

# Giancarlo Colelli

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

103  
papers

1,420  
citations

21  
h-index

34  
g-index

108  
ext. papers

1,748  
ext. citations

2.9  
avg, IF

4.82  
L-index

#	Paper	IF	Citations
103	Effect of Elevated CO <sub>2</sub> during Low Temperature Storage on the Quality Attributes of Cut Spearmint. <i>Horticulturae</i> , <b>2022</b> , 8, 126	2.5	0
102	Non-destructive and contactless estimation of chlorophyll and ammonia contents in packaged fresh-cut rocket leaves by a Computer Vision System. <i>Postharvest Biology and Technology</i> , <b>2022</b> , 189, 111910	6.2	0
101	Characterization and postharvest behavior of goji berry ( <i>Lycium barbarum</i> L.) during ripening. <i>Postharvest Biology and Technology</i> , <b>2022</b> , 191, 111975	6.2	1
100	Microbial-based Biocontrol Solutions for Fruits and Vegetables: Recent Insight, Patents, and Innovative Trends. <i>Recent Patents on Food, Nutrition &amp; Agriculture</i> , <b>2021</b> , 12, 3-18	1.9	7
99	Screening of Lactic Acid Bacteria for the Bio-Control of and the Potential of for Eco-Friendly Preservation of Fresh-Cut Kiwifruit. <i>Microorganisms</i> , <b>2021</b> , 9,	4.9	6
98	Reaction mechanisms for volatiles responsible of off-odors of fresh cut melons. <i>Acta Horticulturae</i> , <b>2021</b> , 15-22	0.3	0
97	Discrimination of common defects in loquat fruit cv. <i>Algerie</i> using hyperspectral imaging and machine learning techniques. <i>Postharvest Biology and Technology</i> , <b>2021</b> , 171, 111356	6.2	7
96	Self-Configuring CVS to Discriminate Rocket Leaves According to Cultivation Practices and to Correctly Attribute Visual Quality Level. <i>Agronomy</i> , <b>2021</b> , 11, 1353	3.6	4
95	Operating conditions for microwave application throughout production process to reduce microbial load of fresh-cut apples. <i>Acta Horticulturae</i> , <b>2021</b> , 223-230	0.3	0
94	Optimizing modified atmosphere packaging for fresh-cut broccoli raab ( <i>Brassica rapa</i> L.). <i>Acta Horticulturae</i> , <b>2021</b> , 231-236	0.3	0
93	Shipping container equipped with controlled atmosphere: Case study on table grape. <i>Journal of Agricultural Engineering</i> , <b>2020</b> , 51, 1-8	1.3	2
92	Feasibility study for the surface prediction and mapping of phytonutrients in minimally processed rocket leaves ( <i>Diplotaxis tenuifolia</i> ) during storage by hyperspectral imaging. <i>Computers and Electronics in Agriculture</i> , <b>2020</b> , 175, 105575	6.5	7
91	CA/MA on bioactive compounds <b>2020</b> , 131-146		2
90	Floral vegetables: Fresh-cut artichokes <b>2020</b> , 567-576		0
89	Changes in quality attributes and volatile profile of ready-to-eat <i>Gabsi</i> pomegranate arils as affected by storage duration and temperatures. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 45, e14415	2.1	0
88	Spectral and Hyperspectral Technologies as an Additional Tool to Increase Information on Quality and Origin of Horticultural Crops. <i>Agronomy</i> , <b>2020</b> , 10, 7	3.6	7
87	Modified atmosphere packaging and quality determination of fresh cut <i>Mazetto</i> almond kernels. <i>Acta Horticulturae</i> , <b>2020</b> , 349-354	0.3	0

