

# Massimiliano Renna

## List of Publications by Year in descending order

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Version: 2024-02-01

60  
papers

1,693  
citations

279701

23  
h-index

315616

38  
g-index

62  
all docs

62  
docs citations

62  
times ranked

1607  
citing authors

#	ARTICLE	IF	CITATIONS
1	Enhancing the nutritional value of <i>Portulaca oleracea</i> L. by using soilless agronomic biofortification with zinc. <i>Food Research International</i> , 2022, 155, 111057.	2.9	8
2	Effects of Greenhouse vs. Growth Chamber and Different Blue-Light Percentages on the Growth Performance and Quality of Broccoli Microgreens. <i>Agronomy</i> , 2022, 12, 1161.	1.3	4
3	The Mediterranean diet between traditional foods and human health through culinary examples. , 2021, , 75-99.		4
4	Smooth Golden Fleece and Prickly Golden Fleece as Potential New Vegetables for the Ready-to-Eat Production Chain. <i>Agriculture (Switzerland)</i> , 2021, 11, 74.	1.4	4
5	Ethnobotany, Nutritional Traits, and Healthy Properties of Some Halophytes Used as Greens in the Mediterranean Basin. , 2021, , 2537-2555.		0
6	The Evolution of Soilless Systems towards Ecological Sustainability in the Perspective of a Circular Economy. Is It Really the Opposite of Organic Agriculture?. <i>Agronomy</i> , 2021, 11, 950.	1.3	32
7	Cover Crops and Manure Combined with Commercial Fertilizers Differently Affect Yield and Quality of Processing Tomato ( <i>Solanum lycopersicum</i> L.) Organically Grown in Puglia. <i>Agriculture (Switzerland)</i> , 2021, 11, 757.	1.4	8
8	Enhancement of a Landrace of Carosello (Unripe Melon) through the Use of Light-Emitting Diodes (LED) and Nutritional Characterization of the Fruit Placenta. <i>Sustainability</i> , 2021, 13, 11464.	1.6	6
9	Extraseasonal Production in a Soilless System and Characterisation of Landraces of Carosello and Barattiere ( <i>Cucumis melo</i> L.). <i>Sustainability</i> , 2021, 13, 11425.	1.6	4
10	Effects of Nitrogen, Azoxystrobin and a Biostimulant Based on Brown Algae and Yeast on Wild Rocket Features at Harvest and During Storage. <i>Agronomy</i> , 2021, 11, 2326.	1.3	10
11	Quality Evaluation of Wild and Cultivated Asparagus: A Comparison between Raw and Steamed Spears. <i>Agriculture (Switzerland)</i> , 2021, 11, 1213.	1.4	10
12	The Use of a Nutrient Quality Score is Effective to Assess the Overall Nutritional Value of Three Brassica Microgreens. <i>Foods</i> , 2020, 9, 1226.	1.9	16
13	Boron Biofortification of <i>Portulaca oleracea</i> L. through Soilless Cultivation for a New Tailored Crop. <i>Agronomy</i> , 2020, 10, 999.	1.3	10
14	Ethnobotany, Nutritional Traits, and Healthy Properties of Some Halophytes Used as Greens in the Mediterranean Basin. , 2020, , 1-19.		4
15	Yield and Quality Characteristics of Brassica Microgreens as Affected by the NH <sub>4</sub> :NO <sub>3</sub> Molar Ratio and Strength of the Nutrient Solution. <i>Foods</i> , 2020, 9, 677.	1.9	27
16	Barattiere: An Italian Local Variety of <i>Cucumis melo</i> L. with Quality Traits between Melon and Cucumber. <i>Plants</i> , 2020, 9, 578.	1.6	9
17	Ongoing Research on Microgreens: Nutritional Properties, Shelf-Life, Sustainable Production, Innovative Growing and Processing Approaches. <i>Foods</i> , 2020, 9, 826.	1.9	20
18	From by-Product to Unconventional Vegetable: Preliminary Evaluation of Fresh Fava Hulls Highlights Richness in L-Dopa and Low Content of Anti-Nutritional Factor. <i>Foods</i> , 2020, 9, 159.	1.9	8

