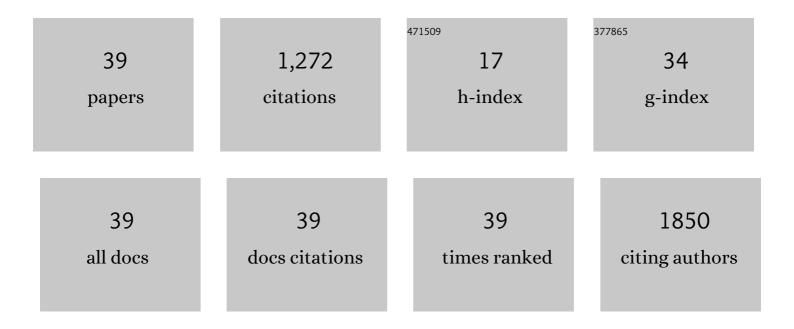
## **Giorgio Pintore**

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	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
2	Antimicrobial Activity and Chemical Characterization of a Non-Polar Extract of Saffron Stamens in Food Matrix. Foods, 2021, 10, 703.	4.3	16
3	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
4	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
5	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
6	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
7	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
8	Antiproliferative and proapoptotic effects of <i>Inula viscosa</i> extract on Burkitt lymphoma cell line. Tumor Biology, 2020, 42, 101042831990106.	1.8	15
9	Seasonal Variation of Essential Oil in <i>Rosmarinus officinalis</i> Leaves in Sardinia. Natural Product Communications, 2019, 14, 1934578X1986400.	0.5	15
10	Myrtus communis Liquor Byproduct as a Source of Bioactive Compounds. Foods, 2019, 8, 237.	4.3	15
11	HPTLC-PCA Complementary to HRMS-PCA in the Case Study of Arbutus unedo Antioxidant Phenolic Profiling. Foods, 2019, 8, 294.	4.3	16
12	Effect of NaHCO <sub>3</sub> 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
13	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
14	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
15	Bioactive compounds and antioxidants from a Mediterranean garland harvested at two stages of maturity. Natural Product Research, 2017, 31, 2941-2944.	1.8	15
16	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
17	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
18	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

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#	Article	IF	CITATIONS
19	Profiling of the Bioactive Compounds in Flowers, Leaves and Roots of <i>Vinca sardoa</i> . Natural Product Communications, 2017, 12, 1934578X1701200.	0.5	3
20	<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
21	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
22	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
23	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
24	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
25	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
26	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
27	Volatiles, color characteristics and other physico–chemical parameters of commercial Moroccan honeys. Natural Product Research, 2016, 30, 286-292.	1.8	21
28	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
29	<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
30	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
31	â€~ <i>Moringa oleifera</i> : study of phenolics and glucosinolates by mass spectrometry'. Journal of Mass Spectrometry, 2014, 49, 900-910.	1.6	68
32	Genetic and Metabolite Diversity of Sardinian Populations of Helichrysum italicum. PLoS ONE, 2013, 8, e79043.	2.5	38
33	<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
34	Chemical composition and antimicrobial activity ofRosmarinus officinalis L. oils from Sardinia and Corsica. Flavour and Fragrance Journal, 2002, 17, 15-19.	2.6	262
35	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
36	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

#	Article	IF	CITATIONS
37	Chiral recognition of verapamil by cyclodextrins studied with capillary electrophoresis, NMR spectroscopy, and electrospray ionization mass spectrometry. , 1999, 11, 635-644.		66
38	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
39	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