

# Flavia Gasperi

## List of Publications by Year in descending order

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140  
papers

6,143  
citations

50276

46  
h-index

85541

71  
g-index

141  
all docs

141  
docs citations

141  
times ranked

5790  
citing authors

#	ARTICLE	IF	CITATIONS
1	Combined influence of TAS2R38 genotype and PROP phenotype on the intensity of basic tastes, astringency and pungency in the Italian taste project. <i>Food Quality and Preference</i> , 2022, 95, 104361.	4.6	15
2	Effect of Dairy, Season, and Sampling Position on Physical Properties of Trentingrana Cheese: Application of an LMM-ASCA Model. <i>Foods</i> , 2022, 11, 127.	4.3	2
3	Electronic noses based on metal oxide nanowires: A review. <i>Nanotechnology Reviews</i> , 2022, 11, 897-925.	5.8	21
4	Food Neophobia and scarce olfactory performances are linked to oral microbiota. <i>Food Research International</i> , 2022, 155, 111092.	6.2	3
5	Relationships between Intensity and Liking for Chemosensory Stimuli in Food Models: A Large-Scale Consumer Segmentation. <i>Foods</i> , 2022, 11, 5.	4.3	6
6	Validating the Italian version of the Adult Picky Eating Questionnaire. <i>Food Quality and Preference</i> , 2022, 101, 104647.	4.6	2
7	Understanding the effect of storage temperature on the quality of semi-skimmed UHT hydrolyzed-lactose milk: an insight on release of free amino acids, formation of volatiles organic compounds and browning. <i>Food Research International</i> , 2021, 141, 110120.	6.2	7
8	Does the "Mountain Pasture Product"™ Claim Affect Local Cheese Acceptability?. <i>Foods</i> , 2021, 10, 682.	4.3	13
9	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
10	Relationship between Sensory Attributes, (Dis) Liking and Volatile Organic Composition of Gorgonzola PDO Cheese. <i>Foods</i> , 2021, 10, 2791.	4.3	8
11	From Single Nanowires to Smart Systems: Different Ways to Assess Food Quality. , 2021, 5, .		0
12	The volatile organic compound profile of ripened cheese is influenced by crude protein shortage and conjugated linoleic acid supplementation in the cow's diet. <i>Journal of Dairy Science</i> , 2020, 103, 1377-1390.	3.4	5
13	Chemical and sensory changes during shelf-life of UHT hydrolyzed-lactose milk produced by "in batch" system employing different commercial lactase preparations. <i>Food Research International</i> , 2020, 136, 109552.	6.2	7
14	Arousal influences olfactory abilities in adults with different degree of food neophobia. <i>Scientific Reports</i> , 2020, 10, 20538.	3.3	5
15	Effect of CO2 Preservation Treatments on the Sensory Quality of Pomegranate Juice. <i>Molecules</i> , 2020, 25, 5598.	3.8	5
16	Effect of Feeding Adaptation of Italian Simmental Cows before Summer Grazing on Animal Behavior and Milk Characteristics. <i>Animals</i> , 2020, 10, 829.	2.3	3
17	Gender, Age, Geographical Area, Food Neophobia and Their Relationships with the Adherence to the Mediterranean Diet: New Insights from a Large Population Cross-Sectional Study. <i>Nutrients</i> , 2020, 12, 1778.	4.1	41
18	Application of PTR-TOF-MS for the quality assessment of lactose-free milk: Effect of storage time and employment of different lactase preparations. <i>Journal of Mass Spectrometry</i> , 2020, 55, e4505.	1.6	7

