

# Andrea Bellincontro

## List of Publications by Year in descending order

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63  
papers

1,990  
citations

236925

25  
h-index

265206

42  
g-index

65  
all docs

65  
docs citations

65  
times ranked

1800  
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	2.1	9
2	Postharvest physiology of wine grape dehydration. , 2022, , 717-746.		2
3	Optimization of Phenolic Compound Extraction from Brewersâ€™ Spent Grain Using Ultrasound Technologies Coupled with Response Surface Methodology. Sustainability, 2022, 14, 3309.	3.2	12
4	Ozone Gas for Low Cost and Environmentally Friendly Desulfurization of Mute Grape Must. Foods, 2022, 11, 1405.	4.3	0
5	E-Senses, Panel Tests and Wearable Sensors: A Teamwork for Food Quality Assessment and Prediction of Consumerâ€™s Choices. Chemosensors, 2022, 10, 244.	3.6	9
6	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.	3.5	61
7	Management of high-quality dehydrated grape in vinification to produce dry red wines. Food Chemistry, 2021, 338, 127623.	8.2	6
8	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.	8.2	40
9	First Application of Ozone Postharvest Fumigation to Remove Smoke Taint from Grapes. Ozone: Science and Engineering, 2021, 43, 254-262.	2.5	13
10	Time of Postharvest Ethylene Treatments Affects Phenols, Anthocyanins, and Volatile Compounds of Cesanese Red Wine Grape. Foods, 2021, 10, 322.	4.3	6
11	Postharvest Water Loss of Wine Grape: When, What and Why. Metabolites, 2021, 11, 318.	2.9	21
12	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.	3.5	5
13	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.	2.5	14
14	Ozone and Bioactive Compounds in Grapes and Wine. Foods, 2021, 10, 2934.	4.3	7
15	Recent advances in postharvest technology of the wine grape to improve the wine aroma. Journal of the Science of Food and Agriculture, 2020, 100, 5046-5055.	3.5	40
16	Fast tool based on electronic nose to predict olive fruit quality after harvest. Postharvest Biology and Technology, 2020, 160, 111058.	6.0	41
17	Using UAV-based remote sensing to assess grapevine canopy damage due to fire smoke. Journal of the Science of Food and Agriculture, 2020, 100, 4531-4539.	3.5	11
18	Effect of flotation and vegetal fining agents on the aromatic characteristics of Malvasia del Lazio () Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	3.5	2

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19	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.	0.2	13
20	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.	1.7	11
21	Alternating temperature in postharvest cooling treatment of "Fiano"™ and "Falanghina"™ grapes affects cell wall enzyme rate, berry softening and polyphenols. Journal of the Science of Food and Agriculture, 2019, 99, 3142-3148.	3.5	8
22	Grapevine quality: A multiple choice issue. Scientia Horticulturae, 2018, 234, 445-462.	3.6	183
23	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.	3.5	7
24	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.	3.5	8
25	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.	2.1	40
26	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.	2.1	18
27	Control of environmental parameters in postharvest partial dehydration of wine grapes reduces water stress. Postharvest Biology and Technology, 2017, 134, 11-16.	6.0	10
28	Influence of air flow and dehydration technique on respiration and VOCs of "Pecorino"™ grapes. Acta Horticulturae, 2017, , 371-376.	0.2	0
29	Management of postharvest grape withering to optimise the aroma of the final wine: A case study on Amarone. Food Chemistry, 2016, 213, 378-387.	8.2	38
30	Distinct transcriptome responses to water limitation in isohydric and anisohydric grapevine cultivars. BMC Genomics, 2016, 17, 815.	2.8	49
31	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.	1.7	45
32	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.	8.2	36
33	OZONE FUMIGATION POSTHARVEST TREATMENT FOR THE QUALITY OF WINE GRAPE. Acta Horticulturae, 2015, , 795-800.	0.2	12
34	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.	3.5	35
35	Portable <sc>NIR-AOTF</sc> spectroscopy combined with winery <sc>FTIR</sc> spectroscopy for an easy, rapid, in-field monitoring of Sangiovese grape quality. Journal of the Science of Food and Agriculture, 2014, 94, 1071-1077.	3.5	41
36	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.	1.7	13

