

# Stefania Vichi

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

69  
papers

2,428  
citations

27  
h-index

48  
g-index

72  
ext. papers

2,798  
ext. citations

5.5  
avg, IF

4.79  
L-index

#	Paper	IF	Citations
69	Geographical authentication of virgin olive oil by GC-MS sesquiterpene hydrocarbon fingerprint: Verifying EU and single country label-declaration.. <i>Food Chemistry</i> , <b>2022</b> , 378, 132104	8.5	3
68	Collaborative peer validation of a harmonized SPME-GC-MS method for analysis of selected volatile compounds in virgin olive oils. <i>Food Control</i> , <b>2022</b> , 135, 108756	6.2	0
67	Stepwise strategy based on H-NMR fingerprinting in combination with chemometrics to determine the content of vegetable oils in olive oil mixtures. <i>Food Chemistry</i> , <b>2022</b> , 366, 130588	8.5	1
66	Geographical authentication of virgin olive oil by GC-MS sesquiterpene hydrocarbon fingerprint: Scaling down to the verification of PDO compliance. <i>Food Control</i> , <b>2022</b> , 139, 109055	6.2	1
65	Different Wines from Different Yeasts? " Intraspecies Differentiation by Metabolomic Signature and Sensory Patterns in Wine". <i>Microorganisms</i> , <b>2021</b> , 9,	4.9	2
64	From untargeted chemical profiling to peak tables [A fully automated AI driven approach to untargeted GC-MS. <i>TrAC - Trends in Analytical Chemistry</i> , <b>2021</b> , 145, 116451	14.6	2
63	Large-scale evaluation of shotgun triacylglycerol profiling for the fast detection of olive oil adulteration. <i>Food Control</i> , <b>2021</b> , 123, 107851	6.2	4
62	Peer inter-laboratory validation study of a harmonized SPME-GC-FID method for the analysis of selected volatile compounds in virgin olive oils. <i>Food Control</i> , <b>2021</b> , 123, 107823	6.2	4
61	Composition and Nutritional Value of Acid Oils and Fatty Acid Distillates Used in Animal Feeding. <i>Animals</i> , <b>2021</b> , 11,	3.1	9
60	Methods to determine the quality of acid oils and fatty acid distillates used in animal feeding. <i>MethodsX</i> , <b>2021</b> , 8, 101334	1.9	5
59	Varietal authentication of virgin olive oil: Proving the efficiency of sesquiterpene fingerprinting for Mediterranean Arbequina oils. <i>Food Control</i> , <b>2021</b> , 128, 108200	6.2	5
58	Supporting the Sensory Panel to Grade Virgin Olive Oils: An In-House-Validated Screening Tool by Volatile Fingerprinting and Chemometrics. <i>Foods</i> , <b>2020</b> , 9,	4.9	14
57	Determination and Comparison of the Lipid Profile and Sodium Content of Gluten-Free and Gluten-Containing Breads from the Spanish Market. <i>Plant Foods for Human Nutrition</i> , <b>2020</b> , 75, 344-354	3.9	7
56	Chemical Markers to Distinguish the Homo- and Heterozygous Bitter Genotype in Sweet Almond Kernels. <i>Foods</i> , <b>2020</b> , 9,	4.9	3
55	Bio-Protection as an Alternative to Sulphites: Impact on Chemical and Microbial Characteristics of Red Wines. <i>Frontiers in Microbiology</i> , <b>2020</b> , 11, 1308	5.7	10
54	Profiling versus fingerprinting analysis of sesquiterpene hydrocarbons for the geographical authentication of extra virgin olive oils. <i>Food Chemistry</i> , <b>2020</b> , 307, 125556	8.5	22
53	Virgin olive oil volatile fingerprint and chemometrics: Towards an instrumental screening tool to grade the sensory quality. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 121, 108936	5.4	25

