

# Barbara Simonato

## List of Publications by Year in descending order

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34  
papers

1,003  
citations

430754

18  
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434063

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docs citations

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times ranked

983  
citing authors

#	ARTICLE	IF	CITATIONS
1	Breadstick fortification with red grape pomace: effect on nutritional, technological and sensory properties. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 2545-2552.	1.7	32
2	Distilled grape pomace as a functional ingredient in vegan muffins: effect on physicochemical, nutritional, rheological and sensory aspects. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4847-4858.	1.3	11
3	Fortification of Durum Wheat Fresh Pasta with Maqui ( <i>Aristotelia chilensis</i> ) and Its Effects on Technological, Nutritional, Sensory Properties, and Predicted Glycemic Index. <i>Food and Bioprocess Technology</i> , 2022, 15, 1563-1572.	2.6	10
4	Potentiality of protein fractions from the house cricket ( <i>Acheta domesticus</i> ) and yellow mealworm ( <i>Tenebrio molitor</i> ) for pasta formulation. <i>LWT - Food Science and Technology</i> , 2022, 164, 113638.	2.5	23
5	Effects of post-harvest fungal infection of apples on chemical characteristics of cider. <i>LWT - Food Science and Technology</i> , 2021, 138, 110620.	2.5	8
6	Technological, nutritional, and sensory properties of durum wheat fresh pasta fortified with <i>Moringa oleifera</i> L. leaf powder. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1920-1925.	1.7	28
7	Impact of Grape Pomace Powder on the Phenolic Bioaccessibility and on In Vitro Starch Digestibility of Wheat Based Bread. <i>Foods</i> , 2021, 10, 507.	1.9	19
8	Improving the Sensory, Nutritional and Technological Profile of Conventional and Gluten-Free Pasta and Bakery Products. <i>Foods</i> , 2021, 10, 975.	1.9	2
9	Technological, nutritional and sensory properties of pasta fortified with agro-industrial by-products: a review. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4356-4366.	1.3	49
10	Physico-chemical and sensory acceptability of no added sugar chocolate spreads fortified with multiple micronutrients. <i>Food Chemistry</i> , 2021, 364, 130386.	4.2	12
11	Wheat Bread Fortification by Grape Pomace Powder: Nutritional, Technological, Antioxidant, and Sensory Properties. <i>Foods</i> , 2021, 10, 75.	1.9	58
12	Predicted Shelf-Life, Thermodynamic Study and Antioxidant Capacity of Breadsticks Fortified with Grape Pomace Powders. <i>Foods</i> , 2021, 10, 2815.	1.9	9
13	Effect of <i>Moringa oleifera</i> L. Leaf Powder Addition on the Phenolic Bioaccessibility and on In Vitro Starch Digestibility of Durum Wheat Fresh Pasta. <i>Foods</i> , 2020, 9, 628.	1.9	18
14	Evaluation of the phenolic profile and immunoreactivity of Malâ€d 3 allergen in ancient apple cultivars from Italy. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4978-4986.	1.7	4
15	Effect of Grape Pomace Addition on the Technological, Sensory, and Nutritional Properties of Durum Wheat Pasta. <i>Foods</i> , 2020, 9, 354.	1.9	55
16	Pasta fortification with olive pomace: Effects on the technological characteristics and nutritional properties. <i>LWT - Food Science and Technology</i> , 2019, 114, 108368.	2.5	80
17	An overview of expected glycaemic response of one ingredient commercial gluten free pasta. <i>LWT - Food Science and Technology</i> , 2019, 109, 13-16.	2.5	17
18	Correlating Noble Rot Infection of Garganega Withered Grapes with Key Molecules and Odorants of Botrytized Passito Wine. <i>Foods</i> , 2019, 8, 642.	1.9	8

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19	Changes in chemical and sensory properties of Amarone wine produced by <i>Penicillium</i> infected grapes. <i>Food Chemistry</i> , 2018, 263, 42-50.	4.2	8
20	The Food Allergy Risk Management in the EU Labelling Legislation. <i>Journal of Agricultural and Environmental Ethics</i> , 2017, 30, 275-285.	0.9	6
21	Hen egg white lysozyme is a hidden allergen in Italian commercial ciders. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016, 34, 1-7.	1.1	2
22	Setup of a procedure for cider proteins recovery and quantification. <i>European Food Research and Technology</i> , 2016, 242, 1803-1811.	1.6	6
23	Post-harvest proteomics of grapes infected by <i>Penicillium</i> during withering to produce Amarone wine. <i>Food Chemistry</i> , 2016, 199, 639-647.	4.2	18
24	Identification of potential protein markers of noble rot infected grapes. <i>Food Chemistry</i> , 2015, 179, 170-174.	4.2	8
25	Digestibility of pasta made with three wheat types: A preliminary study. <i>Food Chemistry</i> , 2015, 174, 219-225.	4.2	24
26	Red wine proteins: Two dimensional (2-D) electrophoresis and mass spectrometry analysis. <i>Food Chemistry</i> , 2014, 164, 413-417.	4.2	9
27	Assessment of the fining efficiency of zeins extracted from commercial corn gluten and sensory analysis of the treated wine. <i>LWT - Food Science and Technology</i> , 2013, 54, 549-556.	2.5	15
28	Analysis of commercial wines by LC-MS/MS reveals the presence of residual milk and egg white allergens. <i>Food Control</i> , 2012, 28, 321-326.	2.8	47
29	Mass spectrometry detection of egg proteins in red wines treated with egg white. <i>Food Control</i> , 2012, 23, 87-94.	2.8	57
30	Effects of noble rot on must composition and aroma profile of Amarone wine produced by the traditional grape withering protocol. <i>Food Chemistry</i> , 2012, 130, 370-375.	4.2	59
31	Immunochemical and Mass Spectrometry Detection of Residual Proteins in Gluten Fined Red Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 3101-3110.	2.4	39
32	Effect of pasta drying temperature on gastrointestinal digestibility and allergenicity of durum wheat proteins. <i>Food Chemistry</i> , 2007, 104, 353-363.	4.2	63
33	Modifications of Wheat Flour Proteins during in Vitro Digestion of Bread Dough, Crumb, and Crust: An Electrophoretic and Immunological Study. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 2254-2261.	2.4	97
34	Food Allergy to Wheat Products: The Effect of Bread Baking and in Vitro Digestion on Wheat Allergenic Proteins. A Study with Bread Dough, Crumb, and Crust. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 5668-5673.	2.4	102