

# Aleksandra Torbica

## List of Publications by Year in descending order

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Version: 2024-02-01

109  
papers

4,284  
citations

236925

25  
h-index

133252

59  
g-index

111  
all docs

111  
docs citations

111  
times ranked

5410  
citing authors

#	ARTICLE	IF	CITATIONS
1	Systematic Literature Review on the Spread of Health-related Misinformation on Social Media. <i>Social Science and Medicine</i> , 2019, 240, 112552.	3.8	882
2	European Society of Cardiology: Cardiovascular Disease Statistics 2019. <i>European Heart Journal</i> , 2020, 41, 12-85.	2.2	690
3	European Society of Cardiology: cardiovascular disease statistics 2021. <i>European Heart Journal</i> , 2022, 43, 716-799.	2.2	343
4	Rheological, textural and sensory properties of gluten-free bread formulations based on rice and buckwheat flour. <i>Food Hydrocolloids</i> , 2010, 24, 626-632.	10.7	231
5	Epidemiology of cardiovascular disease in Europe. <i>Nature Reviews Cardiology</i> , 2022, 19, 133-143.	13.7	227
6	Rice and buckwheat flour characterisation and its relation to cookie quality. <i>Food Research International</i> , 2012, 48, 277-283.	6.2	104
7	Influence of breadmaking on antioxidant capacity of gluten free breads based on rice and buckwheat flours. <i>Food Research International</i> , 2011, 44, 2806-2813.	6.2	85
8	Novel breads of non-wheat flours. <i>Food Chemistry</i> , 2019, 282, 134-140.	8.2	57
9	Nutritional, rheological, and sensory evaluation of tomato ketchup with increased content of natural fibres made from fresh tomato pomace. <i>Food and Bioproducts Processing</i> , 2016, 98, 299-309.	3.6	52
10	The "Essential Levels of Care" in Italy: when being explicit serves the devolution of powers. <i>European Journal of Health Economics</i> , 2005, 6, 46-52.	2.8	49
11	Development of low calorie jams with increased content of natural dietary fibre made from tomato pomace. <i>Food Chemistry</i> , 2017, 237, 1226-1233.	8.2	47
12	Implant rates of cardiac implantable electrical devices in Europe: A systematic literature review. <i>Health Policy</i> , 2016, 120, 1-15.	3.0	44
13	Key Recommendations from the MedtechTA Project. <i>Health Economics (United Kingdom)</i> , 2017, 26, 145-152.	1.7	44
14	Risk communication during COVID-19: A descriptive study on familiarity with, adherence to and trust in the WHO preventive measures. <i>PLoS ONE</i> , 2021, 16, e0250872.	2.5	41
15	The advantages of solid fat content determination in cocoa butter and cocoa butter equivalents by the Karlshamns method. <i>European Food Research and Technology</i> , 2006, 222, 385-391.	3.3	40
16	Diffusion and use of health technology assessment in policy making: What lessons for decentralised healthcare systems?. <i>Health Policy</i> , 2012, 108, 194-202.	3.0	39
17	Antioxidant Capacity, Mineral Content and Sensory Properties of Gluten-Free Rice and Buckwheat Cookies. <i>Food Technology and Biotechnology</i> , 2015, 53, 38-47.	2.1	39
18	Generating appropriate clinical data for value assessment of medical devices: what role does regulation play?. <i>Expert Review of Pharmacoeconomics and Outcomes Research</i> , 2014, 14, 707-718.	1.4	36

