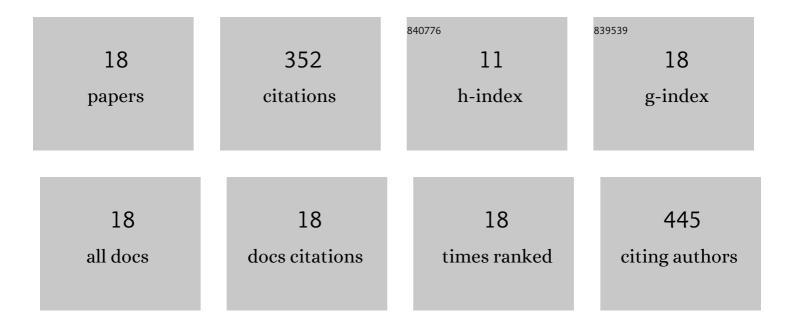
## Rocco Perniola

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2506348/publications.pdf Version: 2024-02-01



ROCCO PERMOLA

#	Article	IF	CITATIONS
1	A study on quality loss of minimally processed grapes as affected by film packaging. Postharvest Biology and Technology, 2009, 51, 21-26.	6.0	49
2	Interâ€varietal structural variation in grapevine genomes. Plant Journal, 2016, 88, 648-661.	5.7	45
3	HPLCâ€DADâ€ESIâ€MS Analysis of Flavonoid Compounds in 5 Seedless Table Grapes Grown in Apulian Region. Journal of Food Science, 2012, 77, C174-81.	3.1	38
4	Validation Assay of p3_VvAGL11 Marker in a Wide Range of Genetic Background for Early Selection of Stenospermocarpy in Vitis vinifera L Molecular Biotechnology, 2013, 54, 1021-1030.	2.4	37
5	Use of Artificial Neural Networks and NIR Spectroscopy for Non-Destructive Grape Texture Prediction. Foods, 2022, 11, 281.	4.3	29
6	Evidences for an Alternative Genealogy of â€~Sangiovese'. Molecular Biotechnology, 2013, 53, 278-288.	2.4	20
7	Girdling and gibberellic acid effects on yield and quality of a seedless red table grape for saving irrigation water supply. European Journal of Agronomy, 2016, 80, 21-31.	4.1	18
8	NIR Analysis of Intact Grape Berries: Chemical and Physical Properties Prediction Using Multivariate Analysis. Foods, 2021, 10, 113.	4.3	17
9	A chemometric approach to identify the grape cultivar employed to produce nutraceutical fruit juice. European Food Research and Technology, 2015, 241, 487-496.	3.3	14
10	Ampelometric Leaf Trait and SSR Loci Selection for a Multivariate Statistical Approach in Vitis vinifera L. Biodiversity Management. Molecular Biotechnology, 2015, 57, 709-719.	2.4	12
11	FT-NIR Analysis of Intact Table Grape Berries to Understand Consumer Preference Driving Factors. Foods, 2020, 9, 98.	4.3	12
12	Unraveling the Deep Genetic Architecture for Seedlessness in Grapevine and the Development and Validation of a New Set of Markers for VviAGL11-Based Gene-Assisted Selection. Genes, 2020, 11, 151.	2.4	12
13	Native Vineyard Non-Saccharomyces Yeasts Used for Biological Control of Botrytis cinerea in Stored Table Grape. Microorganisms, 2021, 9, 457.	3.6	11
14	Sangiovese and Its Offspring in Southern Italy. Molecular Biotechnology, 2013, 54, 581-589.	2.4	10
15	Role of the Physical Elicitors in Enhancing Postharvest Antioxidant Capacity of Table Grape cv Redglobe (Vitis vinifera L.). Journal of Food Research, 2014, 3, 61.	0.3	10
16	Morphological Variability in Leaves and Molecular Characterization of Novel Table Grape Candidate Cultivars (Vitis vinifera L.). Molecular Biotechnology, 2014, 56, 557-570.	2.4	9
17	Color Stabilization of Apulian Red Wines through the Sequential Inoculation of Starmerella bacillaris and Saccharomyces cerevisiae. Molecules, 2021, 26, 907.	3.8	5
18	Study of the Influence of Different Yeast Strains on Red Wine Fermentation with NIR Spectroscopy and Principal Component Analysis. J, 2018, 1, 133-147.	0.9	4