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19	Living Mulch and Organic Fertilization to Improve Weed Management, Yield and Quality of Broccoli Raab in Organic Farming. <i>Plants</i> , 2020, 9, 177.	1.6	22
20	Setup of an Extraction Method for the Analysis of Carotenoids in Microgreens. <i>Foods</i> , 2020, 9, 459.	1.9	15
21	Characterization of dried and freeze-dried sea fennel ( <i>Crithmum maritimum</i> L.) samples with headspace gas-chromatography/mass spectrometry and evaluation of an electronic nose discrimination potential. <i>Food Research International</i> , 2019, 115, 65-72.	2.9	23
22	Morphological and Chemical Profile of Three Tomato ( <i>Solanum lycopersicum</i> L.) Landraces of A Semi-Arid Mediterranean Environment. <i>Plants</i> , 2019, 8, 273.	1.6	14
23	Biodiversity of Vegetable Crops, A Living Heritage. <i>Agriculture (Switzerland)</i> , 2019, 9, 47.	1.4	3
24	Insights into sucrose pathway of chicory stems by integrative transcriptomic and metabolic analyses. <i>Phytochemistry</i> , 2019, 167, 112086.	1.4	2
25	Rapid multi-element characterization of microgreens via total-reflection X-ray fluorescence (TXRF) spectrometry. <i>Food Chemistry</i> , 2019, 296, 86-93.	4.2	19
26	Iodine Biofortification of Four Brassica Genotypes is Effective Already at Low Rates of Potassium iodate. <i>Nutrients</i> , 2019, 11, 451.	1.7	39
27	Hydroponic Production of Reduced-Potassium Swiss Chard and Spinach: A Feasible Agronomic Approach to Tailoring Vegetables for Chronic Kidney Disease Patients. <i>Agronomy</i> , 2019, 9, 627.	1.3	16
28	Yield and Quality of Faba Bean ( <i>Vicia faba</i> L. var. major) Genotypes as a Vegetable for Fresh Consumption: A Comparison between Italian Landraces and Commercial Varieties. <i>Agriculture (Switzerland)</i> , 2019, 9, 253.	1.4	19
29	Characterisation of bioactive compounds in berries from plants grown under innovative photovoltaic greenhouses. <i>Journal of Berry Research</i> , 2018, 8, 55-69.	0.7	28
30	Quality assessment of ready-to-eat asparagus spears as affected by conventional and sous-vide cooking methods. <i>LWT - Food Science and Technology</i> , 2018, 92, 161-168.	2.5	26
31	NaCl stress enhances silicon tissue enrichment of hydroponic "baby leaf" chicory under biofortification process. <i>Scientia Horticulturae</i> , 2018, 235, 258-263.	1.7	28
32	Techno-functional properties of tomato puree fortified with anthocyanin pigments. <i>Food Chemistry</i> , 2018, 240, 1184-1192.	4.2	20
33	Nutritional characterization and shelf-life of packaged microgreens. <i>Food and Function</i> , 2018, 9, 5629-5640.	2.1	72
34	BiodiverSO: A Case Study of Integrated Project to Preserve the Biodiversity of Vegetable Crops in Puglia (Southern Italy). <i>Agriculture (Switzerland)</i> , 2018, 8, 128.	1.4	24
35	Reviewing the Prospects of Sea Fennel ( <i>Crithmum maritimum</i> L.) as Emerging Vegetable Crop. <i>Plants</i> , 2018, 7, 92.	1.6	58
36	Preliminary Evidences of Biofortification with Iodine of "Carota di Polignano", An Italian Carrot Landrace. <i>Frontiers in Plant Science</i> , 2018, 9, 170.	1.7	33

