Pietro Tonutti

List of Publications by Year
in descending order

44 papers	3,056 citations	201575 27 h-index	276775 41 g-index
44 all docs	44 docs citations	44 times ranked	3176 citing authors

#	Article	IF	Citations
1	Multiomics approaches for the improvements of postharvest systems. , 2022, , 251-276.		0
2	Changes in volatile organic composition of olive oil extracted from cv. â€˜Leccinoâ€™ fruit subjected to ethylene treatments at different ripening stages. Journal of the Science of Food and Agriculture, 2021, 101, 3981-3986.	1.7	1
3	Potential Mitigation of Smoke Taint in Wines by Post-Harvest Ozone Treatment of Grapes. Molecules, 2021, 26, 1798.	1.7	14
4	Amelioration of Smoke Taint in Cabernet Sauvignon Wine via Post-Harvest Ozonation of Grapes. Beverages, 2021, 7, 44.	1.3	3
5	Ozone treatments to induce systemic-acquired resistance in leaves of potted vines: molecular responses and NIR evaluation for identifying effective dose and exposition duration. Oeno One, 2021, 56, 175-187.	0.7	2
6	The inner temperature of the olives (cv. Leccino) before processing affects the volatile profile and the composition of the oil. Food Research International, 2020, 129, 108861.	2.9	13
7	Primary Metabolism in Fresh Fruits During Storage. Frontiers in Plant Science, 2020, 11, 80.	1.7	103
8	Short-Term Responses of Apple Fruit to Partial Reoxygenation during Extreme Hypoxic Storage Conditions. Journal of Agricultural and Food Chemistry, 2019, 67, 4754-4763.	2.4	11
9	Metabolic Responses to Low Temperature of Three Peach Fruit Cultivars Differently Sensitive to Cold Storage. Frontiers in Plant Science, 2018, 9, 706.	1.7	63
10	A metabolomics approach to elucidate apple fruit responses to static and dynamic controlled atmosphere storage. Postharvest Biology and Technology, 2017, 127, 76-87.	2.9	49
11	Extreme Hypoxic Conditions Induce Selective Molecular Responses and Metabolic Reset in Detached Apple Fruit. Frontiers in Plant Science, 2016, 7, 146.	1.7	48
12	Berry ripening, preâ€processing and thermal treatments affect the phenolic composition and antioxidant capacity of grape (<i>Vitis vinifera</i>ÂL.) juice. Journal of the Science of Food and Agriculture, 2016, 96, 664-671.	1.7	17
13	Cell wall metabolism of peaches and nectarines treated with <scp>UV</scp>â€B radiation: a biochemical and molecular approach. Journal of the Science of Food and Agriculture, 2016, 96, 939-947.	1.7	10
14	Innovative and Integrated Approaches to Investigating Postharvest Stress Physiology and the Biological Basis of Fruit Quality During Storage. , 2014, , 519-541.		1
15	Molecular and biochemical responses to wounding in mesocarp of ripe peach (Prunus persica L.) Tj ETQq1 1 0.784314 rgBT /Overlock	2.9	16
16	Postharvest treatments with ethylene on Vitis vinifera (cv Sangiovese) grapes affect berry metabolism and wine composition. Food Chemistry, 2014, 159, 257-266.	4.2	23
17	Post-harvest UV-B irradiation induces changes of phenol contents and corresponding biosynthetic gene expression in peaches and nectarines. Food Chemistry, 2014, 163, 51-60.	4.2	75
18	The high-quality draft genome of peach (Prunus persica) identifies unique patterns of genetic diversity, domestication and genome evolution. Nature Genetics, 2013, 45, 487-494.	9.4	1,031

