

Maria Di Cairano

List of Publications by Year in descending order

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11
papers

294
citations

1039880

9
h-index

1281743

11
g-index

11
all docs

11
docs citations

11
times ranked

344
citing authors

#	ARTICLE	IF	CITATIONS
1	Experimental gluten-free biscuits with underexploited flours versus commercial products: Preference pattern and sensory characterisation by Check All That Apply Questionnaire. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1936-1944.	1.3	11
2	Formulation of gluten-free biscuits with reduced glycaemic index: Focus on in vitro glucose release, physical and sensory properties. <i>LWT - Food Science and Technology</i> , 2022, 154, 112654.	2.5	18
3	Assessment of brewing attitude of unmalted cereals and pseudocereals for gluten free beer production. <i>Food Chemistry</i> , 2022, 384, 132621.	4.2	11
4	Effect of sucrose replacement and resistant starch addition on textural properties of gluten-free doughs and biscuits. <i>European Food Research and Technology</i> , 2021, 247, 707-718.	1.6	15
5	Use of Underexploited Flours for the Reduction of Glycaemic Index of Gluten-Free Biscuits: Physicochemical and Sensory Characterization. <i>Food and Bioprocess Technology</i> , 2021, 14, 1490-1502.	2.6	22
6	Encapsulation of bioactive compounds for the formulation of functional animal feeds: The biofortification of derivate foods. <i>Animal Feed Science and Technology</i> , 2021, 279, 115036.	1.1	10
7	Functional properties and predicted glycemic index of gluten free cereal, pseudocereal and legume flours. <i>LWT - Food Science and Technology</i> , 2020, 133, 109860.	2.5	39
8	Gluten-Free Brewing: Issues and Perspectives. <i>Fermentation</i> , 2020, 6, 53.	1.4	38
9	Microencapsulation as a Tool for the Formulation of Functional Foods: The Phytosterols™ Case Study. <i>Foods</i> , 2020, 9, 470.	1.9	35
10	Assay of healthful properties of wild blackberry and elderberry fruits grown in Mediterranean area. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1591-1598.	1.6	9
11	Focus on gluten free biscuits: Ingredients and issues. <i>Trends in Food Science and Technology</i> , 2018, 81, 203-212.	7.8	86