

Pietro Rocculi

List of Publications by Year in Descending Order

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Version: 2024-04-25

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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.

82

papers

3,313

citations

26

h-index

56

g-index

89

ext. papers

3,872

ext. citations

5.6

avg, IF

5.28

L-index

#	Paper	IF	Citations
82	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
81	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	6.8	3
80	Physical and structural properties of honey crystallized by static and dynamic processes. <i>Journal of Food Engineering</i> , 2021 , 292, 110316	6	3
79	Decontamination of Food Packages from SARS-CoV-2 RNA with a Cold Plasma-Assisted System. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 4177	2.6	11
78	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
77	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
76	Effects of novel modified atmosphere packaging on lipid quality and stability of sardine (<i>Sardina pilchardus</i>) fillets. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 945-953	3.8	1
75	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,	4.9	3
74	Sustainable Development of Apple Snack Formulated with Blueberry Juice and Trehalose. <i>Sustainability</i> , 2021 , 13, 9204	3.6	0
73	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
72	Exploring the Effect of Pulsed Electric Fields on the Technological Properties of Chicken Meat. <i>Foods</i> , 2021 , 10,	4.9	6
71	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
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	2.6	4
69	Quality Changes during Frozen Storage of Mechanical-Separated Flesh Obtained from an Underutilized Crustacean. <i>Foods</i> , 2020 , 9,	4.9	3
68	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	6.8	14
67	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	5.2	10
66	Investigation of water state during induced crystallization of honey. <i>Food Chemistry</i> , 2019 , 294, 260-266	8.5	7

65	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	6.8	33
64	(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
63	Glass transition of green and roasted coffee investigated by calorimetric and dielectric techniques. <i>Food Chemistry</i> , 2019 , 301, 125187	8.5	6
62	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
61	Essential rosemary oil enrichment of minimally processed potatoes by vacuum-impregnation. <i>Journal of Food Science and Technology</i> , 2019 , 56, 4404-4416	3.3	4
60	Metabolic response of organic strawberries and kiwifruit subjected to PEF assisted-osmotic dehydration. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 56, 102190	6.8	7
59	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
58	The impact of gas mixtures of Argon and Nitrous oxide (NO) on quality parameters of sardine (<i>Sardina pilchardus</i>) fillets during refrigerated storage. <i>Food Research International</i> , 2019 , 115, 268-275	7	11
57	Comparison of quality traits among breast meat affected by current muscle abnormalities. <i>Food Research International</i> , 2019 , 115, 369-376	7	42
56	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
55	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	6.8	34
54	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	4.8	2
53	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
52	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	5.1	5
51	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	2.1	2
50	Effect of Plasma Exposure Time on the Polyphenolic Profile and Antioxidant Activity of Fresh-Cut Apples. <i>Applied Sciences (Switzerland)</i> , 2018 , 8, 1939	2.6	14
49	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
48	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	4.9	12

47	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
46	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
45	Thermal properties of fruit fillings as a function of different formulations. <i>Food Structure</i> , 2017 , 14, 85-94	4.3	1
44	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
43	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
42	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
41	Cold plasma treatment for fresh-cut melon stabilization. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 33, 225-233	6.8	115
40	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
39	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
38	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
37	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
36	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	5.7	50
35	Physico-chemical and metabolomic characterization of KAMUT [®] Khorasan and durum wheat fermented dough. <i>Food Chemistry</i> , 2015 , 187, 451-9	8.5	21
34	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
33	Natural antimicrobials to prolong the shelf-life of minimally processed lamb lettuce. <i>Postharvest Biology and Technology</i> , 2015 , 103, 35-44	6.2	31
32	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
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	6	24
30	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	6.2	149

29	Atmospheric gas plasma treatment of fresh-cut apples. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 21, 114-122	6.8	152
28	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	6.2	44
27	Chicken Breast Meat Marinated with Increasing Levels of Sodium Bicarbonate. <i>Journal of Poultry Science</i> , 2014 , 51, 206-212	1.6	17
26	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
25	Vacuum impregnation modulates the metabolic activity of spinach leaves. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 26, 286-293	6.8	19
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	5.1	41
23	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	6.8	25
22	A New Patented System to Filter Cloudy Extra Virgin Olive Oil. <i>Current Nutrition and Food Science</i> , 2013 , 9, 43-51	0.7	7
21	Gas in Scattering Media Absorption Spectroscopy (GASMAS) Detected Persistent Vacuum in Apple Tissue After Vacuum Impregnation. <i>Food Biophysics</i> , 2012 , 7, 28-34	3.2	25
20	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
19	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
18	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
17	NMR and DSC Water Study During Osmotic Dehydration of Actinidia deliciosa and Actinidia chinensis Kiwifruit. <i>Food Biophysics</i> , 2011 , 6, 327-333	3.2	46
16	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
15	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
14	Physicochemical and sensory properties of fresh potato-based pasta (gnocchi). <i>Journal of Food Science</i> , 2010 , 75, S542-7	3.4	8
13	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
12	Image characterization of potato chip appearance during frying. <i>Journal of Food Engineering</i> , 2009 , 93, 487-494	6	20

11	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
10	Biodegradable polymers for food packaging: a review. <i>Trends in Food Science and Technology</i> , 2008 , 19, 634-643	15.3	1233
9	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
8	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
7	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
6	Changes in nutritional properties of minimally processed apples during storage. <i>Postharvest Biology and Technology</i> , 2006 , 39, 265-271	6.2	112
5	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	15.3	19
4	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
3	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
2	Mitigation Strategies to Reduce Acrylamide in Cookies: Effect of Formulation. <i>Food Reviews International</i> , 1-40	5.5	
1	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> , 2100071	3	1