

# Giancarlo Colelli

## List of Publications by Year in descending order

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105  
papers

2,093  
citations

218677

26  
h-index

276875

41  
g-index

108  
all docs

108  
docs citations

108  
times ranked

2175  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of Elevated CO <sub>2</sub> during Low Temperature Storage on the Quality Attributes of Cut Spearmint. <i>Horticulturae</i> , 2022, 8, 126.	2.8	1
2	Non-destructive and contactless estimation of chlorophyll and ammonia contents in packaged fresh-cut rocket leaves by a Computer Vision System. <i>Postharvest Biology and Technology</i> , 2022, 189, 111910.	6.0	6
3	Characterization and postharvest behavior of goji berry ( <i>Lycium barbarum</i> L.) during ripening. <i>Postharvest Biology and Technology</i> , 2022, 191, 111975.	6.0	5
4	Discrimination of common defects in loquat fruit cv. "Algerie"™ using hyperspectral imaging and machine learning techniques. <i>Postharvest Biology and Technology</i> , 2021, 171, 111356.	6.0	36
5	Microbial-based Biocontrol Solutions for Fruits and Vegetables: Recent Insight, Patents, and Innovative Trends. <i>Recent Patents on Food, Nutrition &amp; Agriculture</i> , 2021, 12, 3-18.	0.9	17
6	Evaluation of Quality and Storability of "Italia" Table Grapes Kept on the Vine in Comparison to Cold Storage Techniques. <i>Foods</i> , 2021, 10, 943.	4.3	4
7	Screening of Lactic Acid Bacteria for the Bio-Control of <i>Botrytis cinerea</i> and the Potential of <i>Lactiplantibacillus plantarum</i> for Eco-Friendly Preservation of Fresh-Cut Kiwifruit. <i>Microorganisms</i> , 2021, 9, 773.	3.6	28
8	Reaction mechanisms for volatiles responsible of off-odors of fresh cut melons. <i>Acta Horticulturae</i> , 2021, , 15-22.	0.2	1
9	Comparison Performance of Visible-NIR and Near-Infrared Hyperspectral Imaging for Prediction of Nutritional Quality of Goji Berry ( <i>Lycium barbarum</i> L.). <i>Foods</i> , 2021, 10, 1676.	4.3	14
10	Self-Configuring CVS to Discriminate Rocket Leaves According to Cultivation Practices and to Correctly Attribute Visual Quality Level. <i>Agronomy</i> , 2021, 11, 1353.	3.0	11
11	Operating conditions for microwave application throughout production process to reduce microbial load of fresh-cut apples. <i>Acta Horticulturae</i> , 2021, , 223-230.	0.2	1
12	Optimizing modified atmosphere packaging for fresh-cut broccoli raab ( <i>Brassica rapa</i> L.). <i>Acta Horticulturae</i> , 2021, , 231-236.	0.2	1
13	Early detection of eggplant fruit stored at chilling temperature using different non-destructive optical techniques and supervised classification algorithms. <i>Postharvest Biology and Technology</i> , 2020, 159, 111001.	6.0	22
14	Early detection of chilling injury in green bell peppers by hyperspectral imaging and chemometrics. <i>Postharvest Biology and Technology</i> , 2020, 162, 111100.	6.0	34
15	Using chemometrics to characterise and unravel the near infra-red spectral changes induced in aubergine fruit by chilling injury as influenced by storage time and temperature. <i>Biosystems Engineering</i> , 2020, 198, 137-146.	4.3	8
16	<i>Botrytis cinerea</i> and Table Grapes: A Review of the Main Physical, Chemical, and Bio-Based Control Treatments in Post-Harvest. <i>Foods</i> , 2020, 9, 1138.	4.3	89
17	Shipping container equipped with controlled atmosphere: Case study on table grape. <i>Journal of Agricultural Engineering</i> , 2020, 51, 1-8.	1.5	4
18	Feasibility study for the surface prediction and mapping of phytonutrients in minimally processed rocket leaves ( <i>Diplotaxis tenuifolia</i> ) during storage by hyperspectral imaging. <i>Computers and Electronics in Agriculture</i> , 2020, 175, 105575.	7.7	14

