

Alessandro Cammerata

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

10
papers

112
citations

5
h-index

10
g-index

10
ext. papers

132
ext. citations

3.6
avg, IF

2.21
L-index

#	Paper	IF	Citations
10	Use of Air-Classification Technology to Manage Mycotoxin and Arsenic Contaminations in Durum Wheat-Derived Products.. <i>Foods</i> , 2022 , 11,	4.9	1
9	Qualitative Characterization of Unrefined Durum Wheat Air-Classified Fractions. <i>Foods</i> , 2021 , 10,	4.9	5
8	Content of minerals and deoxynivalenol in the air-classified fractions of durum wheat. <i>Cereal Chemistry</i> , 2021 , 98, 1101-1111	2.4	3
7	Bran-Enriched Milled Durum Wheat Fractions Obtained Using Innovative Micronization and Air-Classification Pilot Plants. <i>Foods</i> , 2021 , 10,	4.9	3
6	Hydrothermal grain pre-processing and ultra-fine milling for the production of durum wheat flour fractions with high nutritional value. <i>Food Science and Technology International</i> , 2018 , 24, 242-250	2.6	8
5	The impact of the SSIIa mutations on grain traits and composition in durum wheat. <i>Breeding Science</i> , 2016 , 66, 572-579	2	22
4	Qualitative and quantitative determination of peptides related to celiac disease in mixtures derived from different methods of simulated gastrointestinal digestion of wheat products. <i>Analytical and Bioanalytical Chemistry</i> , 2014 , 406, 4765-75	4.4	26
3	Pastamaking and breadmaking quality of soft-textured durum wheat lines. <i>Journal of Cereal Science</i> , 2011 , 54, 481-487	3.8	22
2	Variations in content and extractability of durum wheat (<i>Triticum turgidum</i> L. var durum) Arabinoxylans associated with genetic and environmental factors. <i>International Journal of Molecular Sciences</i> , 2011 , 12, 4536-49	6.3	22
1	Near infrared spectroscopic and aquaphotomic evaluation of the efficiency of solar dehydration processes in pineapple slices. <i>Journal of Near Infrared Spectroscopy</i> , 096703352110543	1.5	0