Federica Flamminii

List of Publications by Year
in descending order

11 papers	214 citations	1307594 7 h-index
11 all docs	11 docs citations	11 times ranked

10
g-index
1372567

216
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of Free and Encapsulated Olive Leaf Phenolic Extract on the Storage Stability of Single and Double Emulsion Salad Dressings. Food and Bioprocess Technology, 2021, 14, 93-105.	4.7	19
2	Applications of compounds recovered from olive mill waste. , 2021, , 327-353.		3
3	Near Infrared Spectroscopy as a Green Technology for the Quality Prediction of Intact Olives. Foods, 2021, 10, 1042.	4.3	11
4	Physical and Thermal Evaluation of Olive Oils from Minor Italian Cultivars. Foods, 2021, 10, 1004.	4.3	7
5	Bioactive Potential of Minor Italian Olive Genotypes from Apulia, Sardinia and Abruzzo. Foods, 2021, 10, 1371.	4.3	7
6	The Effect of Harvesting Time on Olive Fruits and Oils Quality Parameters of Tortiglione and Dritta Olive Cultivars. European Journal of Lipid Science and Technology, 2021, 123, 2000382.	1.5	6
7	Alginate-based microparticles structured with different biopolymers and enriched with a phenolic-rich olive leaves extract: A physico-chemical characterization. Current Research in Food Science, 2021, 4, 698-706.	5.8	15
8	Physical and Sensory Properties of Mayonnaise Enriched with Encapsulated Olive Leaf Phenolic Extracts. Foods, 2020, 9, 997.	4.3	39
9	Radical Scavenging Activity of Olive Oil Phenolic Antioxidants in Oil or Water Phase during the Oxidation of O/W Emulsions: An Oxidomics Approach. Antioxidants, 2020, 9, 996.	5.1	9
10	Structuring alginate beads with different biopolymers for the development of functional ingredients loaded with olive leaves phenolic extract. Food Hydrocolloids, 2020, 108, 105849.	10.7	58
11	From by-product to food ingredient: evaluation of compositional and technological properties of olive-leaf phenolic extracts. Journal of the Science of Food and Agriculture, 2019, 99, 6620-6627.	3.5	40