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19	CA/MA on bioactive compounds. , 2020, , 131-146.		2
20	Floral vegetables: Fresh-cut artichokes. , 2020, , 567-576.		0
21	Changes in quality attributes and volatile profile of ready-to-eat Gabsi pomegranate arils as affected by storage duration and temperatures. Journal of Food Processing and Preservation, 2020, 45, e14415.	2.0	3
22	Spectral and Hyperspectral Technologies as an Additional Tool to Increase Information on Quality and Origin of Horticultural Crops. Agronomy, 2020, 10, 7.	3.0	12
23	Modified atmosphere packaging and quality determination of fresh cut Mazetto™ almond kernels. Acta Horticulturae, 2020, , 349-354.	0.2	1
24	Evaluation of ready-to-eat arils quality attributes processed from cold stored Tunisian Gabsi™ pomegranate. Acta Horticulturae, 2020, , 399-406.	0.2	0
25	Fruits and Vegetables. , 2019, , 101-126.		0
26	Effect of organic agronomic techniques and packaging on the quality of lamb's lettuce. Journal of the Science of Food and Agriculture, 2018, 98, 4606-4615.	3.5	4
27	Potentials of Thai tropical edible flowers as fresh cut salad mix. Acta Horticulturae, 2018, , 1187-1194.	0.2	4
28	Quality of fresh-cut products as affected by harvest and postharvest operations. Journal of the Science of Food and Agriculture, 2018, 98, 3614-3626.	3.5	28
29	Effect of anti-browning solutions on quality of fresh-cut fennel during storage. Postharvest Biology and Technology, 2018, 137, 21-30.	6.0	30
30	Ammonia accumulation in plant tissues: a potentially useful indicator of postharvest physiological stress. Acta Horticulturae, 2018, , 1511-1518.	0.2	3
31	Effects of equipments and processing conditions on quality of fresh-cut produce. Journal of Agricultural Engineering, 2018, 49, 139-150.	1.5	7
32	The use of rapid FT-NIR methods to predict soluble solids, pH, titratable acidity and phenols of clingstone peaches (Baby Gold 9™). Acta Horticulturae, 2018, , 1111-1118.	0.2	1
33	Hyperspectral imaging and multivariate accelerated shelf life testing (MASLT) approach for determining shelf life of rocket leaves. Journal of Food Engineering, 2018, 238, 122-133.	5.2	37
34	Effects of thermal treatments on quality of Petrelli™ figs during storage. Acta Horticulturae, 2018, , 879-888.	0.2	2
35	Innovative approaches to improve quality and safety of fresh minimally-processed fruit and vegetables. Acta Horticulturae, 2018, , 1161-1174.	0.2	0
36	Design and optimization of fluidized bed photoreactor for ethylene reduction within cold storage room for fruits and vegetables using TiO <sub>2</sub> -based materials. Acta Horticulturae, 2018, , 623-630.	0.2	2

