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List of Publications by Year
in descending order

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Version: 2024-02-01

62 papers	2,041 citations	201575 27 h-index	254106 43 g-index
62 all docs	62 docs citations	62 times ranked	1587 citing authors

#	Article	IF	Citations
1	Influence of genotype, harvest time and plant part on polyphenolic composition of globe artichoke [Cynara cardunculus L. var. scolymus (L.) Fiori]. Food Chemistry, 2010, 119, 1175-1181.	4.2	170
2	Profile of polyphenols and phenolic acids in bracts and receptacles of globe artichoke (Cynara) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702	1.9	120
3	Phenolic acids and flavonoids in leaf and floral stem of cultivated and wild Cynara cardunculus L. genotypes. Food Chemistry, 2011, 126, 417-422.	4.2	107
4	Caffeoylquinic Acids and Flavonoids in the Immature Inflorescence of Globe Artichoke, Wild Cardoon, and Cultivated Cardoon. Journal of Agricultural and Food Chemistry, 2010, 58, 1026-1031.	2.4	103
5	Tuber yield, water and fertilizer productivity in early potato as affected by a combination of irrigation and fertilization. Agricultural Water Management, 2011, 101, 35-41.	2.4	90
6	Globe artichoke leaves and floral stems as a source of bioactive compounds. Industrial Crops and Products, 2013, 44, 44-49.	2.5	89
7	Variation of polyphenols in a germplasm collection of globe artichoke. Food Research International, 2012, 46, 544-551.	2.9	60
8	Antimicrobial activity of cultivated cardoon (Cynara cardunculus L. var. altilis DC.) leaf extracts against bacterial species of agricultural and food interest. Industrial Crops and Products, 2019, 129, 206-211.	2.5	60
9	Nutritional and sensory characteristics of â€œearlyâ€•potato cultivars under organic and conventional cultivation systems. Food Chemistry, 2012, 133, 1249-1254.	4.2	51
10	Choice of time of harvest influences the polyphenol profile of globe artichoke. Journal of Functional Foods, 2013, 5, 1822-1828.	1.6	46
11	Chemical and Morphological Characteristics of New Clones and Commercial Varieties of Globe Artichoke (Cynara cardunculus var. scolymus). Plant Foods for Human Nutrition, 2011, 66, 291-297.	1.4	44
12	The effect of sous vide packaging with rosemary essential oil on storage quality of fresh-cut potato. LWT - Food Science and Technology, 2018, 94, 111-118.	2.5	44
13	Variation of Phenolic Content in Globe Artichoke in Relation to Biological, Technical and Environmental Factors. Italian Journal of Agronomy, 2009, 4, 181.	0.4	43
14	Mineral profile in globe artichoke as affected by genotype, head part and environment. Journal of the Science of Food and Agriculture, 2011, 91, 302-308.	1.7	41
15	Variation in polyphenol profile and head morphology among clones of globe artichoke selected from a landrace. Scientia Horticulturae, 2012, 138, 259-265.	1.7	41
16	Polyphenol profile and content in wild and cultivated Cynara cardunculus L.. Italian Journal of Agronomy, 2012, 7, 35.	0.4	38
17	The influence of growing environment on the antioxidant and mineral content of â€œearlyâ€•crop potato. Journal of Food Composition and Analysis, 2013, 32, 28-35.	1.9	38
18	The nutraceutical response of two globe artichoke cultivars to contrasting NPK fertilizer regimes. Food Research International, 2015, 76, 852-859.	2.9	36

