Luca Cappellin

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	On Quantitative Determination of Volatile Organic Compound Concentrations Using Proton Transfer Reaction Time-of-Flight Mass Spectrometry. Environmental Science & Technology, 2012, 46, 2283-2290.	4.6	264
2	Observations of gas- and aerosol-phase organic nitrates at BEACHON-RoMBAS 2011. Atmospheric Chemistry and Physics, 2013, 13, 8585-8605.	1.9	150
3	On data analysis in PTR-TOF-MS: From raw spectra to data mining. Sensors and Actuators B: Chemical, 2011, 155, 183-190.	4.0	146
4	Organosulfates as Tracers for Secondary Organic Aerosol (SOA) Formation from 2-Methyl-3-Buten-2-ol (MBO) in the Atmosphere. Environmental Science & Technology, 2012, 46, 9437-9446.	4.6	128
5	Assessment of apple (Malus×domestica Borkh.) fruit texture by a combined acoustic-mechanical profiling strategy. Postharvest Biology and Technology, 2011, 61, 21-28.	2.9	123
6	Improved mass accuracy in PTR-TOF-MS: Another step towards better compound identification in PTR-MS. International Journal of Mass Spectrometry, 2010, 290, 60-63.	0.7	103
7	Exploring Blueberry Aroma Complexity by Chromatographic and Direct-Injection Spectrometric Techniques. Frontiers in Plant Science, 2017, 8, 617.	1.7	81
8	Texture dynamics during postharvest cold storage ripening in apple (Malus×domestica Borkh.). Postharvest Biology and Technology, 2012, 69, 54-63.	2.9	79
9	Monitoring of volatile compound emissions during dry anaerobic digestion of the Organic Fraction of Municipal Solid Waste by Proton Transfer Reaction Time-of-Flight Mass Spectrometry. Bioresource Technology, 2012, 126, 254-265.	4.8	78
10	Selective measurements of isoprene and 2-methyl-3-buten-2-ol based on NO ⁺ ionization mass spectrometry. Atmospheric Chemistry and Physics, 2012, 12, 11877-11884.	1.9	76
11	PTR-ToF-MS, A Novel, Rapid, High Sensitivity and Non-Invasive Tool to Monitor Volatile Compound Release During Fruit Post-Harvest Storage: The Case Study of Apple Ripening. Food and Bioprocess Technology, 2013, 6, 2831-2843.	2.6	74
12	Growth media affect the volatilome and antimicrobial activity against Phytophthora infestans in four Lysobacter type strains. Microbiological Research, 2017, 201, 52-62.	2.5	74
13	Rapid "Breath-Print―of Liver Cirrhosis by Proton Transfer Reaction Time-of-Flight Mass Spectrometry. A Pilot Study PLoS ONE, 2013, 8, e59658.	1.1	70
14	Target metabolite and gene transcription profiling during the development of superficial scald in apple (Malus x domestica Borkh). BMC Plant Biology, 2014, 14, 193.	1.6	69
15	Proton transfer reaction timeâ€ofâ€flight mass spectrometry monitoring of the evolution of volatile compounds during lactic acid fermentation of milk. Rapid Communications in Mass Spectrometry, 2010, 24, 2127-2134.	0.7	67
16	Comprehensive characterization of atmospheric organic carbon at a forested site. Nature Geoscience, 2017, 10, 748-753.	5.4	66
17	Microbial community structure in vineyard soils across altitudinal gradients and in different seasons. FEMS Microbiology Ecology, 2013, 84, 588-602.	1.3	64
18	Extending the dynamic range of proton transfer reaction timeâ€ofâ€flight mass spectrometers by a novel dead time correction. Rapid Communications in Mass Spectrometry, 2011, 25, 179-183.	0.7	63

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19	Genome-wide association study unravels the genetic control of the apple volatilome and its interplay with fruit texture. Journal of Experimental Botany, 2017, 68, 1467-1478.	2.4	63
20	Identification of the biogenic compounds responsible for sizeâ€dependent nanoparticle growth. Geophysical Research Letters, 2012, 39, .	1.5	61
21	PTRâ€TOFâ€MS and dataâ€mining methods for rapid characterisation of agroâ€industrial samples: influence of milk storage conditions on the volatile compounds profile of Trentingrana cheese. Journal of Mass Spectrometry, 2010, 45, 1065-1074.	0.7	60
22	PTR-ToF-MS and data mining methods: a new tool for fruit metabolomics. Metabolomics, 2012, 8, 761-770.	1.4	58
23	PTR-TOF-MS monitoring of in vitro and in vivo flavour release in cereal bars with varying sugar composition. Food Chemistry, 2012, 131, 477-484.	4.2	53
