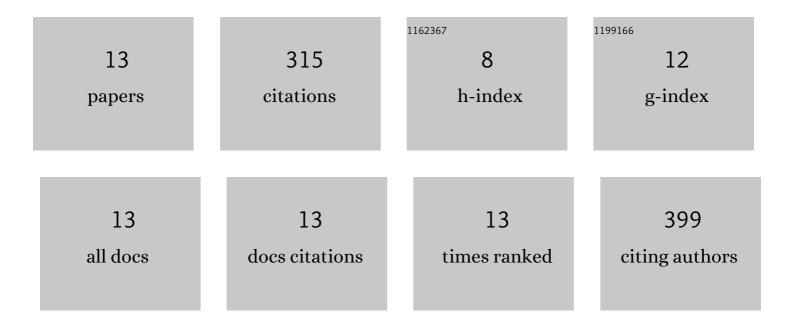
Paola Conte

List of Publications by Year in descending order

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PAOLA CONTE

| # | Article | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Table Olives: An Overview on Effects of Processing on Nutritional and Sensory Quality. Foods, 2020, 9, 514. | 1.9 | 66 |
| 2 | Bee pollen as a functional ingredient in gluten-free bread: A physical-chemical, technological and sensory approach. LWT - Food Science and Technology, 2018, 90, 1-7. | 2.5 | 61 |
| 3 | Technological and Nutritional Challenges, and Novelty in Gluten-Free Breadmaking: a Review. Polish Journal of Food and Nutrition Sciences, 2019, 69, 5-21. | 0.6 | 46 |
| 4 | Gluten-free dough-making of specialty breads: Significance of blended starches, flours and additives on dough behaviour. Food Science and Technology International, 2015, 21, 523-536. | 1.1 | 34 |
| 5 | Gluten-Free Breadsticks Fortified with Phenolic-Rich Extracts from Olive Leaves and Olive Mill Wastewater. Foods, 2021, 10, 923. | 1.9 | 24 |
| 6 | A Life Cycle Perspective to Assess the Environmental and Economic Impacts of Innovative Technologies in Extra Virgin Olive Oil Extraction. Foods, 2019, 8, 209. | 1.9 | 20 |
| 7 | Technological, Nutritional and Sensory Properties of an Innovative Gluten-Free Double-Layered Flat Bread Enriched with Amaranth Flour. Foods, 2021, 10, 920. | 1.9 | 20 |
| 8 | Near Infrared Spectroscopy as a Green Technology for the Quality Prediction of Intact Olives. Foods, 2021, 10, 1042. | 1.9 | 11 |
| 9 | Change in quality during ripening of olive fruits and related oils extracted from three minor autochthonous Sardinian cultivars. Emirates Journal of Food and Agriculture, 0, , . | 1.0 | 9 |
| 10 | Environmental Impact of Food Preparations Enriched with Phenolic Extracts from Olive Oil Mill Waste. Foods, 2021, 10, 980. | 1.9 | 8 |
| 11 | Physical and Thermal Evaluation of Olive Oils from Minor Italian Cultivars. Foods, 2021, 10, 1004. | 1.9 | 7 |
| 12 | Bioactive Potential of Minor Italian Olive Genotypes from Apulia, Sardinia and Abruzzo. Foods, 2021, 10, 1371. | 1.9 | 7 |
| 13 | Study of the Effects Induced by Ball Milling Treatment on Different Types of Hydrocolloids in a Corn Starch–Rice Flour System. Foods, 2020, 9, 517. | 1.9 | 2 |