

LIST OF PUBLICATIONS (WOS E SCOPUS)

SCOPUS ID: 6603055618

WEB OF SCIENCE RESEARCHERID: E-8601-2011

- P1. Messia M.C.**, Compagnone D., Esti M., Palleschi G. 1996. "A bienzyme electrode probe for malate". *Analytical Chemistry* 68, 360-365, ISSN: 0003-2700.
- P2.** Marconi E., Panfili G., **Messia M.C.**, Cubadda R., Compagnone D., Palleschi G. 1996. "Fast analysis of lysine in food using protein microwave hydrolysis and an electrochemical biosensor". *Analytical Letters*, 29 (7), 1125-1137, ISSN: 0003-2719.
- P3.** Esti M., **Messia M.C.**, La Notte E., Lembo P., Compagnone D., Palleschi G. 1996. "Curd-Ripening evaluation by flow injection analysis of L-lactic acid with an electrochemical biocell during mozzarella cheese manufacture". *Journal of Agricultural and Food Chemistry*, 44 (10), 3102-3107, ISSN: 0021-8561.
- P4.** Esti M., **Messia M.C.**, Sinesio F., Nicotra A., Conte L., La Notte E., Palleschi G. 1997. "Quality evaluation of peach and nectarines by electrochemical and multivariate analyses. Relationships between analytical measurements and sensory attribute". *Food Chemistry*, 60 (4) 659-666, ISSN: 0308-8146.
- P5.** Esti M., **Messia M.C.**, Bertocchi P., Sinesio F., Moneta E., Nicotra A., Fantechi P., Palleschi G. 1998. "Chemical compounds and sensory assessment of kiwifruit (*Actinidia chinensis* (Planch.) var. *chinensis*): electrochemical and multivariate analyses". *Food Chemistry*, 61 (3), 293-300, ISSN: 0308-8146.
- P6.** Marconi E., Baldino C., **Messia M.C.**, Cubadda R., Moscone D., Palleschi G. 1998. "Determination of damaged starch in wheat flour using an electrochemical bienzyme maltose probe". *Analytical Letters*, 31 (5), 733-749, ISSN: 0003-2719.
- P7.** Compagnone D., Esti M., **Messia M.C.**, Peluso E., Palleschi G. 1998. "Development of a biosensor for monitoring of glycerol during alcoholic fermentation". *Biosensor & Bioelectronics*, 13, 875-880, ISSN: 0956-5663.
- P8.** 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, ISSN: 0021-8561.
- P9.** Marconi E., **Messia M.C.**, Palleschi G., Cubadda R. 2003. "A maltose biosensor for determining gelatinized starch in processed cereal food". *Cereal Chemistry* 81, (1), 6-9, ISSN: 0009-0352.
- P10.** 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, ISSN: 0308-8146.
- P11.** Badea M., Micheli L., **Messia M.C.**, Candigliota T., Marconi E., Mottram T., Velasco-Garcia M., Moscone D., Palleschi G. 2004. "Aflatoxin determination in raw milk using a flow injection immunoassay system". *Analytica Chimica Acta*, 520, 141-148, ISSN: 0003-2670.
- P12.** Carcea M., Guerrieri N., Marconi E., Salvatorelli S., Franchi E., **Messia M.C.** 2004. Biochemical and technological indicators of pasta quality. In: Lafiandra D., Masci S., D'ovidio R. *Gluten proteins*.

RSC-Publishing, p. 121-124, LONDON: Spec. Publ. Royal Society of Chemistry, ISBN: 978-0-85404-633-1.

P13. Marconi E., **Messia M.C.**, Caboni M.F., Trivisonno M.C., lafelice G., Cubadda R. 2004. Vital wheat gluten: chemical and functional aspects. In: Lafiandra D., Masci S., D'ovidio R. *Gluten proteins*. RSC-Publishing, p. 259-262, LONDON:Spec. Publ. Royal Society of Chemistry, ISBN: 978-0-85404-633-1.

P14. Caboni M.F., Boselli E., **Messia M.C.**, Velazco V., Fratianni A., Panfili G., Marconi E. 2005. "Effect of processing and storage on the chemical quality markers of spray-dried whole egg". *Food Chemistry*, 92, 293-303, ISSN: 0308-8146.

