

Stefano Predieri

List of Publications by Year in descending order

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Version: 2024-02-01

52
papers

1,475
citations

331259

21
h-index

377514

34
g-index

55
all docs

55
docs citations

55
times ranked

1543
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	High Levels of Shading as A Sustainable Application for Mitigating Drought, in Modern Apple Production. <i>Agronomy</i> , 2021, 11, 422.	1.3	13
5	Physico-chemical properties and toxicological effects on plant and algal models of carbon nanosheets from a nettle fibre clone. <i>Scientific Reports</i> , 2021, 11, 6945.	1.6	49
6	What can we learn from consumers' perception of strawberry quality?. <i>Acta Horticulturae</i> , 2021, , 987-994.	0.1	2
7	Chemical Composition and Sensory Evaluation of Saffron. <i>Foods</i> , 2021, 10, 2604.	1.9	6
8	Italian Consumers' Readiness to Adopt Eggs from Insect-Fed Hens. <i>Animals</i> , 2021, 11, 3278.	1.0	5
9	Sensory Characteristics and Nutritional Quality of Food Products Made with a Biofortified and Lectin Free Common Bean (<i>Phaseolus vulgaris</i> L.) Flour. <i>Nutrients</i> , 2021, 13, 4517.	1.7	13
10	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. <i>Nutrients</i> , 2020, 12, 1778.	1.7	41
11	Sensory characterization of cucumbers pickled with verjuice as novel acidifying agent. <i>Food Chemistry</i> , 2019, 286, 78-86.	4.2	26
12	Insights into Lignan Composition and Biosynthesis in Stinging Nettle (<i>Urtica dioica</i> L.). <i>Molecules</i> , 2019, 24, 3863.	1.7	9
13	Measuring consumers attitudes towards health and taste and their association with food-related life-styles and preferences. <i>Food Quality and Preference</i> , 2019, 73, 25-37.	2.3	67
14	Older adults' involvement in developing satisfactory pasta sauces with healthy ingredients. <i>British Food Journal</i> , 2018, 120, 804-814.	1.6	3
15	Individual Variation in PROP Status, Fungiform Papillae Density, and Responsiveness to Taste Stimuli in a Large Population Sample. <i>Chemical Senses</i> , 2018, 43, 697-710.	1.1	45
16	Sucrose synthase gene expression analysis in the fibre nettle (<i>Urtica dioica</i> L.) cultivar 'clone 13'. <i>Industrial Crops and Products</i> , 2018, 123, 315-322.	2.5	13
17	Exploring influences on food choice in a large population sample: The Italian Taste project. <i>Food Quality and Preference</i> , 2017, 59, 123-140.	2.3	128
18	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

