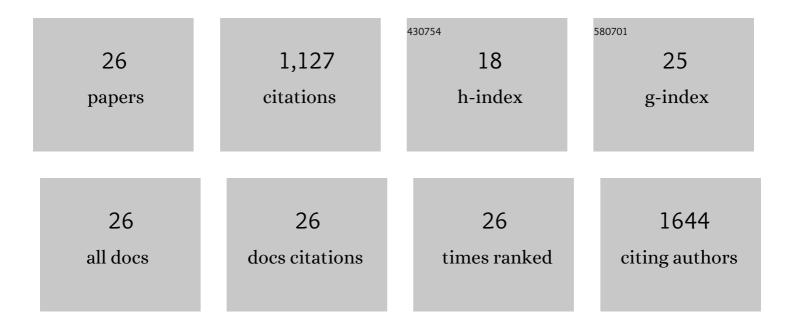
## Antonio Raffo

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Fresh-Cut Vegetables Processing: Environmental Sustainability and Food Safety Issues in a Comprehensive Perspective. Frontiers in Sustainable Food Systems, 2022, 5, .	1.8	24
2	Impact of different temperature abuse scenarios on sensory quality and offâ€odour formation in readyâ€ŧoâ€eat salad leaves. International Journal of Food Science and Technology, 2021, 56, 2345-2356.	1.3	6
3	Effect of light intensity and water availability on plant growth, essential oil production and composition in Rosmarinus officinalis L European Food Research and Technology, 2020, 246, 167-177.	1.6	22
4	GC-olfactometric characterisation of off-odours in commercially packaged rocket leaves. Food Packaging and Shelf Life, 2020, 25, 100540.	3.3	8
5	Impact of sodium reduction strategies on volatile compounds, sensory properties and consumer perception in commercial wheat bread. Food Chemistry, 2019, 301, 125252.	4.2	20
6	Influence of different levels of sodium chloride and of a reduced-sodium salt substitute on volatiles formation and sensory quality of wheat bread. Journal of Cereal Science, 2018, 79, 518-526.	1.8	25
7	Impact of early harvesting and two cold storage technologies on eating quality of red ripe tomatoes. European Food Research and Technology, 2018, 244, 805-818.	1.6	9
8	Characterization of volatiles and identification of odor-active compounds of rocket leaves. Food Chemistry, 2018, 240, 1161-1170.	4.2	41
9	Effect of the use of antiâ€hail nets on codling moth ( <i>Cydia pomonella</i> ) and organoleptic quality of apple (cv. Braeburn) grown in Alto Adige Region (northern Italy). Journal of the Science of Food and Agriculture, 2016, 96, 2025-2032.	1.7	16
10	Improvement of a headspace solid phase microextraction-gas chromatography/mass spectrometry method for the analysis of wheat bread volatile compounds. Journal of Chromatography A, 2015, 1406, 266-278.	1.8	28
11	Combined effects of reduced malaxation oxygen levels and storage time on extra-virgin olive oil volatiles investigated by a novel chemometric approach. Food Chemistry, 2015, 182, 257-267.	4.2	18
12	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. LWT - Food Science and Technology, 2015, 63, 281-288.	2.5	12
13	Effect of Soil Nutrition on Aroma Compound Formation in Organically Grown Apples (cv. Golden) Tj ETQq1 1 0.7	784314 rgB	T /Overlock
14	Effect of oxygen reduction during malaxation on the quality of extra virgin olive oil (Cv.) Tj ETQq0 0 0 rgBT /Ove Science and Technology, 2014, 59, 163-172.	rlock 10 Tf ! 2.5	50 227 Td (C 23
15	Quantitation of tr-cinnamaldehyde, safrole and myristicin in cola-flavoured soft drinks to improve the assessment of their dietary exposure. Food and Chemical Toxicology, 2013, 59, 626-635.	1.8	24
16	Impact of Different Distribution Scenarios and Recommended Storage Conditions on Flavor Related Quality Attributes in Ripening Fresh Tomatoes. Journal of Agricultural and Food Chemistry, 2012, 60, 10445-10455.	2.4	12
17	Multiâ€method comparison of carrot quality from a conventional and three organic cropping systems with increasing levels of nutrient recycling. Journal of the Science of Food and Agriculture, 2012, 92, 2855-2869.	1.7	19
18	Quantification of estragole in fennel herbal teas: Implications on the assessment of dietary exposure to estragole. Food and Chemical Toxicology, 2011, 49, 370-375.	1.8	54

## ANTONIO RAFFO

#	Article	IF	CITATIONS
19	Impact of Innovative Controlled Atmosphere Storage Technologies and Postharvest Treatments on Volatile Compound Production in Cv. Pinova Apples. Journal of Agricultural and Food Chemistry, 2009, 57, 915-923.	2.4	51
20	Internal quality and antioxidants content of cold-stored red sweet peppers as affected by polyethylene bag packaging and hot water treatment. European Food Research and Technology, 2007, 225, 395-405.	1.6	42
21	Seasonal variations in antioxidant components of cherry tomatoes (Lycopersicon esculentum cv.) Tj ETQq1 1 0.7	84314 rgE 1.9	3T /Overlock 191
22	Internal quality of fresh and cold stored celery petioles described by sensory profile, chemical and instrumental measurements. European Food Research and Technology, 2006, 222, 590-599.	1.6	22
23	Ripening of banana fruit monitored by water relaxation and diffusion 1H-NMR measurements. Food Chemistry, 2005, 89, 149-158.	4.2	85
24	Changes in sugar, organic acid, flavonol and carotenoid composition during ripening of berries of three seabuckthorn (Hippophae rhamnoides L.) cultivars. European Food Research and Technology, 2004, 219, 360.	1.6	76
25	Influence of durum wheat cultivar on the sensory profile and staling rate of Altamura bread. European Food Research and Technology, 2003, 218, 49-55.	1.6	48
26	Nutritional Value of Cherry Tomatoes (Lycopersicon esculentumCv. Naomi F1) Harvested at Different Ripening Stages. Journal of Agricultural and Food Chemistry, 2002, 50, 6550-6556.	2.4	251