citations

166
times ranked

7606
citing authors

#	ARTICLE	IF	CITATIONS
1	Biodegradable polymers for food packaging: a review. <i>Trends in Food Science and Technology</i> , 2008, 19, 634-643.	7.8	1,534
2	Osmotic Dehydration of Fruit: Influence of Osmotic Agents on Drying Behavior and Product Quality. <i>Journal of Food Science</i> , 1985, 50, 1217-1219.	1.5	245
3	Atmospheric gas plasma treatment of fresh-cut apples. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 21, 114-122.	2.7	203
4	Effects of extrusion temperature and feed composition on the functional, physical and sensory properties of chestnut and rice flour-based snack-like products. <i>Food Research International</i> , 2004, 37, 527-534.	2.9	152
5	Effect of ultrasound treatment on the water state in kiwifruit during osmotic dehydration. <i>Food Chemistry</i> , 2014, 144, 18-25.	4.2	151
6	Poly(butylene succinate) and poly(butylene succinate-co-adipate) for food packaging applications: Gas barrier properties after stressed treatments. <i>Polymer Degradation and Stability</i> , 2015, 119, 35-45.	2.7	132
7	Screening on the Occurrence of Ochratoxin A in Green Coffee Beans of Different Origins and Types. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3616-3619.	2.4	128
8	Effects of chitosan based coatings enriched with procyanidin by-product on quality of fresh blueberries during storage. <i>Food Chemistry</i> , 2018, 251, 18-24.	4.2	124
9	Changes in nutritional properties of minimally processed apples during storage. <i>Postharvest Biology and Technology</i> , 2006, 39, 265-271.	2.9	116
10	Characterization of Composite Edible Films Based on Pectin/Alginate/Whey Protein Concentrate. <i>Materials</i> , 2019, 12, 2454.	1.3	109
11	Environmental assessment of a multilayer polymer bag for food packaging and preservation: An LCA approach. <i>Food Research International</i> , 2014, 62, 151-161.	2.9	108
12	Study on the efficacy of edible coatings on quality of blueberry fruits during shelf-life. <i>LWT - Food Science and Technology</i> , 2017, 85, 440-444.	2.5	102
13	Poly(lactic acid)-modified films for food packaging application: Physical, mechanical, and barrier behavior. <i>Journal of Applied Polymer Science</i> , 2012, 125, E390.	1.3	98
14	Effect of MAP with argon and nitrous oxide on quality maintenance of minimally processed kiwifruit. <i>Postharvest Biology and Technology</i> , 2005, 35, 319-328.	2.9	97
15	Rheological, textural and calorimetric modifications of dark chocolate during process. <i>Journal of Food Engineering</i> , 2013, 119, 173-179.	2.7	97
16	Water Activity and Freezing Point Depression of Aqueous Solutions and Liquid Foods. <i>Journal of Food Science</i> , 1983, 48, 1667-1669.	1.5	93
17	Textural Changes of Coffee Beans as Affected by Roasting Conditions. <i>LWT - Food Science and Technology</i> , 2001, 34, 168-175.	2.5	92
18	Sucrose-salt combined effects on mass transfer kinetics and product acceptability. Study on apple osmotic treatments. <i>Journal of Food Engineering</i> , 2001, 49, 163-173.	2.7	92

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19	Near infrared spectroscopy: An analytical tool to predict coffee roasting degree. <i>Analytica Chimica Acta</i> , 2008, 625, 95-102.	2.6	90
20	Evaluation of physico-chemical parameters of minimally processed apples packed in non-conventional modified atmosphere. <i>Food Research International</i> , 2004, 37, 329-335.	2.9	87
21	Microstructural and rheological characteristics of dark, milk and white chocolate: A comparative study. <i>Journal of Food Engineering</i> , 2016, 169, 165-171.	2.7	86
22	Effect of drying conditions on bioactive compounds and antioxidant activity of broccoli (Brassica). <i>Journal of Food Engineering</i> , 2017, 177, 1-10.	1.7	83
