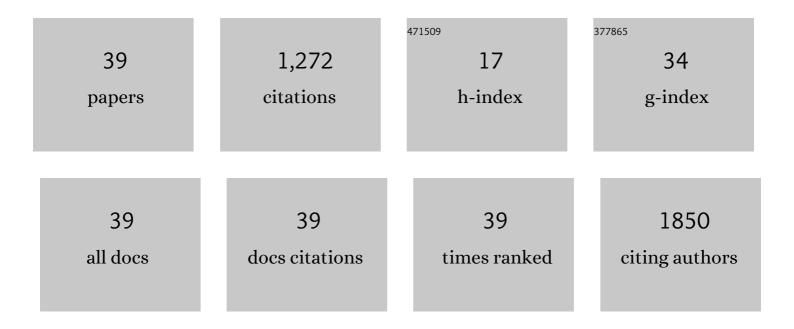
Giorgio Pintore

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/11553430/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Chemical composition and antimicrobial activity ofRosmarinus officinalis L. oils from Sardinia and Corsica. Flavour and Fragrance Journal, 2002, 17, 15-19.	2.6	262
2	Fibroblast Proliferation and Migration in Wound Healing by Phytochemicals: Evidence for a Novel Synergic Outcome. International Journal of Medical Sciences, 2020, 17, 1030-1042.	2.5	94
3	Separation of brompheniramine enantiomers by capillary electrophoresis and study of chiral recognition mechanisms of cyclodextrins using NMR-spectroscopy, UV spectrometry, electrospray ionization mass spectrometry and X-ray crystallography. Journal of Chromatography A, 2000, 875, 471-484.	3.7	68
4	â€~ <i>Moringa oleifera</i> : study of phenolics and glucosinolates by mass spectrometry'. Journal of Mass Spectrometry, 2014, 49, 900-910.	1.6	68
5	Chiral recognition of verapamil by cyclodextrins studied with capillary electrophoresis, NMR spectroscopy, and electrospray ionization mass spectrometry. , 1999, 11, 635-644.		66
6	Chemical characterization, antioxidant capacity and antimicrobial activity against food related microorganisms of Citrus limon var. pompia leaf essential oil. LWT - Food Science and Technology, 2016, 69, 579-585.	5.2	64
7	Mechanistic study of opposite migration order of dimethindene enantiomers in capillary electrophoresis in the presence of native β-cyclodextrin and heptakis(2,3,6-tri-O-methyl)-β-cyclodextrin. Journal of Chromatography A, 2000, 875, 455-469.	3.7	56
8	Antimicrobial activity of gaseous Citrus limon var pompia leaf essential oil against Listeria monocytogenes on ricotta salata cheese. Food Microbiology, 2020, 87, 103386.	4.2	53
9	Capillary electrophoresis, nuclear magnetic resonance and mass spectrometry studies of opposite chiral recognition of chlorpheniramine enantiomers with various cyclodextrins. Electrophoresis, 1998, 19, 2101-2108.	2.4	50
10	Variability of chemical composition and antioxidant activity of essential oils between Myrtus communis var. Leucocarpa DC and var. Melanocarpa DC. Food Chemistry, 2016, 197, 124-131.	8.2	48
11	Genetic and Metabolite Diversity of Sardinian Populations of Helichrysum italicum. PLoS ONE, 2013, 8, e79043.	2.5	38
12	Chemical characterization of Citrus limon var. pompia and incorporation in phospholipid vesicles for skin delivery. International Journal of Pharmaceutics, 2016, 506, 449-457.	5.2	32
13	Identification and quantification of glucosinolates in different tissues of Raphanus raphanistrum by liquid chromatography tandem-mass spectrometry. Journal of Food Composition and Analysis, 2017, 61, 20-27.	3.9	30
14	A new approach to discriminate Rosmarinus officinalis L. plants with antioxidant activity, based on HPTLC fingerprint and targeted phenolic analysis combined with PCA. Industrial Crops and Products, 2016, 94, 665-672.	5.2	28
15	Antimicrobial Activity against Beneficial Microorganisms and Chemical Composition of Essential Oil of <i>Mentha suaveolens</i> ssp. <i>insularis</i> Grown in Sardinia. Journal of Food Science, 2014, 79, M369-77.	3.1	24
16	In vitro inhibitory effects of Sardinian <i>Pistacia lentiscus</i> L. and <i>Pistacia terebinthus</i> L. on metabolic enzymes: Pancreatic lipase, αâ€amylase, and αâ€glucosidase. Starch/Staerke, 2015, 67, 204-212.	2.1	21
17	Volatiles, color characteristics and other physico–chemical parameters of commercial Moroccan honeys. Natural Product Research, 2016, 30, 286-292.	1.8	21
18	<i>C itrus monstruosa</i> Discrimination among Several <i>C itrus</i> Species by Multivariate Analysis of Volatiles: A Metabolomic Approach. Journal of Food Processing and Preservation, 2016, 40, 950-957.	2.0	20

