Andrea Versari

List of Publications by Year
in descending order

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98 papers	3,269 citations	126708 33 h-index	168136 53 g-index
98 all docs	98 docs citations	98 times ranked	4350 citing authors

#	Article	IF	Citations
1	Application of Fourier Transform Infrared (FTIR) Spectroscopy in the Characterization of Tannins. Applied Spectroscopy Reviews, 2015, 50, 407-442.	3.4	250
2	Progress in authentication, typification and traceability of grapes and wines by chemometric approaches. Food Research International, 2014, 60, 2-18.	2.9	193
3	Stilbene Compounds and Stilbene Synthase Expression during Ripening, Wilting, and UV Treatment in Grape cv. Corvina. Journal of Agricultural and Food Chemistry, 2001, 49, 5531-5536.	2.4	172
4	Leuconostoc oenos and malolactic fermentation in wine: a review. Journal of Industrial Microbiology and Biotechnology, 1999, 23, 447-455.	1.4	131
5	Removal of Ochratoxin A in Red Wines by Means of Adsorption Treatments with Commercial Fining Agents. Journal of Agricultural and Food Chemistry, 2001, 49, 3917-3921.	2.4	118
6	AN IMPROVED HPLC METHOD FOR THE ANALYSIS OF ORGANIC ACIDS, CARBOHYDRATES, AND ALCOHOLS IN GRAPE MUSTS AND WINES. Journal of Liquid Chromatography and Related Technologies, 2000, 23, 2047-2056.	0.5	113
7	Oenological tannins: a review. Australian Journal of Grape and Wine Research, 2013, 19, 1-10.	1.0	113
8	High-Performance Liquid Chromatographic Analysis of Free Amino Acids in Fruit Juices Using Derivatization with 9-Fluorenylmethyl-Chloroformate. Journal of Chromatographic Science, 2002, 40, 14-18.	0.7	77
9	Chemometric Survey of Italian Bottled Mineral Waters by Means of their Labelled Physico-chemical and Chemical Composition. Journal of Food Composition and Analysis, 2002, 15, 251-264.	1.9	74
10	Prediction of total antioxidant capacity of red wine by Fourier transform infrared spectroscopy. Food Control, 2010, 21, 786-789.	2.8	73
11	Utilization of sage by-products as raw material for antioxidants recoveryâ€"Ultrasound versus microwave-assisted extraction. Industrial Crops and Products, 2017, 99, 49-59.	2.5	70
12	Relationship among sensory descriptors, consumer preference and color parameters of Italian Novello red wines. Food Research International, 2009, 42, 1389-1395.	2.9	65
13	Recent Advances and Applications of Pulsed Electric Fields (PEF) to Improve Polyphenol Extraction and Color Release during Red Winemaking. Beverages, 2018, 4, 18.	1.3	64
14	A comparison of analytical methods for measuring the color components of red wines. Food Chemistry, 2008, 106, 397-402.	4.2	62
15	Analysis of Some Italian Lemon Liquors (Limoncello). Journal of Agricultural and Food Chemistry, 2003, 51, 4978-4983.	2.4	58
16	Fingerprint of enological tannins by multiple techniques approach. Food Chemistry, 2010, 121, 783-788.	4.2	57
17	Effects of pectolytic enzymes on selected phenolic compounds in strawberry and raspberry juices. Food Research International, 1997, 30, 811-817.	2.9	52
18	A preliminary comparison between nanofiltration and reverse osmosis membranes for grape juice treatment. Journal of Food Engineering, 2001, 50, 113-116.	2.7	49

