

# Franco Biasioli

## List of Publications by Year in descending order

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215  
papers

7,255  
citations

47006

47  
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85541

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221  
all docs

221  
docs citations

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times ranked

6819  
citing authors

#	ARTICLE	IF	CITATIONS
1	Recursive feature elimination with random forest for PTR-MS analysis of agroindustrial products. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2006, 83, 83-90.	3.5	452
2	On Quantitative Determination of Volatile Organic Compound Concentrations Using Proton Transfer Reaction Time-of-Flight Mass Spectrometry. <i>Environmental Science &amp; Technology</i> , 2012, 46, 2283-2290.	10.0	264
3	PTR-MS monitoring of VOCs and BVOCs in food science and technology. <i>TrAC - Trends in Analytical Chemistry</i> , 2011, 30, 968-977.	11.4	167
4	On data analysis in PTR-TOF-MS: From raw spectra to data mining. <i>Sensors and Actuators B: Chemical</i> , 2011, 155, 183-190.	7.8	146
5	Direct-injection mass spectrometry adds the time dimension to (B)VOC analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2011, 30, 1003-1017.	11.4	144
6	Assessment of apple ( <i>Malus domestica</i> Borkh.) fruit texture by a combined acoustic-mechanical profiling strategy. <i>Postharvest Biology and Technology</i> , 2011, 61, 21-28.	6.0	123
7	PTR-MS study of esters in water and water/ethanol solutions: Fragmentation patterns and partition coefficients. <i>International Journal of Mass Spectrometry</i> , 2007, 262, 114-121.	1.5	113
8	Sensory and instrumental profiling of 18 apple cultivars to investigate the relation between perceived quality and odour and flavour. <i>Food Research International</i> , 2012, 49, 677-686.	6.2	112
9	Sweet taste in apple: the role of sorbitol, individual sugars, organic acids and volatile compounds. <i>Scientific Reports</i> , 2017, 7, 44950.	3.3	110
10	Improved mass accuracy in PTR-TOF-MS: Another step towards better compound identification in PTR-MS. <i>International Journal of Mass Spectrometry</i> , 2010, 290, 60-63.	1.5	103
11	Effects of supercritical CO <sub>2</sub> and N <sub>2</sub> O pasteurisation on the quality of fresh apple juice. <i>Food Chemistry</i> , 2009, 115, 129-136.	8.2	101
12	The onset of grapevine berry ripening is characterized by ROS accumulation and lipoxygenase-mediated membrane peroxidation in the skin. <i>BMC Plant Biology</i> , 2014, 14, 87.	3.6	87
13	Gas Chromatography-Olfactometry (GC-O) and Proton Transfer Reaction-Mass Spectrometry (PTR-MS) Analysis of the Flavor Profile of Grana Padano, Parmigiano Reggiano, and Grana Trentino Cheeses. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1782-1790.	5.2	82
14	Exploring Blueberry Aroma Complexity by Chromatographic and Direct-Injection Spectrometric Techniques. <i>Frontiers in Plant Science</i> , 2017, 8, 617.	3.6	81
15	Investigation of Volatile Compounds in Two Raspberry Cultivars by Two Headspace Techniques: Solid-Phase Microextraction/Gas Chromatography-Mass Spectrometry (SPME/GC-MS) and Proton-Transfer Reaction-Mass Spectrometry (PTR-MS). <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4011-4018.	5.2	79
16	Texture dynamics during postharvest cold storage ripening in apple ( <i>Malus domestica</i> Borkh.). <i>Postharvest Biology and Technology</i> , 2012, 69, 54-63.	6.0	79
17	Monitoring of volatile compound emissions during dry anaerobic digestion of the Organic Fraction of Municipal Solid Waste by Proton Transfer Reaction Time-of-Flight Mass Spectrometry. <i>Bioresource Technology</i> , 2012, 126, 254-265.	9.6	78
18	Proton Transfer Reaction-Mass Spectrometry (PTR-MS) Headspace Analysis for Rapid Detection of Oxidative Alteration of Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7635-7640.	5.2	74

