Maria Cefola

List of Publications by Year
in descending order

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60	1,332	279487 23	377514 34
papers	citations	h-index	g-index

60	60	60	1661
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	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
2	Rapid and Non-Destructive Techniques for the Discrimination of Ripening Stages in Candonga Strawberries. Foods, 2022, 11, 1534.	1.9	11
3	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
4	Effect of red thyme oil (Thymus vulgaris L.) vapours on fungal decay, quality parameters and shelf-life of oranges during cold storage. Food Chemistry, 2021, 336, 127590.	4.2	36
5	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
6	Innovative Preservation Technology for the Fresh Fruit and Vegetables. Foods, 2021, 10, 719.	1.9	26
7	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
8	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
9	Optimizing modified atmosphere packaging for fresh-cut broccoli raab (Brassica rapa L.). Acta Horticulturae, 2021, , 231-236.	0.1	1
10	Electronic-Nose as Non-destructive Tool to Discriminate â€œFerroviaâ€•Sweet Cherries Cold Stored in Air or Packed in High CO2 Modified Atmospheres. Frontiers in Nutrition, 2021, 8, 720092.	1.6	8
11	Profiles of Volatile and Phenolic Compounds as Markers of Ripening Stage in Candonga Strawberries. Foods, 2021, 10, 3102.	1.9	10
12	Sensor-Based Irrigation Reduces Water Consumption without Compromising Yield and Postharvest Quality of Soilless Green Bean. Agronomy, 2021, 11, 2485.	1.3	10
13	Evaluation of quality, phenolic and carotenoid composition of fresh-cut purple Polignano carrots stored in modified atmosphere. Journal of Food Composition and Analysis, 2020, 86, 103363.	1.9	22
14	High CO2 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
15	Effect of modified atmosphere packaging (MAP) and gaseous ozone pre-packaging treatment on the physico-chemical, microbiological and sensory quality of small berry fruit. Food Packaging and Shelf Life, 2020, 26, 100573.	3.3	49
16	Active packaging for table grapes: Evaluation of antimicrobial performances of packaging for shelf life of the grapes under thermal stress. Food Packaging and Shelf Life, 2020, 25, 100545.	3.3	30
17	Combined Effect of Dipping in Oxalic or in Citric Acid and Low O2 Modified Atmosphere, to Preserve the Quality of Fresh-Cut Lettuce during Storage. Foods, 2020, 9, 988.	1.9	10
18	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. Nanomaterials, 2020, 10, 2513.	1.9	14

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19	Shipping container equipped with controlled atmosphere: Case study on table grape. Journal of Agricultural Engineering, 2020, 51, 1-8.	0.7	4
20	Quality evaluation of table grapes during storage by using 1H NMR, LC-HRMS, MS-eNose and multivariate statistical analysis. Food Chemistry, 2020, 315, 126247.	4.2	14
21	Volatile metabolites, quality and sensory parameters of â€œFerroviaâ€•sweet cherry cold stored in air or packed in high CO2 modified atmospheres. Food Chemistry, 2019, 286, 659-668.	4.2	21
22	Non-destructive and contactless quality evaluation of table grapes by a computer vision system. Computers and Electronics in Agriculture, 2019, 156, 558-564.	3.7	58
23	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. Postharvest Biology and Technology, 2019, 148, 158-167.	2.9	23
24	Quality, sensory and volatile profiles of freshâ€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
25	Use of reclaimed wastewater on fruit quality of nectarine in Southern Italy. Agricultural Water Management, 2018, 203, 186-192.	2.4	39
26	Relationships among volatile metabolites, quality and sensory parameters of â€˜Italiaâ€™ table grapes assessed during cold storage in low or high CO 2 modified atmospheres. Postharvest Biology and Technology, 2018, 142, 124-134.	2.9	26
27	Non-destructive automatic quality evaluation of fresh-cut iceberg lettuce through packaging material. Journal of Food Engineering, 2018, 223, 46-52.	2.7	39
28	Changes in visual quality, physiological and biochemical parameters assessed during the postharvest storage at chilling or non-chilling temperatures of three sweet basil (Ocimum basilicum L.) cultivars. Food Chemistry, 2017, 229, 752-760.	4.2	25
29	Physico-chemical parameters to predict microbiological and sensory quality aspects of baby lettuce leaves. Acta Horticulturae, 2017, , 249-256.	0.1	0
30	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
31	Contactless and non-destructive chlorophyll content prediction by random forest regression: A case study on fresh-cut rocket leaves. Computers and Electronics in Agriculture, 2017, 140, 303-310.	3.7	35
32	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. Journal of Food Processing and Preservation, 2016, 40, 550-558.	0.9	20
33	Assessment of volatile profile as potential marker of chilling injury of basil leaves during postharvest storage. Food Chemistry, 2016, 213, 361-368.	4.2	25
34	Extending postharvest life of ready-to-use zucchini flowers: effects of the atmosphere composition. Acta Horticulturae, 2016, , 123-130.	0.1	5
35	Design of the correct modified atmosphere packaging for fresh-cut broccoli raab. Acta Horticulturae, 2016, , 117-122.	0.1	4
36	Postâ€transformation of PLS2 (ptPLS2) by orthogonal matrix: a new approach for generating predictive and orthogonal latent variables. Journal of Chemometrics, 2016, 30, 242-251.	0.7	23

