

Alessandro Genovese

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6799008/publications.pdf>

Version: 2024-02-01

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	Free and glycosylated green leaf volatiles, lipoxygenase and alcohol dehydrogenase in defoliated Nebbiolo grapes during postharvest dehydration. <i>Australian Journal of Grape and Wine Research</i> , 2022, 28, 107-118.	2.1	9
2	Compositional and Morphological Characterization of "Sorrento" and "Chandler" Walnuts. <i>Foods</i> , 2022, 11, 761.	4.3	6
3	Impact of Olive Harvesting Date on Virgin Olive Oil Volatile Composition in Four Spanish Varieties. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2000350.	1.5	4
4	Influence of Berry Ripening Stages over Phenolics and Volatile Compounds in Aged Aglianico Wine. <i>Horticulturae</i> , 2021, 7, 184.	2.8	5
5	Influence of Yeast Strain on Odor-Active Compounds in Fiano Wine. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 7767.	2.5	4
6	Particle size and variety of coffee used as variables in mitigation of furan and 2-methylfuran content in espresso coffee. <i>Food Chemistry</i> , 2021, 361, 130037.	8.2	17
7	Flavor Chemistry of Virgin Olive Oil: An Overview. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 1639.	2.5	40
8	Hay or silage? How the forage preservation method changes the volatile compounds and sensory properties of Caciocavallo cheese. <i>Journal of Dairy Science</i> , 2020, 103, 1391-1403.	3.4	18
9	Olive oil from the 79 A.D. Vesuvius eruption stored at the Naples National Archaeological Museum (Italy). <i>Npj Science of Food</i> , 2020, 4, 19.	5.5	5
10	A study on aroma release and perception of saffron ice cream using in-vitro and in-vivo approaches. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 65, 102455.	5.6	8
11	Biophenolic Compounds Influence the In-Mouth Perceived Intensity of Virgin Olive Oil Flavours and Off-Flavours. <i>Molecules</i> , 2020, 25, 1969.	3.8	11
12	Effects of Inclusion of Fresh Forage in the Diet for Lactating Buffaloes on Volatile Organic Compounds of Milk and Mozzarella Cheese. <i>Molecules</i> , 2020, 25, 1332.	3.8	16
13	Volatile compounds, physicochemical and sensory characteristics of Colatura di Alici, a traditional Italian fish sauce. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3755-3764.	3.5	6
14	Use of odorant series for extra virgin olive oil aroma characterisation. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1215-1224.	3.5	23
15	Sensory profile, biophenolic and volatile compounds of an artisanal ice cream ("gelato") functionalised using extra virgin olive oil. <i>International Journal of Gastronomy and Food Science</i> , 2019, 18, 100173.	3.0	15
16	Effect of olive oil phenolic compounds on the aroma release and persistence from O/W emulsion analysed in vivo by APCI-MS. <i>Food Research International</i> , 2019, 126, 108686.	6.2	13
17	Volatile Organic Compound and Fatty Acid Profile of Milk from Cows and Buffaloes Fed Mycorrhizal or Nonmycorrhizal Ensiled Forage. <i>Molecules</i> , 2019, 24, 1616.	3.8	12
18	Orthonasal vs. retronasal: Studying how volatiles' hydrophobicity and matrix composition modulate the release of wine odorants in simulated conditions. <i>Food Research International</i> , 2019, 116, 548-558.	6.2	24

#	ARTICLE	IF	CITATIONS
19	Extra virgin olive oil aroma release after interaction with human saliva from individuals with different body mass index. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3376-3383.	3.5	6
20	Use of phenolic compounds from olive mill wastewater as valuable ingredients for functional foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2829-2841.	10.3	84
21	The role of phenolic compounds on olive oil aroma release. <i>Food Research International</i> , 2018, 112, 319-327.	6.2	38
22	Characterisation of lemon-flavoured olive oils. <i>LWT - Food Science and Technology</i> , 2017, 79, 326-332.	5.2	36
23	Treatment by fining agents of red wine affected by phenolic off-odour. <i>European Food Research and Technology</i> , 2017, 243, 501-510.	3.3	19
24	Metatranscriptomics reveals temperature-driven functional changes in microbiome impacting cheese maturation rate. <i>Scientific Reports</i> , 2016, 6, 21871.	3.3	149
25	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. <i>Food Hydrocolloids</i> , 2016, 61, 66-76.	10.7	39
26	Physical and oxidative stability of functional olive oil-in-water emulsions formulated using olive mill wastewater biophenols and whey proteins. <i>Food and Function</i> , 2016, 7, 227-238.	4.6	30
27	Industrial-scale filtration affects volatile compounds in extra virgin olive oil cv. Ravece. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 2007-2014.	1.5	32
28	Sip volume affects oral release of wine volatiles. <i>Food Research International</i> , 2015, 77, 426-431.	6.2	14
29	Olive oil phenolic compounds affect the release of aroma compounds. <i>Food Chemistry</i> , 2015, 181, 284-294.	8.2	34
30	Influence of Olive Oil Phenolic Compounds on Headspace Aroma Release by Interaction with Whey Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 3838-3850.	5.2	31
31	Temporal changes of virgin olive oil volatile compounds in a model system simulating domestic consumption: The role of biophenols. <i>Food Research International</i> , 2015, 77, 670-674.	6.2	10
32	Saliva from Obese Individuals Suppresses the Release of Aroma Compounds from Wine. <i>PLoS ONE</i> , 2014, 9, e85611.	2.5	98
33	Effect of human saliva and sip volume of coffee brews on the release of key volatile compounds by a retronasal aroma simulator. <i>Food Research International</i> , 2014, 61, 100-111.	6.2	20
34	Earthy off-flavour in wine: Evaluation of remedial treatments for geosmin contamination. <i>Food Chemistry</i> , 2014, 154, 171-178.	8.2	22
35	Partial Dealcoholization of Red Wines by Membrane Contactor Technique: Effect on Sensory Characteristics and Volatile Composition. <i>Food and Bioprocess Technology</i> , 2013, 6, 2289-2305.	4.7	53
36	An extract procedure for studying the free and glycosilated aroma compounds in grapes. <i>Food Chemistry</i> , 2013, 136, 822-834.	8.2	14

#	ARTICLE	IF	CITATIONS
37	Aroma of Aglianico and Uva di Troia grapes by aromatic series. Food Research International, 2013, 53, 15-23.	6.2	56
38	Effects of off-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
39	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
40	RELATIONSHIP BETWEEN SENSORY PERCEPTION AND AROMA COMPOUNDS OF MONOVARIETAL RED WINES. Acta Horticulturae, 2007, , 549-556.	0.2	15
41	Sensory properties and aroma compounds of sweet Fiano wine. Food Chemistry, 2007, 103, 1228-1236.	8.2	188
42	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
43	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
44	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
45	Sensory and Biochemical Characterization of Novel Drinks Based on Tomato Juice. Food Science and Engineering, 0, , .	0.0	0