

Agata Mazzaglia

List of Publications by Year in descending order

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Version: 2024-02-01

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papers

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