

Enrico Cini

List of Publications by Year in descending order

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26
papers

1,026
citations

430874

18
h-index

552781

26
g-index

30
all docs

30
docs citations

30
times ranked

963
citing authors

#	ARTICLE	IF	CITATIONS
1	Will the COVID-19 pandemic make us reconsider the relevance of short food supply chains and local productions?. Trends in Food Science and Technology, 2020, 99, 566-567.	15.1	121
2	A Systematic Review of Gluten-Free Dough and Bread: Dough Rheology, Bread Characteristics, and Improvement Strategies. Applied Sciences (Switzerland), 2020, 10, 6559.	2.5	87
3	Stone milling versus roller milling: A systematic review of the effects on wheat flour quality, dough rheology, and bread characteristics. Trends in Food Science and Technology, 2020, 97, 147-155.	15.1	83
4	Assessment of the rheological properties and bread characteristics obtained by innovative protein sources (Cicer arietinum, Acheta domesticus, Tenebrio molitor): Novel food or potential improvers for wheat flour?. LWT - Food Science and Technology, 2020, 118, 108867.	5.2	77
5	The kneading process: A systematic review of the effects on dough rheology and resulting bread characteristics, including improvement strategies. Trends in Food Science and Technology, 2020, 104, 91-101.	15.1	68
6	Challenges and Opportunities in Wheat Flour, Pasta, Bread, and Bakery Product Production Chains: A Systematic Review of Innovations and Improvement Strategies to Increase Sustainability, Productivity, and Product Quality. Sustainability, 2021, 13, 2608.	3.2	63
7	Predictive models of the rheological properties and optimal water content in doughs: An application to ancient grain flours with different degrees of refining. Journal of Cereal Science, 2018, 83, 229-235.	3.7	57
8	Towards a technological ripening index for olive oil fruits. Journal of the Science of Food and Agriculture, 2009, 89, 671-682.	3.5	47
9	Environmental Sustainability of Pasta Production Chains: An Integrated Approach for Comparing Local and Global Chains. Resources, 2019, 8, 56.	3.5	44
10	Effects of wheat tempering and stone rotational speed on particle size, dough rheology and bread characteristics for a stone-milled weak flour. Journal of Cereal Science, 2020, 91, 102879.	3.7	44
11	Insects as food: A review on risks assessments of Tenebrionidae and Gryllidae in relation to a first machines and plants development. Food Control, 2020, 108, 106877.	5.5	43
12	Multicriteria analysis to evaluate the energetic reuse of riparian vegetation. Applied Energy, 2010, 87, 310-319.	10.1	38
13	Improving whole wheat dough tenacity and extensibility: A new kneading process. Journal of Cereal Science, 2019, 90, 102852.	3.7	35
14	Ripples damping due to monomolecular films. Journal of Colloid and Interface Science, 1987, 119, 74-80.	9.4	31
15	Improving roller milling technology using the break, sizing, and reduction systems for flour differentiation. LWT - Food Science and Technology, 2020, 133, 110067.	5.2	31
16	Baking technology: A systematic review of machines and plants and their effect on final products, including improvement strategies. Trends in Food Science and Technology, 2021, 115, 275-284.	15.1	30
17	Effects of CO2 snow addition during kneading on thermoregulation, dough rheological properties, and bread characteristics: A focus on ancient and modern wheat cultivars. International Journal of Refrigeration, 2020, 117, 52-60.	3.4	22
18	Understanding degradation of phenolic compounds during olive oil processing by inhibitor addition. European Journal of Lipid Science and Technology, 2012, 114, 942-950.	1.5	19

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19	Effects of kneading machine type and total element revolutions on dough rheology and bread characteristics: A focus on straight dough and indirect (biga) methods. <i>LWT - Food Science and Technology</i> , 2022, 153, 112500.	5.2	19
20	Multicriteria Analysis and LCA Techniques. <i>Green Energy and Technology</i> , 2011, , .	0.6	16
21	Development of a new washing machine in olive oil extraction plant: A first application of usability-based approach. <i>Journal of Agricultural Engineering</i> , 2019, 50, 134-142.	1.5	16
22	Environmental benefits from the use of the residual biomass in nurseries. <i>Resources, Conservation and Recycling</i> , 2013, 81, 31-39.	10.8	10
23	Towards the environmental sustainability assessment for the viticulture. <i>Journal of Agricultural Engineering</i> , 2018, 49, 19-28.	1.5	10
24	The Effects of Storage Time and Environmental Storage Conditions on Flour Quality, Dough Rheology, and Biscuit Characteristics: The Case Study of a Traditional Italian Biscuit (Biscotto di Tj ETQq0 0 0 rgBT4@verlock@10 Tf 50 5		
25	Innovative Olive Tree Leaves Shredder Prototype for the Valorization of Wasted Leaves: An Application to High-Quality Compost Production. <i>Sustainability</i> , 2021, 13, 9421.	3.2	3
26	Olive Oil Production Chain. <i>Green Energy and Technology</i> , 2011, , 99-128.	0.6	3