

Franco Biasioli

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/342662/publications.pdf>

Version: 2024-02-01

215
papers

7,255
citations

47006

47
h-index

85541

71
g-index

221
all docs

221
docs citations

221
times ranked

6819
citing authors

#	ARTICLE	IF	CITATIONS
1	Wood ash biomethane upgrading system: A case study. <i>Renewable Energy</i> , 2022, 182, 702-712.	8.9	7
2	Theoretical Investigation of Charge Transfer from NO ⁺ and O ₂ ⁺ Ions to Wine-Related Volatile Compounds for Mass Spectrometry. <i>Journal of the American Society for Mass Spectrometry</i> , 2022, 33, 251-264.	2.8	1
3	Differences in dynamic sensory perception between reformulated hazelnut chocolate spreads decrease when spreads are consumed with breads and wafers. <i>Food Quality and Preference</i> , 2022, 98, 104532.	4.6	8
4	Electronic noses based on metal oxide nanowires: A review. <i>Nanotechnology Reviews</i> , 2022, 11, 897-925.	5.8	21
5	Oral processing behaviours of liquid, solid and composite foods are primarily driven by texture, mechanical and lubrication properties rather than by taste intensity. <i>Food and Function</i> , 2022, 13, 5011-5022.	4.6	5
6	Ethylene Production Affects Blueberry Fruit Texture and Storability. <i>Frontiers in Plant Science</i> , 2022, 13, 813863.	3.6	8
7	Calculated rate coefficients between CI-MS reagent ions and organosulfur compounds causing food taints and off-flavours. <i>International Journal of Mass Spectrometry</i> , 2022, 478, 116860.	1.5	2
8	Evolution of isoprene emission in Arecaceae (palms). <i>Evolutionary Applications</i> , 2021, 14, 902-914.	3.1	2
9	High-Throughput Volatilome Fingerprint Using PTR-ToF-MS Shows Species-Specific Patterns in <i>Mortierella</i> and Closely Related Genera. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021, 7, 66.	3.5	6
10	Refill liquids for electronic cigarettes display peculiar toxicity on human endothelial cells. <i>Toxicology Reports</i> , 2021, 8, 456-462.	3.3	2
11	Molecular and biochemical differences underlying the efficacy of lovastatin in preventing the onset of superficial scald in a susceptible and resistant <i>Pyrus communis</i> L. cultivar. <i>Postharvest Biology and Technology</i> , 2021, 173, 111435.	6.0	6
12	A Breach in Plant Defences: <i>Pseudomonas syringae</i> pv. <i>actinidiae</i> Targets Ethylene Signalling to Overcome <i>Actinidia chinensis</i> Pathogen Responses. <i>International Journal of Molecular Sciences</i> , 2021, 22, 4375.	4.1	12
13	Quantitative Assessment of Trout Fish Spoilage with a Single Nanowire Gas Sensor in a Thermal Gradient. <i>Nanomaterials</i> , 2021, 11, 1604.	4.1	13
14	Species-Specific Induction of Plant Volatiles by Two Aphid Species in Apple: Real Time Measurement of Plant Emission and Attraction of Lacewings in the Wind Tunnel. <i>Journal of Chemical Ecology</i> , 2021, 47, 653-663.	1.8	13
15	<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
16	Ultrasensitive NO ₂ gas sensing performance of two dimensional ZnO nanomaterials: Nanosheets and nanoplates. <i>Ceramics International</i> , 2021, 47, 28811-28820.	4.8	31
17	Optimization of gas sensors measurements by dynamic headspace analysis supported by simultaneous direct injection mass spectrometry. <i>Sensors and Actuators B: Chemical</i> , 2021, 347, 130580.	7.8	2
18	Ethylene-auxin crosstalk regulates postharvest fruit ripening process in apple. <i>Fruit Research</i> , 2021, 1, 1-13.	2.0	14

