

Iuliia Khomenko

List of Publications by Year in descending order

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21
papers

483
citations

759233

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h-index

794594

19
g-index

21
all docs

21
docs citations

21
times ranked

775
citing authors

#	ARTICLE	IF	CITATIONS
1	Evolution of isoprene emission in Arecaceae (palms). <i>Evolutionary Applications</i> , 2021, 14, 902-914.	3.1	2
2	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
3	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
4	Development of a Novel Phenotypic Roadmap to Improve Blueberry Quality and Storability. <i>Frontiers in Plant Science</i> , 2020, 11, 1140.	3.6	13
5	Arousal influences olfactory abilities in adults with different degree of food neophobia. <i>Scientific Reports</i> , 2020, 10, 20538.	3.3	5
6	Rapid Profiling of the Volatilome of Cooked Meat by PTR-ToF-MS: Characterization of Chicken, Turkey, Pork, Veal and Beef Meat. <i>Foods</i> , 2020, 9, 1776.	4.3	7
7	Rapid Profiling of the Volatilome of Cooked Meat by PTR-ToF-MS: Underlying Latent Explanatory Factors. <i>Foods</i> , 2020, 9, 1738.	4.3	5
8	PTR-ToF-MS for the Online Monitoring of Alcoholic Fermentation in Wine: Assessment of VOCs Variability Associated with Different Combinations of <i>Saccharomyces</i> /Non- <i>Saccharomyces</i> as a Case-Study. <i>Fermentation</i> , 2020, 6, 55.	3.0	36
9	Unveiling the Molecular Basis of Mascarpone Cheese Aroma: VOCs analysis by SPME-GC/MS and PTR-ToF-MS. <i>Molecules</i> , 2020, 25, 1242.	3.8	22
10	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
11	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
12	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
13	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
14	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
15	Exploring Blueberry Aroma Complexity by Chromatographic and Direct-Injection Spectrometric Techniques. <i>Frontiers in Plant Science</i> , 2017, 8, 617.	3.6	81
16	The Application of Proton Transfer Reaction Mass Spectrometry to the Analysis of Foods. , 2016, , .		0
17	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
18	Comprehensive VOC profiling of an apple germplasm collection by PTR-ToF-MS. <i>Metabolomics</i> , 2015, 11, 838-850.	3.0	40

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19	Dynamic volatile organic compound fingerprinting of apple fruit during processing. LWT - Food Science and Technology, 2015, 63, 21-28.	5.2	25
20	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
21	Real-Time Monitoring of Flavoring Starter Cultures for Different Food Matrices Using PTR-MS. ACS Symposium Series, 0, , 123-138.	0.5	0