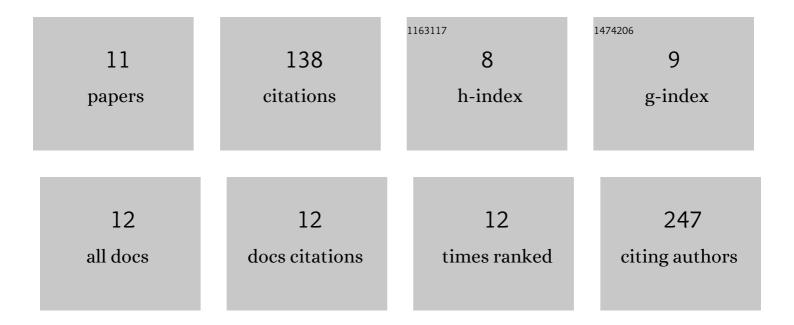
Lucia Morrone

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9305969/publications.pdf Version: 2024-02-01



LUCIA MODDONE

#	Article	IF	CITATIONS
1	An ethanol-based fixation method for anatomical and micro-morphological characterization of leaves of various tree species. Biotechnic and Histochemistry, 2013, 88, 109-119.	1.3	34
2	The influence of seasonality on total fat and fatty acids profile, protein and amino acid, and antioxidant properties of traditional Italian flours from different chestnut cultivars. Scientia Horticulturae, 2015, 192, 132-140.	3.6	18
3	Influence of olive ripening degree and crusher typology on chemical and sensory characteristics of Correggiolo virgin olive oil. Journal of the Science of Food and Agriculture, 2017, 97, 1443-1450.	3.5	13
4	Distinct Particle Films Impacts on Olive Leaf Optical Properties and Plant Physiology. Foods, 2021, 10, 1291.	4.3	13
5	Altitude effects on fruit morphology and flour composition of two chestnut cultivars. Scientia Horticulturae, 2014, 176, 311-318.	3.6	12
6	Effect of Duration of Olive Storage on Chemical and Sensory Quality of Extra Virgin Olive Oils. Foods, 2021, 10, 2296.	4.3	12
7	Italian National Database of Monovarietal Extra Virgin Olive Oils. , 0, , .		11
8	Study of the combined effects of ripeness and production area on Bosana oil's quality. Food Chemistry, 2018, 245, 1098-1104.	8.2	10
9	Autochthonous cultivars of Emilia Romagna region and their clones: Comparison of the chemical and sensory properties of olive oils. Food Chemistry, 2017, 224, 78-85.	8.2	9
10	Chemical Profiling of Bosana Virgin Olive Oils Produced in Different Areas of Sardinia. JAOCS, Journal of the American Oil Chemists' Society, 2020, 97, 1119-1129.	1.9	6
11	Olive Processing: Influence of Some Crucial Phases on the Final Quality of Olive Oil. , 0, , .		0