

Giuseppe Gambacorta

List of Publications by Year in descending order

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76
papers

2,070
citations

236925

25
h-index

265206

42
g-index

76
all docs

76
docs citations

76
times ranked

2912
citing authors

#	ARTICLE	IF	CITATIONS
1	Production and characterization of functional biscuits obtained from purple wheat. <i>Food Chemistry</i> , 2015, 180, 64-70.	8.2	126
2	Physico-chemical, sensory and volatile profiles of biscuits enriched with grape marc extract. <i>Food Research International</i> , 2014, 65, 385-393.	6.2	111
3	Changes in Phenolic Content and Antioxidant Activity of Italian Extra Virgin Olive Oils during Storage. <i>Journal of Food Science</i> , 2009, 74, C177-83.	3.1	79
4	Application of Abscisic Acid (S-ABA) to "Crimson Seedless"™ Grape Berries in a Mediterranean Climate: Effects on Color, Chemical Characteristics, Metabolic Profile, and S-ABA Concentration. <i>Journal of Plant Growth Regulation</i> , 2013, 32, 491-505.	5.1	71
5	Application of abscisic acid (S-ABA) and sucrose to improve colour, anthocyanin content and antioxidant activity of cv. Crimson Seedless grape berries. <i>Australian Journal of Grape and Wine Research</i> , 2015, 21, 18-29.	2.1	69
6	Characterization of pomegranate (<i>Punica granatum</i> L.) genotypes collected in Puglia region, Southeastern Italy. <i>Scientia Horticulturae</i> , 2014, 178, 70-78.	3.6	67
7	Ultrasound-assisted extraction of virgin olive oil to improve the process efficiency. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 1062-1069.	1.5	65
8	Functional, textural and sensory properties of dry pasta supplemented with lyophilized tomato matrix or with durum wheat bran extracts produced by supercritical carbon dioxide or ultrasound. <i>Food Chemistry</i> , 2016, 213, 545-553.	8.2	63
9	Simultaneous separation and identification of oligomeric procyanidins and anthocyanin-derived pigments in raw red wine by HPLC-UV-ESI-MSn. <i>Journal of Mass Spectrometry</i> , 2006, 41, 861-871.	1.6	61
10	CHANGES IN THE CHEMICAL AND SENSORIAL PROFILE OF EXTRA VIRGIN OLIVE OILS FLAVORED WITH HERBS AND SPICES DURING STORAGE. <i>Journal of Food Lipids</i> , 2007, 14, 202-215.	1.0	60
11	Phenolic Content and Antioxidant Activity of Primitivo Wine: Comparison among Winemaking Technologies. <i>Journal of Food Science</i> , 2009, 74, C258-67.	3.1	60
12	Comparison of HPLC-RI, LC/MS-MS and enzymatic assays for the analysis of residual lactose in lactose-free milk. <i>Food Chemistry</i> , 2017, 233, 385-390.	8.2	60
13	Changes in pasta proteins induced by drying cycles and their relationship to cooking behaviour. <i>Journal of Cereal Science</i> , 2007, 46, 58-63.	3.7	59
14	Changes in Quality Indices, Phenolic Content and Antioxidant Activity of Flavored Olive Oils during Storage. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2009, 86, 1083.	1.9	50
15	Effects of Olive Maturation and Stoning on Quality Indices and Antioxidant Content of Extra Virgin Oils (cv. Coratina) during Storage. <i>Journal of Food Science</i> , 2010, 75, C229-35.	3.1	50
16	Pesticide residues in tomato grown in open field. <i>Food Control</i> , 2005, 16, 629-632.	5.5	47
17	Enrichment of fresh pasta with antioxidant extracts obtained from artichoke canning by-products by ultrasound-assisted technology and quality characterisation of the end product. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2078-2087.	2.7	45
18	Ethephon As a Potential Abscission Agent for Table Grapes: Effects on Pre-Harvest Abscission, Fruit Quality, and Residue. <i>Frontiers in Plant Science</i> , 2016, 7, 620.	3.6	43