23	Strategies to improve food functionality: Structure-property relationships on high pressures homogenization, vacuum impregnation and drying technologies. <i>Trends in Food Science and Technology</i> , 2015, 46, 1-12.	7.8	81
24	Osmotic treatments (OT) and problems related to the solution management. <i>Journal of Food Engineering</i> , 2001, 49, 223-236.	2.7	75
25	Effect of pulsed electric field (PEF) pre-treatment coupled with osmotic dehydration on physico-chemical characteristics of organic strawberries. <i>Journal of Food Engineering</i> , 2017, 213, 2-9.	2.7	67
26	Influence of Roasting Levels on Ochratoxin A Content in Coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 5168-5171.	2.4	64
27	Antioxidant Effect of Maillard Reaction Products: Application to a Butter Cookie of a Competition Kinetics Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 692-695.	2.4	63
28	Effects of the application of anti-browning substances on the metabolic activity and sugar composition of fresh-cut potatoes. <i>Postharvest Biology and Technology</i> , 2007, 43, 151-157.	2.9	63
29	Influence of ultrasound-assisted osmotic dehydration on the main quality parameters of kiwifruit. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 71-78.	2.7	62
30	Dough thermo-mechanical properties: influence of sodium chloride, mixing time and equipment. <i>Journal of Cereal Science</i> , 2005, 41, 327-331.	1.8	60
31	Effect of osmotic dehydration on <i>Actinidia deliciosa</i> kiwifruit: A combined NMR and ultrastructural study. <i>Food Chemistry</i> , 2012, 132, 1706-1712.	4.2	59
32	Pulsed electric field (PEF) as pre-treatment to improve the phenolic compounds recovery from brewers' spent grains. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 64, 102402.	2.7	56
33	Effect of maillard reaction volatile products on lipid oxidation. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1991, 68, 758-762.	0.8	55
34	NMR and DSC Water Study During Osmotic Dehydration of <i>Actinidia deliciosa</i> and <i>Actinidia chinensis</i> Kiwifruit. <i>Food Biophysics</i> , 2011, 6, 327-333.	1.4	53
35	Influence of Innovative Processing on γ -Aminobutyric Acid (GABA) Contents in Plant Food Materials. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 895-905.	5.9	53
36	Effect of 1-MCP treatment and N ₂ O MAP on physiological and quality changes of fresh-cut pineapple. <i>Postharvest Biology and Technology</i> , 2009, 51, 371-377.	2.9	51

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37	Calcium and ascorbic acid affect cellular structure and water mobility in apple tissue during osmotic dehydration in sucrose solutions. <i>Food Chemistry</i> , 2016, 195, 19-28.	4.2	51
38	Effect of manufacturing process on the microstructural and rheological properties of milk chocolate. <i>Journal of Food Engineering</i> , 2015, 145, 45-50.	2.7	48
39	Spaghetti cooking by microwave oven: Cooking kinetics and product quality. <i>Journal of Food Engineering</i> , 2008, 85, 537-546.	2.7	47
40	Novel biodegradable aliphatic copolyesters based on poly(butylene succinate) containing thioether-linkages for sustainable food packaging applications. <i>Polymer Degradation and Stability</i> , 2016, 132, 191-201.	2.7	47
41	Influence of pitanga (<i>Eugenia uniflora</i> L.) leaf extract and/or natamycin on properties of cassava starch/chitosan active films. <i>Food Packaging and Shelf Life</i> , 2020, 24, 100498.	3.3	47
42	Influence of Pulsed Electric Field and Ohmic Heating Pretreatments on Enzyme and Antioxidant Activity of Fruit and Vegetable Juices. <i>Foods</i> , 2019, 8, 247.	1.9	46
43	Antioxidative action of Maillard reaction volatiles: Influence of Maillard solution browning level. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 1992, 69, 331-334.	0.8	45
44	Water Absorption of Freeze-Dried Meat at Different Water Activities: a Multianalytical Approach Using Sorption Isotherm, Differential Scanning Calorimetry, and Nuclear Magnetic Resonance. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 10572-10578.	2.4	45
