Claudio Cantini

List of Publications by Year in descending order

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430874 377865 39 1,226 18 34 citations h-index g-index papers 39 39 39 1769 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Production of Plant Secondary Metabolites: Examples, Tips and Suggestions for Biotechnologists. Genes, 2018, 9, 309.	2.4	212
2	DNA Fingerprinting of Tetraploid Cherry Germplasm Using Simple Sequence Repeats. Journal of the American Society for Horticultural Science, 2001, 126, 205-209.	1.0	130
3	Morphological evaluation of olive germplasm present in Tuscany region. Euphytica, 1999, 109, 173-181.	1.2	98
4	Characterization of Violetto di Toscana, a typical Italian variety of artichoke (Cynara scolymus L.). Food Chemistry, 2006, 95, 221-225.	8.2	93
5	Assessing gas exchange, sap flow and water relations using tree canopy spectral reflectance indices in irrigated and rainfed Olea europaea L Environmental and Experimental Botany, 2014, 99, 43-52.	4.2	75
6	Proton Transfer Reactionâ^'Mass Spectrometry (PTR-MS) Headspace Analysis for Rapid Detection of Oxidative Alteration of Olive Oil. Journal of Agricultural and Food Chemistry, 2006, 54, 7635-7640.	5.2	74
7	Evolution of Minor Polar Compounds and Antioxidant Capacity during Storage of Bottled Extra Virgin Olive Oil. Journal of Agricultural and Food Chemistry, 2007, 55, 1315-1320.	5.2	51
8	Agrobiotechnology Goes Wild: Ancient Local Varieties as Sources of Bioactives. International Journal of Molecular Sciences, 2018, 19, 2248.	4.1	47
9	Remotely Sensed Vegetation Indices to Discriminate Field-Grown Olive Cultivars. Remote Sensing, 2019, 11, 1242.	4.0	38
10	A novel mathematical procedure to interpret the stem radius variation in olive trees. Agricultural and Forest Meteorology, 2012, 161, 80-93.	4.8	37
11	UV-B Radiation Affects Photosynthesis-Related Processes of Two Italian Olea europaea (L.) Varieties Differently. Plants, 2020, 9, 1712.	3.5	31
12	Integrating olive grove maintenance and energy biomass recovery with a single-pass pruning and harvesting machine. Biomass and Bioenergy, 2011, 35, 808-813.	5.7	29
13	Drought Stress Affects the Response of Italian Local Tomato (Solanum lycopersicum L.) Varieties in a Genotype-Dependent Manner. Plants, 2019, 8, 336.	3.5	25
14	Fruit Ripening in Sour Cherry: Changes in Expression of Genes Encoding Expansins and other Cell-wall-modifying Enzymes. Journal of the American Society for Horticultural Science, 2003, 128, 16-22.	1.0	25
15	Ancient Tomato (Solanum lycopersicum L.) Varieties of Tuscany Have High Contents of Bioactive Compounds. Horticulturae, 2018, 4, 51.	2.8	22
16	Simultaneous measurements of stem radius variation and sap flux density reveal synchronisation of water storage and transpiration dynamics in olive trees. Ecohydrology, 2015, 8, 33-45.	2.4	21
17	Assessment of the Tuscan Olive Germplasm by Microsatellite Markers Reveals Genetic Identities and Different Discrimination Capacity among and within Cultivars. Journal of the American Society for Horticultural Science, 2008, 133, 598-604.	1.0	21
18	Functional Molecules in Locally-Adapted Crops: The Case Study of Tomatoes, Onions, and Sweet Cherry Fruits From Tuscany in Italy. Frontiers in Plant Science, 2019, 9, 1983.	3.6	20

#	Article	IF	CITATIONS
19	Italian Tomato Cultivars under Drought Stress Show Different Content of Bioactives in Pulp and Peel of Fruits. Foods, 2022, 11, 270.	4.3	17
20	Differences in wood properties of <i>Picea abies</i> L. Karst. in relation to site of provenance and population genetics. Holzforschung, 2015, 69, 385-397.	1.9	16
21	Biomass and volume modeling in Olea europaea L. cv "Leccino― Trees - Structure and Function, 2017, 31, 1859-1874.	1.9	15
22	Variability in volatile compounds from lipoxygenase pathway in extra virgin olive oils from Tuscan olive germoplasm by quantitative SPME/GCâ€MS. Journal of Mass Spectrometry, 2018, 53, 824-832.	1.6	15
23	Olive Varieties under UV-B Stress Show Distinct Responses in Terms of Antioxidant Machinery and Isoform/Activity of RubisCO. International Journal of Molecular Sciences, 2021, 22, 11214.	4.1	15
24	Integration of Ground and Multi-Resolution Satellite Data for Predicting the Water Balance of a Mediterranean Two-Layer Agro-Ecosystem. Remote Sensing, 2016, 8, 731.	4.0	11
25	Morpho-Physiological Classification of Italian Tomato Cultivars (Solanum lycopersicum L.) According to Drought Tolerance during Vegetative and Reproductive Growth. Plants, 2021, 10, 1826.	3.5	10
26	Study of the combined effects of ripeness and production area on Bosana oil's quality. Food Chemistry, 2018, 245, 1098-1104.	8.2	10
27	Determination of Bitterness of Extra Virgin Olive Oils by Amperometric Detection. Electroanalysis, 2016, 28, 2196-2204.	2.9	9
28	A Novel Hyperspectral Method to Detect Moldy Core in Apple Fruits. Sensors, 2022, 22, 4479.	3.8	9
29	Sensory profiling and consumer acceptability of new dark cocoa bars containing Tuscan autochthonous food products. Food Science and Nutrition, 2018, 6, 245-252.	3.4	8
30	Nutraceutical Characteristics of Ancient Malus x domestica Borkh. Fruits Recovered across Siena in Tuscany. Medicines (Basel, Switzerland), 2019, 6, 27.	1.4	8
31	Effects of Extra Virgin Olive Oil and Apples Enriched-Dark Chocolate on Endothelial Progenitor Cells in Patients with Cardiovascular Risk Factors: A Randomized Cross-Over Trial. Antioxidants, 2019, 8, 88.	5.1	7
32	Impact of Peels Extracts from an Italian Ancient Tomato Variety Grown under Drought Stress Conditions on Vascular Related Dysfunction. Molecules, 2021, 26, 4289.	3.8	6
33	An Alternative Method to Managing Olive Orchards: The Coppiced System. HortTechnology, 1998, 8, 409-412.	0.9	6
34	Susceptibility of European pear germplasm to Cacopsylla pyri under Mediterranean climatic conditions. Scientia Horticulturae, 2015, 185, 151-161.	3.6	5
35	Distinct Tomato Cultivars Are Characterized by a Differential Pattern of Biochemical Responses to Drought Stress. International Journal of Molecular Sciences, 2022, 23, 5412.	4.1	4
36	Chemical Profiling of Two Italian Olea europaea (L.) Varieties Subjected to UV-B Stress. Plants, 2022, 11, 680.	3.5	2

CLAUDIO CANTINI

#	Article	IF	CITATIONS
37	Effects of Drying Methods and Temperatures on the Quality of Chestnut Flours. Foods, 2022, 11, 1364.	4.3	2
38	Cocoa Bar Antioxidant Profile Enrichment with Underutilized Apples Varieties. Antioxidants, 2022, 11, 694.	5.1	1
39	Assessing the Genetic Identity of Tuscan Sweet Chestnut (Castanea sativa Mill.). Forests, 2022, 13, 967.	2.1	1