Roberto Selvaggini

List of Publications by Year
in descending order

55 papers	4,042 citations	126708 33 h-index	174990 52 g-index
55 all docs	55 docs citations	55 times ranked	3417 citing authors

#	Article	IF	Citations
1	Collaborative peer validation of a harmonized SPME-GC-MS method for analysis of selected volatile compounds in virgin olive oils. Food Control, 2022, 135, 108756.	2.8	11
2	High vacuum applied during malaxation in oil industrial plant: Influence on virgin olive oil extractability and quality. Innovative Food Science and Emerging Technologies, 2022, , 103036.	2.7	2
3	High vacuum-assisted extraction affects virgin olive oil quality: Impact on phenolic and volatile compounds. Food Chemistry, 2021, 342, 128369.	4.2	28
4	Overall quality evolution of extra virgin olive oil exposed to light for 10Âmonths in different containers. Food Chemistry, 2021, 351, 129297.	4.2	23
5	Application of Low Temperature during the Malaxation Phase of Virgin Olive Oil Mechanical Extraction Processes of Three Different Italian Cultivars. Foods, 2021, 10, 1578.	1.9	9
6	Quality Evaluation of Shrimp (Parapenaeus longirostris) Treated with Phenolic Extract from Olive Vegetation Water during Shelf-Life, before and after Cooking. Foods, 2021, 10, 2116.	1.9	8
7	Harvesting system and fruit storage affect basic quality parameters and phenolic and volatile compounds of oils from intensive and super-intensive olive orchards. Scientia Horticulturae, 2020, 263, 109045.	1.7	15
8	Quality evolution of extra-virgin olive oils according to their chemical composition during 22Âmonths of storage under dark conditions. Food Chemistry, 2020, 311, 126044.	4.2	37
9	Extra-Virgin Olive Oil Extracted Using Pulsed Electric Field Technology: Cultivar Impact on Oil Yield and Quality. Frontiers in Nutrition, 2019, 6, 134.	1.6	27
10	Bioactive Compounds and Stability of a Typical Italian Bakery Products â€œTarallià€•Enriched with Fermented Olive Paste. Molecules, 2019, 24, 3258.	1.7	24
11	Physicochemical characterization of virgin olive oil obtained using an ultrasound-assisted extraction at an industrial scale: Influence of olive maturity index and malaxation time. Food Chemistry, 2019, 289, 7-15.	4.2	53
12	A quanti-qualitative study of a phenolic extract as a natural antioxidant in the frying processes. Food Chemistry, 2019, 279, 426-434.	4.2	37
13	Characterization of phenolic and volatile composition of extra virgin olive oil extracted from six Italian cultivars using a cooling treatment of olive paste. LWT - Food Science and Technology, 2018, 87, 523-528.	2.5	43
14	Compositional differences between veiled and filtered virgin olive oils during a simulated shelf life. LWT - Food Science and Technology, 2018, 94, 87-95.	2.5	16
15	Irrigation and fruit canopy position modify oil quality of olive trees (cv. Frantoio). Journal of the Science of Food and Agriculture, 2017, 97, 3530-3539.	1.7	47
16	Effect of light exposure on the quality of extra virgin olive oils according to their chemical composition. Food Chemistry, 2017, 229, 726-733.	4.2	41
17	Effect of an olive phenolic extract added to the oily phase of a tomato sauce, on the preservation of phenols and carotenoids during domestic cooking. LWT - Food Science and Technology, 2017, 84, 572-578.	2.5	19
18	Biofortification (Se): Does it increase the content of phenolic compounds in virgin olive oil (VOO)?. PLoS ONE, 2017, 12, e0176580.	1.1	32

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19	Effect of a novel starter culture and specific ripening conditions on microbiological characteristics of nitrate-free dry-cured pork sausages. Italian Journal of Animal Science, 2016, 15, 358-374.	0.8	10
20	Growth Inhibition of Selected Microorganisms by an Association of Dairy Starter Cultures and Probiotics. Italian Journal of Animal Science, 2015, 14, 3745.	0.8	12
21	New approaches to virgin olive oil quality, technology, and byâ€products valorization. European Journal of Lipid Science and Technology, 2015, 117, 1882-1892.	1.0	41
22	Phenolic compounds and quality parameters of family farming versus protected designation of origin (PDO) extra-virgin olive oils. Journal of Food Composition and Analysis, 2015, 43, 75-81.	1.9	45
23	Flash Thermal Conditioning of Olive Pastes during the Oil Mechanical Extraction Process: Cultivar Impact on the Phenolic and Volatile Composition of Virgin Olive Oil. Journal of Agricultural and Food Chemistry, 2015, 63, 6066-6074.	2.4	37
24	Biological Activities of Phenolic Compounds of Extra Virgin Olive Oil. Antioxidants, 2014, 3, 1-23.	2.2	219
25	Influence of manufacturing procedure on the compositional and sensory properties of n-3 fatty acid-enriched pecorino cheese. Journal of Dairy Research, 2014, 81, 455-461.	0.7	21
26	Effect of different irrigation volumes during fruit development on quality of virgin olive oil of cv. Frantoio. Agricultural Water Management, 2014, 134, 94-103.	2.4	84
27	Optimization of the Temperature and Oxygen Concentration Conditions in the Malaxation during the Oil Mechanical Extraction Process of Four Italian Olive Cultivars. Journal of Agricultural and Food Chemistry, 2014, 62, 3813-3822.	2.4	66
28	Flash Thermal Conditioning of Olive Pastes during the Olive Oil Mechanical Extraction Process: Impact on the Structural Modifications of Pastes and Oil Quality. Journal of Agricultural and Food Chemistry, 2013, 61, 4953-4960.	2.4	59
29	The influence of the malaxation temperature on the activity of polyphenoloxidase and peroxidase and on the phenolic composition of virgin olive oil. Food Chemistry, 2013, 136, 975-983.	4.2	96
30	Characterization of 3,4-DHPEA-EDA oxidation products in virgin olive oil by high performance liquid chromatography coupled with mass spectrometry. Food Chemistry, 2013, 138, 1381-1391.	4.2	28
31	Pharmacology of Olive Biophenols. Advances in Molecular Toxicology, 2012, , 195-242.	0.4	51
32	Chemical and Cellular Antioxidant Activity of Phytochemicals Purified from Olive Mill Waste Waters. Journal of Agricultural and Food Chemistry, 2011, 59, 2011-2018.	2.4	41
33	Contribution of irrigation and cultivars to volatile profile and sensory attributes of selected virgin olive oils produced in Tunisia. International Journal of Food Science and Technology, 2011, 46, 1964-1976.	1.3	18
34	Comparison of the Chemical Composition and the Organoleptic Profile of Virgin Olive Oil from Two Wild and Two Cultivated Tunisian Olea europaea. Chemistry and Biodiversity, 2011, 8, 189-202.	1.0	40
35	Improvement of bioactive phenol content in virgin olive oil with an olive-vegetation water concentrate produced by membrane treatment. Food Chemistry, 2011, 124, 1308-1315.	4.2	90
36	HPLCâ€“ESI-MS investigation of tyrosol and hydroxytyrosol oxidation products in virgin olive oil. Food Chemistry, 2011, 125, 21-28.	4.2	31

