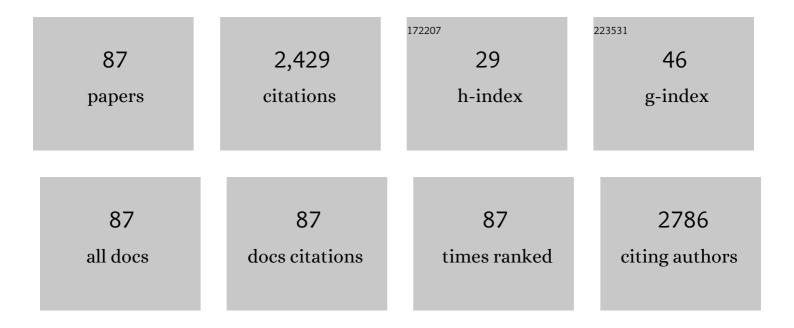
Diego Centonze

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Correlation between Permselectivity and Chemical Structure of Overoxidized Polypyrrole Membranes Used in Electroproduced Enzyme Biosensors. Analytical Chemistry, 1995, 67, 2207-2211.	3.2	147
2	Simultaneous monitoring of glucose and lactate by an interference and cross-talk free dual electrode amperometric biosensor based on electropolymerized thin films. Biosensors and Bioelectronics, 2000, 15, 531-539.	5.3	126
3	An interference free amperometric biosensor for the detection of biogenic amines in food products. Biosensors and Bioelectronics, 2007, 23, 640-647.	5.3	108
4	A Disposable, Reagentless, Third-Generation Glucose Biosensor Based on Overoxidized Poly(pyrrole)/Tetrathiafulvaleneâ^ Tetracyanoquinodimethane Composite. Analytical Chemistry, 2002, 74, 5913-5918.	3.2	101
5	An interference-free biosensor based on glucose oxidase electrochemically immobilized in a non-conducting poly(pyrrole) film for continuous subcutaneous monitoring of glucose through microdialysis sampling. Biosensors and Bioelectronics, 1993, 8, 393-399.	5.3	93
6	Interference-free glucose sensor based on glucose-oxidase immobilized in an overoxidized non-conducting polypyrrole film. Fresenius' Journal of Analytical Chemistry, 1992, 342, 729-733.	1.5	92
7	Determination of aflatoxins in cereal flours by solid-phase microextraction coupled with liquid chromatography and post-column photochemical derivatization-fluorescence detection. Journal of Chromatography A, 2009, 1216, 8636-8641.	1.8	80
8	Urine protein profile of IgA nephropathy patients may predict the response to ACEâ€inhibitor therapy. Proteomics, 2008, 8, 206-216.	1.3	79
9	Amperometric biosensors based on electrosynthesised polymeric films. Fresenius' Journal of Analytical Chemistry, 2000, 366, 586-601.	1.5	73
10	Validation according to European Commission Decision 2002/657/EC of a confirmatory method for aflatoxin M1 in milk based on immunoaffinity columns and high performance liquid chromatography with fluorescence detection. Analytica Chimica Acta, 2007, 594, 257-264.	2.6	71
11	Permeation of solutes through an electropolymerized ultrathin poly-o-phenylenediamine film used as an enzyme-entrapping membrane. Electroanalysis, 1994, 6, 423-429.	1.5	66
12	Electrode modification with a poly(Nill-tetramethyldibenzotetraaza[14]annulene) film. Electrochemical behavior and redox catalysis in alkaline solutions. I. Electroanalysis, 1995, 7, 312-318.	1.5	64
13	An interference-free first generation alcohol biosensor based on a gold electrode modified by an overoxidised non-conducting polypyrrole film. Analytica Chimica Acta, 2006, 565, 27-35.	2.6	54
14	An in situ electrosynthesized amperometric biosensor based on lactate oxidase immobilized in a poly-o-phenylenediamine film: determination of lactate in serum by flow injection analysis. Biosensors and Bioelectronics, 1994, 9, 471-479.	5.3	51
15	Mixed-Valent Ruthenium Oxide-Ruthenium Cyanide Inorganic Film on Glassy Carbon Electrodes as an Amperometric Sensor of Aliphatic Alcohols. Analytical Chemistry, 1995, 67, 101-107.	3.2	46
16	Development of a new analytical method for the determination of sulfites in fresh meats and shrimps by ion-exchange chromatography with conductivity detection. Analytica Chimica Acta, 2010, 672, 61-65.	2.6	41
