Ombretta Marconi

List of Publications by Year
in descending order

63	1,429	393982	395343
papers	citations	19 h-index	33 g-index

63	63	63	1568
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Screening of new strains ofSaccharomycodes ludwigiiandZygosaccharomyces rouxiito produce low-alcohol beer. Journal of the Institute of Brewing, 2015, 121, 113-121.	0.8	105
2	Determination of Free Phenolic Acids in Wort and Beer by Coulometric Array Detection. Journal of Agricultural and Food Chemistry, 2003, 51, 1548-1554.	2.4	101
3	Selenium Biofortification in Rice (Oryza sativa L.) Sprouting: Effects on Se Yield and Nutritional Traits with Focus on Phenolic Acid Profile. Journal of Agricultural and Food Chemistry, 2018, 66, 4082-4090.	2.4	79
4	Development of an all rice malt beer: A gluten free alternative. LWT - Food Science and Technology, 2016, 67, 67-73.	2.5	68
5	Characterization of the volatile profiles of beer using headspace solidâ€phase microextraction and gas chromatographyâ€“mass spectrometry. Journal of the Science of Food and Agriculture, 2014, 94, 919-928.	1.7	63
6	Mrakia gelida in brewing process: An innovative production of low alcohol beer using a psychrophilic yeast strain. Food Microbiology, 2018, 76, 354-362.	2.1	55
7	Germination under Moderate Salinity Increases Phenolic Content and Antioxidant Activity in Rapeseed (Brassica napus var oleifera Del.) Sprouts. Molecules, 2017, 22, 1377.	1.7	46
8	Effects of malting on molecular weight distribution and content of water-extractable Î²-glucans in barley. Food Research International, 2014, 64, 677-682.	2.9	42
9	Influence of barley variety and malting process on lipid content of malt. Food Chemistry, 2012, 135, 1112-1117.	4.2	38
10	Determination of free fatty acids in beer. Food Chemistry, 2017, 215, 341-346.	4.2	35
11	Specialty rice malt optimization and improvement of rice malt beer aspect and aroma. LWT - Food Science and Technology, 2019, 99, 299-305.	2.5	34
12	Production of Alcohol-Free Beer. , 2009, , 61-75.		32
13	Effect of mashing procedures on brewing. European Food Research and Technology, 2005, 221, 175-179.	1.6	28
14	ORGANIC ACIDS PROFILE IN TOMATO JUICE BY HPLC WITH UV DETECTION. Journal of Food Quality, 2007, 30, 253-266.	1.4	27
15	Comparative study on quality attributes of gluten-free beer from malted and unmalted teff [Eragrostis tef (zucc.) trotter]. LWT - Food Science and Technology, 2017, 84, 746-752.	2.5	26
16	Effects of Operating Conditions during Low-Alcohol Beer Production by Osmotic Distillation. Journal of Agricultural and Food Chemistry, 2014, 62, 3279-3286.	2.4	25
17	Influence of yeast strain, priming solution and temperature on beer bottle conditioning. Journal of the Science of Food and Agriculture, 2016, 96, 4106-4115.	1.7	25
18	Determination of Cu(II) in Beer by Derivative Potentiometric Stripping Analysis. Journal of the Institute of Brewing, 2003, 109, 332-336.	0.8	23

