Alessandro Genovese

List of Publications by Year
in descending order

45 papers	1,516 citations	331670 21 h-index	315739 38 g-index
45 all docs	45 docs citations	45 times ranked	1871 citing authors

#	Article	IF	Citations
1	Sensory properties and aroma compounds of sweet Fiano wine. Food Chemistry, 2007, 103, 1228-1236.	8.2	188
2	Metatranscriptomics reveals temperature-driven functional changes in microbiome impacting cheese maturation rate. Scientific Reports, 2016, 6, 21871.	3.3	149
3	Saliva from Obese Individuals Suppresses the Release of Aroma Compounds from Wine. PLoS ONE, 2014, 9, e85611.	2.5	98
4	Simulation of retronasal aroma of white and red wine in a model mouth system. Investigating the influence of saliva on volatile compound concentrations. Food Chemistry, 2009, 114, 100-107.	8.2	88
5	Use of phenolic compounds from olive mill wastewater as valuable ingredients for functional foods. Critical Reviews in Food Science and Nutrition, 2018, 58, 2829-2841.	10.3	84
6	Relationships Between Flavoring Capabilities, Bacterial Composition, and Geographical Origin of Natural Whey Cultures Used for Traditional Water-Buffalo Mozzarella Cheese Manufacture. Journal of Dairy Science, 2003, 86, 486-497.	3.4	67
7	Aroma of Aglianico and Uva di Troia grapes by aromatic series. Food Research International, 2013, 53, 15-23.	6.2	56
8	Aroma Composition of Red Wines by Different Extraction Methods and Gas Chromatography-SIM/Mass Spectrometry Analysis. Annali Di Chimica, 2005, 95, 383-394.	0.6	54
9	Partial Dealcoholization of Red Wines by Membrane Contactor Technique: Effect on Sensory Characteristics and Volatile Composition. Food and Bioprocess Technology, 2013, 6, 2289-2305.	4.7	53
10	Effect of Antioxidant Protection of Must on Volatile Compounds and Aroma Shelf Life of Falanghina (Vitis vinifera L.) Wine. Journal of Agricultural and Food Chemistry, 2004, 52, 891-897.	5.2	47
11	Flavor Chemistry of Virgin Olive Oil: An Overview. Applied Sciences (Switzerland), 2021, 11, 1639.	2.5	40
12	Effect of olive mill wastewater phenolic extract, whey protein isolate and xanthan gum on the behaviour of olive O/W emulsions using response surface methodology. Food Hydrocolloids, 2016, 61, 66-76.	10.7	39
13	The role of phenolic compounds on olive oil aroma release. Food Research International, 2018, 112, 319-327.	6.2	38
14	Effects of offâ€vine bunches shading and cryomaceration on free and glycosilated flavours of Malvasia delle Lipari wine. International Journal of Food Science and Technology, 2010, 45, 234-244.	2.7	36
15	Characterisation of lemon-flavoured olive oils. LWT - Food Science and Technology, 2017, 79, 326-332.	5.2	36
16	Olive oil phenolic compounds affect the release of aroma compounds. Food Chemistry, 2015, 181, 284-294.	8.2	34
17	Industrialâ€scale filtration affects volatile compounds in extra virgin olive oil cv. Ravece. European Journal of Lipid Science and Technology, 2015, 117, 2007-2014.	1.5	32
18	Influence of Olive Oil Phenolic Compounds on Headspace Aroma Release by Interaction with Whey Proteins. Journal of Agricultural and Food Chemistry, 2015, 63, 3838-3850.	5.2	31

