

Mara Lucisano

List of Publications by Year in descending order

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39
papers

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331538

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1458
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#	ARTICLE	IF	CITATIONS
1	Impact of Raw, Roasted and Dehulled Chickpea Flours on Technological and Nutritional Characteristics of Gluten-Free Bread. <i>Foods</i> , 2022, 11, 199.	1.9	9
2	Effects of Red Rice or Buckwheat Addition on Nutritional, Technological, and Sensory Quality of Potato-Based Pasta. <i>Foods</i> , 2021, 10, 91.	1.9	17
3	Rheological properties and baking performance of new waxy lines: Strengths and weaknesses. <i>LWT - Food Science and Technology</i> , 2018, 88, 159-164.	2.5	16
4	A study on the quality of einkorn (<i>Triticum monococcum</i> L. ssp. <i>monococcum</i>) pasta. <i>Journal of Cereal Science</i> , 2018, 82, 57-64.	1.8	37
5	Physicochemical and rheological properties of rice-based gluten-free blends containing differently treated chickpea flours. <i>LWT - Food Science and Technology</i> , 2018, 98, 276-282.	2.5	24
6	Rheological behaviour of rice flour gels during formation: Influence of the amylose content and of the hydrothermal and mechanical history. <i>Food Hydrocolloids</i> , 2018, 84, 257-266.	5.6	18
7	Interplay between starch and proteins in waxy wheat. <i>Journal of Cereal Science</i> , 2017, 75, 198-204.	1.8	21
8	Tocols, carotenoids, heat damage and technological quality of diced tomatoes processed in different industrial lines. <i>LWT - Food Science and Technology</i> , 2017, 83, 254-261.	2.5	4
9	Shelf life extension of whole-wheat breadsticks: Formulation and packaging strategies. <i>Food Chemistry</i> , 2017, 230, 532-539.	4.2	23
10	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 Bröten und Bröten aus vorgegarten Tiefkühlteiglingen. <i>Bodenkultur</i> , 2017, 68, 29-39.	0.1	3
11	Cooking behavior of frozen gluten-free potato-based pasta (gnocchi) obtained through turbo cooking technology. <i>LWT - Food Science and Technology</i> , 2017, 84, 464-470.	2.5	7
12	Effect of physicochemical and empirical rheological wheat flour properties on quality parameters of bread made from pre-fermented frozen dough. <i>Journal of Cereal Science</i> , 2017, 77, 58-65.	1.8	30
13	Gluten-Free Bread: Influence of Sourdough and Compressed Yeast on Proofing and Baking Properties. <i>Foods</i> , 2016, 5, 69.	1.9	21
14	Effect of high pressure processing on the baking aptitude of corn starch and rice flour. <i>LWT - Food Science and Technology</i> , 2016, 73, 20-27.	2.5	35
15	Physical and structural changes induced by high pressure on corn starch, rice flour and waxy rice flour. <i>Food Research International</i> , 2016, 85, 95-103.	2.9	44
16	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. <i>LWT - Food Science and Technology</i> , 2016, 66, 201-210.	2.5	9
17	Influence of Psyllium, sugar beet fibre and water on gluten-free dough properties and bread quality. <i>Carbohydrate Polymers</i> , 2013, 98, 1657-1666.	5.1	118
18	Rheological properties of gels obtained from gluten-free raw materials during a short term aging. <i>LWT - Food Science and Technology</i> , 2013, 53, 464-472.	2.5	17

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19	Optimisation of cake fat quantity and composition using response surface methodology. <i>International Journal of Food Science and Technology</i> , 2013, 48, 468-476.	1.3	8
20	The role of buckwheat and HPMC on the breadmaking properties of some commercial gluten-free bread mixtures. <i>Food Hydrocolloids</i> , 2013, 30, 393-400.	5.6	133
21	Characterisation of gluten-free pasta through conventional and innovative methods: Evaluation of the cooking behaviour. <i>Journal of Cereal Science</i> , 2012, 56, 667-675.	1.8	71
22	Quality characteristics of dried pasta enriched with buckwheat flour. <i>International Journal of Food Science and Technology</i> , 2011, 46, 2393-2400.	1.3	34
23	Characterisation of gluten-free pasta through conventional and innovative methods: Evaluation of the uncooked products. <i>Journal of Cereal Science</i> , 2011, 53, 319-327.	1.8	81
24	Methods for the characterisation of breadcrumb, an important ingredient of stuffed pasta. <i>Journal of Cereal Science</i> , 2010, 51, 381-387.	1.8	4
25	The debranning of common wheat (<i>Triticum aestivum</i> L.) with innovative abrasive rolls. <i>Journal of Food Engineering</i> , 2009, 94, 75-82.	2.7	31
26	The role of corn starch, amaranth flour, pea isolate, and Psyllium flour on the rheological properties and the ultrastructure of gluten-free doughs. <i>Food Research International</i> , 2009, 42, 963-975.	2.9	179
27	Influence of die material on pasta characteristics. <i>Food Research International</i> , 2008, 41, 646-652.	2.9	41
28	Reproducibility of the Italian ISQ method for quality classification of bread wheats: An evaluation by expert assessors. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 839-846.	1.7	37
29	Influence of packaging material on bread characteristics during ageing. <i>Packaging Technology and Science</i> , 2006, 19, 295-302.	1.3	19
30	Development of a baking procedure for the production of oat-supplemented wheat bread. <i>International Journal of Food Science and Technology</i> , 2006, 41, 151-157.	1.3	37
31	Influence of formulation and processing variables on ball mill refining of milk chocolate. <i>European Food Research and Technology</i> , 2006, 223, 797-802.	1.6	31
32	Classification of bread wheat flours in different quality categories by a wavelet-based feature selection/classification algorithm on NIR spectra. <i>Analytica Chimica Acta</i> , 2005, 544, 100-107.	2.6	90
33	Influence of the Heating Rate on the Pasting Properties of Various Flours. <i>Starch/Staerke</i> , 2005, 57, 564-572.	1.1	48
34	Classification of Cereal Flours by Chemometric Analysis of MIR Spectra. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 1062-1067.	2.4	45
35	Performance of a series of novel N-substituted acrylamides in capillary electrophoresis of DNA fragments. <i>Journal of Chromatography A</i> , 1996, 756, 255-261.	1.8	18
36	Rennet Coagulation of Milk Retentates. 1. Effect of Thermal and Mechanical Stresses Associated with Ultrafiltration. <i>Journal of Dairy Science</i> , 1989, 72, 2452-2456.	1.4	5

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37	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
38	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
39	Traditional Italian Products from Wheat and Other Starchy Flours. , 0, , 327-388.		17