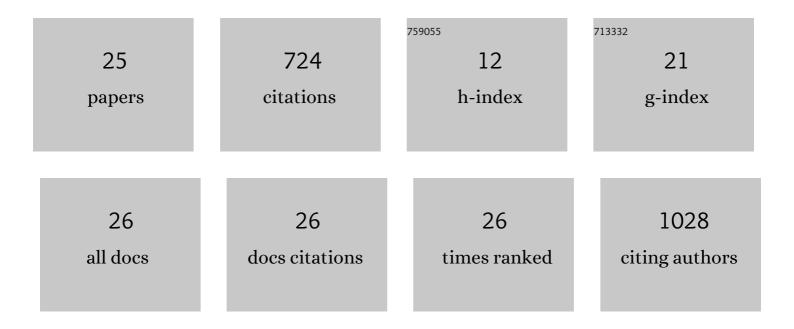
Annalisa Rotondi

List of Publications by Year in descending order

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#	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. Journal of Agricultural and Food Chemistry, 2004, 52, 3649-3654.	2.4	208
2	Leaf characteristics and optical properties of different woody species. Trees - Structure and Function, 1997, 12, 73.	0.9	108
3	Morphological and molecular analyses for the characterization of a group of Italian olive cultivars. Euphytica, 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. European Journal of Lipid Science and Technology, 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. Journal of the Science of Food and Agriculture, 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. Biotechnic and Histochemistry, 2013, 88, 109-119.	0.7	34
7	Olive oil traceability by means of chemical and sensory analyses: A comparison with SSR biomolecular profiles. Food Chemistry, 2011, 129, 1825-1831.	4.2	28
8	Virgin olive oil sensory properties: Comparing trained panel evaluation and consumer preferences. Food Research International, 2013, 54, 2091-2094.	2.9	23
9	Blue light regulation of the growth of Prunus persica plants in a long term experiment: morphological and histological observations. Trees - Structure and Function, 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. Scientia Horticulturae, 2011, 130, 562-569.	1.7	18
11	Genetic and landscape characterization of ancient autochthonous olive trees in northern Italy. Plant Biosystems, 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. Journal of the Science of Food and Agriculture, 2017, 97, 1443-1450.	1.7	13
13	Distinct Particle Films Impacts on Olive Leaf Optical Properties and Plant Physiology. Foods, 2021, 10, 1291.	1.9	13
14	Effects of simulated light environments on growth and leaf morphology of peach plants. Journal of Horticultural Science and Biotechnology, 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. Food Chemistry, 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. Food Chemistry, 2017, 224, 78-85.	4.2	9
18	Nutritional Properties of Extra Virgin Olive Oils from the Emilia-Romagna Region. , 2010, , 725-733.		7

Nutritional Properties of Extra Virgin Olive Oils from the Emilia-Romagna Region., 2010, , 725-733. 18

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