

Marco Dalla Rosa

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

162
papers

5,807
citations

39
h-index

71
g-index

166
ext. papers

6,588
ext. citations

5.2
avg, IF

5.87
L-index

#	Paper	IF	Citations
162	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 ,	4.3	1
161	Application of PEF- and OD-assisted drying for kiwifruit waste valorisation. <i>Innovative Food Science and Emerging Technologies</i> , 2022 , 77, 102952	6.8	3
160	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	6.8	8
159	Evaluation of physico-chemical changes and FT-NIR spectra in fresh egg pasta packed in modified atmosphere during storage at different temperatures. <i>Food Packaging and Shelf Life</i> , 2021 , 28, 100648	8.2	0
158	Effect of <i>Yarrowia lipolytica</i> RO25 cricket-based hydrolysates on sourdough quality parameters. <i>LWT - Food Science and Technology</i> , 2021 , 148, 111760	5.4	2
157	Sustainable Development of Apple Snack Formulated with Blueberry Juice and Trehalose. <i>Sustainability</i> , 2021 , 13, 9204	3.6	0
156	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	2.6	2
155	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	3.1	0
154	Effect of plasma activated water (PAW) on rocket leaves decontamination and nutritional value. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 73, 102805	6.8	9
153	Education for innovation and entrepreneurship in the food system: the Erasmus+ BoostEdu approach and results. <i>Current Opinion in Food Science</i> , 2021 , 42, 157-166	9.8	0
152	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>Heliyon</i> , 2021 , 7, e05947	3.6	8
151	Thermophysical properties of frozen parsley: A state diagram representation. <i>Journal of Food Process Engineering</i> , 2021 , 44, e13651	2.4	1
150	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	2.6	4
149	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	4.3	4
148	Effect of Drying Process, Encapsulation, and Storage on the Survival Rates and Gastrointestinal Resistance of spp. Included into a Fruit Matrix. <i>Microorganisms</i> , 2020 , 8,	4.9	2
147	Effect of nonthermal technologies on functional food compounds 2020 , 147-165		1
146	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	8.2	25

145	Antioxidant and antimicrobial properties of organic fruits subjected to PEF-assisted osmotic dehydration. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 62, 102341	6.8	14
144	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	6.8	27
143	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	5.4	8
142	Design of Healthy Snack Based on Kiwifruit. <i>Molecules</i> , 2020 , 25,	4.8	14
141	Characterization of Composite Edible Films Based on Pectin/Alginate/Whey Protein Concentrate. <i>Materials</i> , 2019 , 12,	3.5	53
140	Packaging Sustainability in the Meat Industry 2019 , 161-179		6
139	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	6	7
138	(Ultra) High Pressure Homogenization Potential on the Shelf-Life and Functionality of Kiwifruit Juice. <i>Frontiers in Microbiology</i> , 2019 , 10, 246	5.7	12
137	Drying of coating on bun bread: Heat and mass transfer numerical model. <i>Biosystems Engineering</i> , 2019 , 181, 1-10	4.8	3
136	Evaluation of drying of edible coating on bread using NIR spectroscopy. <i>Journal of Food Engineering</i> , 2019 , 240, 29-37	6	20
135	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	6	15
134	Influence of Pulsed Electric Field and Ohmic Heating Pretreatments on Enzyme and Antioxidant Activity of Fruit and Vegetable Juices. <i>Foods</i> , 2019 , 8,	4.9	22
133	Glass transition of green and roasted coffee investigated by calorimetric and dielectric techniques. <i>Food Chemistry</i> , 2019 , 301, 125187	8.5	6
132	Water state and sugars in cranberry fruits subjected to combined treatments: Cutting, blanching and sonication. <i>Food Chemistry</i> , 2019 , 299, 125122	8.5	12
131	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	5.4	10
130	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	3.3	4
129	Effects of Pulsed Electric Field-Assisted Osmotic Dehydration and Edible Coating on the Recovery of Anthocyanins from Digested Berries. <i>Foods</i> , 2019 , 8,	4.9	8
128	Patulin analysis of some organic dried fruits samples by HPLC-DAD. <i>Romanian Biotechnological Letters</i> , 2019 , 24, 491-498	1.2	2

