

Angela Zinnai

List of Publications by Year in descending order

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40
papers

1,046
citations

394421

19
h-index

414414

32
g-index

40
all docs

40
docs citations

40
times ranked

1330
citing authors

#	ARTICLE	IF	CITATIONS
1	Supercritical fluid extraction of bioactive lipids from the microalga <i>Nannochloropsis</i> sp.. <i>European Journal of Lipid Science and Technology</i> , 2005, 107, 381-386.	1.5	157
2	Dietary olive cake reduces the oxidation of lipids, including cholesterol, in lamb meat enriched in polyunsaturated fatty acids. <i>Meat Science</i> , 2013, 93, 703-714.	5.5	88
3	Supercritical fluid extraction of oil from microalga <i>Spirulina (arthrospira) platensis</i> . <i>Acta Alimentaria</i> , 2006, 35, 195-203.	0.7	84
4	Olive Leaf Addition Increases Olive Oil Nutraceutical Properties. <i>Molecules</i> , 2019, 24, 545.	3.8	49
5	Development of Phenol-Enriched Olive Oil with Phenolic Compounds Extracted from Wastewater Produced by Physical Refining. <i>Nutrients</i> , 2017, 9, 916.	4.1	44
6	The effects of packaging and storage temperature on the shelf-life of extra virgin olive oil. <i>Heliyon</i> , 2018, 4, e00888.	3.2	43
7	Supercritical fluid extraction from microalgae with high content of LC-PUFAs. A case of study: Sc-CO ₂ oil extraction from <i>Schizochytrium</i> sp. <i>Journal of Supercritical Fluids</i> , 2016, 116, 126-131.	3.2	41
8	The Nutraceutical Value of Olive Oil and Its Bioactive Constituents on the Cardiovascular System. Focusing on Main Strategies to Slow Down Its Quality Decay during Production and Storage. <i>Nutrients</i> , 2019, 11, 1962.	4.1	38
9	Supercritical fluid extraction in sunflower seed technology. <i>European Journal of Lipid Science and Technology</i> , 2001, 103, 151-157.	1.5	37
10	Flaxseed Cake as a Tool for the Improvement of Nutraceutical and Sensorial Features of Sourdough Bread. <i>Foods</i> , 2020, 9, 204.	4.3	37
11	Overcoming bread quality decay concerns: main issues for bread shelf life as a function of biological leavening agents and different extra ingredients used in formulation. A review. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1732-1743.	3.5	34
12	Potato Peels as a Source of Novel Green Extracts Suitable as Antioxidant Additives for Fresh-Cut Fruits. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 2431.	2.5	30
13	Cold-Pressing Olive Oil in the Presence of Cryomacerated Leaves of <i>Olea</i> or <i>Citrus</i> : Nutraceutical and Sensorial Features. <i>Molecules</i> , 2019, 24, 2625.	3.8	29
14	A Reflection of the Use of the Life Cycle Assessment Tool for Agri-Food Sustainability. <i>Sustainability</i> , 2019, 11, 71.	3.2	28
15	Bread Fortified with Cooked Purple Potato Flour and Citrus Albedo: An Evaluation of Its Compositional and Sensorial Properties. <i>Foods</i> , 2021, 10, 942.	4.3	25
16	Nutraceutical Oils Produced by Olives and Citrus Peel of Tuscany Varieties as Sources of Functional Ingredients. <i>Molecules</i> , 2019, 24, 65.	3.8	24
17	A Simplified Method to Estimate Sc-CO ₂ Extraction of Bioactive Compounds from Different Matrices: Chili Pepper vs. Tomato By-Products. <i>Applied Sciences (Switzerland)</i> , 2017, 7, 361.	2.5	22
18	Kinetics of d-glucose and d-fructose conversion during the alcoholic fermentation promoted by <i>Saccharomyces cerevisiae</i> . <i>Journal of Bioscience and Bioengineering</i> , 2013, 115, 43-49.	2.2	21

