

# Giampiero Sacchetti

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3589905/publications.pdf>

Version: 2024-02-01

80  
papers

3,515  
citations

117571

34  
h-index

143943

57  
g-index

85  
all docs

85  
docs citations

85  
times ranked

4370  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Determination of phthalate esters in wine using solid-phase extraction and gas chromatography-mass spectrometry. <i>Food Chemistry</i> , 2008, 111, 771-777.	4.2	158
3	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
4	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
5	Flavanols, proanthocyanidins and antioxidant activity changes during cocoa ( <i>Theobroma cacao</i> L.) roasting as affected by temperature and time of processing. <i>Food Chemistry</i> , 2015, 174, 256-262.	4.2	126
6	Effect of roasting degree, equivalent thermal effect and coffee type on the radical scavenging activity of coffee brews and their phenolic fraction. <i>Journal of Food Engineering</i> , 2009, 90, 74-80.	2.7	115
7	Antioxidant Activities in vitro of Water and Liposoluble Extracts Obtained by Different Species of Edible Insects and Invertebrates. <i>Frontiers in Nutrition</i> , 2019, 6, 106.	1.6	115
8	Effect of phenolic antioxidants on the dispersion state and chemical stability of olive oil O/W emulsions. <i>Food Research International</i> , 2009, 42, 1163-1170.	2.9	111
9	Diversity of food-borne <i>Bacillus</i> volatile compounds and influence on fungal growth. <i>Journal of Applied Microbiology</i> , 2015, 119, 487-499.	1.4	100
10	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
11	Surface properties of phenolic compounds and their influence on the dispersion degree and oxidative stability of olive oil O/W emulsions. <i>Food Hydrocolloids</i> , 2010, 24, 652-658.	5.6	90
12	Antiplasticization effect of water in amorphous foods. A review. <i>Food Chemistry</i> , 2008, 106, 1417-1427.	4.2	89
13	Effect of drying conditions on bioactive compounds and antioxidant activity of broccoli ( <i>Brassica</i> ) Tj ETQq1 1 0.784314 rgBT JOverloc 1.7 83	1.7	83
14	Contribution of the Phenolic Fraction to the Antioxidant Activity and Oxidative Stability of Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4072-4079.	2.4	82
15	Chitosan boosts the antimicrobial activity of <i>Origanum vulgare</i> essential oil in modified atmosphere packaged pork. <i>Food Microbiology</i> , 2016, 59, 23-31.	2.1	74
16	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
17	Chemical composition and antioxidant activity of cured chestnuts from three sweet chestnut ( <i>Castanea sativa</i> Mill.) ecotypes from Italy. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 23-29.	1.9	70
18	Non enzymatic browning during cocoa roasting as affected by processing time and temperature. <i>Journal of Food Engineering</i> , 2016, 169, 44-52.	2.7	68

#	ARTICLE	IF	CITATIONS
19	From Cocoa to Chocolate: The Impact of Processing on In Vitro Antioxidant Activity and the Effects of Chocolate on Antioxidant Markers In Vivo. <i>Frontiers in Immunology</i> , 2017, 8, 1207.	2.2	65
20	Physical and structural properties of extra-virgin olive oil based mayonnaise. <i>LWT - Food Science and Technology</i> , 2015, 62, 764-770.	2.5	63
21	EFFECT OF MOISTURE AND WATER ACTIVITY ON TEXTURAL PROPERTIES OF RAW AND ROASTED COFFEE BEANS. <i>Journal of Texture Studies</i> , 2007, 38, 116-134.	1.1	59
22	Effect of different conching processes on procyanidin content and antioxidant properties of chocolate. <i>Food Research International</i> , 2014, 63, 367-372.	2.9	58
23	Yeasts from Colombian Kumis as source of peptides with Angiotensin I converting enzyme (ACE) inhibitory activity in milk. <i>International Journal of Food Microbiology</i> , 2012, 159, 39-46.	2.1	57
24	Effect of Fermentation and Drying on Procyanidins, Antiradical Activity and Reducing Properties of Cocoa Beans. <i>Food and Bioprocess Technology</i> , 2013, 6, 3420-3432.	2.6	52
25	Heat-induced chemical, physical and functional changes during grape must cooking. <i>Food Chemistry</i> , 2008, 106, 1057-1065.	4.2	51
26	Effect of 1-MCP treatment and N <sub>2</sub> O MAP on physiological and quality changes of fresh-cut pineapple. <i>Postharvest Biology and Technology</i> , 2009, 51, 371-377.	2.9	51
27	Ethylcellulose oleogels with extra virgin olive oil: the role of oil minor components on microstructure and mechanical strength. <i>Food Hydrocolloids</i> , 2018, 84, 508-514.	5.6	51
28	Role of olive oil phenolics in physical properties and stability of mayonnaise-like emulsions. <i>Food Chemistry</i> , 2016, 213, 369-377.	4.2	49
29	Use of vacuum impregnation for the production of high quality fresh-like apple products. <i>Journal of Food Engineering</i> , 2016, 179, 98-108.	2.7	48
30	Spaghetti cooking by microwave oven: Cooking kinetics and product quality. <i>Journal of Food Engineering</i> , 2008, 85, 537-546.	2.7	47
31	Application of a radical scavenging activity test to measure the total antioxidant activity of poultry meat. <i>Meat Science</i> , 2008, 80, 1081-1085.	2.7	46
32	Buy Local! Familiarity and Preferences for Extra Virgin Olive Oil of Italian Consumers. <i>Journal of Food Products Marketing</i> , 2019, 25, 462-477.	1.4	45
33	A survey on bacteria isolated as hydrogen sulfide-producers from marine fish. <i>Food Control</i> , 2014, 39, 111-118.	2.8	41
34	Physical and Sensory Properties of Mayonnaise Enriched with Encapsulated Olive Leaf Phenolic Extracts. <i>Foods</i> , 2020, 9, 997.	1.9	39
35	Effect of Blanching in Water and Sugar Solutions on Texture and Microstructure of Sliced Carrots. <i>Journal of Food Science</i> , 2011, 76, E23-30.	1.5	37
36	Role of saccharides on thermal stability of phycocyanin in aqueous solutions. <i>Food Research International</i> , 2020, 132, 109093.	2.9	37