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37	Feasibility of an electronic nose to differentiate commercial Spanish wines elaborated from the same grape variety. <i>Food Research International</i> , 2013, 51, 790-796.	6.2	39
38	Oil accumulation in intact olive fruits measured by near infrared spectroscopyâ€“acoustoâ€“optically tunable filter. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1259-1265.	3.5	12
39	Postharvest dehydration of Nebbiolo grapes grown at altitude is affected by time of defoliation. <i>Australian Journal of Grape and Wine Research</i> , 2013, 19, n/a-n/a.	2.1	12
40	EFFECT OF DIFFERENT SOIL MANAGEMENT PRACTICES ON GRAPEVINE GROWTH AND ON BERRY QUALITY ASSESSED BY NIR-AOTF SPECTROSCOPY. <i>Acta Horticulturae</i> , 2013, , 117-125.	0.2	13
41	Postharvest dehydration of wine white grapes to increase genistein, daidzein and the main carotenoids. <i>Food Chemistry</i> , 2012, 135, 1619-1625.	8.2	18
42	Feasible Application of a Portable NIR-AOTF Tool for On-Field Prediction of Phenolic Compounds during the Ripening of Olives for Oil Production. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 2665-2673.	5.2	60
43	Use of electronic nose, validated by GCâ€“MS, to establish the optimum off-vine dehydration time of wine grapes. <i>Food Chemistry</i> , 2012, 130, 447-452.	8.2	62
44	Temperature and water loss affect ADH activity and gene expression in grape berry during postharvest dehydration. <i>Food Chemistry</i> , 2012, 132, 447-454.	8.2	62
45	Discrimination of sweet wines partially fermented by two osmo-ethanol-tolerant yeasts by gas chromatographic analysis and electronic nose. <i>Food Chemistry</i> , 2011, 127, 1391-1396.	8.2	40
46	Influence of Bunch Position in the Canopy on Berry Epicuticular Wax during Ripening and on Weight Loss during Postharvest Dehydration. <i>American Journal of Enology and Viticulture</i> , 2011, 62, 91-98.	1.7	26
47	Application of NIR-AOTF Spectroscopy to Monitor Aleatico Grape Dehydration for Passito Wine Production. <i>American Journal of Enology and Viticulture</i> , 2011, 62, 256-260.	1.7	26
48	HOW DEHYDRATION TEMPERATURE AND WEIGHT LOSS AFFECT THE BIOSYNTHESIS OF NUTRITIONAL COMPOUNDS IN IRRIGATED 'ALEATICO' GRAPE. <i>Acta Horticulturae</i> , 2010, , 693-698.	0.2	10
49	Electronic nose to study postharvest dehydration of wine grapes. <i>Food Chemistry</i> , 2010, 121, 789-796.	8.2	62
50	Chemical and Biochemical Change of Healthy Phenolic Fractions in Winegrape by Means of Postharvest Dehydration. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7557-7564.	5.2	76
51	Technological parameters of water curing affect postharvest physiology and storage of marrons ( <i>Castanea sativa</i> Mill., Marrone fiorentino). <i>Postharvest Biology and Technology</i> , 2009, 51, 97-103.	6.0	20
52	USE OF NIR-AOTF SPECTROSCOPY AND MRI FOR QUALITY DETECTION OF WHOLE HAZELNUTS. <i>Acta Horticulturae</i> , 2009, , 593-598.	0.2	4
53	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. <i>Australian Journal of Grape and Wine Research</i> , 2007, 13, 142-149.	2.1	79
54	Postharvest ethylene and 1-MCP treatments both affect phenols, anthocyanins, and aromatic quality of Aleatico grapes and wine. <i>Australian Journal of Grape and Wine Research</i> , 2006, 12, 141-149.	2.1	58

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55	Metabolic Changes of Malvasia Grapes for Wine Production during Postharvest Drying. Journal of Agricultural and Food Chemistry, 2006, 54, 3334-3340.	5.2	134
56	Sorting of apricots with computer screen photoassisted spectral reflectance analysis and electronic nose. Sensors and Actuators B: Chemical, 2006, 119, 70-77.	7.8	18
57	1-MCP controls ripening induced by impact injury on apricots by affecting SOD and POX activities. Postharvest Biology and Technology, 2006, 39, 38-47.	6.0	53
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.	0.2	3
59	Consumer risk in storage and shipping of raw fruit and vegetables. , 2005, , 556-598.		2
60	INHIBITION OF ETHYLENE VIA DIFFERENT WAYS AFFECTS LOX AND ADH ACTIVITIES, AND RELATED VOLATILES COMPOUNDS IN PEACH (CV. ÂROYAL GEMÂ). Acta Horticulturae, 2005, , 445-452.	0.2	9
61	USE OF NIR TECHNIQUE TO MEASURE THE ACIDITY AND WATER CONTENT. Acta Horticulturae, 2005, , 499-504.	0.2	4
62	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.	3.5	128
63	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.	5.2	84