## Alessandro Cammerata

List of Publications by Year in descending order

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1477746 1473754 10 144 9 6 citations g-index h-index papers 10 10 10 232 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Qualitative and quantitative determination of peptides related to celiac disease in mixtures derived from different methods of simulated gastrointestinal digestion of wheat products. Analytical and Bioanalytical Chemistry, 2014, 406, 4765-4775.	1.9	33
2	The impact of the SSIIa <i>null</i> mutations on grain traits and composition in durum wheat. Breeding Science, 2016, 66, 572-579.	0.9	28
3	Variations in Content and Extractability of Durum Wheat (Triticum turgidum L. var durum) Arabinoxylans Associated with Genetic and Environmental Factors . International Journal of Molecular Sciences, 2011, 12, 4536-4549.	1.8	26
4	Pastamaking and breadmaking quality of soft-textured durum wheat lines. Journal of Cereal Science, 2011, 54, 481-487.	1.8	24
5	Qualitative Characterization of Unrefined Durum Wheat Air-Classified Fractions. Foods, 2021, 10, 2817.	1.9	10
6	Hydrothermal grain pre-processing and ultra-fine milling for the production of durum wheat flour fractions with high nutritional value. Food Science and Technology International, 2018, 24, 242-250.	1.1	9
7	Content of minerals and deoxynivalenol in the airâ€classified fractions of durum wheat. Cereal Chemistry, 2021, 98, 1101-1111.	1.1	4
8	Bran-Enriched Milled Durum Wheat Fractions Obtained Using Innovative Micronization and Air-Classification Pilot Plants. Foods, 2021, 10, 1796.	1.9	4
9	Near infrared spectroscopy and aquaphotomics evaluation of the efficiency of solar dehydration processes in pineapple slices. Journal of Near Infrared Spectroscopy, 0, , 096703352110543.	0.8	4
10	Use of Air-Classification Technology to Manage Mycotoxin and Arsenic Contaminations in Durum Wheat-Derived Products. Foods, 2022, 11, 304.	1.9	2