

Rosa Di Sanzo

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1433993/publications.pdf>

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12
papers

457
citations

933447

10
h-index

1199594

12
g-index

12
all docs

12
docs citations

12
times ranked

854
citing authors

#	ARTICLE	IF	CITATIONS
1	Bergamot and olive extracts as beer ingredients: their influence on nutraceutical and sensory properties. <i>European Food Research and Technology</i> , 2022, 248, 2067-2077.	3.3	3
2	Development of an antioxidant formula based on peanut by-products and effects on sensory properties and aroma stability of fortified peanut snacks during storage. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 638-647.	3.5	10
3	Onion Peel: Turning a Food Waste into a Resource. <i>Antioxidants</i> , 2021, 10, 304.	5.1	60
4	High-Performance Anion Exchange Chromatography with Pulsed Amperometric Detection (HPAEC-PAD) and Chemometrics for Geographical and Floral Authentication of Honeys from Southern Italy (Calabria region). <i>Foods</i> , 2020, 9, 1625.	4.3	8
5	Effect of Organic Fertilizers on Selected Health Beneficial Bioactive Compounds and Aroma Profile of Red Topepo Sweet Pepper. <i>Foods</i> , 2020, 9, 1323.	4.3	11
6	Ultrasound assisted dispersive liquid-liquid microextraction for fast and accurate analysis of chloramphenicol in honey. <i>Food Research International</i> , 2019, 115, 572-579.	6.2	40
7	Characterisation of nutraceutical compounds from different parts of particular species of <i>Citrus sinensis</i> "Ovale Calabrese"™ by UHPLC-UV-ESI-HRMS. <i>Natural Product Research</i> , 2019, 33, 244-251.	1.8	26
8	Assessment of mycotoxins occurrence in Italian dried figs and in dried figs-based products. <i>Journal of Food Safety</i> , 2018, 38, e12536.	2.3	19
9	Insights into the Analysis of Phenolic Secoiridoids in Extra Virgin Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 6053-6063.	5.2	41
10	Response surface methodology to optimize supercritical carbon dioxide/co-solvent extraction of brown onion skin by-product as source of nutraceutical compounds. <i>Food Chemistry</i> , 2018, 269, 495-502.	8.2	93
11	Determination of phenolic compounds in honey using dispersive liquid-liquid microextraction. <i>Journal of Chromatography A</i> , 2014, 1334, 9-15.	3.7	94
12	The potential of e-nose aroma profiling for identifying the geographical origin of licorice (<i>Glycyrrhiza glabra</i> L.) roots. <i>Food Chemistry</i> , 2014, 165, 467-474.	8.2	52