

Alberto Angioni

List of Publications by Year in descending order

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134
papers

5,393
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81743

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5311
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| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Pesticide Residues in Grapes, Wine, and Their Processing Products. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 967-973. | 2.4 | 317 |
| 2 | Chemical Composition, Seasonal Variability, and Antifungal Activity of <i>Lavandula stoechas</i> L. ssp. <i>stoechas</i> Essential Oils from Stem/Leaves and Flowers. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4364-4370. | 2.4 | 308 |
| 3 | Antimicrobial Activity of Tunisian Quince (<i>Cydonia oblonga</i> Miller) Pulp and Peel Polyphenolic Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 963-969. | 2.4 | 264 |
| 4 | Chemical Composition, Plant Genetic Differences, Antimicrobial and Antifungal Activity Investigation of the Essential Oil of <i>Rosmarinus officinalis</i> L.. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3530-3535. | 2.4 | 246 |
| 5 | Chemical Composition of the Essential Oils of <i>Juniperus</i> from Ripe and Unripe Berries and Leaves and Their Antimicrobial Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3073-3078. | 2.4 | 168 |
| 6 | Control of Postharvest Diseases of Fruit by Heat and Fungicides: Efficacy, Residue Levels, and Residue Persistence. A Review. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8531-8542. | 2.4 | 106 |
| 7 | Disappearance of Azoxystrobin, Pyrimethanil, Cyprodinil, and Fludioxonil on Tomatoes in a Greenhouse. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1929-1932. | 2.4 | 102 |
| 8 | Nematicidal Activity of (<i>E</i>)-2,4-Decadienal and (<i>E</i>)-2-Decenal from <i>Ailanthus altissima</i> against <i>Meloidogyne javanica</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1146-1151. | 2.4 | 100 |
| 9 | Fate of Some New Fungicides (Cyprodinil, Fludioxonil, Pyrimethanil, and Tebuconazole) from Vine to Wine. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2708-2710. | 2.4 | 97 |
| 10 | Chemical Composition of Volatiles in Sardinian Myrtle (<i>Myrtus communis</i> L.) Alcoholic Extracts and Essential Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 1420-1426. | 2.4 | 93 |
| 11 | Characterization of the Volatile Constituents in the Essential Oil of <i>Pistacia lentiscus</i> L. from Different Origins and Its Antifungal and Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7093-7098. | 2.4 | 91 |
| 12 | Comparison Between Two Thymol Formulations in the Control of <i>Varroa destructor</i> : Effectiveness, Persistence, and Residues. <i>Journal of Economic Entomology</i> , 2004, 97, 187-191. | 0.8 | 88 |
| 13 | Homogentisic Acid: A Phenolic Acid as a Marker of Strawberry-Tree (<i>Arbutus unedo</i>) Honey. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4064-4067. | 2.4 | 87 |
| 14 | Pesticides in Fermentative Processes of Wine. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3854-3857. | 2.4 | 81 |
| 15 | Persistence of Insecticide Residues in Olives and Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2244-2247. | 2.4 | 79 |
| 16 | Simultaneous amperometric detection of ascorbic acid and antioxidant capacity in orange, blueberry and kiwi juice, by a telemetric system coupled with a fullerene- or nanotubes-modified ascorbate subtractive biosensor. <i>Biosensors and Bioelectronics</i> , 2015, 67, 214-223. | 5.3 | 75 |
| 17 | Chemical Composition, Plant Genetic Differences, and Antifungal Activity of the Essential Oil of <i>Helichrysum italicum</i> G. Don ssp. <i>microphyllum</i> (Willd) Nym. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1030-1034. | 2.4 | 74 |
| 18 | Pesticide Residues in Raisin Processing. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 2309-2311. | 2.4 | 70 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | Liquid Chromatography-Tandem Mass Spectrometric Ion-Switching Determination of Chlorantraniliprole and Flubendiamide in Fruits and Vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 7696-7699. | 2.4 | 66 |