P15. **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, ISSN: 0021-8561.

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P17. **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, (2), 401-409, ISSN: 0309-1740.

P18. 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*, 2 (2), 239-245, ISSN: 1875-0710.

P19. Verardo V., Pasini F., lafelice 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*, 58, 3586-3590, ISSN: 0021-8561.

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P21. Verardo V., Gomez-Caravaca A.M., **Messia M.C.**, Marconi E., Caboni M.F. 2011. "Development of Functional Spaghetti Enriched in Bioactive Compounds Using Barley Coarse Fraction Obtained by Air Classification". *Journal of Agricultural and Food Chemistry*, 59, 9127-9134, ISSN:0021-8561.

P22. Verardo V., Riciputi Y., **Messia M.C.**, Vallicelli M., Falasca L., Marconi E., Caboni M.F. 2011. "Dietary fiber and flavan-3-ols in shortbread biscuits enriched with barley flours co-products". *International Journal of Food Sciences and Nutrition*, 62, 262-269, ISSN: 0963-7486.

P23. Amadoro C., Di Renzo T., Tremonte P., Reale A., **Messia M.C.**, Capilongo V., Colavita G. 2011. Influence of production technology on the chemical, technological and microbiological features of "Ventricina of Vastese" [Influenza della tecnologia di produzione sulle caratteristiche tecnologiche, chimiche e microbiologiche del "Ventricina vastese"]. *Industrie Alimentari*, 20, 20-28, ISSN: 0019-901X.

P24. **Messia M.C.**, lafelice G., Marconi E. 2012. "Effect of parboiling on physical and chemical characteristics and non-enzymatic browning of emmer (*Triticum dicoccon* Schrank)". *Journal of Cereal Science*, 56, 147-152, ISSN: 0733-5210.

- P25. Messia M.C.,** Marconi E. 2012. Innovative and rapid procedure for 4-hydroxyproline determination in meat based foods. In : *Methods in Molecular Biology*, Ch. 22, M. Altermann, P. Hunziker (eds). Vol. 828, Springer Science+Business Media, pp. 282-289, ISSN: 1064-3745.
- P26. Marconi E. Messia M.C.** 2012. Pasta made from non traditional raw materials: technological and nutritional aspects. In: *Durum wheat chemistry and technology*. Ch. 11, J. Abecassis, M, Carcea and M. Sissons (Eds). AACC St Paul, MN (USA), pp. 201-211. ISBN 978-1-891127-65-6.
- P27. Messia M.C.,** Sobolev A.P., Gómez-Caravaca A.M., Lamanna R., D'amico I., Caboni M.F., Marconi E., Mannina L. 2013. "HR-MAS NMR metabolic profiling, furosine and (E)-10-Hydroxy-2-decenoic acid for qualitative and geographical discrimination of royal jelly". *Journal of Apicultural Research*, 52(3), 141-148, ISSN: 0021-8839.
- P28. Messia M.C.,** Reale A., Maiuro L., Candigliota T., Sorrentino E., Marconi E. 2016. "Effects of pre-fermented wheat bran on dough and bread characteristics". *Journal of Cereal Science*, 69, 138-144.
- P29. Messia M.C.,** Candigliota T., De Arcangelis E., Marconi E. 2017. "Arabinoxylans and β -glucans assessment in cereals". *Italian Journal of Food Science*, 29, 112-122.
- P30. Verardo V.,** Riciputi Y., **Messia M.C.,** Marconi E., Caboni M.F. 2017. "Influence of drying temperatures on the quality of pasta formulated with different egg products". *European Food Research and Technology*, 243, 817-825.
- P31. De Paula R.,** Abdel-Aal E.-S.M., **Messia M.C.,** Rabalski I., Marconi E. 2017. "Effect of processing on the beta-glucan physicochemical properties in barley and semolina pasta". *Journal of Cereal Science*, 75, 124-131.
- P32. De Paula R.,** Rabalski I., **Messia M.C.,** Abdel-Aal E.-S.M., Marconi E. 2017. "Effect of processing on phenolic acids composition and radical scavenging capacity of barley past". *Food Research International* 102, 136-143.
- P33. Fratianni A.,** Niro S., **Messia M.C.,** Cinquanta L., Panfili G., Albanese D., Di Matteo M. 2017. "Kinetics of carotenoids degradation and furosine formation in dried apricots (*Prunus armeniaca* L.)". *Food Research International*, 99, 862-867.
- P34. Tremonte P.,** Succi M., **Messia M.C.,** Coppola R., Marconi E. 2017. "Verso un utilizzo sostenibile della quinoa: studio dell'attività antimicrobica dell'estratto acquoso di scarti. Towards a sustainable use of quinoa: antimicrobial activity of aqueous extract of quinoa pearling by-product". *Industrie Alimentari*, 56, 5-13.
- P35. Di Renzo T.,** Reale A., Boscaino F., **Messia M.C.** 2018. Flavoring Production in Kamut®, Quinoa and Wheat Doughs Fermented by *Lactobacillus paracasei*, *Lactobacillus plantarum* and *Lactobacillus brevis*: a SPME-GC/MS Study. *Frontiers in Microbiology*, 9, ISSN: 1664-302X, doi: 10.3389/fmicb.2018.00429.
- P36. Piemontese L.,** **Messia M.C.,** Marconi E., Falasca L., Zivoli R., Gambacorta L., Perrone G., Solfrizzo M. 2018. Effect of gaseous ozone treatments on DON, microbial contaminants and technological parameters of wheat and semolina. *Food Additives & Contaminants: Part A. Chemistry, Analysis, Control, Exposure & Risk Assessment*, vol. 35, p. 760-771, ISSN: 1944-0057, doi: 10.1080/19440049.2017.1419285.
- P37. Cimini A.,** Cibelli M., **Messia M.C.,** Moresi M. 2019. "Commercial short-cut extruded pasta: Cooking quality and carbon footprint vs. water-to-pasta ratio". *Food and Bioproducts Processing*, 116, 150-159, ISSN: 0960-3085, doi: 10.1016/j.fbp.2019.05.004