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19	PTR-ToF-MS, A Novel, Rapid, High Sensitivity and Non-Invasive Tool to Monitor Volatile Compound Release During Fruit Post-Harvest Storage: The Case Study of Apple Ripening. <i>Food and Bioprocess Technology</i> , 2013, 6, 2831-2843.	4.7	74
20	Growth media affect the volatilome and antimicrobial activity against <i>Phytophthora infestans</i> in four <i>Lyobacter</i> type strains. <i>Microbiological Research</i> , 2017, 201, 52-62.	5.3	74
21	In situ riboflavin fortification of different kefir-like cereal-based beverages using selected Andean LAB strains. <i>Food Microbiology</i> , 2019, 77, 61-68.	4.2	71
22	QTL mapping of volatile compounds in ripe apples detected by proton transfer reaction-mass spectrometry. <i>Euphytica</i> , 2005, 145, 269-279.	1.2	70
23	Rapid "Breath-Print" of Liver Cirrhosis by Proton Transfer Reaction Time-of-Flight Mass Spectrometry. A Pilot Study.. <i>PLoS ONE</i> , 2013, 8, e59658.	2.5	70
24	Target metabolite and gene transcription profiling during the development of superficial scald in apple ( <i>Malus x domestica</i> Borkh). <i>BMC Plant Biology</i> , 2014, 14, 193.	3.6	69
25	Effects of the sound of the bite on apple perceived crispness and hardness. <i>Food Quality and Preference</i> , 2014, 38, 58-64.	4.6	69
26	Volatile Compounds of Raspberry Fruit: From Analytical Methods to Biological Role and Sensory Impact. <i>Molecules</i> , 2015, 20, 2445-2474.	3.8	69
27	PTR-MS real time monitoring of the emission of volatile organic compounds during postharvest aging of berryfruit. <i>Postharvest Biology and Technology</i> , 1999, 17, 143-151.	6.0	67
28	Proton transfer reaction time-of-flight mass spectrometry monitoring of the evolution of volatile compounds during lactic acid fermentation of milk. <i>Rapid Communications in Mass Spectrometry</i> , 2010, 24, 2127-2134.	1.5	67
29	Correlation of PTR-MS spectral fingerprints with sensory characterisation of flavour and odour profile of "Trentingrana" cheese. <i>Food Quality and Preference</i> , 2006, 17, 63-75.	4.6	66
30	A conjoint study on apple acceptability: Sensory characteristics and nutritional information. <i>Food Quality and Preference</i> , 2015, 40, 39-48.	4.6	66
31	The mozzarella cheese flavour profile: a comparison between judge panel analysis and proton transfer reaction mass spectrometry. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 357-363.	3.5	64
32	Fingerprinting mass spectrometry by PTR-MS: heat treatment vs. pressure treatment of red orange juice" a case study. <i>International Journal of Mass Spectrometry</i> , 2003, 223-224, 343-353.	1.5	63
33	Extending the dynamic range of proton transfer reaction time-of-flight mass spectrometers by a novel dead time correction. <i>Rapid Communications in Mass Spectrometry</i> , 2011, 25, 179-183.	1.5	63
34	Genome-wide association study unravels the genetic control of the apple volatilome and its interplay with fruit texture. <i>Journal of Experimental Botany</i> , 2017, 68, 1467-1478.	4.8	63
35	Rapid and non-destructive identification of strawberry cultivars by direct PTR-MS headspace analysis and data mining techniques. <i>Sensors and Actuators B: Chemical</i> , 2007, 121, 379-385.	7.8	61
36	PTR-ToF-MS and data-mining methods for rapid characterisation of agro-industrial samples: influence of milk storage conditions on the volatile compounds profile of Trentingrana cheese. <i>Journal of Mass Spectrometry</i> , 2010, 45, 1065-1074.	1.6	60