| 20 | Factors Affecting Imazalil and Thiabendazole Uptake and Persistence in Citrus Fruits Following Dip Treatments. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3352-3354. | 2.4 | 65 |
| 21 | In Vitro Interaction between Ochratoxin A and Different Strains of <i>Saccharomyces cerevisiae</i> and <i>Kloeckera apiculata</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 2043-2048. | 2.4 | 64 |
| 22 | Phenolic compounds in virgin olive oils I. Low-wavelength quantitative determination of complex phenols by high-performance liquid chromatography under isocratic elution. <i>Journal of Chromatography A</i> , 1997, 768, 207-213. | 1.8 | 63 |
| 23 | Residues of azoxystrobin, fenhexamid and pyrimethanil in strawberry following field treatments and the effect of domestic washing. <i>Food Additives and Contaminants</i> , 2004, 21, 1065-1070. | 2.0 | 62 |
| 24 | Fate of Azoxystrobin, Fluazinam, Kresoxim-methyl, Mepanipyrim, and Tetraconazole from Vine to Wine. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3249-3251. | 2.4 | 60 |
| 25 | Comparison Between Two Thymol Formulations in the Control of <i>Varroa destructor</i> : Effectiveness, Persistence, and Residues. <i>Journal of Economic Entomology</i> , 2004, 97, 187-191. | 0.8 | 60 |
| 26 | Persistence and Metabolism of Folpet in Grapes and Wine. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 476-479. | 2.4 | 58 |
| 27 | Rotenone Residues on Olives and in Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2576-2580. | 2.4 | 58 |
| 28 | Comparative Analysis of Polyphenolic Profiles and Antioxidant and Antimicrobial Activities of Tunisian Pome Fruit Pulp and Peel Aqueous Acetone Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1084-1090. | 2.4 | 57 |
| 29 | Fate of Quinoxifen Residues in Grapes, Wine, and Their Processing Products. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 6128-6131. | 2.4 | 56 |
| 30 | Residues and Persistence of Neem Formulations on Strawberry after Field Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 10026-10032. | 2.4 | 56 |
| 31 | Influence of Postharvest Hot Water Treatment on Nutritional and Functional Properties of Kumquat (<i>Fortunella japonica</i> Lour. Swingle Cv. Ovale) Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 455-460. | 2.4 | 56 |
| 32 | Simplified multiresidue method for the determination of organophosphorus insecticides in olive oil. <i>Journal of Chromatography A</i> , 1997, 761, 327-331. | 1.8 | 55 |
| 33 | Residue Level, Persistence, and Storage Performance of Citrus Fruit Treated with Fludioxonil. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 6718-6724. | 2.4 | 49 |
| 34 | Determination of famoxadone, fenamidone, fenhexamid and iprodione residues in greenhouse tomatoes. <i>Pest Management Science</i> , 2012, 68, 543-547. | 1.7 | 48 |
| 35 | Analysis of the Essential Oil of <i>Helichrysum italicum</i> G. Don ssp. <i>microphyllum</i> (Willd) Nym.. <i>Journal of Essential Oil Research</i> , 1999, 11, 711-715. | 1.3 | 47 |
| 36 | Determination of 4-Ethylphenol and 4-Ethylguaiacol in Wines by LC-MS-MS and HPLC-DAD-Fluorescence. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7288-7293. | 2.4 | 46 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 37 | Persistence of Azadirachtin Residues on Olives after Field Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3491-3494. | 2.4 | 45 |
| 38 | Myrtle hydroalcoholic extracts obtained from different selections of <i>Myrtus communis</i> L.. <i>Food Chemistry</i> , 2007, 101, 806-811. | 4.2 | 45 |
| 39 | Pesticide Residues in Prune Processing. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3772-3774. | 2.4 | 44 |
| 40 | Influence of a prepared diet and a macroalga (<i>Ulva</i> sp.) on the growth, nutritional and sensory qualities of gonads of the sea urchin <i>Paracentrotus lividus</i> . <i>Aquaculture</i> , 2018, 493, 240-250. | 1.7 | 41 |
