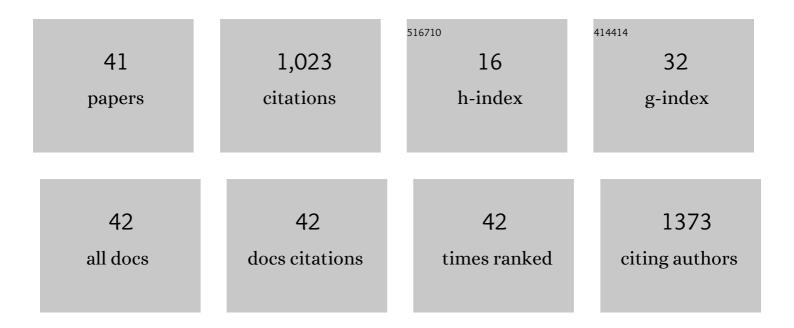
Alberto Gianinetti

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Characterization of antioxidant compounds of red and white rice and changes in total antioxidant capacity during processing. Molecular Nutrition and Food Research, 2007, 51, 1006-1019.	3.3	163
2	Improvement of marker-based predictability of Apparent Amylose Content in japonica rice through GBSSI allele mining. Rice, 2014, 7, 1.	4.0	147
3	A study of biodiversity of flavonoid content in the rice caryopsis evidencing simultaneous accumulation of anthocyanins and proanthocyanidins in a black-grained genotype. Journal of Cereal Science, 2010, 51, 28-34.	3.7	97
4	Tocols in hull-less and hulled barley genotypes grown in contrasting environments. Journal of Cereal Science, 2004, 39, 175-180.	3.7	53
5	Optimization of air classification for the production of β-glucan-enriched barley flours. Journal of Cereal Science, 2009, 50, 152-158.	3.7	50
6	Drought stress influenced sesamin and sesamolin content and polyphenolic components in sesame (Sesamum indicum L.) populations with contrasting seed coat colors. Food Chemistry, 2019, 289, 360-368.	8.2	49
7	On the role of abscisic acid in seed dormancy of red rice. Journal of Experimental Botany, 2007, 58, 3449-3462.	4.8	44
8	Ethylene Production is Associated with Germination but not Seed Dormancy in Red Rice. Annals of Botany, 2007, 99, 735-745.	2.9	43
9	Effects of barley β-glucan-enriched flour fractions on the glycaemic index of bread. International Journal of Food Sciences and Nutrition, 2012, 63, 23-29.	2.8	41
10	Seed dormancy in red rice. XII: Population-based analysis of dry-afterripening with a hydrotime model. Seed Science Research, 2007, 17, 253-271.	1.7	30
11	GWAS for Starch-Related Parameters in Japonica Rice (Oryza sativa L.). Plants, 2019, 8, 292.	3.5	30
12	Modeling spatial and temporal optimal N fertilizer rates to reduce nitrate leaching while improving grain yield and quality in malting barley. Computers and Electronics in Agriculture, 2021, 182, 105997.	7.7	23
13	Effect of the nud gene on grain yield in barley. Czech Journal of Genetics and Plant Breeding, 2012, 48, 10-22.	0.8	20
14	QTL alleles from a winter feed type can improve malting quality in barley. Plant Breeding, 2009, 128, 598-605.	1.9	19
15	Seed dormancy in red rice. XIII: Interaction of dry-afterripening and hydration temperature. Seed Science Research, 2008, 18, 151-159.	1.7	18
16	Deep sequencing transcriptional fingerprinting of rice kernels for dissecting grain quality traits. BMC Genomics, 2015, 16, 1091.	2.8	18
17	Constitutive differences between steely and mealy barley samples associated with endosperm modification. Journal of the Science of Food and Agriculture, 2010, 90, 2105-2113.	3.5	17
18	Seed Dormancy Involves a Transcriptional Program That Supports Early Plastid Functionality during Imbibition. Plants, 2018, 7, 35.	3.5	16