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19	High frequency of chromosome deletions in regenerated and mutagenized apple (<i>Malus domestica</i>) Tj ETQq1.1.0.784314 rgBT /O	1.0	6
20	Peach ripening: Segregation at harvest and postharvest flesh softening. <i>Postharvest Biology and Technology</i> , 2013, 86, 472-478.	2.9	32
21	Virgin olive oil sensory properties: Comparing trained panel evaluation and consumer preferences. <i>Food Research International</i> , 2013, 54, 2091-2094.	2.9	23
22	Sensory evaluation and instrumental measurements to determine tactile properties of wool fabrics. <i>Textile Research Journal</i> , 2012, 82, 1430-1441.	1.1	32
23	Perceived quality in fresh peaches: an approach through structural equation modeling. <i>Ciencia E Investigacion Agraria</i> , 2011, 38, 179-190.	0.2	13
24	INTEGRATING SENSORY ANALYSIS AND HEDONIC EVALUATION FOR APPLE QUALITY ASSESSMENT. <i>Journal of Food Quality</i> , 2011, 34, 126-132.	1.4	23
25	IN VITRO CULTURE FOR MUTANT DEVELOPMENT. <i>Acta Horticulturae</i> , 2010, , 59-68.	0.1	14
26	Effects of cold storage and shelf-life on sensory quality and consumer acceptance of 'Abate Fetel'™ pears. <i>Postharvest Biology and Technology</i> , 2009, 51, 342-348.	2.9	34
27	Fiber yield and quality of fiber nettle (<i>Urtica dioica</i> L.) cultivated in Italy. <i>Industrial Crops and Products</i> , 2009, 29, 480-484.	2.5	72
28	SENSORY QUALITY PERFORMANCE OF TWO NECTARINE FLESH TYPOLOGIES EXPOSED TO DISTANT MARKET CONDITIONS. <i>Journal of Food Quality</i> , 2008, 31, 526-535.	1.4	25
29	Distribution of artemisinin and bioactive flavonoids from <i>Artemisia annua</i> L. during plant growth. <i>Biochemical Systematics and Ecology</i> , 2008, 36, 340-348.	0.6	61
30	CONSUMER EVALUATION OF 'ABATE FETEL' PEARS. <i>Acta Horticulturae</i> , 2008, , 999-1004.	0.1	5
31	EFFECT OF PEAR PRODUCTION SYSTEM ON VOLATILE AROMA CONSTITUENTS OF FRUITS. <i>Acta Horticulturae</i> , 2008, , 1061-1068.	0.1	4
32	Terpene emission in tissue culture. <i>Plant Cell, Tissue and Organ Culture</i> , 2007, 91, 87-95.	1.2	13
33	In vitro Mutagenesis and Mutant Multiplication. , 2007, , 323-333.		21
34	SENSORY EVALUATION AND PEACH FRUIT QUALITY. <i>Acta Horticulturae</i> , 2006, , 429-434.	0.1	39
35	SENSORY EVALUATION FROM A CONSUMER PERSPECTIVE AND ITS APPLICATION TO 'ABATE FETEL'™ PEAR FRUIT QUALITY. <i>Acta Horticulturae</i> , 2005, , 349-353.	0.1	13
36	VOLATILE CONSTITUENTS AND PEAR AROMA STUDIED BY DYNAMIC HEADSPACE TECHNIQUE. <i>Acta Horticulturae</i> , 2005, , 393-396.	0.1	1

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37	Mutation induction and tissue culture in improving fruits. , 2001, 64, 185-210.		202
38	Title is missing!. Euphytica, 2001, 117, 217-227.	0.6	24
39	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
40	IN VITRO PROPAGATION OF COMPACT PEAR CLONES. <i>Acta Horticulturae</i> , 1998, , 127-134.	0.1	4
41	COMPACT PEARS OBTAINED THROUGH IN VITRO MUTAGENESIS. <i>Acta Horticulturae</i> , 1998, , 93-98.	0.1	3
42	Pear mutagenesis: In vitro treatment with gamma-rays and field selection for vegetative form traits. <i>Euphytica</i> , 1997, 93, 227-237.	0.6	18
43	Light effects on in vitro rooting of pear cultivars of different rhizogenic ability. <i>Plant Cell, Tissue and Organ Culture</i> , 1995, 41, 139-143.	1.2	20
44	Auxins and polyamines in relation to differential in vitro root induction on microcuttings of two pear cultivars. <i>Journal of Plant Growth Regulation</i> , 1995, 14, 49-59.	2.8	37
45	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. <i>Environmental and Experimental Botany</i> , 1995, 35, 151-160.	2.0	75
46	Vesicular-arbuscular mycorrhizal inoculation of micropropagated fruit trees. <i>The Journal of Horticultural Science</i> , 1994, 69, 1101-1109.	0.3	22
47	Influence of UV-B radiation on developmental changes, ethylene, CO ₂ flux and polyamines in cv. Doyenne d'Hiver pear shoots grown in vitro. <i>Physiologia Plantarum</i> , 1993, 87, 109-117.	2.6	27
48	Effect of potassium humate on apple cv. ?Golden Delicious? cultured in vitro. <i>Plant Cell, Tissue and Organ Culture</i> , 1991, 24, 187-191.	1.2	14
49	Ethylene, ethanol, acetaldehyde and carbon dioxide released by <i>Prunus avium</i> shoot cultures. <i>Physiologia Plantarum</i> , 1990, 78, 507-510.	2.6	45
50	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
51	Regeneration from<i>in-vitro</i>leaves of "Conference"™ and other pear cultivars (<i>Pyrus) Tj ETQq1 1 0.784314 rgBT /Overlock 1	0.3	30
52	High-frequency shoot regeneration from leaves of the apple rootstock M26 (<i>Malus pumila</i> Mill.). <i>Plant Cell, Tissue and Organ Culture</i> , 1989, 17, 133-142.	1.2	56