24	Volatile Compound Production During the Bread-Making Process: Effect of Flour, Yeast and Their Interaction. Food and Bioprocess Technology, 2015, 8, 1925-1937.	2.6	52
25	Rapid characterization of dry cured ham produced following different PDOs by proton transfer reaction time of flight mass spectrometry (PTR-ToF-MS). Talanta, 2011, 85, 386-393.	2.9	51
26	Proton transfer reaction rate coefficients between H3O+ and some sulphur compounds. International Journal of Mass Spectrometry, 2010, 295, 43-48.	0.7	49
27	Wine analysis by FastGC proton-transfer reaction-time-of-flight-mass spectrometry. International Journal of Mass Spectrometry, 2014, 369, 81-86.	0.7	49
28	Typicality and Geographical Origin Markers of Protected Origin Cheese from The Netherlands Revealed by PTR-MS. Journal of Agricultural and Food Chemistry, 2011, 59, 2554-2563.	2.4	45
29	Differentiation of specialty coffees by proton transfer reaction-mass spectrometry. Food Research International, 2013, 53, 433-439.	2.9	45
30	PTR-MS Characterization of VOCs Associated with Commercial Aromatic Bakery Yeasts of Wine and Beer Origin. Molecules, 2016, 21, 483.	1.7	45
31	QTL validation and stability for volatile organic compounds (VOCs) in apple. Plant Science, 2013, 211, 1-7.	1.7	44
32	Rapid and direct volatile compound profiling of black and green teas (Camellia sinensis) from different countries with PTR-ToF-MS. Talanta, 2016, 152, 45-53.	2.9	44
33	Role of strawberry volatile organic compounds in the development of <i>Botrytis cinerea</i> infection. Plant Pathology, 2015, 64, 709-717.	1.2	43
34	PTR-MS in Italy: A Multipurpose Sensor with Applications in Environmental, Agri-Food and Health Science. Sensors, 2013, 13, 11923-11955.	2.1	42
35	Volatile compound changes during shelf life of dried <i>Boletus edulis</i> : comparison between SPME-GC-MS and PTR-ToF-MS analysis. Journal of Mass Spectrometry, 2015, 50, 56-64.	0.7	42
36	PTRâ€ToFâ€MS characterisation of roasted coffees (<i>C. arabica</i>) from different geographic origins. Journal of Mass Spectrometry, 2014, 49, 929-935.	0.7	41

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37	Emission of volatile sesquiterpenes and monoterpenes in grapevine genotypes following <scp><i>Plasmopara viticola</i></scp> inoculation <i>in vitro</i> . Journal of Mass Spectrometry, 2015, 50, 1013-1022.	0.7	41
38	Comprehensive VOC profiling of an apple germplasm collection by PTR-ToF-MS. Metabolomics, 2015, 11, 838-850.	1.4	40
39	Interference with ethylene perception at receptor level sheds light on auxin and transcriptional circuits associated with the climacteric ripening of apple fruit (<i>Malus x domestica</i> Borkh.). Plant Journal, 2016, 88, 963-975.	2.8	39
40	Protonâ€transferâ€reaction mass spectrometry for the study of the production of volatile compounds by bakery yeast starters. Journal of Mass Spectrometry, 2014, 49, 850-859.	0.7	38
41	Tracing coffee origin by direct injection headspace analysis with PTR/SRI-MS. Food Research International, 2015, 69, 235-243.	2.9	36
42	Untargeted metabolomics investigation of volatile compounds involved in the development of apple superficial scald by PTR-ToF–MS. Metabolomics, 2015, 11, 341-349.	1.4	36
43	Effect of the pig rearing system on the final volatile profile of Iberian dry-cured ham as detected by PTR-ToF-MS. Meat Science, 2013, 93, 420-428.	2.7	35
44	Advances in wine analysis by PTR-ToF-MS: Optimization of the method and discrimination of wines from different geographical origins and fermented with different malolactic starters. International Journal of Mass Spectrometry, 2016, 397-398, 42-51.	0.7	34
45	Influence of co-vapors on biogas filtration for fuel cells monitored with PTR-MS (Proton Transfer) Tj ETQq1 1 0.78	4314 rgBT 3.7	/gverlock 1
46	Proton transfer reaction-mass spectrometry as a rapid inline tool for filter efficiency of activated charcoal in support of the development of Solid Oxide Fuel Cells fueled with biogas. Fuel Processing Technology, 2015, 130, 78-86.	3.7	31
