

Francesca Scazzina

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

69 papers	2,098 citations	28 h-index	44 g-index
74 ext. papers	2,511 ext. citations	4.9 avg, IF	4.69 L-index

#	Paper	IF	Citations
69	Colonic fermentation of indigestible carbohydrates contributes to the second-meal effect. <i>American Journal of Clinical Nutrition</i> , 2006 , 83, 817-22	7	145
68	Measuring the glycemic index of foods: interlaboratory study. <i>American Journal of Clinical Nutrition</i> , 2008 , 87, 247S-257S	7	134
67	Characterization of antioxidant compounds of red and white rice and changes in total antioxidant capacity during processing. <i>Molecular Nutrition and Food Research</i> , 2007 , 51, 1006-19	5.9	127
66	Food selection based on total antioxidant capacity can modify antioxidant intake, systemic inflammation, and liver function without altering markers of oxidative stress. <i>American Journal of Clinical Nutrition</i> , 2008 , 87, 1290-7	7	118
65	Dietary glycemic index and liver steatosis. <i>American Journal of Clinical Nutrition</i> , 2006 , 84, 136-42; quiz 268-9	7	91
64	The effect of dietary fibre on reducing the glycaemic index of bread. <i>British Journal of Nutrition</i> , 2013 , 109, 1163-74	3.6	87
63	Towards a sustainable diet combining economic, environmental and nutritional objectives. <i>Appetite</i> , 2016 , 106, 48-57	4.5	75
62	Sourdough bread: Starch digestibility and postprandial glycemic response. <i>Journal of Cereal Science</i> , 2009 , 49, 419-421	3.8	74
61	Environmental impact of omnivorous, ovo-lacto-vegetarian, and vegan diet. <i>Scientific Reports</i> , 2017 , 7, 6105	4.9	65
60	Nutritive Evaluation of the Bambara Groundnut Ci12 Landrace [<i>Vigna subterranea</i> (L.) Verdc. (Fabaceae)] Produced in Cte d'Ivoire. <i>International Journal of Molecular Sciences</i> , 2015 , 16, 21428-41	6.3	63
59	Prediction of total antioxidant capacity of red wine by Fourier transform infrared spectroscopy. <i>Food Control</i> , 2010 , 21, 786-789	6.2	62
58	Mediterranean diet and nonalcoholic fatty liver disease: molecular mechanisms of protection. <i>International Journal of Food Sciences and Nutrition</i> , 2017 , 68, 18-27	3.7	55
57	Development of a headspace solid-phase microextraction gas chromatography-mass spectrometric method for the determination of short-chain fatty acids from intestinal fermentation. <i>Food Chemistry</i> , 2011 , 129, 200-205	8.5	55
56	Food selection based on high total antioxidant capacity improves endothelial function in a low cardiovascular risk population. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2012 , 22, 50-7	4.5	53
55	Processing and cooking effects on chemical, nutritional and functional properties of pasta obtained from selected emmer genotypes. <i>Journal of the Science of Food and Agriculture</i> , 2008 , 88, 2435-2444	4.3	49
54	Sourdough fermentation and chestnut flour in gluten-free bread: A shelf-life evaluation. <i>Food Chemistry</i> , 2017 , 224, 144-152	8.5	45
53	Dietary glycemic index and glycemic load and risk of colorectal cancer: results from the EPIC-Italy study. <i>International Journal of Cancer</i> , 2015 , 136, 2923-31	7.5	43

