

Franco Biasioli

List of Publications by Year in descending order

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Version: 2024-02-01

212
papers

7,255
citations

46984

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85498

71
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221
all docs

221
docs citations

221
times ranked

6819
citing authors

#	ARTICLE	IF	CITATIONS
1	Wood ash biomethane upgrading system: A case study. <i>Renewable Energy</i> , 2022, 182, 702-712.	4.3	7
2	Theoretical Investigation of Charge Transfer from NO ⁺ and O ₂ ⁺ Ions to Wine-Related Volatile Compounds for Mass Spectrometry. <i>Journal of the American Society for Mass Spectrometry</i> , 2022, 33, 251-264.	1.2	1
3	Differences in dynamic sensory perception between reformulated hazelnut chocolate spreads decrease when spreads are consumed with breads and wafers. <i>Food Quality and Preference</i> , 2022, 98, 104532.	2.3	8
4	Electronic noses based on metal oxide nanowires: A review. <i>Nanotechnology Reviews</i> , 2022, 11, 897-925.	2.6	21
5	Oral processing behaviours of liquid, solid and composite foods are primarily driven by texture, mechanical and lubrication properties rather than by taste intensity. <i>Food and Function</i> , 2022, 13, 5011-5022.	2.1	5
6	Ethylene Production Affects Blueberry Fruit Texture and Storability. <i>Frontiers in Plant Science</i> , 2022, 13, 813863.	1.7	8
7	Calculated rate coefficients between CI-MS reagent ions and organosulfur compounds causing food taints and off-flavours. <i>International Journal of Mass Spectrometry</i> , 2022, 478, 116860.	0.7	2
8	Evolution of isoprene emission in Arecaceae (palms). <i>Evolutionary Applications</i> , 2021, 14, 902-914.	1.5	2
9	High-Throughput Volatilome Fingerprint Using PTR-ToFMS Shows Species-Specific Patterns in <i>Mortierella</i> and Closely Related Genera. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021, 7, 66.	1.5	6
10	Refill liquids for electronic cigarettes display peculiar toxicity on human endothelial cells. <i>Toxicology Reports</i> , 2021, 8, 456-462.	1.6	2
11	Molecular and biochemical differences underlying the efficacy of lovastatin in preventing the onset of superficial scald in a susceptible and resistant <i>Pyrus communis</i> L. cultivar. <i>Postharvest Biology and Technology</i> , 2021, 173, 111435.	2.9	6
12	A Breach in Plant Defences: <i>Pseudomonas syringae</i> pv. <i>actinidiae</i> Targets Ethylene Signalling to Overcome <i>Actinidia chinensis</i> Pathogen Responses. <i>International Journal of Molecular Sciences</i> , 2021, 22, 4375.	1.8	12
13	Quantitative Assessment of Trout Fish Spoilage with a Single Nanowire Gas Sensor in a Thermal Gradient. <i>Nanomaterials</i> , 2021, 11, 1604.	1.9	13
14	Species-Specific Induction of Plant Volatiles by Two Aphid Species in Apple: Real Time Measurement of Plant Emission and Attraction of Lacewings in the Wind Tunnel. <i>Journal of Chemical Ecology</i> , 2021, 47, 653-663.	0.9	13
15	<i>In Vivo</i> Aroma Release and Dynamic Sensory Perception of Composite Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10260-10271.	2.4	16
16	Ultrasensitive NO ₂ gas sensing performance of two dimensional ZnO nanomaterials: Nanosheets and nanoplates. <i>Ceramics International</i> , 2021, 47, 28811-28820.	2.3	31
17	Optimization of gas sensors measurements by dynamic headspace analysis supported by simultaneous direct injection mass spectrometry. <i>Sensors and Actuators B: Chemical</i> , 2021, 347, 130580.	4.0	2
18	Ethylene-auxin crosstalk regulates postharvest fruit ripening process in apple. <i>Fruit Research</i> , 2021, 1, 1-13.	0.9	14