86	Evaluation of ready-to-eat arils quality attributes processed from cold stored Tunisian <i>Gabsi</i> pomegranate. <i>Acta Horticulturae</i> , <b>2020</b> , 399-406	0.3	
85	Early detection of chilling injury in green bell peppers by hyperspectral imaging and chemometrics. <i>Postharvest Biology and Technology</i> , <b>2020</b> , 162, 111100	6.2	15
84	Using chemometrics to characterise and unravel the near infra-red spectral changes induced in aubergine fruit by chilling injury as influenced by storage time and temperature. <i>Biosystems Engineering</i> , <b>2020</b> , 198, 137-146	4.8	6
83	and Table Grapes: A Review of the Main Physical, Chemical, and Bio-Based Control Treatments in Post-Harvest. <i>Foods</i> , <b>2020</b> , 9,	4.9	38
82	Early detection of eggplant fruit stored at chilling temperature using different non-destructive optical techniques and supervised classification algorithms. <i>Postharvest Biology and Technology</i> , <b>2020</b> , 159, 111001	6.2	10
81	Fruits and Vegetables <b>2019</b> , 101-126		
80	Effect of organic agronomic techniques and packaging on the quality of lamb's lettuce. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 4606-4615	4.3	2
79	Potentials of Thai tropical edible flowers as fresh cut salad mix. <i>Acta Horticulturae</i> , <b>2018</b> , 1187-1194	0.3	3
78	Quality of fresh-cut products as affected by harvest and postharvest operations. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 3614-3626	4.3	15
77	Hyperspectral imaging and multivariate accelerated shelf life testing (MASLT) approach for determining shelf life of rocket leaves. <i>Journal of Food Engineering</i> , <b>2018</b> , 238, 122-133	6	20
76	Effects of thermal treatments on quality of <i>Betrelli</i> Figs during storage. <i>Acta Horticulturae</i> , <b>2018</b> , 879-888.	0.3	2
75	Innovative approaches to improve quality and safety of fresh minimally-processed fruit and vegetables. <i>Acta Horticulturae</i> , <b>2018</b> , 1161-1174	0.3	
74	Design and optimization of fluidized bed photoreactor for ethylene reduction within cold storage room for fruits and vegetables using TiO <sub>2</sub> -based materials. <i>Acta Horticulturae</i> , <b>2018</b> , 623-630	0.3	1
73	Effect of type of fertilization and maturity on quality of fresh-cut red and yellow peppers ( <i>Capsicum annuum</i> L.). <i>Acta Horticulturae</i> , <b>2018</b> , 391-398	0.3	1
72	Effect of anti-browning solutions on quality of fresh-cut fennel during storage. <i>Postharvest Biology and Technology</i> , <b>2018</b> , 137, 21-30	6.2	19
71	Ammonia accumulation in plant tissues: a potentially useful indicator of postharvest physiological stress. <i>Acta Horticulturae</i> , <b>2018</b> , 1511-1518	0.3	1
70	Effects of equipments and processing conditions on quality of fresh-cut produce. <i>Journal of Agricultural Engineering</i> , <b>2018</b> , 49, 139-150	1.3	5
69	The use of rapid FT-NIR methods to predict soluble solids, pH, titratable acidity and phenols of clingstone peaches (Baby Gold 9). <i>Acta Horticulturae</i> , <b>2018</b> , 1111-1118	0.3	1