52	Bioavailability of catechins from ready-to-drink tea. <i>Nutrition</i> , 2010 , 26, 528-33	4.8	42
51	Glycemic index and glycemic load of commercial Italian foods. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2016 , 26, 419-29	4.5	41
50	Dietary habits of adolescents living in North America, Europe or Oceania: A review on fruit, vegetable and legume consumption, sodium intake, and adherence to the Mediterranean Diet. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2019 , 29, 544-560	4.5	40
49	Effects of barley β -glucan-enriched flour fractions on the glycaemic index of bread. <i>International Journal of Food Sciences and Nutrition</i> , 2012 , 63, 23-9	3.7	36
48	Intake of the plant lignans matairesinol, secoisolariciresinol, pinoresinol, and lariciresinol in relation to vascular inflammation and endothelial dysfunction in middle age-elderly men and post-menopausal women living in Northern Italy. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2010 , 20, 64-71	4.5	34
47	Chestnut flour addition in commercial gluten-free bread: A shelf-life study. <i>LWT - Food Science and Technology</i> , 2016 , 70, 88-95	5.4	33
46	In vitro bioaccessibility of phenolics and vitamins from durum wheat aleurone fractions. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 1543-9	5.7	33
45	Colonic metabolism of polyphenols from coffee, green tea, and hazelnut skins. <i>Journal of Clinical Gastroenterology</i> , 2012 , 46 Suppl, S95-9	3	33
44	High glycemic diet and breast cancer occurrence in the Italian EPIC cohort. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2013 , 23, 628-34	4.5	31
43	Bioavailability and metabolism of phenolic compounds from wholegrain wheat and aleurone-rich wheat bread. <i>Molecular Nutrition and Food Research</i> , 2016 , 60, 2343-2354	5.9	30
42	Dietary intake of (poly)phenols in children and adults: cross-sectional analysis of UK National Diet and Nutrition Survey Rolling Programme (2008-2014). <i>European Journal of Nutrition</i> , 2019 , 58, 3183-3198	5.2	28
41	Nutritional profile and cooking quality of a new functional pasta naturally enriched in phenolic acids, added with β -glucan and <i>Bacillus coagulans</i> GBI-30, 6086. <i>Journal of Cereal Science</i> , 2015 , 65, 260-266	3.8	27
40	Glycaemic index of some commercial gluten-free foods. <i>European Journal of Nutrition</i> , 2015 , 54, 1021-6	5.2	24
39	Effects of different maturity stages on antioxidant content of Ivorian Gnagnan (<i>Solanum indicum</i> L.) berries. <i>Molecules</i> , 2010 , 15, 7125-38	4.8	24
38	In Vitro Bioaccessibility of Phenolic Acids from a Commercial Aleurone-Enriched Bread Compared to a Whole Grain Bread. <i>Nutrients</i> , 2016 , 8,	6.7	21
37	How to improve food choices through vending machines: The importance of healthy food availability and consumers' awareness. <i>Food Quality and Preference</i> , 2017 , 62, 262-269	5.8	20
36	Weight Status Is Related with Gender and Sleep Duration but Not with Dietary Habits and Physical Activity in Primary School Italian Children. <i>Nutrients</i> , 2017 , 9,	6.7	20
35	Ability of a high-total antioxidant capacity diet to increase stool weight and bowel antioxidant status in human subjects. <i>British Journal of Nutrition</i> , 2010 , 104, 1500-7	3.6	19

34	The effect of breakfasts varying in glycemic index and glycemic load on dietary induced thermogenesis and respiratory quotient. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2011 , 21, 121-5	4.5	18
33	Evaluation of iodine content and stability in recipes prepared with biofortified potatoes. <i>International Journal of Food Sciences and Nutrition</i> , 2014 , 65, 797-802	3.7	17
32	The use of new technologies for nutritional education in primary schools: a pilot study. <i>Public Health</i> , 2016 , 140, 50-55	4	15
31	Giocampus school: a "learning through playing" approach to deliver nutritional education to children. <i>International Journal of Food Sciences and Nutrition</i> , 2016 , 67, 207-15	3.7	15
30	Bioavailability and metabolism of hydroxycinnamates in rats fed with durum wheat aleurone fractions. <i>Food and Function</i> , 2014 , 5, 1738-46	6.1	15
29	Weight Status, Adherence to the Mediterranean Diet, Physical Activity Level, and Sleep Behavior of Italian Junior High School Adolescents. <i>Nutrients</i> , 2020 , 12,	6.7	14
28	Protection of pancreatic β -cell function by dietary polyphenols. <i>Phytochemistry Reviews</i> , 2015 , 14, 933-959	7.7	13
27	Dietary glycemic index, glycemic load and metabolic profile in children with phenylketonuria. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2017 , 27, 176-182	4.5	13
26	The "5 a day" game: a nutritional intervention utilising innovative methodologies with primary school children. <i>International Journal of Food Sciences and Nutrition</i> , 2015 , 66, 713-7	3.7	11
25	Development of Nutritionally Enhanced Tortillas. <i>Food Biophysics</i> , 2008 , 3, 235-240	3.2	11
24	Physicochemical, sensory properties and starch in vitro digestion of gluten-free breads. <i>International Journal of Food Sciences and Nutrition</i> , 2015 , 66, 867-72	3.7	9
23	Understanding, promoting and predicting sustainable diets: A systematic review. <i>Trends in Food Science and Technology</i> , 2021 , 111, 191-207	15.3	9
22	Intervention study with a high or low antioxidant capacity diet: effects on circulating beta-carotene. <i>European Journal of Clinical Nutrition</i> , 2009 , 63, 1220-5	5.2	7
21	Comprehensive dietary evaluation of Italian primary school children: food consumption and intake of energy, nutrients and phenolic compounds. <i>International Journal of Food Sciences and Nutrition</i> , 2021 , 72, 70-81	3.7	7
20	The importance of glycemic index on post-prandial glycaemia in the context of mixed meals: A randomized controlled trial on pasta and rice. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2021 , 31, 615-625	4.5	4
19	Nature and Cognitive Perception of 4 Different Breakfast Meals Influence Satiety-Related Sensations and Postprandial Metabolic Responses but Have Little Effect on Food Choices and Intake Later in the Day in a Randomized Crossover Trial in Healthy Men. <i>Journal of Nutrition</i> , 2018 , 148, 1536-1546	4.1	4
18	Wheat aleurone fractions and plasma n-3 fatty acids in rats. <i>International Journal of Food Sciences and Nutrition</i> , 2015 , 66, 391-4	3.7	3
17	Body weight of individuals with obesity decreases after a 6-month high pasta or low pasta Mediterranean diet weight-loss intervention. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2020 , 30, 984-995	4.5	3

