

# Elena Curti

## List of Publications by Year in descending order

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Version: 2024-02-01

40  
papers

895  
citations

516215

16  
h-index

476904

29  
g-index

41  
all docs

41  
docs citations

41  
times ranked

990  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of the addition of bran fractions on bread properties. <i>Journal of Cereal Science</i> , 2013, 57, 325-332.	1.8	105
2	The use of potato fibre to improve bread physico-chemical properties during storage. <i>Food Chemistry</i> , 2016, 195, 64-70.	4.2	74
3	Water molecular dynamics during bread staling by Nuclear Magnetic Resonance. <i>LWT - Food Science and Technology</i> , 2011, 44, 854-859.	2.5	72
4	Bread staling: Effect of gluten on physico-chemical properties and molecular mobility. <i>LWT - Food Science and Technology</i> , 2014, 59, 418-425.	2.5	66
5	Effect of different mixers on physicochemical properties and water status of extruded and laminated fresh pasta. <i>Food Chemistry</i> , 2010, 122, 462-469.	4.2	57
6	Effect of different air/steam convection cooking methods on turkey breast meat: Physical characterization, water status and sensory properties. <i>Meat Science</i> , 2011, 88, 489-497.	2.7	51
7	Shelf-life stability of artisanally and industrially produced durum wheat sourdough bread (‘Altamura bread’). <i>LWT - Food Science and Technology</i> , 2008, 41, 58-70.	2.5	43
8	Effects of different shaping modes on physico-chemical properties and water status of fresh pasta. <i>Journal of Food Engineering</i> , 2009, 93, 400-406.	2.7	43
9	Evaluation of porous starch as a flavour carrier. <i>Food and Function</i> , 2012, 3, 255-261.	2.1	33
10	Structured emulsions as butter substitutes: effects on physicochemical and sensory attributes of shortbread cookies. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3836-3842.	1.7	29
11	Effect of Formulation on Physicochemical Properties and Water Status of Nutritionally Enriched Fresh Pasta. <i>Food and Bioprocess Technology</i> , 2012, 5, 1642-1652.	2.6	25
12	Effect of bran on bread staling: Physico-chemical characterization and molecular mobility. <i>Journal of Cereal Science</i> , 2015, 65, 25-30.	1.8	23
13	Water dynamics of ready to eat shelf stable pasta meals during storage. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 17, 163-168.	2.7	21
14	Physico-chemical properties of ready to eat, shelf-stable pasta during storage. <i>Food Chemistry</i> , 2014, 144, 74-79.	4.2	21
15	Staling of gluten-free breads: physico-chemical properties and <sup>1</sup> H NMR mobility. <i>European Food Research and Technology</i> , 2017, 243, 867-877.	1.6	20
16	The use of two-dimensional NMR relaxometry in bread staling: a valuable tool?. <i>Food Chemistry</i> , 2017, 237, 766-772.	4.2	17
17	Effectiveness of vital gluten and transglutaminase in the improvement of physico-chemical properties of fresh bread. <i>LWT - Food Science and Technology</i> , 2018, 92, 465-470.	2.5	17
18	Effect of added ingredients on water status and physico-chemical properties of tomato sauce. <i>Food Chemistry</i> , 2017, 236, 101-108.	4.2	16

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19	Enhancing dough-making rheological performance of wheat flour by transglutaminase and vital gluten supplementation. <i>LWT - Food Science and Technology</i> , 2018, 91, 467-476.	2.5	16
20	Staling and water dynamics in high-gluten bread. <i>European Food Research and Technology</i> , 2017, 243, 1173-1182.	1.6	15
21	A multi-scale approach for pasta quality features assessment. <i>LWT - Food Science and Technology</i> , 2019, 101, 285-292.	2.5	15
22	Effect of water and gluten on physico-chemical properties and stability of ready to eat shelf-stable pasta. <i>Food Chemistry</i> , 2016, 195, 91-96.	4.2	14
23	Effect of Glycerol and Gluten on Mechanical Properties and <sup>1</sup> H NMR Mobility of Cooked Pasta. <i>Food Biophysics</i> , 2015, 10, 474-480.	1.4	12
24	Physicochemical, sensory properties and starch <i>in vitro</i> digestion of gluten-free breads. <i>International Journal of Food Sciences and Nutrition</i> , 2015, 66, 867-872.	1.3	10
25	A multi-scale characterisation of the durum wheat pasta cooking process. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1713-1719.	1.3	9
26	Effect of the manufacturing process on Fiore Sardo PDO cheese microstructure by multi-frequency NMR relaxometry. <i>Food Research International</i> , 2021, 140, 110079.	2.9	9
27	Effect of formulation on physicochemical properties and water status of nutritionally enhanced tortillas. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 73-79.	1.7	8
28	Effect of Long-Term Storage on Water Status and Physicochemical Properties of Nutritionally Enhanced Tortillas. <i>Food Biophysics</i> , 2010, 5, 300-308.	1.4	8
29	Non-invasive monitoring of curd syneresis upon renneting of raw and heat-treated cow's and goat's milk. <i>International Dairy Journal</i> , 2019, 90, 95-97.	1.5	8
30	Bread staling: understanding the effects of transglutaminase and vital gluten supplementation on crumb moisture and texture using multivariate analysis. <i>European Food Research and Technology</i> , 2019, 245, 1337-1345.	1.6	7
31	Can potato fiber efficiently substitute xanthan gum in modulating chemical properties of tomato products?. <i>Food Hydrocolloids</i> , 2020, 101, 105508.	5.6	7
32	Quality Control in Fiore Sardo PDO Cheese: Detection of Heat Treatment Application and Production Chain by MRI Relaxometry and Image Analysis. <i>Dairy</i> , 2021, 2, 270-287.	0.7	5
33	A low-field Nuclear Magnetic Resonance dataset of whole milk during coagulation and syneresis. <i>Data in Brief</i> , 2019, 26, 104520.	0.5	4
34	Structured fat-water fiber systems as fat substitutes in shortbread formulation: modulation of dough characteristics following a multiscale approach. <i>European Food Research and Technology</i> , 2020, 246, 2249-2257.	1.6	4
35	Pasta. <i>Contemporary Food Engineering</i> , 2013, . .	0.2	3
36	Effect of Flour, Gelatin and Salt on Water Status of Tomato Sauce. <i>Food Biophysics</i> , 2015, 10, 129-133.	1.4	3

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37	Molecular mobility changes after high-temperature, short-time pasteurization: An extended time-domain nuclear magnetic resonance screening of ewe milk. <i>Journal of Dairy Science</i> , 2020, 103, 9881-9892.	1.4	3
38	A multilevel investigation supported by multivariate analysis for tomato product formulation. <i>European Food Research and Technology</i> , 2021, 247, 2345-2354.	1.6	1
39	Can a structured emulsion (fat in water fibre system) substitute saturated fat in cookies without hampering their quality?. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5071-5079.	1.3	1
40	Development of Antioxidant-Rich Fruit-Based Snacks as Food Space Prototype. , 2005, , .		0