

PUBBLICAZIONI

CUBADDA R., MARCONI E. 2002. Spelt wheat. In: Pseudocereals and less common cereals Grain properties and utilization potential. Ch. 5, P. Belton and J. Taylor Eds. Springer-Verlag, London Ltd, pp. 153-175.

MARCONI E., CABONI M.F., MESSIA M.C., PANFILI G. 2002. Furosine: a suitable marker for assessing the freshness of royal jelly. *Journal of Agricultural and Food Chemistry*, 50(10): 2825-2829.

MARCONI E., CARCEA M., SCHIAVONE M., CUBADDA R. 2002. Spelt (*Triticum spelta* L.) pasta quality: combined effect of flour properties and drying conditions. *Cereal Chemistry*, 79(5): 634-639.

PELILLO M., IAFELICE, G., MARCONI E., CABONI M. F. 2003. Identification of plant sterols in tetraploid and hexaploid wheats using GC mass spectrometry. *Rapid Communications in Mass Spectrometry*, 17: 1-8.

BADEA M., MICHELI L., MESSIA M.C., CANDIGLIOTA T., MARCONI E., MOTTRAM T., VELASCO-GARCIA M., MOSCONE D., PALLESCHI G. 2004. Aflatoxin M1 determination in raw milk using a flow-injection immunoassay system. *Analytica Chimica Acta* 520: 141-148.

BONOLI M., MARCONI E., CABONI M.F. 2004. Free and bound phenolic compounds in barley (*Hordeum vulgare* L.) flours. Evaluation of the extraction capability of different solvent mixtures and pressurized liquid methods by micellar electrokinetic chromatography and spectrophotometry. *Journal of Chromatography A* 1057: 1-12.

BONOLI M., VERARDO V., MARCONI E., CABONI M.F. 2004. Antioxidant phenols in barley (*Hordeum vulgare* L.) flour: comparative spectrophotometric study among extraction methods of free and bound phenolic compounds. *Journal of Agricultural & Food Chemistry* 52: 5195-5200.

MARCONI E., CUBADDA R. 2004. Emmer wheat. In: Specialty Grains for Food and Feed. Ch. 4, E. Abdelaal and P. Wood Eds. AACC St Paul, MN (USA), pp. 63-108.

MARCONI E., MESSIA M.C., AMINE A., MOSCONE D., VERNAZZA F., STOCCHI F., PALLESCHI G. 2004. Heat-treated milk differentiation by a sensitive lactulose assay. *Food Chemistry*, 84: 447-450.

MARCONI E., MESSIA M.C., PALLESCHI G., CUBADDA R. 2004. A maltose biosensor for determining gelatinized starch in processed cereal foods. *Cereal Chemistry*, 81: 6-9.

CABONI M.F., BOSELLI E., MESSIA M.C., VELAZCO V., FRATIANNI A., PANFILI G., MARCONI E. 2005. Effect of processing and storage on the spray-dried whole egg quality. *Food Chemistry* 92: 293-303.

CABONI M.F., IAFELICE G., PELILLO M., MARCONI E. 2005. The analysis of steryl fatty acid esters in tetraploid and hexaploid wheats: identification and comparison between chromatographic methods. *Journal of Agricultural and Food Chemistry* 53: 7465-7472

CUBADDA F., RAGGI A., MARCONI E. 2005. Effects of processing on five selected metals in the durum wheat food chain. *Microchemical Journal* 79: 97-102.

MESSIA M.C., CABONI M.F., MARCONI E. 2005. Storage stability assessment of freeze-dried royal jelly by furosine determination. *Journal of Agricultural and Food Chemistry* 53: 4440-4443.

CUBADDA F., RAGGI A., MARCONI E. 2005. Effects of processing on five selected metals in the durum wheat food chain. *Microchemical Journal* 79: 97-102.

CABONI M.F., IAFELICE G., PELILLO M., MARCONI E. 2005. Analysis of fatty acid steryl esters in tetraploid and hexaploid wheats: identification and comparison between chromatographic methods. *Journal of Agricultural and Food Chemistry* 53: 7465-7472.

CUBADDA R., CARCEA M., MARCONI E., TRIVISONNO M.C. 2007. Influence of gluten proteins and drying temperature on the cooking quality of durum wheat pasta. *Cereal Chemistry* 84: 48-55.

MESSIA M.C., CANDIGLIOTA T., MARCONI E. 2007. Assessment of quality and technological characterization of lactose-hydrolyzed milk. *Food Chemistry* 104: 910-917.

CUBADDA R.E., MARCONI E. 2007. Quality requirements of durum wheat semolina for pasta making. *Tecnica Molitoria International* 58: 104-109, 118.

RUGGERI S., IAFELICE G., AGUZZI A., CARNOVALE E., MARCONI E. 2007. Farine di orzo arricchite in folati per la produzione di alimenti funzionali. *Tecnica Molitoria* Gennaio: 8-12.

CUBADDA R.E., MARCONI E. 2007. Effetti della decorticazione sulle rese di macinazione e caratteristiche degli sfarinati di grano duro. *Tecnica Molitoria* Aprile: 369-383.

CUBADDA R.E., CARCEA M., MARCONI E., TRIVISONNO M.C. 2007. Influence of protein content on durum wheat gluten strength determined by the SDS sedimentation test and by other methods. *Cereal Foods World* 52: 273-277.

PANFILI G., FRATIANNI A., DI CRISCIO T., MARCONI E. 2008. Tocol and β -glucan levels in barley varieties and in pearling by-products. *Food Chemistry* 107:84-91.

