

# Federica Taddei

## List of Publications by Citations

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21  
papers

370  
citations

12  
h-index

19  
g-index

22  
ext. papers

461  
ext. citations

4.6  
avg, IF

3.64  
L-index

#	Paper	IF	Citations
21	Upcycling of brewers' spent grain by production of dry pasta with higher nutritional potential. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 114, 108421	5.4	46
20	Identification and quantification of soluble free, soluble conjugated, and insoluble bound phenolic acids in durum wheat ( <i>Triticum turgidum</i> L. var. durum) and derived products by RP-HPLC on a semimicro separation scale. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 11800-7	5.7	45
19	Variation of total antioxidant activity and of phenolic acid, total phenolics and yellow coloured pigments in durum wheat ( <i>Triticum turgidum</i> L. var. durum) as a function of genotype, crop year and growing area. <i>Journal of Cereal Science</i> , <b>2015</b> , 65, 175-185	3.8	41
18	Use of bran fractions and debranned kernels for the development of pasta with high nutritional and healthy potential. <i>Food Chemistry</i> , <b>2017</b> , 225, 77-86	8.5	34
17	Genetic and environmental factors affecting grain texture in common wheat. <i>Journal of Cereal Science</i> , <b>2008</b> , 47, 52-58	3.8	27
16	Effects of Genotype and Environment on Phenolic Acids Content and Total Antioxidant Capacity in Durum Wheat. <i>Cereal Chemistry</i> , <b>2014</b> , 91, 310-317	2.4	25
15	GWAS for Starch-Related Parameters in Rice (L.). <i>Plants</i> , <b>2019</b> , 8,	4.5	17
14	Bioactive composition and sensory evaluation of innovative spaghetti supplemented with free or cyclodextrin chlated pumpkin oil extracted by supercritical CO. <i>Food Chemistry</i> , <b>2019</b> , 294, 112-122	8.5	17
13	Molecular Characterization of Puroindolines and their Encoding Genes in <i>Aegilops Ventricosa</i> . <i>Molecular Breeding</i> , <b>2006</b> , 17, 191-200	3.4	17
12	From seed to cooked pasta: influence of traditional and non-conventional transformation processes on total antioxidant capacity and phenolic acid content. <i>International Journal of Food Sciences and Nutrition</i> , <b>2018</b> , 69, 24-32	3.7	16
11	Effects of durum wheat debranning on total antioxidant capacity and on content and profile of phenolic acids. <i>Journal of Functional Foods</i> , <b>2015</b> , 17, 83-92	5.1	14
10	Using Einkorn and Triticum Brewers' Spent Grain to Increase the Nutritional Potential of Durum Wheat Pasta. <i>Foods</i> , <b>2021</b> , 10,	4.9	14
9	Starch-bound 2S proteins and kernel texture in einkorn, <i>Triticum monococcum</i> ssp <i>monococcum</i> . <i>Theoretical and Applied Genetics</i> , <b>2009</b> , 119, 1205-12	6	11
8	Kernel texture and hordoin patterns in barley ( <i>Hordeum vulgare</i> ). <i>Molecular Breeding</i> , <b>2012</b> , 30, 1551-1562	3.4	9
7	Biochemical and technological characterization of two C4 gluten-free cereals: <i>Sorghum bicolor</i> and <i>Eragrostis tef</i> . <i>Cereal Chemistry</i> , <b>2020</b> , 97, 65-73	2.4	9
6	How do conventional and organic management affect the healthy potential of durum wheat grain and semolina pasta traits?. <i>Food Chemistry</i> , <b>2019</b> , 297, 124884	8.5	8
5	Biochemical and molecular characterization of <i>Avena</i> indolines and their role in kernel texture. <i>Molecular Genetics and Genomics</i> , <b>2015</b> , 290, 39-54	3.1	7

4	The starch-bound alpha-amylase/trypsin-inhibitors in Avena. <i>Molecular Genetics and Genomics</i> , <b>2016</b> , 291, 2043-2054	3.1	6
3	Influence of kernel thermal pre-treatments on 5-n-alkylresorcinols, polyphenols and antioxidant activity of durum and einkorn wheat. <i>European Food Research and Technology</i> , <b>2021</b> , 247, 353-362	3.4	3
2	Traditional and Non-Conventional Pasta-Making Processes: Effect on In Vitro Starch Digestibility. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
1	Innovative Milling Processes to Improve the Technological and Nutritional Quality of Parboiled Brown Rice Pasta from Contrasting Amylose Content Cultivars. <i>Foods</i> , <b>2021</b> , 10,	4.9	2