#	ARTICLE	IF	CITATIONS
37	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
38	Antioxidant Activity in Frozen Plant Foods: Effect of Cryoprotectants, Freezing Process and Frozen Storage. <i>Foods</i> , 2020, 9, 1886.	1.9	34
39	The effect of extrusion temperature and drying-tempering on both the kinetics of hydration and the textural changes in extruded ready-to-eat breakfast cereals during soaking in semi-skimmed milk. <i>International Journal of Food Science and Technology</i> , 2005, 40, 655-663.	1.3	32
40	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
41	Mechanical properties and microstructure of frozen carrots during storage as affected by blanching in water and sugar solutions. <i>Food Chemistry</i> , 2014, 144, 65-73.	4.2	31
42	Evaluation of polyphenol bioaccessibility and kinetic of starch digestion of spaghetti with persimmon ( <i>Diospyros kaki</i> ) flours coproducts during in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2021, 338, 128142.	4.2	31
43	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
44	Microbial aspects on short-time osmotic treatment of kiwifruit. <i>Journal of Food Engineering</i> , 2001, 49, 265-270.	2.7	28
45	Interfacial Behavior and Antioxidant Efficiency of Olive Phenolic Compounds in O/W Olive oil Emulsions as Affected by Surface Active Agent Type. <i>Food Biophysics</i> , 2011, 6, 295-302.	1.4	28
46	Response of organic and conventional apples to freezing and freezing pre-treatments: Focus on polyphenols content and antioxidant activity. <i>Food Chemistry</i> , 2020, 308, 125570.	4.2	28
47	Wheat classification according to its origin by an implemented volatile organic compounds analysis. <i>Food Chemistry</i> , 2021, 341, 128217.	4.2	27
48	Evaluation of Microstructural Properties of Coffee Beans by Synchrotron X-ray Microtomography: A Methodological Approach. <i>Journal of Food Science</i> , 2011, 76, E222-31.	1.5	26
49	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
50	Composition, protein contents, and microstructural characterisation of grains and flours of emmer wheats ( <i>Triticum turgidum</i> ssp. <i>dicoccum</i> ) of the central Italy type. <i>Czech Journal of Food Sciences</i> , 2014, 32, 115-121.	0.6	20
51	Influence of pig rennet on fatty acid composition, volatile molecule profile, texture and sensory properties of Pecorino di Farindola cheese. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2252-2263.	1.7	18
52	Influence of water activity and molecular mobility on peroxidase activity in salt and sorbitol-maltodextrin systems. <i>Journal of Food Engineering</i> , 2010, 101, 289-295.	2.7	17
53	Study on volatile markers of pasta quality using GC-MS and a peptide based gas sensor array. <i>LWT - Food Science and Technology</i> , 2019, 114, 108364.	2.5	17
54	Prediction of the salt content from water activity analysis in dry-cured ham. <i>Journal of Food Engineering</i> , 2017, 200, 29-39.	2.7	16

