

Maria Gonnella

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/222662/publications.pdf>

Version: 2024-02-01

36
papers

897
citations

471371

17
h-index

477173

29
g-index

39
all docs

39
docs citations

39
times ranked

1365
citing authors

#	ARTICLE	IF	CITATIONS
1	Transcriptome driven characterization of curly- and smooth-leafed endives reveals molecular differences in the sesquiterpenoid pathway. Horticulture Research, 2019, 6, 1.	2.9	193
2	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
3	The Mediterranean Diet between traditional foods and human health: The culinary example of Puglia (Southern Italy). International Journal of Gastronomy and Food Science, 2015, 2, 63-71.	1.3	48
4	Quality evaluation of cook&chilled 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
5	Elemental characterization of wild edible plants from countryside and urban areas. Food Chemistry, 2015, 177, 29-36.	4.2	41
6	Sea fennel (<i>Crithmum maritimum</i> L.): from underutilized crop to new dried product for food use. Genetic Resources and Crop Evolution, 2017, 64, 205-216.	0.8	40
7	Iodine Biofortification of Four Brassica Genotypes is Effective Already at Low Rates of Potassium Iodate. Nutrients, 2019, 11, 451.	1.7	39
8	Tuber quality and nutritional components of &early&potato subjected to chemical haulm desiccation. Journal of Food Composition and Analysis, 2009, 22, 556-562.	1.9	37
9	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
10	The Evolution of Soilless Systems towards Ecological Sustainability in the Perspective of a Circular Economy. Is It Really the Opposite of Organic Agriculture?. Agronomy, 2021, 11, 950.	1.3	32
11	Comparison between nitrate and ammonium nutrition in fennel, celery, and Swiss chard. Journal of Plant Nutrition, 1999, 22, 1091-1106.	0.9	30
12	Simple and accurate allometric model for leaf area estimation in <i>Vitis vinifera</i> L. genotypes. Photosynthetica, 2015, 53, 342-348.	0.9	29
13	Quality assessment of ready-to-eat asparagus spears as affected by conventional and <i>sous-vide</i> cooking methods. LWT - Food Science and Technology, 2018, 92, 161-168.	2.5	26
14	BiodiverSO: A Case Study of Integrated Project to Preserve the Biodiversity of Vegetable Crops in Puglia (Southern Italy). Agriculture (Switzerland), 2018, 8, 128.	1.4	24
15	Quality and Nutritional Evaluation of Regina Tomato, a Traditional Long-Storage Landrace of Puglia (Southern Italy). Agriculture (Switzerland), 2018, 8, 83.	1.4	24
16	Changes in nitrate accumulation and growth of endive plants during light period as affected by nitrogen level and form1. Journal of Plant Nutrition, 1997, 20, 1255-1266.	0.9	22
17	Insights into the Sesquiterpenoid Pathway by Metabolic Profiling and De novo Transcriptome Assembly of Stem-Chicory (<i>Cichorium intybus</i> Cultigroup &Catalogna&). Frontiers in Plant Science, 2016, 7, 1676.	1.7	20
18	Assessment of Ionic Interferences to Nitrate and Potassium Analyses with Ion-Selective Electrodes. Communications in Soil Science and Plant Analysis, 2010, 41, 1750-1768.	0.6	16

#	ARTICLE	IF	CITATIONS
19	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
20	Agronomic, physiological and quality response of romaine and red oak-leaf lettuce to nitrogen input. <i>Italian Journal of Agronomy</i> , 2017, 12, .	0.4	16
21	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
22	Calcium Cyanamide Effects on Nitrogen Use Efficiency, Yield, Nitrates, and Dry Matter Content of Lettuce. <i>Agronomy Journal</i> , 2017, 109, 354-362.	0.9	12
23	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
24	Quality Evaluation of Wild and Cultivated Asparagus: A Comparison between Raw and Steamed Spears. <i>Agriculture (Switzerland)</i> , 2021, 11, 1213.	1.4	10
25	Biochemical traits of asparagus cultivars and quality changes in two differently coloured genotypes during cold storage. <i>LWT - Food Science and Technology</i> , 2019, 101, 427-434.	2.5	9
26	Developing a fast and accurate model to estimate allometrically the total shoot leaf area in grapevines. <i>Scientia Horticulturae</i> , 2020, 259, 108794.	1.7	9
27	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
28	Yield and quality of early potato cultivars in relation to the use of glufosinate-ammonium as desiccant. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 855-860.	1.7	8
29	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
30	Nutritive Parameters and Antioxidant Quality of Minimally Processed "Cime di Rapa" (<i>Brassica Tj ETQq0 0 0 rgBT /Overlock 10 T Polish Journal of Food and Nutrition Sciences, 0, , 337-346.	0.6	5
31	Antioxidant properties of minimally processed endives and escaroles vary as influenced by the cultivation site, cultivar and storage time. <i>Postharvest Biology and Technology</i> , 2018, 138, 82-90.	2.9	4
32	Ethnobotany, Nutritional Traits, and Healthy Properties of Some Halophytes Used as Greens in the Mediterranean Basin. , 2020, , 1-19.		4
33	The Mediterranean diet between traditional foods and human health through culinary examples. , 2021, , 75-99.		4
34	Biodiversity of Vegetable Crops, A Living Heritage. <i>Agriculture (Switzerland)</i> , 2019, 9, 47.	1.4	3
35	Insights into sucrose pathway of chicory stems by integrative transcriptomic and metabolic analyses. <i>Phytochemistry</i> , 2019, 167, 112086.	1.4	2
36	Ethnobotany, Nutritional Traits, and Healthy Properties of Some Halophytes Used as Greens in the Mediterranean Basin. , 2021, , 2537-2555.		0