

Francesca Scazzina

List of Publications by Year in Descending Order

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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.

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|-------------------|-------------------------|----------------|-----------------|
| 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 | 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 |
| 68 | 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 |
| 67 | 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 |
| 66 | Glycemic Index Values of Pasta Products: An Overview. <i>Foods</i> , 2021 , 10, | 4.9 | 3 |
| 65 | Traditional and Non-Conventional Pasta-Making Processes: Effect on In Vitro Starch Digestibility. <i>Foods</i> , 2021 , 10, | 4.9 | 2 |
| 64 | Understanding, promoting and predicting sustainable diets: A systematic review. <i>Trends in Food Science and Technology</i> , 2021 , 111, 191-207 | 15.3 | 9 |
| 63 | 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 |
| 62 | 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 |
| 61 | 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 |
| 60 | 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 |
| 59 | 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 |
| 58 | 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 |
| 57 | 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 |
| 56 | The Pappa di Parma Integrated approach against moderate acute malnutrition. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 66, 102534 | 6.8 | 0 |
| 55 | 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 |
| 54 | 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 |
| 53 | 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 |

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| 52 | 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 |
| 51 | 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 |
| 50 | 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 |
| 49 | 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 |
| 48 | 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 |
| 47 | Sourdough fermentation and chestnut flour in gluten-free bread: A shelf-life evaluation. <i>Food Chemistry</i> , 2017 , 224, 144-152 | 8.5 | 45 |
| 46 | Environmental impact of omnivorous, ovo-lacto-vegetarian, and vegan diet. <i>Scientific Reports</i> , 2017 , 7, 6105 | 4.9 | 65 |
| 45 | 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 |
| 44 | 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 |
| 43 | 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 |
| 42 | 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 |
| 41 | The use of new technologies for nutritional education in primary schools: a pilot study. <i>Public Health</i> , 2016 , 140, 50-55 | 4 | 15 |
| 40 | 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 |
| 39 | Towards a sustainable diet combining economic, environmental and nutritional objectives. <i>Appetite</i> , 2016 , 106, 48-57 | 4.5 | 75 |
| 38 | Glycemic index and glycemic load of commercial Italian foods. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2016 , 26, 419-29 | 4.5 | 41 |
| 37 | 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 |
| 36 | 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 |
| 35 | 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 |

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| 34 | The Ekl burden index of food: A proposal. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2016 , 26, 872-8 | 4.5 | 1 |
| 33 | Nutritional profile and cooking quality of a new functional pasta naturally enriched in phenolic acids, added with Eglucan and Bacillus coagulans GBI-30, 6086. <i>Journal of Cereal Science</i> , 2015 , 65, 260-266 | 3.8 | 27 |
| 32 | 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 |
| 31 | 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 |
| 30 | Protection of pancreatic Ekl function by dietary polyphenols. <i>Phytochemistry Reviews</i> , 2015 , 14, 933-959 | 3.7 | 13 |
| 29 | 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 |
| 28 | 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 |
| 27 | Glycaemic index of some commercial gluten-free foods. <i>European Journal of Nutrition</i> , 2015 , 54, 1021-6 | 5.2 | 24 |
| 26 | Nutritive Evaluation of the Bambara Groundnut Ci12 Landrace [Vigna subterranea (L.) Verdc. (Fabaceae)] Produced in Cte d'Ivoire. <i>International Journal of Molecular Sciences</i> , 2015 , 16, 21428-41 | 6.3 | 63 |
| 25 | 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 |
| 24 | 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 |
| 23 | 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 |
| 22 | A hand-made supplementary food for malnourished children. <i>Acta Biomedica</i> , 2014 , 85, 236-42 | 3.2 | 3 |
| 21 | 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 |
| 20 | 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 |
| 19 | Effects of barley Eglucan-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 |
| 18 | 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 |
| 17 | Colonic metabolism of polyphenols from coffee, green tea, and hazelnut skins. <i>Journal of Clinical Gastroenterology</i> , 2012 , 46 Suppl, S95-9 | 3 | 33 |

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| 16 | 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 |
| 15 | 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 |
| 14 | 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 |
| 13 | Prediction of total antioxidant capacity of red wine by Fourier transform infrared spectroscopy. <i>Food Control</i> , 2010 , 21, 786-789 | 6.2 | 62 |
| 12 | 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 |
| 11 | 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 |
| 10 | Bioavailability of catechins from ready-to-drink tea. <i>Nutrition</i> , 2010 , 26, 528-33 | 4.8 | 42 |
| 9 | Sourdough bread: Starch digestibility and postprandial glycemic response. <i>Journal of Cereal Science</i> , 2009 , 49, 419-421 | 3.8 | 74 |
| 8 | 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 |
| 7 | Measuring the glycemic index of foods: interlaboratory study. <i>American Journal of Clinical Nutrition</i> , 2008 , 87, 247S-257S | 7 | 134 |
| 6 | 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 |
| 5 | Development of Nutritionally Enhanced Tortillas. <i>Food Biophysics</i> , 2008 , 3, 235-240 | 3.2 | 11 |
| 4 | 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 |
| 3 | 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 |
| 2 | Dietary glycemic index and liver steatosis. <i>American Journal of Clinical Nutrition</i> , 2006 , 84, 136-42; quiz 268-9 | 7 | 91 |
| 1 | Colonic fermentation of indigestible carbohydrates contributes to the second-meal effect. <i>American Journal of Clinical Nutrition</i> , 2006 , 83, 817-22 | 7 | 145 |