- P38.** Fratianni A., Niro S., **Messia M.C.**, Panfili G., Marra F., Cinquanta L. 2019. Evaluation of carotenoids and furosine content in air dried carrots and parsnips pre-treated with pulsed electric field (PEF). *European Food Research and Technology*, 245, 2529-2537, ISSN: 1438-2377, doi: 10.1007/s00217-019-03367-0.
- P39.** Cimini A., Cibelli M., **Messia M.C.**, Marconi E., Moresi M. 2019. "Cooking quality of commercial spaghetti: effect of the water-to-dried pasta ratio". *European Food Research and Technology*, 245, 1037-1045, ISSN: 1438-2377, doi: 10.1007/s00217-018-3205-2.
- P40.** De Arcangelis E., **Messia M.C.**, Marconi E. 2019. "Variation of polysaccharides profiles in developing kernels of different barley cultivars". *Journal of Cereal Science*, 85, 273-278, ISSN: 0733-5210, doi: 10.1016/j.jcs.2018.12.008
- P41.** De Arcangelis E., Djurle S., Andersson A.A.M., Marconi E., **Messia M.C.**, Andersson R. 2019. "Structure analysis of β -glucan in barley and effects of wheat β -glucanase". *Journal of Cereal Science*, 85, 175-181, ISSN: 0733-5210, doi: 10.1016/j.jcs.2018.12.002.
- P42.** **Messia M.C.**, Oriente M., Angelicola M., De Arcangelis E., Marconi E. 2019. "Development of functional couscous enriched in barley β -glucans". *Journal of Cereal Science*, 85, 137-142, ISSN: 0733-5210, doi: 10.1016/j.jcs.2018.12.007
- P43.** Reale A., Di Renzo T., Preziuso M., Panfili G., Cipriano L., **Messia M.C.** 2019. "Stabilization of sourdough starter by spray drying technique: New breadmaking perspective". *Lebensmittel-Wissenschaft + Technologie*, 99, 468-475, ISSN: 0023-6438, doi: 10.1016/j.lwt.2018.10.016
- P44.** Cuomo F., Perugini L., Marconi E., **Messia M.C.**, Lopez F. 2019. "Enhanced curcumin bioavailability through nonionic surfactant/caseinate mixed nanoemulsions". *Journal of Food Science*, 84, 2584-2591, ISSN: 1750-3841, doi: 10.1111/1750-3841.14759
- P45.** Pannella G., **Messia M.C.**, Tremonte P., Tipaldi L., La Gatta B., Lombardi S.J., Succi M., Marconi E., Coppola R., Sorrentino E. 2019. "Concerns and solutions for raw milk from vending machines". *Journal of Food Processing and Preservation*, 43, ISSN: 0145-8892, Doi: 10.1111/Jfpp.14140.
- P46.** Oriente M., Díaz-de-Cerio E., Verardo V., **Messia M.C.**, Gómez-Caravaca A., Marconi E. 2020. Assessment of Phytochemical Compounds in Functional Couscous: Determination of Free and Bound Phenols and Alkylresorcinols. *Food Research International*, 130, ISSN: 0963-9969.
- P47.** **Messia M.C.**, De Arcangelis E., Candigliota T., Trivisonno M. C., Marconi E. 2020. Production of β -glucan enriched flour from waxy barley. *Journal of Cereal Science*, 93, ISSN: 0733-5210.
- P48.** Niu Q., Dong R., **Messia M.C.**, Ren T., Hu X. 2020. Selenium in Se-enriched tartary buckwheat (*Fagopyrum tataricum* L. Gaertn.): Its molecular form and changes during processing. *Journal of Cereal Science*, vol. 95, ISSN: 0733-5210.
- P49.** Cuomo F., Iacovino S., **Messia M.C.**, Sacco P., Lopez F. 2020. Protective action of lemongrass essential oil on mucilage from chia (*Salvia hispanica*) seeds. *Food Hydrocolloids*, 105, ISSN: 0268-005X.
- P50.** Cuomo F., Iacovino S., Cinelli G., **Messia M.C.**, Marconi E., Lopez E. 2020. Effect of additives on chia mucilage suspensions: A rheological approach. *Food hydrocolloids*, 109, Article number 106118, ISSN: 0268-005X.
- P51.** De Arcangelis E., Cuomo F., Trivisonno M.C., Marconi E., **Messia M.C.** 2020. [Gelatinization and pasta making conditions for buckwheat gluten-free pasta](#). *Journal of Cereal Science*, 95, Article number 103073, ISSN: 0733-5210.

