

LISTA DELLE PUBBLICAZIONI INDICIZZATE (WOS E SCOPUS)

SCOPUS ID: 6603055618

WEB OF SCIENCE RESEARCHERID: E-8601-2011

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- 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*.

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- 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.
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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.
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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.