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19	Rapid screening for anthocyanins and anthocyanin dimers in crude grape extracts by high performance liquid chromatography coupled with diode array detection and tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2009, 1216, 3864-3868.	3.7	41
20	Exploitation of grape marc as functional substrate for lactic acid bacteria and bifidobacteria growth and enhanced antioxidant activity. <i>Food Microbiology</i> , 2017, 65, 25-35.	4.2	41
21	Morphological and qualitative characterisation of globe artichoke head from new seed-propagated cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 2689-2693.	3.5	36
22	Viticultural practice and winemaking effects on metabolic profile of Negroamaro. <i>Food Chemistry</i> , 2014, 161, 112-119.	8.2	32
23	Impact of ultrasounds on the extraction of polyphenols during winemaking of red grapes cultivars from southern Italy. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 43, 54-59.	5.6	30
24	Effects of Grape Pomace Polyphenols and In Vitro Gastrointestinal Digestion on Antimicrobial Activity: Recovery of Bioactive Compounds. <i>Antioxidants</i> , 2022, 11, 567.	5.1	29
25	Free and bound aroma compounds characterization by GC-MS of Negroamaro wine as affected by soil management. <i>Journal of Mass Spectrometry</i> , 2012, 47, 1104-1112.	1.6	26
26	Influence of viticultural practices and winemaking technologies on phenolic composition and sensory characteristics of Negroamaro red wines. <i>International Journal of Food Science and Technology</i> , 2013, 48, 2215-2227.	2.7	24
27	Lactic acid fermentation enriches the profile of biogenic compounds and enhances the functional features of common purslane (<i>Portulaca oleracea</i> L.). <i>Journal of Functional Foods</i> , 2017, 39, 175-185.	3.4	24
28	Modeling the water transport properties of casein-based edible coating. <i>Journal of Food Engineering</i> , 2003, 60, 99-106.	5.2	23
29	Effect of Supplementation with Wheat Bran Aqueous Extracts Obtained by Ultrasound-Assisted Technologies on the Sensory Properties and the Antioxidant Activity of Dry Pasta. <i>Natural Product Communications</i> , 2015, 10, 1934578X1501001.	0.5	23
30	A Proteomic Approach to Study Protein Variation in GM Durum Wheat in Relation to Technological Properties of Semolina. <i>Annali Di Chimica</i> , 2005, 95, 405-414.	0.6	22
31	Biochemical Traits of Ciauscolo, a Spreadable Typical Italian Dry-Cured Sausage. <i>Journal of Food Science</i> , 2010, 75, C514-24.	3.1	22
32	Effect of ozone or carbon dioxide pre-treatment during long-term storage of organic table grapes with modified atmosphere packaging. <i>LWT - Food Science and Technology</i> , 2018, 98, 170-178.	5.2	22
33	Lactic Acid Fermentation to Re-cycle Apple By-Products for Wheat Bread Fortification. <i>Frontiers in Microbiology</i> , 2019, 10, 2574.	3.5	22
34	Phenolic composition and antioxidant activity of Southern Italian monovarietal virgin olive oils. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 958-967.	1.5	21
35	Short communication: Chemical-sensory and volatile compound characterization of ricotta forte, a traditional fermented whey cheese. <i>Journal of Dairy Science</i> , 2018, 101, 5751-5757.	3.4	21
36	CHARACTERISTICS OF DRUPES, PHENOLIC CONTENT AND ANTIOXIDANT CAPACITY OF ITALIAN OLIVE FRUITS. <i>Journal of Food Lipids</i> , 2009, 16, 209-226.	1.0	19

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37	Effect of the use of autochthonous <i>Lactobacillus curvatus</i> , <i>Lactobacillus plantarum</i> and <i>Staphylococcus xylosus</i> strains on microbiological and biochemical properties of the Sardinian fermented sausage. <i>European Food Research and Technology</i> , 2013, 236, 557-566.	3.3	19
38	Effects of prefermentative cold soak on polyphenols and volatiles of Aglianico, Primitivo and Nero di Troia red wines. <i>Food Science and Nutrition</i> , 2019, 7, 483-491.	3.4	19
39	Chemical-Sensory Traits of Fresh Cheese Made by Enzymatic Coagulation of Donkey Milk. <i>Foods</i> , 2020, 9, 16.	4.3	19
40	CHANGES IN FREE FATTY ACID AND DIACYLGLYCEROL COMPOUNDS IN SHORT-RIPENING DRY-CURED SAUSAGE. <i>Journal of Food Lipids</i> , 2009, 16, 1-18.	1.0	18
41	Bioactive compounds and quality evaluation of "Wonderful"™ pomegranate fruit and juice as affected by deficit irrigation. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 5539-5545.	3.5	18
42	Volatilome and Bioaccessible Phenolics Profiles in Lab-Scale Fermented Bee Pollen. <i>Foods</i> , 2021, 10, 286.	4.3	17
43	Short communication: Chemical and sensory characteristics of Canestrato di Moliterno cheese manufactured in spring. <i>Journal of Dairy Science</i> , 2016, 99, 6080-6085.	3.4	16
44	Technological attempts at producing cheese from donkey milk. <i>Journal of Dairy Research</i> , 2018, 85, 327-330.	1.4	16
45	Production technology and characterization of Fior di latte cheeses made from sheep and goat milks. <i>Journal of Dairy Science</i> , 2015, 98, 1402-1410.	3.4	14
46	Vine Shoots as a Source of Trans-Resveratrol and μ -Viniferin: A Study of 23 Italian Varieties. <i>Foods</i> , 2022, 11, 553.	4.3	14
47	Phenols and Antioxidant Activity <i>in Vitro</i> and <i>in Vivo</i> of Aqueous Extracts Obtained by Ultrasound-Assisted Extraction from Artichoke By-Products. <i>Natural Product Communications</i> , 2014, 9, 1934578X1400900.	0.5	13
48	Volatile organic compounds in milk and mozzarella: Comparison between two different farming systems. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3403-3411.	2.7	13
49	Use of a toasted durum whole meal in the production of a traditional Italian pasta: chemical, mechanical, sensory and image analyses. <i>International Journal of Food Science and Technology</i> , 2008, 43, 1610-1618.	2.7	12
50	Conventional and unconventional recovery of inulin rich extracts for food use from the roots of globe artichoke. <i>Food Hydrocolloids</i> , 2020, 107, 105975.	10.7	12
51	Influence of type of milk and ripening time on proteolysis and lipolysis in a cheese made from overheated milk. <i>International Journal of Food Science and Technology</i> , 2007, 42, 427-433.	2.7	11
52	Evaluation of Garlic Landraces from Foggia Province (Puglia Region; Italy). <i>Foods</i> , 2020, 9, 850.	4.3	11
53	Fresh pomegranate juices from cultivars and local ecotypes grown in southeastern Italy: comparison of physicochemical properties, antioxidant activity and bioactive compounds. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 1185-1192.	3.5	11
54	Application of natural and synthetic zeolites in the oenological field. <i>Food Research International</i> , 2021, 150, 110737.	6.2	11

