

# Maurizio Grassi

## List of Publications by Year in descending order

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45  
papers

897  
citations

430874

18  
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477307

29  
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45  
docs citations

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times ranked

694  
citing authors

#	ARTICLE	IF	CITATIONS
1	Assessing harvest maturity in nectarines. <i>Postharvest Biology and Technology</i> , 2007, 45, 204-213.	6.0	77
2	Influence of 1-Methylcyclopropene and Storage Atmosphere on Changes in Volatile Compounds and Fruit Quality of Conference Pears. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9781-9789.	5.2	74
3	A model for the softening of nectarines based on sorting fruit at harvest by time-resolved reflectance spectroscopy. <i>Postharvest Biology and Technology</i> , 2006, 39, 223-232.	6.0	69
4	Nondestructive detection of brown heart in pears by time-resolved reflectance spectroscopy. <i>Postharvest Biology and Technology</i> , 2002, 25, 87-97.	6.0	66
5	Optical properties, ethylene production and softening in mango fruit. <i>Postharvest Biology and Technology</i> , 2015, 101, 58-65.	6.0	46
6	Calibration Transfer from Micro NIR Spectrometer to Hyperspectral Imaging: a Case Study on Predicting Soluble Solids Content of Bananito Fruit ( <i>Musa acuminata</i> ). <i>Food Analytical Methods</i> , 2018, 11, 1021-1033.	2.6	41
7	Ripeness Classification of Bananito Fruit ( <i>Musa acuminata</i> , AA): a Comparison Study of Visible Spectroscopy and Hyperspectral Imaging. <i>Food Analytical Methods</i> , 2019, 12, 1693-1704.	2.6	37
8	Time-resolved reflectance spectroscopy nondestructively reveals structural changes in "Pink Lady" apples during storage. <i>Procedia Food Science</i> , 2011, 1, 81-89.	0.6	35
9	Studies on classification models to discriminate "Braeburn" apples affected by internal browning using the optical properties measured by time-resolved reflectance spectroscopy. <i>Postharvest Biology and Technology</i> , 2014, 91, 112-121.	6.0	34
10	Loss of ascorbic acid during storage of Conference pears in relation to the appearance of brown heart. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 1007-1013.	3.5	31
11	Influence of storage (time, temperature, atmosphere) on ripening, ethylene production and texture of 1-MCP treated "Abate" pears. <i>Postharvest Biology and Technology</i> , 2015, 109, 20-29.	6.0	30
12	Ripening behavior and physiological disorders of "Abate Fetel" pears treated at harvest with 1-MCP and stored at different temperatures and atmospheres. <i>Postharvest Biology and Technology</i> , 2016, 111, 274-285.	6.0	29
13	1-Methylcyclopropene application, storage temperature and atmosphere modulate sensory quality changes in shelf-life of "Abate" pears. <i>Postharvest Biology and Technology</i> , 2014, 92, 87-97.	6.0	28
14	POSTSTORAGE SENSORY PROFILES OF FRUIT OF FIVE APPLE CULTIVARS HARVESTED AT DIFFERENT MATURITY STAGES. <i>Journal of Food Quality</i> , 1999, 22, 1-17.	2.6	25
15	Effects of maturity on chlorophyll-related absorption in nectarines, measured by non-destructive time-resolved reflectance spectroscopy. <i>International Journal of Postharvest Technology and Innovation</i> , 2006, 1, 178.	0.1	25
16	EFFECT OF 1-METHYLCYCLOPROPENE ON AROMA COMPOUNDS IN "BIG TOP" NECTARINES AFTER SHELF LIFE. <i>Journal of Food Quality</i> , 2006, 29, 184-202.	2.6	24
17	Time- and spatially-resolved spectroscopy to determine the bulk optical properties of "Braeburn" apples after ripening in shelf life. <i>Postharvest Biology and Technology</i> , 2020, 168, 111233.	6.0	23
18	Relationship Between Texture Sensory Profiles and Optical Properties Measured by Time-Resolved Reflectance Spectroscopy During Post-Storage Shelf Life of "Braeburn" Apples. <i>Journal of Horticultural Research</i> , 2014, 22, 113-121.	0.9	20