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19	Sensory and physico-chemical properties of wholegrain wheat bread prepared with selected food by-products. <i>LWT - Food Science and Technology</i> , 2019, 114, 108414.	5.2	36
20	Antioxidative and Functional Properties of Pumpkin Oil Cake Globulin Hydrolysates. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 1157-1165.	1.9	35
21	Tomato pomace extract and organic peppermint essential oil as effective sodium nitrite replacement in cooked pork sausages. <i>Food Chemistry</i> , 2020, 330, 127202.	8.2	34
22	Eliciting Preferences to Inform Patient-Centred Policies: the Case of Psoriasis. <i>Pharmacoeconomics</i> , 2014, 32, 209-223.	3.3	33
23	Blood donation in times of crisis: Early insight into the impact of COVID-19 on blood donors and their motivation to donate across European countries. <i>Vox Sanguinis</i> , 2021, 116, 1031-1041.	1.5	30
24	Eliciting community preferences for complementary micro health insurance: A discrete choice experiment in rural Malawi. <i>Social Science and Medicine</i> , 2014, 120, 160-168.	3.8	29
25	Predicting rheological behavior and baking quality of wheat flour using a GlutoPeak test. <i>Journal of Texture Studies</i> , 2018, 49, 339-347.	2.5	29
26	European Society of Cardiology: cardiovascular disease statistics 2021: Executive Summary. <i>European Heart Journal Quality of Care &amp; Clinical Outcomes</i> , 2022, 8, 377-382.	4.0	29
27	Effect of non-gluten proteins and transglutaminase on dough rheological properties and quality of bread based on millet ( <i>Panicum miliaceum</i> ) flour. <i>LWT - Food Science and Technology</i> , 2020, 118, 108852.	5.2	28
28	Heat and hydrothermal treatments of non-wheat flours. <i>Food Chemistry</i> , 2021, 334, 127523.	8.2	27
29	Traveling for care: Inter-regional mobility for aortic valve substitution in Italy. <i>Health Policy</i> , 2014, 117, 90-97.	3.0	26
30	Does informal care impact utilization of healthcare services? Evidence from a longitudinal study of stroke patients. <i>Social Science and Medicine</i> , 2015, 124, 29-38.	3.8	25
31	Does the approach to economic evaluation in health care depend on culture, values, and institutional context?. <i>European Journal of Health Economics</i> , 2018, 19, 769-774.	2.8	25
32	Wheat breadmaking properties in dependance on wheat enzymes status and climate conditions. <i>Food Chemistry</i> , 2016, 199, 565-572.	8.2	24
33	Investigating Regional Variation of Cardiac Implantable Electrical Device Implant Rates in European Healthcare Systems: What Drives Differences?. <i>Health Economics (United Kingdom)</i> , 2017, 26, 30-45.	1.7	24
34	Drawing light from the pandemic: Rethinking strategies for health policy and beyond. <i>Health Policy</i> , 2022, 126, 1-6.	3.0	24
35	The impact of sunflower and rapeseed lecithin on the rheological properties of spreadable cocoa cream. <i>Journal of Food Engineering</i> , 2016, 171, 67-77.	5.2	23
36	Quality prediction of bread made from composite flours using different parameters of empirical rheology. <i>Journal of Cereal Science</i> , 2019, 89, 102812.	3.7	23