68	The use of hyperspectral imaging to predict the distribution of internal constituents and to classify edible fennel heads based on the harvest time. <i>Computers and Electronics in Agriculture</i> , <b>2017</b> , 134, 1-10	6.5	20
67	Carvacrol-loaded chitosan nanoparticles maintain quality of fresh-cut carrots. <i>Innovative Food Science and Emerging Technologies</i> , <b>2017</b> , 41, 56-63	6.8	44
66	Physico-chemical parameters to predict microbiological and sensory quality aspects of baby lettuce leaves. <i>Acta Horticulturae</i> , <b>2017</b> , 249-256	0.3	
65	Potential of NIR spectroscopy for predicting internal quality and discriminating among strawberry fruits from different production systems. <i>Postharvest Biology and Technology</i> , <b>2017</b> , 125, 112-121	6.2	58
64	The table grape 'Victoria' with a long shaped berry: a potential mutation with attractive characteristics for consumers. <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 5398-5405	4.3	3
63	Microbial inactivations with hydrolysed lactoferrin and other natural antimicrobials in fresh-cut fennel. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 84, 353-358	5.4	8
62	Organic strawberry in Mediterranean greenhouse: Effect of different production systems on soil fertility and fruit quality. <i>Renewable Agriculture and Food Systems</i> , <b>2017</b> , 32, 485-497	1.8	8
61	The Use of Non-destructive Techniques to Assess the Nutritional Content of Fruits and Vegetables <b>2017</b> , 763-780		
60	Modeling Shelf Life of Packaged, Ready-to-Eat Fruits and Vegetables with Reference to the Fate of Nutritional Compounds <b>2017</b> , 833-856		2
59	Application of modified atmosphere packaging with moisture absorber to extend the shelf life of Domenico Tauro Breba fruit. <i>Acta Horticulturae</i> , <b>2017</b> , 365-370	0.3	2
58	Spectra evolution over on-vine holding of Italia table grapes: prediction of maturity and discrimination for harvest times using a Vis-NIR hyperspectral device. <i>Journal of Agricultural Engineering</i> , <b>2017</b> , 48, 109	1.3	15
57	Antioxidant capacity, phenolic and vitamin C contents of quinoa ( <i>Chenopodium quinoa</i> Willd.) as affected by sprouting and storage conditions. <i>Italian Journal of Agronomy</i> , <b>2017</b> , 12,	1.4	4
56	Chemical, physical and sensorial characterization of fresh quinoa sprouts ( <i>Chenopodium quinoa</i> Willd.) and effects of modified atmosphere packaging on quality during cold storage. <i>Food Packaging and Shelf Life</i> , <b>2017</b> , 14, 52-58	8.2	12
55	Quality and safety of fresh horticultural commodities: Recent advances and future perspectives. <i>Food Packaging and Shelf Life</i> , <b>2017</b> , 14, 2-11	8.2	35
54	Effect of temperature abuse and improper atmosphere packaging on volatile profile and quality of rocket leaves. <i>Food Packaging and Shelf Life</i> , <b>2017</b> , 14, 59-65	8.2	9
53	Effect of modified atmosphere packaging and temperature abuse on flavor related volatile compounds of rocket leaves (L.). <i>Journal of Food Science and Technology</i> , <b>2017</b> , 54, 2433-2442	3.3	16
52	The effect of passive atmosphere on quality of Dottato Breba fig stored at low temperature. <i>Acta Horticulturae</i> , <b>2017</b> , 315-318	0.3	4
51	Effect of harvest time on table grape quality during on-vine storage. <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 131-9	4.3	18

50	Application of multivariate accelerated test for the shelf life estimation of fresh-cut lettuce. <i>Journal of Food Engineering</i> , <b>2016</b> , 169, 122-130	6	26
49	Effect of Organic Production Systems on Quality and Postharvest Performance of Horticultural Produce. <i>Horticulturae</i> , <b>2016</b> , 2, 4	2.5	11
48	Potential use of microwave treatment on fresh-cut carrots: physical, chemical and microbiological aspects. <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 2063-72	4.3	17
47	A QUALITY approach to quality monitoring and prediction for fresh-cut produce. <i>Acta Horticulturae</i> , <b>2016</b> , 1-12	0.3	2
46	Extending postharvest life of ready-to-use zucchini flowers: effects of the atmosphere composition. <i>Acta Horticulturae</i> , <b>2016</b> , 123-130	0.3	2
45	Effects of electrolyzed water on apples: field treatment and postharvest application. <i>Acta Horticulturae</i> , <b>2016</b> , 439-446	0.3	2
44	The use of multivariate analysis as a method for obtaining a more reliable shelf-life estimation of fresh-cut produce: a study on pineapple. <i>Acta Horticulturae</i> , <b>2016</b> , 131-136	0.3	3
43	Design of the correct modified atmosphere packaging for fresh-cut broccoli raab. <i>Acta Horticulturae</i> , <b>2016</b> , 117-122	0.3	2
42	A study of the estimated shelf life of fresh rocket using a non-linear model. <i>Journal of Food Engineering</i> , <b>2015</b> , 150, 19-28	6	48
41	EFFECT OF ARGON-ENRICHED ATMOSPHERES ON SHELF LIFE OF FRESH-CUT 'ICEBERG' LETTUCE. <i>Acta Horticulturae</i> , <b>2015</b> , 755-761	0.3	2
40	SHELF-LIFE OF ROCKET LEAVES STORED IN ARGON ENRICHED ATMOSPHERES. <i>Acta Horticulturae</i> , <b>2015</b> , 779-786	0.3	3
39	DETECTION AND ENUMERATION OF LISTERIA MONOCYTOGENES IN FRESH CUT VEGETABLES USING MPN-REAL-TIME PCR. <i>Acta Horticulturae</i> , <b>2015</b> , 567-674	0.3	2
38	CONCENTRATIONS OF INTACT GLUCOSINOLATES IN 'PARTHENON' BROCCOLI FLORETS STORED IN MODIFIED ATMOSPHERE PACKAGING AND AIR. <i>Acta Horticulturae</i> , <b>2015</b> , 583-588	0.3	
37	INFLUENCE OF MODIFIED ATMOSPHERE PACKAGING ON SHELF-LIFE OF WHOLE AND SLICED 'CARDONCELLO' MUSHROOM (PLEUROTUS ERYNGII). <i>Acta Horticulturae</i> , <b>2015</b> , 553-559	0.3	1
36	COMPOSITIONAL AND MARKETABLE QUALITY OF FRESH-CUT FLORETS OF FOUR SPECIALTY BRASSICAS IN RELATION TO CONTROLLED ATMOSPHERE STORAGE. <i>Acta Horticulturae</i> , <b>2015</b> , 455-462	0.3	3
35	COMPARISON OF DIFFERENT GAS COMPOSITIONS ON FRESH-CUT PEACH QUALITY: A PRELIMINARY STUDY. <i>Acta Horticulturae</i> , <b>2015</b> , 763-770	0.3	2
34	APPLICATION OF ANTIOXIDANT COMPOUNDS TO PRESERVE FRESH-CUT PEACHES QUALITY. <i>Acta Horticulturae</i> , <b>2015</b> , 633-642	0.3	6
33	QUALITY AND POSTHARVEST PERFORMANCE OF ORGANICALLY-GROWN TOMATO (LYCOPERSICON ESCULENTUM L. 'MARMANDE') UNDER UNHEATED TUNNEL IN MEDITERRANEAN CLIMATE. <i>Acta Horticulturae</i> , <b>2015</b> , 487-494	0.3	4

