

Susanna Buratti

List of Publications by Year in descending order

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47
papers

2,504
citations

218381

26
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243296

44
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all docs

47
docs citations

47
times ranked

3318
citing authors

#	ARTICLE	IF	CITATIONS
1	Seafood freshness: e-nose data for classification purposes. <i>Food Control</i> , 2022, 138, 108994.	2.8	22
2	Influence of Two Innovative Packaging Materials on Quality Parameters and Aromatic Fingerprint of Extra-Virgin Olive Oils. <i>Foods</i> , 2021, 10, 929.	1.9	6
3	Sprouting of quinoa (<i>Chenopodium quinoa</i> Willd.): Effect on saponin content and relation to the taste and astringency assessed by electronic tongue. <i>LWT - Food Science and Technology</i> , 2021, 144, 111234.	2.5	19
4	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. <i>Talanta</i> , 2020, 206, 120208.	2.9	37
5	Sprouting as a pre-processing for producing quinoa-enriched bread. <i>Journal of Cereal Science</i> , 2020, 96, 103111.	1.8	31
6	Influence of Cooking Conditions on Nutritional Properties and Sensory Characteristics Interpreted by E-Senses: Case-Study on Selected Vegetables. <i>Foods</i> , 2020, 9, 607.	1.9	22
7	Rapid evaluation of phenolic compounds and antioxidant activity of mulberry leaf tea during storage using electronic tongue coupled with chemometrics. <i>Journal of Berry Research</i> , 2019, 9, 563-574.	0.7	11
8	Phytochemical and sensorial characterization of <i>Hyssopus officinalis</i> subsp. <i>aristatus</i> (godr.) Nyman (Lamiaceae) by GC-MS, HPLC-UV-DAD, spectrophotometric assays and e-nose with aid of chemometric techniques. <i>European Food Research and Technology</i> , 2018, 244, 1313-1327.	1.6	15
9	E-nose, e-tongue and e-eye for edible olive oil characterization and shelf life assessment: A powerful data fusion approach. <i>Talanta</i> , 2018, 182, 131-141.	2.9	100
10	Enriching gluten-free rice pasta with soybean and sweet potato flours. <i>Journal of Food Science and Technology</i> , 2018, 55, 2641-2648.	1.4	21
11	Comparative study of physico-chemical and sensory characteristics of French fries prepared from frozen potatoes using different cooking systems. <i>European Food Research and Technology</i> , 2017, 243, 1619-1631.	1.6	16
12	Discriminative capacities of infrared spectroscopy and e-nose on Turkish olive oils. <i>European Food Research and Technology</i> , 2017, 243, 2035-2042.	1.6	28
13	Characterization of Whole Grain Pasta: Integrating Physical, Chemical, Molecular, and Instrumental Sensory Approaches. <i>Journal of Food Science</i> , 2017, 82, 2583-2590.	1.5	16
14	Electronic nose and visible-near infrared spectroscopy in fruit and vegetable monitoring. <i>Reviews in Analytical Chemistry</i> , 2017, 36, .	1.5	33
15	Application of electronic senses to characterize espresso coffees brewed with different thermal profiles. <i>European Food Research and Technology</i> , 2017, 243, 511-520.	1.6	23
16	Defining the Overall Quality of Cowpea-Enriched Rice-Based Breakfast Cereals. <i>Cereal Chemistry</i> , 2017, 94, 151-157.	1.1	8
17	Alcoholic Fermentation Using Electronic Nose and Electronic Tongue. , 2016, , 291-299.		9
18	Evolution of physicochemical, morphological and aromatic characteristics of Italian PDO dry-cured hams during processing. <i>European Food Research and Technology</i> , 2016, 242, 1117-1127.	1.6	8

