Biagio Fallico

List of Publications by Year
in descending order

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Version: 2024-02-01

52 papers	2,261 citations	236833 25 h-index	214721 47 g-index
52 all docs	52 docs citations	52 times ranked	2633 citing authors

#	Article	IF	Citations
1	Effects of conditioning on HMF content in unifloral honeys. Food Chemistry, 2004, 85, 305-313.	4.2	194
2	Methods for the determination of HMF in honey: a comparison. Food Control, 2005, 16, 273-277.	2.8	181
3	Evaluation of antioxidant capacity of blood orange juices as influenced by constituents, concentration process and storage. Food Chemistry, 2001, 74, 423-427.	4.2	126
4	Possible alternative utilization of Cynara spp.. Industrial Crops and Products, 1999, 10, 219-228.	2.5	109
5	Hydroxycinnamic Acids as Markers of Italian Blood Orange Juices. Journal of Agricultural and Food Chemistry, 1998, 46, 464-470.	2.4	105
6	Distribution of fatty acids and phytosterols as a criterion to discriminate geographic origin of pistachio seeds. Food Chemistry, 2007, 104, 403-408.	4.2	99
7	Volatile organic compounds (VOCs) produced by biocontrol yeasts. Food Microbiology, 2019, 82, 70-74.	2.1	97
8	Roasting of hazelnuts. Role of oil in colour development and hydroxymethylfurfural formation. Food Chemistry, 2003, 81, 569-573.	4.2	87
9	Anthocyanins, chlorophylls and xanthophylls in pistachio nuts (Pistacia vera) of different geographic origin. Journal of Food Composition and Analysis, 2007, 20, 352-359.	1.9	86
10	Possible alternative utilization of Cynara spp.. Industrial Crops and Products, 1999, 10, 229-237.	2.5	83
11	Recovery of Anthocyanins from Pulp Wash of Pigmented Oranges by Concentration on Resins. Journal of Agricultural and Food Chemistry, 2002, 50, 5968-5974.	2.4	74
12	Role of Hydroxycinnamic Acids and Vinylphenols in the Flavor Alteration of Blood Orange Juices. Journal of Agricultural and Food Chemistry, 1996, 44, 2654-2657.	2.4	71
13	Influence of Ripeness and Drying Process on the Polyphenols and Tocopherols of Pistacia vera L.. Molecules, 2009, 14, 4358-4369.	1.7	64
14	Recovery of Hesperidin from Orange Peel by Concentration of Extracts on Styreneâˆ’Divinylbenzene Resin. Journal of Agricultural and Food Chemistry, 1999, 47, 4391-4397.	2.4	55
15	Thermal damage in blood orange juice: kinetics of Ã¯Â¿Â½5-hydroxymethyl-2-furancarboxaldehyde formation. International Journal of Food Science and Technology, 2001, 36, 145-151.	1.3	53
16	Flavor Components of Italian Orange Juices. Journal of Agricultural and Food Chemistry, 1998, 46, 2293-2298.	2.4	52
17	Degradation of 5â€Hydroxymethylfurfural in Honey. Journal of Food Science, 2008, 73, C625-31.	1.5	52
18	Waste Water from Citrus Processing as a Source of Hesperidin by Concentration on Styreneâˆ’Divinylbenzene Resin. Journal of Agricultural and Food Chemistry, 2000, 48, 2291-2295.	2.4	47