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37	In vivo monitoring of strawberry flavour release from model custards: effect of texture and oral processing. <i>Flavour and Fragrance Journal</i> , 2006, 21, 53-58.	2.6	59
38	PTR-ToF-MS and data mining methods: a new tool for fruit metabolomics. <i>Metabolomics</i> , 2012, 8, 761-770.	3.0	58
39	Quantitative hail monitoring in an alpine area: 35-year climatology and links with atmospheric variables. <i>International Journal of Climatology</i> , 2012, 32, 503-517.	3.5	58
40	Rapid white truffle headspace analysis by proton transfer reaction mass spectrometry and comparison with solid-phase microextraction coupled with gas chromatography/mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2007, 21, 2564-2572.	1.5	57
41	Phylogenomic Analysis of <i>Oenococcus oeni</i> Reveals Specific Domestication of Strains to Cider and Wines. <i>Genome Biology and Evolution</i> , 2015, 7, 1506-1518.	2.5	57
42	Factors contributing to the variation in the volatile composition of chocolate: Botanical and geographical origins of the cocoa beans, and brand-related formulation and processing. <i>Food Research International</i> , 2016, 84, 86-95.	6.2	57
43	PTR-TOF-MS monitoring of in vitro and in vivo flavour release in cereal bars with varying sugar composition. <i>Food Chemistry</i> , 2012, 131, 477-484.	8.2	53
44	Volatile Compound Production During the Bread-Making Process: Effect of Flour, Yeast and Their Interaction. <i>Food and Bioprocess Technology</i> , 2015, 8, 1925-1937.	4.7	52
45	Rapid characterization of dry cured ham produced following different PDOs by proton transfer reaction time of flight mass spectrometry (PTR-ToF-MS). <i>Talanta</i> , 2011, 85, 386-393.	5.5	51
46	Biowaste for SOFCs. <i>Energy Procedia</i> , 2016, 101, 424-431.	1.8	50
47	Proton transfer reaction rate coefficients between H <sub>3</sub> O <sup>+</sup> and some sulphur compounds. <i>International Journal of Mass Spectrometry</i> , 2010, 295, 43-48.	1.5	49
48	Sensory profiling of apple: Methodological aspects, cultivar characterisation and postharvest changes. <i>Postharvest Biology and Technology</i> , 2013, 77, 111-120.	6.0	49
49	A combined sensory-instrumental tool for apple quality evaluation. <i>Postharvest Biology and Technology</i> , 2014, 96, 135-144.	6.0	49
50	Wine analysis by FastGC proton-transfer reaction-time-of-flight-mass spectrometry. <i>International Journal of Mass Spectrometry</i> , 2014, 369, 81-86.	1.5	49
51	Modern data mining tools in descriptive sensory analysis: A case study with a Random forest approach. <i>Food Quality and Preference</i> , 2007, 18, 681-689.	4.6	48
52	Real-time monitoring of removal of trace compounds with PTR-MS: Biochar experimental investigation. <i>Renewable Energy</i> , 2018, 125, 344-355.	8.9	48
53	X-ray Micro-Computer Tomographic Method to Visualize the Microstructure of Different Apple Cultivars. <i>Journal of Food Science</i> , 2013, 78, E1735-42.	3.1	46
54	Proton transfer reaction mass spectrometry: online and rapid determination of volatile organic compounds of microbial origin. <i>Applied Microbiology and Biotechnology</i> , 2015, 99, 3787-3795.	3.6	46