#	ARTICLE	IF	CITATIONS
19	From Single Nanowires to Smart Systems: Different Ways to Assess Food Quality. , 2021, 5, .		0
20	Methanethiol formation during the photochemical oxidation of methionineâ€”riboflavin system. Flavour and Fragrance Journal, 2020, 35, 34-41.	2.6	8
21	High-throughput screening for in planta characterization of VOC biosynthetic genes by PTR-ToF-MS. Journal of Plant Research, 2020, 133, 123-131.	2.4	6
22	Scald-Cold: Joint Austrian-Italian consortium in the Euregio project for the comprehensive dissection of the superficial scald in apples. NIR News, 2020, 31, 5-9.	0.3	1
23	Real-Time Monitoring of Volatile Compounds Losses in the Oven during Baking and Toasting of Gluten-Free Bread Doughs: A PTR-MS Evidence. Foods, 2020, 9, 1498.	4.3	13
24	Development of a Novel Phenotypic Roadmap to Improve Blueberry Quality and Storability. Frontiers in Plant Science, 2020, 11, 1140.	3.6	13
25	Arousal influences olfactory abilities in adults with different degree of food neophobia. Scientific Reports, 2020, 10, 20538.	3.3	5
26	Rapid Profiling of the Volatilome of Cooked Meat by PTR-ToF-MS: Characterization of Chicken, Turkey, Pork, Veal and Beef Meat. Foods, 2020, 9, 1776.	4.3	7
27	Rapid Profiling of the Volatilome of Cooked Meat by PTR-ToF-MS: Underlying Latent Explanatory Factors. Foods, 2020, 9, 1738.	4.3	5
28	PTR-ToF-MS for the Online Monitoring of Alcoholic Fermentation in Wine: Assessment of VOCs Variability Associated with Different Combinations of Saccharomyces/Non-Saccharomyces as a Case-Study. Fermentation, 2020, 6, 55.	3.0	36
29	Ab initio calculation of the proton transfer reaction rate coefficients to volatile organic compounds related to cork taint in wine. Journal of Mass Spectrometry, 2020, 55, e4592.	1.6	2
30	The good, the bad and the aged: Predicting sensory quality of anhydrous milk fat by PTR/SRI-Tof-MS analysis and data mining. International Dairy Journal, 2020, 109, 104729.	3.0	7
31	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
32	Extraction kinetics of tea aroma compounds as a function brewing temperature, leaf size and water hardness. Flavour and Fragrance Journal, 2020, 35, 365-375.	2.6	10
33	Application of PTRâ€”TOFâ€”MS for the quality assessment of lactoseâ€”free milk: Effect of storage time and employment of different lactase preparations. Journal of Mass Spectrometry, 2020, 55, e4505.	1.6	7
34	Management of Digestate and Exhausts from Solid Oxide Fuel Cells Produced in the Dry Anaerobic Digestion Pilot Plant: Microalgae Cultivation Approach. Waste and Biomass Valorization, 2020, 11, 6499-6514.	3.4	14
35	Investigation of the transcriptomic and metabolic changes associated with superficial scald physiology impaired by lovastatin and 1-methylcyclopropene in pear fruit (cv. â€œBlanquillaâ€”). Horticulture Research, 2020, 7, 49.	6.3	20
36	In situ riboflavin fortification of different kefir-like cereal-based beverages using selected Andean LAB strains. Food Microbiology, 2019, 77, 61-68.	4.2	71