45	Biodegradable Long Chain Aliphatic Polyesters Containing Ether-Linkages: Synthesis, Solid-State, and Barrier Properties. <i>Industrial & Engineering Chemistry Research</i> , 2014, 53, 10965-10973.	1.8	45
46	Time domain nuclear magnetic resonance to monitor mass transfer mechanisms in apple tissue promoted by osmotic dehydration combined with pulsed electric fields. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 345-351.	2.7	45
47	Evaluation of Coffee Roasting Degree by Using Electronic Nose and Artificial Neural Network for Off-line Quality Control. <i>Journal of Food Science</i> , 2012, 77, C960-5.	1.5	44
48	Small and large deformation tests for the evaluation of frozen dough viscoelastic behaviour. <i>Journal of Food Engineering</i> , 2008, 87, 527-531.	2.7	43
49	Effect of pulsed electric field treatment on water distribution of freeze-dried apple tissue evaluated with DSC and TD-NMR techniques. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 352-358.	2.7	43
50	The influence of carrier material on some physical and structural properties of carrot juice microcapsules. <i>Food Chemistry</i> , 2017, 236, 134-141.	4.2	42
51	Effect of frying time on acrylamide content and quality aspects of French fries. <i>European Food Research and Technology</i> , 2008, 226, 555-560.	1.6	41
52	Modification of Transverse NMR Relaxation Times and Water Diffusion Coefficients of Kiwifruit Pericarp Tissue Subjected to Osmotic Dehydration. <i>Food and Bioprocess Technology</i> , 2013, 6, 1434-1443.	2.6	41
53	Biodegradable aliphatic copolyesters containing PEG-like sequences for sustainable food packaging applications. <i>Polymer Degradation and Stability</i> , 2014, 105, 96-106.	2.7	41
54	Metabolic response of fresh-cut apples induced by pulsed electric fields. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 38, 356-364.	2.7	41

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55	Role of thermal and electric field effects during the pre-treatment of fruit and vegetable mash by pulsed electric fields (PEF) and ohmic heating (OH). <i>Innovative Food Science and Emerging Technologies</i> , 2018, 48, 131-137.	2.7	41
56	Effect of plasma activated water (PAW) on rocket leaves decontamination and nutritional value. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 73, 102805.	2.7	41
57	Effects of cysteine and mixing conditions on white/whole dough rheological properties. <i>Journal of Food Engineering</i> , 2007, 80, 18-23.	2.7	38
58	Effect of vacuum infused cryoprotectants on the freezing tolerance of strawberry tissues. <i>LWT - Food Science and Technology</i> , 2013, 52, 146-150.	2.5	37
59	Study of the effect of lamination process on pasta by physical chemical determination and near infrared spectroscopy analysis. <i>Journal of Food Engineering</i> , 2006, 74, 402-409.	2.7	36
60	Influence of frying conditions on acrylamide content and other quality characteristics of French fries. <i>Journal of Food Composition and Analysis</i> , 2009, 22, 582-588.	1.9	36
61	Effect of extrusion process on properties of cooked, fresh egg pasta. <i>Journal of Food Engineering</i> , 2009, 92, 70-77.	2.7	36
62	Fully Aliphatic Copolyesters Based on Poly(butylene 1,4-cyclohexanedicarboxylate) with Promising Mechanical and Barrier Properties for Food Packaging Applications. <i>Industrial & Engineering Chemistry Research</i> , 2013, 52, 12876-12886.	1.8	36
63	Gas Permeability and Thermal Behavior of Polypropylene Films Used for Packaging Minimally Processed Fresh Cut Potatoes: A Case Study. <i>Journal of Food Science</i> , 2012, 77, E264-72.	1.5	35
64	Influence of power ultrasound on the main quality properties and cell viability of osmotic dehydrated cranberries. <i>Ultrasonics</i> , 2018, 83, 33-41.	2.1	35