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37	Effect of type of fertilization and maturity on quality of fresh-cut red and yellow peppers ( <i>Capsicum</i> ) Tj ETQq1 1 0.784314 rgBT /Overloc	0.2	1
38	The use of hyperspectral imaging to predict the distribution of internal constituents and to classify edible fennel heads based on the harvest time. <i>Computers and Electronics in Agriculture</i> , 2017, 134, 1-10.	7.7	26
39	Carvacrol-loaded chitosan nanoparticles maintain quality of fresh-cut carrots. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 56-63.	5.6	64
40	Physico-chemical parameters to predict microbiological and sensory quality aspects of baby lettuce leaves. <i>Acta Horticulturae</i> , 2017, , 249-256.	0.2	0
41	Potential of NIR spectroscopy for predicting internal quality and discriminating among strawberry fruits from different production systems. <i>Postharvest Biology and Technology</i> , 2017, 125, 112-121.	6.0	78
42	The table grape "Victoria"™ with a long shaped berry: a potential mutation with attractive characteristics for consumers. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 5398-5405.	3.5	7
43	Microbial inactivations with hydrolysed lactoferrin and other natural antimicrobials in fresh-cut fennel. <i>LWT - Food Science and Technology</i> , 2017, 84, 353-358.	5.2	9
44	Organic strawberry in Mediterranean greenhouse: Effect of different production systems on soil fertility and fruit quality. <i>Renewable Agriculture and Food Systems</i> , 2017, 32, 485-497.	1.8	9
45	Chemical, physical and sensorial characterization of fresh quinoa sprouts ( <i>Chenopodium quinoa</i> ) Tj ETQq1 1 0.784314 rgBT /Overloc and Shelf Life, 2017, 14, 52-58.	7.5	16
46	Quality and safety of fresh horticultural commodities: Recent advances and future perspectives. <i>Food Packaging and Shelf Life</i> , 2017, 14, 2-11.	7.5	51
47	Effect of temperature abuse and improper atmosphere packaging on volatile profile and quality of rocket leaves. <i>Food Packaging and Shelf Life</i> , 2017, 14, 59-65.	7.5	12
48	Effect of modified atmosphere packaging and temperature abuse on flavor related volatile compounds of rocket leaves ( <i>Diplotaxis tenuifolia</i> L.). <i>Journal of Food Science and Technology</i> , 2017, 54, 2433-2442.	2.8	20
49	The effect of passive atmosphere on quality of "Dottato"™ breba fig stored at low temperature. <i>Acta Horticulturae</i> , 2017, , 315-318.	0.2	7
50	Application of modified atmosphere packaging with moisture absorber to extend the shelf life of "Domenico Tauro"™ breba fruit. <i>Acta Horticulturae</i> , 2017, , 365-370.	0.2	2
51	Spectra evolution over on-vine holding of Italia table grapes: prediction of maturity and discrimination for harvest times using a Vis-NIR hyperspectral device. <i>Journal of Agricultural Engineering</i> , 2017, 48, 109.	1.5	20
52	Antioxidant capacity, phenolic and vitamin C contents of quinoa ( <i>Chenopodium quinoa</i> Willd.) as affected by sprouting and storage conditions. <i>Italian Journal of Agronomy</i> , 2017, 12, .	1.0	6
53	Effect of Organic Production Systems on Quality and Postharvest Performance of Horticultural Produce. <i>Horticulturae</i> , 2016, 2, 4.	2.8	19
54	Potential use of microwave treatment on fresh-cut carrots: physical, chemical and microbiological aspects. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2063-2072.	3.5	22

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55	A QUALITY approach to quality monitoring and prediction for fresh-cut produce. <i>Acta Horticulturae</i> , 2016, , 1-12.	0.2	2
56	Extending postharvest life of ready-to-use zucchini flowers: effects of the atmosphere composition. <i>Acta Horticulturae</i> , 2016, , 123-130.	0.2	5
57	Effects of electrolyzed water on apples: field treatment and postharvest application. <i>Acta Horticulturae</i> , 2016, , 439-446.	0.2	4
58	The use of multivariate analysis as a method for obtaining a more reliable shelf-life estimation of fresh-cut produce: a study on pineapple. <i>Acta Horticulturae</i> , 2016, , 131-136.	0.2	3
59	Design of the correct modified atmosphere packaging for fresh-cut broccoli raab. <i>Acta Horticulturae</i> , 2016, , 117-122.	0.2	4
60	Effect of harvest time on table grape quality during on-vine storage. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 131-139.	3.5	35
61	Application of multivariate accelerated test for the shelf life estimation of fresh-cut lettuce. <i>Journal of Food Engineering</i> , 2016, 169, 122-130.	5.2	36
62	EFFECT OF ARGON-ENRICHED ATMOSPHERES ON SHELF LIFE OF FRESH-CUT 'ICEBERG' LETTUCE. <i>Acta Horticulturae</i> , 2015, , 755-761.	0.2	3
63	SHELF-LIFE OF ROCKET LEAVES STORED IN ARGON ENRICHED ATMOSPHERES. <i>Acta Horticulturae</i> , 2015, , 779-786.	0.2	3
64	DETECTION AND ENUMERATION OF LISTERIA MONOCYTOGENES IN FRESH CUT VEGETABLES USING MPN-REAL-TIME PCR. <i>Acta Horticulturae</i> , 2015, , 567-674.	0.2	3
65	CONCENTRATIONS OF INTACT GLUCOSINOLATES IN 'PARTHENON' BROCCOLI FLORETS STORED IN MODIFIED ATMOSPHERE PACKAGING AND AIR. <i>Acta Horticulturae</i> , 2015, , 583-588.	0.2	0
66	INFLUENCE OF MODIFIED ATMOSPHERE PACKAGING ON SHELF-LIFE OF WHOLE AND SLICED 'CARDONCELLO' MUSHROOM ( <i>PLEUROTUS ERYNGII</i> ). <i>Acta Horticulturae</i> , 2015, , 553-559.	0.2	1
67	COMPOSITIONAL AND MARKETABLE QUALITY OF FRESH-CUT FLORETS OF FOUR SPECIALTY BRASSICAS IN RELATION TO CONTROLLED ATMOSPHERE STORAGE. <i>Acta Horticulturae</i> , 2015, , 455-462.	0.2	4
68	COMPARISON OF DIFFERENT GAS COMPOSITIONS ON FRESH-CUT PEACH QUALITY: A PRELIMINARY STUDY. <i>Acta Horticulturae</i> , 2015, , 763-770.	0.2	2
69	APPLICATION OF ANTIOXIDANT COMPOUNDS TO PRESERVE FRESH-CUT PEACHES QUALITY. <i>Acta Horticulturae</i> , 2015, , 633-642.	0.2	8
70	QUALITY AND POSTHARVEST PERFORMANCE OF ORGANICALLY-GROWN TOMATO ( <i>LYCOPERSICON</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf <i>Horticulturae</i> , 2015, , 487-494.	0.2	5
71	DEGRADATION PATTERNS FOR EXTERNAL AND INTERNAL QUALITY ATTRIBUTES OF FRESH-CUT APPLES. <i>Acta Horticulturae</i> , 2015, , 175-182.	0.2	2
72	Photocatalytic degradation of ethylene on mesoporous TiO <sub>2</sub> /SiO <sub>2</sub> nanocomposites: Effects on the ripening of mature green tomatoes. <i>Biosystems Engineering</i> , 2015, 132, 61-70.	4.3	92