52	Influence of cell-cell contact between <i>L. thermotolerans</i> and <i>S. cerevisiae</i> on yeast interactions and the exo-metabolome. <i>Food Microbiology</i> , <b>2019</b> , 83, 122-133	6	27
51	Catalan Virgin Olive Oil Protected Designations of Origin: Physicochemical and Major Sensory Attributes. <i>European Journal of Lipid Science and Technology</i> , <b>2019</b> , 121, 1800130	3	6
50	Toward a Harmonized and Standardized Protocol for the Determination of Total Hydroxytyrosol and Tyrosol Content in Virgin Olive Oil (VOO). The Pros of a Fit for the Purpose Ultra High Performance Liquid Chromatography (UHPLC) Procedure. <i>Molecules</i> , <b>2019</b> , 24,	4.8	12
49	Toward a Harmonized and Standardized Protocol for the Determination of Total Hydroxytyrosol and Tyrosol Content in Virgin Olive Oil (VOO). Extraction Solvent. <i>European Journal of Lipid Science and Technology</i> , <b>2018</b> , 120, 1800099	3	6
48	Evolution of endogenous enzyme activities and virgin olive oil characteristics during ChÈoui and Chemlali olive ripening. <i>European Journal of Lipid Science and Technology</i> , <b>2017</b> , 119, 1600150	3	4
47	Non- Yeasts Nitrogen Source Preferences: Impact on Sequential Fermentation and Wine Volatile Compounds Profile. <i>Frontiers in Microbiology</i> , <b>2017</b> , 8, 2175	5.7	57
46	Ripening and storage conditions of ChÈoui and Arbequina olives: Part I. Effect on olive oils volatiles profile. <i>Food Chemistry</i> , <b>2016</b> , 203, 548-558	8.5	36
45	Volatile thiols in coffee: A review on their formation, degradation, assessment and influence on coffee sensory quality. <i>Food Research International</i> , <b>2016</b> , 89, 982-988	7	42
44	Rapid direct analysis to discriminate geographic origin of extra virgin olive oils by flash gas chromatography electronic nose and chemometrics. <i>Food Chemistry</i> , <b>2016</b> , 204, 263-273	8.5	91
43	Ripening and storage conditions of ChÈoui and Arbequina olives: Part II. Effect on olive endogenous enzymes and virgin olive oil secoiridoid profile determined by high resolution mass spectrometry. <i>Food Chemistry</i> , <b>2016</b> , 210, 631-9	8.5	21
42	Epicuticular Wax in Developing Olives ( <i>Olea europaea</i> ) Is Highly Dependent upon Cultivar and Fruit Ripeness. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 5985-94	5.7	13
41	Direct chemical profiling of olive ( <i>Olea europaea</i> ) fruit epicuticular waxes by direct electrospray-ultra-high resolution mass spectrometry. <i>Journal of Mass Spectrometry</i> , <b>2015</b> , 50, 558-66	2.2	8
40	Thiols in brewed coffee: Assessment by fast derivatization and liquid chromatography-high resolution mass spectrometry. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 64, 1085-1090	5.4	9
39	Quality losses in virgin olive oil due to washing and short-term storage before olive milling. <i>European Journal of Lipid Science and Technology</i> , <b>2015</b> , 117, 2015-2022	3	7
38	Analysis of volatile thiols in alcoholic beverages by simultaneous derivatization/extraction and liquid chromatography-high resolution mass spectrometry. <i>Food Chemistry</i> , <b>2015</b> , 175, 401-8	8.5	22
37	Determination of lipophilic marine toxins in mussels. Quantification and confirmation criteria using high resolution mass spectrometry. <i>Journal of Chromatography A</i> , <b>2014</b> , 1328, 16-25	4.5	40
36	Determination of volatile thiols in virgin olive oil by derivatisation and LC-HRMS, and relation with sensory attributes. <i>Food Chemistry</i> , <b>2014</b> , 149, 313-8	8.5	6
35	Determination of volatile thiols in roasted coffee by derivatization and liquid chromatography-high resolution mass spectrometric analysis. <i>Food Research International</i> , <b>2014</b> , 64, 610-617	7	14

34	Insight into virgin olive oil secoiridoids characterization by high-resolution mass spectrometry and accurate mass measurements. <i>Journal of Chromatography A</i> , <b>2013</b> , 1301, 48-59	4.5	25
33	Determination of volatile thiols in lipid matrix by simultaneous derivatization/extraction and liquid chromatography-high resolution mass spectrometric analysis. Application to virgin olive oil. <i>Journal of Chromatography A</i> , <b>2013</b> , 1318, 180-8	4.5	24
32	Yeast-yeast interactions revealed by aromatic profile analysis of Sauvignon Blanc wine fermented by single or co-culture of non-Saccharomyces and Saccharomyces yeasts. <i>Food Microbiology</i> , <b>2012</b> , 32, 243-53	6	250
31	Modifications in virgin olive oil glycerolipid fingerprint during olive ripening by MALDI-TOF MS analysis. <i>LWT - Food Science and Technology</i> , <b>2012</b> , 48, 24-29	5.4	10
30	Ultrahigh resolution mass spectrometry and accurate mass measurements for high-throughput food lipids profiling. <i>Journal of Mass Spectrometry</i> , <b>2012</b> , 47, 1177-90	2.2	18
29	A four year study to determine the optimal harvesting period for Tunisian Chemlali olives. <i>European Journal of Lipid Science and Technology</i> , <b>2011</b> , 113, 796-807	3	28
28	Characterisation of volatile composition of white salsify ( <i>Tragopogon porrifolius</i> L.) by headspace solid-phase microextraction (HS-SPME) and simultaneous distillation-extraction (SDE) coupled to GC-MS. <i>Food Chemistry</i> , <b>2011</b> , 129, 557-564	8.5	36
27	The activity of healthy olive microbiota during virgin olive oil extraction influences oil chemical composition. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 4705-14	5.7	23
26	Changes in the sorption of diverse volatiles by <i>Saccharomyces cerevisiae</i> lees during sparkling wine aging. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 12426-30	5.7	32
25	Evolution of sesquiterpene hydrocarbons in virgin olive oil during fruit ripening. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 6972-6	5.7	17
24	Assessment of volatile and sensory profiles between base and sparkling wines. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 2455-61	5.7	68
23	Extraction Techniques for the Analysis of Virgin Olive Oil Aroma <b>2010</b> , 615-623		4
22	Surface properties of <i>Saccharomyces cerevisiae</i> lees during sparkling wine ageing and their effect on flocculation. <i>International Journal of Food Microbiology</i> , <b>2010</b> , 140, 125-30	5.8	16
21	Antioxidant activity of lees cell surface during sparkling wine sur lie aging. <i>International Journal of Food Microbiology</i> , <b>2010</b> , 143, 48-53	5.8	29
20	Volatile phenols in virgin olive oils: Influence of olive variety on their formation during fruits storage. <i>Food Chemistry</i> , <b>2009</b> , 116, 651-656	8.5	25
19	Analysis of sparkling wine lees surface volatiles by optimized headspace solid-phase microextraction. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 3279-85	5.7	22
18	Influence of olives storage conditions on the formation of volatile phenols and their role in off-odor formation in the oil. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 1449-55	5.7	23
17	Membrane separation technology for the reduction of alcoholic degree of a white model wine. <i>LWT - Food Science and Technology</i> , <b>2009</b> , 42, 1390-1395	5.4	54