47	Linking GC-MS and PTR-TOF-MS fingerprints of food samples. Chemometrics and Intelligent Laboratory Systems, 2012, 118, 301-307.	1.8	30
48	Emission of Volatile Compounds from Apple Plants Infested with Pandemis heparana Larvae, Antennal Response of Conspecific Adults, and Preliminary Field Trial. Journal of Chemical Ecology, 2016, 42, 1265-1280.	0.9	30
49	Moderate Warming in Microcosm Experiment Does Not Affect Microbial Communities in Temperate Vineyard Soils. Microbial Ecology, 2014, 67, 659-670.	1.4	28
50	Advances in QTL mapping for ethylene production in apple (Malus×domestica Borkh.). Postharvest Biology and Technology, 2014, 87, 126-132.	2.9	28
51	Nosespace analysis by PTR-ToF-MS for the characterization of food and tasters: The case study of coffee. International Journal of Mass Spectrometry, 2014, 365-366, 20-27.	0.7	27
52	Monitoring of lactic fermentation driven by different starter cultures via direct injection mass spectrometric analysis of flavour-related volatile compounds. Food Research International, 2015, 76, 682-688.	2.9	26
53	In Planta Recapitulation of Isoprene Synthase Evolution from Ocimene Synthases. Molecular Biology and Evolution, 2017, 34, 2583-2599.	3.5	26
54	GLOVOCS - Master compound assignment guide for proton transfer reaction mass spectrometry users. Atmospheric Environment, 2021, 244, 117929.	1.9	26

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55	PTR-MS measurements and analysis of models for the calculation of Henry's law constants of monosulfides and disulfides. Chemosphere, 2011, 83, 311-317.	4.2	25
56	Analysis of breath by proton transfer reaction time of flight mass spectrometry in rats with steatohepatitis induced by highâ \in fat diet. Journal of Mass Spectrometry, 2012, 47, 1098-1103.	0.7	25
57	Monitoring the effect of high pressure and transglutaminase treatment of milk on the evolution of flavour compounds during lactic acid fermentation using PTR-ToF-MS. Food Chemistry, 2013, 138, 2159-2167.	4.2	25
58	Ethylene: Absolute real-time high-sensitivity detection with PTR/SRI-MS. The example of fruits, leaves and bacteria. International Journal of Mass Spectrometry, 2014, 365-366, 33-41.	0.7	25
59	Dynamic volatile organic compound fingerprinting of apple fruit during processing. LWT - Food Science and Technology, 2015, 63, 21-28.	2.5	25
60	Classification of 7 monofloral honey varieties by PTR-ToF-MS direct headspace analysis and chemometrics. Talanta, 2016, 147, 213-219.	2.9	25
61	A mechanism for biogenic production and emission of MEK from MVK decoupled from isoprene biosynthesis. Atmospheric Chemistry and Physics, 2019, 19, 3125-3135.	1.9	25
62	PTR-TOF-MS Analysis for Influence of Milk Base Supplementation on Texture and Headspace Concentration of Endogenous Volatile Compounds in Yogurt. Food and Bioprocess Technology, 2012, 5, 2085-2097.	2.6	24
63	Validation of a functional molecular marker suitable for marker-assisted breeding for fruit texture in apple (MalusÂĂ—Âdomestica Borkh.). Molecular Breeding, 2013, 32, 841-852.	1.0	24
64	Non-invasive real time monitoring of yeast volatilome by PTR-ToF-MS. Metabolomics, 2017, 13, 118.	1.4	22
65	Unveiling the Molecular Basis of Mascarpone Cheese Aroma: VOCs analysis by SPME-GC/MS and PTR-ToF-MS. Molecules, 2020, 25, 1242.	1.7	22
66	Field observations of volatile organic compound (VOC) exchange in red oaks. Atmospheric Chemistry and Physics, 2017, 17, 4189-4207.	1.9	21
67	Apple Flavor: Linking Sensory Perception to Volatile Release and Textural Properties. Journal of Sensory Studies, 2015, 30, 195-210.	0.8	20
68	Detection of Volatile Organic Compounds with Secondary Electrospray Ionization and Proton Transfer Reaction High-Resolution Mass Spectrometry: A Feature Comparison. Journal of the American Society for Mass Spectrometry, 2020, 31, 1632-1640.	1.2	20
69	Proton transfer reaction time-of-flight mass spectrometry: A high-throughput and innovative method to study the influence of dairy system and cow characteristics on the volatile compound fingerprint of cheeses. Journal of Dairy Science, 2015, 98, 8414-8427.	1.4	19
