Mara Lucisano

List of Publications by Year
in descending order

39 papers	1,483 citations	331538 21 h-index	315616 38 g-index
41 all docs	41 docs citations	41 times ranked	1458 citing authors

#	Article	IF	Citations
1	The role of corn starch, amaranth flour, pea isolate, and Psyllium flour on the rheological properties and the ultrastructure of gluten-free doughs. Food Research International, 2009, 42, 963-975.	2.9	179
2	The role of buckwheat and HPMC on the breadmaking properties of some commercial gluten-free bread mixtures. Food Hydrocolloids, 2013, 30, 393-400.	5.6	133
3	Influence of Psyllium, sugar beet fibre and water on gluten-free dough properties and bread quality. Carbohydrate Polymers, 2013, 98, 1657-1666.	5.1	118
4	Classification of bread wheat flours in different quality categories by a wavelet-based feature selection/classification algorithm on NIR spectra. Analytica Chimica Acta, 2005, 544, 100-107.	2.6	90
5	Gel Characteristics?Waterbinding Properties of Blood Plasma Gels and Methodological Aspects on the Waterbinding of Gel Systems. Journal of Food Science, 1982, 47, 1955-1959.	1.5	82
6	Characterisation of gluten-free pasta through conventional and innovative methods: Evaluation of the uncooked products. Journal of Cereal Science, 2011, 53, 319-327.	1.8	81
7	Characterisation of gluten-free pasta through conventional and innovative methods: Evaluation of the cooking behaviour. Journal of Cereal Science, 2012, 56, 667-675.	1.8	71
8	Influence of the Heating Rate on the Pasting Properties of Various Flours. Starch/Staerke, 2005, 57, 564-572.	1.1	48
9	Classification of Cereal Flours by Chemometric Analysis of MIR Spectra. Journal of Agricultural and Food Chemistry, 2004, 52, 1062-1067.	2.4	45
10	Physical and structural changes induced by high pressure on corn starch, rice flour and waxy rice flour. Food Research International, 2016, 85, 95-103.	2.9	44
11	Influence of die material on pasta characteristics. Food Research International, 2008, 41, 646-652.	2.9	41
12	Development of a baking procedure for the production of oat-supplemented wheat bread. International Journal of Food Science and Technology, 2006, 41, 151-157.	1.3	37
13	Reproducibility of the Italian ISQ method for quality classification of bread wheats: An evaluation by expert assessors. Journal of the Science of Food and Agriculture, 2007, 87, 839-846.	1.7	37
14	A study on the quality of einkorn (Triticum monococcum L. ssp. monococcum) pasta. Journal of Cereal Science, 2018, 82, 57-64.	1.8	37
15	Effect of high pressure processing on the baking aptitude of corn starch and rice flour. LWT - Food Science and Technology, 2016, 73, 20-27.	2.5	35
16	Quality characteristics of dried pasta enriched with buckwheat flour. International Journal of Food Science and Technology, 2011, 46, 2393-2400.	1.3	34
17	Influence of formulation and processing variables on ball mill refining of milk chocolate. European Food Research and Technology, 2006, 223, 797-802.	1.6	31
18	The debranning of common wheat (Triticum aestivum L.) with innovative abrasive rolls. Journal of Food Engineering, 2009, 94, 75-82.	2.7	31

#	Article	IF	Citations
19	Effect of physicochemical and empirical rheological wheat flour properties on quality parameters of bread made from pre-fermented frozen dough. Journal of Cereal Science, 2017, 77, 58-65.	1.8	30
20	Physicochemical and rheological properties of rice-based gluten-free blends containing differently treated chickpea flours. LWT - Food Science and Technology, 2018, 98, 276-282.	2.5	24
21	Shelf life extension of whole-wheat breadsticks: Formulation and packaging strategies. Food Chemistry, 2017, 230, 532-539.	4.2	23
22	Gluten-Free Bread: Influence of Sourdough and Compressed Yeast on Proofing and Baking Properties. Foods, 2016, 5, 69.	1.9	21
23	Interplay between starch and proteins in waxy wheat. Journal of Cereal Science, 2017, 75, 198-204.	1.8	21
24	Influence of packaging material on bread characteristics during ageing. Packaging Technology and Science, 2006, 19, 295-302.	1.3	19
25	Performance of a series of novel N-substituted acrylamides in capillary electrophoresis of DNA fragments. Journal of Chromatography A, 1996, 756, 255-261.	1.8	18
26	Rheological behaviour of rice flour gels during formation: Influence of the amylose content and of the hydrothermal and mechanical history. Food Hydrocolloids, 2018, 84, 257-266.	5.6	18
27	Traditional Italian Products from Wheat and Other Starchy Flours. , 0, , 327-388.		17
28	Rheological properties of gels obtained from gluten-free raw materials during aÂshort term aging. LWT - Food Science and Technology, 2013, 53, 464-472.	2.5	17
29	Effects of Red Rice or Buckwheat Addition on Nutritional, Technological, and Sensory Quality of Potato-Based Pasta. Foods, 2021, 10, 91.	1.9	17
30	Rheological properties and baking performance of new waxy lines: Strengths and weaknesses. LWT - Food Science and Technology, 2018, 88, 159-164.	2.5	16
31	Rennet Coagulation of Milk Retentates. 2. The Combined Effect of Heat Treatments and Protein Concentration. Journal of Dairy Science, 1989, 72, 2457-2463.	1.4	9
32	Effects of dispersing media and heating rates on pasting profiles of wheat and gluten-free samples in relation to their solvent retention capacities and mixing properties. LWT - Food Science and Technology, 2016, 66, 201-210.	2.5	9
33	Impact of Raw, Roasted and Dehulled Chickpea Flours on Technological and Nutritional Characteristics of Gluten-Free Bread. Foods, 2022, 11, 199.	1.9	9
34	Optimisation of cake fat quantity and composition using response surface methodology. International Journal of Food Science and Technology, 2013, 48, 468-476.	1.3	8
35	Cooking behavior of frozen gluten-free potato-based pasta (gnocchi) obtained through turbo cooking technology. LWT - Food Science and Technology, 2017, 84, 464-470.	2.5	7
36	Rennet Coagulation of Milk Retentates. 1. Effect of Thermal and Mechanical Stresses Associated with Ultrafiltration. Journal of Dairy Science, 1989, 72, 2452-2456.	1.4	5

#	Article	IF	Citations
37	Methods for the characterisation of breadcrumb, an important ingredient ofÂstuffed pasta. Journal of Cereal Science, 2010, 51, 381-387.	1.8	4
38	Tocols, carotenoids, heat damage and technological quality of diced tomatoes processed in different industrial lines. LWT - Food Science and Technology, 2017, 83, 254-261.	2.5	4
39	A new micro-baking method for determination of crumb firmness properties in fresh bread and bread made from frozen dough / Entwicklung eines Mikrobackversuches zur Evaluierung der Krumeneigenschaften von frischen Broten und Broten aus vorgegarten TiefkÃ¼hlteiglingen. Bodenkultur, 2017, 68, 29-39.	0.1	3