

# Lucia Morrone

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9305969/publications.pdf>

Version: 2024-02-01

11  
papers

138  
citations

1163117

8  
h-index

1474206

9  
g-index

12  
all docs

12  
docs citations

12  
times ranked

247  
citing authors

#	ARTICLE	IF	CITATIONS
1	An ethanol-based fixation method for anatomical and micro-morphological characterization of leaves of various tree species. <i>Biotechnic and Histochemistry</i> , 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. <i>Scientia Horticulturae</i> , 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. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1443-1450.	3.5	13
4	Distinct Particle Films Impacts on Olive Leaf Optical Properties and Plant Physiology. <i>Foods</i> , 2021, 10, 1291.	4.3	13
5	Altitude effects on fruit morphology and flour composition of two chestnut cultivars. <i>Scientia Horticulturae</i> , 2014, 176, 311-318.	3.6	12
6	Effect of Duration of Olive Storage on Chemical and Sensory Quality of Extra Virgin Olive Oils. <i>Foods</i> , 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. <i>Food Chemistry</i> , 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. <i>Food Chemistry</i> , 2017, 224, 78-85.	8.2	9
10	Chemical Profiling of Bosana Virgin Olive Oils Produced in Different Areas of Sardinia. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 1119-1129.	1.9	6
11	Olive Processing: Influence of Some Crucial Phases on the Final Quality of Olive Oil. , 0, , .		0