Massimiliano Renna

List of Publications by Year
in descending order

60	1,693	279701 23	315616 38
papers	citations	h-index	g-index

62	62	62	1607
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Micro-scale vegetable production and the rise of microgreens. Trends in Food Science and Technology, 2016, 57, 103-115.	7.8	263
2	Nutritional characterization and shelf-life of packaged microgreens. Food and Function, 2018, 9, 5629-5640.	2.1	72
3	Reviewing the Prospects of Sea Fennel (Crithmum maritimum L.) as Emerging Vegetable Crop. Plants, 2018, 7, 92.	1.6	58
4	Silicon biofortification of leafy vegetables and its bioaccessibility in the edible parts. Journal of the Science of Food and Agriculture, 2016, 96, 751-756.	1.7	54
5	The use of the sea fennel as a new spice-colorant in culinary preparations. International Journal of Gastronomy and Food Science, 2012, 1, 111-115.	1.3	53
6	Culinary Assessment of Self-Produced Microgreens as Basic Ingredients in Sweet and Savory Dishes. Journal of Culinary Science and Technology, 2017, 15, 126-142.	0.6	53
7	Sprouts, Microgreens and â€œBaby Leafâ€•Vegetables. Food Engineering Series, 2017, , 403-432.	0.3	51
8	Calcium biofortification and bioaccessibility in soilless â€œbaby leafâ€•vegetable production. Food Chemistry, 2016, 213, 149-156.	4.2	49
9	Green bean biofortification for Si through soilless cultivation: plant response and Si bioaccessibility in pods. Scientific Reports, 2016, 6, 31662.	1.6	49
10	The Mediterranean Diet between traditional foods and human health: The culinary example of Puglia (Southern Italy). International Journal of Gastronomy and Food Science, 2015, 2, 63-71.	1.3	48
11	Microgreens Production with Low Potassium Content for Patients with Impaired Kidney Function. Nutrients, 2018, 10, 675.	1.7	44
12	Quality evaluation of cookâ€•chilled chicory stems (Cichorium intybus L., Catalogna group) by conventional and sousvide cooking methods. Journal of the Science of Food and Agriculture, 2014, 94, 656-665.	1.7	41
13	Elemental characterization of wild edible plants from countryside and urban areas. Food Chemistry, 2015, 177, 29-36.	4.2	41
14	Sea fennel (Crithmum maritimum L.): from underutilized crop to new dried product for food use. Genetic Resources and Crop Evolution, 2017, 64, 205-216.	0.8	40
15	Iodine Biofortification of Four Brassica Genotypes is Effective Already at Low Rates of Potassium Iodate. Nutrients, 2019, 11, 451.	1.7	39
16	Comparison of two jam making methods to preserve the quality of colored carrots. LWT - Food Science and Technology, 2013, 53, 547-554.	2.5	35
17	Preliminary Evidences of Biofortification with Iodine of â€œCarota di Polignanoâ€, An Italian Carrot Landrace. Frontiers in Plant Science, 2018, 9, 170.	1.7	33
18	The Evolution of Soilless Systems towards Ecological Sustainability in the Perspective of a Circular Economy. Is It Really the Opposite of Organic Agriculture?. Agronomy, 2021, 11, 950.	1.3	32