127	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	7	6
126	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	5.4	6
125	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	5.1	14
124	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	6	22
123	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	6.8	12
122	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	8.5	83
121	Influence of power ultrasound on the main quality properties and cell viability of osmotic dehydrated cranberries. <i>Ultrasonics</i> , 2018 , 83, 33-41	3.5	30
120	Kinetic of induced honey crystallization and related evolution of structural and physical properties. <i>LWT - Food Science and Technology</i> , 2018 , 95, 333-338	5.4	8
119	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	6.8	26
118	Osmotic dehydration of organic kiwifruit pre-treated by pulsed electric fields and monitored by NMR. <i>Food Chemistry</i> , 2017 , 236, 87-93	8.5	18
117	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	4.9	12
116	The impact of pulsed electric fields and ultrasound on water distribution and loss in mushrooms stalks. <i>Food Chemistry</i> , 2017 , 236, 94-100	8.5	18
115	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	6.8	48
114	Gas Barrier and Thermal Behavior of Long Chain Aliphatic Polyesters after Stressed Treatments. <i>Polymer-Plastics Technology and Engineering</i> , 2017 , 56, 71-82		4
113	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	6	48
112	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	6.8	13
111	The influence of carrier material on some physical and structural properties of carrot juice microcapsules. <i>Food Chemistry</i> , 2017 , 236, 134-141	8.5	29
110	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	5.4	70

109	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	6.8	17
108	Salting by Vacuum Brine Impregnation in Nitrite-Free : Effect on Enterobacteriaceae. <i>Italian Journal of Food Safety</i> , 2017 , 6, 6178	1.2	4
107	Thermal properties of fruit fillings as a function of different formulations. <i>Food Structure</i> , 2017 , 14, 85-94	4.3	1
106	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	16.4	40
105	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	3.4	11
104	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	5.4	19
103	Performance of Poly(lactic acid) Surface Modified Films for Food Packaging Application. <i>Materials</i> , 2017 , 10,	3.5	14
102	Food science and technology students self-evaluate soft and technical skills. <i>International Journal of Food Studies</i> , 2017 , 6, 129-138	0.8	3
101	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> , 2017 , 49, 415	3.6	7
100	Microstructural and rheological characteristics of dark, milk and white chocolate: A comparative study. <i>Journal of Food Engineering</i> , 2016 , 169, 165-171	6	54
99	Effect of freezing on microstructure and degree of syneresis in differently formulated fruit fillings. <i>Food Chemistry</i> , 2016 , 195, 71-8	8.5	11
98	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	3.4	14
97	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	6.8	33
96	A novel fluorescence microscopy approach to estimate quality loss of stored fruit fillings as a result of browning. <i>Food Chemistry</i> , 2016 , 194, 175-83	8.5	10
95	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	4.7	38
94	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	4.8	20
93	Moisture adsorption behaviour of biscuit during storage investigated by using a new Dynamic Dewpoint method. <i>Food Chemistry</i> , 2016 , 195, 97-103	8.5	22
92	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	8.5	35

91	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	6.8	27
90	Sustainable Drying Technologies for the Development of Functional Foods and Preservation of Bioactive Compounds 2016 ,		6
89	Metabolic response of fresh-cut apples induced by pulsed electric fields. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 38, 356-364	6.8	28
88	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	5.2	15
87	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	6.8	34
86	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	15.3	55
85	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	4.7	99
84	Effect of different new packaging materials on biscuit quality during accelerated storage. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 1736-46	4.3	16
83	Effect of manufacturing process on the microstructural and rheological properties of milk chocolate. <i>Journal of Food Engineering</i> , 2015 , 145, 45-50	6	37
82	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	6	9
81	Effect of Different Industrial Pasteurization Conditions on Physicochemical Properties of Egg-Filled Pasta. <i>Journal of Food Process Engineering</i> , 2015 , 38, 374-384	2.4	4
80	Food processing technology as a mediator of functionality. Structure-property-process relationships. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015 , 4, 9-13	2.3	2
79	Microstructural and Rheological Properties of White Chocolate During Processing. <i>Food and Bioprocess Technology</i> , 2015 , 8, 770-776	5.1	12
78	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	7	15
77	Atmospheric gas plasma treatment of fresh-cut apples. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 21, 114-122	6.8	152
76	Effect of ultrasound treatment on the water state in kiwifruit during osmotic dehydration. <i>Food Chemistry</i> , 2014 , 144, 18-25	8.5	127
75	Biodegradable Long Chain Aliphatic Polyesters Containing Ether-Linkages: Synthesis, Solid-State, and Barrier Properties. <i>Industrial & Engineering Chemistry Research</i> , 2014 , 53, 10965-10973	3.9	39
74	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	3.4	15

