

Piernicola Masella

List of Publications by Year in descending order

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57
papers

987
citations

430874

18
h-index

477307

29
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57
all docs

57
docs citations

57
times ranked

974
citing authors

#	ARTICLE	IF	CITATIONS
1	What kind of coffee do you drink? An investigation on effects of eight different extraction methods. <i>Food Research International</i> , 2019, 116, 1327-1335.	6.2	92
2	Characterization and comparison of cold brew and cold drip coffee extraction methods. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 391-399.	3.5	67
3	Comparison of espresso coffee brewing techniques. <i>Journal of Food Engineering</i> , 2014, 121, 112-117.	5.2	64
4	Predictive models of the rheological properties and optimal water content in doughs: An application to ancient grain flours with different degrees of refining. <i>Journal of Cereal Science</i> , 2018, 83, 229-235.	3.7	57
5	Wheat Grain Composition, Dough Rheology and Bread Quality as Affected by Nitrogen and Sulfur Fertilization and Seeding Density. <i>Agronomy</i> , 2020, 10, 233.	3.0	49
6	Influence of Vertical Centrifugation on Extra Virgin Olive Oil Quality. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2009, 86, 1137.	1.9	46
7	Evaluation of genetic diversity in a <i>Camelina sativa</i> (L.) Crantz collection using microsatellite markers and biochemical traits. <i>Genetic Resources and Crop Evolution</i> , 2013, 60, 1223-1236.	1.6	42
8	Influence of the extraction process on dissolved oxygen in olive oil. <i>European Journal of Lipid Science and Technology</i> , 2007, 109, 1180-1185.	1.5	38
9	The effect of malaxation temperature on the virgin olive oil phenolic profile under laboratory scale conditions. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 735-741.	1.5	38
10	Agronomic evaluation and phenotypic plasticity of <i>Camelina sativa</i> growing in Lombardia, Italy. <i>Crop and Pasture Science</i> , 2014, 65, 453.	1.5	31
11	Improving olive oil quality using CO ₂ evolved from olive pastes during processing. <i>European Journal of Lipid Science and Technology</i> , 2006, 108, 904-912.	1.5	27
12	Vertical centrifugation of virgin olive oil under inert gas. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 1094-1096.	1.5	26
13	Shelf life and quality of olive oil filtered without vertical centrifugation. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 1213-1222.	1.5	24
14	Addition of a steel pre-filter to improve plate filter-press performance in olive oil filtration. <i>Journal of Food Engineering</i> , 2015, 157, 84-87.	5.2	23
15	A new espresso brewing method. <i>Journal of Food Engineering</i> , 2015, 146, 204-208.	5.2	23
16	Understanding Olive Oil Stability Using Filtration and High Hydrostatic Pressure. <i>Molecules</i> , 2020, 25, 420.	3.8	22
17	Nitrogen stripping to remove dissolved oxygen from extra virgin olive oil. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 1389-1392.	1.5	21
18	Carbon dioxide emission from olive oil pastes during the transformation process: technological spin offs. <i>European Food Research and Technology</i> , 2006, 222, 521-526.	3.3	19

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19	A kinetic approach to predict the potential effect of malaxation time-temperature conditions on extra virgin olive oil extraction yield. <i>Journal of Food Engineering</i> , 2017, 195, 182-190.	5.2	19
20	The effect of the addition of gelatinized flour on dough rheology and quality of bread made from brown wheat flour. <i>LWT - Food Science and Technology</i> , 2019, 106, 240-246.	5.2	17
21	Effects of different stabilization techniques on the shelf life of cold brew coffee: Chemical composition, flavor profile and microbiological analysis. <i>LWT - Food Science and Technology</i> , 2021, 142, 111043.	5.2	16
22	A Condenser to Recover Organic Volatile Compounds during Vinification. <i>American Journal of Enology and Viticulture</i> , 2016, 67, 163-168.	1.7	15
23	Physical, Chemical, and Biological Characterization of Veiled Extra Virgin Olive Oil Turbidity for Degradation Risk Assessment. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1900195.	1.5	15
24	Using a Plackett-Burman design to maximise yield of rosemary essential oil by distillation. <i>Industrial Crops and Products</i> , 2021, 166, 113488.	5.2	15
25	Malaxation of Olive Paste Under Sealed Conditions. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2011, 88, 871-875.	1.9	14
26	Application of a screening design to recover phytochemicals from spent coffee grounds. <i>Food and Bioproducts Processing</i> , 2019, 118, 50-57.	3.6	14
27	Filtration Scheduling: Quality Changes in Freshly Produced Virgin Olive Oil. <i>Foods</i> , 2020, 9, 1067.	4.3	14
28	A Technological Solution to Modulate the Aroma Profile during Beer Fermentation. <i>Food and Bioprocess Technology</i> , 2018, 11, 1259-1266.	4.7	13
29	Environmental impact assessment of three packages for high-quality extra-virgin olive oil. <i>Journal of Agricultural Engineering</i> , 2016, 47, 191.	1.5	12
30	Harvest of Sangiovese grapes: the influence of material other than grape and unripe berries on wine quality. <i>European Food Research and Technology</i> , 2018, 244, 1487-1496.	3.3	12
31	Comparison of grape harvesting and sorting methods on factors affecting the must quality. <i>Journal of Agricultural Engineering</i> , 2015, 46, 19.	1.5	8
32	Changes in Olive Paste Composition During Decanter Feeding and Effects on Oil Yield. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1700223.	1.5	8
33	Freezing/storing olives, consequences for extra virgin olive oil quality. <i>International Journal of Refrigeration</i> , 2019, 106, 24-32.	3.4	8
34	Does bottle color protect red wine from photooxidation?. <i>Packaging Technology and Science</i> , 2019, 32, 259-265.	2.8	8
35	Ethanol From Olive Paste During Malaxation, Exploratory Experiments. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800238.	1.5	8
36	Stainless steel bottles for extra virgin olive oil packaging: effects on shelf life. <i>Packaging Technology and Science</i> , 2010, 23, 383-391.	2.8	7

