

Alberto Angioni

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

129
papers

4,364
citations

37
h-index

60
g-index

136
ext. papers

4,827
ext. citations

4.7
avg, IF

5
L-index

#	Paper	IF	Citations
129	Influence of Different Light Sources on the Biochemical Composition of spp. Grown in Model Systems.. <i>Foods</i> , 2022 , 11,	4.9	1
128	Effects of blue, orange and white lights on growth, chlorophyll fluorescence, and phycocyanin production of <i>Arthrospira platensis</i> cultures. <i>Algal Research</i> , 2022 , 61, 102583	5	3
127	Zoxamide accumulation and retention evaluation after nanosuspension technology application in tomato plant. <i>Pest Management Science</i> , 2021 , 77, 3508-3518	4.6	0
126	Effect of the Technological Process from Vine to Wine on Pesticide Residues in Vernaccia di Oristano Cultivar. <i>Foods</i> , 2021 , 10,	4.9	2
125	Heavy metal and metalloid accumulation in wild brown trout (<i>Salmo trutta</i> L., 1758 complex, Osteichthyes: Salmonidae) from a mountain stream in Sardinia by ICP-OES. <i>Environmental Monitoring and Assessment</i> , 2021 , 193, 448	3.1	0
124	Flash flood simulation and valve behavior of <i>Mytilus galloprovincialis</i> measured with Hall sensors. <i>Integrative Zoology</i> , 2021 , 16, 138-148	1.9	2
123	UHPLC-MS/MS Method for the Analysis of 2,6 Toluene Diisocyanate and 2,4 Toluene Diisocyanate Released from Microa-gglomerated Corks in Wine. <i>Food Analytical Methods</i> , 2021 , 14, 230-236	3.4	1
122	Fipronil and Fipronil Sulfone Distribution in Chicken Feathers and Eggs after Oral and Dermal Exposure.. <i>Foods</i> , 2021 , 10,	4.9	3
121	Honeybees use propolis as a natural pesticide against their major ectoparasite.. <i>Proceedings of the Royal Society B: Biological Sciences</i> , 2021 , 288, 20212101	4.4	1
120	Effects of Industrial Processing on Pesticide Multiresidues Transfer from Raw Tomatoes to Processed Products. <i>Foods</i> , 2020 , 9,	4.9	6
119	Integrated environmental evaluation of heavy metals and metalloids bioaccumulation in invertebrates and seaweeds from different marine coastal areas of sardinia, mediterranean sea. <i>Environmental Pollution</i> , 2020 , 266, 115048	9.3	10
118	Do Best-Selected Strains Perform Table Olive Fermentation Better than Undefined Biodiverse Starters? A Comparative Study. <i>Foods</i> , 2020 , 9,	4.9	4
117	Propolis Consumption Reduces Infection of European Honey Bees (). <i>Insects</i> , 2020 , 11,	2.8	20
116	Influence of the Technological Process on the Biochemical Composition of Fresh Roe and Bottarga from and. <i>Foods</i> , 2020 , 9,	4.9	4
115	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	3.2	5
114	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	4.4	25
113	The effects of raw propolis on Varroa-infested honey bee (<i>Apis mellifera</i>) workers. <i>Parasitology Research</i> , 2018 , 117, 3527-3535	2.4	8

112	Antioxidant Effect of Natural Table Olives Phenolic Extract Against Oxidative Stress and Membrane Damage in Enterocyte-Like Cells. <i>Journal of Food Science</i> , 2017 , 82, 380-385	3.4	31
111	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	5.1	5
110	Presence of Trihalomethanes in ready-to-eat vegetables disinfected with chlorine. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017 , 34, 2111-2117	7.2	18
109	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	6.2	8
108	Postharvest applications of clove essential oils on dry seeds stored under simulated warehouse conditions. <i>Journal of Essential Oil Research</i> , 2016 , 28, 15-21	2.3	1
107	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	2.1	14
106	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	5.4	17
105	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	6.2	10
104	Gas Chromatographic Mass Spectrometry Determination of Geosmin and 2-methylisoborneol Off-Flavor in Mugil cephalus Roe. <i>Food Analytical Methods</i> , 2015 , 8, 1484-1489	3.4	5
103	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, 214-23	11.8	62
102	Characterization of the lipid fraction of wild sea urchin from the Sardinian Sea (western Mediterranean). <i>Journal of Food Science</i> , 2014 , 79, C155-62	3.4	20
101	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, 201-7	6.7	8
100	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	4.3	13
99	Cold quarantine responses of Morocco oranges to short hot water and thiabendazole postharvest dip treatments. <i>Postharvest Biology and Technology</i> , 2013 , 78, 24-33	6.2	16
98	Combined effects of potassium sorbate, hot water and thiabendazole against green mould of citrus fruit and residue levels. <i>Food Chemistry</i> , 2013 , 141, 858-64	8.5	15
97	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	5.7	18
96	Three years monitoring survey of pesticide residues in Sardinia wines following integrated pest management strategies. <i>Environmental Monitoring and Assessment</i> , 2013 , 185, 4281-9	3.1	9
95	Nematicidal activity of (E,E)-2,4-decadienal and (E)-2-decenal from <i>Ailanthus altissima</i> against <i>Meloidogyne javanica</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 1146-51	5.7	75