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19	From Single Nanowires to Smart Systems: Different Ways to Assess Food Quality. , 2021, 5, .		0
20	Methanethiol formation during the photochemical oxidation of methionineâ€”riboflavin system. Flavour and Fragrance Journal, 2020, 35, 34-41.	1.2	8
21	High-throughput screening for in planta characterization of VOC biosynthetic genes by PTR-ToF-MS. Journal of Plant Research, 2020, 133, 123-131.	1.2	6
22	Scald-Cold: Joint Austrian-Italian consortium in the Euregio project for the comprehensive dissection of the superficial scald in apples. NIR News, 2020, 31, 5-9.	1.6	1
23	Real-Time Monitoring of Volatile Compounds Losses in the Oven during Baking and Toasting of Gluten-Free Bread Doughs: A PTR-MS Evidence. Foods, 2020, 9, 1498.	1.9	13
24	Development of a Novel Phenotypic Roadmap to Improve Blueberry Quality and Storability. Frontiers in Plant Science, 2020, 11, 1140.	1.7	13
25	Arousal influences olfactory abilities in adults with different degree of food neophobia. Scientific Reports, 2020, 10, 20538.	1.6	5
26	Rapid Profiling of the Volatilome of Cooked Meat by PTR-ToF-MS: Characterization of Chicken, Turkey, Pork, Veal and Beef Meat. Foods, 2020, 9, 1776.	1.9	7
27	Rapid Profiling of the Volatilome of Cooked Meat by PTR-ToF-MS: Underlying Latent Explanatory Factors. Foods, 2020, 9, 1738.	1.9	5
28	PTR-ToF-MS for the Online Monitoring of Alcoholic Fermentation in Wine: Assessment of VOCs Variability Associated with Different Combinations of Saccharomyces/Non-Saccharomyces as a Case-Study. Fermentation, 2020, 6, 55.	1.4	36
29	Ab initio calculation of the proton transfer reaction rate coefficients to volatile organic compounds related to cork taint in wine. Journal of Mass Spectrometry, 2020, 55, e4592.	0.7	2
30	The good, the bad and the aged: Predicting sensory quality of anhydrous milk fat by PTR/SRI-Tof-MS analysis and data mining. International Dairy Journal, 2020, 109, 104729.	1.5	7
31	Unveiling the Molecular Basis of Mascarpone Cheese Aroma: VOCs analysis by SPME-GC/MS and PTR-ToF-MS. Molecules, 2020, 25, 1242.	1.7	22
32	Extraction kinetics of tea aroma compounds as a function brewing temperature, leaf size and water hardness. Flavour and Fragrance Journal, 2020, 35, 365-375.	1.2	10
33	Application of PTRâ€”TOFâ€”MS for the quality assessment of lactoseâ€”free milk: Effect of storage time and employment of different lactase preparations. Journal of Mass Spectrometry, 2020, 55, e4505.	0.7	7
34	Management of Digestate and Exhausts from Solid Oxide Fuel Cells Produced in the Dry Anaerobic Digestion Pilot Plant: Microalgae Cultivation Approach. Waste and Biomass Valorization, 2020, 11, 6499-6514.	1.8	14
35	Investigation of the transcriptomic and metabolic changes associated with superficial scald physiology impaired by lovastatin and 1-methylcyclopropene in pear fruit (cv. â€œBlanquillaâ€”). Horticulture Research, 2020, 7, 49.	2.9	20
36	In situ riboflavin fortification of different kefir-like cereal-based beverages using selected Andean LAB strains. Food Microbiology, 2019, 77, 61-68.	2.1	71

