

Pietro Rocculi

List of Publications by Year in descending order

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Version: 2024-02-01

88
papers

4,507
citations

159358

30
h-index

106150

65
g-index

89
all docs

89
docs citations

89
times ranked

4856
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	Effect of cold plasma treatment on physico-chemical parameters and antioxidant activity of minimally processed kiwifruit. <i>Postharvest Biology and Technology</i> , 2015, 107, 55-65.	2.9	222
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	Cold plasma treatment for fresh-cut melon stabilization. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 225-233.	2.7	169
5	Changes in nutritional properties of minimally processed apples during storage. <i>Postharvest Biology and Technology</i> , 2006, 39, 265-271.	2.9	116
6	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
7	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
8	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
9	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
10	Effect of Cold Plasma Treatment on the Functional Properties of Fresh-Cut Apples. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 8010-8018.	2.4	73
11	Comparison of quality traits among breast meat affected by current muscle abnormalities. <i>Food Research International</i> , 2019, 115, 369-376.	2.9	69
12	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
13	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
14	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
15	Efficacy of natural antimicrobials to prolong the shelf-life of minimally processed apples packaged in modified atmosphere. <i>Food Control</i> , 2014, 46, 403-411.	2.8	56
16	Important factors to consider for acrylamide mitigation in potato crisps using pulsed electric fields. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 55, 18-26.	2.7	56
17	Browning response of fresh-cut apples of different cultivars to cold gas plasma treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 53, 56-62.	2.7	56
18	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

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19	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.	2.9	51
20	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
21	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
22	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
23	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
24	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
25	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
26	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
27	Natural antimicrobials to prolong the shelf-life of minimally processed lambâ€™s lettuce. <i>Postharvest Biology and Technology</i> , 2015, 103, 35-44.	2.9	39
28	Gas in Scattering Media Absorption Spectroscopy (GASMAS) Detected Persistent Vacuum in Apple Tissue After Vacuum Impregnation. <i>Food Biophysics</i> , 2012, 7, 28-34.	1.4	35
29	Microscopic studies providing insight into the mechanisms of mass transfer in vacuum impregnation. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 18, 169-176.	2.7	34
30	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
31	Different analytical approaches for the study of water features in green and roasted coffee beans. <i>Journal of Food Engineering</i> , 2015, 146, 28-35.	2.7	32
32	Effect of innovative pre-treatments on the mitigation of acrylamide formation in potato chips. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 64, 102397.	2.7	31
33	Image characterization of potato chip appearance during frying. <i>Journal of Food Engineering</i> , 2009, 93, 487-494.	2.7	26
34	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
35	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
36	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

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37	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
38	Physico-chemical and metabolomic characterization of KAMUT [®] Khorasan and durum wheat fermented dough. <i>Food Chemistry</i> , 2015, 187, 451-459.	4.2	25
39	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
40	Chicken Breast Meat Marinated with Increasing Levels of Sodium Bicarbonate. <i>Journal of Poultry Science</i> , 2014, 51, 206-212.	0.7	24
41	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
42	Innovative Non-Thermal Technologies for Recovery and Valorization of Value-Added Products from Crustacean Processing By-Products—An Opportunity for a Circular Economy Approach. <i>Foods</i> , 2021, 10, 2030.	1.9	24
43	(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
44	The potential of isothermal calorimetry in monitoring and predicting quality changes during processing and storage of minimally processed fruits and vegetables. <i>Trends in Food Science and Technology</i> , 2005, 16, 325-331.	7.8	22
45	Vacuum impregnation modulates the metabolic activity of spinach leaves. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 286-293.	2.7	22
46	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
47	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
48	Effect of Plasma Exposure Time on the Polyphenolic Profile and Antioxidant Activity of Fresh-Cut Apples. <i>Applied Sciences (Switzerland)</i> , 2018, 8, 1939.	1.3	21
49	Decontamination of Food Packages from SARS-CoV-2 RNA with a Cold Plasma-Assisted System. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 4177.	1.3	21
50	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
51	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
52	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
53	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
54	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