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19	Brewing with prolyl endopeptidase from Aspergillus nigerÂ: the impact of enzymatic treatment on gluten levels, quality attributes and sensory profile. International Journal of Food Science and Technology, 2017, 52, 1367-1374.	1.3	23
20	Production of a Saccharifying Rice Malt for Brewing Using Different Rice Varieties and Malting Parameters. Journal of Agricultural and Food Chemistry, 2014, 62, 5369-5377.	2.4	22
21	Internal and External Validation Strategies for the Evaluation of Long-Term Effects in NIR Calibration Models. Journal of Agricultural and Food Chemistry, 2011, 59, 1541-1547.	2.4	20
22	Evaluation of Saccharomyces cerevisiae strains isolated from non-brewing environments in beer production. Journal of the Institute of Brewing, 2018, 124, 381-388.	0.8	20
23	Near-infrared Spectroscopy in the Brewing Industry. Critical Reviews in Food Science and Nutrition, 2015, 55, 1771-1791.	5.4	19
24	Effect of heatâ€•and freezeâ€drying treatments on phytochemical content and fatty acid profile of alfalfa and flax sprouts. Journal of the Science of Food and Agriculture, 2019, 99, 4029-4035.	1.7	19
25	Determination of free fatty acids in beer wort. Food Chemistry, 2014, 151, 374-378.	4.2	18
26	Rice malting optimization for the production of topâ€fermented glutenâ€free beer. Journal of the Science of Food and Agriculture, 2019, 99, 2726-2734.	1.7	18
27	Phenolic content and antioxidant activity of einkorn and emmer sprouts and wheatgrass obtained under different radiation wavelengths. Annals of Agricultural Sciences, 2020, 65, 68-76.	1.1	18
28	Brewing By-Product Upcycling Potential: Nutritionally Valuable Compounds and Antioxidant Activity Evaluation. Antioxidants, 2021, 10, 165.	2.2	18
29	Secoisolariciresinol diglucoside determination in flaxseed (Linum usitatissimum L.) oil and application to a shelf life study. Food Chemistry, 2011, 126, 1553-1558.	4.2	17
30	Effect of Genotype on the Sprouting of Pomegranate (Punica granatum L.) Seeds as a Source of Phenolic Compounds from Juice Industry by-Products. Plant Foods for Human Nutrition, 2017, 72, 432-438.	1.4	17
31	The Use of Rice in Brewing. , 0, , .		17
32	Effect of the time and temperature of germination on the phenolic compounds of Triticum aestivum, L. and Panicum miliaceum, L.. LWT - Food Science and Technology, 2020, 127, 109396.	2.5	17
33	Accelerated shelf-life model of gluten-free rusks by using oxidation indices. Food Chemistry, 2020, 326, 126971.	4.2	17
34	Influence of barley variety, timing of nitrogen fertilisation and sunn pest infestation on malting and brewing. Journal of the Science of Food and Agriculture, 2011, 91, 820-830.	1.7	16
35	Rapid determination of total fats and fat-soluble vitamins in Parmigiano cheese and salami by SFE. LWT - Food Science and Technology, 2004, 37, 87-92.	2.5	15
36	Evaluation of different validation strategies and long term effects in NIR calibration models. Food Chemistry, 2013, 141, 2639-2648.	4.2	15