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19	CORRELATING OPTICAL MATURITY INDICES AND FIRMNESS IN STORED 'BRAEBURN' AND 'CRIPPS PINK' APPLES. Acta Horticulturae, 2013, , 1173-1180.	0.2	16
20	External maturity indicators, carotenoid and sugar compositions and volatile patterns in 'Cuoredolce' and 'Rugby' mini-watermelon (Citrullus lanatus (Thunb) Matsumura & Nakai) varieties in relation of ripening degree at harvest. Postharvest Biology and Technology, 2018, 136, 1-11.	6.0	16
21	THE QUALITY AND STORABILITY OF APPLES CV. 'JONAGORED' SELECTED AT-HARVEST BY TIME-RESOLVED REFLECTANCE SPECTROSCOPY. Acta Horticulturae, 2005, , 1481-1488.	0.2	14
22	ETHYLENE PRODUCTION AND QUALITY IN 1-METHYLCYCLOPROPENE TREATED 'ABBATEL' PEARS AFTER STORAGE IN DYNAMICALLY CONTROLLED ATMOSPHERE. Acta Horticulturae, 2010, , 31-38.	0.2	13
23	THE EFFECT OF 1-MCP ON THE QUALITY OF 'CONFERENCE' AND 'ABBATEL' PEARS. Acta Horticulturae, 2005, , 397-403.	0.2	11
24	Dynamic changes of antioxidants and fermentative metabolites in apple peel in relation to storage, controlled atmosphere, and initial low oxygen stress. Scientia Horticulturae, 2021, 288, 110312.	3.6	11
25	SELECTION OF 'SPRINGBRIGHT' NECTARINES BY TIME-RESOLVED REFLECTANCE SPECTROSCOPY (TRS) TO PREDICT FRUIT QUALITY IN THE MARKETING CHAIN. Acta Horticulturae, 2003, , 171-177.	0.2	11
26	Non destructive detection of brown heart in 'Braeburn' apples by time-resolved reflectance spectroscopy. Procedia Food Science, 2011, 1, 413-420.	0.6	10
27	CHARACTERIZING APPLE TEXTURE DURING STORAGE THROUGH MECHANICAL, SENSORY AND OPTICAL PROPERTIES. Acta Horticulturae, 2015, , 383-390.	0.2	10
28	The Aquaphotomics Approach as a Tool for Studying the Influence of Food Coating Materials on Cheese and Winter Melon Samples. Journal of Near Infrared Spectroscopy, 2016, 24, 381-390.	1.5	8
29	FRUIT QUALITY AND SENSORY CHARACTERISTICS OF 1-MCP TREATED 'ABBATEL' PEARS AFTER STORAGE UNDER DYNAMIC CONTROLLED ATMOSPHERE AT DIFFERENT TEMPERATURES. Acta Horticulturae, 2015, , 437-445.	0.2	7
30	QUALITY OF 'CONFERENCE' PEARS AS AFFECTED BY INITIAL LOW OXYGEN STRESS, DYNAMICALLY CONTROLLED ATMOSPHERE AND 1-MCP TREATMENT. Acta Horticulturae, 2015, , 343-350.	0.2	7
31	TIME-RESOLVED REFLECTANCE SPECTROSCOPY AS A NON-DESTRUCTIVE TOOL TO ASSESS THE MATURITY AT HARVEST AND TO MODEL THE SOFTENING OF NECTARINES. Acta Horticulturae, 2005, , 1459-1464.	0.2	7
32	Near infrared spectroscopy in the supply chain monitoring of Annurca apple. Journal of Near Infrared Spectroscopy, 2019, 27, 86-92.	1.5	6
33	FLUORESCENCE, CONJUGATED TRIENES, Î-FARNESENE AND STORAGE DISORDERS IN 'ABBATEL' PEARS COOLED WITH DIFFERENT SPEEDS AND TREATED WITH 1-MCP. Acta Horticulturae, 2010, , 191-197.	0.2	6
34	Influence of innovative coatings on salami ripening assessed by near infrared spectroscopy and aquaphotomics. Journal of Near Infrared Spectroscopy, 2019, 27, 54-64.	1.5	5
35	Influence of water scrubbing on the production of volatile compounds and on sensory characteristics of 'Golden Delicious' apples stored in controlled atmosphere. Postharvest Biology and Technology, 1996, 9, 7-17.	6.0	3
36	Time-resolved reflectance spectroscopy reveals different texture characteristics in 'Braeburn', 'Gala' and 'Kanzi' apples. Acta Horticulturae, 2018, , 1273-1282.	0.2	3

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37	The Influence of the Presence of Borax and NaCl on Water Absorption Pattern during Sturgeon Caviar ( <i>Acipenser transmontanus</i> ) Storage. <i>Sensors</i> , 2020, 20, 7174.	3.8	3
38	Ethylene production in nectarine fruit of different maturity as measured by time-resolved reflectance spectroscopy. , 2007, , 219-221.		3
39	GAS EXCHANGES IN 1-METHYLCYCLOPROPENE TREATED 'ABBÄ% FÄ%TEL' PEARS DURING STORAGE IN DIFFERENT ATMOSPHERES. <i>Acta Horticulturae</i> , 2008, , 143-146.	0.2	3
40	Control of superficial scald and analysis of $\delta^7$ -farnesene and conjugated trienols in 'Annurca'™ apple. <i>Acta Horticulturae</i> , 2018, , 1443-1450.	0.2	3
41	LONG-TERM STORAGE AND CONTROLLED ATMOSPHERE AFFECT ANTIOXIDANT PROPERTIES AND SENSORY QUALITY OF NEW 'GALA'-TYPE APPLE CULTIVARS. <i>Acta Horticulturae</i> , 2015, , 355-364.	0.2	2
42	$\delta^7$ -FARNESENE, CONJUGATED TRIENOLS, FERMENTATIVE METABOLITES AND SUPERFICIAL SCALD IN 'CONFERENCE' PEARS AS AFFECTED BY 1-METHYLCYCLOPROPENE, INITIAL LOW OXYGEN STRESS AND CONTROLLED ATMOSPHERE STORAGE. <i>Acta Horticulturae</i> , 2015, , 429-436.	0.2	2
43	Storage protocol modulates ripening behavior and physiological disorders of 1-MCP treated 'Abate Fetel'™ pears. <i>Acta Horticulturae</i> , 2018, , 701-708.	0.2	2
44	Relationship between bulk scattering, sensory texture and water spectral pattern in 'Braeburn'™ apples. <i>Acta Horticulturae</i> , 2021, , 141-148.	0.2	1
45	MODELLING GAS EXCHANGE RATES OF CONFERENCE PEARS DURING CA STORAGE WITH HIGH AND LOW CO <sub>2</sub> . <i>Acta Horticulturae</i> , 2001, , 643-646.	0.2	0