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19	Multiple regression models and Computer Vision Systems to predict antioxidant activity and total phenols in pigmented carrots. Journal of Food Engineering, 2013, 117, 74-81.	2.7	30
20	Characterisation of bioactive compounds in berries from plants grown under innovative photovoltaic greenhouses. Journal of Berry Research, 2018, 8, 55-69.	0.7	28
21	NaCl stress enhances silicon tissue enrichment of hydroponic â€œbaby leafâ€•chicory under biofortification process. Scientia Horticulturae, 2018, 235, 258-263.	1.7	28
22	Yield and Quality Characteristics of Brassica Microgreens as Affected by the NH4:NO3 Molar Ratio and Strength of the Nutrient Solution. Foods, 2020, 9, 677.	1.9	27
23	Quality assessment of ready-to-eat asparagus spears as affected by conventional and sous-vide cooking methods. LWT - Food Science and Technology, 2018, 92, 161-168.	2.5	26
24	The yellowâ€“purple Polignano carrot (Daucus carota L.): a multicoloured landrace from the Puglia region (Southern Italy) at risk of genetic erosion. Genetic Resources and Crop Evolution, 2014, 61, 1611-1619.	0.8	25
25	Marketability of ready-to-eat cactus pear as affected by temperature and modified atmosphere. Journal of Food Science and Technology, 2014, 51, 25-33.	1.4	24
26	BiodiverSO: A Case Study of Integrated Project to Preserve the Biodiversity of Vegetable Crops in Puglia (Southern Italy). Agriculture (Switzerland), 2018, 8, 128.	1.4	24
27	Quality and Nutritional Evaluation of Regina Tomato, a Traditional Long-Storage Landrace of Puglia (Southern Italy). Agriculture (Switzerland), 2018, 8, 83.	1.4	24
28	Cultivation of Potted Sea Fennel, an Emerging Mediterranean Halophyte, Using a Renewable Seaweed-Based Material as a Peat Substitute. Agriculture (Switzerland), 2018, 8, 96.	1.4	24
29	Characterization of dried and freeze-dried sea fennel (Crithmum maritimum L.) samples with headspace gas-chromatography/mass spectrometry and evaluation of an electronic nose discrimination potential. Food Research International, 2019, 115, 65-72.	2.9	23
30	Living Mulch and Organic Fertilization to Improve Weed Management, Yield and Quality of Broccoli Raab in Organic Farming. Plants, 2020, 9, 177.	1.6	22
31	Insights into the Sesquiterpenoid Pathway by Metabolic Profiling and De novo Transcriptome Assembly of Stem-Chicory (Cichorium intybus Cultigroup â€œCatalognaâ€). Frontiers in Plant Science, 2016, 7, 1676.	1.7	20
32	Techno-functional properties of tomato puree fortified with anthocyanin pigments. Food Chemistry, 2018, 240, 1184-1192.	4.2	20
33	Faba Greens, Globe Artichokeâ€™s Offshoots, Crenate Broomrape and Summer Squash Greens: Unconventional Vegetables of Puglia (Southern Italy) With Good Quality Traits. Frontiers in Plant Science, 2018, 9, 378.	1.7	20
34	Ongoing Research on Microgreens: Nutritional Properties, Shelf-Life, Sustainable Production, Innovative Growing and Processing Approaches. Foods, 2020, 9, 826.	1.9	20
35	Rapid multi-element characterization of microgreens via total-reflection X-ray fluorescence (TXRF) spectrometry. Food Chemistry, 2019, 296, 86-93.	4.2	19
36	Yield and Quality of Faba Bean (Vicia faba L. var. major) Genotypes as a Vegetable for Fresh Consumption: A Comparison between Italian Landraces and Commercial Varieties. Agriculture (Switzerland), 2019, 9, 253.	1.4	19

