

Eugenio Aprea

List of Publications by Year in descending order

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115
papers

3,819
citations

94433

37
h-index

144013

57
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120
all docs

120
docs citations

120
times ranked

3829
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Use of Terpenoids as Natural Flavouring Compounds in Food Industry. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2011, 3, 9-16.	0.9	129
3	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
4	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
5	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
6	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
7	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
8	Metabolite profiling on apple volatile content based on solid phase microextraction and gas-chromatography time of flight mass spectrometry. <i>Journal of Chromatography A</i> , 2011, 1218, 4517-4524.	3.7	100
9	Exploring Blueberry Aroma Complexity by Chromatographic and Direct-Injection Spectrometric Techniques. <i>Frontiers in Plant Science</i> , 2017, 8, 617.	3.6	81
10	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
11	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
12	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
13	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
14	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
15	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
16	Volatile Compounds of Raspberry Fruit: From Analytical Methods to Biological Role and Sensory Impact. <i>Molecules</i> , 2015, 20, 2445-2474.	3.8	69
17	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
18	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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19	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
20	A conjoint study on apple acceptability: Sensory characteristics and nutritional information. <i>Food Quality and Preference</i> , 2015, 40, 39-48.	4.6	66
21	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
22	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
23	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
24	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
25	PTR-ToF-MS and data mining methods: a new tool for fruit metabolomics. <i>Metabolomics</i> , 2012, 8, 761-770.	3.0	58
26	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
27	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
28	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
29	Sensory profiling of apple: Methodological aspects, cultivar characterisation and postharvest changes. <i>Postharvest Biology and Technology</i> , 2013, 77, 111-120.	6.0	49
30	A combined sensory-instrumental tool for apple quality evaluation. <i>Postharvest Biology and Technology</i> , 2014, 96, 135-144.	6.0	49
31	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
32	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
33	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
34	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
35	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
36	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

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37	Food neophobia and its relation with olfactory ability in common odour identification. <i>Appetite</i> , 2013, 68, 112-117.	3.7	40
38	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
39	Tracing coffee origin by direct injection headspace analysis with PTR/SRI-MS. <i>Food Research International</i> , 2015, 69, 235-243.	6.2	36
40	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
41	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
42	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
43	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
44	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
45	PTR-MS monitoring of odour emissions from composting plants. <i>International Journal of Mass Spectrometry</i> , 2004, 239, 103-109.	1.5	31
46	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
47	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
48	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
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	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
51	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
52	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
53	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
54	Comparison of Volatile Flavour Profiles of Kidney Beans and Soybeans by GC-MS and PTR-MS. <i>Food Science and Technology Research</i> , 2005, 11, 63-70.	0.6	24

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55	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
56	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
57	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
58	<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
59	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
60	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
61	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
62	The effect of two orchard light management practices on the sensory quality of apple: fruit thinning by shading or photo-selective nets. <i>Journal of Horticultural Science and Biotechnology</i> , 2015, 90, 99-108.	1.9	17
63	Prickly Pear Seed Oil Extraction, Chemical Characterization and Potential Health Benefits. <i>Molecules</i> , 2021, 26, 5018.	3.8	17
64	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
65	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
66	Role of fruit flesh cell morphology and MdPG1 allelotype in influencing juiciness and texture properties in apple. <i>Postharvest Biology and Technology</i> , 2020, 164, 111161.	6.0	16
67	Overview of <i>Dekkera bruxellensis</i> behaviour in an ethanol-rich environment using untargeted and targeted metabolomic approaches. <i>Food Research International</i> , 2013, 51, 670-678.	6.2	15
68	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
69	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
70	Gender Differences in Fat-Rich Meat Choice: Influence of Personality and Attitudes. <i>Nutrients</i> , 2020, 12, 1374.	4.1	15
71	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
72	Individual variation in fungiform papillae density with different sizes and relevant associations with responsiveness to oral stimuli. <i>Food Quality and Preference</i> , 2019, 78, 103729.	4.6	13