#	ARTICLE	IF	CITATIONS
37	How to resolve cryptic species of polypores: an example in Fomes. <i>IMA Fungus</i> , 2019, 10, 17.	3.8	17
38	Simultaneous Proton Transfer Reaction-Mass Spectrometry and electronic nose study of the volatile compounds released by <i>Plasmodium falciparum</i> infected red blood cells in vitro. <i>Scientific Reports</i> , 2019, 9, 12360.	3.3	12
39	Simultaneous measurements with proton transfer reaction - time of flight and gas sensor array. , 2019, , .		1
40	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
41	A mechanism for biogenic production and emission of MEK from MVK decoupled from isoprene biosynthesis. <i>Atmospheric Chemistry and Physics</i> , 2019, 19, 3125-3135.	4.9	25
42	Direct flow injection profiling of acyl glycerols from food products using isopropanol as solvent. <i>Journal of Mass Spectrometry</i> , 2019, 54, 412-421.	1.6	1
43	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
44	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
45	Hyphenation of proton transfer reaction mass spectrometry with thermal analysis for monitoring the thermal degradation of retinyl acetate. <i>Rapid Communications in Mass Spectrometry</i> , 2018, 32, 57-62.	1.5	3
46	Integrated PTR-ToF-MS, GWAS and biological pathway analyses reveal the contribution of cow's genome to cheese volatilome. <i>Scientific Reports</i> , 2018, 8, 17002.	3.3	5
47	Rapid and noninvasive quality control of anhydrous milk fat by PTR-MS: The effect of storage time and packaging. <i>Journal of Mass Spectrometry</i> , 2018, 53, 753-762.	1.6	10
48	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
49	Hexanal as biomarker for milk oxidative stress induced by copper ions. <i>Journal of Dairy Science</i> , 2017, 100, 1650-1656.	3.4	20
50	Diel rhythms in the volatile emission of apple and grape foliage. <i>Phytochemistry</i> , 2017, 138, 104-115.	2.9	17
51	Phenotypic differences determine drought stress responses in ecotypes of <i>Arundo donax</i> adapted to different environments. <i>Journal of Experimental Botany</i> , 2017, 68, 2439-2451.	4.8	23
52	Growth media affect the volatilome and antimicrobial activity against <i>Phytophthora infestans</i> in four <i>Lysobacter</i> type strains. <i>Microbiological Research</i> , 2017, 201, 52-62.	5.3	74
53	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
54	A microcalorimetry study on the oxidation of linoleic acid and the control of rancidity. <i>Talanta</i> , 2017, 164, 407-412.	5.5	20

#	ARTICLE	IF	CITATIONS
55	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
56	Withering of plucked <i>Trachelospermum jasminoides</i> (star jasmine) flowers – Time-dependent volatile compound profile obtained with SPME/GC-MS and proton transfer reaction-mass spectrometry (PTR-MS). <i>Postharvest Biology and Technology</i> , 2017, 123, 1-11.	6.0	12
57	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
58	Non-invasive real time monitoring of yeast volatilome by PTR-ToF-MS. <i>Metabolomics</i> , 2017, 13, 118.	3.0	22
59	Field observations of volatile organic compound (VOC) exchange in red oaks. <i>Atmospheric Chemistry and Physics</i> , 2017, 17, 4189-4207.	4.9	21
60	Exploring Blueberry Aroma Complexity by Chromatographic and Direct-Injection Spectrometric Techniques. <i>Frontiers in Plant Science</i> , 2017, 8, 617.	3.6	81
61	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
62	The Application of Proton Transfer Reaction Mass Spectrometry to the Analysis of Foods. , 2016, , .		0
63	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
64	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
65	Biowaste for SOFCs. <i>Energy Procedia</i> , 2016, 101, 424-431.	1.8	50
66	Natural Gas Trace Compounds Analysis with Innovative Systems: PTR-ToF-MS and FASTGC. <i>Energy Procedia</i> , 2016, 101, 536-541.	1.8	14
67	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
68	Investigating the in-vitro and in-vivo flavour release from 21 fresh-cut apples. <i>Food Chemistry</i> , 2016, 212, 543-551.	8.2	9
69	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
70	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
71	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
72	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