73	Biodegradable aliphatic copolyesters containing PEG-like sequences for sustainable food packaging applications. <i>Polymer Degradation and Stability</i> , 2014 , 105, 96-106	4.7	37
72	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, 2691-8	4.3	7
71	Environmental assessment of a multilayer polymer bag for food packaging and preservation: An LCA approach. <i>Food Research International</i> , 2014 , 62, 151-161	7	86
70	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	5.1	41
69	Rheological Characteristics of Nut Creams Realized with Different Types and Amounts of Fats. <i>Journal of Food Quality</i> , 2013 , 36, 342-350	2.7	19
68	Rheological, textural and calorimetric modifications of dark chocolate during process. <i>Journal of Food Engineering</i> , 2013 , 119, 173-179	6	74
67	Effect of vacuum infused cryoprotectants on the freezing tolerance of strawberry tissues. <i>LWT - Food Science and Technology</i> , 2013 , 52, 146-150	5.4	31
66	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	3.9	30
65	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	3.4	31
64	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	3.4	26
63	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	5.4	14
62	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	6.8	15
61	Poly(lactic acid)-modified films for food packaging application: Physical, mechanical, and barrier behavior. <i>Journal of Applied Polymer Science</i> , 2012 , 125, E390-E401	2.9	87
60	Effect of osmotic dehydration on Actinidia deliciosa kiwifruit: A combined NMR and ultrastructural study. <i>Food Chemistry</i> , 2012 , 132, 1706-1712	8.5	53
59	Physico-chemical and rheological changes of fruit purees during storage. <i>Procedia Food Science</i> , 2011 , 1, 576-582		7
58	Life Cycle Assessment of multilayer polymer film used on food packaging field. <i>Procedia Food Science</i> , 2011 , 1, 235-239		13
57	Application of microwaves dielectric spectroscopy for controlling osmotic dehydration of kiwifruit (Actinidia deliciosa cv Hayward). <i>Innovative Food Science and Emerging Technologies</i> , 2011 , 12, 623-627	6.8	15
56	Analysis of kiwifruit osmodehydration process by systematic approach systems. <i>Journal of Food Engineering</i> , 2011 , 104, 438-444	6	9

55	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	6	16
54	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	3.2	46
53	Effect of steam cooking on the residual enzymatic activity of potatoes cv. Agria. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 2140-5	4.3	2
52	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, 8265-71	5.7	12
51	Recognition of Prior Learning - a research under ISEKI_Food 3 project. <i>Procedia Food Science</i> , 2011 , 1, 1888-1894		0
50	Numerical model of heat and mass transfer during roasting coffee using 3D digitised geometry. <i>Procedia Food Science</i> , 2011 , 1, 742-746		4
49	Modified atmosphere packaging of hen table eggs: effects on functional properties of albumen. <i>Poultry Science</i> , 2011 , 90, 1791-8	3.9	8
48	Physicochemical and sensory properties of fresh potato-based pasta (gnocchi). <i>Journal of Food Science</i> , 2010 , 75, S542-7	3.4	8
47	Effect of 1-MCP treatment and N2O MAP on physiological and quality changes of fresh-cut pineapple. <i>Postharvest Biology and Technology</i> , 2009 , 51, 371-377	6.2	44
46	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	4.1	33
45	Image characterization of potato chip appearance during frying. <i>Journal of Food Engineering</i> , 2009 , 93, 487-494	6	20
44	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	5.4	15
43	Effect of extrusion process on properties of cooked, fresh egg pasta. <i>Journal of Food Engineering</i> , 2009 , 92, 70-77	6	28
42	Technological innovation and valorisation of traditional food: a sustainable combination?. <i>Italian Journal of Agronomy</i> , 2009 , 4, 119	1.4	
41	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	3.8	24
40	Biodegradable polymers for food packaging: a review. <i>Trends in Food Science and Technology</i> , 2008 , 19, 634-643	15.3	1233
39	Safe cooking optimisation by F-value computation in a semi-automatic oven. <i>Food Control</i> , 2008 , 19, 688-697	6.7	9
38	Small and large deformation tests for the evaluation of frozen dough viscoelastic behaviour. <i>Journal of Food Engineering</i> , 2008 , 87, 527-531	6	31

