Andrea Bellincontro

List of Publications by Year
in descending order

63	1,990	236612 25	264894 42
papers	citations	h-index	g-index

65	65	65	1800
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Grapevine quality: A multiple choice issue. Scientia Horticulturae, 2018, 234, 445-462.	1.7	183
2	Metabolic Changes of Malvasia Grapes for Wine Production during Postharvest Drying. Journal of Agricultural and Food Chemistry, 2006, 54, 3334-3340.	2.4	134
3	Different postharvest dehydration rates affect quality characteristics and volatile compounds of Malvasia, Trebbiano and Sangiovese grapes for wine production. Journal of the Science of Food and Agriculture, 2004, 84, 1791-1800.	1.7	128
4	Influence of Ethylene Inhibition by 1-Methylcyclopropene on Apricot Quality, Volatile Production, and Glycosidase Activity of Low- and High-Aroma Varieties of Apricots. Journal of Agricultural and Food Chemistry, 2003, 51, 1189-1200.	2.4	84
5	Influence of postharvest water stress on lipoxygenase and alcohol dehydrogenase activities, and on the composition of some volatile compounds of GewÃ¼rztraminer grapes dehydrated under controlled and uncontrolled thermohygrometric conditions. Australian Journal of Grape and Wine Research, 2007, 13, 142-149.	1.0	79
6	Chemical and Biochemical Change of Healthy Phenolic Fractions in Winegrape by Means of Postharvest Dehydration. Journal of Agricultural and Food Chemistry, 2010, 58, 7557-7564.	2.4	76
7	Electronic nose to study postharvest dehydration of wine grapes. Food Chemistry, 2010, 121, 789-796.	4.2	62
8	Use of electronic nose, validated by GCâ€“MS, to establish the optimum off-vine dehydration time of wine grapes. Food Chemistry, 2012, 130, 447-452.	4.2	62
9	Temperature and water loss affect ADH activity and gene expression in grape berry during postharvest dehydration. Food Chemistry, 2012, 132, 447-454.	4.2	62
10	Advances in cultivar choice, hazelnut orchard management, and nut storage to enhance product quality and safety: an overview. Journal of the Science of Food and Agriculture, 2021, 101, 27-43.	1.7	61
11	Feasible Application of a Portable NIR-AOTF Tool for On-Field Prediction of Phenolic Compounds during the Ripening of Olives for Oil Production. Journal of Agricultural and Food Chemistry, 2012, 60, 2665-2673.	2.4	60
12	Postharvest ethylene and 1-MCP treatments both affect phenols, anthocyanins, and aromatic quality of Aleatico grapes and wine. Australian Journal of Grape and Wine Research, 2006, 12, 141-149.	1.0	58
13	1-MCP controls ripening induced by impact injury on apricots by affecting SOD and POX activities. Postharvest Biology and Technology, 2006, 39, 38-47.	2.9	53
14	Distinct transcriptome responses to water limitation in isohydric and anisohydric grapevine cultivars. BMC Genomics, 2016, 17, 815.	1.2	49
15	Postbudburst Spur Pruning Reduces Yield and Delays Fruit Sugar Accumulation in Sangiovese in Central Italy. American Journal of Enology and Viticulture, 2016, 67, 419-425.	0.9	45
16	Portable <scp>NIRâ€AOTF</scp> spectroscopy combined with winery <scp>FTIR</scp> spectroscopy for an easy, rapid, inâ€field monitoring of Sangiovese grape quality. Journal of the Science of Food and Agriculture, 2014, 94, 1071-1077.	1.7	41
17	Fast tool based on electronic nose to predict olive fruit quality after harvest. Postharvest Biology and Technology, 2020, 160, 111058.	2.9	41
18	Discrimination of sweet wines partially fermented by two osmo-ethanol-tolerant yeasts by gas chromatographic analysis and electronic nose. Food Chemistry, 2011, 127, 1391-1396.	4.2	40