65	Effect of pulsed electric fields pre-treatment on mass transport during the osmotic dehydration of organic kiwifruit. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 38, 243-251.	2.7	35
66	Kinetic modelling of textural changes in ready-to-eat breakfast cereals during soaking in semi-skimmed milk. <i>International Journal of Food Science and Technology</i> , 2003, 38, 135-143.	1.3	34
67	Use of a simple mathematical model to evaluate dipping and MAP effects on aerobic respiration of minimally processed apples. <i>Journal of Food Engineering</i> , 2006, 76, 334-340.	2.7	33
68	Moisture adsorption behaviour of biscuit during storage investigated by using a new Dynamic Dewpoint method. <i>Food Chemistry</i> , 2016, 195, 97-103.	4.2	33
69	Evaluation of drying of edible coating on bread using NIR spectroscopy. <i>Journal of Food Engineering</i> , 2019, 240, 29-37.	2.7	33
70	Changes in coffee brews in relation to storage temperature. <i>Journal of the Science of Food and Agriculture</i> , 1990, 50, 227-235.	1.7	32
71	Effect of pulsed electric field coupled with vacuum infusion on quality parameters of frozen/thawed strawberries. <i>Journal of Food Engineering</i> , 2018, 233, 57-64.	2.7	32
72	Influence of processing and storage on the antioxidant activity of apple derivatives. <i>International Journal of Food Science and Technology</i> , 2008, 43, 797-804.	1.3	31

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73	Characteristics of bread making doughs: influence of sourdough fermentation on the fundamental rheological properties. <i>European Food Research and Technology</i> , 2006, 222, 54-57.	1.6	30
74	Physical, Chemical, Textural and Sensorial Changes of Portioned Parmigiano Reggiano Cheese Packed under Different Conditions. <i>Food Science and Technology International</i> , 2002, 8, 203-211.	1.1	30
75	Microbial aspects on short-time osmotic treatment of kiwifruit. <i>Journal of Food Engineering</i> , 2001, 49, 265-270.	2.7	28
76	The impact of pulsed electric fields and ultrasound on water distribution and loss in mushrooms stalks. <i>Food Chemistry</i> , 2017, 236, 94-100.	4.2	28
77	Design of Healthy Snack Based on Kiwifruit. <i>Molecules</i> , 2020, 25, 3309.	1.7	27
78	Image characterization of potato chip appearance during frying. <i>Journal of Food Engineering</i> , 2009, 93, 487-494.	2.7	26
79	Rheological Characteristics of Nut Creams Realized with Different Types and Amounts of Fats. <i>Journal of Food Quality</i> , 2013, 36, 342-350.	1.4	26
80	Non-destructive assessment of kiwifruit physico-chemical parameters to optimise the osmotic dehydration process: A study on FT-NIR spectroscopy. <i>Biosystems Engineering</i> , 2016, 142, 101-109.	1.9	26
81	Osmotic dehydration of organic kiwifruit pre-treated by pulsed electric fields and monitored by NMR. <i>Food Chemistry</i> , 2017, 236, 87-93.	4.2	26
82	Study on the quality and stability of minimally processed apples impregnated with green tea polyphenols during storage. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 39, 148-155.	2.7	26
83	The combined effect of pulsed electric field treatment and brine salting on changes in the oxidative stability of lipids and proteins and color characteristics of sea bass (<i>Dicentrarchus labrax</i>). <i>Heliyon</i> , 2021, 7, e05947.	1.4	26
84	Freeze-dried strawberries rehydrated in sugar solutions: mass transfers and characteristics of final products. <i>Food Research International</i> , 1997, 30, 359-364.	2.9	25
85	Study of the influence of pulsed electric field pre-treatment on quality parameters of sea bass during brine salting. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 70, 102706.	2.7	25
86	Effect of high pressure processing and trehalose addition on functional properties of mandarin juice enriched with probiotic microorganisms. <i>LWT - Food Science and Technology</i> , 2017, 85, 418-422.	2.5	24
