

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
docs citations

57
times ranked

974
citing authors

#	ARTICLE	IF	CITATIONS
1	Demonstration of the Effectiveness of a Pilot, Variable Speed Crusher Featuring an In-Line Oxygen Dosing System. <i>European Journal of Lipid Science and Technology</i> , 2022, 124, .	1.5	1
2	Turbidity characterization as a decision-making tool for extra virgin olive oil stability treatments. <i>Food Control</i> , 2022, 137, 108931.	5.5	1
3	A Conventional VOC-PID Sensor for a Rapid Discrimination among Aromatic Plant Varieties: Classification Models Fitted to a Rosemary Case-Study. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 6399.	2.5	2
4	Simulation of Transport under Different Temperature Conditions: Effects on Extra Virgin Olive Oil Quality. <i>European Journal of Lipid Science and Technology</i> , 2022, 124, .	1.5	1
5	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
6	Use of refrigerated cells for olive cooling and short-term storage: Qualitative effects on extra virgin olive oil. <i>International Journal of Refrigeration</i> , 2021, 127, 59-68.	3.4	4
7	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
8	A deeper understanding of the qualitative consequences of food pumping: A case study of wine. <i>Food and Bioproducts Processing</i> , 2021, 131, 13-13.	3.6	2
9	A Comparative Cradle-to-Gate Life Cycle Study of Bio-Energy Feedstock from <i>Camelina sativa</i> , an Italian Case Study. <i>Sustainability</i> , 2020, 12, 9590.	3.2	4
10	Filtration Scheduling: Quality Changes in Freshly Produced Virgin Olive Oil. <i>Foods</i> , 2020, 9, 1067.	4.3	14
11	Physical and Chemical Effects of Different Working Gases in Coffee Brewing: A Case Study of Caff� Firenze. <i>Foods</i> , 2020, 9, 1825.	4.3	4
12	Effects of a Small Increase in Carbon Dioxide Pressure during Fermentation on Wine Aroma. <i>Foods</i> , 2020, 9, 1496.	4.3	4
13	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
14	Understanding Olive Oil Stability Using Filtration and High Hydrostatic Pressure. <i>Molecules</i> , 2020, 25, 420.	3.8	22
15	An Innovative Vat for the Continuous Recovery of Volatile Compounds During Fermentation. <i>Lecture Notes in Civil Engineering</i> , 2020, , 713-721.	0.4	0
16	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
17	Freezing/storing olives, consequences for extra virgin olive oil quality. <i>International Journal of Refrigeration</i> , 2019, 106, 24-32.	3.4	8
18	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

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19	Cross-flow filtration of lees grape juice for non-aromatic white wine production: a case study on an Italian PDO. <i>European Food Research and Technology</i> , 2019, 245, 2697-2703.	3.3	1
20	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
21	Does bottle color protect red wine from photooxidation?. <i>Packaging Technology and Science</i> , 2019, 32, 259-265.	2.8	8
22	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
23	Ethanol From Olive Paste During Malaxation, Exploratory Experiments. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800238.	1.5	8
24	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
25	An original computer program (MalaxAction 1.0) to design and control olive paste malaxation under exposure to air. <i>Journal of Food Engineering</i> , 2018, 234, 57-62.	5.2	7
26	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
27	A Technological Solution to Modulate the Aroma Profile during Beer Fermentation. <i>Food and Bioprocess Technology</i> , 2018, 11, 1259-1266.	4.7	13
28	Stripping of dissolved oxygen from extra virgin olive oil: Effects on oxidation and biophenols. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13832.	2.0	2
29	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
30	Environmental Impact Assessment of Municipal Solid Waste (MSW) Management in Florence, Italy. <i>European Journal of Sustainable Development (discontinued)</i> , 2018, 7, .	0.9	2
31	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
32	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
33	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
34	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
35	A Condenser to Recover Organic Volatile Compounds during Vinification. <i>American Journal of Enology and Viticulture</i> , 2016, 67, 163-168.	1.7	15
36	Performance of a driven hitch-cart for draft animal power under different power take-off torque and ballast levels condition. <i>Journal of Agricultural Engineering</i> , 2016, 47, 230.	1.5	0

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37	Comparison of grape harvesting and sorting methods on factors affecting the must quality. Journal of Agricultural Engineering, 2015, 46, 19.	1.5	8
38	Addition of a steel pre-filter to improve plate filter-press performance in olive oil filtration. Journal of Food Engineering, 2015, 157, 84-87.	5.2	23
39	A new espresso brewing method. Journal of Food Engineering, 2015, 146, 204-208.	5.2	23
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	Agronomic evaluation and phenotypic plasticity of Camelina sativa growing in Lombardia, Italy. Crop and Pasture Science, 2014, 65, 453.	1.5	31
42	Comparison of espresso coffee brewing techniques. Journal of Food Engineering, 2014, 121, 112-117.	5.2	64
43	Evaluation of genetic diversity in a Camelina sativa (L.) Crantz collection using microsatellite markers and biochemical traits. Genetic Resources and Crop Evolution, 2013, 60, 1223-1236.	1.6	42
44	Vertical centrifugation of virgin olive oil under inert gas. European Journal of Lipid Science and Technology, 2012, 114, 1094-1096.	1.5	26
45	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
46	Malaxation of Olive Paste Under Sealed Conditions. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 871-875.	1.9	14
47	Nitrogen stripping to remove dissolved oxygen from extra virgin olive oil. European Journal of Lipid Science and Technology, 2010, 112, 1389-1392.	1.5	21
48	Stainless steel bottles for extra virgin olive oil packaging: effects on shelf-life. Packaging Technology and Science, 2010, 23, 383-391.	2.8	7
49	Influence of Vertical Centrifugation on Extra Virgin Olive Oil Quality. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 1137.	1.9	46
50	The effect of malaxation temperature on the virgin olive oil phenolic profile under laboratory scale conditions. European Journal of Lipid Science and Technology, 2008, 110, 735-741.	1.5	38
51	TEST OF AN ANIMAL DRAWN FIELD IMPLEMENT CART. Journal of Agricultural Engineering, 2008, 39, 1.	1.5	1
52	OLIVE PASTE CONSISTENCY AS A CONTROL PARAMETER FOR OIL EXTRACTION: A PRELIMINARY APPROACH. Journal of Agricultural Engineering, 2008, 39, 27.	1.5	6
53	Influence of the extraction process on dissolved oxygen in olive oil. European Journal of Lipid Science and Technology, 2007, 109, 1180-1185.	1.5	38
54	Carbon dioxide emission from olive oil pastes during the transformation process: technological spin offs. European Food Research and Technology, 2006, 222, 521-526.	3.3	19

#	ARTICLE	IF	CITATIONS
55	Improving olive oil quality using CO2 evolved from olive pastes during processing. European Journal of Lipid Science and Technology, 2006, 108, 904-912.	1.5	27
56	Test of an innovative method to prepare coffee powder puck, improving espresso extraction reliability. European Food Research and Technology, 0, , 1.	3.3	1
57	Virgin olive oil processing by high voltage electrical discharge or high hydrostatic pressure. Journal of Food Processing and Preservation, 0, , .	2.0	0