#	ARTICLE	IF	CITATIONS
73	Mead fermentation monitoring by proton transfer reaction mass spectrometry and medium infrared probe. <i>European Food Research and Technology</i> , 2016, 242, 1755-1762.	3.3	11
74	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
75	Proton Transfer Reaction-Mass Spectrometry (PTR-MS) as a tool for the determination of mass transfer coefficients. <i>Chemical Engineering Science</i> , 2016, 141, 205-213.	3.8	3
76	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
77	Classification of 7 monofloral honey varieties by PTR-ToF-MS direct headspace analysis and chemometrics. <i>Talanta</i> , 2016, 147, 213-219.	5.5	25
78	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
79	Stability of β -carotene in polyethylene oxide electrospun nanofibers. <i>Applied Surface Science</i> , 2016, 370, 111-116.	6.1	40
80	Microcalorimetric monitoring of grape withering. <i>Thermochimica Acta</i> , 2016, 630, 31-36.	2.7	6
81	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. <i>Trees - Structure and Function</i> , 2016, 30, 795-806.	1.9	23
82	Volatile Compounds of Raspberry Fruit: From Analytical Methods to Biological Role and Sensory Impact. <i>Molecules</i> , 2015, 20, 2445-2474.	3.8	69
83	Static and dynamic headspace analysis of instant coffee blends by proton transfer reaction mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2015, 50, 1057-1062.	1.6	4
84	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
85	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
86	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
87	Effect of hot water treatment on peach volatile emission and <i>Monilinia fructicola</i> development. <i>Plant Pathology</i> , 2015, 64, 1120-1129.	2.4	11
88	Tracing coffee origin by direct injection headspace analysis with PTR/SRI-MS. <i>Food Research International</i> , 2015, 69, 235-243.	6.2	36
89	Effects of dairy system, herd within dairy system, and individual cow characteristics on the volatile organic compound profile of ripened model cheeses. <i>Journal of Dairy Science</i> , 2015, 98, 2183-2196.	3.4	26
90	Comprehensive VOC profiling of an apple germplasm collection by PTR-ToF-MS. <i>Metabolomics</i> , 2015, 11, 838-850.	3.0	40

#	ARTICLE	IF	CITATIONS
91	Immune-spaying as an alternative to surgical spaying in Iberian \tilde{A} -Duroc females: Effect on the VOC profile of dry-cured shoulders and dry-cured loins as detected by PTR-ToF-MS. Meat Science, 2015, 110, 169-173.	5.5	6
92	Dynamic volatile organic compound fingerprinting of apple fruit during processing. LWT - Food Science and Technology, 2015, 63, 21-28.	5.2	25
93	Isoprene emission in the monocot Arundineae tribe in relation to functional and structural organization of the photosynthetic apparatus. Environmental and Experimental Botany, 2015, 119, 87-95.	4.2	17
94	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
95	Refined Measurements of Henry \hat{A} TM's Law Constant of Terpenes with Inert Gas Stripping Coupled with PTR-MS. Water, Air, and Soil Pollution, 2015, 226, 1.	2.4	7
96	Proton transfer reaction \hat{A} mass spectrometry: online and rapid determination of volatile organic compounds of microbial origin. Applied Microbiology and Biotechnology, 2015, 99, 3787-3795.	3.6	46
97	Apple Flavor: Linking Sensory Perception to Volatile Release and Textural Properties. Journal of Sensory Studies, 2015, 30, 195-210.	1.6	20
98	Volatile Compound Production During the Bread-Making Process: Effect of Flour, Yeast and Their Interaction. Food and Bioprocess Technology, 2015, 8, 1925-1937.	4.7	52
99	Double clustering of PTR-ToF-MS data enables the mapping of QTLs related to apple fruit volatilome. Scientia Horticulturae, 2015, 197, 24-32.	3.6	9
100	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. Journal of Dairy Science, 2015, 98, 8414-8427.	3.4	19
101	Untargeted metabolomics investigation of volatile compounds involved in the development of apple superficial scald by PTR-ToF \hat{A} MS. Metabolomics, 2015, 11, 341-349.	3.0	36
102	Role of strawberry volatile organic compounds in the development of <i>Botrytis cinerea</i> infection. Plant Pathology, 2015, 64, 709-717.	2.4	43
103	Proton transfer reaction mass spectrometry technique for the monitoring of volatile sulfur compounds in a fuel cell quality clean-up system. Fuel Processing Technology, 2015, 130, 136-146.	7.2	34
104	A conjoint study on apple acceptability: Sensory characteristics and nutritional information. Food Quality and Preference, 2015, 40, 39-48.	4.6	66
105	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. Fuel Processing Technology, 2015, 130, 78-86.	7.2	31
106	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. Plant Molecular Biology Reporter, 2015, 33, 239-252.	1.8	19
107	PTR \hat{A} ToF \hat{A} MS characterisation of roasted coffees (<i>C. arabica</i>) from different geographic origins. Journal of Mass Spectrometry, 2014, 49, 929-935.	1.6	41
108	Proton \hat{A} transfer \hat{A} reaction mass spectrometry for the study of the production of volatile compounds by bakery yeast starters. Journal of Mass Spectrometry, 2014, 49, 850-859.	1.6	38

