

# Paola Conte

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9085079/publications.pdf>

Version: 2024-02-01

13  
papers

315  
citations

1162367

8  
h-index

1199166

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13  
docs citations

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times ranked

399  
citing authors

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