32	DEGRADATION PATTERNS FOR EXTERNAL AND INTERNAL QUALITY ATTRIBUTES OF FRESH-CUT APPLES. <i>Acta Horticulturae</i> , <b>2015</b> , 175-182	0.3	2
31	Photocatalytic degradation of ethylene on mesoporous TiO <sub>2</sub> /SiO <sub>2</sub> nanocomposites: Effects on the ripening of mature green tomatoes. <i>Biosystems Engineering</i> , <b>2015</b> , 132, 61-70	4.8	67
30	Probiotic lactic acid bacteria for the production of multifunctional fresh-cut cantaloupe. <i>Food Research International</i> , <b>2015</b> , 77, 762-772	7	44
29	Design and preliminary test of a fluidised bed photoreactor for ethylene oxidation on mesoporous mixed SiO <sub>2</sub> /TiO <sub>2</sub> nanocomposites under UV-A illumination. <i>Journal of Agricultural Engineering</i> , <b>2014</b> , 45, 146	1.3	5
28	Modeling phenolic content during storage of cut fruit and vegetables: A consecutive reaction mechanism. <i>Journal of Food Engineering</i> , <b>2014</b> , 140, 1-8	6	32
27	Influence of pre-cutting operations on quality of fresh-cut artichokes ( <i>Cynara scolymus</i> L.): Effect of storage time and temperature before cutting. <i>Postharvest Biology and Technology</i> , <b>2013</b> , 85, 124-131	6.2	7
26	Influence of pre-cutting operations on quality of fresh-cut artichokes ( <i>Cynara scolymus</i> L.): Effect of harvest dates. <i>Postharvest Biology and Technology</i> , <b>2013</b> , 83, 90-96	6.2	6
25	Retention of quality and functional values of broccoli <i>Barthenon</i> stored in modified atmosphere packaging. <i>Food Control</i> , <b>2013</b> , 31, 302-313	6.2	55
24	Modelling sensorial and nutritional changes to better define quality and shelf life of fresh-cut melons. <i>Journal of Agricultural Engineering</i> , <b>2013</b> , 44, 6	1.3	8
23	The use of hyperspectral imaging in the visible and near infrared region to discriminate between table grapes harvested at different times. <i>Journal of Agricultural Engineering</i> , <b>2013</b> , 44, 7	1.3	9
22	Effect of solution pH of cysteine-based pre-treatments to prevent browning of fresh-cut artichokes. <i>Postharvest Biology and Technology</i> , <b>2013</b> , 75, 17-23	6.2	22
21	Modelling sensorial and nutritional changes to better define quality and shelf life of fresh-cut melons. <i>Journal of Agricultural Engineering</i> , <b>2013</b> , 43, 6	1.3	9
20	INFLUENCE OF HIGH CO <sub>2</sub> ATMOSPHERE COMPOSITION ON FRESH-CUT ARTICHOKE QUALITY ATTRIBUTES. <i>Acta Horticulturae</i> , <b>2012</b> , 633-640	0.3	7
19	Factors affecting quality and safety of fresh-cut produce. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2012</b> , 52, 595-610	11.5	147
18	DEGRADATION PATTERNS FOR EXTERNAL AND NUTRITIONAL QUALITY PARAMETERS OF FRESH-CUT 'CANTALOUPE' MELONS. <i>Acta Horticulturae</i> , <b>2012</b> , 641-647	0.3	2
17	PCR-based Quality Control of <i>Listeria</i> spp. and <i>L. monocytogenes</i> in Ready-To-Eat Salads Sold in Italy. <i>Current Nutrition and Food Science</i> , <b>2011</b> , 7, 57-62	0.7	4
16	Post-cutting quality changes of fresh-cut artichokes treated with different anti-browning agents as evaluated by image analysis. <i>Postharvest Biology and Technology</i> , <b>2011</b> , 62, 213-220	6.2	52
15	Suitability of 4 Potato Cultivars ( <i>Solanum tuberosum</i> L.) to be Processed as Fresh-Cut Product. Early Cultivars. <i>American Journal of Potato Research</i> , <b>2011</b> , 88, 403-412	2.1	11

