

# 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	Detrimental effect on the gut microbiota of 1,2-dicarbonyl compounds after in vitro gastro-intestinal and fermentative digestion. <i>Food Chemistry</i> , 2021, 341, 128237.	4.2	19
2	Effects of Light Exposure, Bottle Colour and Storage Temperature on the Quality of Malvasia delle Lipari Sweet Wine. <i>Foods</i> , 2021, 10, 1881.	1.9	6
3	Impact of prickly pear extract on the quality parameters of beef burger patties after cooking. <i>Food Bioscience</i> , 2021, 42, 101146.	2.0	7
4	Sugars Replacement as a Strategy to Control the Formation of $\alpha$ -Dicarbonyl and Furanic Compounds during Cookie Processing. <i>Foods</i> , 2021, 10, 2101.	1.9	5
5	Pomegranate Byproduct Extracts as Ingredients for Producing Experimental Cheese with Enhanced Microbiological, Functional, and Physical Characteristics. <i>Foods</i> , 2021, 10, 2669.	1.9	5
6	Antibacterial activity of 1,2-dicarbonyl compounds and the influence of the in vitro assay system. <i>Food Chemistry</i> , 2020, 311, 125905.	4.2	8
7	Exploring Consumer's Propensity to Consume Insect-Based Foods. Empirical Evidence from a Study in Southern Italy. <i>Applied System Innovation</i> , 2020, 3, 38.	2.7	18
8	Characterization of Prickly Pear Peel Flour as a Bioactive and Functional Ingredient in Bread Preparation. <i>Foods</i> , 2020, 9, 1189.	1.9	29
9	Public and Private Standards in Crop Production: Their Role in Ensuring Safety and Sustainability. <i>Sustainability</i> , 2020, 12, 606.	1.6	4
10	Development of Durum Wheat Breads Low in Sodium Using a Natural Low-Sodium Sea Salt. <i>Foods</i> , 2020, 9, 752.	1.9	13
11	Antioxidant and Antimicrobial Properties of Semi-Processed Frozen Prickly Pear Juice as Affected by Cultivar and Harvest Time. <i>Foods</i> , 2020, 9, 235.	1.9	23
12	Addition of Olive Leaf Extract (OLE) for Producing Fortified Fresh Pasteurized Milk with An Extended Shelf Life. <i>Antioxidants</i> , 2019, 8, 255.	2.2	21
13	Quality Maintenance of Beef Burger Patties by Direct Addition or Encapsulation of a Prickly Pear Fruit Extract. <i>Frontiers in Microbiology</i> , 2019, 10, 1760.	1.5	25
14	Volatile organic compounds (VOCs) produced by biocontrol yeasts. <i>Food Microbiology</i> , 2019, 82, 70-74.	2.1	97
15	Wholegrain Durum Wheat Bread Fortified With Citrus Fibers: Evaluation of Quality Parameters During Long Storage. <i>Frontiers in Nutrition</i> , 2019, 6, 13.	1.6	25
16	Contribution of Blood Orange-Based Beverages to Bioactive Compounds Intake. <i>Frontiers in Chemistry</i> , 2018, 6, 374.	1.8	6
17	Application of prickly pear fruit extract to improve domestic shelf life, quality and microbial safety of sliced beef. <i>Food and Chemical Toxicology</i> , 2018, 118, 355-360.	1.8	34
18	Bioactive compounds in blood oranges ( <i>Citrus sinensis</i> (L.) Osbeck): Level and intake. <i>Food Chemistry</i> , 2017, 215, 67-75.	4.2	35