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73	Probiotic lactic acid bacteria for the production of multifunctional fresh-cut cantaloupe. <i>Food Research International</i> , 2015, 77, 762-772.	6.2	61
74	A study of the estimated shelf life of fresh rocket using a non-linear model. <i>Journal of Food Engineering</i> , 2015, 150, 19-28.	5.2	61
75	INFLUENCE OF TEMPERATURE AND BLENDING TIME ON QUALITY OF MINIMALLY PROCESSED PUREE FROM FOUR MELON TYPES. <i>Acta Horticulturae</i> , 2015, , 155-162.	0.2	0
76	Design and preliminary test of a fluidised bed photoreactor for ethylene oxidation on mesoporous mixed SiO <sub>2</sub> /TiO <sub>2</sub> nanocomposites under UV-A illumination. <i>Journal of Agricultural Engineering</i> , 2014, 45, 146.	1.5	7
77	Modeling phenolic content during storage of cut fruit and vegetables: A consecutive reaction mechanism. <i>Journal of Food Engineering</i> , 2014, 140, 1-8.	5.2	41
78	Influence of pre-cutting operations on quality of fresh-cut artichokes ( <i>Cynara scolymus</i> L.): Effect of storage time and temperature before cutting. <i>Postharvest Biology and Technology</i> , 2013, 85, 124-131.	6.0	14
79	Influence of pre-cutting operations on quality of fresh-cut artichokes ( <i>Cynara scolymus</i> L.): Effect of harvest dates. <i>Postharvest Biology and Technology</i> , 2013, 83, 90-96.	6.0	7
80	Retention of quality and functional values of broccoli "Parthenon"™ stored in modified atmosphere packaging. <i>Food Control</i> , 2013, 31, 302-313.	5.5	72
81	Effect of solution pH of cysteine-based pre-treatments to prevent browning of fresh-cut artichokes. <i>Postharvest Biology and Technology</i> , 2013, 75, 17-23.	6.0	32
82	Modelling sensorial and nutritional changes to better define quality and shelf life of fresh-cut melons. <i>Journal of Agricultural Engineering</i> , 2013, 43, 6.	1.5	14
83	Modelling sensorial and nutritional changes to better define quality and shelf life of fresh-cut melons. <i>Journal of Agricultural Engineering</i> , 2013, 44, 6.	1.5	11
84	The use of hyperspectral imaging in the visible and near infrared region to discriminate between table grapes harvested at different times. <i>Journal of Agricultural Engineering</i> , 2013, 44, 7.	1.5	9
85	INFLUENCE OF HIGH CO <sub>2</sub> ATMOSPHERE COMPOSITION ON FRESH-CUT ARTICHOKE QUALITY ATTRIBUTES. <i>Acta Horticulturae</i> , 2012, , 633-640.	0.2	8
86	Factors Affecting Quality and Safety of Fresh-Cut Produce. <i>Critical Reviews in Food Science and Nutrition</i> , 2012, 52, 595-610.	10.3	183
87	DEGRADATION PATTERNS FOR EXTERNAL AND NUTRITIONAL QUALITY PARAMETERS OF FRESH-CUT 'CANTALOUPE' MELONS. <i>Acta Horticulturae</i> , 2012, , 641-647.	0.2	3
88	Fig ( <i>Ficus carica</i> L.), 2011, , 134-160e.		38
89	PCR-based Quality Control of <i>Listeria</i> spp. and <i>L. monocytogenes</i> in Ready-To-Eat Salads Sold in Italy. <i>Current Nutrition and Food Science</i> , 2011, 7, 57-62.	0.6	4
90	Post-cutting quality changes of fresh-cut artichokes treated with different anti-browning agents as evaluated by image analysis. <i>Postharvest Biology and Technology</i> , 2011, 62, 213-220.	6.0	69

