

Andrea Bellincontro

List of Publications by Year in descending order

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Version: 2024-02-01

63
papers

1,990
citations

236612

25
h-index

264894

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. <i>Australian Journal of Grape and Wine Research</i> , 2022, 28, 107-118. | 1.0 | 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. <i>Sustainability</i> , 2022, 14, 3309. | 1.6 | 12 |
| 4 | Ozone Gas for Low Cost and Environmentally Friendly Desulfurization of Mute Grape Must. <i>Foods</i> , 2022, 11, 1405. | 1.9 | 0 |
| 5 | E-Senses, Panel Tests and Wearable Sensors: A Teamwork for Food Quality Assessment and Prediction of Consumerâ€™s Choices. <i>Chemosensors</i> , 2022, 10, 244. | 1.8 | 9 |
| 6 | Advances in cultivar choice, hazelnut orchard management, and nut storage to enhance product quality and safety: an overview. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 27-43. | 1.7 | 61 |
| 7 | Management of high-quality dehydrated grape in vinification to produce dry red wines. <i>Food Chemistry</i> , 2021, 338, 127623. | 4.2 | 6 |
| 8 | Using an electronic nose and volatilome analysis to differentiate sparkling wines obtained under different conditions of temperature, ageing time and yeast formats. <i>Food Chemistry</i> , 2021, 334, 127574. | 4.2 | 40 |
| 9 | First Application of Ozone Postharvest Fumigation to Remove Smoke Taint from Grapes. <i>Ozone: Science and Engineering</i> , 2021, 43, 254-262. | 1.4 | 13 |
| 10 | Time of Postharvest Ethylene Treatments Affects Phenols, Anthocyanins, and Volatile Compounds of Cesanese Red Wine Grape. <i>Foods</i> , 2021, 10, 322. | 1.9 | 6 |
| 11 | Postharvest Water Loss of Wine Grape: When, What and Why. <i>Metabolites</i> , 2021, 11, 318. | 1.3 | 21 |
| 12 | Use of water and ethanol extracts from wine grape seed pomace to prepare an antioxidant toothpaste. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5813-5818. | 1.7 | 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. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 8453. | 1.3 | 14 |
| 14 | Ozone and Bioactive Compounds in Grapes and Wine. <i>Foods</i> , 2021, 10, 2934. | 1.9 | 7 |
| 15 | Recent advances in postharvest technology of the wine grape to improve the wine aroma. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 5046-5055. | 1.7 | 40 |
| 16 | Fast tool based on electronic nose to predict olive fruit quality after harvest. <i>Postharvest Biology and Technology</i> , 2020, 160, 111058. | 2.9 | 41 |
| 17 | Using UAV-based remote sensing to assess grapevine canopy damage due to fire smoke. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4531-4539. | 1.7 | 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 | 1.7 | 2 |