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19	Postharvest ozone fumigation of Petit Verdot grapes to prevent the use of sulfites and to increase anthocyanin in wine. Australian Journal of Grape and Wine Research, 2017, 23, 200-206.	1.0	40
20	Recent advances in postharvest technology ofÂthe wine grape to improve the wine aroma. Journal of the Science of Food and Agriculture, 2020, 100, 5046-5055.	1.7	40
21	Using an electronic nose and volatilome analysis to differentiate sparkling wines obtained under different conditions of temperature, ageing time and yeast formats. Food Chemistry, 2021, 334, 127574.	4.2	40
22	Feasibility of an electronic nose to differentiate commercial Spanish wines elaborated from the same grape variety. Food Research International, 2013, 51, 790-796.	2.9	39
23	Management of postharvest grape withering to optimise the aroma of the final wine: A case study on Amarone. Food Chemistry, 2016, 213, 378-387.	4.2	38
24	On-field monitoring of fruit ripening evolution and quality parameters in olive mutants using a portable NIR-AOTF device. Food Chemistry, 2016, 199, 96-104.	4.2	36
25	Physiological parameters and protective energy dissipation mechanisms expressed in the leaves of two Vitis vinifera L. genotypes under multiple summer stresses. Journal of Plant Physiology, 2015, 185, 84-92.	1.6	35
26	Influence of Bunch Position in the Canopy on Berry Epicuticular Wax during Ripening and on Weight Loss during Postharvest Dehydration. American Journal of Enology and Viticulture, 2011, 62, 91-98.	0.9	26
27	Application of NIR-AOTF Spectroscopy to Monitor Aleatico Grape Dehydration for Passito Wine Production. American Journal of Enology and Viticulture, 2011, 62, 256-260.	0.9	26
28	Postharvest Water Loss of Wine Grape: When, What and Why. Metabolites, 2021, 11, 318.	1.3	21
29	Technological parameters of water curing affect postharvest physiology and storage of marrons (Castanea sativa Mill., Marrone fiorentino). Postharvest Biology and Technology, 2009, 51, 97-103.	2.9	20
30	Sorting of apricots with computer screen photoassisted spectral reflectance analysis and electronic nose. Sensors and Actuators B: Chemical, 2006, 119, 70-77.	4.0	18
31	Postharvest dehydration of wine white grapes to increase genistein, daidzein and the main carotenoids. Food Chemistry, 2012, 135, 1619-1625.	4.2	18
32	Future opportunities of proximal near infrared spectroscopy approaches to determine the variability of vineyard water status. Australian Journal of Grape and Wine Research, 2017, 23, 409-414.	1.0	18
33	E-Nose and Olfactory Assessment: Teamwork or a Challenge to the Last Data? The Case of Virgin Olive Oil Stability and Shelf Life. Applied Sciences (Switzerland), 2021, 11, 8453.	1.3	14
34	EFFECT OF DIFFERENT SOIL MANAGEMENT PRACTICES ON GRAPEVINE GROWTH AND ON BERRY QUALITY ASSESSED BY NIR-AOTF SPECTROSCOPY. Acta Horticulturae, 2013, , 117-125.	0.1	13
35	Effect of Postharvest Dehydration on Content of Volatile Organic Compounds in the Epicarp of Cesanese Grape Berry. American Journal of Enology and Viticulture, 2014, 65, 333-340.	0.9	13
36	Effects of treatments with ozonated water in the vineyard (cv Vermentino) on microbial population and fruit quality parameters. BIO Web of Conferences, 2019, 13, 04011.	0.1	13