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37	Influence of cultivation sites on sterol, nitrate, total phenolic contents and antioxidant activity in endive and stem chicory edible products. International Journal of Food Sciences and Nutrition, 2017, 68, 52-64.	1.3	16
38	Hydroponic Production of Reduced-Potassium Swiss Chard and Spinach: A Feasible Agronomic Approach to Tailoring Vegetables for Chronic Kidney Disease Patients. Agronomy, 2019, 9, 627.	1.3	16
39	The Use of a Nutrient Quality Score is Effective to Assess the Overall Nutritional Value of Three Brassica Microgreens. Foods, 2020, 9, 1226.	1.9	16
40	Setup of an Extraction Method for the Analysis of Carotenoids in Microgreens. Foods, 2020, 9, 459.	1.9	15
41	Morphological and Chemical Profile of Three Tomato (Solanum lycopersicum L.) Landraces of A Semi-Arid Mediterranean Environment. Plants, 2019, 8, 273.	1.6	14
42	Crenate broomrape (Orobanche crenata Forskal): prospects as a food product for human nutrition. Genetic Resources and Crop Evolution, 2015, 62, 795-802.	0.8	12
43	Efficacy of Combined Sous Videâ€Microwave Cooking for Foodborne Pathogen Inactivation in Readyâ€toâ€Eat Chicory Stems. Journal of Food Science, 2017, 82, 1664-1671.	1.5	10
44	Boron Biofortification of Portulaca oleracea L. through Soilless Cultivation for a New Tailored Crop. Agronomy, 2020, 10, 999.	1.3	10
45	Effects of Nitrogen, Azoxystrobin and a Biostimulant Based on Brown Algae and Yeast on Wild Rocket Features at Harvest and During Storage. Agronomy, 2021, 11, 2326.	1.3	10
46	Quality Evaluation of Wild and Cultivated Asparagus: A Comparison between Raw and Steamed Spears. Agriculture (Switzerland), 2021, 11, 1213.	1.4	10
47	Barattiere: An Italian Local Variety of Cucumis melo L. with Quality Traits between Melon and Cucumber. Plants, 2020, 9, 578.	1.6	9
48	From by-Product to Unconventional Vegetable: Preliminary Evaluation of Fresh Fava Hulls Highlights Richness in L-Dopa and Low Content of Anti-Nutritional Factor. Foods, 2020, 9, 159.	1.9	8
49	Cover Crops and Manure Combined with Commercial Fertilizers Differently Affect Yield and Quality of Processing Tomato (Solanum lycopersicum L.) Organically Grown in Puglia. Agriculture (Switzerland), 2021, 11, 757.	1.4	8
50	Enhancing the nutritional value of Portulaca oleracea L. by using soilless agronomic biofortification with zinc. Food Research International, 2022, 155, 111057.	2.9	8
51	Enhancement of a Landrace of Carosello (Unripe Melon) through the Use of Light-Emitting Diodes (LED) and Nutritional Characterization of the Fruit Placenta. Sustainability, 2021, 13, 11464.	1.6	6
52	Ethnobotany, Nutritional Traits, and Healthy Properties of Some Halophytes Used as Greens in the Mediterranean Basin. , 2020, , 1-19.		4
53	The Mediterranean diet between traditional foods and human health through culinary examples. , 2021, , 75-99.		4
54	Smooth Golden Fleece and Prickly Golden Fleece as Potential New Vegetables for the Ready-to-Eat Production Chain. Agriculture (Switzerland), 2021, 11, 74.	1.4	4

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55	Extraseasonal Production in a Soilless System and Characterisation of Landraces of Carosello and Barattiere (Cucumis melo L.). Sustainability, 2021, 13, 11425.	1.6	4
56	Effects of Greenhouse vs. Growth Chamber and Different Blue-Light Percentages on the Growth Performance and Quality of Broccoli Microgreens. Agronomy, 2022, 12, 1161.	1.3	4
57	Biodiversity of Vegetable Crops, A Living Heritage. Agriculture (Switzerland), 2019, 9, 47.	1.4	3
58	Insights into sucrose pathway of chicory stems by integrative transcriptomic and metabolic analyses. Phytochemistry, 2019, 167, 112086.	1.4	2
59	EFFECTS OF BIOFERTILIZERS ON GAS EXCHANGE, YIELD AND QUALITY OF SOME BROCCOLI CULTIVARS IN ORGANIC FARMING. Acta Horticulturae, 2013, , 397-404.	0.1	1
60	Ethnobotany, Nutritional Traits, and Healthy Properties of Some Halophytes Used as Greens in the Mediterranean Basin. , 2021, , 2537-2555.		0