

Ombretta Marconi

List of Publications by Year in descending order

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63
papers

1,429
citations

393982

19
h-index

395343

33
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63
all docs

63
docs citations

63
times ranked

1568
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of the dealcoholisation by osmotic distillation on the sensory properties of different beer types. <i>Journal of Food Science and Technology</i> , 2021, 58, 1488-1498.	1.4	8
2	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. <i>Plant Science</i> , 2021, 304, 110794.	1.7	12
3	Transgenerational Effects of Salt Stress Imposed to Rapeseed (<i>Brassica napus</i> var. <i>oleifera</i> Del.) Plants Involve Greater Phenolic Content and Antioxidant Activity in the Edible Sprouts Obtained from Offspring Seeds. <i>Plants</i> , 2021, 10, 932.	1.6	8
4	Selective Inhibition of Wild Sunflower Reproduction with Mugwort Aqueous Extract, Tested on Cytosolic Ca ²⁺ and Germination of the Pollen Grains. <i>Plants</i> , 2021, 10, 1364.	1.6	2
5	Barley malt wort and grape must blending to produce a new kind of fermented beverage: A physicochemical composition and sensory survey of commercial products. <i>Journal of Food Composition and Analysis</i> , 2021, 103, 104112.	1.9	6
6	Brewing By-Product Upcycling Potential: Nutritionally Valuable Compounds and Antioxidant Activity Evaluation. <i>Antioxidants</i> , 2021, 10, 165.	2.2	18
7	Low Carbohydrate Beers Produced by a Selected Yeast Strain from an Alternative Source. <i>Journal of the American Society of Brewing Chemists</i> , 2020, 78, 80-88.	0.8	6
8	Effect of Baking Time and Temperature on Nutrients and Phenolic Compounds Content of Fresh Sprouts Breadlike Product. <i>Foods</i> , 2020, 9, 1447.	1.9	11
9	Effect of Addition of Different Phenolic-Rich Extracts on Beer Flavour Stability. <i>Foods</i> , 2020, 9, 1638.	1.9	11
10	Phenolic content and antioxidant activity of einkorn and emmer sprouts and wheatgrass obtained under different radiation wavelengths. <i>Annals of Agricultural Sciences</i> , 2020, 65, 68-76.	1.1	18
11	Effects of Growth Conditions and Cultivar on the Content and Physicochemical Properties of Arabinoxylan in Barley. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 1064-1070.	2.4	9
12	Effect of the time and temperature of germination on the phenolic compounds of <i>Triticum aestivum</i> , L. and <i>Panicum miliaceum</i> , L.. <i>LWT - Food Science and Technology</i> , 2020, 127, 109396.	2.5	17
13	Accelerated shelf-life model of gluten-free rusks by using oxidation indices. <i>Food Chemistry</i> , 2020, 326, 126971.	4.2	17
14	Effect of Growth Conditions and Genotype on Barley Yield and Î ² -Glucan Content of Kernels and Malt. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 6324-6335.	2.4	8
15	Effect of heat and freeze-drying treatments on phytochemical content and fatty acid profile of alfalfa and flax sprouts. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4029-4035.	1.7	19
16	Rice malting optimization for the production of top-fermented gluten-free beer. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2726-2734.	1.7	18
17	Specialty rice malt optimization and improvement of rice malt beer aspect and aroma. <i>LWT - Food Science and Technology</i> , 2019, 99, 299-305.	2.5	34
18	Selenium Biofortification in Rice (<i>Oryza sativa</i> L.) Sprouting: Effects on Se Yield and Nutritional Traits with Focus on Phenolic Acid Profile. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 4082-4090.	2.4	79

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19	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
20	Sprouting olive (Olea europaea L.) seeds as a source of antioxidants from residual whole stones. Scientia Horticulturae, 2018, 240, 558-560.	1.7	10
21	Evaluation of <i>Saccharomyces cerevisiae</i> strains isolated from non-brewing environments in beer production. Journal of the Institute of Brewing, 2018, 124, 381-388.	0.8	20
22	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
23	Comparative study on quality attributes of gluten-free beer from malted and unmalted teff [<i>Eragrostis tef</i> (zucc.) trotter]. LWT - Food Science and Technology, 2017, 84, 746-752.	2.5	26
24	Gluten-Free Sources of Fermentable Extract: Effect of Temperature and Germination Time on Quality Attributes of Teff [<i>Eragrostis tef</i> (zucc.) Trotter] Malt and Wort. Journal of Agricultural and Food Chemistry, 2017, 65, 4777-4785.	2.4	13
25	Brewing with prolyl endopeptidase from <i>Aspergillus niger</i> : 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
26	Effect of Genotype on the Sprouting of Pomegranate (<i>Punica granatum</i> 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
27	Determination of free fatty acids in beer. Food Chemistry, 2017, 215, 341-346.	4.2	35
28	Validation of a high-performance size-exclusion chromatography method to determine and characterize β -glucans in beer wort using a triple-detector array. Food Chemistry, 2017, 214, 176-182.	4.2	13
29	Germination under Moderate Salinity Increases Phenolic Content and Antioxidant Activity in Rapeseed (<i>Brassica napus</i> var <i>oleifera</i> Del.) Sprouts. Molecules, 2017, 22, 1377.	1.7	46
30	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
31	Development of an all rice malt beer: A gluten free alternative. LWT - Food Science and Technology, 2016, 67, 67-73.	2.5	68
32	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
33	Near-infrared Spectroscopy in the Brewing Industry. Critical Reviews in Food Science and Nutrition, 2015, 55, 1771-1791.	5.4	19
34	Screening of new strains of <i>Saccharomyces ludwigii</i> and <i>Zygosaccharomyces rouxii</i> to produce low-alcohol beer. Journal of the Institute of Brewing, 2015, 121, 113-121.	0.8	105
35	Validation of an Electrochemical Detection-High-Performance Liquid Chromatography Method for Simultaneous Determination of Lignans in Flaxseed (<i>Linum usitatissimum</i> L.). Food Analytical Methods, 2014, 7, 783-789.	1.3	2
36	Palatability and Stability of Shortbread Made with Low Saturated Fat Content. Journal of Food Science, 2014, 79, C469-75.	1.5	5

