

# Maria Cefola

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4412801/publications.pdf>

Version: 2024-02-01

60  
papers

1,332  
citations

279487

23  
h-index

377514

34  
g-index

60  
all docs

60  
docs citations

60  
times ranked

1661  
citing authors

#	ARTICLE	IF	CITATIONS
1	Towards a scientific interpretation of the terroir concept: plasticity of the grape berry metabolome. <i>BMC Plant Biology</i> , 2015, 15, 191.	1.6	106
2	Non-destructive and contactless quality evaluation of table grapes by a computer vision system. <i>Computers and Electronics in Agriculture</i> , 2019, 156, 558-564.	3.7	58
3	Relationship between visual appearance and browning as evaluated by image analysis and chemical traits in fresh-cut nectarines. <i>Postharvest Biology and Technology</i> , 2011, 61, 178-183.	2.9	53
4	Biochemical relationships and browning index for assessing the storage suitability of artichoke genotypes. <i>Food Research International</i> , 2012, 48, 397-403.	2.9	52
5	Effect of modified atmosphere packaging (MAP) and gaseous ozone pre-packaging treatment on the physico-chemical, microbiological and sensory quality of small berry fruit. <i>Food Packaging and Shelf Life</i> , 2020, 26, 100573.	3.3	49
6	Effect of cooking methods on antioxidant activity and nitrate content of selected wild Mediterranean plants. <i>International Journal of Food Sciences and Nutrition</i> , 2013, 64, 870-876.	1.3	39
7	Application of Oxalic Acid to Preserve the Overall Quality of Rocket and Baby Spinach Leaves during Storage. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2523-2532.	0.9	39
8	Use of reclaimed wastewater on fruit quality of nectarine in Southern Italy. <i>Agricultural Water Management</i> , 2018, 203, 186-192.	2.4	39
9	Non-destructive automatic quality evaluation of fresh-cut iceberg lettuce through packaging material. <i>Journal of Food Engineering</i> , 2018, 223, 46-52.	2.7	39
10	Robustness of NMR-based metabolomics to generate comparable data sets for olive oil cultivar classification. An inter-laboratory study on Apulian olive oils. <i>Food Chemistry</i> , 2016, 199, 675-683.	4.2	38
11	Exposure to 1-methylcyclopropene (1-MCP) delays the effects of ethylene on fresh-cut broccoli raab ( <i>Brassica rapa</i> L.). <i>Postharvest Biology and Technology</i> , 2010, 58, 29-35.	2.9	36
12	Effect of red thyme oil ( <i>Thymus vulgaris</i> L.) vapours on fungal decay, quality parameters and shelf-life of oranges during cold storage. <i>Food Chemistry</i> , 2021, 336, 127590.	4.2	36
13	Comparison of two jam making methods to preserve the quality of colored carrots. <i>LWT - Food Science and Technology</i> , 2013, 53, 547-554.	2.5	35
14	Contactless and non-destructive chlorophyll content prediction by random forest regression: A case study on fresh-cut rocket leaves. <i>Computers and Electronics in Agriculture</i> , 2017, 140, 303-310.	3.7	35
15	Postharvest performance of fresh-cut nectarine as affected by dipping in chemical preservatives and packaging in modified atmosphere. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1184-1195.	1.3	34
16	Multiple regression models and Computer Vision Systems to predict antioxidant activity and total phenols in pigmented carrots. <i>Journal of Food Engineering</i> , 2013, 117, 74-81.	2.7	30
17	Evaluation of L-Cysteine as Anti-Browning Agent in Fresh-Cut Lettuce Processing. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 985-993.	0.9	30
18	Active packaging for table grapes: Evaluation of antimicrobial performances of packaging for shelf life of the grapes under thermal stress. <i>Food Packaging and Shelf Life</i> , 2020, 25, 100545.	3.3	30

