Lara Manzocco

List of Publications by Year
in descending order

110 papers	4,456 citations	101384 36 h-index	123241 61 g-index
111 all docs	111 docs citations	111 times ranked	4684 citing authors

#	Article	IF	Citations
1	Structural characterisation and sorption capability of whey protein aerogels obtained by freeze-drying or supercritical drying. Food Hydrocolloids, 2022, 122, 107117.	5.6	19
2	High pressure homogenization shapes the techno-functionalities and digestibility of pea proteins. Food and Bioproducts Processing, 2022, 131, 77-85.	1.8	32
3	Hyperbaric Storage of Food: Applications, Challenges, and Perspectives. Food Engineering Reviews, 2022, 14, 20-30.	3.1	9
4	Optimizing radiofrequency assisted cryogenic freezing to improve meat microstructure and quality. Journal of Food Engineering, 2022, 335, 111184.	2.7	4
5	Effect of pulsed light on microbial inactivation, sensory properties and protein structure of fresh ricotta cheese. LWT - Food Science and Technology, 2021, 139, 110556.	2.5	16
6	Study on the possibility of developing food-grade hydrophobic bio-aerogels by using an oleogel template approach. Current Research in Food Science, 2021, 4, 115-120.	2.7	5
7	Design of Rollâ€In Margarine Analogous by Partial Drying of Monoglycerideâ€Structured Emulsions. European Journal of Lipid Science and Technology, 2021, 123, 2000206.	1.0	10
8	Aerogels as porous structures for food applications: Smart ingredients and novel packaging materials. Food Structure, 2021, 28, 100188.	2.3	62
9	Physical, chemical, and techno-functional properties of soy okara powders obtained by high pressure homogenization and alkaline-acid recovery. Food and Bioproducts Processing, 2021, 128, 95-101.	1.8	12
10	Air impingement to reduce thawing time of chicken fingers for food service. Journal of Food Processing and Preservation, 2021, 45, e15962.	0.9	6
11	Hyperbaric storage of egg white at room temperature: Effects on hygienic properties, protein structure and technological functionality. Innovative Food Science and Emerging Technologies, 2021, 74, 102847.	2.7	9
12	Exploring the Potentialities of Photoinduced Glycation to Steer Protein Functionalities: The Study Case of Freeze-Dried Egg White Proteins/Carbohydrates Mixtures. Foods, 2021, 10, 26.	1.9	2
13	Conversion of Whey Protein Aerogel Particles into Oleogels: Effect of Oil Type on Structural Features. Polymers, 2021, 13, 4063.	2.0	16
14	Understanding the impact of moderate-intensity pulsed electric fields (MIPEF) on structural and functional characteristics of pea, rice and gluten concentrates. Food and Bioprocess Technology, 2020, 13, 2145-2155.	2.6	35
15	Modeling the Effect of the Oxidation Status of the Ingredient Oil on Stability and Shelf Life of Low-Moisture Bakery Products: The Case Study of Crackers. Foods, 2020, 9, 749.	1.9	20
16	Evaluating the environmental and economic impact of fruit and vegetable waste valorisation: The lettuce waste study-case. Journal of Cleaner Production, 2020, 262, 121435.	4.6	32
17	Microemulsions as delivery systems of lemon oil and Î²â€carotene into beverages: stability test under different light conditions. Journal of the Science of Food and Agriculture, 2019, 99, 7016-7020.	1.7	7
18	Accelerated shelf life testing. , 2019, , 359-392.		7