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37	How to resolve cryptic species of polypores: an example in Fomes. <i>IMA Fungus</i> , 2019, 10, 17.	1.7	17
38	Simultaneous Proton Transfer Reaction-Mass Spectrometry and electronic nose study of the volatile compounds released by <i>Plasmodium falciparum</i> infected red blood cells in vitro. <i>Scientific Reports</i> , 2019, 9, 12360.	1.6	12
39	Simultaneous measurements with proton transfer reaction - time of flight and gas sensor array. , 2019, , .		1
40	Rheological, Textural, Physicochemical and Sensory Profiling of a Novel Functional Ice Cream Enriched with Muscat de Hamburg (<i>Vitis vinifera</i> L.) Grape Pulp and Skins. <i>Food and Bioprocess Technology</i> , 2019, 12, 665-680.	2.6	18
41	A mechanism for biogenic production and emission of MEK from MVK decoupled from isoprene biosynthesis. <i>Atmospheric Chemistry and Physics</i> , 2019, 19, 3125-3135.	1.9	25
42	Direct flow injection profiling of acyl glycerols from food products using isopropanol as solvent. <i>Journal of Mass Spectrometry</i> , 2019, 54, 412-421.	0.7	1
43	Wide transcriptional investigation unravel novel insights of the on-tree maturation and postharvest ripening of "Abate Fetel"™ pear fruit. <i>Horticulture Research</i> , 2019, 6, 32.	2.9	14
44	Real-time monitoring of removal of trace compounds with PTR-MS: Biochar experimental investigation. <i>Renewable Energy</i> , 2018, 125, 344-355.	4.3	48
45	Hyphenation of proton transfer reaction mass spectrometry with thermal analysis for monitoring the thermal degradation of retinyl acetate. <i>Rapid Communications in Mass Spectrometry</i> , 2018, 32, 57-62.	0.7	3
46	Integrated PTR-ToF-MS, GWAS and biological pathway analyses reveal the contribution of cow's genome to cheese volatilome. <i>Scientific Reports</i> , 2018, 8, 17002.	1.6	5
47	Rapid and noninvasive quality control of anhydrous milk fat by PTR-MS: The effect of storage time and packaging. <i>Journal of Mass Spectrometry</i> , 2018, 53, 753-762.	0.7	10
48	Analysis of volatile organic compounds in crumb and crust of different baked and toasted gluten-free breads by direct PTR-ToF-MS and fast GC-PTR-ToF-MS. <i>Journal of Mass Spectrometry</i> , 2018, 53, 893-902.	0.7	16
49	Hexanal as biomarker for milk oxidative stress induced by copper ions. <i>Journal of Dairy Science</i> , 2017, 100, 1650-1656.	1.4	20
50	Diel rhythms in the volatile emission of apple and grape foliage. <i>Phytochemistry</i> , 2017, 138, 104-115.	1.4	17
51	Phenotypic differences determine drought stress responses in ecotypes of <i>Arundo donax</i> adapted to different environments. <i>Journal of Experimental Botany</i> , 2017, 68, 2439-2451.	2.4	23
52	Growth media affect the volatilome and antimicrobial activity against <i>Phytophthora infestans</i> in four <i>Lysobacter</i> type strains. <i>Microbiological Research</i> , 2017, 201, 52-62.	2.5	74
53	Sweet taste in apple: the role of sorbitol, individual sugars, organic acids and volatile compounds. <i>Scientific Reports</i> , 2017, 7, 44950.	1.6	110
54	A microcalorimetry study on the oxidation of linoleic acid and the control of rancidity. <i>Talanta</i> , 2017, 164, 407-412.	2.9	20