| 41 | Rotenone and Rotenoids in Cuban Resins, Formulations, and Residues on Olives. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 288-293. | 2.4 | 40 |
| 42 | Residue Levels and Effectiveness of Pyrimethanil vs Imazalil When Using Heated Postharvest Dip Treatments for Control of <i>Penicillium</i> Decay on Citrus Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4721-4726. | 2.4 | 40 |
| 43 | Effect of Epicuticular Waxes of Fruits on the Photodegradation of Fenthion. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 3681-3683. | 2.4 | 39 |
| 44 | GC-ITMS Determination and Degradation of Captan during Winemaking. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6761-6766. | 2.4 | 39 |
| 45 | Residues and Half-Life Times of Pyrethrins on Peaches after Field Treatments. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4059-4063. | 2.4 | 39 |
| 46 | Fenhexamid residues in grapes and wine. <i>Food Additives and Contaminants</i> , 2001, 18, 625-629. | 2.0 | 38 |
| 47 | Triazole fungicide degradation in peaches in the field and in model systems. <i>Food Additives and Contaminants</i> , 2003, 20, 368-374. | 2.0 | 38 |
| 48 | Persistence and Metabolism of Fenthion in Orange Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 936-939. | 2.4 | 37 |
| 49 | Synthesis and inhibitory activity of 7-geranoxycoumarin against <i>Penicillium</i> species in Citrus fruit. <i>Phytochemistry</i> , 1998, 47, 1521-1525. | 1.4 | 37 |
| 50 | Propolis Consumption Reduces <i>Nosema ceranae</i> Infection of European Honey Bees (<i>Apis mellifera</i>). <i>Insects</i> , 2020, 11, 124. | 1.0 | 37 |
| 51 | Pesticide Residues on Field-Sprayed Apricots and in Apricot Drying Processes. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 2306-2308. | 2.4 | 36 |
| 52 | Chilling injury and residue uptake in cold-stored "Star Ruby" grapefruit following thiabendazole and imazalil dip treatments at 20 and 50°C. <i>Postharvest Biology and Technology</i> , 2000, 20, 91-98. | 2.9 | 36 |
| 53 | Fate of Iprovalicarb, Indoxacarb, and Boscalid Residues in Grapes and Wine by GC-ITMS Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 6806-6812. | 2.4 | 36 |
| 54 | Nematicidal Activity of 2-Thiophenecarboxaldehyde and Methylisothiocyanate from Caper (<i>Capparis</i>) Tj ETQq0 0 0 rgBT /Overlock 10 60, 7345-7351. | 2.4 | 36 |

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|----|---|-----|-----------|
| 55 | Residue Level of Imazalil Fungicide in Lemons following Prestorage Dip Treatment at 20 and 50 Â°C. Journal of Agricultural and Food Chemistry, 1996, 44, 2865-2869. | 2.4 | 34 |
| 56 | THE EFFECT OF SIMULATED RAIN ON FOLPET AND MANCOZEB RESIDUES ON GRAPES AND ON VINE LEAVES. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2001, 36, 609-618. | 0.7 | 34 |
| 57 | Antioxidant Effect of Natural Table Olives Phenolic Extract Against Oxidative Stress and Membrane Damage in Enterocyteâ€™Like Cells. Journal of Food Science, 2017, 82, 380-385. | 1.5 | 34 |
| 58 | Seasonal Susceptibility of Tarocco Oranges to Chilling Injury As Affected by Hot Water and Thiabendazole Postharvest Dip Treatments. Journal of Agricultural and Food Chemistry, 1998, 46, 1177-1180. | 2.4 | 32 |
| 59 | Gas chromatographic ion trap mass spectrometry determination of zoxamide residues in grape, grape processing, and in the fermentation process. Journal of Chromatography A, 2005, 1097, 165-170. | 1.8 | 32 |
| 60 | Gas Chromatographic Determination of Cyprodinil, Fludioxonil, Pyrimethanil, and Tebuconazole in Grapes, Must, and Wine. Journal of AOAC INTERNATIONAL, 1997, 80, 867-870. | 0.7 | 31 |
| 61 | Factors Affecting the Synergy of Thiabendazole, Sodium Bicarbonate, and Heat To Control Postharvest Green Mold of Citrus Fruit. Journal of Agricultural and Food Chemistry, 2008, 56, 10793-10798. | 2.4 | 31 |
| 62 | Fast and Versatile Multiresidue Method for the Analysis of Botanical Insecticides on Fruits and Vegetables by HPLC/DAD/MS. Journal of Agricultural and Food Chemistry, 2005, 53, 8644-8649. | 2.4 | 30 |