#	ARTICLE	IF	CITATIONS
19	Effect of atmosphere composition on the quality of ready-to-use broccoli raab ( <i>Brassica rapa</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 789-797.	1.7	26
20	Relationships among volatile metabolites, quality and sensory parameters of "Italia" table grapes assessed during cold storage in low or high CO <sub>2</sub> modified atmospheres. <i>Postharvest Biology and Technology</i> , 2018, 142, 124-134.	2.9	26
21	Innovative Preservation Technology for the Fresh Fruit and Vegetables. <i>Foods</i> , 2021, 10, 719.	1.9	26
22	Non-destructive evaluation of quality and ammonia content in whole and fresh-cut lettuce by computer vision system. <i>Food Research International</i> , 2014, 64, 647-655.	2.9	25
23	Assessment of volatile profile as potential marker of chilling injury of basil leaves during postharvest storage. <i>Food Chemistry</i> , 2016, 213, 361-368.	4.2	25
24	Phenolic profiles and postharvest quality changes of fresh-cut radicchio ( <i>Cichorium intybus</i> L.): nutrient value in fresh vs. stored leaves. <i>Journal of Food Composition and Analysis</i> , 2016, 51, 76-84.	1.9	25
25	Changes in visual quality, physiological and biochemical parameters assessed during the postharvest storage at chilling or non-chilling temperatures of three sweet basil ( <i>Ocimum basilicum</i> L.) cultivars. <i>Food Chemistry</i> , 2017, 229, 752-760.	4.2	25
26	Marketability of ready-to-eat cactus pear as affected by temperature and modified atmosphere. <i>Journal of Food Science and Technology</i> , 2014, 51, 25-33.	1.4	24
27	Post-transformation of PLS2 (ptPLS2) by orthogonal matrix: a new approach for generating predictive and orthogonal latent variables. <i>Journal of Chemometrics</i> , 2016, 30, 242-251.	0.7	23
28	Postharvest application of oxalic acid to preserve overall appearance and nutritional quality of fresh-cut green and purple asparagus during cold storage: a combined electrochemical and mass-spectrometry analysis approach. <i>Postharvest Biology and Technology</i> , 2019, 148, 158-167.	2.9	23
29	Evaluation of quality, phenolic and carotenoid composition of fresh-cut purple Polignano carrots stored in modified atmosphere. <i>Journal of Food Composition and Analysis</i> , 2020, 86, 103363.	1.9	22
30	Volatile metabolites, quality and sensory parameters of "Ferrovia" sweet cherry cold stored in air or packed in high CO <sub>2</sub> modified atmospheres. <i>Food Chemistry</i> , 2019, 286, 659-668.	4.2	21
31	Suitability for Ready-to-Eat Processing and Preservation of Six Green and Red Baby Leaves Cultivars and Evaluation of Their Antioxidant Value during Storage and after the Expiration Date. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 550-558.	0.9	20
32	Postharvest evaluation of soilless-grown table grape during storage in modified atmosphere. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, n/a-n/a.	1.7	19
33	Characterisation of volatile profile and sensory analysis of fresh-cut "Radicchio di Chioggia" stored in air or modified atmosphere. <i>Food Chemistry</i> , 2016, 192, 603-611.	4.2	19
34	Adaptive self-configuring computer vision system for quality evaluation of fresh-cut radicchio. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 32, 200-207.	2.7	17
35	Combined Effect of Active Packaging of Polyethylene Filled with a Nano-Carrier of Salicylate and Modified Atmosphere to Improve the Shelf Life of Fresh Blueberries. <i>Nanomaterials</i> , 2020, 10, 2513.	1.9	14
36	Quality evaluation of table grapes during storage by using 1H NMR, LC-HRMS, MS-eNose and multivariate statistical analysis. <i>Food Chemistry</i> , 2020, 315, 126247.	4.2	14