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55	PTR-ToF-MS Coupled with an Automated Sampling System and Tailored Data Analysis for Food Studies: Bioprocess Monitoring, Screening and Nose-space Analysis. <i>Journal of Visualized Experiments</i> , 2017, , .	0.2	18
56	Withering of plucked <i>Trachelospermum jasminoides</i> (star jasmine) flowers – Time-dependent volatile compound profile obtained with SPME/GC-MS and proton transfer reaction-mass spectrometry (PTR-MS). <i>Postharvest Biology and Technology</i> , 2017, 123, 1-11.	2.9	12
57	Genome-wide association study unravels the genetic control of the apple volatilome and its interplay with fruit texture. <i>Journal of Experimental Botany</i> , 2017, 68, 1467-1478.	2.4	63
58	Non-invasive real time monitoring of yeast volatilome by PTR-ToF-MS. <i>Metabolomics</i> , 2017, 13, 118.	1.4	22
59	Field observations of volatile organic compound (VOC) exchange in red oaks. <i>Atmospheric Chemistry and Physics</i> , 2017, 17, 4189-4207.	1.9	21
60	Exploring Blueberry Aroma Complexity by Chromatographic and Direct-Injection Spectrometric Techniques. <i>Frontiers in Plant Science</i> , 2017, 8, 617.	1.7	81
61	PTR-MS Characterization of VOCs Associated with Commercial Aromatic Bakery Yeasts of Wine and Beer Origin. <i>Molecules</i> , 2016, 21, 483.	1.7	45
62	The Application of Proton Transfer Reaction Mass Spectrometry to the Analysis of Foods. , 2016, , .		0
63	Emission of Volatile Compounds from Apple Plants Infested with <i>Pandemis heparana</i> Larvae, Antennal Response of Conspecific Adults, and Preliminary Field Trial. <i>Journal of Chemical Ecology</i> , 2016, 42, 1265-1280.	0.9	30
64	From cow to cheese: genetic parameters of the flavour fingerprint of cheese investigated by direct-injection mass spectrometry (PTR-ToF-MS). <i>Genetics Selection Evolution</i> , 2016, 48, 89.	1.2	17
65	Biowaste for SOFCs. <i>Energy Procedia</i> , 2016, 101, 424-431.	1.8	50
66	Natural Gas Trace Compounds Analysis with Innovative Systems: PTR-ToF-MS and FASTGC. <i>Energy Procedia</i> , 2016, 101, 536-541.	1.8	14
67	Advances in wine analysis by PTR-ToF-MS: Optimization of the method and discrimination of wines from different geographical origins and fermented with different malolactic starters. <i>International Journal of Mass Spectrometry</i> , 2016, 397-398, 42-51.	0.7	34
68	Investigating the in-vitro and in-vivo flavour release from 21 fresh-cut apples. <i>Food Chemistry</i> , 2016, 212, 543-551.	4.2	9
69	Rapid non-invasive quality control of semi-finished products for the food industry by direct injection mass spectrometry headspace analysis: the case of milk powder, whey powder and anhydrous milk fat. <i>Journal of Mass Spectrometry</i> , 2016, 51, 782-791.	0.7	16
70	Early detection of bacterial diseases in apple plants by analysis of volatile organic compounds profiles and use of electronic nose. <i>Annals of Applied Biology</i> , 2016, 168, 409-420.	1.3	43
71	Monitoring single coffee bean roasting by direct volatile compound analysis with proton transfer reaction time-of-flight mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2016, 51, 690-697.	0.7	17
72	Interference with ethylene perception at receptor level sheds light on auxin and transcriptional circuits associated with the climacteric ripening of apple fruit (<i>Malus x domestica</i> Borkh.). <i>Plant Journal</i> , 2016, 88, 963-975.	2.8	39

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73	Mead fermentation monitoring by proton transfer reaction mass spectrometry and medium infrared probe. <i>European Food Research and Technology</i> , 2016, 242, 1755-1762.	1.6	11
74	Biogas trace compound removal with ashes using proton transfer reaction time-of-flight mass spectrometry as innovative detection tool. <i>Fuel Processing Technology</i> , 2016, 145, 62-75.	3.7	32
75	Proton Transfer Reaction-Mass Spectrometry (PTR-MS) as a tool for the determination of mass transfer coefficients. <i>Chemical Engineering Science</i> , 2016, 141, 205-213.	1.9	3
76	Rapid and direct volatile compound profiling of black and green teas (<i>Camellia sinensis</i>) from different countries with PTR-ToF-MS. <i>Talanta</i> , 2016, 152, 45-53.	2.9	44
77	Classification of 7 monofloral honey varieties by PTR-ToF-MS direct headspace analysis and chemometrics. <i>Talanta</i> , 2016, 147, 213-219.	2.9	25
78	Factors contributing to the variation in the volatile composition of chocolate: Botanical and geographical origins of the cocoa beans, and brand-related formulation and processing. <i>Food Research International</i> , 2016, 84, 86-95.	2.9	57
79	Stability of β -carotene in polyethylene oxide electrospun nanofibers. <i>Applied Surface Science</i> , 2016, 370, 111-116.	3.1	40
80	Microcalorimetric monitoring of grape withering. <i>Thermochimica Acta</i> , 2016, 630, 31-36.	1.2	6
81	Characterization of volatile organic compounds emitted by kiwifruit plants infected with <i>Pseudomonas syringae</i> pv. <i>actinidiae</i> and their effects on host defences. <i>Trees - Structure and Function</i> , 2016, 30, 795-806.	0.9	23
82	Volatile Compounds of Raspberry Fruit: From Analytical Methods to Biological Role and Sensory Impact. <i>Molecules</i> , 2015, 20, 2445-2474.	1.7	69
83	Static and dynamic headspace analysis of instant coffee blends by proton transfer reaction mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2015, 50, 1057-1062.	0.7	4
84	Volatile compound changes during shelf life of dried <i>Boletus edulis</i> : comparison between SPME-GC-MS and PTR-ToF-MS analysis. <i>Journal of Mass Spectrometry</i> , 2015, 50, 56-64.	0.7	42
85	Emission of volatile sesquiterpenes and monoterpenes in grapevine genotypes following <i>Plasmopara viticola</i> inoculation <i>in vitro</i> . <i>Journal of Mass Spectrometry</i> , 2015, 50, 1013-1022.	0.7	41
86	Phylogenomic Analysis of <i>Oenococcus oeni</i> Reveals Specific Domestication of Strains to Cider and Wines. <i>Genome Biology and Evolution</i> , 2015, 7, 1506-1518.	1.1	57
87	Effect of hot water treatment on peach volatile emission and <i>Monilinia fructicola</i> development. <i>Plant Pathology</i> , 2015, 64, 1120-1129.	1.2	11
88	Tracing coffee origin by direct injection headspace analysis with PTR/SRI-MS. <i>Food Research International</i> , 2015, 69, 235-243.	2.9	36
89	Effects of dairy system, herd within dairy system, and individual cow characteristics on the volatile organic compound profile of ripened model cheeses. <i>Journal of Dairy Science</i> , 2015, 98, 2183-2196.	1.4	26
90	Comprehensive VOC profiling of an apple germplasm collection by PTR-ToF-MS. <i>Metabolomics</i> , 2015, 11, 838-850.	1.4	40