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73	Nectarine volatilome response to fresh-cutting and storage. <i>Postharvest Biology and Technology</i> , 2020, 159, 111020.	6.0	13
74	Does the "Mountain Pasture Product"™ Claim Affect Local Cheese Acceptability?. <i>Foods</i> , 2021, 10, 682.	4.3	13
75	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
76	Cereal Bran Fractionation: Processing Techniques for the Recovery of Functional Components and their Applications to the Food Industry. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2012, 4, 61-77.	0.9	12
77	Mass spectrometry: principles and instrumentation. , 2020, , 525-552.		11
78	Cereal Bran Fractionation: Processing Techniques for the Recovery of Functional Components and their Applications to the Food Industry. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2012, 4, 61-77.	0.9	9
79	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
80	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
81	Determination of Bitterness of Extra Virgin Olive Oils by Amperometric Detection. <i>Electroanalysis</i> , 2016, 28, 2196-2204.	2.9	9
82	Apple pathogens: Organic essential oils as an alternative solution. <i>Scientia Horticulturae</i> , 2022, 300, 111075.	3.6	9
83	Relationship between Sensory Attributes, (Dis) Liking and Volatile Organic Composition of Gorgonzola PDO Cheese. <i>Foods</i> , 2021, 10, 2791.	4.3	8
84	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
85	Refined Measurements of Henry's Law Constant of Terpenes with Inert Gas Stripping Coupled with PTR-MS. <i>Water, Air, and Soil Pollution</i> , 2015, 226, 1.	2.4	7
86	Interplay of apple volatile organic compounds with <i>Neofabraea vagabunda</i> and other post-harvest pathogens. <i>Plant Pathology</i> , 2019, 68, 1508-1524.	2.4	7
87	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
88	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
89	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
90	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

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91	Mass Spectrometry: Principles and Instrumentation. , 2016, , 661-668.		6
92	Investigating the Effect of Artificial Flavours and External Information on Consumer Liking of Apples. <i>Molecules</i> , 2019, 24, 4306.	3.8	6
93	Variability in the temporal perception of polyphenol-related sensations in extra virgin olive oil and impact on flavor perception. <i>Food Quality and Preference</i> , 2021, 93, 104249.	4.6	6
94	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
95	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
96	Arousal influences olfactory abilities in adults with different degree of food neophobia. <i>Scientific Reports</i> , 2020, 10, 20538.	3.3	5
97	Effect of CO2 Preservation Treatments on the Sensory Quality of Pomegranate Juice. <i>Molecules</i> , 2020, 25, 5598.	3.8	5
98	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
99	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
100	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
101	CHARACTERIZATION OF STRAWBERRY GENOTYPES BY PTR-MS SPECTRAL FINGERPRINTING. <i>Acta Horticulturae</i> , 2004, , 65-68.	0.2	2
102	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
103	Special Issue "Volatile Compounds and Smell Chemicals (Odor and Aroma) of Food". <i>Molecules</i> , 2020, 25, 3811.	3.8	2
104	MULTIDISCIPLINARY CHARACTERIZATION OF PRIMOCANE RASPBERRIES COMPARED TO FLORICANE FRUITING CULTIVARS. <i>Acta Horticulturae</i> , 2009, , 255-260.	0.2	2
105	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
106	CHARACTERIZATION OF STRAWBERRY GENOTYPES BY PTR-MS SPECTRAL FINGERPRINTING: A THREE YEAR STUDY. <i>Acta Horticulturae</i> , 2006, , 497-500.	0.2	1
107	Flavor Release and Perception of Custard Desserts: Influence of Food Composition and Oral Parameters. <i>ACS Symposium Series</i> , 2008, , 243-253.	0.5	1
108	Factors Influencing Sweet Taste in Apple. <i>Reference Series in Phytochemistry</i> , 2019, , 1673-1694.	0.4	1

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109	Development of a new phenotypic roadmap to improve strawberry aroma based on direct injection mass spectrometry. <i>Acta Horticulturae</i> , 2021, , 971-978.	0.2	1
110	Mass spectrometry: principles and instrumentation. , 1987, , 497-522.		1
111	Factors Influencing Sweet Taste in Apple. <i>Reference Series in Phytochemistry</i> , 2018, , 1-22.	0.4	1
112	Interactions between food texture and oral processing affecting the strawberry flavour of custard desserts. <i>Developments in Food Science</i> , 2006, 43, 501-504.	0.0	0
113	P.11.11 RAPID "BREATH-PRINT" OF LIVER CIRRHOSIS BY PROTON TRANSFER REACTION TIME OF FLIGHT MASS SPECTROMETRY. <i>Digestive and Liver Disease</i> , 2013, 45, S168.	0.9	0
114	Volatile Compounds and Smell Chemicals (Odor and Aroma) of Food. , 2021, , .		0
115	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