

Santina Romani

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.

77
papers

3,393
citations

29
h-index

57
g-index

77
ext. papers

3,909
ext. citations

5.4
avg, IF

5.37
L-index

#	Paper	IF	Citations
77	Characterization and evaluation of the influence of an alginate, cocoa and a bilayer alginate-cocoa coating on the quality of fresh-cut oranges during storage.. <i>Journal of the Science of Food and Agriculture</i> , 2022 ,	4.3	1
76	Application of PEF- and OD-assisted drying for kiwifruit waste valorisation. <i>Innovative Food Science and Emerging Technologies</i> , 2022 , 77, 102952	6.8	3
75	The use of kidney bean flour with intact cell walls reduces the formation of acrylamide in biscuits. <i>Food Control</i> , 2022 , 109054	6.2	1
74	Evaluation of physico-chemical changes and FT-NIR spectra in fresh egg pasta packed in modified atmosphere during storage at different temperatures. <i>Food Packaging and Shelf Life</i> , 2021 , 28, 100648	8.2	0
73	Acrylamide formation and antioxidant activity in coffee during roasting - A systematic study. <i>Food Chemistry</i> , 2021 , 343, 128514	8.5	17
72	Effects of novel modified atmosphere packaging on lipid quality and stability of sardine (<i>Sardina pilchardus</i>) fillets. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 945-953	3.8	1
71	Influence of Two Different Coating Application Methods on the Maintenance of the Nutritional Quality of Fresh-Cut Melon during Storage. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 8510	2.6	2
70	The Influence of Different Pre-Treatments on the Quality and Nutritional Characteristics in Dried Undersized Yellow Kiwifruit. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 8432	2.6	4
69	Antioxidant and antimicrobial properties of organic fruits subjected to PEF-assisted osmotic dehydration. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 62, 102341	6.8	14
68	Influence of different baking powders on physico-chemical, sensory and volatile compounds in biscuits and their impact on textural modifications during soaking. <i>Journal of Food Science and Technology</i> , 2020 , 57, 3864-3873	3.3	6
67	Acrylamide in coffee: formation and possible mitigation strategies - a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 3807-3821	11.5	27
66	Important factors to consider for acrylamide mitigation in potato crisps using pulsed electric fields. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 55, 18-26	6.8	33
65	Influence of Pulsed Electric Field and Ohmic Heating Pretreatments on Enzyme and Antioxidant Activity of Fruit and Vegetable Juices. <i>Foods</i> , 2019 , 8,	4.9	22
64	Glass transition of green and roasted coffee investigated by calorimetric and dielectric techniques. <i>Food Chemistry</i> , 2019 , 301, 125187	8.5	6
63	Chemical and physicochemical properties of semi-dried organic strawberries enriched with bilberry juice-based solution. <i>LWT - Food Science and Technology</i> , 2019 , 114, 108377	5.4	10
62	Essential rosemary oil enrichment of minimally processed potatoes by vacuum-impregnation. <i>Journal of Food Science and Technology</i> , 2019 , 56, 4404-4416	3.3	4
61	Chemical and physical changes during storage of differently packed biscuits formulated with sunflower oil. <i>Journal of Food Science and Technology</i> , 2019 , 56, 4714-4721	3.3	4