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55	Metabolic response of organic strawberries and kiwifruit subjected to PEF assisted-osmotic dehydration. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 56, 102190.	2.7	17
56	Exploring the Effect of Pulsed Electric Fields on the Technological Properties of Chicken Meat. <i>Foods</i> , 2021, 10, 241.	1.9	17
57	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
58	Effects of calcium lactate and ascorbic acid on osmotic dehydration kinetics and metabolic profile of apples. <i>Food and Bioproducts Processing</i> , 2017, 103, 1-9.	1.8	16
59	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
60	Practical Determination of Solid Fat Content in Fats and Oils by Single-Wavelength Near-Infrared Analysis. <i>IEEE Transactions on Instrumentation and Measurement</i> , 2020, 69, 585-592.	2.4	16
61	PEF-treated plant and animal tissues: Insights by approaching with different electroporation assessment methods. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 74, 102872.	2.7	16
62	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
63	The impact of gas mixtures of Argon and Nitrous oxide (N ₂ O) on quality parameters of sardine (<i>Sardina pilchardus</i>) fillets during refrigerated storage. <i>Food Research International</i> , 2019, 115, 268-275.	2.9	15
64	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
65	Investigation of water state during induced crystallization of honey. <i>Food Chemistry</i> , 2019, 294, 260-266.	4.2	12
66	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
67	Physical and structural properties of honey crystallized by static and dynamic processes. <i>Journal of Food Engineering</i> , 2021, 292, 110316.	2.7	10
68	Study of the Effect of High Hydrostatic Pressure (HHP) on the Osmotic Dehydration Mechanism and Kinetics of Wumei Fruit (<i>Prunus mume</i>). <i>Food and Bioprocess Technology</i> , 2018, 11, 2044-2054.	2.6	9
69	Essential rosemary oil enrichment of minimally processed potatoes by vacuum-impregnation. <i>Journal of Food Science and Technology</i> , 2019, 56, 4404-4416.	1.4	9
70	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
71	A New Patented System to Filter Cloudy Extra Virgin Olive Oil. <i>Current Nutrition and Food Science</i> , 2013, 9, 43-51.	0.3	7
72	Glass transition of green and roasted coffee investigated by calorimetric and dielectric techniques. <i>Food Chemistry</i> , 2019, 301, 125187.	4.2	7

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73	Quality Changes during Frozen Storage of Mechanical-Separated Flesh Obtained from an Underutilized Crustacean. <i>Foods</i> , 2020, 9, 1485.	1.9	7
74	Multi-Analytical Approach to Study Fresh-Cut Apples Vacuum Impregnated with Different Solutions. <i>Foods</i> , 2022, 11, 488.	1.9	7
75	Study and optimization of high hydrostatic pressure (HHP) to improve mass transfer and quality characteristics of candied green plums (<i>Prunus mume</i>). <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13769.	0.9	6
76	Finite element model to study the thawing of packed frozen vegetables as influenced by working environment temperature. <i>Biosystems Engineering</i> , 2018, 170, 1-11.	1.9	5
77	Effect of Plasma Activated Water on Selected Chemical Compounds of Rocket-Salad (<i>Eruca sativa</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	1.7	5
78	Thermal properties of fruit fillings as a function of different formulations. <i>Food Structure</i> , 2017, 14, 85-94.	2.3	4
79	Sustainable Development of Apple Snack Formulated with Blueberry Juice and Trehalose. <i>Sustainability</i> , 2021, 13, 9204.	1.6	4
80	Effects of novel modified atmosphere packaging on lipid quality and stability of sardine (<i>Sardina</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.3	3
81	Optical Determination of Solid Fat Content in Fats and Oils: Effects of Wavelength on Estimated Accuracy. <i>European Journal of Lipid Science and Technology</i> , 0, , 2100071.	1.0	3
82	Mitigation Strategies to Reduce Acrylamide in Cookies: Effect of Formulation. <i>Food Reviews International</i> , 2023, 39, 4793-4834.	4.3	3
83	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, 2140-2145.	1.7	2
84	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.	3.3	2
85	Modelling the mechanical properties and sorption behaviour of pulsed electric fields (PEF) treated carrots and potatoes after air drying for food chain management. <i>Biosystems Engineering</i> , 2022, 223, 53-60.	1.9	2
86	Dryâ€s salted cod (<i>Gadus morhua</i>) rehydration assisted by pulsed electric fields: modelling of mass transfer kinetics. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 4961-4965.	1.7	2
87	Study of Water Distribution, Textural and Colour Properties of Cold Formulated and Air-Dried Apple Snacks. <i>Foods</i> , 2022, 11, 731.	1.9	2
88	New technologies to enhance quality and safety of table eggs: ultra-violet treatment and modified atmosphere packaging. <i>Italian Journal of Food Safety</i> , 2014, 3, .	0.5	0