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91	Suitability of 4 Potato Cultivars ( <i>Solanum tuberosum</i> L.) to be Processed as Fresh-Cut Product. Early Cultivars. <i>American Journal of Potato Research</i> , 2011, 88, 403-412.	0.9	12
92	EFFECT OF ATMOSPHERE COMPOSITION ON QUALITY OF A READY-TO-COOK COMPLEX SOUP INCLUDING FRESH-CUT VEGETABLES AND SEEDS. <i>Acta Horticulturae</i> , 2010, , 325-331.	0.2	1
93	Exposure to 1-methylcyclopropene (1-MCP) delays the effects of ethylene on fresh-cut broccoli raab ( <i>Brassica rapa</i> L.). <i>Postharvest Biology and Technology</i> , 2010, 58, 29-35.	6.0	36
94	Effect of temperature and exogenous ethylene on the physiological and quality traits of purslane ( <i>Portulaca oleracea</i> L.) leaves during storage. <i>Postharvest Biology and Technology</i> , 2010, 58, 147-156.	6.0	28
95	Effect of atmosphere composition on the quality of ready-to-eat broccoli raab ( <i>Brassica rapa</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 789-797.	3.5	26
96	Suitability of five different potato cultivars ( <i>Solanum tuberosum</i> L.) to be processed as fresh-cut products. <i>Postharvest Biology and Technology</i> , 2009, 53, 138-144.	6.0	67
97	Screening quality and browning susceptibility of five artichoke cultivars for fresh-cut processing. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 2588-2594.	3.5	26
98	A comparative study of composition and postharvest performance of organically and conventionally grown kiwifruits. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 1228-1236.	3.5	86
99	Effect of different temperatures and storage atmospheres on Coratina olive oil quality. <i>Food Chemistry</i> , 2007, 102, 571-576.	8.2	71
100	INFLUENCE OF ATMOSPHERE COMPOSITION ON QUALITY ATTRIBUTES OF READY-TO- COOK FRESH-CUT VEGETABLE SOUP. <i>Acta Horticulturae</i> , 2006, , 677-684.	0.2	9
101	EFFECTS OF ATMOSPHERE COMPOSITION ON POSTHARVEST QUALITY OF FRESH BASIL LEAVES ( <i>OCIMUM</i> ) Tj ETQ <sub>0.1</sub> 1 0.784314 rgB <sub>10</sub>	0.2	10
102	EFFECTS OF CONTROLLED ATMOSPHERE AND TREATMENT WITH 1-METHYLCYCLOPROPENE (1-MCP) ON RIPENING ATTRIBUTES OF TOMATOES. <i>Acta Horticulturae</i> , 2005, , 737-742.	0.2	7
103	CONTROLLED-ATMOSPHERE STORAGE OF FRESH-CUT 'CARDONCELLO' MUSHROOMS ( <i>PLEUROTUS ERYNGII</i> ). <i>Acta Horticulturae</i> , 2003, , 731-735.	0.2	7
104	FLOW BEHAVIOR OF OLIVE PASTE. <i>Applied Engineering in Agriculture</i> , 1997, 13, 751-755.	0.7	18
105	Extension of Postharvest Life of 'Mission' Figs by CO <sub>2</sub> -enriched Atmospheres. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1991, 26, 1193-1195.	1.0	40