

Maurizio Grassi

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Relationship between bulk scattering, sensory texture and water spectral pattern in 'Braeburn' apples. <i>Acta Horticulturae</i> , 2021, , 141-148.	0.2	1
2	Dynamic changes of antioxidants and fermentative metabolites in apple peel in relation to storage, controlled atmosphere, and initial low oxygen stress. <i>Scientia Horticulturae</i> , 2021, 288, 110312.	3.6	11
3	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
4	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
5	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
6	Influence of innovative coatings on salami ripening assessed by near infrared spectroscopy and aquaphotomics. <i>Journal of Near Infrared Spectroscopy</i> , 2019, 27, 54-64.	1.5	5
7	Near infrared spectroscopy in the supply chain monitoring of Annurca apple. <i>Journal of Near Infrared Spectroscopy</i> , 2019, 27, 86-92.	1.5	6
8	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
9	Time-resolved reflectance spectroscopy reveals different texture characteristics in 'Braeburn', 'Gala' and 'Kanzi' apples. <i>Acta Horticulturae</i> , 2018, , 1273-1282.	0.2	3
10	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
11	External maturity indicators, carotenoid and sugar compositions and volatile patterns in 'Cuore dolce' and 'Rugby' mini-watermelon (<i>Citrullus lanatus</i> (Thunb) Matsumura & Nakai) varieties in relation of ripening degree at harvest. <i>Postharvest Biology and Technology</i> , 2018, 136, 1-11.	6.0	16
12	Control of superficial scald and analysis of \pm -farnesene and conjugated trienols in 'Annurca' apple. <i>Acta Horticulturae</i> , 2018, , 1443-1450.	0.2	3
13	The Aquaphotomics Approach as a Tool for Studying the Influence of Food Coating Materials on Cheese and Winter Melon Samples. <i>Journal of Near Infrared Spectroscopy</i> , 2016, 24, 381-390.	1.5	8
14	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
15	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
16	\pm -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
17	FRUIT QUALITY AND SENSORY CHARACTERISTICS OF 1-MCP TREATED 'ABBATEL' PEARS AFTER STORAGE UNDER DYNAMIC CONTROLLED ATMOSPHERE AT DIFFERENT TEMPERATURES. <i>Acta Horticulturae</i> , 2015, , 437-445.	0.2	7
18	QUALITY OF 'CONFERENCE' PEARS AS AFFECTED BY INITIAL LOW OXYGEN STRESS, DYNAMICALLY CONTROLLED ATMOSPHERE AND 1-MCP TREATMENT. <i>Acta Horticulturae</i> , 2015, , 343-350.	0.2	7

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19	CHARACTERIZING APPLE TEXTURE DURING STORAGE THROUGH MECHANICAL, SENSORY AND OPTICAL PROPERTIES. <i>Acta Horticulturae</i> , 2015, , 383-390.	0.2	10
20	Influence of storage (time, temperature, atmosphere) on ripening, ethylene production and texture of 1-MCP treated 'Abbó Fátel' pears. <i>Postharvest Biology and Technology</i> , 2015, 109, 20-29.	6.0	30
21	Optical properties, ethylene production and softening in mango fruit. <i>Postharvest Biology and Technology</i> , 2015, 101, 58-65.	6.0	46
22	1-Methylcyclopropene application, storage temperature and atmosphere modulate sensory quality changes in shelf-life of 'Abbó Fátel' pears. <i>Postharvest Biology and Technology</i> , 2014, 92, 87-97.	6.0	28
23	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
24	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
25	CORRELATING OPTICAL MATURITY INDICES AND FIRMNESS IN STORED 'BRAEBURN' AND 'CRIPPS PINK' APPLES. <i>Acta Horticulturae</i> , 2013, , 1173-1180.	0.2	16
26	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
27	Non destructive detection of brown heart in 'Braeburn' apples by time-resolved reflectance spectroscopy. <i>Procedia Food Science</i> , 2011, 1, 413-420.	0.6	10
28	ETHYLENE PRODUCTION AND QUALITY IN 1-METHYLCYCLOPROPENE TREATED 'ABBÓ FÁTEL' PEARS AFTER STORAGE IN DYNAMICALLY CONTROLLED ATMOSPHERE. <i>Acta Horticulturae</i> , 2010, , 31-38.	0.2	13
29	FLUORESCENCE, CONJUGATED TRIENES, Î-FARNESENE AND STORAGE DISORDERS IN 'ABBÓ FÁTEL' PEARS COOLED WITH DIFFERENT SPEEDS AND TREATED WITH 1-MCP. <i>Acta Horticulturae</i> , 2010, , 191-197.	0.2	6
30	GAS EXCHANGES IN 1-METHYLCYCLOPROPENE TREATED 'ABBÓ FÁTEL' PEARS DURING STORAGE IN DIFFERENT ATMOSPHERES. <i>Acta Horticulturae</i> , 2008, , 143-146.	0.2	3
31	Assessing harvest maturity in nectarines. <i>Postharvest Biology and Technology</i> , 2007, 45, 204-213.	6.0	77
32	Ethylene production in nectarine fruit of different maturity as measured by time-resolved reflectance spectroscopy. , 2007, , 219-221.		3
33	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
34	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
35	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
36	THE EFFECT OF 1-MCP ON THE QUALITY OF 'CONFERENCE' AND 'ABBÓ FÁTEL' PEARS. <i>Acta Horticulturae</i> , 2005, , 397-403.	0.2	11

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37	THE QUALITY AND STORABILITY OF APPLES CV. 'JONAGORED' SELECTED AT-HARVEST BY TIME-RESOLVED REFLECTANCE SPECTROSCOPY. <i>Acta Horticulturae</i> , 2005, , 1481-1488.	0.2	14
38	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
39	TIME-RESOLVED REFLECTANCE SPECTROSCOPY AS A NON-DESTRUCTIVE TOOL TO ASSESS THE MATURITY AT HARVEST AND TO MODEL THE SOFTENING OF NECTARINES. <i>Acta Horticulturae</i> , 2005, , 1459-1464.	0.2	7
40	SELECTION OF 'SPRINGBRIGHT' NECTARINES BY TIME-RESOLVED REFLECTANCE SPECTROSCOPY (TRS) TO PREDICT FRUIT QUALITY IN THE MARKETING CHAIN. <i>Acta Horticulturae</i> , 2003, , 171-177.	0.2	11
41	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
42	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
43	MODELLING GAS EXCHANGE RATES OF CONFERENCE PEARS DURING CA STORAGE WITH HIGH AND LOW CO ₂ . <i>Acta Horticulturae</i> , 2001, , 643-646.	0.2	0
44	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
45	Influence of water scrubbing on the production of volatile compounds and on sensory characteristics of 'Golden Delicious' apples stored in controlled atmosphere. <i>Postharvest Biology and Technology</i> , 1996, 9, 7-17.	6.0	3