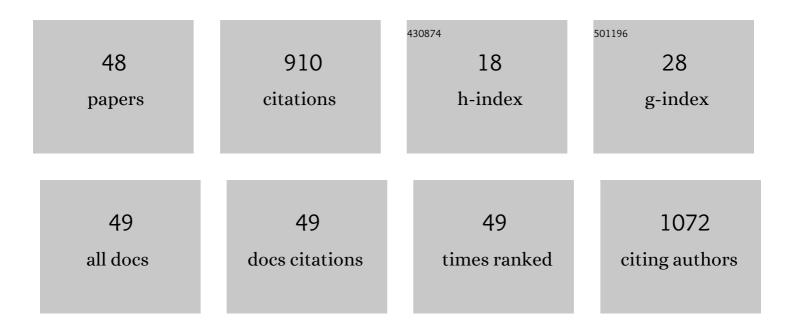
## Cristiana Peano

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1849561/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Unlocking Plum Genetic Potential: Where Are We At?. Horticulturae, 2022, 8, 128.	2.8	7
2	"Local Production― What Do Consumers Think?. Sustainability, 2022, 14, 3623.	3.2	6
3	Dietary Patterns at the Individual Level through a Nutritional and Environmental Approach: The Case Study of a School Canteen. Foods, 2022, 11, 1008.	4.3	2
4	Community Garden Initiatives Addressing Health and Well-Being Outcomes: A Systematic Review of Infodemiology Aspects, Outcomes, and Target Populations. International Journal of Environmental Research and Public Health, 2021, 18, 1943.	2.6	23
5	Modelling strawberry quality in a longitudinal study under the marketing concept of branding. Heliyon, 2021, 7, e06165.	3.2	1
6	First Multi-Target Application of Exclusion Net in Nectarine Orchards: Effectiveness against Pests and Impact on Beneficial Arthropods, Postharvest Rots and Fruit Quality. Insects, 2021, 12, 210.	2.2	8
7	Post-harvest Industrial Processes of Almond (Prunus dulcis L. Mill) in Sicily Influence the Nutraceutical Properties of By-Products at Harvest and During Storage. Frontiers in Nutrition, 2021, 8, 659378.	3.7	9
8	Application of checkâ€allâ€ŧhatâ€apply and nonâ€metric partial least squares regression to evaluate attribute's perception and consumer liking of apples. Journal of Sensory Studies, 2021, 36, e12685.	1.6	6
9	A Participatory Agrobiodiversity Conservation Approach in the Oases: Community Actions for the Promotion of Sustainable Development in Fragile Areas. Diversity, 2021, 13, 253.	1.7	6
10	Can the Caper (Capparis spinosa L.) Still Be Considered a Difficult-to-Propagate Crop?. Horticulturae, 2021, 7, 316.	2.8	15
11	Qualitative Preliminary Approach for the Development of a Sensory Vocabulary for Actinidia arguta Fruits. Applied Sciences (Switzerland), 2021, 11, 9361.	2.5	2
12	Are Cover Crops Affecting the Quality and Sustainability of Fruit Production?. Agriculture (Switzerland), 2021, 11, 1201.	3.1	4
13	Ecological and Economic Indicators for the Evaluation of Almond (Prunus dulcis L.) Orchard Renewal in Sicily. Agriculture (Switzerland), 2020, 10, 301.	3.1	23
14	Selection and micropropagation of valuable caper genotypes. Zahradnictvi (Prague, Czech Republic:) Tj ETQqO C	0 rgBT /C	)verlock 10 Tf
15	Pathways for the Amplification of Agroecology in African Sustainable Urban Agriculture. Sustainability, 2020, 12, 2718.	3.2	14
16	The use of a new explanatory methodology to assess maturity and ripening indices for kiwiberry (Actinidia arguta): Preliminary results. Postharvest Biology and Technology, 2020, 163, 111122.	6.0	9
17	Is air pollution affecting the disease activity in patients with systemic lupus erythematosus? State of the art and a systematic literature review. European Journal of Rheumatology, 2020, 7, 31-34.	0.6	14

18Consumer Preference Heterogeneity Evaluation in Fruit and Vegetable Purchasing Decisions Using the<br/>Bestâ€"Worst Approach. Foods, 2019, 8, 266.4.371

