

Valeria Menga

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

15
papers

453
citations

9
h-index

15
g-index

15
ext. papers

524
ext. citations

5
avg, IF

3.33
L-index

#	Paper	IF	Citations
15	Effect of processing and cooking on phenolic acid profile and antioxidant capacity of durum wheat pasta enriched with debranning fractions of wheat. <i>Food Chemistry</i> , 2010 , 119, 1023-1029	8.5	111
14	Biotechnological production of vitamin B2-enriched bread and pasta. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 8013-20	5.7	94
13	Effects of genotype, location and baking on the phenolic content and some antioxidant properties of cereal species. <i>International Journal of Food Science and Technology</i> , 2009 , 45, 7-16	3.8	74
12	Gluten-free pasta incorporating chia (<i>Salvia hispanica</i> L.) as thickening agent: An approach to naturally improve the nutritional profile and the in vitro carbohydrate digestibility. <i>Food Chemistry</i> , 2017 , 221, 1954-1961	8.5	49
11	Effects of toasting on the carbohydrate profile and antioxidant properties of chickpea (<i>Cicer arietinum</i> L.) flour added to durum wheat pasta. <i>Food Chemistry</i> , 2012 , 131, 1140-1148	8.5	40
10	Nutritional profile and cooking quality of a new functional pasta naturally enriched in phenolic acids, added with β -glucan and <i>Bacillus coagulans</i> GBI-30, 6086. <i>Journal of Cereal Science</i> , 2015 , 65, 260-266	3.8	27
9	Mineral composition of durum wheat grain and pasta under increasing atmospheric CO ₂ concentrations. <i>Food Chemistry</i> , 2018 , 242, 53-61	8.5	25
8	Phenolic acids variability and grain quality of organically and conventionally fertilised old wheats under a warm climate. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 4615-4623	4.3	12
7	Increasing atmospheric CO ₂ modifies durum wheat grain quality and pasta cooking quality. <i>Journal of Cereal Science</i> , 2016 , 69, 245-251	3.8	10
6	Agronomic Management under Organic Farming May Affect the Bioactive Compounds of Lentil (<i>Lens culinaris</i> L.) and Grass Pea (<i>Lathyrus communis</i> L.)?. <i>Sustainability</i> , 2014 , 6, 1059-1075	3.6	3
5	Metabolomic analysis can detect the composition of pasta enriched with fibre after cooking. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 3032-41	4.3	3
4	Influence of Organic and Conventional Farming on Grain Yield and Protein Composition of Chickpea Genotypes. <i>Agronomy</i> , 2021 , 11, 191	3.6	3
3	Chickpea (<i>Cicer arietinum</i> L.) Fortification of Cereal-Based Foods to Increase Fiber and Phytochemical Content 2014 , 533-546		1
2	Phenolic Acid Composition and Antioxidant Activity of Whole and Defatted Seeds of Italian Hemp Cultivars: A Two-Year Case Study. <i>Agriculture (Switzerland)</i> , 2022 , 12, 759	3	1
1	Phytochemical profile of chickpea cultivars grown in conventional and organic farms in Southern, Italy. <i>Organic Agriculture</i> , 2021 , 1, 1-10	1.7	0