87	Effect of High Hydrostatic Pressure (HHP) on the Antioxidant and Volatile Properties of Candied Wumei Fruit (<i>Prunus mume</i>) During Osmotic Dehydration. <i>Food and Bioprocess Technology</i> , 2019, 12, 98-109.	2.6	24
88	Antioxidant and antimicrobial properties of organic fruits subjected to PEF-assisted osmotic dehydration. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 62, 102341.	2.7	24
89	Effects of different heat treatments on the furosine content in fresh filled pasta. <i>Food Research International</i> , 2003, 36, 877-883.	2.9	23
90	(Ultra) High Pressure Homogenization Potential on the Shelf-Life and Functionality of Kiwifruit Juice. <i>Frontiers in Microbiology</i> , 2019, 10, 246.	1.5	23

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91	MAP storage of shell hen eggs, Part 1: Effect on physico-chemical characteristics of the fresh product. <i>LWT - Food Science and Technology</i> , 2009, 42, 758-762.	2.5	21
92	Effect of different new packaging materials on biscuit quality during accelerated storage. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 1736-1746.	1.7	21
93	High pressures homogenization (HPH) to microencapsulate <i>L. salivarius</i> spp. <i>salivarius</i> in mandarin juice. Probiotic survival and in vitro digestion. <i>Journal of Food Engineering</i> , 2019, 240, 43-48.	2.7	21
94	Analysis of chemical and structural changes in kiwifruit (<i>Actinidia deliciosa</i> cv Hayward) through the osmotic dehydration. <i>Journal of Food Engineering</i> , 2011, 105, 599-608.	2.7	20
95	Optimization of Vacuum Impregnation with Calcium Lactate of Minimally Processed Melon and Shelf-Life Study in Real Storage Conditions. <i>Journal of Food Science</i> , 2016, 81, E2734-E2742.	1.5	20
96	Computer vision system (CVS): a powerful non-destructive technique for the assessment of red mullet (<i>Mullus barbatus</i>) freshness. <i>European Food Research and Technology</i> , 2017, 243, 2225-2233.	1.6	20
97	Water state and sugars in cranberry fruits subjected to combined treatments: Cutting, blanching and sonication. <i>Food Chemistry</i> , 2019, 299, 125122.	4.2	20
98	Chemical and physicochemical properties of semi-dried organic strawberries enriched with bilberry juice-based solution. <i>LWT - Food Science and Technology</i> , 2019, 114, 108377.	2.5	20
99	Application of PEF- and OD-assisted drying for kiwifruit waste valorisation. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 77, 102952.	2.7	20
100	Isothermal and differential scanning calorimetries to evaluate structural and metabolic alterations of osmo-dehydrated kiwifruit as a function of ripening stage. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 15, 66-71.	2.7	19
101	Osmotic dehydration of organic kiwifruit pre-treated by pulsed electric fields: Internal transport and transformations analyzed by NMR. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 259-266.	2.7	18
102	Pulsed electric fields processing of apple tissue: Spatial distribution of electroporation by means of magnetic resonance imaging and computer vision system. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 47, 120-126.	2.7	18
103	Formation of cholesterol oxidation products (COPs) and loss of cholesterol in fresh egg pasta as a function of thermal treatment processing. <i>Food Research International</i> , 2014, 62, 177-182.	2.9	17
104	The Influence of Different Processing Stages on Particle Size, Microstructure, and Appearance of Dark Chocolate. <i>Journal of Food Science</i> , 2014, 79, E1359-65.	1.5	17
105	Effect of molecular architecture and chemical structure on solid-state and barrier properties of heteroatom-containing aliphatic polyesters. <i>European Polymer Journal</i> , 2016, 78, 314-325.	2.6	17
