

# Costantino Fadda

## List of Publications by Year in descending order

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26  
papers

823  
citations

471509

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docs citations

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1083  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	Gluten-Free Breadsticks Fortified with Phenolic-Rich Extracts from Olive Leaves and Olive Mill Wastewater. <i>Foods</i> , 2021, 10, 923.	4.3	24
4	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
5	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
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	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
9	The Effects of Ovine Whey Powders on Durum Wheat-Based Doughs. <i>Journal of Food Quality</i> , 2018, 2018, 1-8.	2.6	2
10	Improving Baking Quality of Weak Gluten Semolina Using Ovine Whey Powder. <i>Journal of Food Quality</i> , 2018, 2018, 1-10.	2.6	4
11	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
12	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
13	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
14	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
15	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
16	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
17	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
18	Effect of harvest time and geographical area on sensory and instrumental texture profile of a PDO artichoke. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1231-1237.	2.7	9

#	ARTICLE	IF	CITATIONS
19	Bread Staling: Updating the View. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 473-492.	11.7	167
20	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
21	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
22	Extending the shelf life of fresh eweâ€™s cheese by modified atmosphere packaging. <i>International Journal of Dairy Technology</i> , 2012, 65, 548-554.	2.8	4
23	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
24	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
25	CONTRIBUTION OF MELANOIDINS TO THE ANTIOXIDANT ACTIVITY OF PRUNES. <i>Journal of Food Quality</i> , 2010, 33, 155-170.	2.6	26
26	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