| 63 | Chemical Variability, Antifungal and Antioxidant Activity of Eucalyptus camaldulensis Essential Oil from Sardinia. Natural Product Communications, 2010, 5, 1934578X1000500. | 0.2 | 29 |
| 64 | Presence of Trihalomethanes in ready-to-eat vegetables disinfected with chlorine. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 2111-2117. | 1.1 | 29 |
| 65 | LC/DAD/ESI/MS Method for the Determination of Imidacloprid, Thiacloprid, and Spinosad in Olives and Olive Oil after Field Treatment. Journal of Agricultural and Food Chemistry, 2011, 59, 11359-11366. | 2.4 | 27 |
| 66 | Residues of Some Pesticides in Fresh and Dried Apricots. Journal of Agricultural and Food Chemistry, 1997, 45, 3221-3222. | 2.4 | 26 |
| 67 | Photolysis of Î±-Tocopherol in Olive Oils and Model Systems. Journal of Agricultural and Food Chemistry, 1998, 46, 4529-4533. | 2.4 | 26 |
| 68 | Complexation of Imazalil with Î²-Cyclodextrin, Residue Uptake, Persistence, and Activity against Penicillium Decay in Citrus Fruit Following Postharvest Dip Treatments. Journal of Agricultural and Food Chemistry, 2002, 50, 6790-6797. | 2.4 | 25 |
| 69 | Cold quarantine responses of â€™Taroccoâ€™ oranges to short hot water and thiabendazole postharvest dip treatments. Postharvest Biology and Technology, 2013, 78, 24-33. | 2.9 | 25 |
| 70 | Integrated environmental evaluation of heavy metals and metalloids bioaccumulation in invertebrates and seaweeds from different marine coastal areas of sardinia, mediterranean sea. Environmental Pollution, 2020, 266, 115048. | 3.7 | 25 |
| 71 | Residue Levels and Storage Decay Control in Cv. Star Ruby Grapefruit after Dip Treatments with Azoxystrobin. Journal of Agricultural and Food Chemistry, 2002, 50, 1461-1464. | 2.4 | 24 |
| 72 | Influence of Epicuticular Waxes on the Photolysis of Pirimicarb in the Solid Phase. Journal of Agricultural and Food Chemistry, 1998, 46, 762-765. | 2.4 | 23 |

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|----|--|-----|-----------|
| 73 | Distribution of Folpet on the Grape Surface after Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 915-916. | 2.4 | 23 |
| 74 | Residue-free Wines: Fate of Some Quinone outside Inhibitor (Qoi) Fungicides in the Winemaking Process. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2329-2333. | 2.4 | 23 |
| 75 | Characterization of the Lipid Fraction of Wild Sea Urchin from the Sardinian Sea (Western) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T | 1.5 | 23 |
| 76 | Pesticides in the Distilled Spirits of Wine and Its Byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2248-2251. | 2.4 | 22 |
| 77 | Effect of the Epicuticular Waxes of Fruits and Vegetables on the Photodegradation of Rotenone. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3451-3455. | 2.4 | 22 |
| 78 | Residue Levels and Efficacy of Fludioxonil and Thiabendazole in Controlling Postharvest Green Mold Decay in Citrus Fruit When Applied in Combination with Sodium Bicarbonate. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 296-306. | 2.4 | 22 |
| 79 | Influence of olive cultivars and period of harvest on the contents of Cu, Cd, Pb, and Zn in virgin olive oils. <i>Food Chemistry</i> , 2006, 99, 525-529. | 4.2 | 21 |
| 80 | Determination of Buprofezin, Pyridaben, and Tebufenpyrad Residues by Gas Chromatography-Mass-Selective Detection in Clementine Citrus. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 4255-4259. | 2.4 | 20 |
| 81 | Suitability for Ready-to-Eat Processing and Preservation of Six Green and Red Baby Leaves Cultivars and Evaluation of Their Antioxidant Value during Storage and after the Expiration Date. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 550-558. | 0.9 | 20 |
| 82 | Combined effects of potassium sorbate, hot water and thiabendazole against green mould of citrus fruit and residue levels. <i>Food Chemistry</i> , 2013, 141, 858-864. | 4.2 | 19 |
| 83 | Effect of Heated Solutions on Decay Control and Residues of Imazalil in Lemons. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 4127-4130. | 2.4 | 18 |