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37	An original computer program (MalaxAction 1.0) to design and control olive paste malaxation under exposure to air. Journal of Food Engineering, 2018, 234, 57-62.	5.2	7
38	OLIVE PASTE CONSISTENCY AS A CONTROL PARAMETER FOR OIL EXTRACTION: A PRELIMINARY APPROACH. Journal of Agricultural Engineering, 2008, 39, 27.	1.5	6
39	A Predictive Classification Model for the Management of Virgin Olive Oil Filtration at Industrial Scale. Separation Science and Technology, 2011, 46, 1709-1715.	2.5	6
40	Energetic and economic viability of olive stone recovery as a renewable energy source: a Southern Italy case study. Journal of Agricultural Engineering, 2014, 45, 60.	1.5	6
41	A Comparative Cradle-to-Gate Life Cycle Study of Bio-Energy Feedstock from Camelina sativa, an Italian Case Study. Sustainability, 2020, 12, 9590.	3.2	4
42	Physical and Chemical Effects of Different Working Gases in Coffee Brewing: A Case Study of Caffè Firenze. Foods, 2020, 9, 1825.	4.3	4
43	Effects of a Small Increase in Carbon Dioxide Pressure during Fermentation on Wine Aroma. Foods, 2020, 9, 1496.	4.3	4
44	Use of refrigerated cells for olive cooling and short-term storage: Qualitative effects on extra virgin olive oil. International Journal of Refrigeration, 2021, 127, 59-68.	3.4	4
45	Stripping of dissolved oxygen from extra virgin olive oil: Effects on oxidation and biophenols. Journal of Food Processing and Preservation, 2018, 42, e13832.	2.0	2
46	Environmental Impact Assessment of Municipal Solid Waste (MSW) Management in Florence, Italy. European Journal of Sustainable Development (discontinued), 2018, 7, .	0.9	2
47	A deeper understanding of the qualitative consequences of food pumping: A case study of wine. Food and Bioproducts Processing, 2021, 131, 13-13.	3.6	2
48	A Conventional VOC-PID Sensor for a Rapid Discrimination among Aromatic Plant Varieties: Classification Models Fitted to a Rosemary Case-Study. Applied Sciences (Switzerland), 2022, 12, 6399.	2.5	2
49	TEST OF AN ANIMAL DRAWN FIELD IMPLEMENT CART. Journal of Agricultural Engineering, 2008, 39, 1.	1.5	1
50	Cross-flow filtration of lees grape juice for non-aromatic white wine production: a case study on an Italian PDO. European Food Research and Technology, 2019, 245, 2697-2703.	3.3	1
51	Test of an innovative method to prepare coffee powder puck, improving espresso extraction reliability. European Food Research and Technology, 0, , 1.	3.3	1
52	Demonstration of the Effectiveness of a Pilot, Variable Speed Crusher Featuring an In-Line Oxygen Dosing System. European Journal of Lipid Science and Technology, 2022, 124, .	1.5	1
53	Turbidity characterization as a decision-making tool for extra virgin olive oil stability treatments. Food Control, 2022, 137, 108931.	5.5	1
54	Simulation of Transport under Different Temperature Conditions: Effects on Extra Virgin Olive Oil Quality. European Journal of Lipid Science and Technology, 2022, 124, .	1.5	1

#	ARTICLE	IF	CITATIONS
55	Performance of a driven hitch-cart for draft animal power under different power take-off torque and ballast levels condition. Journal of Agricultural Engineering, 2016, 47, 230.	1.5	0
56	An Innovative Vat for the Continuous Recovery of Volatile Compounds During Fermentation. Lecture Notes in Civil Engineering, 2020, , 713-721.	0.4	0
57	Virgin olive oil processing by high voltage electrical discharge or high hydrostatic pressure. Journal of Food Processing and Preservation, 0, , .	2.0	0