Simone Giacosa

List of Publications by Year
in descending order

95 papers	2,279 citations	185998 28 h-index	288905 40 g-index
95 all docs	95 docs citations	95 times ranked	2247 citing authors

#	Article	IF	Citations
1	Candida zemplinina Can Reduce Acetic Acid Produced by Saccharomyces cerevisiae in Sweet Wine Fermentations. Applied and Environmental Microbiology, 2012, 78, 1987-1994.	1.4	122
2	Nutritional and technological quality of bread enriched with an intermediated pearled wheat fraction. Food Chemistry, 2013, 141, 2549-2557.	4.2	71
3	Aroma profile and composition of Barbera wines obtained by mixed fermentations of Starmerella bacillaris (synonym Candida zemplinina) and Saccharomyces cerevisiae. LWT - Food Science and Technology, 2016, 73, 567-575.	2.5	71
4	Influence of Grape Density and Harvest Date on Changes in Phenolic Composition, Phenol Extractability Indices, and Instrumental Texture Properties during Ripening. Journal of Agricultural and Food Chemistry, 2011, 59, 8796-8805.	2.4	67
5	Berry skin thickness as main texture parameter to predict anthocyanin extractability in winegrapes. LWT - Food Science and Technology, 2011, 44, 392-398.	2.5	61
6	Modifications of mechanical characteristics and phenolic composition in berry skins and seeds of Mondeuse winegrapes throughout the onâ€vine drying process. Journal of the Science of Food and Agriculture, 2009, 89, 1973-1980.	1.7	56
7	Berry density and size as factors related to the physicochemical characteristics of Muscat Hamburg table grapes (Vitis vinifera L.). Food Chemistry, 2015, 173, 105-113.	4.2	55
8	Comparative Study of Texture Properties, Color Characteristics, and Chemical Composition of Ten White Table-Grape Varieties. American Journal of Enology and Viticulture, 2011, 62, 49-56.	0.9	54
9	CIEL*a*b* parameters of white dehydrated grapes as quality markers according to chemical composition, volatile profile and mechanical properties. Analytica Chimica Acta, 2012, 732, 105-113.	2.6	52
10	Starmerella bacillaris in winemaking: opportunities and risks. Current Opinion in Food Science, 2017, 17, 30-35.	4.1	51
11	Effect of pre-treatments on the saccharification of pineapple waste asÂa potential source for vinegar production. Journal of Cleaner Production, 2016, 112, 4477-4484.	4.6	46
12	Impact of maceration enzymes on skin softening and relationship with anthocyanin extraction in wine grapes with different anthocyanin profiles. Food Research International, 2015, 71, 50-57.	2.9	45
13	Chemical, mechanical and sensory monitoring of hot air- and infrared-roasted hazelnuts (Corylus) Tj ETQq1 1 0.784314 rgBT /Overloc	4.2	45
14	Assessment of Physicochemical Differences in Nebbiolo Grape Berries from Different Production Areas and Sorted by Flotation. American Journal of Enology and Viticulture, 2012, 63, 195-204.	0.9	43
15	Alcohol reduction in red wines by technological and microbiological approaches: a comparative study. Australian Journal of Grape and Wine Research, 2018, 24, 62-74.	1.0	43
16	Hull-less barley pearling fractions: Nutritional properties and their effect on the functional and technological quality in bread-making. Journal of Cereal Science, 2015, 65, 48-56.	1.8	41
17	Saccharomyces cerevisiae-Starmerella bacillaris strains interaction modulates chemical and volatile profile in red wine mixed fermentations. Food Research International, 2019, 122, 392-401.	2.9	39
18	Varietal Comparison of The Chemical, Physical, and Mechanical Properties of Five Colored Table Grapes. International Journal of Food Properties, 2013, 16, 598-612.	1.3	37

