

# Luana Bontempo

## List of Publications by Year in descending order

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56  
papers

2,176  
citations

257450

24  
h-index

223800

46  
g-index

56  
all docs

56  
docs citations

56  
times ranked

1915  
citing authors

#	ARTICLE	IF	CITATIONS
1	Multi-element (H,C,N,S) stable isotope characteristics of lamb meat from different European regions. <i>Analytical and Bioanalytical Chemistry</i> , 2007, 389, 309-320.	3.7	150
2	Multielement stable isotope ratios (H, C, N, S) of honey from different European regions. <i>Food Chemistry</i> , 2010, 121, 770-777.	8.2	142
3	Stable isotope techniques for verifying the declared geographical origin of food in legal cases. <i>Trends in Food Science and Technology</i> , 2017, 61, 176-187.	15.1	142
4	Characterisation of authentic Italian extra-virgin olive oils by stable isotope ratios of C, O and H and mineral composition. <i>Food Chemistry</i> , 2010, 118, 901-909.	8.2	135
5	Isotopic and Elemental Data for Tracing the Origin of European Olive Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 570-577.	5.2	135
6	Influence of dietary composition on the carbon, nitrogen, oxygen and hydrogen stable isotope ratios of milk. <i>Rapid Communications in Mass Spectrometry</i> , 2008, 22, 1690-1696.	1.5	120
7	Stable Isotope Ratio Analysis for Assessing the Authenticity of Food of Animal Origin. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 868-877.	11.7	120
8	Potential isotopic and chemical markers for characterising organic fruits. <i>Food Chemistry</i> , 2011, 125, 1072-1082.	8.2	85
9	H, C, N and S stable isotopes and mineral profiles to objectively guarantee the authenticity of grated hard cheeses. <i>Analytica Chimica Acta</i> , 2012, 711, 54-59.	5.4	77
10	Multielement (H, C, N, O, S) stable isotope characteristics of lamb meat from different Italian regions. <i>Rapid Communications in Mass Spectrometry</i> , 2009, 23, 2573-2585.	1.5	62
11	Combining isotopic signatures of $n(87\text{Sr})/n(86\text{Sr})$ and light stable elements (C, N, O, S) with multi-elemental profiling for the authentication of provenance of European cereal samples. <i>Journal of Cereal Science</i> , 2011, 53, 170-177.	3.7	62
12	Elemental and isotopic characterisation of typical Italian alpine cheeses. <i>International Dairy Journal</i> , 2011, 21, 441-446.	3.0	61
13	Regional features of northern Italian sparkling wines, identified using solid-phase micro extraction and comprehensive two-dimensional gas chromatography coupled with time-of-flight mass spectrometry. <i>Food Chemistry</i> , 2016, 208, 68-80.	8.2	56
14	Isotopic and elemental composition of selected types of Italian honey. <i>Measurement: Journal of the International Measurement Confederation</i> , 2017, 98, 283-289.	5.0	56
15	The use of IRMS, $^1\text{H}$ NMR and chemical analysis to characterise Italian and imported Tunisian olive oils. <i>Food Chemistry</i> , 2016, 196, 98-105.	8.2	55
16	Characterisation and attempted differentiation of European and extra-European olive oils using stable isotope ratio analysis. <i>Food Chemistry</i> , 2019, 276, 782-789.	8.2	48
17	From soil to grape and wine: Variation of light and heavy elements isotope ratios. <i>Food Chemistry</i> , 2016, 210, 648-659.	8.2	47
18	Survey of the chemical composition of 571 European bottled mineral waters. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 376-385.	3.9	45

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19	Traceability along the production chain of Italian tomato products on the basis of stable isotopes and mineral composition. <i>Rapid Communications in Mass Spectrometry</i> , 2011, 25, 899-909.	1.5	40
20	Isotopic and elemental profiles of Mediterranean buffalo milk and cheese and authentication of Mozzarella di Bufala Campana PDO: An initial exploratory study. <i>Food Chemistry</i> , 2019, 285, 316-323.	8.2	37
21	NMR spectroscopy in wine authentication: An official control perspective. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2040-2062.	11.7	37
22	Stable isotope ratios of H, C, O, N and S for the geographical traceability of Italian rainbow trout ( <i>Oncorhynchus mykiss</i> ). <i>Food Chemistry</i> , 2018, 267, 288-295.	8.2	36
23	Validation of methods for H, C, N and S stable isotopes and elemental analysis of cheese: results of an international collaborative study. <i>Rapid Communications in Mass Spectrometry</i> , 2015, 29, 415-423.	1.5	33
24	Stable isotope ratios of carbon and hydrogen to distinguish olive oil from shark squalene and squalane. <i>Rapid Communications in Mass Spectrometry</i> , 2010, 24, 1810-1816.	1.5	29
25	Hydrogen and Oxygen Stable Isotope Fractionation in Body Fluid Compartments of Dairy Cattle According to Season, Farm, Breed, and Reproductive Stage. <i>PLoS ONE</i> , 2015, 10, e0127391.	2.5	25
26	Compound-specific $\delta^{13}\text{C}$ and $\delta^2\text{H}$ analysis of olive oil fatty acids. <i>Talanta</i> , 2017, 174, 38-43.	5.5	25
27	Traceability of different apple varieties by multivariate analysis of isotope ratio mass spectrometry data. <i>Rapid Communications in Mass Spectrometry</i> , 2015, 29, 1984-1990.	1.5	23
28	Bulk and compound-specific stable isotope ratio analysis for authenticity testing of organically grown tomatoes. <i>Food Chemistry</i> , 2020, 318, 126426.	8.2	22
29	Stable isotope ratios of H, C, N and O in Italian citrus juices. <i>Journal of Mass Spectrometry</i> , 2014, 49, 785-791.	1.6	21
30	Selective Methods to Investigate Authenticity and Geographical Origin of Mediterranean Food Products. <i>Food Reviews International</i> , 2021, 37, 656-682.	8.4	20
31	Geographical discrimination of garlic ( <i>Allium Sativum</i> L.) based on Stable isotope ratio analysis coupled with statistical methods: The Italian case study. <i>Food and Chemical Toxicology</i> , 2019, 134, 110862.	3.6	19
32	Comparison of methods for stable isotope ratio ( $\delta^{13}\text{C}$ , $\delta^{15}\text{N}$ , $\delta^2\text{H}$ ). <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 10852-10864.	9.2	18
33	Food Matrix Reference Materials for Hydrogen, Carbon, Nitrogen, Oxygen, and Sulfur Stable Isotope-Ratio Measurements: Collagens, Flours, Honeys, and Vegetable Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 10852-10864.	5.2	18
34	Natural variation in stomatal dynamics drives divergence in heat stress tolerance and contributes to seasonal intrinsic water-use efficiency in <i>Vitis vinifera</i> (subsp. <i>sativa</i> ) and <i>Vitis rotundifolia</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 10852-10864.	11.0	17
35	Multi-isotopic signatures of organic and conventional Italian pasta along the production chain. <i>Journal of Mass Spectrometry</i> , 2016, 51, 675-683.	1.6	15
36	$\delta^{34}\text{S}$ for tracing the origin of cheese and detecting its authenticity. <i>Journal of Mass Spectrometry</i> , 2020, 55, e4451.	1.6	15

