

Luca Serventi

List of Publications by Year in descending order

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47
papers

1,134
citations

394286

19
h-index

414303

32
g-index

48
all docs

48
docs citations

48
times ranked

1083
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of functional vegetable ingredients on the technical and nutritional quality of pasta. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 6069-6080.	5.4	9
2	Physicochemical and Sensory Evaluation of Grain-Based Food. <i>Foods</i> , 2022, 11, 1237.	1.9	0
3	Ingredients from Climate Resilient Crops to Enhance the Nutritional Quality of Gluten-Free Bread. <i>Foods</i> , 2022, 11, 1628.	1.9	5
4	Assessment of pear juice and puree as a fermentation matrix for water kefir. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15223.	0.9	11
5	Sensory Profile of Kombucha Brewed with New Zealand Ingredients by Focus Group and Word Clouds. <i>Fermentation</i> , 2021, 7, 100.	1.4	13
6	Effect of Spray-Drying and Freeze-Drying on the Composition, Physical Properties, and Sensory Quality of Pea Processing Water (Liluva). <i>Foods</i> , 2021, 10, 1401.	1.9	16
7	Effect of Vegetable Juice, Puree, and Pomace on Chemical and Technological Quality of Fresh Pasta. <i>Foods</i> , 2021, 10, 1931.	1.9	10
8	Advances in the preparations and applications of nanochitins. <i>Food Hydrocolloids for Health</i> , 2021, 1, 100036.	1.6	9
9	Correlations between the phenolic and fibre composition of mushrooms and the glycaemic and textural characteristics of mushroom enriched extruded products. <i>LWT - Food Science and Technology</i> , 2020, 118, 108730.	2.5	36
10	Okara flours from chickpea and soy are thickeners: increased dough viscosity and moisture content in gluten-free bread. <i>International Journal of Food Science and Technology</i> , 2020, 55, 805-812.	1.3	24
11	Sensory and textural characterization of composite wheat-cassava bread as a function of lipase dose and storage time. <i>European Food Research and Technology</i> , 2020, 246, 23-32.	1.6	3
12	Upcycling Legume Water: from wastewater to food ingredients. , 2020, , .		16
13	Soaking Water Functional Properties. , 2020, , 41-54.		0
14	Cooking Water Functional Properties. , 2020, , 87-103.		0
15	Edible Packaging from Legume By-Products. , 2020, , 155-167.		0
16	Cooking Water Composition. , 2020, , 73-85.		1
17	Cooking Water Applications. , 2020, , 105-120.		0
18	Soaking Water Composition. , 2020, , 27-39.		0

#	ARTICLE	IF	CITATIONS
19	Sprouting Water Composition. , 2020, , 121-137.		0
20	Introduction: Legume Processing. , 2020, , 1-12.		0
21	Bioactives in Legumes. , 2020, , 139-153.		7
22	Soaking Water Applications. , 2020, , 55-72.		0
23	Sustainability of dairy and soy processing: A review on wastewater recycling. Journal of Cleaner Production, 2019, 237, 117821.	4.6	97
24	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
25	Incorporation of mushroom powder into bread doughâ€™ effects on dough rheology and bread properties. Cereal Chemistry, 2018, 95, 418-427.	1.1	30
26	Phytochemical content and emulsifying ability of pulses cooking water. European Food Research and Technology, 2018, 244, 1647-1655.	1.6	51
27	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
28	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
29	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
30	Composition of legume soaking water and emulsifying properties in gluten-free bread. Food Science and Technology International, 2018, 24, 232-241.	1.1	32
31	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
32	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
33	Cooking water of yellow soybeans as emulsifier in gluten-free crackers. European Food Research and Technology, 2018, 244, 2141-2148.	1.6	34
34	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
35	Effect of Wheat Bran on Dough Rheology and Final Quality of Chinese Steamed Bread. Cereal Chemistry, 2017, 94, 581-587.	1.1	23
36	Products of chickpea processing as texture improvers in gluten-free bread. Food Science and Technology International, 2017, 23, 690-698.	1.1	54

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37	Buckwheat flour inclusion in Chinese steamed bread: potential reduction in glycemic response and effects on dough quality. <i>European Food Research and Technology</i> , 2017, 243, 727-734.	1.6	29
38	Individual and combined effects of water addition with xylanases and laccase on the loaf quality of composite wheat-cassava bread. <i>European Food Research and Technology</i> , 2016, 242, 1663-1672.	1.6	6
39	How the inclusion of mushroom powder can affect the physicochemical characteristics of pasta. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2433-2439.	1.3	59
40	Addition of enzymes to improve sensory quality of composite wheat-cassava bread. <i>European Food Research and Technology</i> , 2016, 242, 1245-1252.	1.6	17
41	Saponins from Soy and Chickpea: Stability during Beadmaking and in Vitro Bioaccessibility. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 6703-6710.	2.4	35
42	Water dynamics in microwavable par-baked soy dough evaluated during frozen storage. <i>Food Research International</i> , 2012, 47, 58-63.	2.9	13
43	Effect of soy milk powder addition on staling of soy bread. <i>Food Chemistry</i> , 2012, 131, 1132-1139.	4.2	34
44	Effect of Soy Addition on Microwavable Pocket-Type Flat Doughs. <i>Journal of Food Science</i> , 2011, 76, E392-8.	1.5	1
45	Soy addition improves the texture of microwavable par-baked pocket-type flat doughs. <i>Journal of Thermal Analysis and Calorimetry</i> , 2011, 106, 117-121.	2.0	10
46	Effect of formulation on physicochemical properties and water status of nutritionally enhanced tortillas. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 73-79.	1.7	8
47	Development of Nutritionally Enhanced Tortillas. <i>Food Biophysics</i> , 2008, 3, 235-240.	1.4	11