Paola Donato

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Determination of phospholipids in milk samples by means of hydrophilic interaction liquid chromatography coupled to evaporative light scattering and mass spectrometry detection. Journal of Chromatography A, 2011, 1218, 6476-6482.	3.7	110
2	Comparative Analysis of Flavonoid Profile, Antioxidant and Antimicrobial Activity of the Berries of <i>Juniperus communis</i> L. var. <i>communis</i> and <i>Juniperus communis</i> L. var. <i>saxatilis</i> Pall. from Turkey. Journal of Agricultural and Food Chemistry, 2009, 57, 6570-6577.	5.2	91
3	Potential of comprehensive chromatography in food analysis. TrAC - Trends in Analytical Chemistry, 2013, 52, 186-205.	11.4	91
4	High efficiency liquid chromatography techniques coupled to mass spectrometry for the characterization of mate extracts. Journal of Chromatography A, 2009, 1216, 7213-7221.	3.7	89
5	Mass spectrometry detection in comprehensive liquid chromatography: Basic concepts, instrumental aspects, applications and trends. Mass Spectrometry Reviews, 2012, 31, 523-559.	5.4	86
6	Comprehensive two-dimensional liquid chromatography to quantify polyphenols in red wines. Journal of Chromatography A, 2009, 1216, 7483-7487.	3.7	74
7	Comprehensive chromatographic methods for the analysis of lipids. TrAC - Trends in Analytical Chemistry, 2007, 26, 191-205.	11.4	73
8	Use of partially porous column as second dimension in comprehensive twoâ€dimensional system for analysis of polyphenolic antioxidants. Journal of Separation Science, 2008, 31, 3297-3308.	2.5	72
9	Stop-flow comprehensive two-dimensional liquid chromatography combined with mass spectrometric detection for phospholipid analysis. Journal of Chromatography A, 2013, 1278, 46-53.	3.7	69
10	Comprehensive two-dimensional liquid chromatography–tandem mass spectrometry for the simultaneous determination of wine polyphenols and target contaminants. Journal of Chromatography A, 2016, 1458, 54-62.	3.7	69
11	Ultra high pressure in the second dimension of a comprehensive two-dimensional liquid chromatographic system for carotenoid separation in red chili peppers. Journal of Chromatography A, 2012, 1255, 244-251.	3.7	63
12	Online Comprehensive RPLC × RPLC with Mass Spectrometry Detection for the Analysis of Proteome Samples. Analytical Chemistry, 2011, 83, 2485-2491.	6.5	60
13	Characterization of the polyphenolic fraction of Morus alba leaves extracts by HPLC coupled to a hybrid ITâ€TOF MS system. Journal of Separation Science, 2009, 32, 3627-3634.	2.5	56
14	High performance characterization of triacylglycerols in milk and milk-related samples by liquid chromatography and mass spectrometry. Journal of Chromatography A, 2014, 1360, 172-187.	3.7	54
15	Determination of the polyphenolic content of a <i>Capsicum annuum</i> L. extract by liquid chromatography coupled to photodiode array and mass spectrometry detection and evaluation of its biological activity. Journal of Separation Science, 2015, 38, 171-178.	2.5	54
16	Complementary Analytical Liquid Chromatography Methods for the Characterization of Aqueous Phase from Pyrolysis of Lignocellulosic Biomasses. Analytical Chemistry, 2014, 86, 11255-11262.	6.5	51
17	Epoxycarotenoids esters analysis in intact orange juices using twoâ€dimensional comprehensive liquid chromatography. Journal of Separation Science, 2009, 32, 973-980.	2.5	49
18	Profiling and quantifying polar lipids in milk by hydrophilic interaction liquid chromatography coupled with evaporative light-scattering and mass spectrometry detection. Analytical and Bioanalytical Chemistry, 2013, 405, 4617-4626.	3.7	49