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#	Article	IF	CITATIONS
19	Improving discrimination for malting quality in barley breeding programmes. Field Crops Research, 2005, 94, 189-200.	5.1	15
20	Characterization of an Italian rice germplasm collection with genetic markers useful for breeding to improve eating and cooking quality. Euphytica, 2013, 194, 383-399.	1.2	14
21	Basic Features of the Analysis of Germination Data with Generalized Linear Mixed Models. Data, 2020, 5, 6.	2.3	14
22	A theoretical framework for β-glucan degradation during barley malting. Theory in Biosciences, 2009, 128, 97-108.	1.4	13
23	QTLs for Woolly Poplar Aphid (Phloeomyzus passerinii L.) Resistance Detected in an Inter-Specific Populus deltoides x P. nigra Mapping Population. PLoS ONE, 2016, 11, e0152569.	2.5	13
24	A criticism of the value of midparent in polyploidization. Journal of Experimental Botany, 2013, 64, 4119-4129.	4.8	10
25	Haplotype variability and identification of new functional alleles at the Rdg2a leaf stripe resistance gene locus. Theoretical and Applied Genetics, 2013, 126, 1575-1586.	3.6	9
26	Characterizing barley seed macro- and micro-nutrients under multiple environmental conditions. Cereal Research Communications, 2016, 44, 639-649.	1.6	9
27	Soil-Borne Viruses of Barley Seriously Affect Plant Growth and Grain Yield in a Monocropping System. Cereal Research Communications, 2003, 31, 137-144.	1.6	9
28	In Vivo Modeling of β-Glucan Degradation in Contrasting Barley (Hordeum vulgareL.) Genotypes. Journal of Agricultural and Food Chemistry, 2007, 55, 3158-3166.	5.2	8
29	Effects of Pulses of Higher Temperature on the Development of Enzyme Activity During Malting. Journal of the Institute of Brewing, 2003, 109, 337-341.	2.3	5
30	Anomalous germination of dormant dehulled red rice seeds provides a new perspective to study the transition from dormancy to germination and to unravel the role of the caryopsis coat in seed dormancy. Seed Science Research, 2016, 26, 124-138.	1.7	5
31	Altered levels of antioxidant enzymes associated with two mutations in tomato. Physiologia Plantarum, 1993, 89, 157-164.	5.2	4
32	The Caryopsis of Red-Grained Rice Has Enhanced Resistance to Fungal Attack. Journal of Fungi (Basel,) Tj ETQqO	0	Overlock 10 T
33	A response of the imbibed dormant red rice caryopsis to biotic challenges involves extracellular pH increase to elicit superoxide production. Seed Science Research, 2018, 28, 261-271.	1.7	4
34	Haplotype structure around the nud locus in barley and its association with resistance to leaf stripe (Pyrenophora graminea). Plant Breeding, 2007, 126, 24-29.	1.9	2
35	Rc Gene Sequence and Expression Evaluation in a Red-Kernel Rice Genotype. Rice Research Open Access, 2015, 03, .	0.4	2

In Dormant Red Rice Seeds, the Inhibition of Early Seedling Growth, but Not of Germination, Requires
3.5 2

#	Article	IF	CITATIONS
37	Validation of a DNA-based method for bread wheat contamination detection in pasta. Journal of Cereal Science, 2017, 76, 69-71.	3.7	1
38	Roles of seed components in the growth of barley seedlings under salt stress. Cereal Research Communications, 2018, 46, 436-447.	1.6	1
39	Use of Barley Flour to Lower the Glycemic Index of Food: Air Classification β-Glucan Enrichment and Postprandial Glycemic Response After Consumption of Bread Made with Barley β-Glucan-Enriched Flour Fractions. , 2013, , 141-150.		0
40	Differences between Steely and Mealy Barley Samples Associated with Endosperm Modification. , 2013, , 125-131.		0
41	Indirect Measurement of \hat{l}^2 -Glucan Content in Barley Grain with Near-Infrared Reflectance Spectroscopy. Foods, 2022, 11, 1846.	4.3	0