- P52.** Verardo V., **Messia M.C.**, Marconi E., Caboni M.F. 2020. Effect of different egg products on lipid oxidation of biscuits. *Foods*, 9 (11), Article number 1714, ISSN: 2304-8158.
- P53.** Cuomo F., Angelicola M., De Arcangelis E., Lopez F., **Messia M.C.**, Marconi E. 2021. Rheological and nutritional assessment of dysphagia—oriented new food preparations. *Foods*, Vol. 10(3), P. 663, ISSN: 2304-8158.
- P54.** **Messia M.C.**, Cuomo F., Falasca L., Trivisonno M. C., De Arcangelis E., Marconi E. 2021. Nutritional and technological quality of high protein pasta. *Foods*, Vol. 10(3), P. 589.
- P55.** Grassia, M., **Messia, M.C.**, Marconi, E., Demirkol, Ö.Ş., Erdoğan, F., Sarghini, F., Cinquanta, L., Corona, O., Planeta, D. 2021. Microencapsulation of Phenolic Extracts from Cocoa Shells to Enrich Chocolate Bars. *Plant Foods for Human Nutrition*, 76 (4), pp.449-457.
- P56.** De Arcangelis, E., Trivisonno, M.C., Angelicola, M., Quiquero, M., Di Nardo, V., Falasca, L., Sestili, F., **Messia, M.C.**, Marconi, E. 2021. Milling and rheological properties of high amylose wheat. *Journal of Cereal Science*, 102, Article number. 103335, ISSN: 0733-5210.
- P57.** Martín-García, B., Verardo, V., Díaz de Cerio, E., Razola-Díaz, M.D.C., **Messia, M.C.**, Marconi, E., Gómez-Caravaca, A.M. 2021. Air classification as a useful technology to obtain phenolics-enriched buckwheat flour fractions. *LWT*, 150, Article number 111893, ISSN: 0023-6438.
- P58.** Cuomo, F., Trivisonno, M.C., Iacovino, S., **Messia, M.C.**, Marconi, E. 2022. Sustainable Re-Use of Brewer's Spent Grain for the Production of High Protein and Fibre Pasta. *Foods*, 11 (5), art. no. 642.
- P59.** Ruggeri, S., De Arcangelis, E., Aguzzi, A., **Messia, M.C.**, Marconi, E. 2022. Design of Cereal Products Naturally Enriched in Folate from Barley Pearling By-Products. *Nutrients*, 14 (18).
- P60.** De Arcangelis, E., Angelicola, M., Trivisonno, M.C., Iacovino, S., Falasca, L., Lafiandra, D., Sestili, F., **Messia, M.C.**, Marconi, E. 2022. High-amylose bread wheat and its effects on cooking quality and nutritional properties of pasta. *International Journal of Food Science and Technology*, 57 (10), pp. 6785-6794.
- P61.** Niu, Q., Li, J., **Messia, M.C.**, Li ,X., Zou, L., Hu, X. 2022. Selenium and flavonoids in selenium-enriched tartary buckwheat roasted grain tea: Their distribution and correlation to antioxidant activity. *LWT - Food Science and Technology* 170, 114047
- P62.** Testa, B., Coppola F., Letizia, F., Albanese, G., Karaulli, J., Ruci, M., Pistillo, M., Germinara, G.S., **Messia, M.C.**, Succi, M., Vergalito, F., Tremonte, P., Lombardi, S.J., Iorizzo, M. 2022. Versatility of *Saccharomyces cerevisiae* 41CM in the Brewery Sector: Use as a Starter for “Ale” and “Lager” Craft Beer Production. *Processes* 10, 2495.
- P63.** Corona, O., Cinquanta, L., Li Citra, C., Mazza, F., Ferrantelli, V., Cammilleri, G., Marconi, E., Cuomo, F., **Messia, M.C.** 2023. Evolution of Free Amino Acids, Histamine and Volatile Compounds in the Italian Anchovies (*Engraulis encrasicolus* L.) Sauce at Different Ripening Times. *Foods*, 12, 126.
- P64.** Di Rosa, C., De Arcangelis, E., Vitelli, V., Crucillà, S., Angelicola, M., Trivisonno, M.C., Sestili, F., Blasi, E., Cicatiello, C., Lafiandra, D. , Masci, S., **Messia, M.C.** , De Gara, L. , Marconi, E., Khazrai, Y.M. 2023. Effect of Three Bakery Products Formulated with High-Amylose Wheat Flour on Post-Prandial Glycaemia in Healthy Volunteers. *Foods*, 12, 319.
- P65.** Reale, A., **Messia, M.C.**, Pulvento, C., Lavini, A., Nazzaro, S., Di Renzo, T.. 2023. Microbial and Qualitative Traits of Quinoa and Amaranth Seeds from Experimental Fields in Southern Italy. *Foods*, 12(9),1866