| 84 | Acephate and buprofezin residues in olives and olive oil. <i>Food Additives and Contaminants</i> , 2000, 17, 855-858. | 2.0 | 17 |
| 85 | Evaluation of a single strain starter culture, a selected inoculum enrichment, and natural microflora in the processing of Tonda di Cagliari natural table olives: Impact on chemical, microbiological, sensory and texture quality. <i>LWT - Food Science and Technology</i> , 2015, 64, 671-677. | 2.5 | 17 |
| 86 | Thiabendazole Uptake and Storage Performance of Cactus Pear [<i>Opuntia ficus-indica</i> (L.) Mill. Cv Gialla] Fruit Following Postharvest Treatments with Reduced Doses of Fungicide at 52 Å°C. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 739-743. | 2.4 | 16 |
| 87 | QuEChERS Method for the Determination of PAH Compounds in Sardinia Sea Urchin (<i>Paracentrotus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T | 1.3 | 16 |
| 88 | Effect of maturation and cold storage on the organic acid composition of myrtle fruits. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 37-44. | 1.7 | 16 |
| 89 | Residue Uptake and Storage Responses of Tarocco Blood Oranges after Preharvest Thiabendazole Spray and Postharvest Heat Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2293-2296. | 2.4 | 15 |
| 90 | Residues of the Quinone Outside Inhibitor Fungicide Trifloxystrobin after Postharvest Dip Treatments To Control <i>Penicillium</i> spp. on Citrus Fruit. <i>Journal of Food Protection</i> , 2006, 69, 1646-1652. | 0.8 | 15 |

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|-----|--|-----|-----------|
| 91 | Residue levels and performance of potassium sorbate and thiabendazole and their co-application against blue mold of apples when applied as water dip treatments at 20 or 53°C. <i>Postharvest Biology and Technology</i> , 2015, 106, 33-43. | 2.9 | 15 |
| 92 | Effects of blue, orange and white lights on growth, chlorophyll fluorescence, and phycoerythrin production of <i>Arthrospira platensis</i> cultures. <i>Algal Research</i> , 2022, 61, 102583. | 2.4 | 15 |
| 93 | Photolysis of pesticides: influence of epicuticular waxes from <i>Persica laevis</i> DC on the photodegradation in the solid phase of aminocarb, methiocarb and fenthion. <i>Pest Management Science</i> , 2001, 57, 522-526. | 1.7 | 14 |
| 94 | Residue Levels and Storage Responses of Nectarines, Apricots, and Peaches after Dip Treatments with Fludioxonil Fungicide Mixtures. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 825-831. | 2.4 | 14 |
| 95 | Efficacy of Heat Treatments with Water and Fludioxonil for Postharvest Control of Blue and Gray Molds on Inoculated Pears and Fludioxonil Residues in Fruit. <i>Journal of Food Protection</i> , 2008, 71, 967-972. | 0.8 | 14 |
| 96 | Postinfection Activity, Residue Levels, and Persistence of Azoxystrobin, Fludioxonil, and Pyrimethanil Applied Alone or in Combination with Heat and Imazalil for Green Mold Control on Inoculated Oranges. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3661-3666. | 2.4 | 14 |
| 97 | Influence of Different Light Sources on the Biochemical Composition of <i>Arthrospira</i> spp. Grown in Model Systems. <i>Foods</i> , 2022, 11, 399. | 1.9 | 14 |
| 98 | Fate of azadirachtin A and related azadirachtoids on tomatoes after greenhouse treatment. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2009, 44, 598-605. | 0.7 | 12 |
| 99 | EFFECTIVENESS OF FLUDIOXONIL IN CONTROL STORAGE DECAY ON POMEGRANATE FRUIT. <i>Acta Horticulturae</i> , 2009, , 313-318. | 0.1 | 12 |
| 100 | Determination of Wine Aroma Compounds by Dehydration Followed by GC/MS. <i>Journal of AOAC INTERNATIONAL</i> , 2012, 95, 813-819. | 0.7 | 12 |
| 101 | A sequential treatment with sodium hypochlorite and a reduced dose of imazalil heated at 50 °C effectively control decay of individually film-wrapped lemons stored at 20 °C. <i>Postharvest Biology and Technology</i> , 2017, 124, 75-84. | 2.9 | 12 |
| 102 | Honeybees use propolis as a natural pesticide against their major ectoparasite. <i>Proceedings of the Royal Society B: Biological Sciences</i> , 2021, 288, 20212101. | 1.2 | 12 |