16	Different commercial yeast strains affecting the volatile and sensory profile of cava base wine. <i>International Journal of Food Microbiology</i> , <b>2008</b> , 124, 48-57	5.8	75
15	Assessment of some diterpenoids in commercial distilled gin. <i>Analytica Chimica Acta</i> , <b>2008</b> , 628, 222-9	6.6	20
14	Determination of volatile phenols in virgin olive oils and their sensory significance. <i>Journal of Chromatography A</i> , <b>2008</b> , 1211, 1-7	4.5	51
13	Stereospecific distribution of fatty acids in triacylglycerols of olive oils. <i>European Journal of Lipid Science and Technology</i> , <b>2007</b> , 109, 72-78	3	32
12	Comparative study of different extraction techniques for the analysis of virgin olive oil aroma. <i>Food Chemistry</i> , <b>2007</b> , 105, 1171-1178	8.5	69
11	HS-SPME coupled to GC/MS for quality control of <i>Juniperus communis</i> L. berries used for gin aromatization. <i>Food Chemistry</i> , <b>2007</b> , 105, 1748-1754	8.5	41
10	Volatile and semi-volatile components of oak wood chips analysed by Accelerated Solvent Extraction (ASE) coupled to gas chromatography/mass spectrometry (GCMS). <i>Food Chemistry</i> , <b>2007</b> , 102, 1260-1269	8.5	54
9	The occurrence of volatile and semi-volatile aromatic hydrocarbons in virgin olive oils from north-eastern Italy. <i>Food Control</i> , <b>2007</b> , 18, 1204-1210	6.2	24
8	Monoterpene and sesquiterpene hydrocarbons of virgin olive oil by headspace solid-phase microextraction coupled to gas chromatography/mass spectrometry. <i>Journal of Chromatography A</i> , <b>2006</b> , 1125, 117-23	4.5	42
7	Simultaneous determination of volatile and semi-volatile aromatic hydrocarbons in virgin olive oil by headspace solid-phase microextraction coupled to gas chromatography/mass spectrometry. <i>Journal of Chromatography A</i> , <b>2005</b> , 1090, 146-54	4.5	77
6	Characterization of volatiles in different dry gins. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 10154-60	5.7	46
5	Analysis of virgin olive oil volatile compounds by headspace solid-phase microextraction coupled to gas chromatography with mass spectrometric and flame ionization detection. <i>Journal of Chromatography A</i> , <b>2003</b> , 983, 19-33	4.5	193
4	Solid-phase microextraction in the analysis of virgin olive oil volatile fraction: modifications induced by oxidation and suitable markers of oxidative status. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 6564-71	5.7	138
3	Solid-phase microextraction in the analysis of virgin olive oil volatile fraction: characterization of virgin olive oils from two distinct geographical areas of northern Italy. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 6572-7	5.7	119
2	Antioxidant activity of sage ( <i>Salvia officinalis</i> and <i>S. fruticosa</i> ) and oregano ( <i>Origanum onites</i> and <i>O. onites</i> ) extracts related to their phenolic compound content. <i>Journal of the Science of Food and Agriculture</i> , <b>2002</b> , 82, 1645-1651	4.3	165
1	Detection of Hazelnut Oil in Virgin Olive Oil by Assessment of Free Sterols and Triacylglycerols. <i>Journal of AOAC INTERNATIONAL</i> , <b>2001</b> , 84, 1534-1542	1.7	37