#	ARTICLE	IF	CITATIONS
55	Combined Use of Blanching and Vacuum Impregnation with Trehalose and Green Tea Extract as Pre-treatment to Improve the Quality and Stability of Frozen Carrots. <i>Food and Bioprocess Technology</i> , 2021, 14, 1326-1340.	2.6	16
56	Effect of semolina particle size on the cooking kinetics and quality of spaghetti. <i>Procedia Food Science</i> , 2011, 1, 1740-1745.	0.6	13
57	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
58	Casing Contribution to Proteolytic Changes and Biogenic Amines Content in the Production of an Artisanal Naturally Fermented Dry Sausage. <i>Foods</i> , 2020, 9, 1286.	1.9	12
59	Could environmental effect overcome genetic? A chemometric study on wheat volatiles fingerprint. <i>Food Chemistry</i> , 2022, 372, 131236.	4.2	12
60	Multidisciplinary approach to study the effect of water status and mobility on the activity of peroxidase in solutions. <i>Food Chemistry</i> , 2014, 144, 36-43.	4.2	11
61	Functional properties of edible insects: a systematic review. <i>Nutrition Research Reviews</i> , 2023, 36, 98-119.	2.1	11
62	Influence of Water Activity and System Mobility on Peroxidase Activity in Maltodextrin Solutions. <i>Food Biophysics</i> , 2011, 6, 281-287.	1.4	10
63	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
64	Egg yolk gels: Sol-gel transition and mechanical properties as affected by oleuropein enrichment. <i>Food Hydrocolloids</i> , 2018, 84, 435-440.	5.6	10
65	Quantitatively unravelling the effect of altitude of cultivation on the volatiles fingerprint of wheat by a chemometric approach. <i>Food Chemistry</i> , 2022, 370, 131296.	4.2	10
66	COMPOSITIONAL CHARACTERISTICS OF SOME CHESTNUT BIOTYPES OF EMILIANO-ROMAGNOLO APENNINE. <i>Acta Horticulturae</i> , 2005, , 241-246.	0.1	9
67	Effect of Dipping and Vacuum Impregnation Pretreatments on the Quality of Frozen Apples: A Comparative Study on Organic and Conventional Fruits. <i>Journal of Food Science</i> , 2019, 84, 798-806.	1.5	9
68	Chitosan Coating Inhibits the Growth of <i>Listeria monocytogenes</i> and Extends the Shelf Life of Vacuum-Packed Pork Loins at 4 °C. <i>Foods</i> , 2018, 7, 155.	1.9	8
69	Bioactive micro-constituents of ackee arilli ( <i>Blighia sapida</i> K.D. Koenig). <i>Anais Da Academia Brasileira De Ciencias</i> , 2019, 91, e20180140.	0.3	7
70	Volatiles profile of "Blanche"™ wheat craft beer as affected by wheat origin: A chemometric study. <i>Food Chemistry</i> , 2022, 385, 132696.	4.2	7
71	Multiple Effects of Viscosity, Water Activity and Glass Transition Temperature on Peroxidase Activity in Binary and Ternary Carbohydrate Solutions. <i>Food Biophysics</i> , 2014, 9, 260-266.	1.4	6
72	Persimmon flours as functional ingredients in spaghetti: chemical, physico-chemical and cooking quality. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 1634-1644.	1.6	6

#	ARTICLE	IF	CITATIONS
73	Effect of Dark Chocolate Extracts on Phorbol 12-Myristate 13-Acetate-Induced Oxidative Burst in Leukocytes Isolated by Normo-Weight and Overweight/Obese Subjects. <i>Frontiers in Nutrition</i> , 2017, 4, 23.	1.6	5
74	Reparameterization of the Weibull model for practical uses in food science. <i>Journal of Food Science</i> , 2022, 87, 2096-2111.	1.5	5
75	PTR-MS monitoring of volatiles fingerprint evolution during grape must cooking. <i>LWT - Food Science and Technology</i> , 2013, 51, 356-360.	2.5	4
76	Exploration of the Genetic Diversity of Solina Wheat and Its Implication for Grain Quality. <i>Plants</i> , 2022, 11, 1170.	1.6	4
77	The influence of water activity and molecular mobility on pectinmethylesterase activity in salt and glucoseâ€maltodextrin model systems. <i>Food and Bioproducts Processing</i> , 2018, 107, 1-9.	1.8	2
78	REHYDRATION OF DRIED CHESTNUTS: INFLUENCE OF VARIETY AND PROCESS CONDITIONS. <i>Acta Horticulturae</i> , 2005, , 131-136.	0.1	0
79	Water Antiplasticization Effect in Biscuits as Affected by Glucose and Sucrose Addition. <i>Food Engineering Series</i> , 2015, , 593-603.	0.3	0
80	Influence of Water Activity and Molecular Mobility on Peroxidase Activity in Solution. <i>Food Engineering Series</i> , 2015, , 289-298.	0.3	0