70	QTL Analysis Coupled with PTR-ToF-MS and Candidate Gene-Based Association Mapping Validate the Role of Md-AAT1 as a Major Gene in the Control of Flavor in Apple Fruit. Plant Molecular Biology Reporter, 2015, 33, 239-252.	1.0	19
71	<i>In Vitro</i> and <i>In Vivo</i> Flavor Release from Intact and Freshâ€Cut Apple in Relation with Genetic, Textural, and Physicochemical Parameters. Journal of Food Science, 2012, 77, C1226-33.	1.5	18
72	Application of PTR-TOF-MS to investigate metabolites in exhaled breath of patients affected by coeliac disease under gluten free diet. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2014, 966, 208-213.	1.2	18

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73	PTR-ToF-MS Coupled with an Automated Sampling System and Tailored Data Analysis for Food Studies: Bioprocess Monitoring, Screening and Nose-space Analysis. Journal of Visualized Experiments, 2017, , .	0.2	18
74	Monitoring single coffee bean roasting by direct volatile compound analysis with proton transfer reaction timeâ€ofâ€flight mass spectrometry. Journal of Mass Spectrometry, 2016, 51, 690-697.	0.7	17
75	Diel rhythms in the volatile emission of apple and grape foliage. Phytochemistry, 2017, 138, 104-115.	1.4	17
76	Rapid nonâ€invasive quality control of semiâ€finished products for the food industry by direct injection mass spectrometry headspace analysis: the case of milk powder, whey powder and anhydrous milk fat. Journal of Mass Spectrometry, 2016, 51, 782-791.	0.7	16
77	Sulfides: chemical ionization induced fragmentation studied with Proton Transfer Reactionâ€Mass Spectrometry and density functional calculations. Journal of Mass Spectrometry, 2013, 48, 367-378.	0.7	15
78	Polarized thermal emission by thin metal wires. New Journal of Physics, 2009, 11, 033014.	1.2	14
79	Development of a novel phenotyping method to assess downy mildew symptoms on grapevine inflorescences. Scientia Horticulturae, 2018, 236, 79-89.	1.7	14
80	Weeds influence soil bacterial and fungal communities. Plant and Soil, 2013, 373, 107-123.	1.8	13
81	Species-Specific Induction of Plant Volatiles by Two Aphid Species in Apple: Real Time Measurement of Plant Emission and Attraction of Lacewings in the Wind Tunnel. Journal of Chemical Ecology, 2021, 47, 653-663.	0.9	13
82	Withering of plucked Trachelospermum jasminoides (star jasmine) flowers – Time-dependent volatile compound profile obtained with SPME/GC–MS and proton transfer reaction-mass spectrometry (PTR-MS). Postharvest Biology and Technology, 2017, 123, 1-11.	2.9	12
83	Simultaneous Proton Transfer Reaction-Mass Spectrometry and electronic nose study of the volatile compounds released by Plasmodium falciparum infected red blood cells in vitro. Scientific Reports, 2019, 9, 12360.	1.6	12
84	Effect of hot water treatment on peach volatile emission and <i>Monilinia fructicola</i> development. Plant Pathology, 2015, 64, 1120-1129.	1.2	11
85	Linking monoterpenes and abiotic stress resistance in grapevines. BIO Web of Conferences, 2019, 13, 01003.	0.1	11
86	Enhancement of the pH measurement of a PVDF-supported colorimetric sensor by tailoring hue changes with the addition of a second dye. Microchemical Journal, 2020, 154, 104552.	2.3	11
87	Leaf Monoterpene Emission Limits Photosynthetic Downregulation under Heat Stress in Field-Grown Grapevine. Plants, 2021, 10, 181.	1.6	11
88	Fast Direct Injection Mass-Spectrometric Characterization of Stimuli for Insect Electrophysiology by Proton Transfer Reaction-Time of Flight Mass-Spectrometry (PTR-ToF-MS). Sensors, 2012, 12, 4091-4104.	2.1	10
89	Rapid and noninvasive quality control of anhydrous milk fat by PTRâ€MS: The effect of storage time and packaging. Journal of Mass Spectrometry, 2018, 53, 753-762.	0.7	10
90	Behavior of Sulfonephthalein and Azo dyes as effective pH sensors in hybrid materials. Microchemical Journal, 2021, 160, 105605.	2.3	10

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91	Plasma-Activated Water Triggers Rapid and Sustained Cytosolic Ca2+ Elevations in Arabidopsis thaliana. Plants, 2021, 10, 2516.	1.6	10