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19	Phenol compound metabolism and gene expression in the skin of wine grape (Vitis vinifera L.) berries subjected to partial postharvest dehydration. Postharvest Biology and Technology, 2012, 67, 102-109.	2.9	76
20	Comparative transcript profiling of apricot (Prunus armeniaca L.) fruit development and on-tree ripening. Tree Genetics and Genomes, 2011, 7, 609-616.	0.6	53
21	Short-Term Postharvest Carbon Dioxide Treatments Induce Selective Molecular and Metabolic Changes in Grape Berries. Journal of Agricultural and Food Chemistry, 2010, 58, 8012-8020.	2.4	47
22	Advanced Technologies and Integrated Approaches to Investigate the Molecular Basis of Fresh Produce Quality. , 2009, , 561-582.		1
23	Postharvest water loss induces marked changes in transcript profiling in skins of wine grape berries. Postharvest Biology and Technology, 2009, 52, 247-253.	2.9	75
24	Different postharvest conditions modulate ripening and ethylene biosynthetic and signal transduction pathways in Stony Hard peaches. Postharvest Biology and Technology, 2008, 48, 84-91.	2.9	51
25	Transcriptome profiling of ripening nectarine (Prunus persica L. Batsch) fruit treated with 1-MCP. Journal of Experimental Botany, 2008, 59, 2781-2791.	2.4	101
26	The use of microarray Î¼PEACH1.0 to investigate transcriptome changes during transition from pre-climacteric to climacteric phase in peach fruit. Plant Science, 2006, 170, 606-613.	1.7	159
27	Different expression of Pp-LTP1 and accumulation of Pru p 3 in fruits of two Prunus persica L. Batsch genotypes. Plant Science, 2006, 171, 106-113.	1.7	24
28	The ethylene biosynthetic and signal transduction pathways are differently affected by 1-MCP in apple and peach fruit. Postharvest Biology and Technology, 2006, 42, 125-133.	2.9	137
29	Functional analysis of peach ACC oxidase promoters in transgenic tomato and in ripening peach fruit. Plant Science, 2003, 165, 523-530.	1.7	35
30	Characterization of two putative ethylene receptor genes expressed during peach fruit development and abscission. Journal of Experimental Botany, 2002, 53, 2333-2339.	2.4	149
31	Characterization of a major latex protein (MLP) gene down-regulated by ethylene during peach fruitlet abscission. Plant Science, 2002, 163, 265-272.	1.7	44
32	Differential expression of two lipid transfer protein genes in reproductive organs of peach (Prunus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.7	33
33	Characterization and expression of two members of the peach 1-aminocyclopropane-1-carboxylate oxidase gene family. Physiologia Plantarum, 2001, 111, 336-344.	2.6	96
34	Biochemical and molecular aspects of fruitlet abscission. Plant Growth Regulation, 2000, 31, 35-42.	1.8	44
35	Peach fruit ripening and quality in relation to picking time, and hypoxic and high CO2 short-term postharvest treatments. Postharvest Biology and Technology, 1999, 16, 213-222.	2.9	62
36	Endo-Î²-1,4-glucanases are involved in peach fruit growth and ripening, and regulated by ethylene. Physiologia Plantarum, 1998, 102, 346-352.	2.6	73

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37	Ethylene biosynthesis in peach fruitlet abscission. Plant, Cell and Environment, 1998, 21, 731-737.	2.8	39
38	Ethylene Evolution and 1-Aminocyclopropane-1-carboxylate Oxidase Gene Expression during Early Development and Ripening of Peach Fruit. Journal of the American Society for Horticultural Science, 1997, 122, 642-647.	0.5	109
39	Fruit firmness and ethylene biosynthesis in three cultivars of peach (<i>Prunus persica</i>L. Batsch). The Journal of Horticultural Science, 1996, 71, 141-147.	0.3	51
40	Cell wall hydrolases and amylase in kiwifruit softening. Postharvest Biology and Technology, 1996, 9, 19-29.	2.9	62
41	The expression of cellulase gene family members during induced avocado fruit abscission and ripening. Plant, Cell and Environment, 1995, 18, 709-713.	2.8	37
42	Scion Inclination in Malus domestica Borkh. and Prunus spp. Influences Root Growth and Distribution. Hortscience: A Publication of the American Society for Hortcultural Science, 1995, 30, 517-520.	0.5	2
43	Oxygen concentration and ethylene production in roots and leaves of wheat: short term reaction in air after anoxic and hypoxic treatments. Physiologia Plantarum, 1991, 81, 295-300.	2.6	1
44	The effect of paclobutrazol on strawberry growth and fruiting. The Journal of Horticultural Science, 1985, 60, 501-506.	0.3	15