

Michela Costantini

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	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
2	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
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	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
5	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
6	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
7	Use of Legumes in Extrusion Cooking: A Review. <i>Foods</i> , 2020, 9, 958.	4.3	85