

# Giuseppe Gambacorta

## List of Publications by Year in descending order

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76  
papers

2,070  
citations

236925

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265206

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76  
docs citations

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times ranked

2912  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	Vine Shoots as a Source of Trans-Resveratrol and Îµ-Viniferin: A Study of 23 Italian Varieties. <i>Foods</i> , 2022, 11, 553.	4.3	14
5	Assessment of "Sugranineteen" Table Grape Maturation Using Destructive and Auto-Fluorescence Methods. <i>Foods</i> , 2022, 11, 663.	4.3	3
6	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
7	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
8	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
9	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
10	Volatilome and Bioaccessible Phenolics Profiles in Lab-Scale Fermented Bee Pollen. <i>Foods</i> , 2021, 10, 286.	4.3	17
11	Morpho-Biometrical, Nutritional and Phytochemical Characterization of Carrot Landraces from Puglia Region (Southern Italy). <i>Sustainability</i> , 2021, 13, 3940.	3.2	9
12	Quality Characteristics and Consumer Acceptance of High-Moisture Mozzarella Obtained from Heat-Treated Goat Milk. <i>Foods</i> , 2021, 10, 833.	4.3	5
13	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
14	Quality characteristics of mozzarella cheese manufactured with recycled stretchwater. <i>LWT - Food Science and Technology</i> , 2021, 147, 111554.	5.2	4
15	Application of natural and synthetic zeolites in the oenological field. <i>Food Research International</i> , 2021, 150, 110737.	6.2	11
16	Evolution of volatile compounds from milk to curd during manufacturing of Mozzarella. <i>Mljekarstvo</i> , 2020, 70, 50-58.	0.6	6
17	Chemical-Sensory Traits of Fresh Cheese Made by Enzymatic Coagulation of Donkey Milk. <i>Foods</i> , 2020, 9, 16.	4.3	19
18	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

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19	Evaluation of Garlic Landraces from Foggia Province (Puglia Region; Italy). <i>Foods</i> , 2020, 9, 850.	4.3	11
20	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
21	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
22	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
23	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
24	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
25	Lactic Acid Fermentation to Re-cycle Apple By-Products for Wheat Bread Fortification. <i>Frontiers in Microbiology</i> , 2019, 10, 2574.	3.5	22
26	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
27	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
28	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
29	Technological attempts at producing cheese from donkey milk. <i>Journal of Dairy Research</i> , 2018, 85, 327-330.	1.4	16
30	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
31	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
32	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
33	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
34	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
35	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
36	A Rapid Assay to Detect Toxigenic <i>Penicillium</i> spp. Contamination in Wine and Musts. <i>Toxins</i> , 2016, 8, 235.	3.4	7

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37	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
38	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
39	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
40	Production and characterisation of reduced-fat and PUFA-enriched Burrata cheese. <i>Journal of Dairy Research</i> , 2016, 83, 236-241.	1.4	7
41	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
42	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
43	Production and characterization of functional biscuits obtained from purple wheat. <i>Food Chemistry</i> , 2015, 180, 64-70.	8.2	126
44	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
45	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
46	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
47	Viticultural practice and winemaking effects on metabolic profile of Negroamaro. <i>Food Chemistry</i> , 2014, 161, 112-119.	8.2	32
48	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
49	Effect of the use of autochthonous <i>Lactobacillus curvatus</i> , <i>Lactobacillus plantarum</i> and <i>Staphylococcus xylosum</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
50	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
51	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
52	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
53	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
54	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

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55	Artificial aging of Uva di Troia and Primitivo wines using oak chips inoculated with <i>Penicillium purpurogenum</i> . Journal of the Science of Food and Agriculture, 2012, 92, 343-350.	3.5	1
56	Use of microfungi in the treatment of oak chips: possible effects on wine. Journal of the Science of Food and Agriculture, 2010, 90, 2617-2626.	3.5	7
57	Morphological and qualitative characterisation of globe artichoke head from new seed-propagated cultivars. Journal of the Science of Food and Agriculture, 2010, 90, 2689-2693.	3.5	36
58	Effects of Olive Maturation and Stoning on Quality Indices and Antioxidant Content of Extra Virgin Oils (cv. <i>Coratina</i> ) during Storage. Journal of Food Science, 2010, 75, C229-35.	3.1	50
59	Biochemical Traits of Ciauscolo, a Spreadable Typical Italian Dry-Cured Sausage. Journal of Food Science, 2010, 75, C514-24.	3.1	22
60	Role of antioxidant substances in foods. Italian Journal of Agronomy, 2009, 4, 171.	1.0	10
61	Changes in Quality Indices, Phenolic Content and Antioxidant Activity of Flavored Olive Oils during Storage. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 1083.	1.9	50
62	Evaluation of isoflavone content and antioxidant activity of soy-wheat pasta. International Journal of Food Science and Technology, 2009, 44, 1304-1313.	2.7	10
63	CHANGES IN FREE FATTY ACID AND DIACYLGLYCEROL COMPOUNDS IN SHORT-RIPENING DRY-CURED SAUSAGE. Journal of Food Lipids, 2009, 16, 1-18.	1.0	18
64	CHARACTERISTICS OF DRUPES, PHENOLIC CONTENT AND ANTIOXIDANT CAPACITY OF ITALIAN OLIVE FRUITS. Journal of Food Lipids, 2009, 16, 209-226.	1.0	19
65	Changes in Phenolic Content and Antioxidant Activity of Italian Extra-Virgin Olive Oils during Storage. Journal of Food Science, 2009, 74, C177-83.	3.1	79
66	Phenolic Content and Antioxidant Activity of <i>Primitivo</i> Wine: Comparison among Winemaking Technologies. Journal of Food Science, 2009, 74, C258-67.	3.1	60
67	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. Journal of Chromatography A, 2009, 1216, 3864-3868.	3.7	41
68	Use of a toasted durum whole meal in the production of a traditional Italian pasta: chemical, mechanical, sensory and image analyses. International Journal of Food Science and Technology, 2008, 43, 1610-1618.	2.7	12
69	Influence of type of milk and ripening time on proteolysis and lipolysis in a cheese made from overheated milk. International Journal of Food Science and Technology, 2007, 42, 427-433.	2.7	11
70	CHANGES IN THE CHEMICAL AND SENSORIAL PROFILE OF EXTRA VIRGIN OLIVE OILS FLAVORED WITH HERBS AND SPICES DURING STORAGE. Journal of Food Lipids, 2007, 14, 202-215.	1.0	60
71	Changes in pasta proteins induced by drying cycles and their relationship to cooking behaviour. Journal of Cereal Science, 2007, 46, 58-63.	3.7	59
72	Simultaneous separation and identification of oligomeric procyanidins and anthocyanin-derived pigments in raw red wine by HPLC-UV-ESI-MSn. Journal of Mass Spectrometry, 2006, 41, 861-871.	1.6	61

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73	Effects of the hydration process on water-soluble proteins of preserved cod products. Food Chemistry, 2005, 93, 385-393.	8.2	9
74	A Proteomic Approach to Study Protein Variation in GM Durum Wheat in Relation to Technological Properties of Semolina. Annali Di Chimica, 2005, 95, 405-414.	0.6	22
75	Pesticide residues in tomato grown in open field. Food Control, 2005, 16, 629-632.	5.5	47
76	Modeling the water transport properties of casein-based edible coating. Journal of Food Engineering, 2003, 60, 99-106.	5.2	23