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37	Liquid Chromatography coupled to Isotope Ratio Mass Spectrometry (LC-IRMS): A review. <i>TrAC - Trends in Analytical Chemistry</i> , 2022, 147, 116515.	11.4	14
38	Stable isotope composition of cocoa beans of different geographical origin. <i>Journal of Mass Spectrometry</i> , 2016, 51, 684-689.	1.6	13
39	Evaluation of honey authenticity in Lebanon by analysis of carbon stable isotope ratio using elemental analyzer and liquid chromatography coupled to isotope ratio mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2021, 56, e4730.	1.6	12
40	Decomposition and stabilisation of Norway spruce needle-derived material in Alpine soils using a <sup>13</sup> C-labelling approach in the field. <i>Biogeochemistry</i> , 2016, 131, 321-338.	3.5	11
41	Changes in stable isotope ratios in PDO cheese related to the area of production and green forage availability. The case study of Pecorino Siciliano. <i>Rapid Communications in Mass Spectrometry</i> , 2017, 31, 737-744.	1.5	11
42	Matching geographical assignment by stable isotopes with African non-breeding sites of barn swallows <i>Hirundo rustica</i> tracked by geolocation. <i>PLoS ONE</i> , 2018, 13, e0202025.	2.5	10
43	<sup>15</sup> N from soil to wine in bulk samples and proline. <i>Journal of Mass Spectrometry</i> , 2016, 51, 668-674.	1.6	9
44	Application of <sup>13</sup> C Quantitative NMR Spectroscopy to Isotopic Analyses for Vanillin Authentication Source. <i>Foods</i> , 2021, 10, 2635.	4.3	7
45	Isotopic Characterization of Italian Industrial Hemp ( <i>Cannabis sativa</i> L.) Intended for Food Use: A First Exploratory Study. <i>Separations</i> , 2022, 9, 136.	2.4	7
46	Assessing the authenticity of animal rennet using <sup>15</sup> N analysis of chymosin. <i>Food Chemistry</i> , 2019, 293, 545-549.	8.2	6
47	Isotopic and elemental characterisation of Italian white truffle: A first exploratory study. <i>Food and Chemical Toxicology</i> , 2020, 145, 111627.	3.6	6
48	Variations in stable isotope ratios in lamb blood fractions following dietary changes: a preliminary study. <i>Rapid Communications in Mass Spectrometry</i> , 2016, 30, 170-174.	1.5	5
49	Simultaneous evaluation of the enantiomeric and carbon isotopic ratios of <i>Cannabis sativa</i> L. essential oils by multidimensional gas chromatography. <i>Analytical and Bioanalytical Chemistry</i> , 2022, 414, 5643-5656.	3.7	5
50	Use of <sup>18</sup> O authenticity thresholds to differentiate tomato passata from diluted tomato paste. <i>Food Control</i> , 2014, 35, 413-418.	5.5	3
51	Stable Isotope Ratios of Herbs and Spices Commonly Used as Herbal Infusions in the Italian Market. <i>ACS Omega</i> , 2021, 6, 11925-11934.	3.5	3
52	Natal origins and timing of migration of two passerine species through the southern Alps: inferences from multiple stable isotopes ( <sup>2</sup> H, <sup>13</sup> C, <sup>15</sup> N, <sup>34</sup> S) and ringing data. <i>Ibis</i> , 2020, 162, 293-306.	1.9	2
53	Elemental and Isotopic Characterization of Tobacco from Umbria. <i>Metabolites</i> , 2021, 11, 186.	2.9	2
54	The Hierarchical Contribution of Organic vs. Conventional Farming, Cultivar, and Terroir on Untargeted Metabolomics Phytochemical Profile and Functional Traits of Tomato Fruits. <i>Frontiers in Plant Science</i> , 2022, 13, 856513.	3.6	2

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55	Gas Chromatography Combustion Isotope Ratio Mass Spectrometry to Detect Differences in Four Compartments of Simmental Cows Fed on C3 and C4 Diets. <i>Molecules</i> , 2022, 27, 2310.	3.8	1
56	Stable isotope measurements and modeling to verify the authenticity of dairy products. , 2017, , 239-256.		0