

Gianluca Veneziani

List of Publications by Year in descending order

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

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7
papers

259
citations

1478505

6
h-index

1872680

6
g-index

7
all docs

7
docs citations

7
times ranked

297
citing authors

#	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. <i>Food Chemistry</i> , 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. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 3813-3822.	5.2	66
3	New approaches to virgin olive oil quality, technology, and by-products valorization. <i>European Journal of Lipid Science and Technology</i> , 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. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6066-6074.	5.2	37
5	Partial De-stoning of Olive Paste to Increase Olive Oil Quality, Yield, and Sustainability of the Olive Oil Extraction Process. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 2000129.	1.5	9
6	Effects of Ultrasound Technology on the Qualitative Properties of Italian Extra Virgin Olive Oil. <i>Foods</i> , 2021, 10, 2884.	4.3	8
7	High vacuum applied during malaxation in oil industrial plant: Influence on virgin olive oil extractability and quality. <i>Innovative Food Science and Emerging Technologies</i> , 2022, , 103036.	5.6	2