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19	Aerobic respiration rate of Golden Delicious apples as a function of temperature and PO ₂ . <i>Postharvest Biology and Technology</i> , 1998, 14, 1-9.	6.0	20
20	A kinetic approach to describe the time evolution of red wine as a function of packaging conditions adopted: Influence of closure and storage position. <i>Food Packaging and Shelf Life</i> , 2017, 13, 44-48.	7.5	20
21	Preliminary Results About the Use of Argon and Carbon Dioxide in the Extra Virgin Olive Oil (EVOO) Storage to Extend Oil Shelf Life: Chemical and Sensorial Point of View. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1800156.	1.5	20
22	Glass and wine: a good example of the deep relationship between drinkware and beverage. <i>Journal of Wine Research</i> , 2016, 27, 153-171.	1.5	19
23	Effect of the Leavening Agent on the Compositional and Sensorial Characteristics of Bread Fortified with Flaxseed Cake. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 5235.	2.5	18
24	Shaping food systems towards improved nutrition: a case study on Tuscan Bread Protected Designation of Origin. <i>International Food and Agribusiness Management Review</i> , 2017, 20, 533-552.	1.4	16
25	Development of Fortified Citrus Olive Oils: From Their Production to Their Nutraceutical Properties on the Cardiovascular System. <i>Nutrients</i> , 2020, 12, 1557.	4.1	16
26	Lactose: Characteristics, Food and Drug-Related Applications, and Its Possible Substitutions in Meeting the Needs of People with Lactose Intolerance. <i>Foods</i> , 2022, 11, 1486.	4.3	14
27	By-Products from Winemaking and Olive Mill Value Chains for the Enrichment of Refined Olive Oil: Technological Challenges and Nutraceutical Features. <i>Foods</i> , 2020, 9, 1390.	4.3	13
28	Influence of the Atmosphere Composition during Malaxation and Storage on the Shelf Life of an Unfiltered Extra Virgin Olive Oil: Preliminary Results. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2000122.	1.5	10
29	Freshness evaluation of grass carp (<i>Ctenopharyngodon idellus</i>) by electronic nose. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1026-1034.	3.2	9
30	Technological Improvements on FML in the Chianti Classico Wine Production: Co-Inoculation or Sequential Inoculation?. <i>Foods</i> , 2022, 11, 1011.	4.3	7
31	Postharvest Treatments on Sensorial and Biochemical Characteristics of <i>Begonia cucullata</i> Willd Edible Flowers. <i>Foods</i> , 2022, 11, 1481.	4.3	7
32	Andean Plants Essential Oils: A Scented Alternative to Synthetic Insecticides for the Control of Blowflies. <i>Insects</i> , 2021, 12, 894.	2.2	6
33	Lactose Residual Content in PDO Cheeses: Novel Inclusions for Consumers with Lactose Intolerance. <i>Foods</i> , 2021, 10, 2236.	4.3	4
34	A Statistical Approach to Describe the Ripening Evolution of Sangiovese Grapes Coming from Different Chianti Classico Sub-Areas. <i>Foods</i> , 2021, 10, 2292.	4.3	4
35	Cold maceration in production of high quality wine. , 2006, , .		3
36	Effects of flaxseed cake fortification on bread shelf life, and its possible use as feed for <i>Tenebrio molitor</i> larvae in a circular economy: preliminary results. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 1736-1743.	3.5	3

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37	Chemical vs. Enzymatic Refining to Produce Peanut Oil for Edible Use or to Obtain a Sustainable and Cost-Effective Protector for Stored Grains against <i>Sitophilus zeamais</i> (Coleoptera: Curculionidae). <i>Foods</i> , 2022, 11, 1224.	4.3	3
38	A dilution/sampling apparatus to continuum process monitoring. , 2006, , .		2
39	Application of Five Different <i>Chlorella</i> sp. Microalgal Strains for the Treatment of Vegetation Waters Derived from Unconventional Oil Extractions Enriched with Citrus Byproducts. <i>Foods</i> , 2022, 11, 1398.	4.3	1
40	Main Operating Conditions That Can Influence the Evolution of Wines during Long-Term Storage. , 2019, , .		0