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91	Immune-spaying as an alternative to surgical spaying in Iberian \tilde{A} -Duroc females: Effect on the VOC profile of dry-cured shoulders and dry-cured loins as detected by PTR-ToF-MS. Meat Science, 2015, 110, 169-173.	2.7	6
92	Dynamic volatile organic compound fingerprinting of apple fruit during processing. LWT - Food Science and Technology, 2015, 63, 21-28.	2.5	25
93	Isoprene emission in the monocot Arundineae tribe in relation to functional and structural organization of the photosynthetic apparatus. Environmental and Experimental Botany, 2015, 119, 87-95.	2.0	17
94	Monitoring of lactic fermentation driven by different starter cultures via direct injection mass spectrometric analysis of flavour-related volatile compounds. Food Research International, 2015, 76, 682-688.	2.9	26
95	Refined Measurements of Henry \hat{A} TM's Law Constant of Terpenes with Inert Gas Stripping Coupled with PTR-MS. Water, Air, and Soil Pollution, 2015, 226, 1.	1.1	7
96	Proton transfer reaction \hat{A} mass spectrometry: online and rapid determination of volatile organic compounds of microbial origin. Applied Microbiology and Biotechnology, 2015, 99, 3787-3795.	1.7	46
97	Apple Flavor: Linking Sensory Perception to Volatile Release and Textural Properties. Journal of Sensory Studies, 2015, 30, 195-210.	0.8	20
98	Volatile Compound Production During the Bread-Making Process: Effect of Flour, Yeast and Their Interaction. Food and Bioprocess Technology, 2015, 8, 1925-1937.	2.6	52
99	Double clustering of PTR-ToF-MS data enables the mapping of QTLs related to apple fruit volatilome. Scientia Horticulturae, 2015, 197, 24-32.	1.7	9
100	Proton transfer reaction time-of-flight mass spectrometry: A high-throughput and innovative method to study the influence of dairy system and cow characteristics on the volatile compound fingerprint of cheeses. Journal of Dairy Science, 2015, 98, 8414-8427.	1.4	19
101	Untargeted metabolomics investigation of volatile compounds involved in the development of apple superficial scald by PTR-ToF \hat{A} MS. Metabolomics, 2015, 11, 341-349.	1.4	36
102	Role of strawberry volatile organic compounds in the development of <i>Botrytis cinerea</i> infection. Plant Pathology, 2015, 64, 709-717.	1.2	43
103	Proton transfer reaction mass spectrometry technique for the monitoring of volatile sulfur compounds in a fuel cell quality clean-up system. Fuel Processing Technology, 2015, 130, 136-146.	3.7	34
104	A conjoint study on apple acceptability: Sensory characteristics and nutritional information. Food Quality and Preference, 2015, 40, 39-48.	2.3	66
105	Proton transfer reaction-mass spectrometry as a rapid inline tool for filter efficiency of activated charcoal in support of the development of Solid Oxide Fuel Cells fueled with biogas. Fuel Processing Technology, 2015, 130, 78-86.	3.7	31
106	QTL Analysis Coupled with PTR-ToF-MS and Candidate Gene-Based Association Mapping Validate the Role of Md-AAT1 as a Major Gene in the Control of Flavor in Apple Fruit. Plant Molecular Biology Reporter, 2015, 33, 239-252.	1.0	19
107	PTR \hat{A} ToF \hat{A} MS characterisation of roasted coffees (<i>C. arabica</i>) from different geographic origins. Journal of Mass Spectrometry, 2014, 49, 929-935.	0.7	41
108	Proton \hat{A} transfer \hat{A} reaction mass spectrometry for the study of the production of volatile compounds by bakery yeast starters. Journal of Mass Spectrometry, 2014, 49, 850-859.	0.7	38