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|----|--|-----|-----------|
| 19 | Effects of treatments with ozonated water in the vineyard (cv Vermentino) on microbial population and fruit quality parameters. <i>BIO Web of Conferences</i> , 2019, 13, 04011. | 0.1 | 13 |
| 20 | Malic Acid as a Potential Marker for the Aroma Compounds of Amarone Winegrape Varieties in Withering. <i>American Journal of Enology and Viticulture</i> , 2019, 70, 259-266. | 0.9 | 11 |
| 21 | Alternating temperature in postharvest cooling treatment of "Fiano"™ and "Falanghina"™ grapes affects cell wall enzyme rate, berry softening and polyphenols. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3142-3148. | 1.7 | 8 |
| 22 | Grapevine quality: A multiple choice issue. <i>Scientia Horticulturae</i> , 2018, 234, 445-462. | 1.7 | 183 |
| 23 | Combining color chart, colorimetric measurement and chemical compounds for postharvest quality of white wine grapes. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3532-3541. | 1.7 | 7 |
| 24 | Nebulized water cooling of the canopy affects leaf temperature, berry composition and wine quality of Sauvignon blanc. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1267-1275. | 1.7 | 8 |
| 25 | Postharvest ozone fumigation of Petit Verdot grapes to prevent the use of sulfites and to increase anthocyanin in wine. <i>Australian Journal of Grape and Wine Research</i> , 2017, 23, 200-206. | 1.0 | 40 |
| 26 | Future opportunities of proximal near infrared spectroscopy approaches to determine the variability of vineyard water status. <i>Australian Journal of Grape and Wine Research</i> , 2017, 23, 409-414. | 1.0 | 18 |
| 27 | Control of environmental parameters in postharvest partial dehydration of wine grapes reduces water stress. <i>Postharvest Biology and Technology</i> , 2017, 134, 11-16. | 2.9 | 10 |
| 28 | Influence of air flow and dehydration technique on respiration and VOCs of "Pecorino"™ grapes. <i>Acta Horticulturae</i> , 2017, , 371-376. | 0.1 | 0 |
| 29 | Management of postharvest grape withering to optimise the aroma of the final wine: A case study on Amarone. <i>Food Chemistry</i> , 2016, 213, 378-387. | 4.2 | 38 |
| 30 | Distinct transcriptome responses to water limitation in isohydric and anisohydric grapevine cultivars. <i>BMC Genomics</i> , 2016, 17, 815. | 1.2 | 49 |
| 31 | Postbudburst Spur Pruning Reduces Yield and Delays Fruit Sugar Accumulation in Sangiovese in Central Italy. <i>American Journal of Enology and Viticulture</i> , 2016, 67, 419-425. | 0.9 | 45 |
| 32 | On-field monitoring of fruit ripening evolution and quality parameters in olive mutants using a portable NIR-AOTF device. <i>Food Chemistry</i> , 2016, 199, 96-104. | 4.2 | 36 |
| 33 | OZONE FUMIGATION POSTHARVEST TREATMENT FOR THE QUALITY OF WINE GRAPE. <i>Acta Horticulturae</i> , 2015, , 795-800. | 0.1 | 12 |
| 34 | Physiological parameters and protective energy dissipation mechanisms expressed in the leaves of two <i>Vitis vinifera</i> L. genotypes under multiple summer stresses. <i>Journal of Plant Physiology</i> , 2015, 185, 84-92. | 1.6 | 35 |
| 35 | Portable NIR-AOTF spectroscopy combined with winery FTIR spectroscopy for an easy, rapid, in-field monitoring of Sangiovese grape quality. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1071-1077. | 1.7 | 41 |
| 36 | Effect of Postharvest Dehydration on Content of Volatile Organic Compounds in the Epicarp of Cesanese Grape Berry. <i>American Journal of Enology and Viticulture</i> , 2014, 65, 333-340. | 0.9 | 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. | 2.9 | 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. | 1.7 | 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. | 1.0 | 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. | 0.1 | 13 |
| 41 | Postharvest dehydration of wine white grapes to increase genistein, daidzein and the main carotenoids. <i>Food Chemistry</i> , 2012, 135, 1619-1625. | 4.2 | 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. | 2.4 | 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. | 4.2 | 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. | 4.2 | 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. | 4.2 | 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. | 0.9 | 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. | 0.9 | 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. | 0.1 | 10 |
| 49 | Electronic nose to study postharvest dehydration of wine grapes. <i>Food Chemistry</i> , 2010, 121, 789-796. | 4.2 | 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. | 2.4 | 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. | 2.9 | 20 |
| 52 | USE OF NIR-AOTF SPECTROSCOPY AND MRI FOR QUALITY DETECTION OF WHOLE HAZELNUTS. <i>Acta Horticulturae</i> , 2009, , 593-598. | 0.1 | 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. | 1.0 | 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. | 1.0 | 58 |

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|----|---|-----|-----------|
| 55 | Metabolic Changes of Malvasia Grapes for Wine Production during Postharvest Drying. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3334-3340. | 2.4 | 134 |
| 56 | Sorting of apricots with computer screen photoassisted spectral reflectance analysis and electronic nose. <i>Sensors and Actuators B: Chemical</i> , 2006, 119, 70-77. | 4.0 | 18 |
| 57 | 1-MCP controls ripening induced by impact injury on apricots by affecting SOD and POX activities. <i>Postharvest Biology and Technology</i> , 2006, 39, 38-47. | 2.9 | 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. <i>Acta Horticulturae</i> , 2006, , 315-320. | 0.1 | 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). <i>Acta Horticulturae</i> , 2005, , 445-452. | 0.1 | 9 |
| 61 | USE OF NIR TECHNIQUE TO MEASURE THE ACIDITY AND WATER CONTENT. <i>Acta Horticulturae</i> , 2005, , 499-504. | 0.1 | 4 |
| 62 | Different postharvest dehydration rates affect quality characteristics and volatile compounds of Malvasia, Trebbiano and Sangiovese grapes for wine production. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1791-1800. | 1.7 | 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. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1189-1200. | 2.4 | 84 |