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19	Food waste valorization. , 2019, , 279-313.		14
20	Impact of high pressure homogenization on physical properties, extraction yield and biopolymer structure of soybean okara. LWT - Food Science and Technology, 2019, 113, 108324.	2.5	42
21	High-Pressure Carbon Dioxide Treatment of Fresh Fruit Juices. , 2019, , 429-463.		0
22	Packaging and the Shelf Life of Coffee. , 2019, , .		1
23	Effect of expiry date communication on acceptability and waste of fresh-cut lettuce during storage at different temperatures. Food Research International, 2019, 116, 1121-1125.	2.9	19
24	Application of different drying techniques to fresh-cut salad waste to obtain food ingredients rich in antioxidants and with high solvent loading capacity. LWT - Food Science and Technology, 2018, 89, 276-283.	2.5	18
25	Effect of ultrasounds and high pressure homogenization on the extraction of antioxidant polyphenols from lettuce waste. Innovative Food Science and Emerging Technologies, 2018, 50, 11-19.	2.7	29
26	Exploitation of lettuce waste flour to increase bread functionality: effect on physical, nutritional, sensory properties and on consumer response. International Journal of Food Science and Technology, 2018, 53, 2290-2297.	1.3	18
27	Optimization of durum wheat bread enriched with bran. Food Science and Nutrition, 2017, 5, 689-695.	1.5	14
28	Effects of ascorbic acid and light on reactions in fresh-cut apples by microcalorimetry. Thermochimica Acta, 2017, 649, 63-68.	1.2	10
29	Fruit and vegetable waste management and the challenge of fresh-cut salad. Trends in Food Science and Technology, 2017, 63, 51-59.	7.8	142
30	Exploitation of Î¹-carrageenan aerogels as template for edible oleogel preparation. Food Hydrocolloids, 2017, 71, 68-75.	5.6	110
31	Impact of high-pressure carbon dioxide on polyphenoloxidase activity and stability of fresh apple juice. LWT - Food Science and Technology, 2017, 85, 363-371.	2.5	32
32	Effect of temperature in domestic refrigerators on fresh-cut Iceberg salad quality and waste. Food Research International, 2017, 102, 129-135.	2.9	16
33	Determination and Prediction of Shelf Life of Oils/Fats and Oil/Fatâ€“Based Foods. , 2016, , 133-156.		5
34	Decontamination Efficacy of Neutral and Acidic Electrolyzed Water in Fresh-Cut Salad Washing. Journal of Food Processing and Preservation, 2016, 40, 874-881.	0.9	5
35	Surface UV-C light treatments to prolong the shelf-life of Fiordilatte cheese. Innovative Food Science and Emerging Technologies, 2016, 36, 150-155.	2.7	34
36	Technological and Consumer Strategies to Tackle Food Wasting. Food Engineering Reviews, 2016, 8, 457-467.	3.1	30

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37	Shelf-life Assessment of Food Undergoing Oxidationâ€“A Review. Critical Reviews in Food Science and Nutrition, 2016, 56, 1903-1912.	5.4	65
38	Omega-3 Enriched Biscuits with Low Levels of Heat-Induced Toxicants: Effect of Formulation and Baking Conditions. Food and Bioprocess Technology, 2016, 9, 232-242.	2.6	9
39	The Acceptability Limit in Food Shelf Life Studies. Critical Reviews in Food Science and Nutrition, 2016, 56, 1640-1646.	5.4	24
40	Impact of UV-C light on storage quality of fresh-cut pineapple in two different packages. LWT - Food Science and Technology, 2016, 65, 1138-1143.	2.5	24
41	Inactivation of mushroom polyphenoloxidase in model systems exposed to high-pressure carbon dioxide. Journal of Supercritical Fluids, 2016, 107, 669-675.	1.6	18
42	Effect of pulsed light on structure and immunoreactivity of gluten. Food Chemistry, 2016, 194, 366-372.	4.2	33
43	Efficient management of the water resource in the fresh-cut industry: Current status and perspectives. Trends in Food Science and Technology, 2015, 46, 286-294.	7.8	33
44	Photo-Induced Modification of Food Protein Structure and Functionality. Food Engineering Reviews, 2015, 7, 346-356.	3.1	18
45	Self Crowding as a Determinant of egg white Photostability. Food Biophysics, 2015, 10, 155-161.	1.4	2
46	Water saving in fresh-cut salad washing by pulsed light. Innovative Food Science and Emerging Technologies, 2015, 28, 47-51.	2.7	8
47	Minimization of water consumption in fresh-cut salad washing by UV-C light. Food Control, 2015, 50, 491-496.	2.8	20
48	The effect of pulsed electric field pre-treatments prior to deep-fat frying on quality aspects of potato fries. Innovative Food Science and Emerging Technologies, 2015, 29, 65-69.	2.7	94
49	Surface Processing: Existing and Potential Applications of Ultraviolet Light. Critical Reviews in Food Science and Nutrition, 2015, 55, 469-484.	5.4	31
50	Effect of high pressure homogenisation on microbial inactivation, protein structure and functionality of egg white. Food Research International, 2014, 62, 718-725.	2.9	44
51	Effect of Pulsed Light on Safety and Quality of Fresh Egg Pasta. Food and Bioprocess Technology, 2014, 7, 1973-1980.	2.6	13
52	Surface decontamination of fresh-cut apple by pulsed light: Effects on structure, colour and sensory properties. Postharvest Biology and Technology, 2014, 91, 122-127.	2.9	62
53	Prediction of firmness and physical stability of low-fat chocolate spreads. Journal of Food Engineering, 2014, 126, 120-125.	2.7	22
54	Effect of denseâ€phase <scp>CO</scp>₂ on polyphenoloxidase in model solutions. International Journal of Food Science and Technology, 2014, 49, 1238-1241.	1.3	6