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19	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. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2192-2200.	1.7	71
20	Monitoring of fresh-cut <i>Valerianella locusta</i> Laterr. shelf life by electronic nose and VIS-NIR spectroscopy. <i>Talanta</i> , 2014, 120, 368-375.	2.9	32
21	Setting-up of a simplified handheld optical device for decay detection in fresh-cut <i>Valerianella locusta</i> L.. <i>Journal of Food Engineering</i> , 2014, 127, 10-15.	2.7	22
22	Characterization and differentiation of Italian Parma, San Daniele and Toscano dry-cured hams: A multi-disciplinary approach. <i>Meat Science</i> , 2014, 96, 288-294.	2.7	70
23	Effects of new packaging solutions on physico-chemical, nutritional and aromatic characteristics of red raspberries (<i>Rubus idaeus</i> L.) in postharvest storage. <i>Postharvest Biology and Technology</i> , 2014, 98, 72-81.	2.9	49
24	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. <i>Food and Nutrition Sciences (Print)</i> , 2013, 04, 605-615.	0.2	15
25	Diclofenac fast-dissolving film: suppression of bitterness by a taste-sensing system. <i>Drug Development and Industrial Pharmacy</i> , 2011, 37, 252-259.	0.9	72
26	Monitoring of alcoholic fermentation using near infrared and mid infrared spectroscopies combined with electronic nose and electronic tongue. <i>Analytica Chimica Acta</i> , 2011, 697, 67-74.	2.6	95
27	Nicotine Fast Dissolving Films Made of Maltodextrins: A Feasibility Study. <i>AAPS PharmSciTech</i> , 2010, 11, 1511-1517.	1.5	71
28	Application of the Electronic Nose in Olive Oil Analyses. , 2010, , 553-559.		3
29	Discrimination and characterisation of three cultivars of <i>Perilla frutescens</i> by means of sensory descriptors and electronic nose and tongue analysis. <i>Food Research International</i> , 2010, 43, 959-964.	2.9	56
30	Comparison of polyphenolic composition and antioxidant activity of wild Italian blueberries and some cultivated varieties. <i>Food Chemistry</i> , 2009, 112, 903-908.	4.2	235
31	Electronic nose as a non-destructive tool to characterise peach cultivars and to monitor their ripening stage during shelf-life. <i>Postharvest Biology and Technology</i> , 2008, 47, 181-188.	2.9	126
32	A low-cost and low-tech electrochemical flow system for the evaluation of total phenolic content and antioxidant power of tea infusions. <i>Talanta</i> , 2008, 75, 312-316.	2.9	42
33	Amperometric detection of carbohydrates and thiols by using a glassy carbon electrode coated with Co oxide/multi-wall carbon nanotubes catalytic system. <i>Talanta</i> , 2008, 76, 454-457.	2.9	53
34	Evaluation of the antioxidant power of honey, propolis and royal jelly by amperometric flow injection analysis. <i>Talanta</i> , 2007, 71, 1387-1392.	2.9	109
35	Headspace volatile compounds during osmotic dehydration of strawberries (cv Camarosa): Influence of osmotic solution composition and processing time. <i>LWT - Food Science and Technology</i> , 2007, 40, 529-535.	2.5	27
36	Prediction of Italian red wine sensorial descriptors from electronic nose, electronic tongue and spectrophotometric measurements by means of Genetic Algorithm regression models. <i>Food Chemistry</i> , 2007, 100, 211-218.	4.2	120

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37	The Application of Intelligent Sensor Array for Air Pollution Control in the Food Industry. , 2006, , 47-56.		1
38	Electronic Nose to Detect Strawberry Aroma Changes During Osmotic Dehydration. Journal of Food Science, 2006, 71, E184-E189.	1.5	14
39	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
40	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
41	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
42	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
43	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
44	Determination of ascorbyl 6-palmitate in food matrices by amperometric flow injection analysis. Analyst, The, 2001, 126, 1466-1468.	1.7	4
45	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
46	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
47	A New Method for the Evaluation of the Antioxidant Power of Wines. Electroanalysis, 1998, 10, 908-912.	1.5	109