Maria Luisa Amodio

List of Publications by Year
in descending order

87	1,660	257101 24	329751 37
papers	citations	h-index	g-index

89	89	89	1826
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effect of Elevated CO2 during Low Temperature Storage on the Quality Attributes of Cut Spearmint. Horticulturae, 2022, 8, 126.	1.2	1
2	Characterization and postharvest behavior of goji berry (Lycium barbarum L.) during ripening. Postharvest Biology and Technology, 2022, 191, 111975.	2.9	5
3	Microbial-based Biocontrol Solutions for Fruits and Vegetables: Recent Insight, Patents, and Innovative Trends. Recent Patents on Food, Nutrition & Agriculture, 2021, 12, 3-18.	0.5	17
4	Evaluation of Quality and Storability of â€œItaliaâ€•Table Grapes Kept on the Vine in Comparison to Cold Storage Techniques. Foods, 2021, 10, 943.	1.9	4
5	Screening of Lactic Acid Bacteria for the Bio-Control of Botrytis cinerea and the Potential of Lactiplantibacillus plantarum for Eco-Friendly Preservation of Fresh-Cut Kiwifruit. Microorganisms, 2021, 9, 773.	1.6	28
6	Reaction mechanisms for volatiles responsible of off-odors of fresh cut melons. Acta Horticulturae, 2021, , 15-22.	0.1	1
7	Comparison Performance of Visible-NIR and Near-Infrared Hyperspectral Imaging for Prediction of Nutritional Quality of Goji Berry (Lycium barbarum L.). Foods, 2021, 10, 1676.	1.9	14
8	Operating conditions for microwave application throughout production process to reduce microbial load of fresh-cut apples. Acta Horticulturae, 2021, , 223-230.	0.1	1
9	Optimizing modified atmosphere packaging for fresh-cut broccoli raab (Brassica rapa L.). Acta Horticulturae, 2021, , 231-236.	0.1	1
10	Early detection of eggplant fruit stored at chilling temperature using different non-destructive optical techniques and supervised classification algorithms. Postharvest Biology and Technology, 2020, 159, 111001.	2.9	22
11	Early detection of chilling injury in green bell peppers by hyperspectral imaging and chemometrics. Postharvest Biology and Technology, 2020, 162, 111100.	2.9	34
12	Early discrimination of mature-and immature-green tomatoes (Solanum lycopersicum L.) using fluorescence imaging method. Postharvest Biology and Technology, 2020, 169, 111287.	2.9	13
13	Using chemometrics to characterise and unravel the near infra-red spectral changes induced in aubergine fruit by chilling injury as influenced by storage time and temperature. Biosystems Engineering, 2020, 198, 137-146.	1.9	8
14	Feasibility study for the surface prediction and mapping of phytonutrients in minimally processed rocket leaves (Diplotaxis tenuifolia) during storage by hyperspectral imaging. Computers and Electronics in Agriculture, 2020, 175, 105575.	3.7	14
15	CA/MA on bioactive compounds. , 2020, , 131-146.		2
16	Floral vegetables: Fresh-cut artichokes. , 2020, , 567-576.		0
17	Spectral and Hyperspectral Technologies as an Additional Tool to Increase Information on Quality and Origin of Horticultural Crops. Agronomy, 2020, 10, 7.	1.3	12
18	Effect of organic agronomic techniques and packaging on the quality of lamb's lettuce. Journal of the Science of Food and Agriculture, 2018, 98, 4606-4615.	1.7	4