#	ARTICLE	IF	CITATIONS
37	High CO <sub>2</sub> -modified atmosphere to preserve sensory and nutritional quality of organic table grape (cv. Tj ETQq1 10,3	0,784314	14
38	Relationship between Quality Parameters and the Overall Appearance in Lettuce during Storage. International Journal of Food Processing Technology, 2014, 1, 18-26.	0.3	13
39	Changes in urinary metabolic profile after oral administration of curcuma extract in rats. Journal of Pharmaceutical and Biomedical Analysis, 2014, 100, 348-356.	1.4	12
40	Self-Configuring CVS to Discriminate Rocket Leaves According to Cultivation Practices and to Correctly Attribute Visual Quality Level. Agronomy, 2021, 11, 1353.	1.3	11
41	Rapid and Non-Destructive Techniques for the Discrimination of Ripening Stages in Candonga Strawberries. Foods, 2022, 11, 1534.	1.9	11
42	Changes in Bacterial Composition of Zucchini Flowers Exposed to Refrigeration Temperatures. Scientific World Journal, The, 2012, 2012, 1-6.	0.8	10
43	High CO <sub>2</sub> short-term treatment to preserve quality and volatiles profile of fresh-cut artichokes during cold storage. Postharvest Biology and Technology, 2020, 160, 111056.	2.9	10
44	Combined Effect of Dipping in Oxalic or in Citric Acid and Low O <sub>2</sub> Modified Atmosphere, to Preserve the Quality of Fresh-Cut Lettuce during Storage. Foods, 2020, 9, 988.	1.9	10
45	Profiles of Volatile and Phenolic Compounds as Markers of Ripening Stage in Candonga Strawberries. Foods, 2021, 10, 3102.	1.9	10
46	Sensor-Based Irrigation Reduces Water Consumption without Compromising Yield and Postharvest Quality of Soilless Green Bean. Agronomy, 2021, 11, 2485.	1.3	10
47	Electronic-Nose as Non-destructive Tool to Discriminate "Ferrovia" Sweet Cherries Cold Stored in Air or Packed in High CO <sub>2</sub> Modified Atmospheres. Frontiers in Nutrition, 2021, 8, 720092.	1.6	8
48	Non-destructive and contactless estimation of chlorophyll and ammonia contents in packaged fresh-cut rocket leaves by a Computer Vision System. Postharvest Biology and Technology, 2022, 189, 111910.	2.9	6
49	Extending postharvest life of ready-to-use zucchini flowers: effects of the atmosphere composition. Acta Horticulturae, 2016, , 123-130.	0.1	5
50	Volatile, quality and olfactory profiles of fresh-cut polignano carrots stored in air or in passive modified atmospheres. LWT - Food Science and Technology, 2021, 137, 110408.	2.5	5
51	Mass and heat transfer modeling of bio-substrates during packaging. Heat and Mass Transfer, 2013, 49, 799-808.	1.2	4
52	COMPOSITIONAL AND MARKETABLE QUALITY OF FRESH-CUT FLORETS OF FOUR SPECIALTY BRASSICAS IN RELATION TO CONTROLLED ATMOSPHERE STORAGE. Acta Horticulturae, 2015, , 455-462.	0.1	4
53	Design of the correct modified atmosphere packaging for fresh-cut broccoli raab. Acta Horticulturae, 2016, , 117-122.	0.1	4
54	Quality, sensory and volatile profiles of fresh-cut big top nectarines cold stored in air or modified atmosphere packaging. International Journal of Food Science and Technology, 2018, 53, 1736-1743.	1.3	4

#	ARTICLE	IF	CITATIONS
55	Shipping container equipped with controlled atmosphere: Case study on table grape. Journal of Agricultural Engineering, 2020, 51, 1-8.	0.7	4
56	Preliminary modeling of the visual quality of broccoli along the cold chain. Engineering in Agriculture, Environment and Food, 2017, 10, 109-114.	0.2	2
57	Automatic procedure to contactless and non-destructive quality evaluation of fruits and vegetables through a computer vision system. Acta Horticulturae, 2021, , 99-106.	0.1	1
58	Optimizing modified atmosphere packaging for fresh-cut broccoli raab ( <i>Brassica rapa</i> L.). Acta Horticulturae, 2021, , 231-236.	0.1	1
59	Biochemical characterization of apple slices dried using low temperature and stored in modified atmosphere packaging. Journal of Food Composition and Analysis, 2022, 112, 104694.	1.9	1
60	Physico-chemical parameters to predict microbiological and sensory quality aspects of baby lettuce leaves. Acta Horticulturae, 2017, , 249-256.	0.1	0