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19	Juniperus oxycedrus L. subsp. oxycedrus and Juniperus oxycedrus L. subsp. macrocarpa (Sibth. &) Tj ETQq1 I and antimicrobial activities. Food and Chemical Toxicology, 2013, 58, 22-29.	l 0.784314 3.6	rgBT /Over 49
20	Comprehensive Liquid Chromatography and Other Liquid-Based Comprehensive Techniques Coupled to Mass Spectrometry in Food Analysis. Analytical Chemistry, 2017, 89, 414-429.	6.5	46
21	Serial coupled columns reversed-phase separations in high-performance liquid chromatography. Journal of Chromatography A, 2008, 1188, 208-215.	3.7	45
22	RP‣C×RP‣C analysis of a tryptic digest using a combination of totally porous and partially porous stationary phases. Journal of Separation Science, 2010, 33, 1454-1461.	2.5	38
23	Acquisition of deeper knowledge on the human plasma fatty acid profile exploiting comprehensive 2â€Đ GC. Journal of Separation Science, 2008, 31, 3347-3351.	2.5	35
24	Comprehensive lipid profiling in the Mediterranean mussel (Mytilus galloprovincialis) using hyphenated and multidimensional chromatography techniques coupled to mass spectrometry detection. Analytical and Bioanalytical Chemistry, 2018, 410, 3297-3313.	3.7	35
25	High peak capacity separation of peptides through the serial connection of LC shellâ€packed columns. Journal of Separation Science, 2009, 32, 1129-1136.	2.5	34
26	Mass spectrometric elucidation of triacylglycerol content of Brevoortia tyrannus (menhaden) oil using non-aqueous reversed-phase liquid chromatography under ultra high pressure conditions. Journal of Chromatography A, 2012, 1259, 227-236.	3.7	34
27	Continuous vs. segmented second-dimension system gradients for comprehensive two-dimensional liquid chromatography of sugarcane (Saccharum spp.). Analytical and Bioanalytical Chemistry, 2014, 406, 4315-4324.	3.7	33
28	Recent Analytical Techniques Advances in the Carotenoids and Their Derivatives Determination in Various Matrixes. Journal of Agricultural and Food Chemistry, 2018, 66, 3302-3307.	5.2	33
29	Recent advances in the coupling of carbon dioxide-based extraction and separation techniques. TrAC - Trends in Analytical Chemistry, 2019, 116, 158-165.	11.4	33
30	Supercritical fluid chromatography for lipid analysis in foodstuffs. Journal of Separation Science, 2017, 40, 361-382.	2.5	32
31	Characterization of the pigment fraction in sweet bell peppers (<i>Capsicum annuum</i> L.) harvested at green and overripe yellow and red stages by offline multidimensional convergence chromatography/liquid chromatography–mass spectrometry. Journal of Separation Science, 2016, 39, 3281-3291.	2.5	30
32	Characterisation of the C50 carotenoids produced by strains of the cheese-ripening bacterium Arthrobacter arilaitensis. International Dairy Journal, 2016, 55, 10-16.	3.0	30
33	Analytical characterization of mandarin (<i>Citrus deliciosa</i> Ten.) essential oil. Flavour and Fragrance Journal, 2011, 26, 34-46.	2.6	28
34	Multidimensional Gas Chromatography Coupled to Combustion-Isotope Ratio Mass Spectrometry/Quadrupole MS with a Low-Bleed Ionic Liquid Secondary Column for the Authentication of Truffles and Products Containing Truffle. Analytical Chemistry, 2018, 90, 6610-6617.	6.5	25
35	Comprehensive twoâ€dimensional liquid chromatography with evaporative lightâ€scattering detection for the analysis of triacylglycerols in <i>Borago officinalis</i> . Journal of Separation Science, 2011, 34, 688-692.	2.5	24
36	Performance evaluation of a versatile multidimensional chromatographic preparative system based on three-dimensional gas chromatography and liquid chromatography–two-dimensional gas chromatography and liquid chromatography–two-dimensional gas chromatography for the collection of volatile constituents. Journal of Chromatography A, 2015, 1417, 96-103.	3.7	24

