

Annalisa Rotondi

List of Publications by Year in descending order

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25
papers

724
citations

759055

12
h-index

713332

21
g-index

26
all docs

26
docs citations

26
times ranked

1028
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of Olive Ripening Degree on the Oxidative Stability and Organoleptic Properties of Cv. Nostrana di Brisighella Extra Virgin Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3649-3654.	2.4	208
2	Leaf characteristics and optical properties of different woody species. <i>Trees - Structure and Function</i> , 1997, 12, 73.	0.9	108
3	Morphological and molecular analyses for the characterization of a group of Italian olive cultivars. <i>Euphytica</i> , 2003, 132, 129-137.	0.6	80
4	Analytical comparison of monovarietal virgin olive oils obtained by both a continuous industrial plant and a low-scale mill. <i>European Journal of Lipid Science and Technology</i> , 2005, 107, 93-100.	1.0	47
5	Influence of genetic matrix and crop year on chemical and sensory profiles of Italian monovarietal extra-virgin olive oils. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 2641-2648.	1.7	47
6	An ethanol-based fixation method for anatomical and micro-morphological characterization of leaves of various tree species. <i>Biotechnic and Histochemistry</i> , 2013, 88, 109-119.	0.7	34
7	Olive oil traceability by means of chemical and sensory analyses: A comparison with SSR biomolecular profiles. <i>Food Chemistry</i> , 2011, 129, 1825-1831.	4.2	28
8	Virgin olive oil sensory properties: Comparing trained panel evaluation and consumer preferences. <i>Food Research International</i> , 2013, 54, 2091-2094.	2.9	23
9	Blue light regulation of the growth of <i>Prunus persica</i> plants in a long term experiment: morphological and histological observations. <i>Trees - Structure and Function</i> , 1999, 14, 169-176.	0.9	19
10	Genotyping and evaluation of local olive varieties of a climatically disfavoured region through molecular, morphological and oil quality parameters. <i>Scientia Horticulturae</i> , 2011, 130, 562-569.	1.7	18
11	Genetic and landscape characterization of ancient autochthonous olive trees in northern Italy. <i>Plant Biosystems</i> , 2018, 152, 1067-1074.	0.8	16
12	Influence of olive ripening degree and crusher typology on chemical and sensory characteristics of Correggiolo virgin olive oil. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1443-1450.	1.7	13
13	Distinct Particle Films Impacts on Olive Leaf Optical Properties and Plant Physiology. <i>Foods</i> , 2021, 10, 1291.	1.9	13
14	Effects of simulated light environments on growth and leaf morphology of peach plants. <i>Journal of Horticultural Science and Biotechnology</i> , 1998, 73, 251-258.	0.9	11
15	Italian National Database of Monovarietal Extra Virgin Olive Oils. , 0, , .		11
16	Study of the combined effects of ripeness and production area on Bosana oil's quality. <i>Food Chemistry</i> , 2018, 245, 1098-1104.	4.2	10
17	Autochthonous cultivars of Emilia Romagna region and their clones: Comparison of the chemical and sensory properties of olive oils. <i>Food Chemistry</i> , 2017, 224, 78-85.	4.2	9
18	Nutritional Properties of Extra Virgin Olive Oils from the Emilia-Romagna Region. , 2010, , 725-733.		7

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19	Chemical Profiling of Bosana Virgin Olive Oils Produced in Different Areas of Sardinia. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 1119-1129.	0.8	6
20	Solar light effects on growth, net photosynthesis, and leaf morphology of in vitro kiwifruit (<i>Actinidia deliciosa</i>) CV hayward. <i>In Vitro Cellular and Developmental Biology - Plant</i> , 1994, 30, 160-163.	0.9	5
21	Optical properties of juniper and lentisk canopies in a coastal Mediterranean macchia shrubland. <i>Trees - Structure and Function</i> , 2001, 15, 462-471.	0.9	5
22	VOLATILE COMPOUNDS ANALYSIS IN VIRGIN OIL BY DYNAMIC HEADSPACE METHOD: PRELIMINARY RESULTS. <i>Acta Horticulturae</i> , 2002, , 695-697.	0.1	4
23	THE ROLE OF THE GAS PHASE IN IN VITRO CULTURE OF PRUNUS AVILUM SHOOTS. <i>Acta Horticulturae</i> , 1995, , 227-230.	0.1	2
24	INFLUENCE OF OLIVE RIPENING DEGREE ON THE COMPOSITION AND STABILITY OF OLIVE OIL. <i>Acta Horticulturae</i> , 2002, , 657-661.	0.1	0
25	Olive Processing: Influence of Some Crucial Phases on the Final Quality of Olive Oil. , 0, , .		0