IAFELICE G., CABONI M.F., CUBADDA R.E., DI CRISCIO T., TRIVISONNO M.C., MARCONI E. 2008. Development of functional spaghetti enriched with long chain omega-3 fatty acids. *Cereal Chemistry*, 85:146-151.

MESSIA M.C., DI FALCO T., PANFILI G., MARCONI E. 2008. Rapid determination of collagen in meat based foods by microwave hydrolysis of proteins and HPAEC-PAD analysis of 4-hydroxyproline. *Meat Science*, 80: 401-409.

SEBASTIANI I., MESSIA M.C., CINQUANTA L., MARCONI E., MORESI M. 2008. Produzione di concentrati proteici di siero di latte bufalino. *Ingredienti Alimentari* 37: 6-11

VERARDO V., BONOLI M., MARCONI E., CABONI M.F. 2008. Determination of free flavan-3-ol content in barley (*Hordeum vulgare* L.) air-classified flours: comparative study of HPLC-DAD/MS and spectrophotometric determinations. *Journal of Agricultural and Food Chemistry* 56: 6944-6948.

RUSSO F., CHIMIENTI G., RIEZZO G., PEPE G., PETROSILLO G., CHILOIRO M., MARCONI E. 2008. Inulin-enriched pasta affects lipid profile and Lp(a) concentrations in Italian young healthy male volunteers. *European Journal of Nutrition* 47: 453-459.

VERARDO V., BONOLI M., MARCONI E., CABONI M.F. 2008. Distribution of bound hydroxycinnamic acids and their glycosyl esters in barley (*Hordeum vulgare* L.) airclassified flour: comparative study between RP-HPLC/MS and spectrophotometric analysis. *Journal of Agricultural and Food Chemistry* 56:11900-11905.

VERARDO V., FERIOLI F., RICIPUTI Y., IAFELICE G., MARCONI E., CABONI M.F. 2009. Evaluation of lipid oxidation in spaghetti pasta enriched with long chain n-3 polyunsaturated fatty acids under different storage conditions. *Food Chemistry* 114: 472-477.

MESSIA M.C., CUBADDA R., FANELI M., MARCONI E. 2009. Quali-quantitative assessment of cereal arabinoxylans by HPAEC-PAD. *Tecnica Molitoria International*, Yearly issue, 116-121.

CUBADDA R., IAFELICE G., MARCONI E. 2009. Pasta cooking quality and its evaluation. *Tecnica Molitoria International Yearly Issue*, 174-180.

IAFELICE G., VERARDO V., MARCONI E., CABONI M.F. 2009. Characterization of total, free, and esterified phytosterols in tetraploid and hexaploid wheats. *Journal of Agricultural and Food Chemistry* 57: 2266-2273.

RICCI F., FLAVIO P., ABAGNALE M., MESSIA M.C., MARCONI E., VOLPE G., MOSCONE D., PALLESCHI G. 2009. Direct electrochemical detection of trichothecenes in wheat samples using a 96-well electrochemical plate coupled with microwave hydrolysis. *World Mycotoxin Journal*, vol. 2: 239-245.

VITAGLIONE P., BARONE LUMAGA R., MONTAGNESE C., MESSIA M.C., MARCONI E., SCALFI L. 2010. Satiating effect of a barley beta-glucan enriched snack. *Journal of the American College of Nutrition*, vol. 29; p. 113-121.

VERARDO V., RICIPUTI Y., TRIVISONNO M.C., MARCONI E., CABONI M.F. 2010. Effect of the addition of air-classified barley flours on the lipid stability of bakery products. *European Food Research and Technology*, vol. 231: 309-319.

VERARDO V., PASINI F., IAFELICE G., MESSIA M.C., MARCONI E., CABONI M.F. 2010. Influence of storage conditions on cholesterol oxidation in dried egg pasta. *Journal of Agricultural and Food Chemistry*, vol. 58: 3586-3590.

VERARDO V., ARRAEZ-ROMAN D., SEGURACARRETERO A., MARCONI E., FERNANDEZ-GUTIERREZ A., CABONI M.F. 2010. Identification of buckwheat phenolic compounds by reverse phase high performance liquid chromatography-electrospray ionization-time of flight-mass spectrometry (RP-HPLC-ESI-TOF-MS). *Journal of Cereal Science*, vol. 52: 170-176

RUSSO F., RIEZZO G., CHILOIRO M., DE MICHELE G., CHIMIENTI G., MARCONI E., D'ATTOMA B., LINSALATA M., CLEMENTE C. 2010. Metabolic effects of a diet with inulin-enriched pasta in healthy young volunteers. *Current Pharmaceutical Design*, vol. 16: 825-831.

PULVENTO C, RICCARDI M, LAVINI A, D'ANDRIA R, IAFELICE G, MARCONI E. 2010. Field trial evaluation of two *Chenopodium quinoa* genotypes grown under rain-fed conditions in a typical mediterranean environment in South Italy. *Journal of Agronomy and Crop Science*. DOI: 10.1111/j.1439-037X.2010.00431.x

PELILLO M, FERIOLI F, IAFELICE G, MARCONI E., CABONI M.F 2010. Characterization of the phospholipid fraction of hulled and naked tetraploid and hexaploid wheats. *Journal of Cereal Science*, vol. 51: 120-126.

RUSSO F, CLEMENTE C, LINSALATA M, CHILOIRO M, ORLANDO A, MARCONI E., CHIMIENTI G, RIEZZO G (in stampa). Effects of a diet with inulin-enriched pasta on gut peptides and gastric emptying rates in healthy young volunteers. *European Journal of Nutrition* (in press)