

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
g-index

120
all docs

120
docs citations

120
times ranked

3829
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Apple pathogens: Organic essential oils as an alternative solution. <i>Scientia Horticulturae</i> , 2022, 300, 111075.	3.6	9
3	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
4	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
5	Does the "Mountain Pasture Product"™ Claim Affect Local Cheese Acceptability?. <i>Foods</i> , 2021, 10, 682.	4.3	13
6	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
7	Volatile Compounds and Smell Chemicals (Odor and Aroma) of Food. , 2021, , .		0
8	Prickly Pear Seed Oil Extraction, Chemical Characterization and Potential Health Benefits. <i>Molecules</i> , 2021, 26, 5018.	3.8	17
9	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
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	Nectarine volatilome response to fresh-cutting and storage. <i>Postharvest Biology and Technology</i> , 2020, 159, 111020.	6.0	13
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	Special Issue "Volatile Compounds and Smell Chemicals (Odor and Aroma) of Food". <i>Molecules</i> , 2020, 25, 3811.	3.8	2
15	Arousal influences olfactory abilities in adults with different degree of food neophobia. <i>Scientific Reports</i> , 2020, 10, 20538.	3.3	5
16	Effect of CO2 Preservation Treatments on the Sensory Quality of Pomegranate Juice. <i>Molecules</i> , 2020, 25, 5598.	3.8	5
17	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
18	Gender Differences in Fat-Rich Meat Choice: Influence of Personality and Attitudes. <i>Nutrients</i> , 2020, 12, 1374.	4.1	15

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19	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
20	Mass spectrometry: principles and instrumentation. , 2020, , 525-552.		11
21	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
22	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
23	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
24	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
25	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
26	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
27	Factors Influencing Sweet Taste in Apple. <i>Reference Series in Phytochemistry</i> , 2019, , 1673-1694.	0.4	1
28	Investigating the Effect of Artificial Flavours and External Information on Consumer Liking of Apples. <i>Molecules</i> , 2019, 24, 4306.	3.8	6
29	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
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	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
36	Exploring Blueberry Aroma Complexity by Chromatographic and Direct-Injection Spectrometric Techniques. <i>Frontiers in Plant Science</i> , 2017, 8, 617.	3.6	81

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37	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
38	Mass Spectrometry: Principles and Instrumentation. , 2016, , 661-668.		6
39	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
40	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
41	Determination of Bitterness of Extra Virgin Olive Oils by Amperometric Detection. <i>Electroanalysis</i> , 2016, 28, 2196-2204.	2.9	9
42	Volatile Compounds of Raspberry Fruit: From Analytical Methods to Biological Role and Sensory Impact. <i>Molecules</i> , 2015, 20, 2445-2474.	3.8	69
43	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
44	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
45	Tracing coffee origin by direct injection headspace analysis with PTR/SRI-MS. <i>Food Research International</i> , 2015, 69, 235-243.	6.2	36
46	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
47	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
48	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
49	Effects of Pasteurization on Volatile Compounds and Sensory Properties of Coconut (<i>Cocos nucifera</i>) Tj ETQq1 1 0.784314 rgBT /Over 2015, 8, 1393-1404.	4.7	32
50	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
51	Double clustering of PTR-ToF-MS data enables the mapping of QTLs related to apple fruit volatiles. <i>Scientia Horticulturae</i> , 2015, 197, 24-32.	3.6	9
52	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
53	A conjoint study on apple acceptability: Sensory characteristics and nutritional information. <i>Food Quality and Preference</i> , 2015, 40, 39-48.	4.6	66
54	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

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55	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
56	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
57	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
58	A combined sensory-instrumental tool for apple quality evaluation. <i>Postharvest Biology and Technology</i> , 2014, 96, 135-144.	6.0	49
59	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
60	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
61	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
62	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
63	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
64	Sensory profiling of apple: Methodological aspects, cultivar characterisation and postharvest changes. <i>Postharvest Biology and Technology</i> , 2013, 77, 111-120.	6.0	49
65	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
66	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
67	Food neophobia and its relation with olfactory ability in common odour identification. <i>Appetite</i> , 2013, 68, 112-117.	3.7	40
68	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
69	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
70	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
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	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

