Andrea Antonelli

List of Publications by Year in descending order

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414414 430874 1,083 32 18 32 citations h-index g-index papers 32 32 32 1272 docs citations times ranked citing authors all docs

#	Article	IF	Citations
1	Noisy neighbours: inference biases from overlapping gravitational-wave signals. Monthly Notices of the Royal Astronomical Society, 2021, 507, 5069-5086.	4.4	18
2	Domestic Use Simulation and Secondary Shelf Life Assessment of Industrial Pesto alla genovese. Foods, 2021, 10, 1948.	4.3	11
3	Quasicircular inspirals and plunges from nonspinning effective-one-body Hamiltonians with gravitational self-force information. Physical Review D, 2020, 101, .	4.7	34
4	Gravitational spin-orbit and aligned <mml:math display="inline" xmlns:mml="http://www.w3.org/1998/Math/MathML"><mml:mrow><mml:mrow><mml:mrow><mml:mi>spin</mml:mi></mml:mrow><mml:mrow><mmlcouplings .<="" 102,="" 2020,="" d,="" orders.="" physical="" post-newtonian="" review="" td="" third-subleading="" through=""><td>ป#ททา>1<!--</td--><td>നങ്ങി:mn></td></td></mmlcouplings></mml:mrow></mml:mrow></mml:mrow></mml:math>	ป #ท ทา>1 </td <td>നങ്ങി:mn></td>	ന ങ്ങി: mn>
5	Gravitational Spin-Orbit Coupling through Third-Subleading Post-Newtonian Order: From First-Order Self-Force to Arbitrary Mass Ratios. Physical Review Letters, 2020, 125, 011103.	7.8	37
6	Metabolomics fingerprint of Philippine coffee by SPME-GC-MS for geographical and varietal classification. Food Research International, 2020, 134, 109227.	6.2	35
7	Energetics of two-body Hamiltonians in post-Minkowskian gravity. Physical Review D, 2019, 99, .	4.7	107
8	Ampelographic and chemical characterization of Reggio Emilia and Modena (northern Italy) grapes for two traditional seasonings: â€~saba' and â€~agresto'. Journal of the Science of Food and Agriculture, 2013 93, 3502-3511.	,3.5	20
9	Fruit sensory characterization of four Pescabivona, white-fleshed peach [Prunus persica (L.) Batsch], landraces and correlation with physical and chemical parameters. Fruits, 2013, 68, 195-207.	0.4	16
10	Physical and chemical characterization of Pescabivona, a Sicilian white flesh peach cultivar [Prunus persica (L.) Batsch]. Food Research International, 2012, 45, 123-131.	6.2	32
11	Prediction of compositional and sensory characteristics using RGB digital images and multivariate calibration techniques. Analytica Chimica Acta, 2011, 706, 238-245.	5.4	35
12	Pyroglutamic acid development during grape must cooking. European Food Research and Technology, 2011, 232, 375-379.	3.3	11
13	Comparison of traditional and reductive winemaking: influence on some fixed components and sensorial characteristics. European Food Research and Technology, 2010, 231, 85-91.	3.3	17
14	Ultra fast analysis of subcutaneous pork fat. Food Chemistry, 2010, 121, 809-814.	8.2	25
15	Occurrence and evolution of amino acids during grape must cooking. Food Chemistry, 2010, 121, 69-77.	8.2	18
16	Composition of some commercial grappas (grape marc spirit): the anomalous presence of 1,1-diethoxy-3-methylbutane: a case study. European Food Research and Technology, 2009, 228, 565-569.	3.3	22
17	Extraction and quantification of main pigments in pesto sauces. European Food Research and Technology, 2008, 226, 569-575.	3.3	10
18	A chemometric study of pesto sauce appearance and of its relation to pigment concentration. Journal of the Science of Food and Agriculture, 2008, 88, 1335-1343.	3.5	13

#	Article	IF	CITATIONS
19	A study on relationships among chemical, physical, and qualitative assessment in traditional balsamic vinegar. Food Chemistry, 2008, 106, 90-95.	8.2	65
20	Evaluation of the Combined Effects of Enzymatic Treatment and Aging on Lees on the Aroma of Wine from <i>Bombino bianco </i> <ir> <ir> i>Grapes Journal of Agricultural and Food Chemistry 2008 56 9495-9501</ir></ir>	5.2	29
21	A study of the relationships among acidity, sugar and furanic compound concentrations in set of casks for Aceto Balsamico Tradizionale of Reggio Emilia by multivariate techniques. Food Chemistry, 2005, 92, 673-679.	8.2	38
22	Heat-induced chemical modification of grape must as related to its concentration during the production of traditional balsamic vinegar: a preliminary approach. Food Chemistry, 2004, 88, 63-68.	8.2	52
23	Automated evaluation of food colour by means of multivariate image analysis coupled to a wavelet-based classification algorithm. Analytica Chimica Acta, 2004, 515, 3-13.	5.4	95
24	Yeast Influence on Volatile Composition of Wines. Journal of Agricultural and Food Chemistry, 1999, 47, 1139-1144.	5.2	169
25	Characterisation of white vinegars of different sources with artificial neural networks. Journal of the Science of Food and Agriculture, 1998, 78, 417-422.	3.5	28
26	Quantitative Changes of Some Volatile Components in Vernaccia di Oristano (a Sardinian Sherry-like) Tj ETQq0 (0 0 <u>rg</u> BT /0	Overlock 10 Tr
27	Characterization of 24 Old Garden Roses from Their Volatile Compositions. Journal of Agricultural and Food Chemistry, 1997, 45, 4435-4439.	5.2	39
28	Sensory characterisation of wine vinegars. Food Quality and Preference, 1997, 8, 27-34.	4.6	26
29	Pyrolysis and Thermally Assisted Hydrolysis-Methylation/Gas Chromatography/Mass Spectrometry of Sound and Degraded Wine Bottle Cork. Rapid Communications in Mass Spectrometry, 1996, 10, 653-657.	1.5	4
30	Volatile Composition of Vernaccia di Oristano Sherry-Like Wine as Affected by Biological Ageing. Journal of the Science of Food and Agriculture, 1996, 70, 44-50.	3.5	10
31	Chemical composition of wood casks for wine ageing as determined by pyrolysis/gc/ms. Rapid Communications in Mass Spectrometry, 1995, 9, 1331-1334.	1.5	9
32	The potential of pyrolysisâ€"(methylation)/gas chromatography/mass spectrometry in the analysis of wine polyphenolics. Rapid Communications in Mass Spectrometry, 1993, 7, 656-658.	1.5	17