#	ARTICLE	IF	CITATIONS
109	Stearoyl-CoA desaturase and sterol regulatory binding protein 1 markers: Effect on the volatile profile of dry-cured Parma, San Daniele and Toscano hams as detected by PTR-ToF-MS. <i>International Journal of Mass Spectrometry</i> , 2014, 365-366, 343-350.	1.5	4
110	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
111	Advances in QTL mapping for ethylene production in apple (<i>Malus domestica</i> Borkh.). <i>Postharvest Biology and Technology</i> , 2014, 87, 126-132.	6.0	28
112	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
113	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
114	A combined sensory-instrumental tool for apple quality evaluation. <i>Postharvest Biology and Technology</i> , 2014, 96, 135-144.	6.0	49
115	Ethylene: Absolute real-time high-sensitivity detection with PTR/SRI-MS. The example of fruits, leaves and bacteria. <i>International Journal of Mass Spectrometry</i> , 2014, 365-366, 33-41.	1.5	25
116	Nosespace analysis by PTR-ToF-MS for the characterization of food and tasters: The case study of coffee. <i>International Journal of Mass Spectrometry</i> , 2014, 365-366, 20-27.	1.5	27
117	Influence of co-vapors on biogas filtration for fuel cells monitored with PTR-MS (Proton Transfer) Tj ETQq1 1 0.784314 rgBT /Overlock 7.2 31	7.2	31
118	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
119	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
120	Differentiation of specialty coffees by proton transfer reaction-mass spectrometry. <i>Food Research International</i> , 2013, 53, 433-439.	6.2	45
121	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
122	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. <i>Food Chemistry</i> , 2013, 138, 2159-2167.	8.2	25
123	QTL validation and stability for volatile organic compounds (VOCs) in apple. <i>Plant Science</i> , 2013, 211, 1-7.	3.6	44
124	Sensory profiling of apple: Methodological aspects, cultivar characterisation and postharvest changes. <i>Postharvest Biology and Technology</i> , 2013, 77, 111-120.	6.0	49
125	Effect of IGF-II genotype and pig rearing system on the final characteristics of dry-cured Iberian hams. <i>Meat Science</i> , 2013, 95, 586-592.	5.5	7
126	209 ONLINE ANALYSIS OF BREATH BY PROTON TRANSFER REACTION TIME OF FLIGHT MASS SPECTROMETRY IN CIRRHOTIC PATIENTS. <i>Journal of Hepatology</i> , 2013, 58, S91.	3.7	2

#	ARTICLE	IF	CITATIONS
127	Food neophobia and its relation with olfactory ability in common odour identification. <i>Appetite</i> , 2013, 68, 112-117.	3.7	40
128	Multiclass methods in the analysis of metabolomic datasets: The example of raspberry cultivar volatile compounds detected by GC-MS and PTR-MS. <i>Food Research International</i> , 2013, 54, 1313-1320.	6.2	9
129	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
130	Fragmentation of Allylmethylsulfide by Chemical Ionization: Dependence on Humidity and Inhibiting Role of Water. <i>Journal of Physical Chemistry A</i> , 2013, 117, 5149-5160.	2.5	5
131	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
132	Advances in analysis of instrumental food sensory quality data. , 2013, , 313-352.		1
133	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
134	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
135	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
136	Primary Ion Depletion Kinetics (PIDK) Studies as a New Tool for Investigating Chemical Ionization Fragmentation Reactions with PTR-MS. <i>PLoS ONE</i> , 2013, 8, e66925.	2.5	1
137	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
138	Title is missing!. , 2013, 8, e59658.		0
139	Title is missing!. , 2013, 8, e59658.		0
140	Title is missing!. , 2013, 8, e59658.		0
141	Fast Direct Injection Mass-Spectrometric Characterization of Stimuli for Insect Electrophysiology by Proton Transfer Reaction-Time of Flight Mass-Spectrometry (PTR-ToF-MS). <i>Sensors</i> , 2012, 12, 4091-4104.	3.8	10
142	PTR-ToF-MS and data mining methods: a new tool for fruit metabolomics. <i>Metabolomics</i> , 2012, 8, 761-770.	3.0	58
143	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
144	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