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#	Article	IF	CITATIONS
19	A novel statistical approach to assess the quality and commercial viability of a retail branded perishable fruit. CYTA - Journal of Food, 2019, 17, 581-592.	1.9	5
20	Use of Bio-Based Plastics in the Fruit Supply Chain: An Integrated Approach to Assess Environmental, Economic, and Social Sustainability. Sustainability, 2019, 11, 2475.	3.2	42
21	Sustainability for Food Consumers: Which Perception?. Sustainability, 2019, 11, 5955.	3.2	44
22	Consumer Attitudes and Preference Exploration towards Fresh-Cut Salads Using Best–Worst Scaling and Latent Class Analysis. Foods, 2019, 8, 568.	4.3	21
23	A New Sensory Approach Combined with a Text-Mining Tool to Create a Sensory Lexicon and Profile of Monovarietal Apple Juices. Foods, 2019, 8, 608.	4.3	14
24	Post-Harvest Warehouse Management for Actinidia arguta Fruits. Polish Journal of Food and Nutrition Sciences, 2019, 69, 63-70.	1.7	7
25	Influence of hot water treatments on postharvest physicochemical characteristics of Hayward and Jintao kiwifruit slices. Journal of Food Processing and Preservation, 2018, 42, e13563.	2.0	14
26	Preliminary evaluation of day-neutral strawberry cultivars cultivated in Italy using a qualitative integrated approach. Zahradnictvi (Prague, Czech Republic: 1992), 2018, 45, 29-36.	0.9	4
27	Applied Environmental Sustainability of Fruit and Vegetables in Different Distribution Channels (AFNs) Tj ETQc	1 1 0.78431	l4 rgBT /Overl
28	Effect of Palletized Map Storage on the Quality and Nutritional Compounds of the Japanese Plum cv. Angeleno ( <i>Prunus salicina Lindl</i> .). Journal of Food Processing and Preservation, 2017, 41, e12786.	2.0	12
29	Sustainable supply-chain: evolution of the quality characteristics of strawberries stored in green film packaging. CYTA - Journal of Food, 2017, 15, 211-219.	1.9	22
30	Qualitative Performance and Consumer Acceptability of Starch Films for the Blueberry Modified Atmosphere Packaging Storage. Polish Journal of Food and Nutrition Sciences, 2017, 67, 129-136.	1.7	21
31	Blueberry Supply Chain in Italy: Management, Innovation and Sustainability. Sustainability, 2017, 9, 261.	3.2	26
32	Integrated Methodologies (SWOT, TOWS, LCA) for Improving Production Chains and Environmental Sustainability of Kiwifruit and Baby Kiwi in Italy. Sustainability, 2017, 9, 1621.	3.2	21
33	The effects of the "green passive MAP" on the evolution of the gaseous and quality parameters in strawberries. Emirates Journal of Food and Agriculture, 2017, 29, 198.	1.0	3
34	Environmental and Social Sustainability in the Fresh Fruit and Vegetables Supply Chain: A Competitiveness' Asset. , 2016, , .		2
35	An Interpretive Framework for Assessing and Monitoring the Sustainability of School Gardens. Sustainability, 2016, 8, 801.	3.2	10
36	Exploring Perceptions of Raspberries and Blueberries by Italian Consumers. Sustainability, 2016, 8, 1027.	3.2	27

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#	Article	IF	CITATIONS
37	A comparison of energy storage from renewable sources through batteries and fuel cells: A case study in Turin, Italy. International Journal of Hydrogen Energy, 2016, 41, 21427-21438.	7.1	45
38	Innovation strategies in a fruit growers association impacts assessment by using combined LCA and s-LCA methodologies. Science of the Total Environment, 2016, 568, 253-262.	8.0	30
39	Influence of Modified Atmosphere Packaging Storage on Postharvest Quality and Aroma Compounds of Strawberry Fruits in a Short Distribution Chain. Journal of Food Processing and Preservation, 2015, 39, 3154-3164.	2.0	18
40	Evaluating the Sustainability in Complex Agri-Food Systems: The SAEMETH Framework. Sustainability, 2015, 7, 6721-6741.	3.2	55
41	Biodegradable and Compostable Film and Modified Atmosphere Packaging in Postharvest Supply Chain of Raspberry Fruits (cv. Grandeur). Journal of Food Processing and Preservation, 2015, 39, 2061-2073.	2.0	21
42	Green marketing tools for fruit growers associated groups: application of the Life Cycle Assessment (LCA) for strawberries and berry fruits ecobranding in northern Italy. Journal of Cleaner Production, 2015, 104, 59-67.	9.3	46
43	Effects of innovative packaging materials on apricot fruits (cv Tom Cot®). Fruits, 2014, 69, 247-258.	0.4	9
44	A methodology for the sustainability assessment of agri-food systems: an application to the Slow Food Presidia project Ecology and Society, 2014, 19, .	2.3	54
45	From "farm to fork―strawberry system: Current realities and potential innovative scenarios from life cycle assessment of non-renewable energy use and green house gas emissions. Science of the Total Environment, 2014, 473-474, 48-53.	8.0	40
46	A life cycle assessment of non-renewable energy use and greenhouse gas emissions associated with blueberry and raspberry production in northern Italy. Science of the Total Environment, 2013, 458-460, 414-418.	8.0	41
47	An Evaluating Technique for Variety Compatibility of Fruit Applied to a near Infrared Brix Calibration System: A Case Study Using Brix Calibration for Nectarines. Journal of Near Infrared Spectroscopy, 2008, 16, 83-89.	1.5	10
48	Effects of packaging and storage conditions on quality and volatile compounds of raspberry fruits. CYTA - Journal of Food, 0, , 1-10.	1.9	20