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19	Influence of Carotenoids and Pulps on the Color Modification of Blood Orange Juice. Journal of Food Science, 2000, 65, 458-460.	1.5	43
20	The European Food Legislation and its impact on honey sector. Accreditation and Quality Assurance, 2006, 11, 49-54.	0.4	42
21	Survey of 1,2â€Dicarbonyl Compounds in Commercial Honey of Different Floral Origin. Journal of Food Science, 2011, 76, C1203-10.	1.5	40
22	Bioactive compounds in blood oranges (Citrus sinensis (L.) Osbeck): Level and intake. Food Chemistry, 2017, 215, 67-75.	4.2	35
23	Application of prickly pear fruit extract to improve domestic shelf life, quality and microbial safety of sliced beef. Food and Chemical Toxicology, 2018, 118, 355-360.	1.8	34
24	Activated Carbons: In Vitro Affinity for Aflatoxin B1 and Relation of Adsorption Ability to Physicochemical Parameters. Journal of Food Protection, 1996, 59, 545-550.	0.8	32
25	Characterization of Prickly Pear Peel Flour as a Bioactive and Functional Ingredient in Bread Preparation. Foods, 2020, 9, 1189.	1.9	29
26	Quality Maintenance of Beef Burger Patties by Direct Addiction or Encapsulation of a Prickly Pear Fruit Extract. Frontiers in Microbiology, 2019, 10, 1760.	1.5	25
27	Wholegrain Durum Wheat Bread Fortified With Citrus Fibers: Evaluation of Quality Parameters During Long Storage. Frontiers in Nutrition, 2019, 6, 13.	1.6	25
28	Partial Replacement of NaCl in Bread from Durum Wheat (Triticum turgidum L subsp. durum Desf.) with KCl and Yeast Extract: Evaluation of Quality Parameters During Long Storage. Food and Bioprocess Technology, 2015, 8, 1089-1101.	2.6	24
29	Antioxidant and Antimicrobial Properties of Semi-Processed Frozen Prickly Pear Juice as Affected by Cultivar and Harvest Time. Foods, 2020, 9, 235.	1.9	23
30	Stability of pigments and oil in pistachio kernels during storage. International Journal of Food Science and Technology, 2009, 44, 2358-2364.	1.3	22
31	Addition of Olive Leaf Extract (OLE) for Producing Fortified Fresh Pasteurized Milk with An Extended Shelf Life. Antioxidants, 2019, 8, 255.	2.2	21
32	Use of image analysis to evaluate the shelf life of bakery products. Food Research International, 2014, 62, 514-522.	2.9	20
33	Detrimental effect on the gut microbiota of 1,2-dicarbonyl compounds after in vitro gastro-intestinal and fermentative digestion. Food Chemistry, 2021, 341, 128237.	4.2	19
34	Fatty Acids of Italian Blood Orange Juices. Journal of Agricultural and Food Chemistry, 1998, 46, 4138-4143.	2.4	18
35	PREDICTION OF HONEY SHELF LIFE. Journal of Food Quality, 2009, 32, 352-368.	1.4	18
36	Exploring Consumerâ€™s Propensity to Consume Insect-Based Foods. Empirical Evidence from a Study in Southern Italy. Applied System Innovation, 2020, 3, 38.	2.7	18

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37	Assessment of the exposure to Allura Red colour from the consumption of red juice-based and red soft drinks in Italy. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2011, 28, 1501-1515.	1.1	17
38	Effect of Hexanal and Iron on Color Development in a Glucose/Phenylalanine Model System. Journal of Agricultural and Food Chemistry, 1999, 47, 2255-2261.	2.4	13
39	Effect of postharvest storage temperatures on the quality parameters of pistachio nuts. Czech Journal of Food Sciences, 2013, 31, 467-473.	0.6	13
40	Development of Durum Wheat Breads Low in Sodium Using a Natural Low-Sodium Sea Salt. Foods, 2020, 9, 752.	1.9	13
41	Exposure to pesticides residues from consumption of Italian blood oranges. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2009, 26, 1024-1032.	1.1	12
42	Effect of sulphuring on physicochemical characteristics andaroma of dried Alkaya apricot: a new Turkish variety. Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry, 2017, 41, 59-68.	0.8	12
43	Kinetics of 3â€Deoxyâ€<scp>D</scp>â€Erythroâ€Hexosâ€2â€Ulose in Unifloral Honeys. Journal of Food Science, 2011, 76, C1044-9.	1.5	8
44	Antibacterial activity of 1,2-dicarbonyl compounds and the influence of the in vitro assay system. Food Chemistry, 2020, 311, 125905.	4.2	8
45	Impact of prickly pear extract on the quality parameters of beef burger patties after cooking. Food Bioscience, 2021, 42, 101146.	2.0	7
46	Colour and label evaluation of commercial pasteurised red juices and related drinks. Food Additives and Contaminants: Part B Surveillance, 2010, 3, 201-211.	1.3	6
47	Contribution of Blood Orange-Based Beverages to Bioactive Compounds Intake. Frontiers in Chemistry, 2018, 6, 374.	1.8	6
48	Effects of Light Exposure, Bottle Colour and Storage Temperature on the Quality of Malvasia delle Lipari Sweet Wine. Foods, 2021, 10, 1881.	1.9	6
49	Sugars Replacement as a Strategy to Control the Formation of Î±-Dicarbonyl and Furanic Compounds during Cookie Processing. Foods, 2021, 10, 2101.	1.9	5
50	Pomegranate Byproduct Extracts as Ingredients for Producing Experimental Cheese with Enhanced Microbiological, Functional, and Physical Characteristics. Foods, 2021, 10, 2669.	1.9	5
51	Public and Private Standards in Crop Production: Their Role in Ensuring Safety and Sustainability. Sustainability, 2020, 12, 606.	1.6	4
52	Fat type and baking conditions for cookies recipe: a sensomic approach. International Journal of Food Science and Technology, 0, , .	1.3	3