

# Costantino Fadda

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5586255/publications.pdf>

Version: 2024-02-01

26  
papers

823  
citations

471509

17  
h-index

552781

26  
g-index

26  
all docs

26  
docs citations

26  
times ranked

1083  
citing authors

| #  | ARTICLE   | IF   | CITATIONS |
|----|---|------|-----------|
| 1  | Bread Staling: Updating the View. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 473-492.   | 11.7 | 167       |
| 2  | From ancient to old and modern durum wheat varieties: interaction among cultivar traits, management, and technological quality. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2059-2067.                                    | 3.5  | 70        |
| 3  | Bee pollen as a functional ingredient in gluten-free bread: A physical-chemical, technological and sensory approach. <i>LWT - Food Science and Technology</i> , 2018, 90, 1-7.  | 5.2  | 61        |
| 4  | Novel starters for old processes: use of <i>Saccharomyces cerevisiae</i> strains isolated from artisanal sourdough for craft beer production at a brewery scale. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2015, 42, 85-92. | 3.0  | 56        |
| 5  | Impact of ancient cereals, pseudocereals and legumes on starch hydrolysis and antiradical activity of technologically viable blended breads. <i>Carbohydrate Polymers</i> , 2014, 113, 149-158.   | 10.2 | 52        |
| 6  | Improving the quality of dough obtained with old durum wheat using hydrocolloids. <i>Food Hydrocolloids</i> , 2020, 101, 105467.  | 10.7 | 40        |
| 7  | Effect of Substitution of Rice Flour with Quinoa Flour on the Chemical-Physical, Nutritional, Volatile and Sensory Parameters of Gluten-Free Ladyfinger Biscuits. <i>Foods</i> , 2020, 9, 808.  | 4.3  | 35        |
| 8  | Gluten-free dough-making of specialty breads: Significance of blended starches, flours and additives on dough behaviour. <i>Food Science and Technology International</i> , 2015, 21, 523-536.  | 2.2  | 34        |
| 9  | Changes during storage of quality parameters and in vitro antioxidant activity of extra virgin monovarietal oils obtained with two extraction technologies. <i>Food Chemistry</i> , 2012, 134, 1542-1548.                                       | 8.2  | 32        |
| 10 | Gluten-free fresh filled pasta: The effects of xanthan and guar gum on changes in quality parameters after pasteurisation and during storage. <i>LWT - Food Science and Technology</i> , 2015, 64, 678-684.                                     | 5.2  | 29        |
| 11 | CONTRIBUTION OF MELANOIDINS TO THE ANTIOXIDANT ACTIVITY OF PRUNES. <i>Journal of Food Quality</i> , 2010, 33, 155-170.  | 2.6  | 26        |
| 12 | Sprouting of Sorghum ( <i>Sorghum bicolor</i> [L.] Moench): Effect of Drying Treatment on Protein and Starch Features. <i>Foods</i> , 2021, 10, 407.  | 4.3  | 25        |
| 13 | Gluten-Free Breadsticks Fortified with Phenolic-Rich Extracts from Olive Leaves and Olive Mill Wastewater. <i>Foods</i> , 2021, 10, 923.  | 4.3  | 24        |
| 14 | Is it possible to create an innovative craft durum wheat beer with sourdough yeasts? A case study. <i>Journal of the Institute of Brewing</i> , 2015, 121, 283-286.   | 2.3  | 21        |
| 15 | Technological, Nutritional and Sensory Properties of an Innovative Gluten-Free Double-Layered Flat Bread Enriched with Amaranth Flour. <i>Foods</i> , 2021, 10, 920.  | 4.3  | 20        |
| 16 | Techno-functional and nutritional performance of commercial breads available in Europe. <i>Food Science and Technology International</i> , 2016, 22, 621-633.   | 2.2  | 19        |
| 17 | From seed to bread: variation in quality in a set of old durum wheat cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4066-4074.   | 3.5  | 19        |
| 18 | Innovative Traditional Italian Durum Wheat Breads: Influence of Yeast and Gluten on Performance of Sourdough <i>Moddizzosu</i> Breads. <i>Cereal Chemistry</i> , 2010, 87, 204-213.   | 2.2  | 17        |

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|----|--|-----|-----------|
| 19 | Texture and antioxidant evolution of naturally green table olives as affected by different sodium chloride brine concentrations. <i>Grasas Y Aceites</i> , 2014, 65, e002.                               | 0.9 | 16        |
| 20 | Effects of the fermentation process on gas-cell size two-dimensional distribution and rheological characteristics of durum-wheat-based doughs. <i>Food Research International</i> , 2012, 49, 193-200.   | 6.2 | 15        |
| 21 | Grape and Wine Composition in <i>Vitis vinifera</i> L. cv. Cannonau Explored by GC-MS and Sensory Analysis. <i>Foods</i> , 2021, 10, 101.  | 4.3 | 15        |
| 22 | Impact of sourdough, yeast and gluten on small and large deformation rheological profiles of durum wheat bread doughs. <i>European Food Research and Technology</i> , 2010, 231, 431-440.                | 3.3 | 11        |
| 23 | Effect of harvest time and geographical area on sensory and instrumental texture profile of a <sc>PDO</sc> artichoke. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1231-1237. | 2.7 | 9         |
| 24 | Extending the shelf life of fresh ewe's cheese by modified atmosphere packaging. <i>International Journal of Dairy Technology</i> , 2012, 65, 548-554.   | 2.8 | 4         |
| 25 | Improving Baking Quality of Weak Gluten Semolina Using Ovine Whey Powder. <i>Journal of Food Quality</i> , 2018, 2018, 1-10.   | 2.6 | 4         |
| 26 | The Effects of Ovine Whey Powders on Durum Wheat-Based Doughs. <i>Journal of Food Quality</i> , 2018, 2018, 1-8.   | 2.6 | 2         |