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19	Effect of sulphuring on physicochemical characteristics and aroma of dried Alkaya apricot: a new Turkish variety. <i>Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2017, 41, 59-68.	0.8	12
20	Partial Replacement of NaCl in Bread from Durum Wheat ( <i>Triticum turgidum</i> L subsp. durum Desf.) with KCl and Yeast Extract: Evaluation of Quality Parameters During Long Storage. <i>Food and Bioprocess Technology</i> , 2015, 8, 1089-1101.	2.6	24
21	Use of image analysis to evaluate the shelf life of bakery products. <i>Food Research International</i> , 2014, 62, 514-522.	2.9	20
22	Effect of postharvest storage temperatures on the quality parameters of pistachio nuts. <i>Czech Journal of Food Sciences</i> , 2013, 31, 467-473.	0.6	13
23	Kinetics of 3-Deoxy-D-Erythro-Hexose-2-Ulucose in Unifloral Honeys. <i>Journal of Food Science</i> , 2011, 76, C1044-9.	1.5	8
24	Survey of 1,2-Dicarbonyl Compounds in Commercial Honey of Different Floral Origin. <i>Journal of Food Science</i> , 2011, 76, C1203-10.	1.5	40
25	Assessment of the exposure to Allura Red colour from the consumption of red juice-based and red soft drinks in Italy. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2011, 28, 1501-1515.	1.1	17
26	Colour and label evaluation of commercial pasteurised red juices and related drinks. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2010, 3, 201-211.	1.3	6
27	Stability of pigments and oil in pistachio kernels during storage. <i>International Journal of Food Science and Technology</i> , 2009, 44, 2358-2364.	1.3	22
28	PREDICTION OF HONEY SHELF LIFE. <i>Journal of Food Quality</i> , 2009, 32, 352-368.	1.4	18
29	Exposure to pesticides residues from consumption of Italian blood oranges. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2009, 26, 1024-1032.	1.1	12
30	Influence of Ripeness and Drying Process on the Polyphenols and Tocopherols of <i>Pistacia vera</i> L.. <i>Molecules</i> , 2009, 14, 4358-4369.	1.7	64
31	Degradation of 5-Hydroxymethylfurfural in Honey. <i>Journal of Food Science</i> , 2008, 73, C625-31.	1.5	52
32	Distribution of fatty acids and phytosterols as a criterion to discriminate geographic origin of pistachio seeds. <i>Food Chemistry</i> , 2007, 104, 403-408.	4.2	99
33	Anthocyanins, chlorophylls and xanthophylls in pistachio nuts ( <i>Pistacia vera</i> ) of different geographic origin. <i>Journal of Food Composition and Analysis</i> , 2007, 20, 352-359.	1.9	86
34	The European Food Legislation and its impact on honey sector. <i>Accreditation and Quality Assurance</i> , 2006, 11, 49-54.	0.4	42
35	Methods for the determination of HMF in honey: a comparison. <i>Food Control</i> , 2005, 16, 273-277.	2.8	181
36	Effects of conditioning on HMF content in unifloral honeys. <i>Food Chemistry</i> , 2004, 85, 305-313.	4.2	194

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37	Roasting of hazelnuts. Role of oil in colour development and hydroxymethylfurfural formation. Food Chemistry, 2003, 81, 569-573.	4.2	87
38	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
39	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
40	Thermal damage in blood orange juice: kinetics of 5-hydroxymethyl-2-furancarboxaldehyde formation. International Journal of Food Science and Technology, 2001, 36, 145-151.	1.3	53
41	Influence of Carotenoids and Pulp on the Color Modification of Blood Orange Juice. Journal of Food Science, 2000, 65, 458-460.	1.5	43
42	Waste Water from Citrus Processing as a Source of Hesperidin by Concentration on Styrene-Divinylbenzene Resin. Journal of Agricultural and Food Chemistry, 2000, 48, 2291-2295.	2.4	47
43	Possible alternative utilization of Cynara spp.. Industrial Crops and Products, 1999, 10, 219-228.	2.5	109
44	Possible alternative utilization of Cynara spp.. Industrial Crops and Products, 1999, 10, 229-237.	2.5	83
45	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
46	Recovery of Hesperidin from Orange Peel by Concentration of Extracts on Styrene-Divinylbenzene Resin. Journal of Agricultural and Food Chemistry, 1999, 47, 4391-4397.	2.4	55
47	Hydroxycinnamic Acids as Markers of Italian Blood Orange Juices. Journal of Agricultural and Food Chemistry, 1998, 46, 464-470.	2.4	105
48	Flavor Components of Italian Orange Juices. Journal of Agricultural and Food Chemistry, 1998, 46, 2293-2298.	2.4	52
49	Fatty Acids of Italian Blood Orange Juices. Journal of Agricultural and Food Chemistry, 1998, 46, 4138-4143.	2.4	18
50	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
51	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
52	Fat type and baking conditions for cookies recipe: a sensomic approach. International Journal of Food Science and Technology, 0, , .	1.3	3