## Domenico Azzollini

List of Publications by Year in descending order

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1170033 1526636 10 863 9 10 citations h-index g-index papers 10 10 10 793 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Mechanical and Enzyme Assisted Fractionation Process for a Sustainable Production of Black Soldier Fly (Hermetia illucens) Ingredients. Frontiers in Sustainable Food Systems, 2020, 4, .	1.8	6
2	Novel foods in the European Union: Scientific requirements and challenges of the risk assessment process by the European Food Safety Authority. Food Research International, 2020, 137, 109515.	2.9	55
3	Toward the design of insect-based meat analogue: The role of calcium and temperature in coagulation behavior of Alphitobius diaperinus proteins. LWT - Food Science and Technology, 2019, 100, 75-82.	2.5	22
4	On printability, quality and nutritional properties of 3D printed cereal based snacks enriched with edible insects. Food Research International, 2018, 106, 666-676.	2.9	200
5	Application of 3D printing for customized food. A case on the development of a fruit-based snack for children. Journal of Food Engineering, 2018, 220, 65-75.	2.7	224
6	Effects of formulation and process conditions on microstructure, texture and digestibility of extruded insect-riched snacks. Innovative Food Science and Emerging Technologies, 2018, 45, 344-353.	2.7	106
7	Understanding the drying kinetic and hygroscopic behaviour of larvae of yellow mealworm (Tenebrio) Tj ETQq1 1	0.784314 2.1	4 rgBT /Ove <mark>rl</mark> c
8	Variables affecting the printability of foods: Preliminary tests on cereal-based products. Innovative Food Science and Emerging Technologies, 2016, 38, 281-291.	2.7	134
9	Protecting the environment through insect farming as a means to produce protein for use as livestock, poultry, and aquaculture feed. Journal of Insects As Food and Feed, 2015, 1, 307-309.	2.1	39
10	Effect of enzymatic and technological treatments on solubilisation of arabinoxylans from brewer's spent grain. Journal of Cereal Science, 2015, 65, 162-166.	1.8	25