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37	Effect of three irrigation regimes on Arbequina olive oil produced under Tunisian growing conditions. Agricultural Water Management, 2010, 97, 763-768.	2.4	53
38	Inhibitory effects of olive oil phenolics on invasion in human colon adenocarcinoma cells in vitro. International Journal of Cancer, 2008, 122, 495-500.	2.3	84
39	Influence of the Decrease in Oxygen during Malaxation of Olive Paste on the Composition of Volatiles and Phenolic Compounds in Virgin Olive Oil. Journal of Agricultural and Food Chemistry, 2008, 56, 10048-10055.	2.4	87
40	Effect of Olive Stoning on the Volatile and Phenolic Composition of Virgin Olive Oil. Journal of Agricultural and Food Chemistry, 2007, 55, 7028-7035.	2.4	108
41	Irrigation Effects on Quality, Phenolic Composition, and Selected Volatiles of Virgin Olive Oils Cv. Leccino. Journal of Agricultural and Food Chemistry, 2007, 55, 6609-6618.	2.4	174
42	Evaluation of Phenolic Compounds in Virgin Olive Oil by Direct Injection in High-Performance Liquid Chromatography with Fluorometric Detection. Journal of Agricultural and Food Chemistry, 2006, 54, 2832-2838.	2.4	115
43	Discrimination of virgin olive oil defectsâ€"comparison of two evaluation methods: HS-SPME GC-MS and electronic nose. Developments in Food Science, 2006, , 315-318.	0.0	5
44	Virgin Olive Oil Phenols Inhibit Proliferation of Human Promyelocytic Leukemia Cells (HL60) by Inducing Apoptosis and Differentiation. Journal of Nutrition, 2006, 136, 614-619.	1.3	132
45	Potential anti-cancer effects of virgin olive oil phenolson colorectal carcinogenesis modelsin vitro. International Journal of Cancer, 2005, 117, 1-7.	2.3	134
46	Health and sensory properties of virgin olive oil hydrophilic phenols: agronomic and technological aspects of production that affect their occurrence in the oil. Journal of Chromatography A, 2004, 1054, 113-127.	1.8	482
47	Volatile compounds in virgin olive oil: occurrence and their relationship with the quality. Journal of Chromatography A, 2004, 1054, 17-31.	1.8	105
48	Health and sensory properties of virgin olive oil hydrophilic phenols: agronomic and technological aspects of production that affect their occurrence in the oil. Journal of Chromatography A, 2004, 1054, 113-127.	1.8	86
49	Air exposure time of olive pastes during the extraction process and phenolic and volatile composition of virgin olive oil. JAOCS, Journal of the American Oil Chemists' Society, 2003, 80, 685-695.	0.8	53
50	Volatile Compounds and Phenolic Composition of Virgin Olive Oil:Â Optimization of Temperature and Time of Exposure of Olive Pastes to Air Contact during the Mechanical Extraction Process. Journal of Agricultural and Food Chemistry, 2003, 51, 7980-7988.	2.4	141
51	High-performance liquid chromatography evaluation of phenols in olive fruit, virgin olive oil, vegetation waters, and pomace and 1D- and 2D-nuclear magnetic resonance characterization. JAOCS, Journal of the American Oil Chemists' Society, 1999, 76, 873-882.	0.8	162
52	Phenolic Compounds of Olive Fruit:Â One- and Two-Dimensional Nuclear Magnetic Resonance Characterization of NÃ¼zhenide and Its Distribution in the Constitutive Parts of Fruit. Journal of Agricultural and Food Chemistry, 1999, 47, 12-18.	2.4	199
53	Simple and hydrolyzable compounds in virgin olive oil. 3. Spectroscopic characterizations of the secoiridoid derivatives.. Journal of Agricultural and Food Chemistry, 1993, 41, 2228-2234.	2.4	450
54	Improvement of Olive Oil Mechanical Extraction: New Technologies, Process Efficiency, and Extra Virgin Olive Oil Quality. , 0, , .		9

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55	The Use of a Cooling Crusher to Reduce the Temperature of Olive Paste and Improve EVOO Quality of Coratina, Peranzana, and Moresca Cultivars: Impact on Phenolic and Volatile Compounds. Food and Bioprocess Technology, 0, , .	2.6	2