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37	Legumes seed storage proteins characterization by SDS-PAGE and Lab-on-a-Chip electrophoresis. <i>Journal of Food Composition and Analysis</i> , 2012, 28, 75-80.	3.9	22
38	The influence of concentration and temperature on the viscoelastic properties of tomato pomace dispersions. <i>Food Hydrocolloids</i> , 2016, 61, 617-624.	10.7	22
39	Changes in the content of free sulphhydryl groups during postharvest wheat and flour maturation and their influence on technological quality. <i>Journal of Cereal Science</i> , 2013, 58, 495-501.	3.7	21
40	Adoption Decisions for Medical Devices in the Field of Cardiology: Results from a European Survey. <i>Health Economics (United Kingdom)</i> , 2017, 26, 124-144.	1.7	21
41	Comparative study of nutritional and technological quality aspects of minor cereals. <i>Journal of Food Science and Technology</i> , 2021, 58, 311-322.	2.8	21
42	Overall and Local Bread Expansion, Mechanical Properties, and Molecular Structure During Bread Baking: Effect of Emulsifying Starches. <i>Food and Bioprocess Technology</i> , 2016, 9, 1287-1305.	4.7	20
43	Five year trends (2008â€“2012) in cardiac implantable electrical device utilization in five European nations: a case study in cross-country comparisons using administrative databases. <i>Europace</i> , 2018, 20, 643-653.	1.7	20
44	Tomato pomace powder as a raw material for ketchup production. <i>Food Bioscience</i> , 2018, 26, 193-199.	4.4	20
45	The Role of Technology and Social Media Use in Sleep-Onset Difficulties Among Italian Adolescents: Cross-sectional Study. <i>Journal of Medical Internet Research</i> , 2021, 23, e20319.	4.3	20
46	Establishing a national HTA program for medical devices in Italy: Overhauling a fragmented system to ensure value and equal access to new medical technologies. <i>Health Policy</i> , 2021, 125, 602-608.	3.0	20
47	<i>Alternaria</i> toxins in wheat from the Autonomous Province of Vojvodina, Serbia: a preliminary survey. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015, 32, 1-10.	2.3	19
48	Influence of starch sodium octenyl succinate on rheological behaviour of wheat flour dough systems. <i>Food Hydrocolloids</i> , 2013, 33, 376-383.	10.7	18
49	Physical and sensory aspects of maltodextrin gel addition used as fat replacers in confectionery filling systems. <i>LWT - Food Science and Technology</i> , 2014, 59, 495-503.	5.2	18
50	Utilization of Mixolab for assessment of durum wheat quality dependent on climatic factors. <i>Journal of Cereal Science</i> , 2016, 69, 344-350.	3.7	17
51	Understanding the impact of economic evidence on clinical decision making: A discrete choice experiment in cardiology. <i>Social Science and Medicine</i> , 2010, 70, 1536-1543.	3.8	16
52	Solid Fat Content, Pre-Crystallization Conditions, and Sensory Quality of Chocolate with Addition of Cocoa Butter Analogues. <i>International Journal of Food Properties</i> , 2016, 19, 1029-1043.	3.0	15
53	Comparing the Efficiency of Hospitals in Italy and Germany: Nonparametric Conditional Approach Based on Partial Frontier. <i>Health Care Management Science</i> , 2017, 20, 379-394.	2.6	15
54	Do Social Values and Institutional Context Shape the Use of Economic Evaluation in Reimbursement Decisions? An Empirical Analysis. <i>Value in Health</i> , 2020, 23, 17-24.	0.3	15

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55	Lifecycle evidence requirements for high-risk implantable medical devices: a European perspective. Expert Review of Medical Devices, 2020, 17, 993-1006.	2.8	15
56	Rheological properties of dough and quality of bread supplemented with emulsifying polysaccharides. Hemijska Industrija, 2014, 68, 99-106.	0.7	15
57	The Influence of Lecithin from Different Sources on Crystallization and Physical Properties of Nontrans fat. Journal of Texture Studies, 2013, 44, 450-458.	2.5	14
58	Do existing real-world data sources generate suitable evidence for the HTA of medical devices in Europe? Mapping and critical appraisal. International Journal of Technology Assessment in Health Care, 2021, 37, e62.	0.5	14
59	What criteria guide national entrepreneurs' policy decisions on user fee removal for maternal health care services? Use of a best-worst scaling choice experiment in West Africa. Journal of Health Services Research and Policy, 2014, 19, 208-215.	1.7	13
60	Determination of free sulphhydryl groups in wheat gluten under the influence of different time and temperature of incubation: Method validation. Food Chemistry, 2014, 150, 166-173.	8.2	13
61	Content of free amino groups during postharvest wheat and flour maturation in relation to gluten quality. Food Chemistry, 2014, 164, 158-165.	8.2	13
62	Changes in the rheological properties of wheat dough during short-term storage of wheat. Journal of the Science of Food and Agriculture, 2015, 95, 569-575.	3.5	13
63	Acrylamide and 5-hydroxymethylfurfural in thermally treated non-wheat flours and respective breads. Food Chemistry, 2021, 365, 130491.	8.2	13
64	Characterization of several milk proteins in Domestic Balkan donkey breed during lactation, using lab-on-a-chip capillary electrophoresis. Chemical Industry and Chemical Engineering Quarterly, 2016, 22, 9-15.	0.7	13
65	Overview of nature, frequency and technological role of dietary fibre from cereals and pseudocereals from grain to bread. Carbohydrate Polymers, 2022, 290, 119470.	10.2	13
66	Evaluating complex health financing interventions: using mixed methods to inform further implementation of a novel PBI intervention in rural Malawi. BMC Health Services Research, 2016, 16, 414.	2.2	12
67	The influence of wheat genotype and environmental factors on gluten index and the possibility of its use as bread quality predictor. Genetika, 2018, 50, 85-93.	0.4	12
68	What factors drive heterogeneity of preferences for micro-health insurance in rural Malawi?. Health Policy and Planning, 2016, 31, 1172-1183.	2.7	11
69	Incentivizing research into the effectiveness of medical devices. European Journal of Health Economics, 2016, 17, 1055-1058.	2.8	11
70	Expression of protein synthesis elongation factors in winter wheat and oat in response to heat stress. Journal of Plant Physiology, 2019, 240, 153015.	3.5	11
71	Should health technology assessment be more patient centric? If so, how?. European Journal of Health Economics, 2020, 21, 1117-1120.	2.8	11
72	Predelivery uterine arteries embolization in patients with placental implant anomalies: a cost-effective procedure. Radiologia Medica, 2017, 122, 77-79.	7.7	10