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19	Investigating the use of gradient boosting machine, random forest and their ensemble to predict skin flavonoid content from berry physicalâ€“mechanical characteristics in wine grapes. Computers and Electronics in Agriculture, 2015, 117, 186-193.	3.7	35
20	Impact of Chemical and Alternative Fungicides Applied to Grapevine cv Nebbiolo on Microbial Ecology and Chemical-Physical Grape Characteristics at Harvest. Frontiers in Plant Science, 2020, 11, 700.	1.7	34
21	Instrumental Texture Analysis Parameters as Winegrapes Varietal Markers and Ripeness Predictors. International Journal of Food Properties, 2011, 14, 1318-1329.	1.3	33
22	Impact of different advanced ripening stages on berry texture properties of â€˜Red Globeâ€™ and â€˜Crimson Seedlessâ€™ table grape cultivars (Vitis vinifera L.). Scientia Horticulturae, 2013, 160, 313-319.	1.7	33
23	Ozone Improves the Aromatic Fingerprint of White Grapes. Scientific Reports, 2017, 7, 16301.	1.6	33
24	Effects of Continuous Exposure to Ozone Gas and Electrolyzed Water on the Skin Hardness of Table and Wine Grape Varieties. Journal of Texture Studies, 2016, 47, 40-48.	1.1	32
25	Impact of post-harvest ozone treatments on the skin phenolic extractability of red winegrapes cv Barbera and Nebbiolo (Vitis vinifera L.). Food Research International, 2017, 98, 68-78.	2.9	32
26	Use of response surface methodology for the assessment of changes in the volatile composition of Moscato bianco (Vitis vinifera L.) grape berries during ripening. Food Chemistry, 2016, 212, 576-584.	4.2	30
27	Influence of different withering conditions on phenolic composition of AvanÃ, Chatus and Nebbiolo grapes for the production of â€˜Reinforcedâ€™ wines. Food Chemistry, 2016, 194, 247-256.	4.2	30
28	Yeast population diversity on grapes during on-vine withering and their dynamics in natural and inoculated fermentations in the production of icewines. Food Research International, 2013, 54, 139-147.	2.9	29
29	Investigation of the dominance behavior of Saccharomyces cerevisiae strains during wine fermentation. International Journal of Food Microbiology, 2013, 165, 156-162.	2.1	29
30	Impact of Several Pre-treatments on the Extraction of Phenolic Compounds in Winegrape Varieties with Different Anthocyanin Profiles and Skin Mechanical Properties. Journal of Agricultural and Food Chemistry, 2014, 62, 8437-8451.	2.4	29
31	Cell-to-cell contact mechanism modulates Starmerella bacillaris death in mixed culture fermentations with Saccharomyces cerevisiae. International Journal of Food Microbiology, 2019, 289, 106-114.	2.1	28
32	Control of Brettanomyces bruxellensis on wine grapes by post-harvest treatments with electrolyzed water, ozonated water and gaseous ozone. Innovative Food Science and Emerging Technologies, 2018, 47, 309-316.	2.7	27
33	Impact of Increasing Levels of Oxygen Consumption on the Evolution of Color, Phenolic, and Volatile Compounds of Nebbiolo Wines. Frontiers in Chemistry, 2018, 6, 137.	1.8	27
34	Influence of skin hardness on dehydration kinetics of wine grapes. Journal of the Science of Food and Agriculture, 2011, 91, 505-511.	1.7	26
35	Volatile profiles and chromatic characteristics of red wines produced with Starmerella bacillaris and Saccharomyces cerevisiae. Food Research International, 2018, 109, 298-309.	2.9	26
36	Influence of different berry thermal treatment conditions, grape anthocyanin profile, and skin hardness on the extraction of anthocyanin compounds in the colored grape juice production. Food Research International, 2015, 77, 584-590.	2.9	25

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37	Effect of mixed species alcoholic fermentation on growth and malolactic activity of lactic acid bacteria. Applied Microbiology and Biotechnology, 2019, 103, 7687-7702.	1.7	25
38	Anthocyanin yield and skin softening during maceration, as affected by vineyard row orientation and grape ripeness of Vitis vinifera L. cv. Shiraz. Food Chemistry, 2015, 174, 8-15.	4.2	24
39	Post-harvest control of wine-grape mycobiota using electrolyzed water. Innovative Food Science and Emerging Technologies, 2016, 35, 21-28.	2.7	24
40	â€˜Fortifiedâ€™ wines volatile composition: Effect of different postharvest dehydration conditions of wine grapes cv. Malvasia moscata (Vitis vinifera L.). Food Chemistry, 2017, 219, 346-356.	4.2	24
41	Effect of the cluster heterogeneity on mechanical properties, chromatic indices and chemical composition of Italia table grape berries (<i><scp>V</scp>itis vinifera</i> L.) sorted by flotation. International Journal of Food Science and Technology, 2013, 48, 103-113.	1.3	23
42	Progressive Pearling of Barley Kernel: Chemical Characterization of Pearling Fractions and Effect of Their Inclusion on the Nutritional and Technological Properties of Wheat Bread. Journal of Agricultural and Food Chemistry, 2015, 63, 5875-5884.	2.4	23
43	Possible use of texture characteristics of winegrapes as markers for zoning and their relationship with anthocyanin extractability index. International Journal of Food Science and Technology, 2011, 46, 386-394.	1.3	22
44	Comparative Study of the Resveratrol Content of Twenty-one Italian Red Grape Varieties. South African Journal of Enology and Viticulture, 2016, 34, .	0.8	22
45	Ozone treatments of post harvested wine grapes: Impact on fermentative yeasts and wine chemical properties. Food Research International, 2016, 87, 134-141.	2.9	22
46	Influence of Different Thermohygrometric Conditions on Changes in Instrumental Texture Properties and Phenolic Composition during Postharvest Withering of â€˜Corvinaâ€™ Winegrapes (<i>Vitis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.7	21
47	Application of enzyme preparations for extraction of berry skin phenolics in withered winegrapes. Food Chemistry, 2017, 237, 756-765.	4.2	21
48	Effect of Growing Zone and Vintage on the Prediction of Extractable Flavanols in Winegrape Seeds by a FT-NIR Method. Journal of Agricultural and Food Chemistry, 2013, 61, 9076-9088.	2.4	20
49	Preliminary sensory characterisation of the diverse astringency of single cultivar Italian red wines and correlation of subâ€qualities with chemical composition. Australian Journal of Grape and Wine Research, 2020, 26, 233-246.	1.0	19
50	Diversity of Italian red wines: A study by enological parameters, color, and phenolic indices. Food Research International, 2021, 143, 110277.	2.9	18
51	Extraction kinetics of anthocyanins from skin to pulp during carbonic maceration of winegrape berries with different ripeness levels. Food Chemistry, 2014, 165, 77-84.	4.2	17
52	Phenolic Substances, Flavor Compounds, and Textural Properties of Three Native Romanian Wine Grape Varieties. International Journal of Food Properties, 2016, 19, 76-98.	1.3	17
53	Comparison of fortified , sfursat , and passito wines produced from fresh and dehydrated grapes of aromatic black cv. Moscato nero (Vitis vinifera L.). Food Research International, 2017, 98, 59-67.	2.9	17
54	Minimizing the environmental impact of cleaning in winemaking industry by using ozone for cleaning-in-place (CIP) of wine bottling machine. Journal of Cleaner Production, 2019, 233, 582-589.	4.6	17