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55	Temperature control of nutrient solution in floating system cultivation. Applied Thermal Engineering, 2014, 73, 1055-1065.	3.0	7
56	Effect of pulsed light on total microbial count and alkaline phosphatase activity of raw milk. International Dairy Journal, 2014, 39, 108-112.	1.5	41
57	Industrially Applicable Strategies for Mitigating Acrylamide, Furan, and 5-Hydroxymethylfurfural in Food. Journal of Agricultural and Food Chemistry, 2013, 61, 10209-10214.	2.4	56
58	Microstructure and bioaccessibility of different carotenoid species as affected by high pressure homogenisation: A case study on differently coloured tomatoes. Food Chemistry, 2013, 141, 4094-4100.	4.2	78
59	Effect of palm oil replacement with monoglyceride organogel and hydrogel on sweet bread properties. Food Research International, 2013, 51, 596-602.	2.9	54
60	Effect of pulsed light on selected properties of egg white. Innovative Food Science and Emerging Technologies, 2013, 18, 183-189.	2.7	40
61	Emotional response to fruit salads with different visual quality. Food Quality and Preference, 2013, 28, 17-22.	2.3	75
62	Monitoring dry-curing of S. Daniele ham by magnetic resonance imaging. Food Chemistry, 2013, 141, 2246-2252.	4.2	38
63	Inactivation of Polyphenoloxidase by Pulsed Light. Journal of Food Science, 2013, 78, E1183-7.	1.5	46
64	Effect of Lipid Physical State of Palm Derivatives on Î²â€Carotene Bleaching. Journal of Food Science, 2013, 78, E549-54.	1.5	1
65	Modeling Shelf Life Using Chemical, Physical, and Sensory Indicators. Food Preservation Technology, 2012, , 75-126.	0.0	11
66	Critical Indicators in Shelf Life Assessment. Food Preservation Technology, 2012, , 61-74.	0.0	3
67	Effect of monoglyceride-oilâ€“water gels on white bread properties. Food Research International, 2012, 49, 778-782.	2.9	27
68	Study on the applicability of high-pressure homogenization for the production of banana juices. LWT - Food Science and Technology, 2012, 45, 117-121.	2.5	87
69	Effect of ultraviolet processing on selected properties of egg white. Food Chemistry, 2012, 135, 522-527.	4.2	35
70	Effect of radiofrequency assisted freezing on meat microstructure and quality. Food Research International, 2012, 46, 50-54.	2.9	102
71	Accelerated Shelf Life Testing (ASLT) of Oils by Light and Temperature Exploitation. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 577-583.	0.8	31
72	Use of monoglyceride hydrogel for the production of low fat short dough pastry. Food Chemistry, 2012, 132, 175-180.	4.2	15

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73	Macromolecular crowding affects protein photosensitivity: The case of egg white immunoreactivity. Food Chemistry, 2012, 132, 982-988.	4.2	17
74	Use of Images in Shelf Life Assessment of Fruit Salad. Journal of Food Science, 2012, 77, S258-62.	1.5	7
75	Beneficial effects of silicon on hydroponically grown corn salad (Valerianella locusta (L.) Laterr) plants. Plant Physiology and Biochemistry, 2012, 56, 14-23.	2.8	76
76	Impact of UV-C light on safety and quality of fresh-cut melon. Innovative Food Science and Emerging Technologies, 2011, 12, 13-17.	2.7	109
77	Surface decontamination of fresh-cut apple by UV-C light exposure: Effects on structure, colour and sensory properties. Postharvest Biology and Technology, 2011, 61, 165-171.	2.9	92
78	Traceability along the production chain of Italian tomato products on the basis of stable isotopes and mineral composition. Rapid Communications in Mass Spectrometry, 2011, 25, 899-909.	0.7	40
79	Influence of hydroponic and soil cultivation on quality and shelf life of ready-to-eat lamb's lettuce (Valerianella locusta L. Laterr). Journal of the Science of Food and Agriculture, 2011, 91, 1373-1380.	1.7	68
80	The Effect of Growth Medium Temperature on Corn Salad [Valerianella locusta (L.) Laterr] Baby Leaf Yield and Quality. Hortscience: A Publication of the American Society for Hortcultural Science, 2011, 46, 1619-1625.	0.5	19
81	Coffee brew shelf life modelling by integration of acceptability and quality data. Food Quality and Preference, 2009, 20, 24-29.	2.3	56
82	Caffeic acid decomposition products: Antioxidants or pro-oxidants?. Food Research International, 2009, 42, 51-55.	2.9	34
83	Effect of chemical and biological dipping on acrylamide formation and sensory properties in deep-fried potatoes. Food Research International, 2009, 42, 142-147.	2.9	36
84	Polyphenoloxidase inactivation by light exposure in model systems and apple derivatives. Innovative Food Science and Emerging Technologies, 2009, 10, 506-511.	2.7	99
85	Inactivation of pectic lyases by light exposure in model systems and fresh-cut apple. Innovative Food Science and Emerging Technologies, 2009, 10, 500-505.	2.7	25
86	Packaging and the Shelf Life of Coffee. , 2009, , 199-214.		3
87	Radiofrequency inactivation of oxidative food enzymes in model systems and apple derivatives. Food Research International, 2008, 41, 1044-1049.	2.9	56
88	Shelf Life Modeling of Photosensitive Food: The Case of Colored Beverages. Journal of Agricultural and Food Chemistry, 2008, 56, 5158-5164.	2.4	40
89	Modeling the Effect of Water Activity and Storage Temperature on Chemical Stability of Coffee Brews. Journal of Agricultural and Food Chemistry, 2007, 55, 6521-6526.	2.4	16
90	Shelf-life Modeling of Bakery Products by Using Oxidation Indices. Journal of Agricultural and Food Chemistry, 2007, 55, 2004-2009.	2.4	57

