# Luca Serventi

List of Publications by Year
in descending order



| 47 | 1,134 | 394286 19 | 414303 32 |
|---|---|---|---|
| papers | citations | h-index | g-index |

| 48 | 48 | 48 | 1083 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Addition of mushroom powder to pasta enhances the antioxidant content and modulates the predictive glycaemic response of pasta. Food Chemistry, 2018, 264, 199-209. | 4.2 | 105 |
| 2 | Sustainability of dairy and soy processing: A review on wastewater recycling. Journal of Cleaner Production, 2019, 237, 117821. | 4.6 | 97 |
| 3 | Application of pulses cooking water as functional ingredients: the foaming and gelling abilities. European Food Research and Technology, 2018, 244, 97-104. | 1.6 | 83 |
| 4 | Evaluation of chickpea as alternative to soy in plant-based beverages, fresh and fermented. LWT - Food Science and Technology, 2018, 97, 570-572. | 2.5 | 83 |
| 5 | Effect of cellulase, xylanase and Î±-amylase combinations on the rheological properties of Chinese steamed bread dough enriched in wheat bran. Food Chemistry, 2017, 234, 93-102. | 4.2 | 80 |
| 6 | How the inclusion of mushroom powder can affect the physicochemical characteristics of pasta. International Journal of Food Science and Technology, 2016, 51, 2433-2439. | 1.3 | 59 |
| 7 | Products of chickpea processing as texture improvers in gluten-free bread. Food Science and Technology International, 2017, 23, 690-698. | 1.1 | 54 |
| 8 | Phytochemical content and emulsifying ability of pulses cooking water. European Food Research and Technology, 2018, 244, 1647-1655. | 1.6 | 51 |
| 9 | Nutritional and sensory challenges of gluten-free bakery products: a review. International Journal of Food Sciences and Nutrition, 2018, 69, 427-436. | 1.3 | 37 |
| 10 | Correlations between the phenolic and fibre composition of mushrooms and the glycaemic and textural characteristics of mushroom enriched extruded products. LWT - Food Science and Technology, 2020, 118, 108730. | 2.5 | 36 |
| 11 | Saponins from Soy and Chickpea: Stability during Beadmaking and in Vitro Bioaccessibility. Journal of Agricultural and Food Chemistry, 2013, 61, 6703-6710. | 2.4 | 35 |
| 12 | Effect of soy milk powder addition on staling of soy bread. Food Chemistry, 2012, 131, 1132-1139. | 4.2 | 34 |
| 13 | Cooking water of yellow soybeans as emulsifier in gluten-free crackers. European Food Research and Technology, 2018, 244, 2141-2148. | 1.6 | 34 |
| 14 | Composition of legume soaking water and emulsifying properties in gluten-free bread. Food Science and Technology International, 2018, 24, 232-241. | 1.1 | 32 |
| 15 | Incorporation of mushroom powder into bread doughâ€"effects on dough rheology and bread properties. Cereal Chemistry, 2018, 95, 418-427. | 1.1 | 30 |
| 16 | Buckwheat flour inclusion in Chinese steamed bread: potential reduction in glycemic response and effects on dough quality. European Food Research and Technology, 2017, 243, 727-734. | 1.6 | 29 |
| 17 | Okara flours from chickpea and soy are thickeners: increased dough viscosity and moisture content in glutenâ€free bread. International Journal of Food Science and Technology, 2020, 55, 805-812. | 1.3 | 24 |
| 18 | Effect of Wheat Bran on Dough Rheology and Final Quality of Chinese Steamed Bread. Cereal Chemistry, 2017, 94, 581-587. | 1.1 | 23 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Effect of chickpea protein concentrate on the loaf quality of composite soy-wheat bread. LWT - Food Science and Technology, 2018, 89, 400-402. | 2.5 | 21 |
