

Michela Costantini

List of Publications by Year in descending order

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7
papers

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citations

1307594

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164
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| # | ARTICLE | IF | CITATIONS |
|---|---|-----|-----------|
| 1 | Use of Legumes in Extrusion Cooking: A Review. <i>Foods</i> , 2020, 9, 958. | 4.3 | 85 |
| 2 | Production of extruded-cooked lentil flours at industrial level: Effect of processing conditions on starch gelatinization, dough rheological properties and techno-functional parameters. <i>LWT - Food Science and Technology</i> , 2021, 147, 111580. | 5.2 | 22 |
| 3 | Macro- and Micro-Nutrient Composition and Antioxidant Activity of Chickpea and Pea Accessions. <i>Polish Journal of Food and Nutrition Sciences</i> , 2021, , 177-185. | 1.7 | 14 |
| 4 | Kabuli and Apulian black Chickpea Milling By-Products as Innovative Ingredients to Provide High Levels of Dietary Fibre and Bioactive Compounds in Gluten-Free Fresh Pasta. <i>Molecules</i> , 2021, 26, 4442. | 3.8 | 12 |
| 5 | Data on the proximate composition, bioactive compounds, physicochemical and functional properties of a collection of faba beans (<i>Vicia faba</i> L.) and lentils (<i>Lens culinaris</i> Medik.). <i>Data in Brief</i> , 2021, 34, 106660. | 1.0 | 11 |
| 6 | The Effectiveness of Extruded-Cooked Lentil Flour in Preparing a Gluten-Free Pizza with Improved Nutritional Features and a Good Sensory Quality. <i>Foods</i> , 2022, 11, 482. | 4.3 | 10 |
| 7 | Effect of Die Configuration on the Physico-Chemical Properties, Anti-Nutritional Compounds, and Sensory Features of Legume-Based Extruded Snacks. <i>Foods</i> , 2021, 10, 3015. | 4.3 | 8 |