

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	Epidemiology of cardiovascular disease in Europe. <i>Nature Reviews Cardiology</i> , 2022, 19, 133-143.	13.7	227
2	Drawing light from the pandemic: Rethinking strategies for health policy and beyond. <i>Health Policy</i> , 2022, 126, 1-6.	3.0	24
3	European Society of Cardiology: cardiovascular disease statistics 2021. <i>European Heart Journal</i> , 2022, 43, 716-799.	2.2	343
4	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
5	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
6	Overview of nature, frequency and technological role of dietary fibre from cereals and pseudocereals from grain to bread. <i>Carbohydrate Polymers</i> , 2022, 290, 119470.	10.2	13
7	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
8	European Society of Cardiology: cardiovascular disease statistics 2021: Executive Summary. <i>European Heart Journal Quality of Care & Clinical Outcomes</i> , 2022, 8, 377-382.	4.0	29
9	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
10	Heat and hydrothermal treatments of non-wheat flours. <i>Food Chemistry</i> , 2021, 334, 127523.	8.2	27
11	Do existing real-world data sources generate suitable evidence for the HTA of medical devices in Europe? Mapping and critical appraisal. <i>International Journal of Technology Assessment in Health Care</i> , 2021, 37, e62.	0.5	14
12	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
13	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
14	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
15	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
16	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
17	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
18	Investigating Patients' 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

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19	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
20	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
21	Acrylamide and 5-hydroxymethylfurfural in thermally treated non-wheat flours and respective breads. <i>Food Chemistry</i> , 2021, 365, 130491.	8.2	13
22	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
23	HTA Around the World: Broadening Our Understanding of Cross-Country Differences. <i>Value in Health</i> , 2020, 23, 1-2.	0.3	6
24	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
25	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
26	European Society of Cardiology: Cardiovascular Disease Statistics 2019. <i>European Heart Journal</i> , 2020, 41, 12-85.	2.2	690
27	Lifecycle evidence requirements for high-risk implantable medical devices: a European perspective. <i>Expert Review of Medical Devices</i> , 2020, 17, 993-1006.	2.8	15
28	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
29	Should health technology assessment be more patient centric? If so, how?. <i>European Journal of Health Economics</i> , 2020, 21, 1117-1120.	2.8	11
30	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
31	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
32	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
33	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
34	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
35	Potential application of triticale cultivar 'Odisej' for the production of cookies. <i>Ratarstvo I Povrtarstvo</i> , 2020, 57, 8-13.	0.5	3
36	Expression of protein synthesis elongation factors in winter wheat and oat in response to heat stress. <i>Journal of Plant Physiology</i> , 2019, 240, 153015.	3.5	11

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37	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
38	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
39	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
40	Novel breads of non-wheat flours. <i>Food Chemistry</i> , 2019, 282, 134-140.	8.2	57
41	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
42	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
43	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
44	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
45	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
46	Tomato pomace powder as a raw material for ketchup production. <i>Food Bioscience</i> , 2018, 26, 193-199.	4.4	20
47	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
48	The influence of wheat genotype and environmental factors on gluten index and the possibility of its use as bread quality predictor. <i>Genetika</i> , 2018, 50, 85-93.	0.4	12
49	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
50	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
51	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
52	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
53	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
54	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

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55	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
56	Key Recommendations from the MedtechTA Project. <i>Health Economics (United Kingdom)</i> , 2017, 26, 145-152.	1.7	44
57	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
58	Biologically Active Digests from Pumpkin Oil Cake Protein: Effect of Cross-linking by Transglutaminase. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 1245-1251.	1.9	7
59	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
60	Predelivery uterine arteries embolization in patients with placental implant anomalies: a cost-effective procedure. <i>Radiologia Medica</i> , 2017, 122, 77-79.	7.7	10
61	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
62	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
63	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
64	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
65	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
66	What factors drive heterogeneity of preferences for micro-health insurance in rural Malawi?. <i>Health Policy and Planning</i> , 2016, 31, 1172-1183.	2.7	11
67	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
68	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
69	Incentivizing research into the effectiveness of medical devices. <i>European Journal of Health Economics</i> , 2016, 17, 1055-1058.	2.8	11
70	Evaluating complex health financing interventions: using mixed methods to inform further implementation of a novel PBI intervention in rural Malawi. <i>BMC Health Services Research</i> , 2016, 16, 414.	2.2	12
71	Implant rates of cardiac implantable electrical devices in Europe: A systematic literature review. <i>Health Policy</i> , 2016, 120, 1-15.	3.0	44
72	Wheat breadmaking properties in dependance on wheat enzymes status and climate conditions. <i>Food Chemistry</i> , 2016, 199, 565-572.	8.2	24

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73	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
74	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
75	Characterization of several milk proteins in Domestic Balkan donkey breed during lactation, using lab-on-a-chip capillary electrophoresis. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2016, 22, 9-15.	0.7	13
76	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
77	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
78	<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
79	Changes in the rheological properties of wheat dough during short-term storage of wheat. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 569-575.	3.5	13
80	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
81	The Economic Crisis and Acute Myocardial Infarction: New Evidence Using Hospital-Level Data. <i>PLoS ONE</i> , 2015, 10, e0142810.	2.5	8
82	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
83	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. <i>Journal of Health Services Research and Policy</i> , 2014, 19, 208-215.	1.7	13
84	Prediction of traditionally utilised wheat dough technological quality parameters from Mixolab values: development and evaluation of regression models. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2685-2691.	2.7	3
85	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
86	Eliciting Preferences to Inform Patient-Centred Policies: the Case of Psoriasis. <i>Pharmacoeconomics</i> , 2014, 32, 209-223.	3.3	33
87	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
88	Traveling for care: Inter-regional mobility for aortic valve substitution in Italy. <i>Health Policy</i> , 2014, 117, 90-97.	3.0	26
89	Determination of free sulphhydryl groups in wheat gluten under the influence of different time and temperature of incubation: Method validation. <i>Food Chemistry</i> , 2014, 150, 166-173.	8.2	13
90	Content of free amino groups during postharvest wheat and flour maturation in relation to gluten quality. <i>Food Chemistry</i> , 2014, 164, 158-165.	8.2	13

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91	Rheological properties of dough and quality of bread supplemented with emulsifying polysaccharides. <i>Hemijaska Industrija</i> , 2014, 68, 99-106.	0.7	15
92	Analysis of interrelations between wheat protein fractions composition and its technological quality with combined multivariate and univariate statistics. <i>Hemijaska Industrija</i> , 2014, 68, 321-329.	0.7	1
93	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
94	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
95	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
96	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
97	Electrophoresis as a method for characterization of protein changes in maize after pelleting process. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2013, 19, 221-229.	0.7	0
98	The Influence of Lecithin from Different Sources on Crystallization and Physical Properties of Nontrans fat. <i>Journal of Texture Studies</i> , 2013, 44, 450-458.	2.5	14
99	Rice and buckwheat flour characterisation and its relation to cookie quality. <i>Food Research International</i> , 2012, 48, 277-283.	6.2	104
100	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
101	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
102	Textural and sensory properties of spreads with sucrose and maltitol. <i>Hemijaska Industrija</i> , 2012, 66, 385-394.	0.7	5
103	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
104	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
105	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
106	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
107	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
108	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

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109	The "Essential Levels of Care" in Italy: when being explicit serves the devolution of powers. European Journal of Health Economics, 2005, 6, 46-52.	2.8	49