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55	Typicality and Geographical Origin Markers of Protected Origin Cheese from The Netherlands Revealed by PTR-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 2554-2563.	5.2	45
56	Differentiation of specialty coffees by proton transfer reaction-mass spectrometry. <i>Food Research International</i> , 2013, 53, 433-439.	6.2	45
57	PTR-MS Characterization of VOCs Associated with Commercial Aromatic Bakery Yeasts of Wine and Beer Origin. <i>Molecules</i> , 2016, 21, 483.	3.8	45
58	QTL validation and stability for volatile organic compounds (VOCs) in apple. <i>Plant Science</i> , 2013, 211, 1-7.	3.6	44
59	Rapid and direct volatile compound profiling of black and green teas ( <i>Camellia sinensis</i> ) from different countries with PTR-ToF-MS. <i>Talanta</i> , 2016, 152, 45-53.	5.5	44
60	Role of strawberry volatile organic compounds in the development of <i>Botrytis cinerea</i> infection. <i>Plant Pathology</i> , 2015, 64, 709-717.	2.4	43
61	Early detection of bacterial diseases in apple plants by analysis of volatile organic compounds profiles and use of electronic nose. <i>Annals of Applied Biology</i> , 2016, 168, 409-420.	2.5	43
62	Coupling Proton Transfer Reaction~Mass Spectrometry with Linear Discriminant Analysis:~a Case Study. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7227-7233.	5.2	42
63	PTR-MS in Italy: A Multipurpose Sensor with Applications in Environmental, Agri-Food and Health Science. <i>Sensors</i> , 2013, 13, 11923-11955.	3.8	42
64	Volatile compound changes during shelf life of dried <i>Boletus edulis</i> : comparison between SPME-GC-MS and PTR-ToF-MS analysis. <i>Journal of Mass Spectrometry</i> , 2015, 50, 56-64.	1.6	42
65	PTR~ToF~MS characterisation of roasted coffees ( <i>C. arabica</i> ) from different geographic origins. <i>Journal of Mass Spectrometry</i> , 2014, 49, 929-935.	1.6	41
66	Emission of volatile sesquiterpenes and monoterpenes in grapevine genotypes following <i>Plasmopara viticola</i> inoculation <i>in vitro</i> . <i>Journal of Mass Spectrometry</i> , 2015, 50, 1013-1022.	1.6	41
67	Food neophobia and its relation with olfactory ability in common odour identification. <i>Appetite</i> , 2013, 68, 112-117.	3.7	40
68	Comprehensive VOC profiling of an apple germplasm collection by PTR-ToF-MS. <i>Metabolomics</i> , 2015, 11, 838-850.	3.0	40
69	Stability of $\beta$ -carotene in polyethylene oxide electrospun nanofibers. <i>Applied Surface Science</i> , 2016, 370, 111-116.	6.1	40
70	Interference with ethylene perception at receptor level sheds light on auxin and transcriptional circuits associated with the climacteric ripening of apple fruit ( <i>Malus x domestica</i> Borkh.). <i>Plant Journal</i> , 2016, 88, 963-975.	5.7	39
71	Proton~transfer~reaction mass spectrometry for the study of the production of volatile compounds by bakery yeast starters. <i>Journal of Mass Spectrometry</i> , 2014, 49, 850-859.	1.6	38
72	Performance and cheese quality of Brown cows grazing on mountain pasture fed two different levels of supplementation. <i>Livestock Science</i> , 2009, 124, 58-65.	1.6	37

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73	Tracing coffee origin by direct injection headspace analysis with PTR/SRI-MS. <i>Food Research International</i> , 2015, 69, 235-243.	6.2	36
74	Untargeted metabolomics investigation of volatile compounds involved in the development of apple superficial scald by PTR-ToF-MS. <i>Metabolomics</i> , 2015, 11, 341-349.	3.0	36
75	PTR-ToF-MS for the Online Monitoring of Alcoholic Fermentation in Wine: Assessment of VOCs Variability Associated with Different Combinations of <i>Saccharomyces/Non-Saccharomyces</i> as a Case-Study. <i>Fermentation</i> , 2020, 6, 55.	3.0	36
76	Surface-induced reactions of acetone cluster cations. <i>Journal of Chemical Physics</i> , 1999, 111, 2770-2778.	3.0	35
77	Assessment of Trentingrana cheese ageing by proton transfer reaction-mass spectrometry and chemometrics. <i>International Dairy Journal</i> , 2007, 17, 226-234.	3.0	35
78	Effect of the pig rearing system on the final volatile profile of Iberian dry-cured ham as detected by PTR-ToF-MS. <i>Meat Science</i> , 2013, 93, 420-428.	5.5	35
79	Proton transfer reaction mass spectrometry technique for the monitoring of volatile sulfur compounds in a fuel cell quality clean-up system. <i>Fuel Processing Technology</i> , 2015, 130, 136-146.	7.2	34
80	Advances in wine analysis by PTR-ToF-MS: Optimization of the method and discrimination of wines from different geographical origins and fermented with different malolactic starters. <i>International Journal of Mass Spectrometry</i> , 2016, 397-398, 42-51.	1.5	34
81	Biogas trace compound removal with ashes using proton transfer reaction time-of-flight mass spectrometry as innovative detection tool. <i>Fuel Processing Technology</i> , 2016, 145, 62-75.	7.2	32
82	Highly ordered films of quaterthiophene grown by seeded supersonic beams. <i>Applied Physics Letters</i> , 2000, 76, 1845-1847.	3.3	31
83	PTR-MS monitoring of odour emissions from composting plants. <i>International Journal of Mass Spectrometry</i> , 2004, 239, 103-109.	1.5	31
84	Influence of co-vapors on biogas filtration for fuel cells monitored with PTR-MS (Proton Transfer) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50 3	7.2	31
85	Proton transfer reaction-mass spectrometry as a rapid inline tool for filter efficiency of activated charcoal in support of the development of Solid Oxide Fuel Cells fueled with biogas. <i>Fuel Processing Technology</i> , 2015, 130, 78-86.	7.2	31
86	Ultrasensitive NO <sub>2</sub> gas sensing performance of two dimensional ZnO nanomaterials: Nanosheets and nanoplates. <i>Ceramics International</i> , 2021, 47, 28811-28820.	4.8	31
87	Linking GC-MS and PTR-TOF-MS fingerprints of food samples. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2012, 118, 301-307.	3.5	30
88	Emission of Volatile Compounds from Apple Plants Infested with <i>Pandemis heparana</i> Larvae, Antennal Response of Conspecific Adults, and Preliminary Field Trial. <i>Journal of Chemical Ecology</i> , 2016, 42, 1265-1280.	1.8	30
89	Surface-induced reactions of polyatomic ions and cluster ions. <i>Plasma Sources Science and Technology</i> , 1999, 8, 191-202.	3.1	28
90	Development of molecular and biochemical tools to investigate fruit quality traits in strawberry elite genotypes. <i>Molecular Breeding</i> , 2006, 18, 127-142.	2.1	28

