

Agata Mazzaglia

List of Publications by Year in descending order

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Version: 2024-02-01

12
papers

175
citations

1163117

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h-index

1199594

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12
all docs

12
docs citations

12
times ranked

246
citing authors

#	ARTICLE	IF	CITATIONS
1	The effect of sous vide packaging with rosemary essential oil on storage quality of fresh-cut potato. LWT - Food Science and Technology, 2018, 94, 111-118.	5.2	44
2	Tree-Ripe Mango Fruit: Physicochemical Characterization, Antioxidant Properties and Sensory Profile of Six Mediterranean-Grown Cultivars. Agronomy, 2020, 10, 884.	3.0	20
3	Effect of nitrogen fertilisation on the overall quality of minimally processed globe artichoke heads. Journal of the Science of Food and Agriculture, 2017, 97, 650-658.	3.5	19
4	Sensory analysis and head-space aroma volatiles for the characterization of capers from different geographic origin. Journal of Essential Oil Research, 2016, 28, 185-192.	2.7	16
5	Fruit quality evaluation of affirmed and local loquat (<i>Eriobotrya japonica</i> Lindl) cultivars using instrumental and sensory analyses. Fruits, 2016, 71, 105-113.	0.4	16
6	Quality traits of ready-to-use globe artichoke slices as affected by genotype, harvest time and storage time. Part II: Physiological, microbiological and sensory aspects. LWT - Food Science and Technology, 2017, 79, 554-560.	5.2	14
7	Shelf-life study of ready-to-cook slices of globe artichoke "Spinoso sardo": effects of anti-browning solutions and edible coating enriched with <i>Foeniculum vulgare</i> essential oil. Journal of the Science of Food and Agriculture, 2019, 99, 5219-5228.	3.5	12
8	Effects of selected bacterial cultures on safety and sensory traits of Nocellara Etnea olives produced at large factory scale. Food and Chemical Toxicology, 2018, 115, 491-498.	3.6	11
9	Fruit Quality Traits of Six Ancient Apple (<i>Malus domestica</i> Borkh) Cultivars Grown in the Mediterranean Area. International Journal of Fruit Science, 2016, 16, 275-283.	2.4	9
10	Active Packaging-Releasing System with <i>Foeniculum vulgare</i> Essential Oil for the Quality Preservation of Ready-to-Cook (RTC) Globe Artichoke Slices. Foods, 2021, 10, 517.	4.3	6
11	Analytical and sensory characterization of "Pesca di Leonforte" (<i>Prunus persica</i> Batsch). Journal of Essential Oil Research, 2016, 28, 292-298.	2.7	5
12	Physicochemical and Sensory Characterization of Malvasia Wines from Different Mediterranean Areas. Journal of Food Quality, 2018, 2018, 1-7.	2.6	3