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73	Pumpkin oil cake protein as a new carrier for encapsulation incorporated in food matrix: Effect of processing, storage and <i>in vitro</i> digestion on bioactivity. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3400-3408.	2.7	10
74	Economic Evaluation of User-Fee Exemption Policies for Maternal Healthcare in Burkina Faso: Evidence From a Cost-Effectiveness Analysis. <i>Value in Health</i> , 2020, 23, 300-308.	0.3	9
75	Quo Vadis HTA for Medical Devices in Central and Eastern Europe? Recommendations to Address Methodological Challenges. <i>Frontiers in Public Health</i> , 2020, 8, 612410.	2.7	9
76	Influence of Soft Cocoa Butter Equivalents on Color and Other Physical Attributes of Chocolate. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2011, 88, 937-947.	1.9	8
77	At what cost is performance-based financing implemented? Novel evidence from Malawi. <i>Health Policy and Planning</i> , 2019, 34, 282-288.	2.7	8
78	The Economic Crisis and Acute Myocardial Infarction: New Evidence Using Hospital-Level Data. <i>PLoS ONE</i> , 2015, 10, e0142810.	2.5	8
79	Learning effect and diffusion of innovative medical devices: the case of transcatheter aortic valve implantation in Italy. <i>Journal of Comparative Effectiveness Research</i> , 2017, 6, 279-292.	1.4	7
80	Biologically Active Digests from Pumpkin Oil Cake Protein: Effect of Crosslinking by Transglutaminase. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2017, 94, 1245-1251.	1.9	7
81	HTA Around the World: Broadening Our Understanding of Cross-Country Differences. <i>Value in Health</i> , 2020, 23, 1-2.	0.3	6
82	Coverage with evidence development for medical devices in Europe: Can practice meet theory?. <i>Health Economics (United Kingdom)</i> , 2022, 31, 179-194.	1.7	6
83	European union regulation of health technology assessment: what is required for it to succeed?. <i>European Journal of Health Economics</i> , 2022, 23, 913-915.	2.8	6
84	Benefits and Limitations of Lab-on-a-Chip Method over Reversed-Phase High-Performance Liquid Chromatography Method in Gluten Proteins Evaluation. <i>Journal of Chemistry</i> , 2015, 2015, 1-9.	1.9	5
85	Optimization of additive content and their combination to improve the quality of pure barley bread. <i>Journal of Food Science and Technology</i> , 2017, 54, 579-590.	2.8	5
86	Investigating the geographic disparity in quality of care: the case of hospital readmission after acute myocardial infarction in Italy. <i>European Journal of Health Economics</i> , 2020, 21, 1149-1168.	2.8	5
87	Textural and sensory properties of spreads with sucrose and maltitol. <i>Hemijaska Industrija</i> , 2012, 66, 385-394.	0.7	5
88	Inequalities in avoidable hospitalisation in large urban areas: retrospective observational study in the metropolitan area of Milan. <i>BMJ Open</i> , 2020, 10, e042424.	1.9	5
89	Influence of Rapeseed and Sesame Oil on Crystallization and Rheological Properties of Cocoa Cream Fat Phase and Quality of Final Product. <i>Journal of Texture Studies</i> , 2016, 47, 432-442.	2.5	4
90	Distribution of iron, zinc and manganese in milling streams of common Serbian wheat cultivars: Preliminary survey. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3099-3110.	2.7	4