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37	Phenolic profiles and postharvest quality changes of fresh-cut radicchio (Cichorium intybus L.): nutrient value in fresh vs. stored leaves. Journal of Food Composition and Analysis, 2016, 51, 76-84.	1.9	25
38	Robustness of NMR-based metabolomics to generate comparable data sets for olive oil cultivar classification. An inter-laboratory study on Apulian olive oils. Food Chemistry, 2016, 199, 675-683.	4.2	38
39	Characterisation of volatile profile and sensory analysis of fresh-cut â€œRadicchio di Chioggiaâ€•stored in air or modified atmosphere. Food Chemistry, 2016, 192, 603-611.	4.2	19
40	High CO2-modified atmosphere to preserve sensory and nutritional quality of organic table grape (cv.) Tj ETQq0 0 0 rgBT /Overlock 10 T	0.3	14
41	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
42	Application of Oxalic Acid to Preserve the Overall Quality of Rocket and Baby Spinach Leaves during Storage. Journal of Food Processing and Preservation, 2015, 39, 2523-2532.	0.9	39
43	Evaluation of L-Cysteine as Anti-Browning Agent in Fresh-Cut Lettuce Processing. Journal of Food Processing and Preservation, 2015, 39, 985-993.	0.9	30
44	Adaptive self-configuring computer vision system for quality evaluation of fresh-cut radicchio. Innovative Food Science and Emerging Technologies, 2015, 32, 200-207.	2.7	17
45	Towards a scientific interpretation of the terroir concept: plasticity of the grape berry metabolome. BMC Plant Biology, 2015, 15, 191.	1.6	106
46	Marketability of ready-to-eat cactus pear as affected by temperature and modified atmosphere. Journal of Food Science and Technology, 2014, 51, 25-33.	1.4	24
47	Postharvest performance of freshâ€cut â€˜<scp>B</scp>ig <scp>T</scp>opâ€™ nectarine as affected by dipping in chemical preservatives and packaging in modified atmosphere. International Journal of Food Science and Technology, 2014, 49, 1184-1195.	1.3	34
48	Non-destructive evaluation of quality and ammonia content in whole and fresh-cut lettuce by computer vision system. Food Research International, 2014, 64, 647-655.	2.9	25
49	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
50	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
51	Mass and heat transfer modeling of bio-substrates during packaging. Heat and Mass Transfer, 2013, 49, 799-808.	1.2	4
52	Comparison of two jam making methods to preserve the quality of colored carrots. LWT - Food Science and Technology, 2013, 53, 547-554.	2.5	35
53	Multiple regression models and Computer Vision Systems to predict antioxidant activity and total phenols in pigmented carrots. Journal of Food Engineering, 2013, 117, 74-81.	2.7	30
54	Effect of cooking methods on antioxidant activity and nitrate content of selected wild Mediterranean plants. International Journal of Food Sciences and Nutrition, 2013, 64, 870-876.	1.3	39

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55	Biochemical relationships and browning index for assessing the storage suitability of artichoke genotypes. Food Research International, 2012, 48, 397-403.	2.9	52
56	Changes in Bacterial Composition of Zucchini Flowers Exposed to Refrigeration Temperatures. Scientific World Journal, The, 2012, 2012, 1-6.	0.8	10
57	Relationship between visual appearance and browning as evaluated by image analysis and chemical traits in fresh-cut nectarines. Postharvest Biology and Technology, 2011, 61, 178-183.	2.9	53
58	Postharvest evaluation of soilless-grown table grape during storage in modified atmosphere. Journal of the Science of Food and Agriculture, 2011, 91, n/a-n/a.	1.7	19
59	Exposure to 1-methylcyclopropene (1-MCP) delays the effects of ethylene on fresh-cut broccoli raab (Brassica rapa L.). Postharvest Biology and Technology, 2010, 58, 29-35.	2.9	36
60	Effect of atmosphere composition on the quality of readyâ€toâ€use broccoli raab (Brassica rapa L.). Journal of the Science of Food and Agriculture, 2010, 90, 789-797.	1.7	26