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19	The effect on tuber quality of an organic versus a conventional cultivation system in the early crop potato. Journal of Food Composition and Analysis, 2017, 62, 189-196.	1.9	36
20	The influence of pre-harvest factors on the quality of globe artichoke. Scientia Horticulturae, 2018, 233, 479-490.	1.7	36
21	Leaf extracts of cultivated cardoon as potential bioherbicide. Scientia Horticulturae, 2020, 261, 109024.	1.7	36
22	An innovative combined water ozonisation/O3-atmosphere storage for preserving the overall quality of two globe artichoke cultivars. Innovative Food Science and Emerging Technologies, 2014, 21, 82-89.	2.7	34
23	In vitro antioxidant activities and phenolic content in crop residues of Tunisian globe artichoke. Scientia Horticulturae, 2015, 190, 128-136.	1.7	33
24	In vitro micropropagation and mycorrhizal treatment influences the polyphenols content profile of globe artichoke under field conditions. Food Research International, 2017, 99, 385-392.	2.9	33
25	Leaf polyphenol profile and SSR-based fingerprinting of new segregant Cynara cardunculus genotypes. Frontiers in Plant Science, 2014, 5, 800.	1.7	32
26	Allelopathic effects of Cynara cardunculus L. leaf aqueous extracts on seed germination of some Mediterranean weed species. Italian Journal of Agronomy, 2018, 13, 119-125.	0.4	31
27	Influence of an O3-atmosphere storage on microbial growth and antioxidant contents of globe artichoke as affected by genotype and harvest time. Innovative Food Science and Emerging Technologies, 2015, 27, 121-128.	2.7	30
28	Integrated agronomical and technological approach for the quality maintenance of ready-to-fry potato sticks during refrigerated storage. Postharvest Biology and Technology, 2018, 136, 23-30.	2.9	30
29	Allelopathic potential of leaf aqueous extracts from Cynara cardunculus L. on the seedling growth of two cosmopolitan weed species. Italian Journal of Agronomy, 2019, 14, 78-83.	0.4	29
30	The phenology, yield and tuber composition of â€˜earlyâ€™ crop potatoes: A comparison between organic and conventional cultivation systems. Renewable Agriculture and Food Systems, 2013, 28, 50-58.	0.8	28
31	The mineral profile in organically and conventionally grown â€œearlyâ€•crop potato tubers. Scientia Horticulturae, 2014, 167, 169-173.	1.7	28
32	Variation of biochemical and antioxidant activity with respect to the part of Capsicum annuum fruit from Tunisian autochthonous cultivars. Industrial Crops and Products, 2017, 104, 164-170.	2.5	25
33	Long-Term Effect of Cover Crops on Species Abundance and Diversity of Weed Flora. Plants, 2020, 9, 1506.	1.6	24
34	Improving soil health, weed management and nitrogen dynamics by Trifolium subterraneum cover cropping. Agronomy for Sustainable Development, 2020, 40, 1.	2.2	23
35	Organic Cropping System Affects Grain Chemical Composition, Rheological and Agronomic Performance of Durum Wheat. Agriculture (Switzerland), 2020, 10, 46.	1.4	23
36	Minerals profile of two globe artichoke cultivars as affected by NPK fertilizer regimes. Food Research International, 2017, 100, 95-99.	2.9	22