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37	Development of an online capillary comprehensive 2D‣C system for the analysis of proteome samples. Journal of Separation Science, 2012, 35, 530-533.	2.5	22
38	Capsaicinoids and Carotenoids in Capsicum annuum L.: Optimization of the Extraction Method, Analytical Characterization, and Evaluation of its Biological Properties. Food Analytical Methods, 2016, 9, 1381-1390.	2.6	22
39	Supercritical Fluid Chromatography × Ultra-High Pressure Liquid Chromatography for Red Chilli Pepper Fingerprinting by Photodiode Array, Quadrupole-Time-of-Flight and Ion Mobility Mass Spectrometry (SFC A— RP-UHPLC-PDA-Q-ToF MS-IMS). Food Analytical Methods, 2018, 11, 3331-3341.	2.6	20
40	Gas Chromatography—Fourier Transform Infrared Spectroscopy for Unambiguous Determination of Illicit Drugs: A Proof of Concept. Frontiers in Chemistry, 2020, 8, 624.	3.6	19
41	Quali-quantitative characterization of the volatile constituents in Cordia verbenacea D.C. essential oil exploiting advanced chromatographic approaches and nuclear magnetic resonance analysis. Journal of Chromatography A, 2017, 1524, 246-253.	3.7	18
42	Analytical Characterization of 3-MeO-PCP and 3-MMC in Seized Products and Biosamples: The Role of LC-HRAM-Orbitrap-MS and Solid Deposition GC-FTIR. Frontiers in Chemistry, 2020, 8, 618339.	3.6	17
43	Identification of highâ€value generating molecules from the wastes of tuna fishery industry by liquid chromatography and gas chromatography hyphenated techniques with automated sample preparation. Journal of Separation Science, 2021, 44, 1571-1580.	2.5	15
44	Determination of new bioflavonoids in bergamot (<i>Citrus bergamia</i>) peel oil by liquid chromatography coupled to tandem ion trap–timeâ€ofâ€flight mass spectrometry. Flavour and Fragrance Journal, 2014, 29, 131-136.	2.6	13
45	Improving the productivity of a multidimensional chromatographic preparative system by collecting pure chemicals after each of three chromatographic dimensions. Journal of Chromatography A, 2016, 1475, 80-85.	3.7	13
46	Pattern-Type Separation of Triacylglycerols by Silver Thiolate×Non-Aqueous Reversed Phase Comprehensive Liquid Chromatography. Separations, 2021, 8, 88.	2.4	11
47	Carotenoids from the ripening bacterium Brevibacterium linens impart color to the rind of the French cheese, Fourme de Montbrison (PDO). Natural Product Research, 2020, 34, 10-15.	1.8	10
48	<i>Betula pendula</i> Roth leaves: gastroprotective effects of an HPLC-fingerprinted methanolic extract. Natural Product Research, 2013, 27, 1569-1575.	1.8	9
49	Novel comprehensive multidimensional liquid chromatography approach for elucidation of the microbosphere of shikimate-producing Escherichia coli SP1.1/pKD15.071 strain. Analytical and Bioanalytical Chemistry, 2018, 410, 3473-3482.	3.7	8
50	Overcoming the lack of reliability associated to monodimensional gas chromatography coupled to isotopic ratio mass spectrometry data by heart-cut two-dimensional gas chromatography. Journal of Chromatography A, 2021, 1655, 462473.	3.7	7
51	The online coupling of liquid chromatography to Fourier transform infrared spectroscopy using a solute-deposition interface: A proof of concept. Analytical and Bioanalytical Chemistry, 2022, 414, 703-712.	3.7	5
52	Lipidomics. Comprehensive Analytical Chemistry, 2015, 68, 395-439.	1.3	4
53	Separation of lipids. , 2017, , 201-243.		4

#	Article	IF	CITATIONS
55	Oxycarotenoids (Xanthophylls). , 2012, , 267-286.		1
56	7. Applications of supercritical fluid chromatography in the field of edible lipids. , 2018, , 163-188.		0