- P66. Messina, M.C.,** Cuomo, F., Quiquero, M., Verardo, V., Marconi, E. 2023. Assessment of Nutritional Value and Maillard Reaction in Different Gluten-Free Pasta. *Foods* 12(6),1221.
- P67. Cofelice, M., Messina, M.C.,** Marconi, E., Cuomo, F., Lopez, F. 2023. Effect of the xanthan gum on the rheological properties of alginate hydrogels. *Food Hydrocolloids* 142,108768.
- P68. Di Nardo, V., De Arcangelis, E., Messina, M.C.,** Ruggeri, S., Marconi, E. 2023. Folate Enrichment of Whole-Meal Spaghetti Using Durum Wheat Debranning Fractions. *Foods*, 12 (13), art. no. 2575.
- P69. Cuomo, F., Quiquero, M., Trivisonno, M.C., Angelicola, M., Messina, M.C.,** Marconi, E. 2023. Mitigation of Maillard reaction in spaghetti by optimization of the drying conditions. *LWT*, 184, art. no. 114990.
- P70. Marzocchi, S., Messina, M.C.,** Marconi, E., Caboni, M.F., Pasini, F. 2023. Lipid Process Markers of Durum Wheat Debranning Fractions. *Foods*, 12 (16), art. no. 3036.
- P71. Dong, R., Peng, K., Shi, L., Niu, Q., Rafique, H., Liu, Y., Yuan, L., Zou, L., Li, L., Messina, M.C.,** Hu, X. 2023. Oat bran prevents high-fat-diet induced muscular dysfunction, systemic inflammation and oxidative stress through reconstructing gut microbiome and circulating metabolome. *Food Research International*, 172, art. no. 113127.
- P72. Ma, K., Shi, Z., Wang, X., Zou, L., Messina, M.C.,** Hu, X. 2023. Study on the relationship between morphological characterizations of dough crumb particles at different mixing stages and noodles quality. *Journal of Food Engineering*, 358, art. no. 111683.

