

Stefano Predieri

List of Publications by Year in descending order

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Version: 2024-02-01

52
papers

1,475
citations

331259

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377514

34
g-index

55
all docs

55
docs citations

55
times ranked

1543
citing authors

#	ARTICLE	IF	CITATIONS
1	Mutation induction and tissue culture in improving fruits. , 2001, 64, 185-210.		202
2	Exploring influences on food choice in a large population sample: The Italian Taste project. Food Quality and Preference, 2017, 59, 123-140.	2.3	128
3	Influence of UV-B radiation on membrane lipid composition and ethylene evolution in 'Doyenne d'Hiver' pear shoots grown in vitro under different photosynthetic photon fluxes. Environmental and Experimental Botany, 1995, 35, 151-160.	2.0	75
4	Fiber yield and quality of fiber nettle (<i>Urtica dioica</i> L.) cultivated in Italy. Industrial Crops and Products, 2009, 29, 480-484.	2.5	72
5	Measuring consumers attitudes towards health and taste and their association with food-related life-styles and preferences. Food Quality and Preference, 2019, 73, 25-37.	2.3	67
6	Distribution of artemisinin and bioactive flavonoids from <i>Artemisia annua</i> L. during plant growth. Biochemical Systematics and Ecology, 2008, 36, 340-348.	0.6	61
7	High-frequency shoot regeneration from leaves of the apple rootstock M26 (<i>Malus pumila</i> Mill.). Plant Cell, Tissue and Organ Culture, 1989, 17, 133-142.	1.2	56
8	Physico-chemical properties and toxicological effects on plant and algal models of carbon nanosheets from a nettle fibre clone. Scientific Reports, 2021, 11, 6945.	1.6	49
9	Ethylene, ethanol, acetaldehyde and carbon dioxide released by <i>Prunus avium</i> shoot cultures. Physiologia Plantarum, 1990, 78, 507-510.	2.6	45
10	Individual Variation in PROP Status, Fungiform Papillae Density, and Responsiveness to Taste Stimuli in a Large Population Sample. Chemical Senses, 2018, 43, 697-710.	1.1	45
11	Gender, Age, Geographical Area, Food Neophobia and Their Relationships with the Adherence to the Mediterranean Diet: New Insights from a Large Population Cross-Sectional Study. Nutrients, 2020, 12, 1778.	1.7	41
12	SENSORY EVALUATION AND PEACH FRUIT QUALITY. Acta Horticulturae, 2006, , 429-434.	0.1	39
13	Auxins and polyamines in relation to differential in vitro root induction on microcuttings of two pear cultivars. Journal of Plant Growth Regulation, 1995, 14, 49-59.	2.8	37
14	Effects of cold storage and shelf-life on sensory quality and consumer acceptance of 'Abate Fetel'™ pears. Postharvest Biology and Technology, 2009, 51, 342-348.	2.9	34
15	Sensory evaluation and instrumental measurements to determine tactile properties of wool fabrics. Textile Research Journal, 2012, 82, 1430-1441.	1.1	32
16	Peach ripening: Segregation at harvest and postharvest flesh softening. Postharvest Biology and Technology, 2013, 86, 472-478.	2.9	32
17	Regeneration from in-vitro leaves of 'Conference'™ and other pear cultivars (<i>Pyrus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 1 0.3 30		
18	Influence of UV-B radiation on developmental changes, ethylene, CO2 flux and polyamines in cv. Doyenne d'Hiver pear shoots grown in vitro. Physiologia Plantarum, 1993, 87, 109-117.	2.6	27