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19	Quality of freshâ€cut products as affected by harvest and postharvest operations. Journal of the Science of Food and Agriculture, 2018, 98, 3614-3626.	1.7	28
20	Effect of anti-browning solutions on quality of fresh-cut fennel during storage. Postharvest Biology and Technology, 2018, 137, 21-30.	2.9	30
21	Effects of equipments and processing conditions on quality of fresh-cut produce. Journal of Agricultural Engineering, 2018, 49, 139-150.	0.7	7
22	Hyperspectral imaging and multivariate accelerated shelf life testing (MASLT) approach for determining shelf life of rocket leaves. Journal of Food Engineering, 2018, 238, 122-133.	2.7	37
23	Innovative approaches to improve quality and safety of fresh minimally-processed fruit and vegetables. Acta Horticulturae, 2018, , 1161-1174.	0.1	0
24	Design and optimization of fluidized bed photoreactor for ethylene reduction within cold storage room for fruits and vegetables using TiO₂-based materials. Acta Horticulturae, 2018, , 623-630.	0.1	2
25	The use of hyperspectral imaging to predict the distribution of internal constituents and to classify edible fennel heads based on the harvest time. Computers and Electronics in Agriculture, 2017, 134, 1-10.	3.7	26
26	Carvacrol-loaded chitosan nanoparticles maintain quality of fresh-cut carrots. Innovative Food Science and Emerging Technologies, 2017, 41, 56-63.	2.7	64
27	Potential of NIR spectroscopy for predicting internal quality and discriminating among strawberry fruits from different production systems. Postharvest Biology and Technology, 2017, 125, 112-121.	2.9	78
28	Microbial inactivations with hydrolysed lactoferrin and other natural antimicrobials in fresh-cut fennel. LWT - Food Science and Technology, 2017, 84, 353-358.	2.5	9
29	Organic strawberry in Mediterranean greenhouse: Effect of different production systems on soil fertility and fruit quality. Renewable Agriculture and Food Systems, 2017, 32, 485-497.	0.8	9
30	Chemical, physical and sensorial characterization of fresh quinoa sprouts (Chenopodium quinoa) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1 and Shelf Life, 2017, 14, 52-58.	3.3	16
31	Effect of temperature abuse and improper atmosphere packaging on volatile profile and quality of rocket leaves. Food Packaging and Shelf Life, 2017, 14, 59-65.	3.3	12
32	Effect of modified atmosphere packaging and temperature abuse on flavor related volatile compounds of rocket leaves (Diplotaxis tenuifolia L.). Journal of Food Science and Technology, 2017, 54, 2433-2442.	1.4	20
33	Antioxidant capacity, phenolic and vitamin C contents of quinoa (Chenopodium quinoa Willd.) as affected by sprouting and storage conditions. Italian Journal of Agronomy, 2017, 12, .	0.4	6
34	Effect of Organic Production Systems on Quality and Postharvest Performance of Horticultural Produce. Horticulturae, 2016, 2, 4.	1.2	19
35	Potential use of microwave treatment on freshâ€cut carrots: physical, chemical and microbiological aspects. Journal of the Science of Food and Agriculture, 2016, 96, 2063-2072.	1.7	22
36	A QUAFETY approach to quality monitoring and prediction for fresh-cut produce. Acta Horticulturae, 2016, , 1-12.	0.1	2

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37	Extending postharvest life of ready-to-use zucchini flowers: effects of the atmosphere composition. Acta Horticulturae, 2016, , 123-130.	0.1	5
38	The use of multivariate analysis as a method for obtaining a more reliable shelf-life estimation of fresh-cut produce: a study on pineapple. Acta Horticulturae, 2016, , 131-136.	0.1	3
39	Design of the correct modified atmosphere packaging for fresh-cut broccoli raab. Acta Horticulturae, 2016, , 117-122.	0.1	4
40	Modeling ammonia accumulation and color changes of arugula (Diplotaxis tenuifolia) leaves in relation to temperature, storage time and cultivar. Acta Horticulturae, 2016, , 275-282.	0.1	6
41	Effect of harvest time on table grape quality during onâ€vine storage. Journal of the Science of Food and Agriculture, 2016, 96, 131-139.	1.7	35
42	Lactobacillus plantarum strains for multifunctional oat-based foods. LWT - Food Science and Technology, 2016, 68, 288-294.	2.5	81
43	Application of multivariate accelerated test for the shelf life estimation of fresh-cut lettuce. Journal of Food Engineering, 2016, 169, 122-130.	2.7	36
44	EFFECT OF ARGON-ENRICHED ATMOSPHERES ON SHELF LIFE OF FRESH-CUT 'ICEBERG' LETTUCE. Acta Horticulturae, 2015, , 755-761.	0.1	3
45	SHELF-LIFE OF ROCKET LEAVES STORED IN ARGON ENRICHED ATMOSPHERES. Acta Horticulturae, 2015, , 779-786.	0.1	3
46	DETECTION AND ENUMERATION OF LISTERIA MONOCYTOGENES IN FRESH CUT VEGETABLES USING MPN-REAL-TIME PCR. Acta Horticulturae, 2015, , 567-674.	0.1	3
47	CONCENTRATIONS OF INTACT GLUCOSINOLATES IN 'PARTHENON' BROCCOLI FLORETS STORED IN MODIFIED ATMOSPHERE PACKAGING AND AIR. Acta Horticulturae, 2015, , 583-588.	0.1	0
48	PREPARATION AND CHARACTERIZATION OF TIO2 MICROSPHERES FOR ETHYLENE PHOTO-OXIDATION. Acta Horticulturae, 2015, , 641-645.	0.1	0
49	INFLUENCE OF MODIFIED ATMOSPHERE PACKAGING ON SHELF-LIFE OF WHOLE AND SLICED 'CARDONCELLO' MUSHROOM (PLEUROTUS ERYNGII). Acta Horticulturae, 2015, , 553-559.	0.1	1
50	COMPARISON OF DIFFERENT GAS COMPOSITIONS ON FRESH-CUT PEACH QUALITY: A PRELIMINARY STUDY. Acta Horticulturae, 2015, , 763-770.	0.1	2
51	EFFECTS OF 1-METHYLCYCLOPROPENE (1-MCP) ON QUALITY OF SWEET CHERRY (PRUNUS AVIUM L.) Tj ETQq1 1 0.784314 rgBT /Ove	0.1	7
52	APPLICATION OF ANTIOXIDANT COMPOUNDS TO PRESERVE FRESH-CUT PEACHES QUALITY. Acta Horticulturae, 2015, , 633-642.	0.1	8
53	QUALITY AND POSTHARVEST PERFORMANCE OF ORGANICALLY-GROWN TOMATO (LYCOPERSICON) Tj ETQq1 1 0.784314 rgBT /Ove Horticulturae, 2015, , 487-494.	0.1	5
54	DEGRADATION PATTERNS FOR EXTERNAL AND INTERNAL QUALITY ATTRIBUTES OF FRESH-CUT APPLES. Acta Horticulturae, 2015, , 175-182.	0.1	2