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91	Advances in QTL mapping for ethylene production in apple ( <i>Malus domestica</i> Borkh.). Postharvest Biology and Technology, 2014, 87, 126-132.	6.0	28
92	Nospace analysis by PTR-ToF-MS for the characterization of food and tasters: The case study of coffee. International Journal of Mass Spectrometry, 2014, 365-366, 20-27.	1.5	27
93	Monitoring benzene formation from benzoate in model systems by proton transfer reaction-mass spectrometry. International Journal of Mass Spectrometry, 2008, 275, 117-121.	1.5	26
94	Effects of dairy system, herd within dairy system, and individual cow characteristics on the volatile organic compound profile of ripened model cheeses. Journal of Dairy Science, 2015, 98, 2183-2196.	3.4	26
95	Monitoring of lactic fermentation driven by different starter cultures via direct injection mass spectrometric analysis of flavour-related volatile compounds. Food Research International, 2015, 76, 682-688.	6.2	26
96	PTR-MS measurements and analysis of models for the calculation of Henry's law constants of monosulfides and disulfides. Chemosphere, 2011, 83, 311-317.	8.2	25
97	Analysis of breath by proton transfer reaction time of flight mass spectrometry in rats with steatohepatitis induced by high-fat diet. Journal of Mass Spectrometry, 2012, 47, 1098-1103.	1.6	25
98	Monitoring the effect of high pressure and transglutaminase treatment of milk on the evolution of flavour compounds during lactic acid fermentation using PTR-ToF-MS. Food Chemistry, 2013, 138, 2159-2167.	8.2	25
99	Ethylene: Absolute real-time high-sensitivity detection with PTR/SRI-MS. The example of fruits, leaves and bacteria. International Journal of Mass Spectrometry, 2014, 365-366, 33-41.	1.5	25
100	Dynamic volatile organic compound fingerprinting of apple fruit during processing. LWT - Food Science and Technology, 2015, 63, 21-28.	5.2	25
101	Classification of 7 monofloral honey varieties by PTR-ToF-MS direct headspace analysis and chemometrics. Talanta, 2016, 147, 213-219.	5.5	25
102	A mechanism for biogenic production and emission of MEK from MVK decoupled from isoprene biosynthesis. Atmospheric Chemistry and Physics, 2019, 19, 3125-3135.	4.9	25
103	PTR-TOF-MS Analysis for Influence of Milk Base Supplementation on Texture and Headspace Concentration of Endogenous Volatile Compounds in Yogurt. Food and Bioprocess Technology, 2012, 5, 2085-2097.	4.7	24
104	Characterization of volatile organic compounds emitted by kiwifruit plants infected with <i>Pseudomonas syringae</i> pv. <i>actinidiae</i> and their effects on host defences. Trees - Structure and Function, 2016, 30, 795-806.	1.9	23
105	Phenotypic differences determine drought stress responses in ecotypes of <i>Arundo donax</i> adapted to different environments. Journal of Experimental Botany, 2017, 68, 2439-2451.	4.8	23
106	Non-invasive real time monitoring of yeast volatilome by PTR-ToF-MS. Metabolomics, 2017, 13, 118.	3.0	22
107	Unveiling the Molecular Basis of Mascarpone Cheese Aroma: VOCs analysis by SPME-GC/MS and PTR-ToF-MS. Molecules, 2020, 25, 1242.	3.8	22
108	Field observations of volatile organic compound (VOC) exchange in red oaks. Atmospheric Chemistry and Physics, 2017, 17, 4189-4207.	4.9	21