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73	Rapid "Breath-Print" of Liver Cirrhosis by Proton Transfer Reaction Time-of-Flight Mass Spectrometry. A Pilot Study.. PLoS ONE, 2013, 8, e59658.	2.5	70
74	PTR-ToF-MS and data mining methods: a new tool for fruit metabolomics. Metabolomics, 2012, 8, 761-770.	3.0	58
75	Linking GC-MS and PTR-TOF-MS fingerprints of food samples. Chemometrics and Intelligent Laboratory Systems, 2012, 118, 301-307.	3.5	30
76	Sensory and instrumental profiling of 18 apple cultivars to investigate the relation between perceived quality and odour and flavour. Food Research International, 2012, 49, 677-686.	6.2	112
77	On Quantitative Determination of Volatile Organic Compound Concentrations Using Proton Transfer Reaction Time-of-Flight Mass Spectrometry. Environmental Science & Technology, 2012, 46, 2283-2290.	10.0	264
78	The effect of milk collection and storage conditions on the final quality of Trentingrana cheese: Sensory and instrumental evaluation. International Dairy Journal, 2012, 23, 105-114.	3.0	18
79	Analysis of breath by proton transfer reaction time of flight mass spectrometry in rats with steatohepatitis induced by high-fat diet. Journal of Mass Spectrometry, 2012, 47, 1098-1103.	1.6	25
80	<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. Journal of Food Science, 2012, 77, C1226-33.	3.1	18
81	PTR-TOF-MS Analysis for Influence of Milk Base Supplementation on Texture and Headspace Concentration of Endogenous Volatile Compounds in Yogurt. Food and Bioprocess Technology, 2012, 5, 2085-2097.	4.7	24
82	Cereal Bran Fractionation: Processing Techniques for the Recovery of Functional Components and their Applications to the Food Industry. Recent Patents on Food, Nutrition & Agriculture, 2012, 4, 61-77.	0.9	9
83	PTR-TOF-MS monitoring of in vitro and in vivo flavour release in cereal bars with varying sugar composition. Food Chemistry, 2012, 131, 477-484.	8.2	53
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. International Journal of Mass Spectrometry, 2012, 314, 33-41.	1.5	7
85	Expert Panel Assessment of 57 Monocultivar Olive Oils Produced from the Tuscan Germplasm. Open Agriculture Journal, 2012, 6, 67-73.	0.8	3
86	Cereal Bran Fractionation: Processing Techniques for the Recovery of Functional Components and their Applications to the Food Industry. Recent Patents on Food, Nutrition & Agriculture, 2012, 4, 61-77.	0.9	12
87	Use of Terpenoids as Natural Flavouring Compounds in Food Industry. Recent Patents on Food, Nutrition & Agriculture, 2011, 3, 9-16.	0.9	129
88	PTR-MS measurements and analysis of models for the calculation of Henry's law constants of monosulfides and disulfides. Chemosphere, 2011, 83, 311-317.	8.2	25
89	Metabolite profiling on apple volatile content based on solid phase microextraction and gas-chromatography time of flight mass spectrometry. Journal of Chromatography A, 2011, 1218, 4517-4524.	3.7	100
90	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. Journal of Mass Spectrometry, 2010, 45, 1065-1074.	1.6	60

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91	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
92	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
93	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
94	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
95	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
96	MULTIDISCIPLINARY CHARACTERIZATION OF PRIMOCANE RASPBERRIES COMPARED TO FLORICANE FRUITING CULTIVARS. <i>Acta Horticulturae</i> , 2009, , 255-260.	0.2	2
97	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
98	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
99	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
100	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
101	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
102	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
103	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
104	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
105	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
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	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
108	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

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109	Comparison of Volatile Flavour Profiles of Kidney Beans and Soybeans by GC-MS and PTR-MS. Food Science and Technology Research, 2005, 11, 63-70.	0.6	24
110	QTL mapping of volatile compounds in ripe apples detected by proton transfer reaction-mass spectrometry. Euphytica, 2005, 145, 269-279.	1.2	70
111	CHARACTERIZATION OF STRAWBERRY GENOTYPES BY PTR-MS SPECTRAL FINGERPRINTING. Acta Horticulturae, 2004, , 65-68.	0.2	2
112	PTR-MS monitoring of odour emissions from composting plants. International Journal of Mass Spectrometry, 2004, 239, 103-109.	1.5	31
113	Fingerprinting mass spectrometry by PTR-MS: heat treatment vs. pressure treatment of red orange juice—a case study. International Journal of Mass Spectrometry, 2003, 223-224, 343-353.	1.5	63
114	Coupling Proton Transfer Reaction—Mass Spectrometry with Linear Discriminant Analysis: A Case Study. Journal of Agricultural and Food Chemistry, 2003, 51, 7227-7233.	5.2	42
115	Mass spectrometry: principles and instrumentation. , 1987, , 497-522.		1