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91	Correlation of elongation factor 1A accumulation with photosynthetic pigment content and yield in winter wheat varieties under heat stress conditions. <i>Plant Physiology and Biochemistry</i> , 2021, 166, 572-581.	5.8	4
92	Melting and crystallization DSC profiles of different types of meat. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2017, 23, 473-481.	0.7	4
93	Prediction of traditionally utilised wheat dough technological quality parameters from <sc>M</sc>ixolab values: development and evaluation of regression models. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2685-2691.	2.7	3
94	Biochemical Quality Indicators and Enzymatic Activity of Wheat Flour from the Aspect of Climatic Conditions. <i>Journal of Food Quality</i> , 2018, 2018, 1-9.	2.6	3
95	Investigating Patients's Preferences to Inform Drug Development Decisions: Novel Insights from a Discrete Choice Experiment in Migraine. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 4916.	2.6	3
96	The effects of wheat cultivars on the production of different types of wheat flours of precisely defined magnesium content. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2020, 26, 1-7.	0.7	3
97	Potential application of triticale cultivar 'Odisej' for the production of cookies. <i>Ratarstvo i Povrtarstvo</i> , 2020, 57, 8-13.	0.5	3
98	Lab-on-a-Chip method uncertainties in determination of high-molecular-weight glutenin subunits. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2013, 19, 553-561.	0.7	2
99	Patient, hospital and country-level risk factors of all-cause mortality among patients with chronic heart failure: Prospective international cohort study. <i>PLoS ONE</i> , 2021, 16, e0250931.	2.5	2
100	Expanding the Role of Early Health Economic Modelling in Evaluation of Health Technologies Comment on "Problems and Promises of Health Technologies: The Role of Early Health Economic Modeling". <i>International Journal of Health Policy and Management</i> , 2021, 10, 102-105.	0.9	2
101	Potential of pumpkin oil cake protein isolate in production of millet bread. <i>Food and Feed Research</i> , 2018, 45, 139-147.	0.5	2
102	Utilization of apple pomace coextruded with corn grits in sponge cake creation. <i>Food and Feed Research</i> , 2018, 45, 149-157.	0.5	2
103	Similarity of cultivars of wheat ( <i>Triticum durum</i> ) on the basis of composition of Gliadin alleles. <i>Genetika</i> , 2011, 43, 527-536.	0.4	2
104	Nutritional and phenolic profile of small edible fungal species <i>Coprinellus disseminatus</i> (pers.) J.E. Lange 1938. <i>Food and Feed Research</i> , 2018, 45, 119-128.	0.5	2
105	How much does it cost to combine supply-side and demand-side RBF approaches in a single intervention? Full cost analysis of the Results Based Financing for Maternal and Newborn Health Initiative in Malawi. <i>BMJ Open</i> , 2022, 12, e050885.	1.9	2
106	Prediction of commercial spaghetti quality based on sensory and physicochemical data. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14172.	2.0	1
107	Optimization of the ball mill processing parameters in the fat filling production. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2017, 23, 197-206.	0.7	1
108	Analysis of interrelations between wheat protein fractions composition and its technological quality with combined multivariate and univariate statistics. <i>Hemijska Industrija</i> , 2014, 68, 321-329.	0.7	1

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109	Electrophoresis as a method for characterization of protein changes in maize after pelleting process. Chemical Industry and Chemical Engineering Quarterly, 2013, 19, 221-229.	0.7	0