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37	Phytochemicals accumulation and antioxidant activity in callus and suspension cultures of Cynara scolymus L.. Plant Cell, Tissue and Organ Culture, 2017, 128, 223-230.	1.2	22
38	Effect of nitrogen fertilisation on the overall quality of minimally processed globe artichoke heads. Journal of the Science of Food and Agriculture, 2017, 97, 650-658.	1.7	19
39	Optimizing Nitrogen Fertilization to Improve Qualitative Performances and Physiological and Yield Responses of Potato (Solanum tuberosum L.). Agronomy, 2020, 10, 352.	1.3	19
40	Effect of packaging film and antibrowning solution on quality maintenance of minimally processed globe artichoke heads. Innovative Food Science and Emerging Technologies, 2015, 31, 97-104.	2.7	18
41	Allelopathy in Durum Wheat Landraces as Affected by Genotype and Plant Part. Plants, 2022, 11, 1021.	1.6	17
42	Phytochemical Compounds from the Crop Byproducts of Tunisian Globe Artichoke Cultivars. Chemistry and Biodiversity, 2016, 13, 1475-1483.	1.0	16
43	Trifolium subterraneum cover cropping enhances soil fertility and weed seedbank dynamics in a Mediterranean apricot orchard. Agronomy for Sustainable Development, 2021, 41, 1.	2.2	16
44	Quality traits of ready-to-use globe artichoke slices as affected by genotype, harvest time and storage time. Part II: Physiological, microbiological and sensory aspects. LWT - Food Science and Technology, 2017, 79, 554-560.	2.5	14
45	Exploitability of cultivated and wild cardoon as long-term, low-input energy crops. Italian Journal of Agronomy, 2015, 10, 44-46.	0.4	13
46	Cover crops for managing weeds, soil chemical fertility and nutritional status of organically grown orange orchard in Sicily. Italian Journal of Agronomy, 2015, 10, 101-104.	0.4	13
47	Biochemical characterization and antioxidant activities of the edible part of globe artichoke cultivars grown in Tunisia. International Journal of Food Properties, 2017, 20, S810-S819.	1.3	12
48	Shelfâ€life study of readyâ€toâ€cook slices of globe artichoke â€˜Spinoso sardoâ€™: effects of antiâ€browning solutions and edible coating enriched with Foeniculum vulgare essential oil. Journal of the Science of Food and Agriculture, 2019, 99, 5219-5228.	1.7	12
49	Productive and Physiological Response of Organic Potato Grown under Highly Calcareous Soils to Fertilization and Mycorrhization Management. Agronomy, 2020, 10, 1200.	1.3	12
50	Biomass yield and polyphenol compounds profile in globe artichoke as affected by irrigation frequency and drying temperature. Industrial Crops and Products, 2022, 176, 114375.	2.5	12
51	Evaluation of Pigments, Phenolic and Volatile Compounds, and Antioxidant Activity of a Spontaneous Population of Portulaca oleracea L. Grown in Tunisia. Agriculture (Switzerland), 2020, 10, 353.	1.4	11
52	Caffeoylquinic acids and flavones profile in Cynara cardunculus L. seedlings under controlled conditions as affected by light and water-supply treatments. Scientia Horticulturae, 2022, 302, 111180.	1.7	10
53	Variation in seed mineral elements profile and yield in field bean (Vicia faba L. var. minor) genotypes. Italian Journal of Agronomy, 2016, 11, 261-267.	0.4	7
54	<scp>Trifolium subterraneum</scp> cover cropping for improving the nutritional status of a Mediterranean apricot orchard. Journal of the Science of Food and Agriculture, 2021, 101, 3767-3777.	1.7	7

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55	Influence of Catch Crops on Yield and Chemical Composition of Winter Garlic Grown for Bunch Harvesting. Agriculture (Switzerland), 2020, 10, 134.	1.4	6
56	Active Packaging-Releasing System with Foeniculum vulgare Essential Oil for the Quality Preservation of Ready-to-Cook (RTC) Globe Artichoke Slices. Foods, 2021, 10, 517.	1.9	6
57	Mycorrhizal Inoculation Improves Mineral Content of Organic Potatoes Grown under Calcareous Soil. Agriculture (Switzerland), 2021, 11, 333.	1.4	6
58	New cropping designs for globe artichoke industry. Italian Journal of Agronomy, 2011, 6, 8.	0.4	5
59	Effect of cultivar x ozone treatment interaction on the total polyphenols content and antioxidant activity of globe artichoke. Italian Journal of Agronomy, 2015, 10, 105-107.	0.4	4
60	Improvement in the Cynaropicrin, Caffeoylquinic Acid and Flavonoid Content of Globe Artichokes with Gibberellic Acid Treatment. Plants, 2022, 11, 1845.	1.6	4
61	Mycorrhizal Inoculation Improves Plant Growth and Yield of Micropropagated Early Globe Artichoke under Field Conditions. Agriculture (Switzerland), 2022, 12, 114.	1.4	3
62	Agro-Morphological, Biochemical and Antioxidant Characterization of a Tunisian Chili Pepper Germplasm Collection. Agriculture (Switzerland), 2021, 11, 1236.	1.4	3