Sonia

List of Publications by Year
in descending order

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20 papers	1,429 citations	516710 16 h-index	839539 18 g-index
20 all docs	20 docs citations	20 times ranked	1509 citing authors

#	Article	IF	Citations
1	Health and sensory properties of virgin olive oil hydrophilic phenols: agronomic and technological aspects of production that affect their occurrence in the oil. Journal of Chromatography A, 2004, 1054, 113-127.	3.7	482
2	Irrigation Effects on Quality, Phenolic Composition, and Selected Volatiles of Virgin Olive Oils Cv. Leccino. Journal of Agricultural and Food Chemistry, 2007, 55, 6609-6618.	5.2	174
3	Evaluation of Phenolic Compounds in Virgin Olive Oil by Direct Injection in High-Performance Liquid Chromatography with Fluorometric Detection. Journal of Agricultural and Food Chemistry, 2006, 54, 2832-2838.	5.2	115
4	Effect of different irrigation volumes during fruit development on quality of virgin olive oil of cv. Frantoio. Agricultural Water Management, 2014, 134, 94-103.	5.6	84
5	Fruit growth, yield and oil quality changes induced by deficit irrigation at different stages of olive fruit development. Agricultural Water Management, 2019, 212, 88-98.	5.6	79
6	Optimization of the Temperature and Oxygen Concentration Conditions in the Malaxation during the Oil Mechanical Extraction Process of Four Italian Olive Cultivars. Journal of Agricultural and Food Chemistry, 2014, 62, 3813-3822.	5.2	66
7	Flash Thermal Conditioning of Olive Pastes during the Olive Oil Mechanical Extraction Process: Impact on the Structural Modifications of Pastes and Oil Quality. Journal of Agricultural and Food Chemistry, 2013, 61, 4953-4960.	5.2	59
8	Physicochemical characterization of virgin olive oil obtained using an ultrasound-assisted extraction at an industrial scale: Influence of olive maturity index and malaxation time. Food Chemistry, 2019, 289, 7-15.	8.2	53
9	Irrigation and fruit canopy position modify oil quality of olive trees (cv. Frantoio). Journal of the Science of Food and Agriculture, 2017, 97, 3530-3539.	3.5	47
10	Characterization of phenolic and volatile composition of extra virgin olive oil extracted from six Italian cultivars using a cooling treatment of olive paste. LWT - Food Science and Technology, 2018, 87, 523-528.	5.2	43
11	New approaches to virgin olive oil quality, technology, and byâ€products valorization. European Journal of Lipid Science and Technology, 2015, 117, 1882-1892.	1.5	41
12	Flash Thermal Conditioning of Olive Pastes during the Oil Mechanical Extraction Process: Cultivar Impact on the Phenolic and Volatile Composition of Virgin Olive Oil. Journal of Agricultural and Food Chemistry, 2015, 63, 6066-6074.	5.2	37
13	Quality evolution of extra-virgin olive oils according to their chemical composition during 22Âmonths of storage under dark conditions. Food Chemistry, 2020, 311, 126044.	8.2	37
14	Characterization of 3,4-DHPEA-EDA oxidation products in virgin olive oil by high performance liquid chromatography coupled with mass spectrometry. Food Chemistry, 2013, 138, 1381-1391.	8.2	28
15	High vacuum-assisted extraction affects virgin olive oil quality: Impact on phenolic and volatile compounds. Food Chemistry, 2021, 342, 128369.	8.2	28
16	Extra-Virgin Olive Oil Extracted Using Pulsed Electric Field Technology: Cultivar Impact on Oil Yield and Quality. Frontiers in Nutrition, 2019, 6, 134.	3.7	27
17	Compositional differences between veiled and filtered virgin olive oils during a simulated shelf life. LWT - Food Science and Technology, 2018, 94, 87-95.	5.2	16
18	Application of Low Temperature during the Malaxation Phase of Virgin Olive Oil Mechanical Extraction Processes of Three Different Italian Cultivars. Foods, 2021, 10, 1578.	4.3	9

#	Article	IF	Citations
19	High vacuum applied during malaxation in oil industrial plant: Influence on virgin olive oil extractability and quality. Innovative Food Science and Emerging Technologies, 2022, , 103036.	5.6	2
20	The Use of a Cooling Crusher to Reduce the Temperature of Olive Paste and Improve EVOO Quality of Coratina, Peranzana, and Moresca Cultivars: Impact on Phenolic and Volatile Compounds. Food and Bioprocess Technology, 0, , .	4.7	2