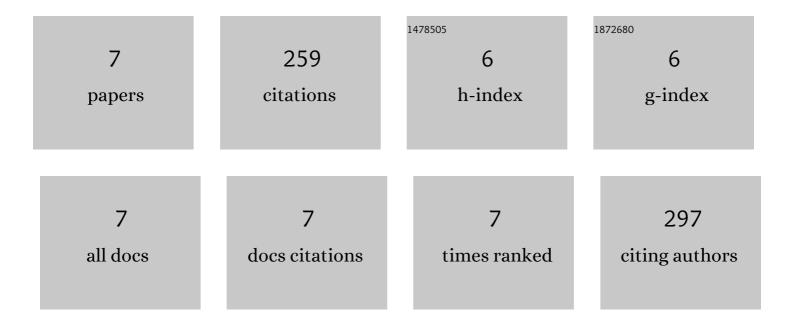
Gianluca Veneziani

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8888319/publications.pdf

Version: 2024-02-01



#	Article	IF	CITATIONS
1	The influence of the malaxation temperature on the activity of polyphenoloxidase and peroxidase and on the phenolic composition of virgin olive oil. Food Chemistry, 2013, 136, 975-983.	8.2	96
2	Optimization of the Temperature and Oxygen Concentration Conditions in the Malaxation during the Oil Mechanical Extraction Process of Four Italian Olive Cultivars. Journal of Agricultural and Food Chemistry, 2014, 62, 3813-3822.	5.2	66
3	New approaches to virgin olive oil quality, technology, and byâ€products valorization. European Journal of Lipid Science and Technology, 2015, 117, 1882-1892.	1.5	41
4	Flash Thermal Conditioning of Olive Pastes during the Oil Mechanical Extraction Process: Cultivar Impact on the Phenolic and Volatile Composition of Virgin Olive Oil. Journal of Agricultural and Food Chemistry, 2015, 63, 6066-6074.	5.2	37
5	Partial Deâ€Stoning of Olive Paste to Increase Olive Oil Quality, Yield, and Sustainability of the Olive Oil Extraction Process. European Journal of Lipid Science and Technology, 2020, 122, 2000129.	1.5	9
6	Effects of Ultrasound Technology on the Qualitative Properties of Italian Extra Virgin Olive Oil. Foods, 2021, 10, 2884.	4.3	8
7	High vacuum applied during malaxation in oil industrial plant: Influence on virgin olive oil extractability and quality. Innovative Food Science and Emerging Technologies, 2022, , 103036.	5.6	2