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109	Stearoyl-CoA desaturase and sterol regulatory binding protein 1 markers: Effect on the volatile profile of dry-cured Parma, San Daniele and Toscano hams as detected by PTR-ToF-MS. <i>International Journal of Mass Spectrometry</i> , 2014, 365-366, 343-350.	0.7	4
110	Application of PTR-TOF-MS to investigate metabolites in exhaled breath of patients affected by coeliac disease under gluten free diet. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2014, 966, 208-213.	1.2	18
111	Advances in QTL mapping for ethylene production in apple (<i>Malus domestica</i> Borkh.). <i>Postharvest Biology and Technology</i> , 2014, 87, 126-132.	2.9	28
112	Target metabolite and gene transcription profiling during the development of superficial scald in apple (<i>Malus x domestica</i> Borkh.). <i>BMC Plant Biology</i> , 2014, 14, 193.	1.6	69
113	The onset of grapevine berry ripening is characterized by ROS accumulation and lipoxygenase-mediated membrane peroxidation in the skin. <i>BMC Plant Biology</i> , 2014, 14, 87.	1.6	87
114	A combined sensory-instrumental tool for apple quality evaluation. <i>Postharvest Biology and Technology</i> , 2014, 96, 135-144.	2.9	49
115	Ethylene: Absolute real-time high-sensitivity detection with PTR/SRI-MS. The example of fruits, leaves and bacteria. <i>International Journal of Mass Spectrometry</i> , 2014, 365-366, 33-41.	0.7	25
116	Nospace analysis by PTR-ToF-MS for the characterization of food and tasters: The case study of coffee. <i>International Journal of Mass Spectrometry</i> , 2014, 365-366, 20-27.	0.7	27
117	Influence of co-vapors on biogas filtration for fuel cells monitored with PTR-MS (Proton Transfer) Tj ETQq1 1 0.784314 rgBT /Overlock	3.7	31
118	Effects of the sound of the bite on apple perceived crispness and hardness. <i>Food Quality and Preference</i> , 2014, 38, 58-64.	2.3	69
119	Wine analysis by FastGC proton-transfer reaction-time-of-flight-mass spectrometry. <i>International Journal of Mass Spectrometry</i> , 2014, 369, 81-86.	0.7	49
120	Differentiation of specialty coffees by proton transfer reaction-mass spectrometry. <i>Food Research International</i> , 2013, 53, 433-439.	2.9	45
121	PTR-ToF-MS, A Novel, Rapid, High Sensitivity and Non-Invasive Tool to Monitor Volatile Compound Release During Fruit Post-Harvest Storage: The Case Study of Apple Ripening. <i>Food and Bioprocess Technology</i> , 2013, 6, 2831-2843.	2.6	74
122	Monitoring the effect of high pressure and transglutaminase treatment of milk on the evolution of flavour compounds during lactic acid fermentation using PTR-ToF-MS. <i>Food Chemistry</i> , 2013, 138, 2159-2167.	4.2	25
123	QTL validation and stability for volatile organic compounds (VOCs) in apple. <i>Plant Science</i> , 2013, 211, 1-7.	1.7	44
124	Sensory profiling of apple: Methodological aspects, cultivar characterisation and postharvest changes. <i>Postharvest Biology and Technology</i> , 2013, 77, 111-120.	2.9	49
125	Effect of IGF-II genotype and pig rearing system on the final characteristics of dry-cured Iberian hams. <i>Meat Science</i> , 2013, 95, 586-592.	2.7	7
126	209 ONLINE ANALYSIS OF BREATH BY PROTON TRANSFER REACTION TIME OF FLIGHT MASS SPECTROMETRY IN CIRRHOTIC PATIENTS. <i>Journal of Hepatology</i> , 2013, 58, S91.	1.8	2

