

# Andrea Antonelli

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/734905/publications.pdf>

Version: 2024-02-01

32  
papers

1,083  
citations

430874

18  
h-index

414414

32  
g-index

32  
all docs

32  
docs citations

32  
times ranked

1272  
citing authors



#	ARTICLE	IF	CITATIONS
19	A study on relationships among chemical, physical, and qualitative assessment in traditional balsamic vinegar. <i>Food Chemistry</i> , 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 Bombino bianco Grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9495-9501.	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. <i>Food Chemistry</i> , 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. <i>Food Chemistry</i> , 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. <i>Analytica Chimica Acta</i> , 2004, 515, 3-13.	5.4	95
24	Yeast Influence on Volatile Composition of Wines. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 1139-1144.	5.2	169
25	Characterisation of white vinegars of different sources with artificial neural networks. <i>Journal of the Science of Food and Agriculture</i> , 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 rgBT /Overlock 10 Tf	5.2	6
27	Characterization of 24 Old Garden Roses from Their Volatile Compositions. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 4435-4439.	5.2	39
28	Sensory characterisation of wine vinegars. <i>Food Quality and Preference</i> , 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. <i>Rapid Communications in Mass Spectrometry</i> , 1996, 10, 653-657.	1.5	4
30	Volatile Composition of Vernaccia di Oristano Sherry-Like Wine as Affected by Biological Ageing. <i>Journal of the Science of Food and Agriculture</i> , 1996, 70, 44-50.	3.5	10
31	Chemical composition of wood casks for wine ageing as determined by pyrolysis/gc/ms. <i>Rapid Communications in Mass Spectrometry</i> , 1995, 9, 1331-1334.	1.5	9
32	The potential of pyrolysis (methylation)/gas chromatography/mass spectrometry in the analysis of wine polyphenolics. <i>Rapid Communications in Mass Spectrometry</i> , 1993, 7, 656-658.	1.5	17