Susanna Buratti

List of Publications by Year in descending order

47 papers	2,504 citations	218381 26 h-index	243296 44 g-index
47 all docs	47 docs citations	47 times ranked	3318 citing authors

#	Article	IF	Citations
1	Comparison of polyphenolic composition and antioxidant activity of wild Italian blueberries and some cultivated varieties. Food Chemistry, 2009, 112, 903-908.	4.2	235
2	Direct Analysis of Total Antioxidant Activity of Olive Oil and Studies on the Influence of Heating. Journal of Agricultural and Food Chemistry, 2001, 49, 2532-2538.	2.4	206
3	Characterization and classification of Italian Barbera wines by using an electronic nose and an amperometric electronic tongue. Analytica Chimica Acta, 2004, 525, 133-139.	2.6	197
4	Electronic nose as a non-destructive tool to characterise peach cultivars and to monitor their ripening stage during shelf-life. Postharvest Biology and Technology, 2008, 47, 181-188.	2.9	126
5	Prediction of Italian red wine sensorial descriptors from electronic nose, electronic tongue and spectrophotometric measurements by means of Genetic Algorithm regression models. Food Chemistry, 2007, 100, 211-218.	4.2	120
6	A New Method for the Evaluation of the 'Antioxidant Power' of Wines. Electroanalysis, 1998, 10, 908-912.	1.5	109
7	Evaluation of the antioxidant power of honey, propolis and royal jelly by amperometric flow injection analysis. Talanta, 2007, 71, 1387-1392.	2.9	109
8	Use of an electrochemical method to evaluate the antioxidant activity of herb extracts from the Labiatae family. Food Chemistry, 2006, 97, 725-731.	4.2	106
9	E-nose, e-tongue and e-eye for edible olive oil characterization and shelf life assessment: A powerful data fusion approach. Talanta, 2018, 182, 131-141.	2.9	100
10	Monitoring of alcoholic fermentation using near infrared and mid infrared spectroscopies combined with electronic nose and electronic tongue. Analytica Chimica Acta, 2011, 697, 67-74.	2.6	95
11	Diclofenac fast-dissolving film: suppression of bitterness by a taste-sensing system. Drug Development and Industrial Pharmacy, 2011, 37, 252-259.	0.9	72
12	Rapid Electrochemical Method for the Evaluation of the Antioxidant Power of Some Lipophilic Food Extracts. Journal of Agricultural and Food Chemistry, 2001, 49, 5136-5141.	2.4	71
13	Nicotine Fast Dissolving Films Made of Maltodextrins: A Feasibility Study. AAPS PharmSciTech, 2010, 11, 1511-1517.	1.5	71
14	Discrimination between washed <i>Arabica</i>, natural <i>Arabica</i> and <i>Robusta</i> coffees by using near infrared spectroscopy, electronic nose and electronic tongue analysis. Journal of the Science of Food and Agriculture, 2015, 95, 2192-2200.	1.7	71
15	Characterization and differentiation of Italian Parma, San Daniele and Toscano dry-cured hams: A multi-disciplinary approach. Meat Science, 2014, 96, 288-294.	2.7	70
16	Discrimination and characterisation of three cultivars of Perilla frutescens by means of sensory descriptors and electronic nose and tongue analysis. Food Research International, 2010, 43, 959-964.	2.9	56
17	Evaluation of the 'antioxidant power' of olive oils based on a FIA system with amperometric detection. Analyst, The, 1999, 124, 1115-1118.	1.7	54
18	Amperometric detection of carbohydrates and thiols by using a glassy carbon electrode coated with Co oxide/multi-wall carbon nanotubes catalytic system. Talanta, 2008, 76, 454-457.	2.9	53