14	Fig ( <i>Ficus carica</i> L.) <b>2011</b> , 134-160e		21
13	Exposure to 1-methylcyclopropene (1-MCP) delays the effects of ethylene on fresh-cut broccoli raab ( <i>Brassica rapa</i> L.). <i>Postharvest Biology and Technology</i> , <b>2010</b> , 58, 29-35	6.2	23
12	Effect of temperature and exogenous ethylene on the physiological and quality traits of purslane ( <i>Portulaca oleracea</i> L.) leaves during storage. <i>Postharvest Biology and Technology</i> , <b>2010</b> , 58, 147-156	6.2	23
11	Effect of atmosphere composition on the quality of ready-to-use broccoli raab ( <i>Brassica rapa</i> L.). <i>Journal of the Science of Food and Agriculture</i> , <b>2010</b> , 90, 789-97	4.3	22
10	Suitability of five different potato cultivars ( <i>Solanum tuberosum</i> L.) to be processed as fresh-cut products. <i>Postharvest Biology and Technology</i> , <b>2009</b> , 53, 138-144	6.2	58
9	Screening quality and browning susceptibility of five artichoke cultivars for fresh-cut processing. <i>Journal of the Science of Food and Agriculture</i> , <b>2009</b> , 89, 2588-2594	4.3	20
8	A comparative study of composition and postharvest performance of organically and conventionally grown kiwifruits. <i>Journal of the Science of Food and Agriculture</i> , <b>2007</b> , 87, 1228-1236	4.3	65
7	Effect of different temperatures and storage atmospheres on Coratina olive oil quality. <i>Food Chemistry</i> , <b>2007</b> , 102, 571-576	8.5	54
6	INFLUENCE OF ATMOSPHERE COMPOSITION ON QUALITY ATTRIBUTES OF READY-TO- COOK FRESH-CUT VEGETABLE SOUP. <i>Acta Horticulturae</i> , <b>2006</b> , 677-684	0.3	6
5	EFFECTS OF ATMOSPHERE COMPOSITION ON POSTHARVEST QUALITY OF FRESH BASIL LEAVES ( <i>OCIMUM BASILICUM</i> L.). <i>Acta Horticulturae</i> , <b>2005</b> , 731-736	0.3	6
4	EFFECTS OF CONTROLLED ATMOSPHERE AND TREATMENT WITH 1-METHYLCYCLOPROPENE (1-MCP) ON RIPENING ATTRIBUTES OF TOMATOES. <i>Acta Horticulturae</i> , <b>2005</b> , 737-742	0.3	5
3	CONTROLLED-ATMOSPHERE STORAGE OF FRESH-CUT 'CARDONCELLO' MUSHROOMS ( <i>PLEUROTUS ERYNGII</i> ). <i>Acta Horticulturae</i> , <b>2003</b> , 731-735	0.3	5
2	FLOW BEHAVIOR OF OLIVE PASTE. <i>Applied Engineering in Agriculture</i> , <b>1997</b> , 13, 751-755	0.8	14
1	Extension of Postharvest Life of ' Mission' Figs by CO <sub>2</sub> -enriched Atmospheres. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , <b>1991</b> , 26, 1193-1195	2.4	32