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55	Hazelnut kernels (Corylus avellana L.) mechanical and acoustic properties determination: Comparison of test speed, compression or shear axis, roasting, and storage condition effect. Journal of Food Engineering, 2016, 173, 59-68.	2.7	16
56	Winegrapes dehydration under ozone-enriched atmosphere: Influence on berry skin phenols release, cell wall composition and mechanical properties. Food Chemistry, 2019, 271, 673-684.	4.2	16
57	Changes in varietal volatile composition during shelf-life of two types of aromatic red sweet Brachetto sparkling wines. Food Research International, 2012, 48, 491-498.	2.9	15
58	Impact of specific inactive dry yeast application on grape skin mechanical properties, phenolic compounds extractability, and wine composition. Food Research International, 2019, 116, 1084-1093.	2.9	15
59	Phenolic Composition Influences the Effectiveness of Fining Agents in Vegan-Friendly Red Wine Production. Molecules, 2020, 25, 120.	1.7	15
60	Selection of a Mechanical Property for Flesh Firmness of Table Grapes in Accordance with an OIV Ampelographic Descriptor. American Journal of Enology and Viticulture, 2014, 65, 206-214.	0.9	14
61	Assessment of sensory firmness and crunchiness of tablegrapes by acoustic and mechanical properties. Australian Journal of Grape and Wine Research, 2015, 21, 213-225.	1.0	14
62	Relationship between Agronomic Parameters, Phenolic Composition of Grape Skin, and Texture Properties of <i>Vitis vinifera</i> L. cv. Tempranillo. Journal of Agricultural and Food Chemistry, 2015, 63, 7663-7669.	2.4	13
63	Impact of postharvest dehydration process of winegrapes on mechanical and acoustic properties of the seeds and their relationship with flavanol extraction during simulated maceration. Food Chemistry, 2016, 199, 893-901.	4.2	13
64	Physicoâ€mechanical evaluation of the aptitude of berries of red wine grape varieties to resist the compression in carbonic maceration vinification. International Journal of Food Science and Technology, 2013, 48, 817-825.	1.3	12
65	Changes in stilbene composition during postharvest ozone treatment of â€˜Moscato biancoâ€™ winegrapes. Food Research International, 2019, 123, 251-257.	2.9	12
66	Use of density sorting for the selection of aromatic grape berries with different volatile profile. Food Chemistry, 2019, 276, 562-571.	4.2	12
67	Effect of withering process on the evolution of phenolic acids in winegrapes: A systematic review. Trends in Food Science and Technology, 2021, 116, 545-558.	7.8	12
68	Optimization of a Method Based on the Simultaneous Measurement of Acoustic and Mechanical Properties of Winegrape Seeds for the Determination of the Ripening Stage. Journal of Agricultural and Food Chemistry, 2012, 60, 9006-9016.	2.4	11
69	Varietal Relationship Between Skin Break Force and Off-Vine Withering Process for Winegrapes. Drying Technology, 2012, 30, 726-732.	1.7	11
70	Grape VOCs Response to Postharvest Short-Term Ozone Treatments. Frontiers in Plant Science, 2018, 9, 1826.	1.7	11
71	SO2 in Wines. , 2019, , 309-321.		11
72	Changes in Acoustic and Mechanical Properties of Cabernet Sauvignon Seeds during Ripening. American Journal of Enology and Viticulture, 2012, 63, 413-418.	0.9	9