106	Effect of freezing on microstructure and degree of syneresis in differently formulated fruit fillings. <i>Food Chemistry</i> , 2016, 195, 71-78.	4.2	17
107	Evaluation of the effect of edible coating on mini-buns during storage by using NIR spectroscopy. <i>Journal of Food Engineering</i> , 2019, 263, 46-52.	2.7	17
108	Physicochemical and Sensory Properties of Fresh Potato-Based Pasta (<i>Gnocchi</i>). <i>Journal of Food Science</i> , 2010, 75, S542-7.	1.5	16

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109	Life Cycle Assessment of multilayer polymer film used on food packaging field. <i>Procedia Food Science</i> , 2011, 1, 235-239.	0.6	16
110	The potential role of isothermal calorimetry in studies of the stability of fresh-cut fruits. <i>LWT - Food Science and Technology</i> , 2012, 49, 320-323.	2.5	16
111	Microstructural and Rheological Properties of White Chocolate During Processing. <i>Food and Bioprocess Technology</i> , 2015, 8, 770-776.	2.6	16
112	Effects of calcium lactate and ascorbic acid on osmotic dehydration kinetics and metabolic profile of apples. <i>Food and Bioprocess Technology</i> , 2017, 103, 1-9.	1.8	16
113	Kinetic of induced honey crystallization and related evolution of structural and physical properties. <i>LWT - Food Science and Technology</i> , 2018, 95, 333-338.	2.5	16
114	Application of microwaves dielectric spectroscopy for controlling osmotic dehydration of kiwifruit (<i>Actinidia deliciosa</i> cv Hayward). <i>Innovative Food Science and Emerging Technologies</i> , 2011, 12, 623-627.	2.7	15
115	Performance of Poly(lactic acid) Surface Modified Films for Food Packaging Application. <i>Materials</i> , 2017, 10, 850.	1.3	15
116	Freshness assessment of European hake (<i>Merluccius merluccius</i>) through the evaluation of eye chromatic and morphological characteristics. <i>Food Research International</i> , 2019, 115, 234-240.	2.9	15
117	Effect of <i>Yarrowia lipolytica</i> RO25 cricket-based hydrolysates on sourdough quality parameters. <i>LWT - Food Science and Technology</i> , 2021, 148, 111760.	2.5	14
118	PHYSICAL AND CHEMICAL CHANGES IN VACUUM PACKAGED PARMIGIANO REGGIANO CHEESE DURING STORAGE AT 25, 2 AND ?25C. <i>Journal of Food Quality</i> , 1998, 21, 355-367.	1.4	13
119	Analysis by non-linear irreversible thermodynamics of compositional and structural changes occurred during air drying of vacuum impregnated apple (cv. Granny smith): Calcium and trehalose effects. <i>Journal of Food Engineering</i> , 2015, 147, 95-101.	2.7	13
120	A novel fluorescence microscopy approach to estimate quality loss of stored fruit fillings as a result of browning. <i>Food Chemistry</i> , 2016, 194, 175-183.	4.2	13
121	Impact of Cold Atmospheric Plasma (CAP) Treatments on the Oxidation of Pistachio Kernel Lipids. <i>Foods</i> , 2022, 11, 419.	1.9	13
122	Role of Water State and Mobility on the Antiplasticization of Green and Roasted Coffee Beans. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8265-8271.	2.4	12
123	Modified atmosphere packaging of hen table eggs: Effects on functional properties of albumen. <i>Poultry Science</i> , 2011, 90, 1791-1798.	1.5	12
124	Potential of <i>Yarrowia lipolytica</i> and <i>Debaryomyces hansenii</i> strains to produce high quality food ingredients based on cricket powder. <i>LWT - Food Science and Technology</i> , 2020, 119, 108866.	2.5	12
125	Influence of the addition of soy product and wheat fiber on rheological, textural, and other quality characteristics of pizza. <i>Journal of Texture Studies</i> , 2018, 49, 415-423.	1.1	11
126	Effects of Pulsed Electric Field-Assisted Osmotic Dehydration and Edible Coating on the Recovery of Anthocyanins from In Vitro Digested Berries. <i>Foods</i> , 2019, 8, 505.	1.9	11

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127	Physicochemical Characteristics of Dehydrated Apple Cubes Reconstituted in Sugar Solutions. <i>Journal of Food Science</i> , 1998, 63, 495-498.	1.5	10
