

Antonio Raffo

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6466601/publications.pdf>

Version: 2024-02-01

26
papers

1,127
citations

430754

18
h-index

580701

25
g-index

26
all docs

26
docs citations

26
times ranked

1644
citing authors

#	ARTICLE	IF	CITATIONS
1	Nutritional Value of Cherry Tomatoes (<i>Lycopersicon esculentum</i> Cv. Naomi F1) Harvested at Different Ripening Stages. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6550-6556.	2.4	251
2	Seasonal variations in antioxidant components of cherry tomatoes (<i>Lycopersicon esculentum</i> cv.) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50</i>	1.9	191
3	Ripening of banana fruit monitored by water relaxation and diffusion ¹ H-NMR measurements. <i>Food Chemistry</i> , 2005, 89, 149-158.	4.2	85
4	Changes in sugar, organic acid, flavonol and carotenoid composition during ripening of berries of three seabuckthorn (<i>Hippophae rhamnoides</i> L.) cultivars. <i>European Food Research and Technology</i> , 2004, 219, 360.	1.6	76
5	Quantification of estragole in fennel herbal teas: Implications on the assessment of dietary exposure to estragole. <i>Food and Chemical Toxicology</i> , 2011, 49, 370-375.	1.8	54
6	Impact of Innovative Controlled Atmosphere Storage Technologies and Postharvest Treatments on Volatile Compound Production in Cv. Pinova Apples. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 915-923.	2.4	51
7	Influence of durum wheat cultivar on the sensory profile and staling rate of Altamura bread. <i>European Food Research and Technology</i> , 2003, 218, 49-55.	1.6	48
8	Internal quality and antioxidants content of cold-stored red sweet peppers as affected by polyethylene bag packaging and hot water treatment. <i>European Food Research and Technology</i> , 2007, 225, 395-405.	1.6	42
9	Characterization of volatiles and identification of odor-active compounds of rocket leaves. <i>Food Chemistry</i> , 2018, 240, 1161-1170.	4.2	41
10	Improvement of a headspace solid phase microextraction-gas chromatography/mass spectrometry method for the analysis of wheat bread volatile compounds. <i>Journal of Chromatography A</i> , 2015, 1406, 266-278.	1.8	28
11	Influence of different levels of sodium chloride and of a reduced-sodium salt substitute on volatiles formation and sensory quality of wheat bread. <i>Journal of Cereal Science</i> , 2018, 79, 518-526.	1.8	25
12	Quantitation of tr-cinnamaldehyde, safrole and myristicin in cola-flavoured soft drinks to improve the assessment of their dietary exposure. <i>Food and Chemical Toxicology</i> , 2013, 59, 626-635.	1.8	24
13	Fresh-Cut Vegetables Processing: Environmental Sustainability and Food Safety Issues in a Comprehensive Perspective. <i>Frontiers in Sustainable Food Systems</i> , 2022, 5, .	1.8	24
14	Effect of oxygen reduction during malaxation on the quality of extra virgin olive oil (Cv.) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 227 Td (C</i> <i>Science and Technology</i> , 2014, 59, 163-172.	2.5	23
15	Internal quality of fresh and cold stored celery petioles described by sensory profile, chemical and instrumental measurements. <i>European Food Research and Technology</i> , 2006, 222, 590-599.	1.6	22
16	Effect of light intensity and water availability on plant growth, essential oil production and composition in <i>Rosmarinus officinalis</i> L.. <i>European Food Research and Technology</i> , 2020, 246, 167-177.	1.6	22
17	Impact of sodium reduction strategies on volatile compounds, sensory properties and consumer perception in commercial wheat bread. <i>Food Chemistry</i> , 2019, 301, 125252.	4.2	20
18	Multi-€method comparison of carrot quality from a conventional and three organic cropping systems with increasing levels of nutrient recycling. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 2855-2869.	1.7	19

#	ARTICLE	IF	CITATIONS
19	Combined effects of reduced malaxation oxygen levels and storage time on extra-virgin olive oil volatiles investigated by a novel chemometric approach. <i>Food Chemistry</i> , 2015, 182, 257-267.	4.2	18
20	Effect of the use of anti-hail nets on codling moth (<i>Cydia pomonella</i>) and organoleptic quality of apple (cv. Braeburn) grown in Alto Adige Region (northern Italy). <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2025-2032.	1.7	16
21	Impact of Different Distribution Scenarios and Recommended Storage Conditions on Flavor Related Quality Attributes in Ripening Fresh Tomatoes. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 10445-10455.	2.4	12
22	Effect of extraction conditions and storage time on the sensory profile of monovarietal extra virgin olive oil (cv Carboncella) and chemical drivers of sensory changes. <i>LWT - Food Science and Technology</i> , 2015, 63, 281-288.	2.5	12
23	Impact of early harvesting and two cold storage technologies on eating quality of red ripe tomatoes. <i>European Food Research and Technology</i> , 2018, 244, 805-818.	1.6	9
24	GC-olfactometric characterisation of off-odours in commercially packaged rocket leaves. <i>Food Packaging and Shelf Life</i> , 2020, 25, 100540.	3.3	8
25	Impact of different temperature abuse scenarios on sensory quality and off-odour formation in ready-to-eat salad leaves. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2345-2356.	1.3	6
26	Effect of Soil Nutrition on Aroma Compound Formation in Organically Grown Apples (cv. Golden) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 4</i>		