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109	Electronic noses based on metal oxide nanowires: A review. <i>Nanotechnology Reviews</i> , 2022, 11, 897-925.	5.8	21
110	Surface-induced dissociation of singly and multiply charged fullerene ions. <i>Journal of Chemical Physics</i> , 2000, 113, 5053.	3.0	20
111	Apple Flavor: Linking Sensory Perception to Volatile Release and Textural Properties. <i>Journal of Sensory Studies</i> , 2015, 30, 195-210.	1.6	20
112	Hexanal as biomarker for milk oxidative stress induced by copper ions. <i>Journal of Dairy Science</i> , 2017, 100, 1650-1656.	3.4	20
113	A microcalorimetry study on the oxidation of linoleic acid and the control of rancidity. <i>Talanta</i> , 2017, 164, 407-412.	5.5	20
114	Investigation of the transcriptomic and metabolic changes associated with superficial scald physiology impaired by lovastatin and 1-methylcyclopropene in pear fruit (cv. "Blanquilla"). <i>Horticulture Research</i> , 2020, 7, 49.	6.3	20
115	Effects of stocking density and supplement level on milk production and cheese characteristics in Brown cows grazing on mountain pasture. <i>Journal of Dairy Research</i> , 2008, 75, 357-364.	1.4	19
116	Proton transfer reaction time-of-flight mass spectrometry: A high-throughput and innovative method to study the influence of dairy system and cow characteristics on the volatile compound fingerprint of cheeses. <i>Journal of Dairy Science</i> , 2015, 98, 8414-8427.	3.4	19
117	QTL Analysis Coupled with PTR-ToF-MS and Candidate Gene-Based Association Mapping Validate the Role of Md-AAT1 as a Major Gene in the Control of Flavor in Apple Fruit. <i>Plant Molecular Biology Reporter</i> , 2015, 33, 239-252.	1.8	19
118	Individual Variability in the Awareness of Odors: Demographic Parameters and Odor Identification Ability. <i>Chemosensory Perception</i> , 2011, 4, 175-185.	1.2	18
119	The effect of milk collection and storage conditions on the final quality of Trentingrana cheese: Sensory and instrumental evaluation. <i>International Dairy Journal</i> , 2012, 23, 105-114.	3.0	18
120	<i>In Vitro</i> and <i>In Vivo</i> Flavor Release from Intact and Fresh-Cut Apple in Relation with Genetic, Textural, and Physicochemical Parameters. <i>Journal of Food Science</i> , 2012, 77, C1226-33.	3.1	18
121	Application of PTR-TOF-MS to investigate metabolites in exhaled breath of patients affected by coeliac disease under gluten free diet. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2014, 966, 208-213.	2.3	18
122	PTR-ToF-MS Coupled with an Automated Sampling System and Tailored Data Analysis for Food Studies: Bioprocess Monitoring, Screening and Nose-space Analysis. <i>Journal of Visualized Experiments</i> , 2017, , .	0.3	18
123	Rheological, Textural, Physicochemical and Sensory Profiling of a Novel Functional Ice Cream Enriched with Muscat de Hamburg ( <i>Vitis vinifera</i> L.) Grape Pulp and Skins. <i>Food and Bioprocess Technology</i> , 2019, 12, 665-680.	4.7	18
124	Measuring odour emission and biofilter efficiency in composting plants by proton transfer reaction-mass spectrometry. <i>Water Science and Technology</i> , 2009, 59, 1263-1269.	2.5	17
125	Isoprene emission in the monocot Arundineae tribe in relation to functional and structural organization of the photosynthetic apparatus. <i>Environmental and Experimental Botany</i> , 2015, 119, 87-95.	4.2	17
126	From cow to cheese: genetic parameters of the flavour fingerprint of cheese investigated by direct-injection mass spectrometry (PTR-ToF-MS). <i>Genetics Selection Evolution</i> , 2016, 48, 89.	3.0	17