128	Safe cooking optimisation by F-value computation in a semi-automatic oven. <i>Food Control</i> , 2008, 19, 688-697.	2.8	10
129	Physico-chemical and rheological changes of fruit purees during storage. <i>Procedia Food Science</i> , 2011, 1, 576-582.	0.6	10
130	Response of Pink Lady® apples to post-harvest application of 1-methylcyclopropene as a function of applied dose, maturity at harvest, storage time and controlled atmosphere storage. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2691-2698.	1.7	10
131	Sustainable Drying Technologies for the Development of Functional Foods and Preservation of Bioactive Compounds. , 2016, , .		10
132	Impact of processing on the nutritional and functional value of mandarin juice. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4558-4564.	1.7	10
133	Analysis of kiwifruit osmodehydration process by systematic approach systems. <i>Journal of Food Engineering</i> , 2011, 104, 438-444.	2.7	9
134	Chemical and physical changes during storage of differently packed biscuits formulated with sunflower oil. <i>Journal of Food Science and Technology</i> , 2019, 56, 4714-4721.	1.4	9
135	Packaging Sustainability in the Meat Industry. , 2019, , 161-179.		9
136	Influence of two different cocoa-based coatings on quality characteristics of fresh-cut fruits during storage. <i>LWT - Food Science and Technology</i> , 2019, 101, 152-160.	2.5	9
137	The Influence of Different Pre-Treatments on the Quality and Nutritional Characteristics in Dried Undersized Yellow Kiwifruit. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 8432.	1.3	9
138	Numerical model of heat and mass transfer during roasting coffee using 3D digitised geometry. <i>Procedia Food Science</i> , 2011, 1, 742-746.	0.6	7
139	Glass transition of green and roasted coffee investigated by calorimetric and dielectric techniques. <i>Food Chemistry</i> , 2019, 301, 125187.	4.2	7
140	Effect of Drying Process, Encapsulation, and Storage on the Survival Rates and Gastrointestinal Resistance of <i>L. salivarius</i> spp. <i>salivarius</i> Included into a Fruit Matrix. <i>Microorganisms</i> , 2020, 8, 654.	1.6	7
141	Characterization and evaluation of the influence of an alginate, cocoa and a bilayer alginate-“cocoa coating on the quality of fresh-cut oranges during storage. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 4454-4461.	1.7	7
142	Gas Barrier and Thermal Behavior of Long Chain Aliphatic Polyesters after Stressed Treatments. <i>Polymer-Plastics Technology and Engineering</i> , 2017, 56, 71-82.	1.9	6
143	Effect of Different Industrial Pasteurization Conditions on Physicochemical Properties of Egg-Filled Pasta. <i>Journal of Food Process Engineering</i> , 2015, 38, 374-384.	1.5	5
144	Drying of coating on bun bread: Heat and mass transfer numerical model. <i>Biosystems Engineering</i> , 2019, 181, 1-10.	1.9	5

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145	Influence of Two Different Coating Application Methods on the Maintenance of the Nutritional Quality of Fresh-Cut Melon during Storage. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 8510.	1.3	5
146	Effect of Ultrasound, Steaming, and Dipping on Bioactive Compound Contents and Antioxidant Capacity of Basil and Parsley. <i>Polish Journal of Food and Nutrition Sciences</i> , 2021, , 311-321.	0.6	5
147	Food science and technology students self-evaluate soft and technical skills. <i>International Journal of Food Studies</i> , 2017, 6, 129-138.	0.5	5
148	Thermal properties of fruit fillings as a function of different formulations. <i>Food Structure</i> , 2017, 14, 85-94.	2.3	4
149	Salting by vacuum brine impregnation in nitrite-free lonza: effect on Enterobacteriaceae. <i>Italian Journal of Food Safety</i> , 2017, 6, 6178.	0.5	4
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