

### **International Peer-Reviewed Journal Articles (ultimo triennio)**

1. GIOVENZANA, V., BEGHI, R., ROMANIELLO, R., TAMBORRINO, A., GUIDETTI, R., LEONE, A. (2018). Use of visible and near infrared spectroscopy with a view to on-line evaluation of oil content during olive processing. *Biosystems Engineering*, 172, pp. 102-109.
2. ROMANIELLO, R., TAMBORRINO, A., LEONE A., (2018) Mobile Elevated Work Platforms versus Ladders in Olive Tree Pruning: Evaluation of Physical Activity and Pruning Performance. *Journal of Agricultural Safety and Health*. <https://doi.org/10.13031/jash.12720>.
3. LEONE, A., ROMANIELLO, R., TAMBORRINO, A., URBANI, S., SERVILI, M., AMARILLO, M., GROMPONE, M.A., GAMBARO, A., JULIANO, P. (2018) Application of Microwaves and Megasound to Olive Paste in an Industrial Olive Oil Extraction Plant: Impact on Virgin Olive Oil Quality and Composition. *European Journal of Lipid Science and Technology*. Volume 120, Issue 1. DOI: 10.1002/ejlt.201700261.
4. LEONE, A., ROMANIELLO, R., TAMBORRINO, A., XU, X., JULIANO, P. (2017). Microwave and megasonics combined technology for a continuous olive oil process with enhanced extractability (2017). *Innovative Food Science & Emerging Technologies*. doi: 10.1016/j.ifset.2017.06.001.
5. TAMBORRINO, A., SQUEO, G., LEONE, A., PARADISO, V.M., ROMANIELLO, R. SUMMO, C., PASQUALONE, A., CATALANO, P., BIANCHI, B.A, CAPONIO, F. (2017). Industrial trials on coadjuvants in olive oil extraction process: Effect on rheological properties, energy consumption, oil yield and olive oil characteristics. *Journal of Food Engineering*, 205, pp. 34-46.
6. SQUEO, G., TAMBORRINO, A., PASQUALONE, A., LEONE, A., PARADISO, V.M., SUMMO, C., CAPONIO, F. (2017). Assessment of the Influence of the Decanter Set-up During Continuous Processing of Olives at Different Pigmentation Index. *Food and Bioprocess Technology*, 10, (3), pp 592-602.
7. LEONE, A., ROMANIELLO, R., TAMBORRINO, A. (2017). Specification of a new de-stoner machine: evaluation of machining effects on olive paste's rheology and olive oil yield and quality. *Journal of the Science of Food and Agriculture*, 97 (1), pp 115-121.
8. LEONE, A., ESPOSTO, S., TAMBORRINO, A., ROMANIELLO, R., TATICCHI, A., URBANI, S., SERVILI, M. (2016). Using a tubular heat exchanger to improve the conditioning process of the olive paste: Evaluation of yield and olive oil quality. *European Journal of Lipid Science and Technology*, 118 (2), pp. 308-317.
9. Romaniello, R., Leone, A., & Tamborrino, A. (2016). Specification of a new de-stoner machine: Evaluation of machining effects on olive paste's rheology and olive oil yield and quality. *Journal of the Science of Food and Agriculture*, DOI: 10.1002/jsfa.7694.
10. LEONE, A., ROMANIELLO, R., ZAGARIA, R., TAMBORRINO, A. (2015). Mathematical modelling of the performance parameters of a new decanter centrifuge generation. *Journal of Food Engineering*, 166, pp. 10-20.
11. LEONE, A., ROMANIELLO, R., PERI, G., TAMBORRINO, A. (2015). Development of a new model of olives de-stoner machine: Evaluation of electric consumption and kernel characterization. *Biomass and Bioenergy*, 81, pp. 108-116.
12. LEONE, A., ROMANIELLO, R., ZAGARIA, R., SABELLA, E., DE BELLIS, L., TAMBORRINO, A. (2015). Machining effects of different mechanical crushers on pit particle size and oil drop distribution in olive paste. *European Journal of Lipid Science and Technology*, 117 (8), pp. 1271-1279.
13. LEONE, A., TAMBORRINO, A., ZAGARIA, R., SABELLA, E., ROMANIELLO, R. (2015). Plant innovation in the olive oil extraction process: A comparison of efficiency and energy consumption between

microwave treatment and traditional malaxation of olive pastes. *Journal of Food Engineering*, 146, pp. 44-52.

14. TAMBORRINO, A., LEONE, A., ROMANIELLO, R., CATALANO, P., BIANCHI, B. (2015). Comparative experiments to assess the performance of an innovative horizontal centrifuge working in a continuous olive oil plant (2015). *Biosystems Engineering*, 129, pp. 160-168.
15. AYR, U., TAMBORRINO, A., CATALANO, P., BIANCHI, B., LEONE, A. (2015). 3D computational fluid dynamics simulation and experimental validation for prediction of heat transfer in a new malaxer machine. *Journal of Food Engineering*, 154, pp. 30-38.
16. LEONE, A., ROMANIELLO, R., TAMBORRINO, A., CATALANO, P., PERI, G. (2015). Identification of vibration frequency, acceleration, and duration for efficient olive harvesting using a trunk shaker. *Transactions of the ASABE - American Society of Agricultural and Biological Engineers*. 58 (1), pp. 19-26.
17. TAMBORRINO, A. (2014). Olive paste malaxation. *The Extra-Virgin Olive Oil Handbook*, pp. 127-137.
18. TAMBORRINO A., ROMANIELLO R., ZAGARIA R., LEONE A. (2014). Microwave-assisted treatment for continuous olive paste conditioning: Impact on olive oil quality and yield. *Biosystems Engineering*, 127, 92-102.
19. LEONE, A, ROMANIELLO R., ZAGARIA R., TAMBORRINO A. (2014). Development of a prototype malaxer to investigate the influence of oxygen on extra-virgin olive oil quality and yield, to define a new design of machine. *Biosystem Engineering*. Volume 118, PP. 95–104.
20. TAMBORRINO A., CATALANO P., LEONE A. (2014). Using an in-line rotating torque transducer to study the rheological aspects of malaxed olive paste. *Journal of food engineering*. Volume 126, PP. 65–71.
21. LEONE A., TAMBORRINO A., ROMANIELLO R., ZAGARIA R., SABELLA E. (2014). Specification and implementation of a continuous microwave-assisted system for paste malaxation in an olive oil extraction plant. *Biosystems Engineering*, 125, 24-35.
22. TAMBORRINO A., PATI S., ROMANIELLO R., QUINTO M., ZAGARIA R., LEONE A. (2014). Design and implementation of an automatically controlled malaxer pilot plant equipped with an in-line oxygen injection system into the olive paste. *Journal of Food Engineering*, 141, 1-12.
23. LEONE, A, ROMANIELLO R., ZAGARIA R., TAMBORRINO A. (2014), Development of a prototype malaxer to investigate the influence of oxygen on extra-virgin olive oil quality and yield, to define a new design of machine, in *Biosystem Engineering*. Volume 118, PP. 95–104.
24. LEONE A., ROMANIELLO R., TAMBORRINO A. (2013). "Development of prototype for extra virgin olive oil storage, with online control system of the nitrogen injected", *Transactions of the ASABE - American Society of Agricultural and Biological Engineers*. Volume 56 (3), pp 1 - 8.
25. Bianchi, B., Tamborrino, A., Santoro, F. (2013). Assessment of the energy and separation efficiency of the decanter centrifuge with regulation capability of oil water ring in the industrial process line using a continuous method. *Journal of Agricultural Engineering*, 44, art. no. e56, pp. 278-282.