

# Enrico Cini

## List of Publications by Year in descending order

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Version: 2024-02-01

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	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
2	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 rgBT40verlocke10 Tf 50 6	4.0	10
3	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. <i>Sustainability</i> , 2021, 13, 2608.	3.2	63
4	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
5	Baking technology: A systematic review of machines and plants and their effect on final products, including improvement strategies. <i>Trends in Food Science and Technology</i> , 2021, 115, 275-284.	15.1	30
6	Insects as food: A review on risks assessments of Tenebrionidae and Gryllidae in relation to a first machines and plants development. <i>Food Control</i> , 2020, 108, 106877.	5.5	43
7	Effects of wheat tempering and stone rotational speed on particle size, dough rheology and bread characteristics for a stone-milled weak flour. <i>Journal of Cereal Science</i> , 2020, 91, 102879.	3.7	44
8	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?. <i>LWT - Food Science and Technology</i> , 2020, 118, 108867.	5.2	77
9	A Systematic Review of Gluten-Free Dough and Bread: Dough Rheology, Bread Characteristics, and Improvement Strategies. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 6559.	2.5	87
10	Improving roller milling technology using the break, sizing, and reduction systems for flour differentiation. <i>LWT - Food Science and Technology</i> , 2020, 133, 110067.	5.2	31
11	The kneading process: A systematic review of the effects on dough rheology and resulting bread characteristics, including improvement strategies. <i>Trends in Food Science and Technology</i> , 2020, 104, 91-101.	15.1	68
12	Effects of CO2 snow addition during kneading on thermoregulation, dough rheological properties, and bread characteristics: A focus on ancient and modern wheat cultivars. <i>International Journal of Refrigeration</i> , 2020, 117, 52-60.	3.4	22
13	Stone milling versus roller milling: A systematic review of the effects on wheat flour quality, dough rheology, and bread characteristics. <i>Trends in Food Science and Technology</i> , 2020, 97, 147-155.	15.1	83
14	Will the COVID-19 pandemic make us reconsider the relevance of short food supply chains and local productions?. <i>Trends in Food Science and Technology</i> , 2020, 99, 566-567.	15.1	121
15	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
16	Improving whole wheat dough tenacity and extensibility: A new kneading process. <i>Journal of Cereal Science</i> , 2019, 90, 102852.	3.7	35
17	Environmental Sustainability of Pasta Production Chains: An Integrated Approach for Comparing Local and Global Chains. <i>Resources</i> , 2019, 8, 56.	3.5	44
18	Towards the environmental sustainability assessment for the viticulture. <i>Journal of Agricultural Engineering</i> , 2018, 49, 19-28.	1.5	10

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19	Predictive models of the rheological properties and optimal water content in doughs: An application to ancient grain flours with different degrees of refining. <i>Journal of Cereal Science</i> , 2018, 83, 229-235.	3.7	57
20	Environmental benefits from the use of the residual biomass in nurseries. <i>Resources, Conservation and Recycling</i> , 2013, 81, 31-39.	10.8	10
21	Understanding degradation of phenolic compounds during olive oil processing by inhibitor addition. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 942-950.	1.5	19
22	Multicriteria Analysis and LCA Techniques. <i>Green Energy and Technology</i> , 2011, , .	0.6	16
23	Olive Oil Production Chain. <i>Green Energy and Technology</i> , 2011, , 99-128.	0.6	3
24	Multicriteria analysis to evaluate the energetic reuse of riparian vegetation. <i>Applied Energy</i> , 2010, 87, 310-319.	10.1	38
25	Towards a technological ripening index for olive oil fruits. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 671-682.	3.5	47
26	Ripples damping due to monomolecular films. <i>Journal of Colloid and Interface Science</i> , 1987, 119, 74-80.	9.4	31