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37	Minerals in Beer. , 2009, , 359-365.		14
38	ORGANIC ACIDS PROFILE IN TOMATO JUICE BY HPLC WITH UV DETECTION. Journal of Food Quality, 2007, 30, 43-56.	1.4	13
39	Near-Infrared Reflectance Models for the Rapid Prediction of Quality of Brewing Raw Materials. Journal of Agricultural and Food Chemistry, 2009, 57, 326-333.	2.4	13
40	Pilot Plant Production of Low-Alcohol Beer by Osmotic Distillation. Journal of the American Society of Brewing Chemists, 2015, 73, 41-48.	0.8	13
41	Antioxidant effects of supercritical fluid garlic extracts in sunflower oil. Journal of the Science of Food and Agriculture, 2017, 97, 102-107.	1.7	13
42	Gluten-Free Sources of Fermentable Extract: Effect of Temperature and Germination Time on Quality Attributes of Teff [Eragrostis tef (zucc.) Trotter] Malt and Wort. Journal of Agricultural and Food Chemistry, 2017, 65, 4777-4785.	2.4	13
43	Validation of a high-performance size-exclusion chromatography method to determine and characterize Î²-glucans in beer wort using a triple-detector array. Food Chemistry, 2017, 214, 176-182.	4.2	13
44	Quality Control of Malt: Turbidity Problems of Standard Worts Given by the Presence of Microbial Cells. Journal of the Institute of Brewing, 2011, 117, 212-216.	0.8	12
45	The Influence of Glumes on Malting and Brewing of Hulled Wheats. Journal of the American Society of Brewing Chemists, 2013, 71, 41-48.	0.8	12
46	High genetic and chemical diversity of wild hop populations from Central Italy with signals of a genetic structure influenced by both sexual and asexual reproduction. Plant Science, 2021, 304, 110794.	1.7	12
47	Novel Procedure for Lager Beer Clarification and Stabilization Using Sequential Enzymatic, Centrifugal, Regenerable PVPP and Crossflow Microfiltration Processing. Food and Bioprocess Technology, 2014, 7, 3156-3165.	2.6	11
48	Effect of Baking Time and Temperature on Nutrients and Phenolic Compounds Content of Fresh Sprouts Breadlike Product. Foods, 2020, 9, 1447.	1.9	11
49	Effect of Addition of Different Phenolic-Rich Extracts on Beer Flavour Stability. Foods, 2020, 9, 1638.	1.9	11
50	Supercritical antisolvent fractionation of lignans from the ethanol extract of flaxseed. Journal of Supercritical Fluids, 2013, 75, 94-100.	1.6	10
51	Sprouting olive (Olea europaea L.) seeds as a source of antioxidants from residual whole stones. Scientia Horticulturae, 2018, 240, 558-560.	1.7	10
52	Effects of Growth Conditions and Cultivar on the Content and Physiochemical Properties of Arabinoxylan in Barley. Journal of Agricultural and Food Chemistry, 2020, 68, 1064-1070.	2.4	9
53	Fat-soluble vitamin extraction by analytical supercritical carbon dioxide. JAOCS, Journal of the American Oil Chemists' Society, 2003, 80, 629-633.	0.8	8
54	Near-Infrared Spectroscopy for Proficient Quality Evaluation of the Malt and Maize Used for Beer Production. Journal of the Institute of Brewing, 2010, 116, 134-139.	0.8	8

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55	Effect of Growth Conditions and Genotype on Barley Yield and Î²-Glucan Content of Kernels and Malt. Journal of Agricultural and Food Chemistry, 2019, 67, 6324-6335.	2.4	8
56	Influence of the dealcoholisation by osmotic distillation on the sensory properties of different beer types. Journal of Food Science and Technology, 2021, 58, 1488-1498.	1.4	8
57	Transgenerational Effects of Salt Stress Imposed to Rapeseed (Brassica napus var. oleifera Del.) Plants Involve Greater Phenolic Content and Antioxidant Activity in the Edible Sprouts Obtained from Offspring Seeds. Plants, 2021, 10, 932.	1.6	8
58	Low Carbohydrate Beers Produced by a Selected Yeast Strain from an Alternative Source. Journal of the American Society of Brewing Chemists, 2020, 78, 80-88.	0.8	6
59	Barley malt wort and grape must blending to produce a new kind of fermented beverage: A physicochemical composition and sensory survey of commercial products. Journal of Food Composition and Analysis, 2021, 103, 104112.	1.9	6
60	Palatability and Stability of Shortbread Made with Low Saturated Fat Content. Journal of Food Science, 2014, 79, C469-75.	1.5	5
61	Validation of an Electrochemical Detectionâ€“High-Performance Liquid Chromatography Method for Simultaneous Determination of Lignans in Flaxseed (Linum usitatissimum L.). Food Analytical Methods, 2014, 7, 783-789.	1.3	2
62	Selective Inhibition of Wild Sunflower Reproduction with Mugwort Aqueous Extract, Tested on Cytosolic Ca2+ and Germination of the Pollen Grains. Plants, 2021, 10, 1364.	1.6	2
63	Effects of Beer and Lettuce (Lactuca Sativa) Consumption on Antioxidant Status in Healthy Volunteers: A Small-Scale Crossover Trial. Current Nutrition and Food Science, 2014, 10, 163-172.	0.3	0