37	Effect of frying time on acrylamide content and quality aspects of French fries. <i>European Food Research and Technology</i> , 2008 , 226, 555-560	3.4	33
36	Spaghetti cooking by microwave oven: Cooking kinetics and product quality. <i>Journal of Food Engineering</i> , 2008 , 85, 537-546	6	36
35	Near infrared spectroscopy: an analytical tool to predict coffee roasting degree. <i>Analytica Chimica Acta</i> , 2008 , 625, 95-102	6.6	71
34	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, 10572-8	5.7	41
33	Effects of cysteine and mixing conditions on white/whole dough rheological properties. <i>Journal of Food Engineering</i> , 2007 , 80, 18-23	6	33
32	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	6.2	55
31	A Study of the Effect of the Pasta Lamination Process by near Infrared Spectroscopy. <i>NIR News</i> , 2007 , 18, 7-9	0.8	
30	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	3.4	22
29	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	6	30
28	Changes in nutritional properties of minimally processed apples during storage. <i>Postharvest Biology and Technology</i> , 2006 , 39, 265-271	6.2	112
27	Effect of drying conditions on bioactive compounds and antioxidant activity of broccoli (<i>Brassica oleracea</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 1559-1566	4.3	73
26	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	6	32
25	Dough thermo-mechanical properties: influence of sodium chloride, mixing time and equipment. <i>Journal of Cereal Science</i> , 2005 , 41, 327-331	3.8	50
24	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	6.2	79
23	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	7	132
22	Evaluation of physico-chemical parameters of minimally processed apples packed in non-conventional modified atmosphere. <i>Food Research International</i> , 2004 , 37, 329-335	7	76
21	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	3.8	30
20	Influence of roasting levels on ochratoxin a content in coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 5168-71	5.7	53

19	Effects of different heat treatments on the furosine content in fresh filled pasta. <i>Food Research International</i> , 2003 , 36, 877-883	7	23
18	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	2.6	22
17	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	6	80
16	Microbial aspects on short-time osmotic treatment of kiwifruit. <i>Journal of Food Engineering</i> , 2001 , 49, 265-270	6	27
15	Osmotic treatments (OT) and problems related to the solution management. <i>Journal of Food Engineering</i> , 2001 , 49, 223-236	6	58
14	Textural Changes of Coffee Beans as Affected by Roasting Conditions. <i>LWT - Food Science and Technology</i> , 2001 , 34, 168-175	5.4	72
13	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, 3616-9	5.7	111
12	Physicochemical Characteristics of Dehydrated Apple Cubes Reconstituted in Sugar Solutions. <i>Journal of Food Science</i> , 1998 , 63, 495-498	3.4	9
11	PHYSICAL AND CHEMICAL CHANGES IN VACUUM PACKAGED PARMIGIANO REGGIANO CHEESE DURING STORAGE AT 25, 2 AND 05C. <i>Journal of Food Quality</i> , 1998 , 21, 355-367	2.7	10
10	Freeze-dried strawberries rehydrated in sugar solutions: mass transfers and characteristics of final products. <i>Food Research International</i> , 1997 , 30, 359-364	7	22
9	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	5.7	55
8	Absorption of maillard reaction volatiles by polymers. <i>Packaging Technology and Science</i> , 1996 , 9, 255-263	3	3
7	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	1.8	39
6	Effect of maillard reaction volatile products on lipid oxidation. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 1991 , 68, 758-762	1.8	52
5	Changes in coffee brews in relation to storage temperature. <i>Journal of the Science of Food and Agriculture</i> , 1990 , 50, 227-235	4.3	25
4	Drying trials and protein enrichment by microbial growth on cane and beet molasses distillery stillage. <i>Applied Microbiology and Biotechnology</i> , 1985 , 21, 187-188	5.7	
3	Osmotic Dehydration of Fruit: Influence of Osmotic Agents on Drying Behavior and Product Quality. <i>Journal of Food Science</i> , 1985 , 50, 1217-1219	3.4	207
2	Water Activity and Freezing Point Depression of Aqueous Solutions and Liquid Foods. <i>Journal of Food Science</i> , 1983 , 48, 1667-1669	3.4	84

1 Advanced technologies for cherry processing and packaging. *Italus Hortus*,26, 51-58

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