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19	Sensory evaluation of egg products and eggs laid from hens fed diets with different fatty acid composition and supplemented with antioxidants. Food Research International, 2006, 39, 47-52.	2.9	49
20	Targeted analysis of bioactive phenolic compounds and antioxidant activity of Macedonian red wines. Food Chemistry, 2015, 171, 412-420.	4.2	47
21	Chemical and sensory characterisation of Sangiovese red wines: Comparison between biodynamic and organic management. Food Chemistry, 2015, 167, 145-152.	4.2	45
22	Microwave-assisted extraction and membrane-based separation of biophenols from red wine lees. Food and Bioproducts Processing, 2019, 117, 74-83.	1.8	43
23	Relationship between sensory and NIR spectroscopy in consumer preference of table grape (cv Italia). Postharvest Biology and Technology, 2013, 83, 47-53.	2.9	41
24	Use of Untargeted Liquid Chromatographyâ€“Mass Spectrometry Metabolome To Discriminate Italian Monovarietal Red Wines, Produced in Their Different Terroirs. Journal of Agricultural and Food Chemistry, 2020, 68, 13353-13366.	2.4	41
25	Characterisation of peach juices obtained from cultivars Redhaven, Suncrest and Maria Marta grown in Italy. Food Chemistry, 2002, 76, 181-185.	4.2	40
26	Rapid analysis of ascorbic and isoascorbic acids in fruit juice by capillary electrophoresis. Food Control, 2004, 15, 355-358.	2.8	40
27	Analytical profiling of food-grade extracts from grape (Vitis vinifera sp.) seeds and skins, green tea () Tj ETQq1 1 0.784314 rgBT /Over and spectrophotometric methods. Journal of Food Composition and Analysis, 2017, 59, 95-104.	1.9	39
28	Sage processing from by-product to high quality powder: I. Bioactive potential. Industrial Crops and Products, 2017, 107, 81-89.	2.5	39
29	Characterisation of Italian commercial apricot juices by high-performance liquid chromatography analysis and multivariate analysis. Food Chemistry, 2008, 108, 334-340.	4.2	38
30	Recovery of tartaric acid from industrial enological wastes. Journal of Chemical Technology and Biotechnology, 2001, 76, 485-488.	1.6	36
31	FTIR Spectroscopy and Direct Orthogonal Signal Correction Preprocessing Applied to Selected Phenolic Compounds in Red Wines. Food Analytical Methods, 2011, 4, 619-625.	1.3	36
32	Concentration of Grape Must by Nanofiltration Membranes. Food and Bioproducts Processing, 2003, 81, 275-278.	1.8	35
33	Fermentation of sulphite-free white musts with added lysozyme and oenological tannins: Nitrogen consumption and biogenic amines composition of final wines. LWT - Food Science and Technology, 2010, 43, 1501-1507.	2.5	34
34	Preliminary Study on Glucose Oxidaseâ€“Catalase Enzyme System to Control the Browning of Apple and Pear PurÃ©es. LWT - Food Science and Technology, 2002, 35, 239-243.	2.5	33
35	Adulteration of Fruit Juices: Dihydrochalcones as Quality Markers for Apple Juice Identification. LWT - Food Science and Technology, 1997, 30, 585-589.	2.5	32
36	Recovery of Phenolic Compounds from Red Grape Pomace Extract through Nanofiltration Membranes. Foods, 2020, 9, 1649.	1.9	32

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37	STEVIOSIDE AS A REPLACEMENT OF SUCROSE IN PEACH JUICE: SENSORY EVALUATION. Journal of Sensory Studies, 2001, 16, 471-484.	0.8	31
38	Characterization of an Antioxidant and Antimicrobial Extract from Cool Climate, White Grape Marc. Antioxidants, 2019, 8, 232.	2.2	31
39	Suitability of the Cyclic Voltammetry Measurements and DPPHâ€¢ Spectrophotometric Assay to Determine the Antioxidant Capacity of Food-Grade Oenological Tannins. Molecules, 2019, 24, 2925.	1.7	30
40	Metabonomic Investigation by 1H-NMR to Discriminate between Red Wines from Organic and Biodynamic Grapes. Food and Nutrition Sciences (Print), 2014, 05, 52-59.	0.2	30
41	Spectroscopy analysis of phenolic and sugar patterns in a food grade chestnut tannin. Food Chemistry, 2016, 203, 425-429.	4.2	28
42	Changes in phenolic composition of red wines aged in cherry wood. LWT - Food Science and Technology, 2015, 60, 977-984.	2.5	26
43	Antioxidant activity of commercial food grade tannins exemplified in a wine model. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 1761-1774.	1.1	26
44	Attenuated Total Reflection Mid-Infrared (ATR-MIR) Spectroscopy and Chemometrics for the Identification and Classification of Commercial Tannins. Applied Spectroscopy, 2015, 69, 1243-1250.	1.2	24
45	Characterisation of yeast microbiota, chemical and sensory properties of organic and biodynamic Sangiovese red wines. Annals of Microbiology, 2017, 67, 99-109.	1.1	24
46	Modelling the evolution of oxidative browning during storage of white wines: effects of packaging and closures. International Journal of Food Science and Technology, 2017, 52, 472-479.	1.3	24
47	Climate change trends, grape production, and potential alcohol concentration in wine from the â€œRomagna Sangioveseâ€•appellation area (Italy). Theoretical and Applied Climatology, 2018, 131, 793-803.	1.3	23
48	Discrimination of apricot cultivars by gas multisensor array using an artificial neural network. Biosystems Engineering, 2007, 97, 371-378.	1.9	20
49	HPAECâ€“PAD analysis of oligogalacturonic acids in strawberry juice. Food Chemistry, 1999, 66, 257-261.	4.2	19
50	Effect of coâ€inoculation with yeast and bacteria on chemical and sensory characteristics of commercial Cabernet Franc red wine from Switzerland. Journal of Chemical Technology and Biotechnology, 2016, 91, 876-882.	1.6	19
51	Comparison of Sangiovese wines obtained from stabilized organic and biodynamic vineyard management systems. Food Chemistry, 2019, 283, 499-507.	4.2	19
52	Characterization of red wine native colloids by asymmetrical flow field-flow fractionation with online multidetection. Food Hydrocolloids, 2021, 110, 106204.	5.6	19
53	Diversity of Italian red wines: A study by enological parameters, color, and phenolic indices. Food Research International, 2021, 143, 110277.	2.9	18
54	Physico-chemical characteristics of some oenological gelatins and their action on selected red wine components. Journal of the Science of Food and Agriculture, 1998, 78, 245-250.	1.7	17