94	Nematicidal activity of 2-thiophenecarboxaldehyde and methylisothiocyanate from caper (<i>Capparis spinosa</i>) against <i>Meloidogyne incognita</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7345-51	5.7	25
93	QuEChERS Method for the Determination of PAH Compounds in Sardinia Sea Urchin (<i>Paracentrotus lividus</i>) Roe, Using Gas Chromatography ITMS-MS Analysis. <i>Food Analytical Methods</i> , 2012 , 5, 1131-1136	3.4	14
92	Determination of famoxadone, fenamidone, fenhexamid and iprodione residues in greenhouse tomatoes. <i>Pest Management Science</i> , 2012 , 68, 543-7	4.6	40
91	Determination of wine aroma compounds by dehydration followed by GC/MS. <i>Journal of AOAC INTERNATIONAL</i> , 2012 , 95, 813-9	1.7	10
90	LC/DAD/ESI/MS method for the determination of imidacloprid, thiacloprid, and spinosad in olives and olive oil after field treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 11359-66	5.7	21
89	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, 6806-12	5.7	26
88	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, 8531-42	5.7	89
87	Influence of fenamidone, indoxacarb, pyraclostrobin, and deltamethrin on the population of natural yeast microflora during winemaking of two sardinian grape cultivars. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2011 , 46, 491-7	2.2	1
86	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	2.2	3
85	Chemical Variability, Antifungal and Antioxidant Activity of <i>Eucalyptus camaldulensis</i> Essential Oil from Sardinia. <i>Natural Product Communications</i> , 2010 , 5, 1934578X1000500	0.9	15
84	Olive Cultivar, Period of Harvest, and Environmental Pollution on the Contents of Cu, Cd, Pb, and Zn 2010 , 307-311		
83	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, 3661-6	5.7	12
82	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	3.2	4
81	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, 1033-7	3.2	4
80	Persistence of two neem formulations on peach leaves and fruit: effect of the distribution. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 2457-61	5.7	5
79	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, 2329-33	5.7	21
78	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	2.2	11
77	EFFECTIVENESS OF FLUDIOXONIL IN CONTROL STORAGE DECAY ON POMEGRANATE FRUIT. <i>Acta Horticulturae</i> , 2009 , 313-318	0.3	10

76	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, 1084-90	5.7	49
75	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, 455-60	5.7	44
74	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, 7696-9	5.7	56
73	Factors affecting the synergy of thiabendazole, sodium bicarbonate, and heat to control postharvest green mold of citrus fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 10793-8	5.7	26
72	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, 967-72	2.5	11
71	Determination of 4-ethylphenol and 4-ethylguaiaicol in wines by LC-MS-MS and HPLC-DAD-fluorescence. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 7288-93	5.7	34
70	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, 825-31	5.7	12
69	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, 2043-8	5.7	50
68	Degradation of pyrethrin residues on stored durum wheat after postharvest treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 832-5	5.7	8
67	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, 7093-8	5.7	75
66	Myrtle hydroalcoholic extracts obtained from different selections of <i>Myrtus communis</i> L.. <i>Food Chemistry</i> , 2007 , 101, 806-811	8.5	42
65	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, 963-9	5.7	207
64	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, 833-41	2.2	6
63	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, 1420-6	5.7	76
62	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, 4721-6	5.7	34
61	Residues and persistence of neem formulations on strawberry after field treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 10026-32	5.7	41
60	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, 4364-70	5.7	234
59	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, 1646-52	2.5	13

58	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	8.5	14
57	Fast and versatile multiresidue method for the analysis of botanical insecticides on fruits and vegetables by HPLC/DAD/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 8644-9	5.7	25
56	Residues and half-life times of pyrethrins on peaches after field treatments. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 4059-63	5.7	32
55	Residue level, persistence, and storage performance of citrus fruit treated with fludioxonil. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 6718-24	5.7	41
54	Gas chromatographic ion trap mass spectrometry determination of zoxamide residues in grape, grape processing, and in the fermentation process. <i>Journal of Chromatography A</i> , 2005 , 1097, 165-70	4.5	28
53	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	2.2	50
52	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, 187-91	2.2	72
51	Rotenone and rotenoids in cubresins, formulations, and residues on olives. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 288-93	5.7	34
50	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, 1065-70		48
49	Effect of the epicuticular waxes of fruits and vegetables on the photodegradation of rotenone. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 3451-5	5.7	18
48	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, 3530-5	5.7	198
47	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, 3073-8	5.7	134
46	GC-ITMS determination and degradation of captan during winemaking. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 6761-6	5.7	37
45	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, 1030-4	5.7	57
44	Triazole fungicide degradation in peaches in the field and in model systems. <i>Food Additives and Contaminants</i> , 2003 , 20, 368-74		35
43	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 degrees C. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 739-43	5.7	14
42	Complexation of imazalil with beta-cyclodextrin, residue uptake, persistence, and activity against penicillium decay in citrus fruit following postharvest dip treatments. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 6790-7	5.7	22
41	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, 2293-6	5.7	14