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19	Physical and oxidative stability of functional olive oil-in-water emulsions formulated using olive mill wastewater biophenols and whey proteins. Food and Function, 2016, 7, 227-238.	4.6	30
20	Orthonasal vs. retronasal: Studying how volatiles' hydrophobicity and matrix composition modulate the release of wine odorants in simulated conditions. Food Research International, 2019, 116, 548-558.	6.2	24
21	Use of odorant series for extra virgin olive oil aroma characterisation. Journal of the Science of Food and Agriculture, 2019, 99, 1215-1224.	3.5	23
22	Earthy off-flavour in wine: Evaluation of remedial treatments for geosmin contamination. Food Chemistry, 2014, 154, 171-178.	8.2	22
23	Effect of human saliva and sip volume of coffee brews on the release of key volatile compounds by a retronasal aroma simulator. Food Research International, 2014, 61, 100-111.	6.2	20
24	Treatment by fining agents of red wine affected by phenolic off-odour. European Food Research and Technology, 2017, 243, 501-510.	3.3	19
25	Hay or silage? How the forage preservation method changes the volatile compounds and sensory properties of Caciocavallo cheese. Journal of Dairy Science, 2020, 103, 1391-1403.	3.4	18
26	Particle size and variety of coffee used as variables in mitigation of furan and 2-methylfuran content in espresso coffee. Food Chemistry, 2021, 361, 130037.	8.2	17
27	Effects of Inclusion of Fresh Forage in the Diet for Lactating Buffaloes on Volatile Organic Compounds of Milk and Mozzarella Cheese. Molecules, 2020, 25, 1332.	3.8	16
28	RELATIONSHIP BETWEEN SENSORY PERCEPTION AND AROMA COMPOUNDS OF MONOVARIETAL RED WINES. Acta Horticulturae, 2007, , 549-556.	0.2	15
29	Sensory profile, biophenolic and volatile compounds of an artisanal ice cream (â€˜gelatoâ€™) functionalised using extra virgin olive oil. International Journal of Gastronomy and Food Science, 2019, 18, 100173.	3.0	15
30	An extract procedure for studying the free and glycosilated aroma compounds in grapes. Food Chemistry, 2013, 136, 822-834.	8.2	14
31	Sip volume affects oral release of wine volatiles. Food Research International, 2015, 77, 426-431.	6.2	14
32	Effect of olive oil phenolic compounds on the aroma release and persistence from O/W emulsion analysed in vivo by APCI-MS. Food Research International, 2019, 126, 108686.	6.2	13
33	Volatile Organic Compound and Fatty Acid Profile of Milk from Cows and Buffaloes Fed Mycorrhizal or Nonmycorrhizal Ensiled Forage. Molecules, 2019, 24, 1616.	3.8	12
34	Biophenolic Compounds Influence the In-Mouth Perceived Intensity of Virgin Olive Oil Flavours and Off-Flavours. Molecules, 2020, 25, 1969.	3.8	11
35	Temporal changes of virgin olive oil volatile compounds in a model system simulating domestic consumption: The role of biophenols. Food Research International, 2015, 77, 670-674.	6.2	10
36	Free and glycosylated green leaf volatiles, lipoxygenase and alcohol dehydrogenase in defoliated Nebbiolo grapes during postharvest dehydration. Australian Journal of Grape and Wine Research, 2022, 28, 107-118.	2.1	9

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37	A study on aroma release and perception of saffron ice cream using in-vitro and in-vivo approaches. Innovative Food Science and Emerging Technologies, 2020, 65, 102455.	5.6	8
38	Extra virgin olive oil aroma release after interaction with human saliva from individuals with different body mass index. Journal of the Science of Food and Agriculture, 2018, 98, 3376-3383.	3.5	6
39	Volatile compounds, physicochemical and sensory characteristics of Colatura di Alici, a traditional Italian fish sauce. Journal of the Science of Food and Agriculture, 2020, 100, 3755-3764.	3.5	6
40	Compositional and Morphological Characterization of â€˜Sorrentoâ€™ and â€˜Chandlerâ€™ Walnuts. Foods, 2022, 11, 761.	4.3	6
41	Olive oil from the 79 A.D. Vesuvius eruption stored at the Naples National Archaeological Museum (Italy). Npj Science of Food, 2020, 4, 19.	5.5	5
42	Influence of Berry Ripening Stages over Phenolics and Volatile Compounds in Aged Aglianico Wine. Horticulturae, 2021, 7, 184.	2.8	5
43	Impact of Olive Harvesting Date on Virgin Olive Oil Volatile Composition in Four Spanish Varieties. European Journal of Lipid Science and Technology, 2021, 123, 2000350.	1.5	4
44	Influence of Yeast Strain on Odor-Active Compounds in Fiano Wine. Applied Sciences (Switzerland), 2021, 11, 7767.	2.5	4
45	Sensory and Biochemical Characterization of Novel Drinks Based on Tomato Juice. Food Science and Engineering, 0, , .	0.0	0