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37	Faba Greens, Globe Artichoke™s Offshoots, Crenate Broomrape and Summer Squash Greens: Unconventional Vegetables of Puglia (Southern Italy) With Good Quality Traits. <i>Frontiers in Plant Science</i> , 2018, 9, 378.	1.7	20
38	Quality and Nutritional Evaluation of Regina Tomato, a Traditional Long-Storage Landrace of Puglia (Southern Italy). <i>Agriculture (Switzerland)</i> , 2018, 8, 83.	1.4	24
39	Cultivation of Potted Sea Fennel, an Emerging Mediterranean Halophyte, Using a Renewable Seaweed-Based Material as a Peat Substitute. <i>Agriculture (Switzerland)</i> , 2018, 8, 96.	1.4	24
40	Microgreens Production with Low Potassium Content for Patients with Impaired Kidney Function. <i>Nutrients</i> , 2018, 10, 675.	1.7	44
41	Sprouts, Microgreens and “Baby Leaf” Vegetables. <i>Food Engineering Series</i> , 2017, , 403-432.	0.3	51
42	Efficacy of Combined <i>Sous Vide</i> Microwave Cooking for Foodborne Pathogen Inactivation in Ready-to-Eat Chicory Stems. <i>Journal of Food Science</i> , 2017, 82, 1664-1671.	1.5	10
43	Sea fennel ( <i>Crithmum maritimum</i> L.): from underutilized crop to new dried product for food use. <i>Genetic Resources and Crop Evolution</i> , 2017, 64, 205-216.	0.8	40
44	Influence of cultivation sites on sterol, nitrate, total phenolic contents and antioxidant activity in endive and stem chicory edible products. <i>International Journal of Food Sciences and Nutrition</i> , 2017, 68, 52-64.	1.3	16
45	Culinary Assessment of Self-Produced Microgreens as Basic Ingredients in Sweet and Savory Dishes. <i>Journal of Culinary Science and Technology</i> , 2017, 15, 126-142.	0.6	53
46	Insights into the Sesquiterpenoid Pathway by Metabolic Profiling and De novo Transcriptome Assembly of Stem-Chicory ( <i>Cichorium intybus</i> Cultigroup “Catalogna”). <i>Frontiers in Plant Science</i> , 2016, 7, 1676.	1.7	20
47	Calcium biofortification and bioaccessibility in soilless “baby leaf” vegetable production. <i>Food Chemistry</i> , 2016, 213, 149-156.	4.2	49
48	Micro-scale vegetable production and the rise of microgreens. <i>Trends in Food Science and Technology</i> , 2016, 57, 103-115.	7.8	263
49	Green bean biofortification for Si through soilless cultivation: plant response and Si bioaccessibility in pods. <i>Scientific Reports</i> , 2016, 6, 31662.	1.6	49
50	Silicon biofortification of leafy vegetables and its bioaccessibility in the edible parts. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 751-756.	1.7	54
51	Elemental characterization of wild edible plants from countryside and urban areas. <i>Food Chemistry</i> , 2015, 177, 29-36.	4.2	41
52	Crenate broomrape ( <i>Orobanche crenata</i> Forskal): prospects as a food product for human nutrition. <i>Genetic Resources and Crop Evolution</i> , 2015, 62, 795-802.	0.8	12
53	The Mediterranean Diet between traditional foods and human health: The culinary example of Puglia (Southern Italy). <i>International Journal of Gastronomy and Food Science</i> , 2015, 2, 63-71.	1.3	48
54	The yellow “purple Polignano carrot ( <i>Daucus carota</i> L.): a multicoloured landrace from the Puglia region (Southern Italy) at risk of genetic erosion. <i>Genetic Resources and Crop Evolution</i> , 2014, 61, 1611-1619.	0.8	25

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55	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
56	Quality evaluation of cook&Echilled chicory stems ( <i>Cichorium intybus</i> L., Catalogna group) by conventional and <i>sous vide</i> cooking methods. Journal of the Science of Food and Agriculture, 2014, 94, 656-665.	1.7	41
57	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
58	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
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	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