Salvatore Multari

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/2653353/publications.pdf

Version: 2024-02-01

17	662	933447	888059
papers	citations	10	17
		h-index	g-index

17	17	17	964
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	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
2	Sustainable Technological Methods for the Extraction of Phytochemicals from Citrus Byproducts. Methods in Molecular Biology, 2022, 2396, 19-27.	0.9	1
3	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
4	ABA influences color initiation timing in P. avium L. fruits by sequentially modulating the transcript levels of ABA and anthocyanin-related genes. Tree Genetics and Genomes, 2021, 17, 1.	1.6	9
5	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
6	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
7	Differential Phenolic Compounds and Hormone Accumulation Patterns between Early- and Mid-Maturing Sweet Cherry (Prunus avium L.) Cultivars during Fruit Development and Ripening. Journal of Agricultural and Food Chemistry, 2021, 69, 8850-8860.	5.2	11
8	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
9	Effects of Lactobacillus spp. on the phytochemical composition of juices from two varieties of Citrus sinensis L. Osbeck: â€˜Taroccoâ€™ and â€˜Washington navelâ€™. LWT - Food Science and Technology, 2020, 125, 109205.	5.2	32
10	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
11	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
12	Identification and Quantification of Avenanthramides and Free and Bound Phenolic Acids in Eight Cultivars of Husked Oat (Avena sativa L) from Finland. Journal of Agricultural and Food Chemistry, 2018, 66, 2900-2908.	5.2	48
13	Effects of different drying temperatures on the content of phenolic compounds and carotenoids in quinoa seeds (Chenopodium quinoa) from Finland. Journal of Food Composition and Analysis, 2018, 72, 75-82.	3.9	57
14	Effects of Aromatic Herb Flavoring on Carotenoids and Volatile Compounds in Edible Oil From Blue Sweet Lupin (Lupinus angustifolius). European Journal of Lipid Science and Technology, 2018, 120, 1800227.	1.5	8
15	Nutritional and Phytochemical Content of High-Protein Crops. Journal of Agricultural and Food Chemistry, 2016, 64, 7800-7811.	5.2	65
16	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
17	Phytochemical profile of commercially available food plant powders: their potential role in healthier food reformulations. Food Chemistry, 2015, 179, 159-169.	8.2	50