| 20 | Flax and wattle seed powders enhance volume and softness of gluten-free bread. Food Science and Technology International, 2019, 25, 66-75. | 1.1 | 18 |
| 21 | Addition of enzymes to improve sensory quality of composite wheatâ€“cassava bread. European Food Research and Technology, 2016, 242, 1245-1252. | 1.6 | 17 |
| 22 | Upcycling Legume Water: from wastewater to food ingredients. , 2020, , . | | 16 |
| 23 | Effect of Spray-Drying and Freeze-Drying on the Composition, Physical Properties, and Sensory Quality of Pea Processing Water (Liluva). Foods, 2021, 10, 1401. | 1.9 | 16 |
| 24 | Water dynamics in microwavable par-baked soy dough evaluated during frozen storage. Food Research International, 2012, 47, 58-63. | 2.9 | 13 |
| 25 | Sensory Profile of Kombucha Brewed with New Zealand Ingredients by Focus Group and Word Clouds. Fermentation, 2021, 7, 100. | 1.4 | 13 |
| 26 | Development of Nutritionally Enhanced Tortillas. Food Biophysics, 2008, 3, 235-240. | 1.4 | 11 |
| 27 | Assessment of pear juice and puree as a fermentation matrix for water kefir. Journal of Food Processing and Preservation, 2021, 45, e15223. | 0.9 | 11 |
| 28 | Soy addition improves the texture of microwavable par-baked pocket-type flat doughs. Journal of Thermal Analysis and Calorimetry, 2011, 106, 117-121. | 2.0 | 10 |
| 29 | Effect of Vegetable Juice, Puree, and Pomace on Chemical and Technological Quality of Fresh Pasta. Foods, 2021, 10, 1931. | 1.9 | 10 |
| 30 | Impact of functional vegetable ingredients on the technical and nutritional quality of pasta. Critical Reviews in Food Science and Nutrition, 2022, 62, 6069-6080. | 5.4 | 9 |
| 31 | Advances in the preparations and applications of nanochitins. Food Hydrocolloids for Health, 2021, 1, 100036. | 1.6 | 9 |
| 32 | Effect of formulation on physicochemical properties and water status of nutritionally enhanced tortillas. Journal of the Science of Food and Agriculture, 2009, 89, 73-79. | 1.7 | 8 |
| 33 | Bioactives in Legumes. , 2020, , 139-153. | | 7 |
| 34 | Individual and combined effects of water addition with xylanases and laccase on the loaf quality of composite wheatâ€“cassava bread. European Food Research and Technology, 2016, 242, 1663-1672. | 1.6 | 6 |
| 35 | Ingredients from Climate Resilient Crops to Enhance the Nutritional Quality of Gluten-Free Bread. Foods, 2022, 11, 1628. | 1.9 | 5 |
| 36 | Sensory and textural characterization of composite wheatâ€“cassava bread as a function of lipase dose and storage time. European Food Research and Technology, 2020, 246, 23-32. | 1.6 | 3 |

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|---|---|---|---|
| 37 | Effect of Soy Addition on Microwavable Pocketâ€Type Flat Doughs. Journal of Food Science, 2011, 76, E392-8. | 1.5 | 1 |
| 38 | Cooking Water Composition. , 2020, , 73-85. | | 1 |
| 39 | Soaking Water Functional Properties. , 2020, , 41-54. | | 0 |
| 40 | Cooking Water Functional Properties. , 2020, , 87-103. | | 0 |
| 41 | Edible Packaging from Legume By-Products. , 2020, , 155-167. | | 0 |
| 42 | Cooking Water Applications. , 2020, , 105-120. | | 0 |
| 43 | Soaking Water Composition. , 2020, , 27-39. | | 0 |
| 44 | Sprouting Water Composition. , 2020, , 121-137. | | 0 |
| 45 | Introduction: Legume Processing. , 2020, , 1-12. | | 0 |
| 46 | Soaking Water Applications. , 2020, , 55-72. | | 0 |
| 47 | Physicochemical and Sensory Evaluation of Grain-Based Food. Foods, 2022, 11, 1237. | 1.9 | 0 |