#	ARTICLE	IF	CITATIONS
19	Effects of new packaging solutions on physico-chemical, nutritional and aromatic characteristics of red raspberries (Rubus idaeus L.) in postharvest storage. Postharvest Biology and Technology, 2014, 98, 72-81.	2.9	49
20	A low-cost and low-tech electrochemical flow system for the evaluation of total phenolic content and antioxidant power of tea infusions. Talanta, 2008, 75, 312-316.	2.9	42
21	A modified mid-level data fusion approach on electronic nose and FT-NIR data for evaluating the effect of different storage conditions on rice germ shelf life. Talanta, 2020, 206, 120208.	2.9	37
22	Electronic nose and visible-near infrared spectroscopy in fruit and vegetable monitoring. Reviews in Analytical Chemistry, 2017, 36, .	1.5	33
23	Monitoring of fresh-cut Valerianella locusta Laterr. shelf life by electronic nose and VIS–NIR spectroscopy. Talanta, 2014, 120, 368-375.	2.9	32
24	Sprouting as a pre-processing for producing quinoa-enriched bread. Journal of Cereal Science, 2020, 96, 103111.	1.8	31
25	Discriminative capacities of infrared spectroscopy and e-nose on Turkish olive oils. European Food Research and Technology, 2017, 243, 2035-2042.	1.6	28
26	Geographical classification of wine and olive oil by means of classification and influence matrix analysis (CAIMAN). Analytica Chimica Acta, 2006, 570, 249-258.	2.6	27
27	Headspace volatile compounds during osmotic dehydration of strawberries (cv Camarosa): Influence of osmotic solution composition and processing time. LWT - Food Science and Technology, 2007, 40, 529-535.	2.5	27
28	Application of electronic senses to characterize espresso coffees brewed with different thermal profiles. European Food Research and Technology, 2017, 243, 511-520.	1.6	23
29	Evaluation of the optimal cooking time of rice by using FT-NIR spectroscopy and an electronic nose. Journal of Cereal Science, 2006, 44, 137-143.	1.8	22
30	Setting-up of a simplified handheld optical device for decay detection in fresh-cut Valerianella locusta L.. Journal of Food Engineering, 2014, 127, 10-15.	2.7	22
31	Influence of Cooking Conditions on Nutritional Properties and Sensory Characteristics Interpreted by E-Senses: Case-Study on Selected Vegetables. Foods, 2020, 9, 607.	1.9	22
32	Seafood freshness: e-nose data for classification purposes. Food Control, 2022, 138, 108994.	2.8	22
33	Enriching gluten-free rice pasta with soybean and sweet potato flours. Journal of Food Science and Technology, 2018, 55, 2641-2648.	1.4	21
34	Sprouting of quinoa (Chenopodium quinoa Willd.): Effect on saponin content and relation to the taste and astringency assessed by electronic tongue. LWT - Food Science and Technology, 2021, 144, 111234.	2.5	19
35	Comparative study of physico-chemical and sensory characteristics of French fries prepared from frozen potatoes using different cooking systems. European Food Research and Technology, 2017, 243, 1619-1631.	1.6	16
36	Characterization of Whole Grain Pasta: Integrating Physical, Chemical, Molecular, and Instrumental Sensory Approaches. Journal of Food Science, 2017, 82, 2583-2590.	1.5	16

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37	Phytochemical and sensorial characterization of Hyssopus officinalis subsp. aristatus (godr.) Nyman (Lamiaceae) by GC–MS, HPLC–UV–DAD, spectrophotometric assays and e-nose with aid of chemometric techniques. European Food Research and Technology, 2018, 244, 1313-1327.	1.6	15
38	The Joint Use of Electronic Nose and Electronic Tongue for the Evaluation of the Sensorial Properties of Green and Black Tea Infusions as Related to Their Chemical Composition. Food and Nutrition Sciences (Print), 2013, 04, 605-615.	0.2	15
39	Electronic Nose to Detect Strawberry Aroma Changes During Osmotic Dehydration. Journal of Food Science, 2006, 71, E184-E189.	1.5	14
40	Rapid evaluation of phenolic compounds and antioxidant activity of mulberry leaf tea during storage using electronic tongue coupled with chemometrics. Journal of Berry Research, 2019, 9, 563-574.	0.7	11
41	Alcoholic Fermentation Using Electronic Nose and Electronic Tongue. , 2016, , 291-299.		9
42	Evolution of physicochemical, morphological and aromatic characteristics of Italian PDO dry-cured hams during processing. European Food Research and Technology, 2016, 242, 1117-1127.	1.6	8
43	Defining the Overall Quality of Cowpea–Enriched Rice–Based Breakfast Cereals. Cereal Chemistry, 2017, 94, 151-157.	1.1	8
44	Influence of Two Innovative Packaging Materials on Quality Parameters and Aromatic Fingerprint of Extra-Virgin Olive Oils. Foods, 2021, 10, 929.	1.9	6
45	Determination of ascorbyl 6-palmitate in food matrices by amperometric flow injection analysis. Analyst, The, 2001, 126, 1466-1468.	1.7	4
46	Application of the Electronic Nose in Olive Oil Analyses. , 2010, , 553-559.		3
47	The Application of Intelligent Sensor Array for Air Pollution Control in the Food Industry. , 2006, , 47-56.		1