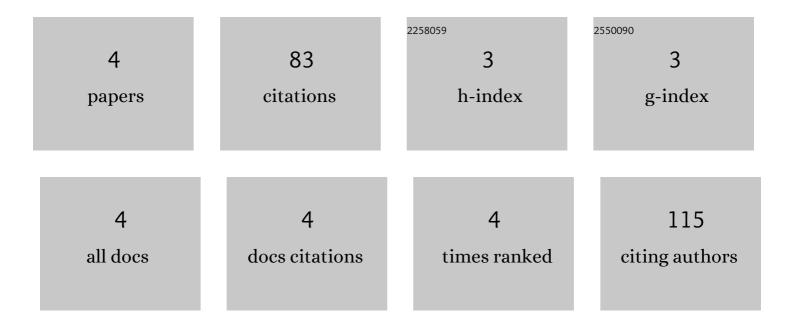
Pierangela Rovellini

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4378330/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Temperature Dependence of Oxidation Kinetics of Extra Virgin Olive Oil (EVOO) and Shelf-Life Prediction. Foods, 2020, 9, 295.	4.3	29
2	Oils rich in alpha linolenic acid: chemical composition of perilla (<i>Perilla frutescens</i>) seed oil. OCL - Oilseeds and Fats, Crops and Lipids, 2020, 27, 67.	1.4	9
3	Development of Perilla seed oil and extra virgin olive oil blends for nutritional, oxidative stability and consumer acceptance improvements. Food Chemistry, 2019, 286, 584-591.	8.2	39
4	Phenolic compounds and fatty acids content of some West Algerian olive oils. Comunicata Scientiae, 0, 11, e3247.	0.4	6