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55	Future climatic suitability of the Emilia-Romagna (Italy) region for grape production. Regional Environmental Change, 2019, 19, 599-614.	1.4	17
56	Microencapsulation of polyphenolic compounds recovered from red wine lees: Process optimization and nutraceutical study. Food and Bioproducts Processing, 2022, 132, 1-12.	1.8	17
57	A Simple High-Performance Liquid Chromatography Method for the Analysis of Glucose, Glycerol, and Methanol in a Bioprocess. Journal of Chromatographic Science, 2000, 38, 259-261.	0.7	16
58	Multivariate characterisation of Italian monovarietal red wines using MIR spectroscopy. Oeno One, 2019, 53, .	0.7	16
59	Analysis of mechanical properties of cork stoppers and synthetic closures used for wine bottling. Journal of Food Engineering, 2008, 88, 576-580.	2.7	15
60	Effect of microâ€oxygenation on sensory characteristics and consumer preference of Cabernet Sauvignon wine. Journal of the Science of Food and Agriculture, 2012, 92, 1238-1244.	1.7	15
61	Wine derived additives as poly(butylene succinate) (PBS) natural stabilizers for different degradative environments. Polymer Degradation and Stability, 2020, 182, 109381.	2.7	14
62	Preliminary Study of the Effects of Pulsed Electric Field (PEF) Treatments in Wines Obtained from Early-Harvested Sangiovese Grapes. Beverages, 2020, 6, 34.	1.3	14
63	Prediction of colloidal stability in white wines using infrared spectroscopy. Journal of Food Engineering, 2011, 104, 239-245.	2.7	13
64	Prediction of sensory score of Italian traditional balsamic vinegars of Reggio-Emilia by mid-infrared spectroscopy. Food Chemistry, 2011, 125, 1345-1350.	4.2	12
65	Treatment of Grape Juice by Osmotic Evaporation. Journal of Food Science, 2004, 69, E422.	1.5	11
66	Fast Analysis of Total Polyphenol Content and Antioxidant Activity in Wines and Oenological Tannins Using a Flow Injection System with Tandem Diode Array and Electrochemical Detections. Food Analytical Methods, 2019, 12, 347-354.	1.3	11
67	The Oxygen Consumption Kinetics of Commercial Oenological Tannins in Model Wine Solution and Chianti Red Wine. Molecules, 2020, 25, 1215.	1.7	11
68	The use of cation exchange resins in wines: Effects on pH, tartrate stability, and metal content. , 2018, 45, 82-92.		11
69	Extraction and evaluation of natural occurring bioactive compounds and change in antioxidant activity during red winemaking. Journal of Food Science and Technology, 2016, 53, 2634-2643.	1.4	10
70	Climatic shifts in high quality wine production areas, Emilia Romagna, Italy, 1961-2015. Climate Research, 2017, 73, 195-206.	0.4	10
71	Membrane-based Operations for the Fractionation of Polyphenols and Polysaccharides From Winery Sludges. Food and Bioprocess Technology, 2022, 15, 933-948.	2.6	10
72	Phloretin Glycosides: Bioactive Compounds in Apple Fruit, PurÃ©es, and Juices. Journal of Medicinal Food, 2000, 3, 149-151.	0.8	9