60	The impact of gas mixtures of Argon and Nitrous oxide (NO) on quality parameters of sardine (<i>Sardina pilchardus</i>) fillets during refrigerated storage. <i>Food Research International</i> , 2019 , 115, 268-275	7	11
59	Influence of two different cocoa-based coatings on quality characteristics of fresh-cut fruits during storage. <i>LWT - Food Science and Technology</i> , 2019 , 101, 152-160	5.4	6
58	Browning response of fresh-cut apples of different cultivars to cold gas plasma treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 53, 56-62	6.8	34
57	Effect of pulsed electric field coupled with vacuum infusion on quality parameters of frozen/thawed strawberries. <i>Journal of Food Engineering</i> , 2018 , 233, 57-64	6	22
56	Effects of chitosan based coatings enriched with procyanidin by-product on quality of fresh blueberries during storage. <i>Food Chemistry</i> , 2018 , 251, 18-24	8.5	83
55	Determination of free and bound phenolic compounds and their antioxidant activity in buckwheat bread loaf, crust and crumb. <i>LWT - Food Science and Technology</i> , 2018 , 87, 217-224	5.4	20
54	Characterization of Active Edible Films based on Citral Essential Oil, Alginate and Pectin. <i>Materials</i> , 2018 , 11,	3.5	46
53	Influence of ultrasound-assisted osmotic dehydration on the main quality parameters of kiwifruit. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 41, 71-78	6.8	48
52	Effect of pulsed electric field (PEF) pre-treatment coupled with osmotic dehydration on physico-chemical characteristics of organic strawberries. <i>Journal of Food Engineering</i> , 2017 , 213, 2-9	6	48
51	Osmotic dehydration of organic kiwifruit pre-treated by pulsed electric fields: Internal transport and transformations analyzed by NMR. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 41, 259-266	6.8	13
50	The influence of carrier material on some physical and structural properties of carrot juice microcapsules. <i>Food Chemistry</i> , 2017 , 236, 134-141	8.5	29
49	Effects of different roasting conditions on physical-chemical properties of Polish hazelnuts (<i>Corylus avellana</i> L. var. KataloŹki). <i>LWT - Food Science and Technology</i> , 2017 , 77, 440-448	5.4	32
48	Study on the quality and stability of minimally processed apples impregnated with green tea polyphenols during storage. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 39, 148-155	6.8	17
47	Computer vision system (CVS): a powerful non-destructive technique for the assessment of red mullet (<i>Mullus barbatus</i>) freshness. <i>European Food Research and Technology</i> , 2017 , 243, 2225-2233	3.4	11
46	Design of Sonotrode Ultrasound-Assisted Extraction of Phenolic Compounds from <i>Psidium guajava</i> L. Leaves. <i>Food Analytical Methods</i> , 2017 , 10, 2781-2791	3.4	15
45	Influence of the addition of soy product and wheat fiber on rheological, textural, and other quality characteristics of pizza. <i>Journal of Texture Studies</i> , 2017 , 49, 415	3.6	7
44	Microstructural and rheological characteristics of dark, milk and white chocolate: A comparative study. <i>Journal of Food Engineering</i> , 2016 , 169, 165-171	6	54
43	Effect of freezing on microstructure and degree of syneresis in differently formulated fruit fillings. <i>Food Chemistry</i> , 2016 , 195, 71-8	8.5	11

42	Optimization of Vacuum Impregnation with Calcium Lactate of Minimally Processed Melon and Shelf-Life Study in Real Storage Conditions. <i>Journal of Food Science</i> , 2016 , 81, E2734-E2742	3.4	14
41	A novel fluorescence microscopy approach to estimate quality loss of stored fruit fillings as a result of browning. <i>Food Chemistry</i> , 2016 , 194, 175-83	8.5	10
40	Cold plasma treatment for fresh-cut melon stabilization. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 33, 225-233	6.8	115
39	Moisture adsorption behaviour of biscuit during storage investigated by using a new Dynamic Dewpoint method. <i>Food Chemistry</i> , 2016 , 195, 97-103	8.5	22
38	Bakery Products and Electronic Nose 2016 , 39-47		3
37	Effect of different new packaging materials on biscuit quality during accelerated storage. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 1736-46	4.3	16
36	Effect of manufacturing process on the microstructural and rheological properties of milk chocolate. <i>Journal of Food Engineering</i> , 2015 , 145, 45-50	6	37
35	Different analytical approaches for the study of water features in green and roasted coffee beans. <i>Journal of Food Engineering</i> , 2015 , 146, 28-35	6	24
34	Evaluation of the Effects of Different Fermentation Methods on Dough Characteristics. <i>Journal of Texture Studies</i> , 2015 , 46, 262-271	3.6	12
33	Effect of Microwave Heating on Phytosterol Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 5539-47	5.7	16
32	Microstructural and Rheological Properties of White Chocolate During Processing. <i>Food and Bioprocess Technology</i> , 2015 , 8, 770-776	5.1	12
31	The influence of different processing stages on particle size, microstructure, and appearance of dark chocolate. <i>Journal of Food Science</i> , 2014 , 79, E1359-65	3.4	15
30	Induction of Vesicle Formation by Exposing Apple Tissue to Vacuum Impregnation. <i>Food and Bioprocess Technology</i> , 2013 , 6, 1099-1104	5.1	21
29	Rheological Characteristics of Nut Creams Realized with Different Types and Amounts of Fats. <i>Journal of Food Quality</i> , 2013 , 36, 342-350	2.7	19
28	Rheological, textural and calorimetric modifications of dark chocolate during process. <i>Journal of Food Engineering</i> , 2013 , 119, 173-179	6	74
27	A New Patented System to Filter Cloudy Extra Virgin Olive Oil. <i>Current Nutrition and Food Science</i> , 2013 , 9, 43-51	0.7	7
26	Evaluation of coffee roasting degree by using electronic nose and artificial neural network for off-line quality control. <i>Journal of Food Science</i> , 2012 , 77, C960-5	3.4	31
25	Gas permeability and thermal behavior of polypropylene films used for packaging minimally processed fresh-cut potatoes: a case study. <i>Journal of Food Science</i> , 2012 , 77, E264-72	3.4	26