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73	Experimental characterization and numerical modeling of the compressive mechanical behavior of hazelnut kernels. Journal of Food Engineering, 2015, 166, 364-369.	2.7	9
74	Relationships between skin flavonoid content and berry physical-mechanical properties in four red wine grape cultivars (Vitis vinifera L.). Scientia Horticulturae, 2015, 197, 272-279.	1.7	9
75	Modeling of the evolution of phenolic compounds in berries of â€œItaliaâ€• table grape cultivar using response surface methodology. Journal of Food Composition and Analysis, 2017, 62, 14-22.	1.9	9
76	Onâ€vine withering process of â€˜Moscato biancoâ€™ grapes: effect of caneâ€cut system on volatile composition. Journal of the Science of Food and Agriculture, 2019, 99, 1135-1144.	1.7	9
77	Influence of Different Dehydration Levels on Volatile Profiles, Phenolic Contents and Skin Hardness of Alkaline Pre-Treated Grapes cv Muscat of Alexandria (Vitis vinifera L.). Foods, 2020, 9, 666.	1.9	9
78	Role of anthocyanin traits on the impact of oenological tannins addition in the first stage of red winegrape skin simulated maceration. Food Chemistry, 2020, 320, 126633.	4.2	9
79	A Major QTL is associated with berry grape texture characteristics. Oeno One, 2021, 55, 183-206.	0.7	8
80	Use of Instrumental Acoustic Parameters of Winegrape Seeds as Possible Predictors of Extractable Phenolic Compounds. Journal of Agricultural and Food Chemistry, 2013, 61, 8752-8764.	2.4	7
81	Assessment of Postharvest Dehydration Kinetics and Skin Mechanical Properties of â€œMuscat of Alexandriaâ€• Grapes by Response Surface Methodology. Food and Bioprocess Technology, 2016, 9, 1060-1069.	2.6	7
82	Efficacy of Ozone against Different Strains of <i>Brettanomyces bruxellensis</i> on Winegrapes Postharvest and Impact on Wine Composition. American Journal of Enology and Viticulture, 2019, 70, 249-258.	0.9	7
83	Can a Corn-Derived Biosurfactant Improve Colour Traits of Wine? First Insight on Its Application during Winegrape Skin Maceration versus Oenological Tannins. Foods, 2020, 9, 1747.	1.9	7
84	Rapid methods for the evaluation of total phenol content and extractability in intact grape seeds of Cabernet-Sauvignon: instrumental mechanical properties and FT-NIR spectrum. Oeno One, 2016, 46, 29.	0.7	7
85	Evolution of the Phenolic Content and Extractability Indices During Ripening of Nebbiolo Grapes from the Piedmont Growing Areas over Six Consecutive Years. South African Journal of Enology and Viticulture, 2016, 32, .	0.8	6
86	Relationships among electrolyzed water postharvest treatments on winegrapes and chloroanisoles occurrence in wine. Food Research International, 2019, 120, 235-243.	2.9	6
87	Quality of Grapes Grown Inside Paper Bags in Mediterranean Area. Agronomy, 2020, 10, 792.	1.3	6
88	Sensory assessment of grape polyphenolic fractions: an insight into the effects of anthocyanins on in-mouth perceptions. Oeno One, 2020, 54, 1059-1075.	0.7	6
89	Impact of oenological processing aids and additives on the genetic traceability of â€˜Nebbioloâ€™ wine produced with withered grapes. Food Research International, 2022, 151, 110874.	2.9	6
90	Investigation on Phenolic and Aroma Compounds of Table Grapes from Romania. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2016, 44, 140-146.	0.5	3

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91	Changes in Skin Flavanol Composition as a Response to Ozone-Induced Stress during Postharvest Dehydration of Red Wine Grapes with Different Phenolic Profiles. Journal of Agricultural and Food Chemistry, 2020, 68, 13439-13449.	2.4	3
92	Chloroanisoles occurrence in wine from grapes subjected to electrolyzed water treatments in the vineyard. Food Research International, 2020, 137, 109704.	2.9	1
93	Berry Heterogeneity as a Possible Factor Affecting the Potential of Seed Mechanical Properties to Classify Wine Grape Varieties and Estimate Flavanol Release in Wine-like Solution. South African Journal of Enology and Viticulture, 2016, 35, .	0.8	0
94	Grape Maturity and Selection. , 2019, , 1-16.		0
95	Assessment and control of grape maturity and quality. , 2022, , 1-16.		0