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127	Food neophobia and its relation with olfactory ability in common odour identification. <i>Appetite</i> , 2013, 68, 112-117.	1.8	40
128	Multiclass methods in the analysis of metabolomic datasets: The example of raspberry cultivar volatile compounds detected by GC-MS and PTR-MS. <i>Food Research International</i> , 2013, 54, 1313-1320.	2.9	9
129	Effect of the pig rearing system on the final volatile profile of Iberian dry-cured ham as detected by PTR-ToF-MS. <i>Meat Science</i> , 2013, 93, 420-428.	2.7	35
130	Fragmentation of Allylmethylsulfide by Chemical Ionization: Dependence on Humidity and Inhibiting Role of Water. <i>Journal of Physical Chemistry A</i> , 2013, 117, 5149-5160.	1.1	5
131	PTR-MS in Italy: A Multipurpose Sensor with Applications in Environmental, Agri-Food and Health Science. <i>Sensors</i> , 2013, 13, 11923-11955.	2.1	42
132	Advances in analysis of instrumental food sensory quality data. , 2013, , 313-352.		1
133	X-Ray Micro-Computer Tomographic Method to Visualize the Microstructure of Different Apple Cultivars. <i>Journal of Food Science</i> , 2013, 78, E1735-42.	1.5	46
134	Implementing Sensory Analysis Principles in the Quality Control of <sc>PDO</sc> Products: A Critical Evaluation of a Real-World Case Study. <i>Journal of Sensory Studies</i> , 2013, 28, 14-24.	0.8	14
135	Sulfides: chemical ionization induced fragmentation studied with Proton Transfer Reaction-Mass Spectrometry and density functional calculations. <i>Journal of Mass Spectrometry</i> , 2013, 48, 367-378.	0.7	15
136	Primary Ion Depletion Kinetics (PIDK) Studies as a New Tool for Investigating Chemical Ionization Fragmentation Reactions with PTR-MS. <i>PLoS ONE</i> , 2013, 8, e66925.	1.1	1
137	Rapid "Breath-Print" of Liver Cirrhosis by Proton Transfer Reaction Time-of-Flight Mass Spectrometry. A Pilot Study.. <i>PLoS ONE</i> , 2013, 8, e59658.	1.1	70
138	Fast Direct Injection Mass-Spectrometric Characterization of Stimuli for Insect Electrophysiology by Proton Transfer Reaction-Time of Flight Mass-Spectrometry (PTR-ToF-MS). <i>Sensors</i> , 2012, 12, 4091-4104.	2.1	10
139	PTR-ToF-MS and data mining methods: a new tool for fruit metabolomics. <i>Metabolomics</i> , 2012, 8, 761-770.	1.4	58
140	Linking GC-MS and PTR-TOF-MS fingerprints of food samples. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2012, 118, 301-307.	1.8	30
141	Sensory and instrumental profiling of 18 apple cultivars to investigate the relation between perceived quality and odour and flavour. <i>Food Research International</i> , 2012, 49, 677-686.	2.9	112
142	On Quantitative Determination of Volatile Organic Compound Concentrations Using Proton Transfer Reaction Time-of-Flight Mass Spectrometry. <i>Environmental Science & Technology</i> , 2012, 46, 2283-2290.	4.6	264
143	The effect of milk collection and storage conditions on the final quality of Trentingrana cheese: Sensory and instrumental evaluation. <i>International Dairy Journal</i> , 2012, 23, 105-114.	1.5	18
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