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37	First Application of Ozone Postharvest Fumigation to Remove Smoke Taint from Grapes. Ozone: Science and Engineering, 2021, 43, 254-262.	1.4	13
38	Oil accumulation in intact olive fruits measured by near infrared spectroscopyâ€“acoustoâ€optically tunable filter. Journal of the Science of Food and Agriculture, 2013, 93, 1259-1265.	1.7	12
39	Postharvest dehydration of Nebbiolo grapes grown at altitude is affected by time of defoliation. Australian Journal of Grape and Wine Research, 2013, 19, n/a-n/a.	1.0	12
40	OZONE FUMIGATION POSTHARVEST TREATMENT FOR THE QUALITY OF WINE GRAPE. Acta Horticulturae, 2015, , 795-800.	0.1	12
41	Optimization of Phenolic Compound Extraction from Brewersâ€™ Spent Grain Using Ultrasound Technologies Coupled with Response Surface Methodology. Sustainability, 2022, 14, 3309.	1.6	12
42	Malic Acid as a Potential Marker for the Aroma Compounds of Amarone Winegrape Varieties in Withering. American Journal of Enology and Viticulture, 2019, 70, 259-266.	0.9	11
43	UsingUAVâ€based remote sensing to assess grapevine canopy damage due to fire smoke. Journal of the Science of Food and Agriculture, 2020, 100, 4531-4539.	1.7	11
44	HOW DEHYDRATION TEMPERATURE AND WEIGHT LOSS AFFECT THE BIOSYNTHESIS OF NUTRITIONAL COMPOUNDS IN IRRIGATED 'ALEATICO' GRAPE. Acta Horticulturae, 2010, , 693-698.	0.1	10
45	Control of environmental parameters in postharvest partial dehydration of wine grapes reduces water stress. Postharvest Biology and Technology, 2017, 134, 11-16.	2.9	10
46	INHIBITION OF ETHYLENE VIA DIFFERENT WAYS AFFECTS LOX AND ADH ACTIVITIES, AND RELATED VOLATILES COMPOUNDS IN PEACH (CV. Â´ROYAL GEMÂ´). Acta Horticulturae, 2005, , 445-452.	0.1	9
47	Free and glycosylated green leaf volatiles, lipoxygenase and alcohol dehydrogenase in defoliated Nebbiolo grapes during postharvest dehydration. Australian Journal of Grape and Wine Research, 2022, 28, 107-118.	1.0	9
48	E-Senses, Panel Tests and Wearable Sensors: A Teamwork for Food Quality Assessment and Prediction of Consumerâ€™s Choices. Chemosensors, 2022, 10, 244.	1.8	9
49	Nebulized water cooling of the canopy affects leaf temperature, berry composition and wine quality of Sauvignon blanc. Journal of the Science of Food and Agriculture, 2017, 97, 1267-1275.	1.7	8
50	Alternating temperature in postharvest cooling treatment of â€˜Fianoâ€™ and â€˜Falanghinaâ€™ grapes affects cell wall enzyme rate, berry softening and polyphenols. Journal of the Science of Food and Agriculture, 2019, 99, 3142-3148.	1.7	8
51	Combining color chart, colorimetric measurement and chemical compounds for postharvest quality of white wine grapes. Journal of the Science of Food and Agriculture, 2018, 98, 3532-3541.	1.7	7
52	Ozone and Bioactive Compounds in Grapes and Wine. Foods, 2021, 10, 2934.	1.9	7
53	Management of high-quality dehydrated grape in vinification to produce dry red wines. Food Chemistry, 2021, 338, 127623.	4.2	6
54	Time of Postharvest Ethylene Treatments Affects Phenols, Anthocyanins, and Volatile Compounds of Cesanese Red Wine Grape. Foods, 2021, 10, 322.	1.9	6

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55	Use of water and ethanol extracts from wine grape seed pomace to prepare an antioxidant toothpaste. Journal of the Science of Food and Agriculture, 2021, 101, 5813-5818.	1.7	5
56	USE OF NIR TECHNIQUE TO MEASURE THE ACIDITY AND WATER CONTENT. Acta Horticulturae, 2005, , 499-504.	0.1	4
57	USE OF NIR-AOTF SPECTROSCOPY AND MRI FOR QUALITY DETECTION OF WHOLE HAZELNUTS. Acta Horticulturae, 2009, , 593-598.	0.1	4
58	FACTORS AFFECTING THE APRICOT QUALITY FOR THE CONSUMER WITH SPECIAL ATTENTION TO THE USE OF 1-MCP AND OF NDT FOR DETECTION OF BRUISING. Acta Horticulturae, 2006, , 315-320.	0.1	3
59	Consumer risk in storage and shipping of raw fruit and vegetables. , 2005, , 556-598.		2
60	Effect of flotation and vegetal fining agents on the aromatic characteristics of Malvasia del Lazio () Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.7	2
61	Postharvest physiology of wine grape dehydration. , 2022, , 717-746.		2
62	Influence of air flow and dehydration technique on respiration and VOCs of â€˜Pecorinoâ€™ grapes. Acta Horticulturae, 2017, , 371-376.	0.1	0
63	Ozone Gas for Low Cost and Environmentally Friendly Desulfurization of Mute Grape Must. Foods, 2022, 11, 1405.	1.9	0