40	Rotenone residues on olives and in olive oil. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 2576-80	5.7	36
39	Residue levels and storage decay control in Cv. Star Ruby grapefruit after dip treatments with azoxystrobin. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 1461-4	5.7	21
38	Persistence of azadirachtin residues on olives after field treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 3491-4	5.7	36
37	Disappearance of azoxystrobin, pyrimethanil, cyprodinil, and fludioxonil on tomatoes in a greenhouse. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 1929-32	5.7	90
36	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, 522-6	4.6	11
35	The effect of simulated rain on folpet and mancozeb residues on grapes and on vine leaves. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2001 , 36, 609-18	2.2	28
34	Fenhexamid residues in grapes and wine. <i>Food Additives and Contaminants</i> , 2001 , 18, 625-9		33
33	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	6.2	33
32	Acephate and buprofezin residues in olives and olive oil. <i>Food Additives and Contaminants</i> , 2000 , 17, 855-8		13
31	Fate of quinoxyfen residues in grapes, wine, and their processing products. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 6128-31	5.7	49
30	Pesticide residues in grapes, wine, and their processing products. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 967-73	5.7	278
29	Distribution of folpet on the grape surface after treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 915-6	5.7	21
28	Pesticides in fermentative processes of wine. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 3854-7	5.7	72
27	Factors affecting imazalil and thiabendazole uptake and persistence in citrus fruits following dip treatments. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 3352-4	5.7	55
26	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	2.3	41
25	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, 4064-7	5.7	74
24	Synthesis and inhibitory activity of 7-geranoxycoumarin against <i>Penicillium</i> species in Citrus fruit. <i>Phytochemistry</i> , 1998 , 47, 1521-1525	4	29
23	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	5.7	19

22	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	5-7	56
21	Photolysis of Tocopherol in Olive Oils and Model Systems. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 4529-4533	5-7	24
20	Pesticide Residues in Prune Processing. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 3772-3774	5-7	37
19	Seasonal Susceptibility of Tarocco Oranges to Chilling Injury As Affected by Hot Water and Thiabendazole Postharvest Dip Treatments. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 1177-1180	5-7	28
18	Pesticide Residues in Raisin Processing. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 2309-2311	5-7	65
17	Pesticide Residues on Field-Sprayed Apricots and in Apricot Drying Processes. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 2306-2308	5-7	29
16	Influence of Epicuticular Waxes on the Photolysis of Pirimicarb in the Solid Phase. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 762-765	5-7	16
15	Pesticides in the Distilled Spirits of Wine and Its Byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 2248-2251	5-7	18
14	Persistence of Insecticide Residues in Olives and Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 2244-2247	5-7	70
13	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	5-7	14
12	Residues of Some Pesticides in Fresh and Dried Apricots. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 3221-3222	5-7	23
11	Persistence and Metabolism of Folpet in Grapes and Wine. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 476-479	5-7	52
10	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	5-7	88
9	Effect of Epicuticular Waxes of Fruits on the Photodegradation of Fenthion. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 3681-3683	5-7	34
8	Determination of Carbamate Insecticides in Apples, Pears, and Lettuce by LC with UV Detector. <i>Journal of AOAC INTERNATIONAL</i> , 1997 , 80, 1315-1319	1-7	6
7	Gas Chromatographic Determination of Cyprodinil, Fludioxonil, Pyrimethanil, and Tebuconazole in Grapes, Must, and Wine. <i>Journal of AOAC INTERNATIONAL</i> , 1997 , 80, 867-870	1-7	29
6	Simplified multiresidue method for the determination of organophosphorus insecticides in olive oil. <i>Journal of Chromatography A</i> , 1997 , 761, 327-331	4-5	48
5	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	4-5	56

4	Persistence and Metabolism of Fenthion in Orange Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 936-939	5-7	33
3	Residue Level of Imazalil Fungicide in Lemons following Prestorage Dip Treatment at 20 and 50 °C. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 2865-2869	5-7	32
2	Photodegradation of pesticides .1. Photolysis rates and half-life of acylanilides and their major metabolites in water. <i>Toxicological and Environmental Chemistry</i> , 1996 , 55, 199-214	1.4	2
1	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, 1189-99	2.2	3