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55	Photocatalytic degradation of ethylene on mesoporous TiO2/SiO2 nanocomposites: Effects on the ripening of mature green tomatoes. Biosystems Engineering, 2015, 132, 61-70.	1.9	92
56	Molecular fingerprint of the alcoholic Grappa beverage by mass spectrometry techniques. Food Research International, 2015, 72, 106-114.	2.9	11
57	A study of the estimated shelf life of fresh rocket using a non-linear model. Journal of Food Engineering, 2015, 150, 19-28.	2.7	61
58	INFLUENCE OF TEMPERATURE AND BLENDING TIME ON QUALITY OF MINIMALLY PROCESSED PUREE FROM FOUR MELON TYPES. Acta Horticulturae, 2015, , 155-162.	0.1	0
59	Fresh-Cut Pineapple as a New Carrier of Probiotic Lactic Acid Bacteria. BioMed Research International, 2014, 2014, 1-9.	0.9	45
60	Modeling phenolic content during storage of cut fruit and vegetables: A consecutive reaction mechanism. Journal of Food Engineering, 2014, 140, 1-8.	2.7	41
61	Influence of pre-cutting operations on quality of fresh-cut artichokes (Cynara scolymus L.): Effect of storage time and temperature before cutting. Postharvest Biology and Technology, 2013, 85, 124-131.	2.9	14
62	Influence of pre-cutting operations on quality of fresh-cut artichokes (Cynara scolymus L.): Effect of harvest dates. Postharvest Biology and Technology, 2013, 83, 90-96.	2.9	7
63	Retention of quality and functional values of broccoli â€˜Parthenonâ€™ stored in modified atmosphere packaging. Food Control, 2013, 31, 302-313.	2.8	72
64	Effect of solution pH of cysteine-based pre-treatments to prevent browning of fresh-cut artichokes. Postharvest Biology and Technology, 2013, 75, 17-23.	2.9	32
65	Modelling sensorial and nutritional changes to better define quality and shelf life of fresh-cut melons. Journal of Agricultural Engineering, 2013, 43, 6.	0.7	14
66	EFFECTS OF STORAGE TEMPERATURE AND DURATION ON QUALITY OF UNSHELLED AND SHELLED ALMONDS. Acta Horticulturae, 2012, , 783-790.	0.1	2
67	INFLUENCE OF HIGH CO2 ATMOSPHERE COMPOSITION ON FRESH-CUT ARTICHOKE QUALITY ATTRIBUTES. Acta Horticulturae, 2012, , 633-640.	0.1	8
68	DEGRADATION PATTERNS FOR EXTERNAL AND NUTRITIONAL QUALITY PARAMETERS OF FRESH-CUT 'CANTALOUPE' MELONS. Acta Horticulturae, 2012, , 641-647.	0.1	3
69	INFLUENCE OF MATURITY STAGE ON THE EFFECTIVENESS OF 1-MCP TREATMENT OF 'HAYWARD' KIWIFRUITS DURING STORAGE. Acta Horticulturae, 2012, , 303-310.	0.1	0
70	EFFECT OF DEFICIT IRRIGATION ON FRUIT AND OIL QUALITY OF 'KONSERVOLEA' OLIVES. Acta Horticulturae, 2011, , 445-451.	0.1	5
71	Post-cutting quality changes of fresh-cut artichokes treated with different anti-browning agents as evaluated by image analysis. Postharvest Biology and Technology, 2011, 62, 213-220.	2.9	69
72	Suitability of 4 Potato Cultivars (Solanum tuberosum L.) to be Processed as Fresh-Cut Product. Early Cultivars. American Journal of Potato Research, 2011, 88, 403-412.	0.5	12