#	ARTICLE	IF	CITATIONS
145	On Quantitative Determination of Volatile Organic Compound Concentrations Using Proton Transfer Reaction Time-of-Flight Mass Spectrometry. <i>Environmental Science & Technology</i> , 2012, 46, 2283-2290.	10.0	264
146	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
147	Analysis of breath by proton transfer reaction time of flight mass spectrometry in rats with steatohepatitis induced by high-fat diet. <i>Journal of Mass Spectrometry</i> , 2012, 47, 1098-1103.	1.6	25
148	<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
149	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
150	PTR-TOF-MS Analysis for Influence of Milk Base Supplementation on Texture and Headspace Concentration of Endogenous Volatile Compounds in Yogurt. <i>Food and Bioprocess Technology</i> , 2012, 5, 2085-2097.	4.7	24
151	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
152	Desorption kinetics with PTR-MS: Isothermal differential desorption kinetics from a heterogeneous inlet surface at ambient pressure and a new concept for compound identification. <i>International Journal of Mass Spectrometry</i> , 2012, 314, 33-41.	1.5	7
153	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
154	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
155	Expert Panel Assessment of 57 Monocultivar Olive Oils Produced from the Tuscan Germplasm. <i>Open Agriculture Journal</i> , 2012, 6, 67-73.	0.8	3
156	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
157	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
158	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
159	PTR-MS measurements and analysis of models for the calculation of Henry's law constants of monosulfides and disulfides. <i>Chemosphere</i> , 2011, 83, 311-317.	8.2	25
160	Individual Variability in the Awareness of Odors: Demographic Parameters and Odor Identification Ability. <i>Chemosensory Perception</i> , 2011, 4, 175-185.	1.2	18
161	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
162	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

#	ARTICLE	IF	CITATIONS
163	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
164	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
165	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
166	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
167	Proton transfer reaction rate coefficients between H ₃ O ⁺ and some sulphur compounds. <i>International Journal of Mass Spectrometry</i> , 2010, 295, 43-48.	1.5	49
168	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
169	NOVEL POSSIBILITIES FOR MARKER-ASSISTED BREEDING EXPLOITING THE APPLE GENOME. <i>Acta Horticulturae</i> , 2010, , 357-360.	0.2	2
170	A CONSUMER SENSORY APPROACH TO SUPPORT THE DEVELOPMENT OF A FRESH FRUIT DRINK BASED ON BLUEBERRY. <i>Acta Horticulturae</i> , 2009, , 841-846.	0.2	1
171	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
172	Effects of supercritical CO ₂ and N ₂ O pasteurisation on the quality of fresh apple juice. <i>Food Chemistry</i> , 2009, 115, 129-136.	8.2	101
173	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
174	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
175	PROTON TRANSFER REACTION-MASS SPECTROMETRY ANALYSIS IS A VALUABLE TOOL FOR THE IDENTIFICATION OF GENOMIC REGIONS RELATED TO VOLATILE ORGANIC COMPOUNDS. <i>Acta Horticulturae</i> , 2009, , 577-582.	0.2	0
176	Monitoring benzene formation from benzoate in model systems by proton transfer reaction-mass spectrometry. <i>International Journal of Mass Spectrometry</i> , 2008, 275, 117-121.	1.5	26
177	Discriminant models based on sensory evaluations: Single assessors versus panel average. <i>Food Quality and Preference</i> , 2008, 19, 589-595.	4.6	9
178	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
179	Efficient Feature Selection for PTR-MS Fingerprinting of Agroindustrial Products. <i>Lecture Notes in Computer Science</i> , 2008, , 42-51.	1.3	5
180	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