| 103 | Degradation of Pyrethrin Residues on Stored Durum Wheat after Postharvest Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 832-835. | 2.4 | 11 |
| 104 | The effects of raw propolis on Varroa-infested honey bee (<i>Apis mellifera</i>) workers. <i>Parasitology Research</i> , 2018, 117, 3527-3535. | 0.6 | 11 |
| 105 | Effects of Industrial Processing on Pesticide Multiresidues Transfer from Raw Tomatoes to Processed Products. <i>Foods</i> , 2020, 9, 1497. | 1.9 | 11 |
| 106 | Zoxamide accumulation and retention evaluation after nanosuspension technology application in tomato plant. <i>Pest Management Science</i> , 2021, 77, 3508-3518. | 1.7 | 11 |
| 107 | Effect of the Technological Process from Vine to Wine on Pesticide Residues in Vernaccia di Oristano Cultivar. <i>Foods</i> , 2021, 10, 1295. | 1.9 | 11 |
| 108 | Three years monitoring survey of pesticide residues in Sardinia wines following integrated pest management strategies. <i>Environmental Monitoring and Assessment</i> , 2013, 185, 4281-4289. | 1.3 | 10 |

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|-----|--|-----|-----------|
| 109 | Towards Controlled Fermentation of Table Olives: LAB Starter Driven Process in an Automatic Pilot Processing Plant. <i>Food and Bioprocess Technology</i> , 2017, 10, 1063-1073. | 2.6 | 10 |
| 110 | Chlorpyrifos residues levels in fruits and vegetables after field treatment. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2011, 46, 544-9. | 0.7 | 10 |
| 111 | Pyrimethanil Residues on Table Grapes Italia after Field Treatment. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2006, 41, 833-841. | 0.7 | 9 |
| 112 | GC-ITMS analysis of PAH contamination levels in the marine sea urchin <i>Paracentrotus lividus</i> in Sardinia. <i>Marine Pollution Bulletin</i> , 2014, 82, 201-207. | 2.3 | 9 |
| 113 | Environmental Fate of Two Organophosphorus Insecticides in Soil Microcosms under Mediterranean Conditions and Their Effect on Soil Microbial Communities. <i>Soil and Sediment Contamination</i> , 2019, 28, 285-303. | 1.1 | 8 |
| 114 | Influence of post-harvest treatments with fludioxonil and soy lecithin co-application in controlling blue and grey mould and fludioxonil residues in Coscia pears. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2009, 26, 68-72. | 1.1 | 7 |
| 115 | Persistence of Two Neem Formulations on Peach Leaves and Fruit: Effect of the Distribution. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2457-2461. | 2.4 | 7 |
| 116 | Do Best-Selected Strains Perform Table Olive Fermentation Better than Undefined Biodiverse Starters? A Comparative Study. <i>Foods</i> , 2020, 9, 135. | 1.9 | 7 |
| 117 | Pesticide residues in artichokes: Effect of different head shape. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 1996, 31, 1189-1199. | 0.7 | 6 |
| 118 | Determination of Carbamate Insecticides in Apples, Pears, and Lettuce by LC with UV Detector. <i>Journal of AOAC INTERNATIONAL</i> , 1997, 80, 1315-1319. | 0.7 | 6 |
| 119 | Influence of post-harvest application rates of cyprodinil, treatment time and temperature on residue levels and efficacy in controlling green mould on "Valencia" oranges. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2009, 26, 1033-1037. | 1.1 | 6 |
| 120 | Influence of the Technological Process on the Biochemical Composition of Fresh Roe and Bottarga from Liza ramada and Mugil cephalus. <i>Foods</i> , 2020, 9, 1408. | 1.9 | 6 |
| 121 | Flash flood simulation and valve behavior of <i>Mytilus galloprovincialis</i> measured with Hall sensors. <i>Integrative Zoology</i> , 2021, 16, 138-148. | 1.3 | 6 |
| 122 | In Vitro Activity of Several Essential Oils Extracted from Aromatic Plants against <i>Ascosphaera apis</i> . <i>Veterinary Sciences</i> , 2021, 8, 80. | 0.6 | 6 |
| 123 | Fipronil and Fipronil Sulfone Distribution in Chicken Feathers and Eggs after Oral and Dermal Exposure. <i>Foods</i> , 2021, 10, 3077. | 1.9 | 6 |
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