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73	EXTENDING SHELF LIFE OF FRESH-CUT PUMPKIN (CUCURBITA MAXIMA): EFFECT OF PRE-TREATMENTS AND STORAGE CONDITIONS. Acta Horticulturae, 2010, , 333-340.	0.1	1
74	EFFECT OF ATMOSPHERE COMPOSITION ON QUALITY OF A READY-TO-COOK COMPLEX SOUP INCLUDING FRESH-CUT VEGETABLES AND SEEDS. Acta Horticulturae, 2010, , 325-331.	0.1	1
75	RESPONSE OF FRESH-CUT POTATO CUBES OF THREE DIFFERENT VARIETIES TO ANTI-BROWNING TREATMENTS. Acta Horticulturae, 2010, , 319-324.	0.1	0
76	EFFECT OF IRRIGATION WATER REDUCTION STRATEGIES ON QUALITY AT HARVEST AND DURING STORAGE OF IN-SHELL ALMONDS. Acta Horticulturae, 2010, , 251-259.	0.1	6
77	Exposure to 1-methylcyclopropene (1-MCP) delays the effects of ethylene on fresh-cut broccoli raab (Brassica rapa L.). Postharvest Biology and Technology, 2010, 58, 29-35.	2.9	36
78	Effect of temperature and exogenous ethylene on the physiological and quality traits of purslane (Portulaca oleracea L.) leaves during storage. Postharvest Biology and Technology, 2010, 58, 147-156.	2.9	28
79	Effect of atmosphere composition on the quality of readyâ€toâ€use broccoli raab (Brassica rapa L.). Journal of the Science of Food and Agriculture, 2010, 90, 789-797.	1.7	26
80	CONTROLLED ATMOSPHERE STORAGE OF 3 ITALIAN CULTIVARS OF OLIVES FOR OIL PRODUCTION. Acta Horticulturae, 2010, , 97-106.	0.1	9
81	Bacterial Stressors in Minimally Processed Food. International Journal of Molecular Sciences, 2009, 10, 3076-3105.	1.8	86
82	Suitability of five different potato cultivars (Solanum tuberosum L.) to be processed as fresh-cut products. Postharvest Biology and Technology, 2009, 53, 138-144.	2.9	67
83	Screening quality and browning susceptibility of five artichoke cultivars for freshâ€cut processing. Journal of the Science of Food and Agriculture, 2009, 89, 2588-2594.	1.7	26
84	A comparative study of composition and postharvest performance of organically and conventionally grown kiwifruits. Journal of the Science of Food and Agriculture, 2007, 87, 1228-1236.	1.7	86
85	INFLUENCE OF ATMOSPHERE COMPOSITION ON QUALITY ATTRIBUTES OF READY-TO- COOK FRESH-CUT VEGETABLE SOUP. Acta Horticulturae, 2006, , 677-684.	0.1	9
86	EFFECTS OF ATMOSPHERE COMPOSITION ON POSTHARVEST QUALITY OF FRESH BASIL LEAVES (OCIMUM) Tj ETQq0 0 0 rgBT /Overloc	0.1	10
87	EFFECTS OF CONTROLLED ATMOSPHERE AND TREATMENT WITH 1-METHYLCYCLOPROPENE (1-MCP) ON RIPENING ATTRIBUTES OF TOMATOES. Acta Horticulturae, 2005, , 737-742.	0.1	7