GIORGIO PINTORE

#	Article	IF	CITATIONS
19	Metabolomic study of wild and cultivated caper (<i>Capparis spinosa</i> L.) from different areas of Sardinia and their comparative evaluation. Journal of Mass Spectrometry, 2016, 51, 716-728.	1.6	19
20	Stir bar sorptive extraction coupled with GC/MS applied to honey: optimization of method and comparative study with headspace extraction techniques. European Food Research and Technology, 2017, 243, 735-741.	3.3	18
21	HPTLC-PCA Complementary to HRMS-PCA in the Case Study of Arbutus unedo Antioxidant Phenolic Profiling. Foods, 2019, 8, 294.	4.3	16
22	Antimicrobial Activity and Chemical Characterization of a Non-Polar Extract of Saffron Stamens in Food Matrix. Foods, 2021, 10, 703.	4.3	16
23	Profiling and Simultaneous Quantitative Determination of Anthocyanins in Wild <i>Myrtus communis</i> L. Berries from Different Geographical Areas in Sardinia and their Comparative Evaluation. Phytochemical Analysis, 2016, 27, 249-256.	2.4	15
24	Bioactive compounds and antioxidants from a Mediterranean garland harvested at two stages of maturity. Natural Product Research, 2017, 31, 2941-2944.	1.8	15
25	Antioxidant activity, color chromaticity coordinates, and chemical characterization of monofloral honeys from Morocco. International Journal of Food Properties, 2017, 20, 2016-2027.	3.0	15
26	Seasonal Variation of Essential Oil in <i>Rosmarinus officinalis</i> Leaves in Sardinia. Natural Product Communications, 2019, 14, 1934578X1986400.	0.5	15
27	Myrtus communis Liquor Byproduct as a Source of Bioactive Compounds. Foods, 2019, 8, 237.	4.3	15
28	Antiproliferative and proapoptotic effects of <i>Inula viscosa</i> extract on Burkitt lymphoma cell line. Tumor Biology, 2020, 42, 101042831990106.	1.8	15
29	Isolation and characterization of microorganisms and volatiles associated with Moroccan saffron during different processing treatments. International Journal of Food Microbiology, 2018, 273, 43-49.	4.7	14
30	<i>Rosmarinus officinalis</i> L: Chemical Modifications of the Essential oil and Evaluation of Antioxidant and Antimicrobial Activity. Natural Product Communications, 2009, 4, 1934578X0900401.	0.5	9
31	Essential oils from three species of <i>Mentha</i> harvested in Sardinia: chemical characterization and evaluation of their biological activity. International Journal of Food Properties, 0, , 1-11.	3.0	8
32	Effect of NaHCO ₃ treatments on the activity of cellâ€wallâ€degrading enzymes produced by <i>Penicillium digitatum</i> during the pathogenesis process on grapefruit. Journal of the Science of Food and Agriculture, 2018, 98, 4928-4936.	3.5	8
33	Acclimatization study of Tagetes lucida L. in Egypt and the chemical characterization of its essential oils. Natural Product Research, 2017, 31, 1509-1517.	1.8	7
34	<i>In vitro</i> Inhibitory Effects of <i>Limonium contortirameum</i> and <i>L. virgatum</i> Extracts from Sardinia on α-Amylase, α-Glucosidase and Pancreatic Lipase. Natural Product Communications, 2014, 9, 1934578X1400900.	0.5	6
35	Effect of Irrigation Systems and Soil Conditioners on the Growth and Essential Oil Composition of Rosmarinus officinalis L. Cultivated in Egypt. Sustainability, 2020, 12, 6611.	3.2	5
36	Identifying a Role of Red and White Wine Extracts in Counteracting Skin Aging: Effects of Antioxidants on Fibroblast Behavior. Antioxidants, 2021, 10, 227.	5.1	4

#	Article	IF	CITATIONS
37	Tomentosin a Sesquiterpene Lactone Induces Antiproliferative and Proapoptotic Effects in Human Burkitt Lymphoma by Deregulation of Anti- and Pro-Apoptotic Genes. Life, 2021, 11, 1128.	2.4	4
38	Profiling of the Bioactive Compounds in Flowers, Leaves and Roots of <i>Vinca sardoa</i> . Natural Product Communications, 2017, 12, 1934578X1701200.	0.5	3
39	Clarifying the molecular mechanism of tomentosin‑induced antiproliferative and proapoptotic effects in human multiple myeloma via gene expression profile and genetic interaction network analysis. International Journal of Molecular Medicine, 2021, 48, .	4.0	2