#	ARTICLE	IF	CITATIONS
181	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
182	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
183	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
184	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
185	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
186	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
187	CHARACTERIZATION OF STRAWBERRY GENOTYPES BY PTR-MS SPECTRAL FINGERPRINTING: A THREE YEAR STUDY. <i>Acta Horticulturae</i> , 2006, , 497-500.	0.2	1
188	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
189	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
190	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
191	MICROARRAY AND REAL TIME PCR ANALYSIS OF FRUIT TRANSCRIPTOME IN STRAWBERRY ELITE GENOTYPES AND CORRELATION WITH PTR-MS SPECTRA OF VOLATILE COMPOUNDS. <i>Acta Horticulturae</i> , 2005, , 269-276.	0.2	0
192	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
193	CHARACTERIZATION OF STRAWBERRY GENOTYPES BY PTR-MS SPECTRAL FINGERPRINTING. <i>Acta Horticulturae</i> , 2004, , 65-68.	0.2	2
194	PTR-MS monitoring of odour emissions from composting plants. <i>International Journal of Mass Spectrometry</i> , 2004, 239, 103-109.	1.5	31
195	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
196	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
197	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
198	PROTON TRANSFER REACTION MASS SPECTROMETRY: A NEW TECHNIQUE TO ASSESS POST HARVEST QUALITY OF STRAWBERRIES. <i>Acta Horticulturae</i> , 2002, , 739-742.	0.2	0

#	ARTICLE	IF	CITATIONS
199	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
200	Surface-induced reactions of C_n^+ , $50 \leq n \leq 60$. <i>Chemical Physics Letters</i> , 2000, 316, 387-394.	2.6	14
201	Highly ordered films of quaterthiophene grown by seeded supersonic beams. <i>Applied Physics Letters</i> , 2000, 76, 1845-1847.	3.3	31
202	Surface-induced dissociation of singly and multiply charged fullerene ions. <i>Journal of Chemical Physics</i> , 2000, 113, 5053.	3.0	20
203	Surface-induced reactions of polyatomic ions and cluster ions. <i>Plasma Sources Science and Technology</i> , 1999, 8, 191-202.	3.1	28
204	Surface-induced chemical reactions of cluster ions: competitive processes of protonated acetone formation in acetone dimer-surface collisions. <i>International Journal of Mass Spectrometry</i> , 1999, 188, L1-L6.	1.5	11
205	Spontaneous and induced dissociation of singly and multiply charged fullerene ions. <i>International Journal of Mass Spectrometry</i> , 1999, 192, 267-280.	1.5	6
206	Low energy acetone dimer ion/surface collisions studied with high energy resolution. <i>European Physical Journal D</i> , 1999, 9, 551-556.	1.3	1
207	Stability of multiply charged fullerene ions. <i>European Physical Journal D</i> , 1999, 9, 91-94.	1.3	5
208	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
209	Surface-induced reactions of acetone cluster cations. <i>Journal of Chemical Physics</i> , 1999, 111, 2770-2778.	3.0	35
210	Supersonic Cluster Beam Synthesis of Nanophase Materials. <i>Materials Research Society Symposia Proceedings</i> , 1999, 581, 283.	0.1	0
211	Synthesis of SiC on Si by Seeded Supersonic Beams of Fullerenes. <i>Materials Research Society Symposia Proceedings</i> , 1999, 585, 257.	0.1	0
212	Ion-surface reaction studies relevant to fusion edge plasmas. <i>European Physical Journal D</i> , 1998, 48, 363-368.	0.4	2
213	Synthesis of nanocrystalline TiNi thin films by cluster beam deposition. <i>Scripta Materialia</i> , 1998, 10, 1023-1031.	0.5	11
214	Photofragmentation of C ₆₀ in seeded supersonic molecular beams: effects of ro-vibrational cooling. <i>Chemical Physics Letters</i> , 1997, 270, 115-120.	2.6	15
215	Real-Time Monitoring of Flavoring Starter Cultures for Different Food Matrices Using PTR-MS. <i>ACS Symposium Series</i> , 0, , 123-138.	0.5	0