16	Glycemic Index Values of Pasta Products: An Overview. <i>Foods</i> , 2021 , 10,	4.9	3
15	Adherence to the Mediterranean Diet and Environmental Impact of the Diet on Primary School Children Living in Parma (Italy). <i>International Journal of Environmental Research and Public Health</i> , 2020 , 17,	4.6	3
14	Validation of a nutrition knowledge questionnaire in Italian students attending the University of Parma. <i>Public Health Nutrition</i> , 2020 , 23, 1527-1531	3.3	3
13	Effect of coffee and cocoa-based confectionery containing coffee on markers of cardiometabolic health: results from the pocket-4-life project. <i>European Journal of Nutrition</i> , 2021 , 60, 1453-1463	5.2	3
12	Adherence to the Mediterranean Diet in Association with Self-Perception of Diet Sustainability, Anthropometric and Sociodemographic Factors: A Cross-Sectional Study in Italian Adults. <i>Nutrients</i> , 2021 , 13,	6.7	3
11	A hand-made supplementary food for malnourished children. <i>Acta Biomedica</i> , 2014 , 85, 236-42	3.2	3
10	Routes to sustainability in public food procurement: An investigation of different models in primary school catering. <i>Journal of Cleaner Production</i> , 2022 , 338, 130604	10.3	2
9	Postprandial blood glucose and insulin responses to breads formulated with different wheat evolutionary populations (<i>Triticum aestivum</i> L.): A randomized controlled trial on healthy subjects.. <i>Nutrition</i> , 2021 , 94, 111533	4.8	2
8	Traditional and Non-Conventional Pasta-Making Processes: Effect on In Vitro Starch Digestibility. <i>Foods</i> , 2021 , 10,	4.9	2
7	Food perception at lunchtime does not depend on the nutritional and perceived characteristics of breakfast. <i>International Journal of Food Sciences and Nutrition</i> , 2018 , 69, 628-639	3.7	2
6	Food quality, effects on health and sustainability today: a model case report. <i>International Journal of Food Sciences and Nutrition</i> , 2017 , 68, 117-120	3.7	1
5	Maternal postpartum depression in relation to child undernutrition in low- and middle-income countries: a systematic review and meta-analysis. <i>European Journal of Pediatrics</i> , 2021 , 1	4.1	1
4	The Ecell burden index of food: A proposal. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2016 , 26, 872-8	4.5	1
3	A nutritional evaluation of various typical Italian breakfast products: a comparison of macronutrient composition and glycaemic index values. <i>International Journal of Food Sciences and Nutrition</i> , 2018 , 69, 676-681	3.7	1
2	Effect of Coffee and Cocoa-Based Confectionery Containing Coffee on Markers of DNA Damage and Lipid Peroxidation Products: Results from a Human Intervention Study. <i>Nutrients</i> , 2021 , 13,	6.7	1
1	The Pappa di Parma Integrated approach against moderate acute malnutrition. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 66, 102534	6.8	0