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- PN1. **Messia M.C.,** Panfili G., Marconi E., Acquistucci R., Cubadda R. 2001. "Metodi innovativi per la determinazione della lisina in paste alimentari". *Tecnica Molitoria*, 8: 756-759.
- PN2. **Messia M.C.,** Fratianni A., Marconi E., Panfili G., Falasca L., Caboni M.F. 2001. "Valutazione qualitativa di ovoprodotti impiegati nella preparazione di prodotti a base di cereali". *Tecnica Molitoria*, 8: 844-848.
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- PN4. **Messia M.C.,** Cubadda R., Fanelli M., Marconi E. 2009. "Quali-quantitative assessment of cereal arabinoxylans by HPAEC-PAD". *Tecnica Molitoria International*, Yearly Issue, vol. 60, n.10/A, 116-121.
- PN5. **Messia M.C.,** Candigliota T., De Arcangelis E., Marconi E. 2017. Arabinoxylans and β -glucans assessment in cereals". *Tecnica Molitoria International*, 68, 18/A, 60-71.
- PN6. Oriente M., **Messia M.C.,** Falasca L., Angelicola M., Marconi E. 2018. "Sviluppo di cous cous funzionale a base di orzo". *Tecnica Molitoria*, 69, 3, 226-237.
- PN7. Magistà D. Piemontese L., **Messia M.C.,** Marconi E., Falasca L., Zivoli R., Gambacorta L., Perrone G., Solfrizzo M. 2018. "Effetti del trattamento con ozono gassoso su DON, contaminanti microbici e parametri tecnologici di frumento e semola". *Tecnica Molitoria*, 69, 10, 996-1022.

CAPITOLI DI LIBRO

- L1.** Palleschi G., Compagnone D., Volpe G., **Messia M.C.**, La Notte E. 1998. "Biosensors and biosensing for analysis of lactate and malate in wines with electrochemical procedures". In *Biosensor for food analysis*. Edited by A.O. Scott. The Royal Society of Chemistry, Science Park, Milton Road, Cambridge, UK. Cap. 13, pp. 125-134, ISBN: 1-85573-776-0.
- L2.** Carcea M., Guerrieri N., Marconi E., Salvatorelli S., Franchi E., **Messia M.C.** 2004. Biochemical and technological indicators of pasta quality. In: Lafiandra D., Masci S., D'ovidio R. *Gluten proteins*. RSC-Publishing, p. 121-124, LONDON: Spec. Publ. Royal Society of Chemistry, ISBN: 978-0-85404-633-1. INDICIZZATO WEB OF SCIENCE.
- L3.** Marconi E., **Messia M.C.**, Caboni M.F., Trivisonno M.C., Iafelice G., Cubadda R. 2004. Vital wheat gluten: chemical and functional aspects. In: Lafiandra D., Masci S., D'ovidio R. *Gluten proteins*. RSC-Publishing, p. 259-262, LONDON:Spec. Publ. Royal Society of Chemistry, ISBN: 978-0-85404-633-1. INDICIZZATO WEB OF SCIENCE.
- L4.** **Messia M.C.**, Marconi E. 2012. Innovative and rapid procedure for 4-hydroxyproline determination in meat based foods. In : *Methods in Molecular Biology*, Ch. 22, M. Altermann, P. Hunziker (eds). Vol. 828, Springer Science+Business Media, pp. 282-289, ISSN: 1064-3745. INDICIZZATO SCOPUS.
- L5.** Marconi E. **Messia M.C.** 2012. Pasta made from non traditional raw materials: technological and nutritional aspects. In: *Durum wheat chemistry and technology*. Ch. 11, J. Abecassis, M, Carcea and M. Sissons (Eds). AACC St Paul, MN (USA), pp. 201-211. ISBN 978-1-891127-65-6. INDICIZZATO SCOPUS.