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19	Application of headspace solid-phase micro-extraction gas chromatography for the assessment of the volatiles profiles of ultra-high temperature hydrolysed-lactose milk during production and storage. <i>International Dairy Journal</i> , 2020, 107, 104715.	3.0	7
20	Short communication: Short-time freezing does not alter the sensory properties or the physical stability of ultra-high-temperature hydrolyzed-lactose milk. <i>Journal of Dairy Science</i> , 2020, 103, 8822-8828.	3.4	3
21	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
22	Factors Influencing Sweet Taste in Apple. <i>Reference Series in Phytochemistry</i> , 2019, , 1673-1694.	0.4	1
23	Investigating the Effect of Artificial Flavours and External Information on Consumer Liking of Apples. <i>Molecules</i> , 2019, 24, 4306.	3.8	6
24	Measuring consumers attitudes towards health and taste and their association with food-related life-styles and preferences. <i>Food Quality and Preference</i> , 2019, 73, 25-37.	4.6	67
25	Personality traits and gender influence liking and choice of food pungency. <i>Food Quality and Preference</i> , 2018, 66, 113-126.	4.6	73
26	Associations between food neophobia and responsiveness to "warning" chemosensory sensations in food products in a large population sample. <i>Food Quality and Preference</i> , 2018, 68, 113-124.	4.6	100
27	Application of a sensory "instrumental tool to study apple texture characteristics shaped by altitude and time of harvest. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1095-1104.	3.5	16
28	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
29	Individual Variation in PROP Status, Fungiform Papillae Density, and Responsiveness to Taste Stimuli in a Large Population Sample. <i>Chemical Senses</i> , 2018, 43, 697-710.	2.0	45
30	Variability in volatile compounds from lipoxygenase pathway in extra virgin olive oils from Tuscan olive germoplasm by quantitative SPME/GC-MS. <i>Journal of Mass Spectrometry</i> , 2018, 53, 824-832.	1.6	15
31	Factors Influencing Sweet Taste in Apple. <i>Reference Series in Phytochemistry</i> , 2018, , 1-22.	0.4	1
32	Exploring influences on food choice in a large population sample: The Italian Taste project. <i>Food Quality and Preference</i> , 2017, 59, 123-140.	4.6	128
33	Dynamic and static sensory methods to study the role of aroma on taste and texture: A multisensory approach to apple perception. <i>Food Quality and Preference</i> , 2017, 62, 17-30.	4.6	35
34	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
35	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
36	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

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37	Exploring Blueberry Aroma Complexity by Chromatographic and Direct-Injection Spectrometric Techniques. <i>Frontiers in Plant Science</i> , 2017, 8, 617.	3.6	81
38	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
39	Can strawberry volatile emissions influence <i>Botrytis cinerea</i> growth?. <i>Acta Horticulturae</i> , 2016, , 37-42.	0.2	0
40	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
41	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
42	Effects of grazing cow diet on volatile compounds as well as physicochemical and sensory characteristics of 12-month-ripened Montasio cheese. <i>Journal of Dairy Science</i> , 2016, 99, 6180-6190.	3.4	24
43	Determination of Bitterness of Extra Virgin Olive Oils by Amperometric Detection. <i>Electroanalysis</i> , 2016, 28, 2196-2204.	2.9	9
44	A multi-product approach for detecting subjects' and objects' covariates in consumer preferences. <i>British Food Journal</i> , 2016, 118, 515-526.	2.9	12
45	Volatile Compounds of Raspberry Fruit: From Analytical Methods to Biological Role and Sensory Impact. <i>Molecules</i> , 2015, 20, 2445-2474.	3.8	69
46	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
47	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
48	Tracing coffee origin by direct injection headspace analysis with PTR/SRI-MS. <i>Food Research International</i> , 2015, 69, 235-243.	6.2	36
49	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
50	Immune-spaying as an alternative to surgical spaying in Iberian Duroc females: Effect on the VOC profile of dry-cured shoulders and dry-cured loins as detected by PTR-ToF-MS. <i>Meat Science</i> , 2015, 110, 169-173.	5.5	6
51	Monitoring of lactic fermentation driven by different starter cultures via direct injection mass spectrometric analysis of flavour-related volatile compounds. <i>Food Research International</i> , 2015, 76, 682-688.	6.2	26
52	Effects of Pasteurization on Volatile Compounds and Sensory Properties of Coconut ( <i>Cocos nucifera</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 2015, 8, 1393-1404.	4.7	32
53	Apple Flavor: Linking Sensory Perception to Volatile Release and Textural Properties. <i>Journal of Sensory Studies</i> , 2015, 30, 195-210.	1.6	20
54	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

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55	Double clustering of PTR-ToF-MS data enables the mapping of QTLs related to apple fruit volatilome. <i>Scientia Horticulturae</i> , 2015, 197, 24-32.	3.6	9
56	Understanding flavour perception of espresso coffee by the combination of a dynamic sensory method and in-vivo nosespace analysis. <i>Food Research International</i> , 2015, 69, 9-20.	6.2	66
57	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
58	A conjoint study on apple acceptability: Sensory characteristics and nutritional information. <i>Food Quality and Preference</i> , 2015, 40, 39-48.	4.6	66
59	High Pressure Carbon Dioxide pasteurization of coconut water: A sport drink with high nutritional and sensory quality. <i>Journal of Food Engineering</i> , 2015, 145, 73-81.	5.2	69
60	Food neophobia and its relation with olfaction. <i>Frontiers in Psychology</i> , 2014, 5, 127.	2.1	45
61	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
62	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
63	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
64	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
65	Interpretation, validation and segmentation of preference mapping models. <i>Food Quality and Preference</i> , 2014, 32, 198-209.	4.6	37
66	Volatile compounds and sensory properties of Montasio cheese made from the milk of Simmental cows grazing on alpine pastures. <i>Journal of Dairy Science</i> , 2014, 97, 7373-7385.	3.4	42
67	A combined sensory-instrumental tool for apple quality evaluation. <i>Postharvest Biology and Technology</i> , 2014, 96, 135-144.	6.0	49
68	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
69	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
70	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
71	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
72	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

