

Salvatore Multari

List of Publications by Year in descending order

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17
papers

662
citations

933447

10
h-index

888059

17
g-index

17
all docs

17
docs citations

17
times ranked

964
citing authors

#	ARTICLE	IF	CITATIONS
1	Potential of Fava Bean as Future Protein Supply to Partially Replace Meat Intake in the Human Diet. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 511-522.	11.7	188
2	Changes in the volatile profile, fatty acid composition and other markers of lipid oxidation of six different vegetable oils during short-term deep-frying. Food Research International, 2019, 122, 318-329.	6.2	80
3	Nutritional and Phytochemical Content of High-Protein Crops. Journal of Agricultural and Food Chemistry, 2016, 64, 7800-7811.	5.2	65
4	Effects of different drying temperatures on the content of phenolic compounds and carotenoids in quinoa seeds (<i>Chenopodium quinoa</i>) from Finland. Journal of Food Composition and Analysis, 2018, 72, 75-82.	3.9	57
5	Phytochemical profile of commercially available food plant powders: their potential role in healthier food reformulations. Food Chemistry, 2015, 179, 159-169.	8.2	50
6	Identification and Quantification of Avenanthramides and Free and Bound Phenolic Acids in Eight Cultivars of Husked Oat (<i>Avena sativa</i> L.) from Finland. Journal of Agricultural and Food Chemistry, 2018, 66, 2900-2908.	5.2	48
7	Monitoring the changes in phenolic compounds and carotenoids occurring during fruit development in the tissues of four citrus fruits. Food Research International, 2020, 134, 109228.	6.2	48
8	Effects of <i>Lactobacillus</i> spp. on the phytochemical composition of juices from two varieties of <i>Citrus sinensis</i> L. Osbeck: "Tarocco" and "Washington navel". LWT - Food Science and Technology, 2020, 125, 109205.	5.2	32
9	Differences in the composition of phenolic compounds, carotenoids, and volatiles between juice and pomace of four citrus fruits from Southern Italy. European Food Research and Technology, 2020, 246, 1991-2005.	3.3	25
10	Flavedo and albedo of five citrus fruits from Southern Italy: physicochemical characteristics and enzyme-assisted extraction of phenolic compounds. Journal of Food Measurement and Characterization, 2021, 15, 1754-1762.	3.2	13
11	Differential Phenolic Compounds and Hormone Accumulation Patterns between Early- and Mid-Maturing Sweet Cherry (<i>Prunus avium</i> L.) Cultivars during Fruit Development and Ripening. Journal of Agricultural and Food Chemistry, 2021, 69, 8850-8860.	5.2	11
12	Hemp and buckwheat are valuable sources of dietary amino acids, beneficially modulating gastrointestinal hormones and promoting satiety in healthy volunteers. European Journal of Nutrition, 2022, 61, 1057-1072.	3.9	11
13	ABA influences color initiation timing in <i>P. avium</i> L. fruits by sequentially modulating the transcript levels of ABA and anthocyanin-related genes. Tree Genetics and Genomes, 2021, 17, 1.	1.6	9
14	Effects of Aromatic Herb Flavoring on Carotenoids and Volatile Compounds in Edible Oil From Blue Sweet Lupin (<i>Lupinus angustifolius</i>). European Journal of Lipid Science and Technology, 2018, 120, 1800227.	1.5	8
15	Alcoholic fermentation of citrus flavedo and albedo with pure and mixed yeast strains: Physicochemical characteristics and phytochemical profiles. LWT - Food Science and Technology, 2021, 144, 111133.	5.2	8
16	RNAseq reveals different transcriptomic responses to GA3 in early and midseason varieties before ripening initiation in sweet cherry fruits. Scientific Reports, 2021, 11, 13075.	3.3	8
17	Sustainable Technological Methods for the Extraction of Phytochemicals from Citrus Byproducts. Methods in Molecular Biology, 2022, 2396, 19-27.	0.9	1