24	Poly(lactic acid)-modified films for food packaging application: Physical, mechanical, and barrier behavior. <i>Journal of Applied Polymer Science</i> , 2012 , 125, E390-E401	2.9	87
23	Evaluation of antioxidant, rheological and sensorial properties of wheat flour dough and bread containing ginger powder. <i>LWT - Food Science and Technology</i> , 2011 , 44, 700-705	5.4	70
22	Effect of steam cooking on the residual enzymatic activity of potatoes cv. Agria. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 2140-5	4.3	2
21	Numerical modeling of heat and mass transfer during coffee roasting process. <i>Journal of Food Engineering</i> , 2011 , 105, 264-269	6	38
20	Modified atmosphere packaging of hen table eggs: effects on functional properties of albumen. <i>Poultry Science</i> , 2011 , 90, 1791-8	3.9	8
19	Physicochemical and sensory properties of fresh potato-based pasta (gnocchi). <i>Journal of Food Science</i> , 2010 , 75, S542-7	3.4	8
18	Effect of 1-MCP treatment and N ₂ O MAP on physiological and quality changes of fresh-cut pineapple. <i>Postharvest Biology and Technology</i> , 2009 , 51, 371-377	6.2	44
17	Influence of frying conditions on acrylamide content and other quality characteristics of French fries. <i>Journal of Food Composition and Analysis</i> , 2009 , 22, 582-588	4.1	33
16	Image characterization of potato chip appearance during frying. <i>Journal of Food Engineering</i> , 2009 , 93, 487-494	6	20
15	MAP storage of shell hen eggs, Part 1: Effect on physico-chemical characteristics of the fresh product. <i>LWT - Food Science and Technology</i> , 2009 , 42, 758-762	5.4	15
14	Biodegradable polymers for food packaging: a review. <i>Trends in Food Science and Technology</i> , 2008 , 19, 634-643	15.3	1233
13	Effect of frying time on acrylamide content and quality aspects of French fries. <i>European Food Research and Technology</i> , 2008 , 226, 555-560	3.4	33
12	Near infrared spectroscopy: an analytical tool to predict coffee roasting degree. <i>Analytica Chimica Acta</i> , 2008 , 625, 95-102	6.6	71
11	Effects of the application of anti-browning substances on the metabolic activity and sugar composition of fresh-cut potatoes. <i>Postharvest Biology and Technology</i> , 2007 , 43, 151-157	6.2	55
10	Characteristics of bread making doughs: influence of sourdough fermentation on the fundamental rheological properties. <i>European Food Research and Technology</i> , 2006 , 222, 54-57	3.4	22
9	Use of a simple mathematical model to evaluate dipping and MAP effects on aerobic respiration of minimally processed apples. <i>Journal of Food Engineering</i> , 2006 , 76, 334-340	6	30
8	Changes in nutritional properties of minimally processed apples during storage. <i>Postharvest Biology and Technology</i> , 2006 , 39, 265-271	6.2	112
7	Effect of MAP with argon and nitrous oxide on quality maintenance of minimally processed kiwifruit. <i>Postharvest Biology and Technology</i> , 2005 , 35, 319-328	6.2	79

6	Evaluation of physico-chemical parameters of minimally processed apples packed in non-conventional modified atmosphere. <i>Food Research International</i> , 2004 , 37, 329-335	7	76
5	Influence of roasting levels on ochratoxin a content in coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 5168-71	5-7	53
4	Physical, Chemical, Textural and Sensorial Changes of Portioned Parmigiano Reggiano Cheese Packed under Different Conditions. <i>Food Science and Technology International</i> , 2002 , 8, 203-211	2.6	22
3	Autoxidation of packed almonds as affected by maillard reaction volatile compounds derived from roasting. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 4635-40	5-7	35
2	Screening on the occurrence of ochratoxin A in green coffee beans of different origins and types. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 3616-9	5-7	111
1	Mitigation Strategies to Reduce Acrylamide in Cookies: Effect of Formulation. <i>Food Reviews International</i> , 1-40	5-5	