#	ARTICLE	IF	CITATIONS
19	Sensory characterization of cucumbers pickled with verjuice as novel acidifying agent. Food Chemistry, 2019, 286, 78-86.	4.2	26
20	SENSORY QUALITY PERFORMANCE OF TWO NECTARINE FLESH TYPOLOGIES EXPOSED TO DISTANT MARKET CONDITIONS. Journal of Food Quality, 2008, 31, 526-535.	1.4	25
21	Title is missing!. Euphytica, 2001, 117, 217-227.	0.6	24
22	INTEGRATING SENSORY ANALYSIS AND HEDONIC EVALUATION FOR APPLE QUALITY ASSESSMENT. Journal of Food Quality, 2011, 34, 126-132.	1.4	23
23	Virgin olive oil sensory properties: Comparing trained panel evaluation and consumer preferences. Food Research International, 2013, 54, 2091-2094.	2.9	23
24	Vesicular-arbuscular mycorrhizal inoculation of micropropagated fruit trees. The Journal of Horticultural Science, 1994, 69, 1101-1109.	0.3	22
25	In vitro Mutagenesis and Mutant Multiplication. , 2007, , 323-333.		21
26	Light effects on in vitro rooting of pear cultivars of different rhizogenic ability. Plant Cell, Tissue and Organ Culture, 1995, 41, 139-143.	1.2	20
27	Pear mutagenesis: In vitro treatment with gamma-rays and field selection for vegetative form traits. Euphytica, 1997, 93, 227-237.	0.6	18
28	Effect of potassium humate on apple cv. ?Golden Delicious? cultured in vitro. Plant Cell, Tissue and Organ Culture, 1991, 24, 187-191.	1.2	14
29	IN VITRO CULTURE FOR MUTANT DEVELOPMENT. Acta Horticulturae, 2010, , 59-68.	0.1	14
30	SENSORY EVALUATION FROM A CONSUMER PERSPECTIVE AND ITS APPLICATION TO "ABATE FETEL" PEAR FRUIT QUALITY. Acta Horticulturae, 2005, , 349-353.	0.1	13
31	Terpene emission in tissue culture. Plant Cell, Tissue and Organ Culture, 2007, 91, 87-95.	1.2	13
32	Perceived quality in fresh peaches: an approach through structural equation modeling. Ciencia E Investigacion Agraria, 2011, 38, 179-190.	0.2	13
33	Sucrose synthase gene expression analysis in the fibre nettle (Urtica dioica L.) cultivar "clone 13". Industrial Crops and Products, 2018, 123, 315-322.	2.5	13
34	High Levels of Shading as A Sustainable Application for Mitigating Drought, in Modern Apple Production. Agronomy, 2021, 11, 422.	1.3	13
35	Sensory Characteristics and Nutritional Quality of Food Products Made with a Biofortified and Lectin Free Common Bean (Phaseolus vulgaris L.) Flour. Nutrients, 2021, 13, 4517.	1.7	13
36	Insights into Lignan Composition and Biosynthesis in Stinging Nettle (Urtica dioica L.). Molecules, 2019, 24, 3863.	1.7	9

#	ARTICLE	IF	CITATIONS
37	High frequency of chromosome deletions in regenerated and mutagenized apple (<i>Malus domestica</i>) Tj ETQq1_1.0.784314 rgBT / OX	1.0	6
38	Chemical Composition and Sensory Evaluation of Saffron. <i>Foods</i> , 2021, 10, 2604.	1.9	6
39	Relationships between Intensity and Liking for Chemosensory Stimuli in Food Models: A Large-Scale Consumer Segmentation. <i>Foods</i> , 2022, 11, 5.	1.9	6
40	CONSUMER EVALUATION OF 'ABATE FETEL' PEARS. <i>Acta Horticulturae</i> , 2008, , 999-1004.	0.1	5
41	Italian Consumers'™ Readiness to Adopt Eggs from Insect-Fed Hens. <i>Animals</i> , 2021, 11, 3278.	1.0	5
42	IN VITRO PROPAGATION OF COMPACT PEAR CLONES. <i>Acta Horticulturae</i> , 1998, , 127-134.	0.1	4
43	Monitoring the physiological activity of plants by means of EPR spectroscopy. Mn(II) signals in <i>Pinus nigra</i> Arnold. <i>Trees - Structure and Function</i> , 2000, 14, 312-315.	0.9	4
44	EFFECT OF PEAR PRODUCTION SYSTEM ON VOLATILE AROMA CONSTITUENTS OF FRUITS. <i>Acta Horticulturae</i> , 2008, , 1061-1068.	0.1	4
45	Older adults'™ involvement in developing satisfactory pasta sauces with healthy ingredients. <i>British Food Journal</i> , 2018, 120, 804-814.	1.6	3
46	Ethylene, ethanol, acetaldehyde and carbon dioxide released by <i>Prunus avium</i> shoot cultures. <i>Physiologia Plantarum</i> , 1990, 78, 507-510.	2.6	3
47	COMPACT PEARS OBTAINED THROUGH IN VITRO MUTAGENESIS. <i>Acta Horticulturae</i> , 1998, , 93-98.	0.1	3
48	Food Involvement, Food Choices, and Bioactive Compounds Consumption Correlation during COVID-19 Pandemic: How Food Engagement Influences Consumers'™ Food Habits. <i>Nutrients</i> , 2022, 14, 1490.	1.7	3
49	What can we learn from consumers'™ perception of strawberry quality?. <i>Acta Horticulturae</i> , 2021, , 987-994.	0.1	2
50	Senior Consumers Involvement in Developing New Fish-Based Foods Through Sequential Hedonic Tests. <i>Current Research in Nutrition and Food Science</i> , 2017, 5, 66-74.	0.3	1
51	VOLATILE CONSTITUENTS AND PEAR AROMA STUDIED BY DYNAMIC HEADSPACE TECHNIQUE. <i>Acta Horticulturae</i> , 2005, , 393-396.	0.1	1
52	EWHETA (Eat Well for a HEalthy Third Age) Project: novel foods to improve the nutrition in the elderly people. <i>Aging Clinical and Experimental Research</i> , 2021, 33, 1353-1358.	1.4	0