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55	Role of antioxidant substances in foods. <i>Italian Journal of Agronomy</i> , 2009, 4, 171.	1.0	10
56	Evaluation of isoflavone content and antioxidant activity of soy-wheat pasta. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1304-1313.	2.7	10
57	Volatile organic compounds throughout the manufacturing process of Mozzarella di Gioia del Colle PDO cheese. <i>Czech Journal of Food Sciences</i> , 2020, 38, 215-222.	1.2	10
58	The Impact of Early Basal Leaf Removal at Different Sides of the Canopy on Aglianico Grape Quality. <i>Agriculture (Switzerland)</i> , 2020, 10, 630.	3.1	10
59	Effects of the hydration process on water-soluble proteins of preserved cod products. <i>Food Chemistry</i> , 2005, 93, 385-393.	8.2	9
60	Synthetic zeolite materials from recycled glass and aluminium food packaging as potential oenological adjuvant. <i>Food Packaging and Shelf Life</i> , 2020, 26, 100572.	7.5	9
61	Morpho-Biometrical, Nutritional and Phytochemical Characterization of Carrot Landraces from Puglia Region (Southern Italy). <i>Sustainability</i> , 2021, 13, 3940.	3.2	9
62	Effect of over crop and reduced yield by cluster thinning on phenolic and volatile compounds of grapes and wines of Sangiovese™ trained to Tendone. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 7155-7163.	3.5	9
63	Use of microfungi in the treatment of oak chips: possible effects on wine. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 2617-2626.	3.5	7
64	A Rapid Assay to Detect Toxigenic <i>Penicillium</i> spp. Contamination in Wine and Musts. <i>Toxins</i> , 2016, 8, 235.	3.4	7
65	Production and characterisation of reduced-fat and PUFA-enriched Burrata cheese. <i>Journal of Dairy Research</i> , 2016, 83, 236-241.	1.4	7
66	NaCl Replacement with KCl Affects Lipolysis, Microbiological and Sensorial Features of Soppresata Molisana. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700449.	1.5	6
67	Evolution of volatile compounds from milk to curd during manufacturing of Mozzarella. <i>Mljekarstvo</i> , 2020, 70, 50-58.	0.6	6
68	Effect of Early Basal Leaf Removal on Phenolic and Volatile Composition and Sensory Properties of Aglianico Red Wines. <i>Plants</i> , 2022, 11, 591.	3.5	6
69	Quality Characteristics and Consumer Acceptance of High-Moisture Mozzarella Obtained from Heat-Treated Goat Milk. <i>Foods</i> , 2021, 10, 833.	4.3	5
70	Analysis of the water-soluble compounds as a tool for discriminating traditional and industrial high moisture mozzarella made with citric acid. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5352-5361.	2.7	5
71	Quality characteristics of mozzarella cheese manufactured with recycled stretchwater. <i>LWT - Food Science and Technology</i> , 2021, 147, 111554.	5.2	4
72	Cheese ripening in nonconventional conditions: A multiparameter study applied to Protected Geographical Indication Canestrato di Moliterno cheese. <i>Journal of Dairy Science</i> , 2022, 105, 140-153.	3.4	4

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73	Influence of the stretching temperature on the volatile compounds and odour intensity of high moisture mozzarella: A model study. <i>International Dairy Journal</i> , 2022, 130, 105282.	3.0	4
74	Assessment of "Sugranineteen" Table Grape Maturation Using Destructive and Auto-Fluorescence Methods. <i>Foods</i> , 2022, 11, 663.	4.3	3
75	Artificial aging of Uva di Troia and Primitivo wines using oak chips inoculated with <i>Penicillium purpurogenum</i> . <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 343-350.	3.5	1
76	Use of dry ice as innovative technology to preserve the chemical and microbial characteristics of burrata cheese. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	1