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127	Monitoring single coffee bean roasting by direct volatile compound analysis with proton transfer reaction time-of-flight mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2016, 51, 690-697.	1.6	17
128	Diel rhythms in the volatile emission of apple and grape foliage. <i>Phytochemistry</i> , 2017, 138, 104-115.	2.9	17
129	How to resolve cryptic species of polypores: an example in Fomes. <i>IMA Fungus</i> , 2019, 10, 17.	3.8	17
130	Rapid non-invasive quality control of semi-finished products for the food industry by direct injection mass spectrometry headspace analysis: the case of milk powder, whey powder and anhydrous milk fat. <i>Journal of Mass Spectrometry</i> , 2016, 51, 782-791.	1.6	16
131	Analysis of volatile organic compounds in crumb and crust of different baked and toasted gluten-free breads by direct PTR-ToF-MS and fast-GC-PTR-ToF-MS. <i>Journal of Mass Spectrometry</i> , 2018, 53, 893-902.	1.6	16
132	<i>In Vivo</i> Aroma Release and Dynamic Sensory Perception of Composite Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10260-10271.	5.2	16
133	Photofragmentation of C60 in seeded supersonic molecular beams: effects of ro-vibrational cooling. <i>Chemical Physics Letters</i> , 1997, 270, 115-120.	2.6	15
134	Sulfides: chemical ionization induced fragmentation studied with Proton Transfer Reaction-Mass Spectrometry and density functional calculations. <i>Journal of Mass Spectrometry</i> , 2013, 48, 367-378.	1.6	15
135	Surface-induced reactions of Cn+, 50 ≤ n ≤ 60. <i>Chemical Physics Letters</i> , 2000, 316, 387-394.	2.6	14
136	Implementing Sensory Analysis Principles in the Quality Control of PDO Products: A Critical Evaluation of a Real-World Case Study. <i>Journal of Sensory Studies</i> , 2013, 28, 14-24.	1.6	14
137	Natural Gas Trace Compounds Analysis with Innovative Systems: PTR-ToF-MS and FASTGC. <i>Energy Procedia</i> , 2016, 101, 536-541.	1.8	14
138	Wide transcriptional investigation unravel novel insights of the on-tree maturation and postharvest ripening of 'Abate Fetel' pear fruit. <i>Horticulture Research</i> , 2019, 6, 32.	6.3	14
139	Management of Digestate and Exhausts from Solid Oxide Fuel Cells Produced in the Dry Anaerobic Digestion Pilot Plant: Microalgae Cultivation Approach. <i>Waste and Biomass Valorization</i> , 2020, 11, 6499-6514.	3.4	14
140	Ethylene-auxin crosstalk regulates postharvest fruit ripening process in apple. <i>Fruit Research</i> , 2021, 1, 1-13.	2.0	14
141	Real-Time Monitoring of Volatile Compounds Losses in the Oven during Baking and Toasting of Gluten-Free Bread Doughs: A PTR-MS Evidence. <i>Foods</i> , 2020, 9, 1498.	4.3	13
142	Development of a Novel Phenotypic Roadmap to Improve Blueberry Quality and Storability. <i>Frontiers in Plant Science</i> , 2020, 11, 1140.	3.6	13
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