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73	Enzymatic hydrolysis of nitrides by an engineered nitrile hydratase (Papain Gln19Glu) in aqueous-organic media. Biotechnology and Bioengineering, 2002, 79, 9-14.	1.7	9
74	Qualitative discrimination between organic and biodynamic Sangiovese red wines for authenticity. Analytical Methods, 2014, 6, 7484.	1.3	9
75	Monitoring peroxides generation during model wine fermentation by FOX-1 assay. Food Chemistry, 2015, 175, 25-28.	4.2	9
76	Characterization of Tyrosinase- and Polyphenol Esterase-Catalyzed End Products Using Selected Phenolic Substrates. Journal of Agricultural and Food Chemistry, 1999, 47, 2486-2490.	2.4	8
77	Effect of Different Glass Shapes and Size on the Time Course of Dissolved Oxygen in Wines during Simulated Tasting. Beverages, 2018, 4, 3.	1.3	8
78	Utilization of â€˜early green harvestâ€™ and non-Saccharomyces cerevisiae yeasts as a combined approach to face climate change in winemaking. European Food Research and Technology, 2018, 244, 1301-1311.	1.6	7
79	Liquid-liquid extraction of silylated polyalcohols from vinegar, and their determination by capillary GC. Journal of High Resolution Chromatography, 1994, 17, 553-555.	2.0	6
80	The use of bentonite as a moisture regulating system 1. Study on some sorption properties of bentonites for their potential use in food technology. Journal of Food Engineering, 1997, 33, 193-206.	2.7	6
81	The determination of total SO2in grape juice. A comparison among five methods. Food Additives and Contaminants, 2000, 17, 973-977.	2.0	6
82	Mass Spectral Characterization of Uva Longanesi Seed and Skin Extracts. American Journal of Enology and Viticulture, 2012, 63, 402-406.	0.9	5
83	Rapid assessment of red wine compositional parameters by means of a new Waveguide Vector Spectrometer. LWT - Food Science and Technology, 2017, 84, 433-440.	2.5	5
84	The macromolecular diversity of Italian monovarietal red wines. Oeno One, 2022, 56, 81-90.	0.7	5
85	Gas chromatography and highâ€pressure liquid chromatography determination of resveratrol in Italian red wines. Journal of Wine Research, 1996, 7, 5-11.	0.9	4
86	Mannoprotein Content and Volatile Molecule Profiles of Trebbiano Wines Obtained by Saccharomyces cerevisiae and Saccharomyces bayanus Strains. Fermentation, 2019, 5, 66.	1.4	4
87	Unraveling the potential of cryotolerant Saccharomyces eubayanus in Chardonnay white wine production. LWT - Food Science and Technology, 2020, 134, 110183.	2.5	4
88	Comparison of Two Quantitation Methods in HPLC: Standardless Versus Calibration with External Standards. Application to the Analysis of Amino Acids in Fruit Juices. Journal of Chromatographic Science, 2007, 45, 515-518.	0.7	3
89	Characterization of Uva Longanesi Red Wine by Selected Parameters Related to Astringency. International Journal of Food Properties, 2011, 14, 1081-1089.	1.3	3
90	Relationship Between Chemical Markers and Sensory Score of Traditional Balsamic Vinegars Using a Screening Approach Combined with Rapid Assessment Methods. Food Analytical Methods, 2013, 6, 1697-1703.	1.3	3

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91	Rapid optical method for procyanidins estimation in red wines. Food Control, 2020, 118, 107439.	2.8	3
92	Monitoring Oxidative Status in Winemaking by Untargeted Linear Sweep Voltammetry. Foods, 2020, 9, 728.	1.9	3
93	Effects of late defoliations on chemical and sensory characteristics of cv. uva longanesi wines. Journal of Soil Science and Plant Nutrition, 2014, , 0-0.	1.7	2
94	Volatile and sensory composition of Brazilian Muscat sparkling wine and Asti. Journal of Food Processing and Preservation, 2021, 45, e15240.	0.9	2
95	Evaluation of Plant-Based Byproducts as Green Fining Agents for Precision Winemaking. Molecules, 2022, 27, 1671.	1.7	2
96	Anthocyanin composition of Montepulciano d'Abruzzo must during industrial fermentation process. Journal of Wine Research, 1999, 10, 223-227.	0.9	1
97	Effect of heat on grape marc extract. International Journal of Nanotechnology, 2018, 15, 792.	0.1	1
98	Portable Photometer for Procyanidins Quantitation in Red Wine. , 2021, , .		0