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91	Modelling the temperature dependence of oxidation rate in water-in-oil emulsions stored at sub-zero temperatures. Food Chemistry, 2007, 101, 1019-1024.	4.2	36
92	Modeling the Secondary Shelf Life of Ground Roasted Coffee. Journal of Agricultural and Food Chemistry, 2006, 54, 5571-5576.	2.4	43
93	Influence of Crystallization on the Oxidative Stability of Extra Virgin Olive Oil. Journal of Agricultural and Food Chemistry, 2006, 54, 529-535.	2.4	45
94	Modeling Bleaching of Tomato Derivatives at Subzero Temperatures. Journal of Agricultural and Food Chemistry, 2006, 54, 1302-1308.	2.4	19
95	Effect of coffee physical structure on volatile release. European Food Research and Technology, 2005, 221, 434-438.	1.6	19
96	Solvent effect on quercetin antioxidant capacity. Food Chemistry, 2004, 88, 201-207.	4.2	72
97	Interaction among Phenols in Food Fortification:Â Negative Synergism on Antioxidant Capacity. Journal of Agricultural and Food Chemistry, 2004, 52, 1177-1180.	2.4	180
98	Effect of heat-treatment on the antioxidant and pro-oxidant activity of milk. International Dairy Journal, 2004, 14, 421-427.	1.5	96
99	Assessment of Pro-oxidant Activity of Foods by Kinetic Analysis of Crocin Bleaching. Journal of Agricultural and Food Chemistry, 2002, 50, 2767-2771.	2.4	28
100	Food design. Trends in Food Science and Technology, 2002, 13, 422-429.	7.8	9
101	Biological Activity of Ethanol in Relation to its Vapour Pressure. Note 1: Inactivation of Polyphenoloxidase in Model Systems. LWT - Food Science and Technology, 2000, 33, 564-569.	2.5	9
102	Review of non-enzymatic browning and antioxidant capacity in processed foods. Trends in Food Science and Technology, 2000, 11, 340-346.	7.8	614
103	Effect of Enzymatic and Chemical Oxidation on the Antioxidant Capacity of Catechin Model Systems and Apple Derivatives. Journal of Agricultural and Food Chemistry, 2000, 48, 4576-4580.	2.4	57
104	DSC ANALYSIS of MAILLARD BROWNING and PROCEDURAL EFFECTS. Journal of Food Processing and Preservation, 1999, 23, 317-328.	0.9	12
105	Antioxidant properties of tomato juice as affected by heating. , 1999, 79, 750-754.		144
106	Physical changes induced by the Maillard reaction in a glucoseâ€“glycine solution. Food Research International, 1999, 32, 299-304.	2.9	17
107	Ethanol in food: liquidâ€“vapour partition in model systems containing Maillard reaction products. Food Research International, 1999, 32, 429-432.	2.9	4
108	CHANGES OF SOME THERMAL AND PHYSICAL PROPERTIES IN MODEL SYSTEMS SIMULATING AN ALCOHOLIC FERMENTATION. Journal of Food Processing and Preservation, 1998, 22, 1-12.	0.9	10

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109	Polyphenoloxidase and peroxidase activity in partially frozen systems with different physical properties. Food Research International, 1998, 31, 363-370.	2.9	32
110	Chain-breaking and oxygen scavenging properties of wine as affected by some technological procedures. Food Research International, 1998, 31, 673-678.	2.9	43