

Elena Torrieri

List of Publications by Year in descending order

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34
papers

1,341
citations

394286

19
h-index

377752

34
g-index

34
all docs

34
docs citations

34
times ranked

1747
citing authors

#	ARTICLE	IF	CITATIONS
1	Changes in the Spoilage-Related Microbiota of Beef during Refrigerated Storage under Different Packaging Conditions. <i>Applied and Environmental Microbiology</i> , 2006, 72, 4663-4671.	1.4	354
2	Effect of sourdough at different concentrations on quality and shelf life of bread. <i>LWT - Food Science and Technology</i> , 2014, 56, 508-516.	2.5	104
3	Influence of modified atmosphere packaging on the chilled shelf life of gutted farmed bass (<i>Dicentrarchus labrax</i>). <i>Journal of Food Engineering</i> , 2006, 77, 1078-1086.	2.7	84
4	Polyphasic Screening, Homopolysaccharide Composition, and Viscoelastic Behavior of Wheat Sourdough from a <i>Leuconostoc lactis</i> and <i>Lactobacillus curvatus</i> Exopolysaccharide-Producing Starter Culture. <i>Applied and Environmental Microbiology</i> , 2012, 78, 2737-2747.	1.4	58
5	A combination of modified atmosphere and antimicrobial packaging to extend the shelf-life of beefsteaks stored at chill temperature. <i>International Journal of Food Microbiology</i> , 2012, 158, 186-194.	2.1	52
6	Effect of Surface Density on the Engineering Properties of High Methoxyl Pectin-Based Edible Films. <i>Food and Bioprocess Technology</i> , 2011, 4, 1228-1236.	2.6	49
7	Protein-polysaccharide interactions: Phase behaviour of pectin-soy flour mixture. <i>Food Hydrocolloids</i> , 2009, 23, 1263-1269.	5.6	46
8	Effect of Sourdough with Exopolysaccharide (EPS)-Producing Lactic Acid Bacteria (LAB) on Sensory Quality of Bread during Shelf Life. <i>Food and Bioprocess Technology</i> , 2015, 8, 691-701.	2.6	44
9	Polyamide modified with green tea extract for fresh minced meat active packaging applications. <i>Food Chemistry</i> , 2019, 300, 125242.	4.2	44
10	Modelling the respiration rate of minimally processed broccoli (<i>Brassica rapa</i>) Technology, 2010, 45, 2186-2193.	1.3	42
11	Active packaging based on PLA and chitosan-caseinate enriched rosemary essential oil coating for fresh minced chicken breast application. <i>Food Packaging and Shelf Life</i> , 2021, 29, 100708.	3.3	40
12	Modelling the respiration rate of fresh-cut Annurca apples to develop modified atmosphere packaging. <i>International Journal of Food Science and Technology</i> , 2009, 44, 890-899.	1.3	39
13	Antimicrobial Packaging To Retard the Growth of Spoilage Bacteria and To Reduce the Release of Volatile Metabolites in Meat Stored under Vacuum at 1Å°C. <i>Journal of Food Protection</i> , 2013, 76, 52-58.	0.8	38
14	Effect of modified atmosphere and active packaging on the shelf-life of fresh bluefin tuna fillets. <i>Journal of Food Engineering</i> , 2011, 105, 429-435.	2.7	34
15	Recent advances in biopolymeric antioxidant films and coatings for preservation of nutritional quality of minimally processed fruits and vegetables. <i>Food Packaging and Shelf Life</i> , 2021, 30, 100752.	3.3	29
16	Physical properties and antimicrobial activity of bioactive film based on whey protein and <i>Lactobacillus curvatus</i> 54M16 producer of bacteriocins. <i>Food Hydrocolloids</i> , 2020, 108, 105959.	5.6	28
17	Active Casein Coatings and Films for Perishable Foods: Structural Properties and Shelf-Life Extension. <i>Coatings</i> , 2021, 11, 899.	1.2	24
18	CONSUMER ACCEPTABILITY OF VEGETABLE SOUPS. <i>Journal of Sensory Studies</i> , 2007, 22, 81.	0.8	22

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19	Role of constituents on the network formation of hydrocolloid edible films. <i>Journal of Food Engineering</i> , 2008, 89, 195-203.	2.7	22
20	Physical properties of active biopolymer films based on chitosan, sodium caseinate, and rosemary essential oil. <i>Food Packaging and Shelf Life</i> , 2022, 32, 100817.	3.3	21
21	Engineering Properties of Edible Transglutaminase Cross-Linked Caseinate-Based Films. <i>Food and Bioprocess Technology</i> , 2008, 1, 393-404.	2.6	19
22	Condensation and moisture regulation in packaged fresh-cut iceberg lettuce. <i>Journal of Food Engineering</i> , 2018, 216, 132-137.	2.7	19
23	Effect of Rosemary Oil and HPMC Concentrations on Film Structure and Properties. <i>Food and Bioprocess Technology</i> , 2014, 7, 605-609.	2.6	18
24	Active caseinate/guar gum films incorporated with gallic acid: Physicochemical properties and release kinetics. <i>Journal of Food Engineering</i> , 2022, 335, 111190.	2.7	17
25	Active Biopolymer Coating Based on Sodium Caseinate: Physical Characterization and Antioxidant Activity. <i>Coatings</i> , 2020, 10, 706.	1.2	14
26	Structure and properties of hydroxypropyl methyl cellulose-Sodium caseinate film cross-linked by TGase. <i>Food Packaging and Shelf Life</i> , 2014, 1, 113-122.	3.3	12
27	A mathematical model for tailoring antimicrobial packaging material containing encapsulated volatile compounds. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 42, 64-72.	2.7	12
28	Biopolymer Coatings as Alternative to Modified Atmosphere Packaging for Shelf Life Extension of Minimally Processed Apples. <i>Coatings</i> , 2019, 9, 569.	1.2	12
29	Experimental analysis of mass transport and mixing in a single screw extruder for semolina dough. <i>Journal of Food Engineering</i> , 2005, 68, 497-503.	2.7	9
30	Shelf Life Prediction of Fresh Italian Pork Sausage Modified Atmosphere Packed. <i>Food Science and Technology International</i> , 2011, 17, 223-232.	1.1	9
31	FRESH-CUT ANNURCA APPLES: ACCEPTABILITY STUDY AND SHELF-LIFE DETERMINATION. <i>Journal of Sensory Studies</i> , 2008, 23, 377-397.	0.8	8
32	Mathematical Modelling of Modified Atmosphere Package: An Engineering Approach to Design Packaging Systems for Fresh-Cut Produce. <i>Springer Optimization and Its Applications</i> , 2009, , 455-483.	0.6	7
33	Improving physical properties of sodium caseinate based coating with the optimal formulation: Effect on strawberries TM respiration and transpiration rates. <i>Journal of Food Engineering</i> , 2022, 331, 111123.	2.7	7
34	Correlating in silico elucidation of interactions between hydroxybenzoic acids and casein with in vitro release kinetics for designing food packaging. <i>Food Packaging and Shelf Life</i> , 2022, 32, 100859.	3.3	4