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73	Sensory profiling of apple: Methodological aspects, cultivar characterisation and postharvest changes. <i>Postharvest Biology and Technology</i> , 2013, 77, 111-120.	6.0	49
74	Food neophobia and its relation with olfactory ability in common odour identification. <i>Appetite</i> , 2013, 68, 112-117.	3.7	40
75	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
76	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
77	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
78	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
79	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
80	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
81	PTR-ToF-MS and data mining methods: a new tool for fruit metabolomics. <i>Metabolomics</i> , 2012, 8, 761-770.	3.0	58
82	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
83	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
84	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
85	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
86	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
87	<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
88	Does milk treatment before cheesemaking affect microbial and chemical traits of ripened cheese? Grana Trentino as a case study. <i>Journal of Dairy Science</i> , 2012, 95, 5485-5494.	3.4	10
89	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
90	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

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91	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
92	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
93	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
94	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
95	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
96	Monitoring of sensory attributes used in the quality payment system of Trentingrana cheese. <i>Journal of Dairy Science</i> , 2011, 94, 5699-5709.	3.4	41
97	Volatiles that encode host-plant quality in the grapevine moth. <i>Phytochemistry</i> , 2011, 72, 1999-2005.	2.9	36
98	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
99	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
100	Individual Variability in the Awareness of Odors: Demographic Parameters and Odor Identification Ability. <i>Chemosensory Perception</i> , 2011, 4, 175-185.	1.2	18
101	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
102	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
103	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
104	Functional effect of grapevine 1-deoxy-D-xylulose 5-phosphate synthase substitution K284N on Muscat flavour formation. <i>Journal of Experimental Botany</i> , 2011, 62, 5497-5508.	4.8	105
105	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
106	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
107	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
108	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



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109	Characterization of 14 Raspberry Cultivars by Solid-Phase Microextraction and Relationship with Gray Mold Susceptibility. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1100-1105.	5.2	34
110	Two-step procedure for classifying consumers in a L-structured data context. <i>Food Quality and Preference</i> , 2010, 21, 270-277.	4.6	9
111	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
112	A consumer study of fresh juices containing berry fruits. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 1227-1235.	3.5	23
113	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
114	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
115	Investigation of Volatile Compounds in Two Raspberry Cultivars by Two Headspace Techniques: Solid-Phase Microextraction/Gas Chromatography-MS and Proton-Transfer Reaction-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4011-4018.	5.2	79
116	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
117	Discriminant models based on sensory evaluations: Single assessors versus panel average. <i>Food Quality and Preference</i> , 2008, 19, 589-595.	4.6	9
118	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
119	Efficient Feature Selection for PTR-MS Fingerprinting of Agroindustrial Products. <i>Lecture Notes in Computer Science</i> , 2008, , 42-51.	1.3	5
120	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
121	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
122	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
123	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
124	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
125	Proton Transfer Reaction-MS 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
126	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



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127	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
128	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
129	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
130	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
131	PTR-MS monitoring of odour emissions from composting plants. <i>International Journal of Mass Spectrometry</i> , 2004, 239, 103-109.	1.5	31
132	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
133	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
134	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
135	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
136	Judge selection for hard and semi-hard cheese sensory evaluation. <i>Food Quality and Preference</i> , 2000, 11, 465-474.	4.6	14
137	Composting And Humification. <i>Compost Science and Utilization</i> , 1999, 7, 24-33.	1.2	32
138	Organic Matter Evolution Index (OMEI) as a Measure Of Composting Efficiency. <i>Compost Science and Utilization</i> , 1997, 5, 53-62.	1.2	72
139	Heavy metal levels in apple orchards after the application of two composts. <i>Communications in Soil Science and Plant Analysis</i> , 1997, 28, 1403-1419.	1.4	24
140	The use of compost: its effects on heavy metal levels in soil and plants. <i>Resources, Conservation and Recycling</i> , 1997, 21, 129-143.	10.8	93