

Elenco delle Pubblicazioni:

Publ. 1	Rizzo V. , Tomaselli F., Gentile A., La Malfa S., Maccarone E. “Rheological Properties and Sugar Composition of Locust Bean Gum from Different Carob Varieties (<i>Ceratonia siliqua L.</i>)” <i>Journal of Agricultural and Food Chemistry</i> 52, 2004 , 7925-30.
Publ. 2	Maccarone E., Rizzo V. , Tomaselli F. “Valutazione di farine di semi di carruba di differente varietà”. Ricerche e Innovazioni nell’industria alimentare” Vol.VII Atti del 7° Congresso italiano di Scienza e Tecnologia degli Alimenti (7° CISETA) 2005 , Chiriotti Editori -351-361.
Publ. 3	Coriolani C., Rizzo V. , Licciardello F., Muratore G. “Dependance of the shelf-life of carbonated soft drinks from PET performances as required by “The Coca Cola Company””. 2006 . <i>Special issue Italian Journal of Food Science</i> 453-455. Chiriotti Editori (ISSN 1120-1770).
Publ. 4	Rizzo V. , Elefante E., Marletta V., Ricceri G., Muratore G. “Official controls of the migration limits in product and materials destined to enter in contact with food and beverage performed in U.S.M.A.F. office”. 2006 . <i>Special issue Italian Journal of Food Science</i> 456-461. Chiriotti Editori (ISSN 1120-1770).
Publ. 5	Rizzo V. “Kinetics of Dehydration for Producing Semi-Dry Cherry Tomatoes (<i>Lycopersicon esculentum</i>)”. Proceedings “11th Workshop on the Developments in the Italian PhD Research on Food Science and Technology”, 2006 , 399-400.
Publ. 6	Rizzo V. , Muratore G., Maccarone E. “Effetto del processo di disidratazione sul contenuto di caroteni di una cultivar di pomodoro ciliegino (<i>Lycopersicon esculentum M.</i>)”. Proceedings “VI° Congresso Nazionale di Chimica degli Alimenti”, 2006 , 340-344. Ed. Tarò (ISBN: 978-88-87359-52-7).
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Publ. 8	Rizzo V. , Giannone I., Muratore G. “Effetti della concimazione azotata e del confezionamento sulla shelf life di sedano (<i>Apium graveolens, L.</i>)”. Proceedings 8° CISETA, 2007 , 1033-1037. Chiriotti Editori (ISBN: 978-88-96027-00-4).
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Publ. 10	Rizzo V. “Semi-Dry Cherry Tomatoes: quality and nutritional properties”. Proceedings “12th Workshop on the Developments in the Italian PhD Research on Food Science and Technology”, 2007 , 221-225.
Publ. 11	Iacona R., Rizzo V. , Muratore G., Russo M. A., Belligno A. “Fertilizzazione azotata e shelf-life: cinetica di decadimento qualitativo di piante di sedano (<i>Apium Graveolens L.</i>)” Proceedings Società Italiana di Chimica Agraria XXV Convegno Nazionale, 2007 , 72.
Publ. 12	Muratore G., Del Nobile M. A., Nicolosi Asmundo C., Rizzo V. , Piroso R., Arena E. “Effetto del confezionamento sulla shelf-life del vino <i>Malvasia delle Lipari</i> ”. Proceedings II Simposio Internazionale “Malvasie del Mediterraneo”, 2007 , 97.
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