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37	Determination of free fatty acids in beer wort. <i>Food Chemistry</i> , 2014, 151, 374-378.	4.2	18
38	Effects of malting on molecular weight distribution and content of water-extractable β -glucans in barley. <i>Food Research International</i> , 2014, 64, 677-682.	2.9	42
39	Novel Procedure for Lager Beer Clarification and Stabilization Using Sequential Enzymatic, Centrifugal, Regenerable PVPP and Crossflow Microfiltration Processing. <i>Food and Bioprocess Technology</i> , 2014, 7, 3156-3165.	2.6	11
40	Effects of Operating Conditions during Low-Alcohol Beer Production by Osmotic Distillation. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 3279-3286.	2.4	25
41	Production of a Saccharifying Rice Malt for Brewing Using Different Rice Varieties and Malting Parameters. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 5369-5377.	2.4	22
42	Characterization of the volatile profiles of beer using headspace solid-phase microextraction and gas chromatography-mass spectrometry. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 919-928.	1.7	63
43	Effects of Beer and Lettuce (<i>Lactuca Sativa</i>) Consumption on Antioxidant Status in Healthy Volunteers: A Small-Scale Crossover Trial. <i>Current Nutrition and Food Science</i> , 2014, 10, 163-172.	0.3	0
44	Evaluation of different validation strategies and long term effects in NIR calibration models. <i>Food Chemistry</i> , 2013, 141, 2639-2648.	4.2	15
45	Supercritical antisolvent fractionation of lignans from the ethanol extract of flaxseed. <i>Journal of Supercritical Fluids</i> , 2013, 75, 94-100.	1.6	10
46	The Influence of Glumes on Malting and Brewing of Hulled Wheats. <i>Journal of the American Society of Brewing Chemists</i> , 2013, 71, 41-48.	0.8	12
47	Influence of barley variety and malting process on lipid content of malt. <i>Food Chemistry</i> , 2012, 135, 1112-1117.	4.2	38
48	Internal and External Validation Strategies for the Evaluation of Long-Term Effects in NIR Calibration Models. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 1541-1547.	2.4	20
49	Quality Control of Malt: Turbidity Problems of Standard Worts Given by the Presence of Microbial Cells. <i>Journal of the Institute of Brewing</i> , 2011, 117, 212-216.	0.8	12
50	Influence of barley variety, timing of nitrogen fertilisation and sunn pest infestation on malting and brewing. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 820-830.	1.7	16
51	Secoisolariciresinol diglucoside determination in flaxseed (<i>Linum usitatissimum</i> L.) oil and application to a shelf life study. <i>Food Chemistry</i> , 2011, 126, 1553-1558.	4.2	17
52	Near-Infrared Spectroscopy for Proficient Quality Evaluation of the Malt and Maize Used for Beer Production. <i>Journal of the Institute of Brewing</i> , 2010, 116, 134-139.	0.8	8
53	Minerals in Beer. , 2009, , 359-365.		14
54	Near-Infrared Reflectance Models for the Rapid Prediction of Quality of Brewing Raw Materials. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 326-333.	2.4	13

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55	Production of Alcohol-Free Beer. , 2009, , 61-75.		32
56	ORGANIC ACIDS PROFILE IN TOMATO JUICE BY HPLC WITH UV DETECTION. Journal of Food Quality, 2007, 30, 43-56.	1.4	13
57	ORGANIC ACIDS PROFILE IN TOMATO JUICE BY HPLC WITH UV DETECTION. Journal of Food Quality, 2007, 30, 253-266.	1.4	27
58	Effect of mashing procedures on brewing. European Food Research and Technology, 2005, 221, 175-179.	1.6	28
59	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
60	Fat-soluble vitamin extraction by analytical supercritical carbon dioxide. JAOCS, Journal of the American Oil Chemists' Society, 2003, 80, 629-633.	0.8	8
61	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
62	Determination of Cu(II) in Beer by Derivative Potentiometric Stripping Analysis. Journal of the Institute of Brewing, 2003, 109, 332-336.	0.8	23
63	The Use of Rice in Brewing. , 0, , .		17