92	Multiclass methods in the analysis of metabolomic datasets: The example of raspberry cultivar volatile compounds detected by GC–MS and PTR-MS. Food Research International, 2013, 54, 1313-1320.	2.9	9
93	Double clustering of PTR-ToF-MS data enables the mapping of QTLs related to apple fruit volatilome. Scientia Horticulturae, 2015, 197, 24-32.	1.7	9
94	Investigating the in-vitro and in-vivo flavour release from 21 fresh-cut apples. Food Chemistry, 2016, 212, 543-551.	4.2	9
95	Thermal Desorption–Vocus Enables Online Nondestructive Quantification of 2,4,6-Trichloroanisole in Cork Stoppers below the Perception Threshold. Analytical Chemistry, 2020, 92, 9823-9829.	3.2	9
96	pH Colorimetric Sensor Arrays: Role of the Color Space Adopted for the Calculation of the Prediction Error. Sensors, 2020, 20, 6036.	2.1	8
97	Phenotyping methods to assess heat stress resilience in grapevine. Journal of Experimental Botany, 2022, 73, 5128-5148.	2.4	8
98	Desorption kinetics with PTR-MS: Isothermal differential desorption kinetics from a heterogeneous inlet surface at ambient pressure and a new concept for compound identification. International Journal of Mass Spectrometry, 2012, 314, 33-41.	0.7	7
99	Interplay of apple volatile organic compounds with <i>Neofabraea vagabunda</i> and other postâ€harvest pathogens. Plant Pathology, 2019, 68, 1508-1524.	1.2	7
100	The good, the bad and the aged: Predicting sensory quality of anhydrous milk fat by PTR/SRI-Tof-MS analysis and data mining. International Dairy Journal, 2020, 109, 104729.	1.5	7
101	Immune-spaying as an alternative to surgical spaying in Iberian×Duroc females: Effect on the VOC profile of dry-cured shoulders and dry-cured loins as detected by PTR-ToF-MS. Meat Science, 2015, 110, 169-173.	2.7	6
102	High-throughput screening for in planta characterization of VOC biosynthetic genes by PTR-ToF-MS. Journal of Plant Research, 2020, 133, 123-131.	1.2	6
103	Stearoyl-CoA desaturase and sterol regulatory binding protein 1 markers: Effect on the volatile profile of dry-cured Parma, San Daniele and Toscano hams as detected by PTR-ToF-MS. International Journal of Mass Spectrometry, 2014, 365-366, 343-350.	0.7	4
104	Static and dynamic headspace analysis of instant coffee blends by protonâ€ŧransferâ€ŧeaction mass spectrometry. Journal of Mass Spectrometry, 2015, 50, 1057-1062.	0.7	4
105	DETECTION OF Î ^t -FARNESENE AND 6-METHYL-5-HEPTEN-2-ONE INVOLVED IN THE DEVELOPMENT OF APPLE SUPERFICIAL SCALD BY PTR-TOF-MS. Acta Horticulturae, 2015, , 365-372.	0.1	3
106	Modeling the Dichromatic Behavior of Bromophenol Blue to Enhance the Analytical Performance of pH Colorimetric Sensor Arrays. Chemosensors, 2022, 10, 87.	1.8	3
107	209 ONLINE ANALYSIS OF BREATH BY PROTON TRANSFER REACTION TIME OF FLIGHT MASS SPECTROMETRY IN CIRRHOTIC PATIENTS. Journal of Hepatology, 2013, 58, S91.	1.8	2
108	Ab initio calculation of the proton transfer reaction rate coefficients to volatile organic compounds related to cork taint in wine. Journal of Mass Spectrometry, 2020, 55, e4592.	0.7	2

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109	Refill liquids for electronic cigarettes display peculiar toxicity on human endothelial cells. Toxicology Reports, 2021, 8, 456-462.	1.6	2
110	Calculated rate coefficients between CI-MS reagent ions and organosulfur compounds causing food taints and off-flavours. International Journal of Mass Spectrometry, 2022, 478, 116860.	0.7	2
111	Scald-Cold: Joint Austrian-Italian consortium in the Euregio project for the comprehensive dissection of the superficial scald in apples. NIR News, 2020, 31, 5-9.	1.6	1
112	Theoretical Investigation of Charge Transfer from NO ⁺ and O ₂ ⁺ Ions to Wine-Related Volatile Compounds for Mass Spectrometry. Journal of the American Society for Mass Spectrometry, 2022, 33, 251-264.	1.2	1
113	The Application of Proton Transfer Reaction Mass Spectrometry to the Analysis of Foods. , 2016, , .		0
114	Can strawberry volatile emissions influence <i>Botrytis cinerea</i> growth?. Acta Horticulturae, 2016, , 37-42.	0.1	0
115	Metabolic engineering of volatile isoprenoids in grapevine. Acta Horticulturae, 2017, , 91-94.	0.1	0