17	A multiresidual method based on ion-exchange chromatography with conductivity detection for the determination of biogenic amines in food and beverages. Analytical and Bioanalytical Chemistry, 2013, 405, 1015-1023.	1.9	41
18	A microdialysis fibre based sampler for flow injection analysis: determination of L-lactate in biofluids by an electrochemically synthesised bilayer membrane based biosensor. Biosensors and Bioelectronics, 1996, 11, 419-425.	5.3	39

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19	Simultaneous determination of water- and fat-soluble vitamins, lycopene and beta-carotene in tomato samples and pharmaceutical formulations: Double injection single run by reverse-phase liquid chromatography with UV detection. Journal of Food Composition and Analysis, 2018, 70, 9-17.	1.9	35
20	Validation of a confirmatory analytical method for the determination of aflatoxins B1, B2, G1and G2in foods and feed materials by HPLC with on-line photochemical derivatization and fluorescence detection. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2009, 26, 1402-1410.	1.1	34
21	Permselective and enzyme-entrapping behaviours of an electropolymerized, non-conducting, poly(o-aminophenol) thin film-modified electrode: A critical study. Biosensors and Bioelectronics, 2009, 24, 1550-1556.	5.3	33
22	Multi-residue method for the determination of organochlorine pesticides in fish feed based on a cleanup approach followed by gas chromatography–triple quadrupole tandem mass spectrometry. Journal of Chromatography A, 2010, 1217, 4996-5003.	1.8	33
23	Permselective Behavior of an Electrosynthesized, Nonconducting Thin Film of Poly(2-naphthol) and Its Application to Enzyme Immobilization. Electroanalysis, 2000, 12, 825-830.	1.5	32
24	Development of a new analytical method for the determination of fumonisins B1 and B2 in food products based on high performance liquid chromatography and fluorimetric detection with post-column derivatization. Journal of Chromatography A, 2008, 1203, 88-93.	1.8	32
25	Simultaneous determination of twelve dyes in meat products: Development and validation of an analytical method based on HPLC-UV-diode array detection. Food Chemistry, 2019, 285, 1-9.	4.2	32
26	Differential Expression of Durum Wheat Gluten Proteome under Water Stress during Grain Filling. Journal of Agricultural and Food Chemistry, 2015, 63, 6501-6512.	2.4	31
27	Amperometric biosensor based on Laccase immobilized onto a screen-printed electrode by Matrix Assisted Pulsed Laser Evaporation. Talanta, 2016, 154, 438-445.	2.9	30
28	Milk authenticity by ion-trap proteomics following multi-enzyme digestion. Food Chemistry, 2018, 244, 317-323.	4.2	30
29	Electrocatalytic oxidation and amperometric detection of aliphatic and furanic aldehydes at a mixed-valent ruthenium oxide-ruthenium cyanide film on glassy carbon electrodes. Analytical Chemistry, 1995, 67, 3740-3745.	3.2	29
30	Voltammetric and XPS investigations of polynuclear ruthenium-containing cyanometallate film electrodes. Journal of Electroanalytical Chemistry, 1996, 406, 91-99.	1.9	29
31	Electrochemical immobilisation of enzymes on conducting organic salt electrodes: characterisation of an oxygen independent and interference-free glucose biosensor. Journal of Electroanalytical Chemistry, 1997, 435, 103-111.	1.9	29
32	Measurement of Histamine in Seafood by HPLC, CE, and ELISA: Comparison of Three Techniques. Veterinary Research Communications, 2005, 29, 343-346.	0.6	26
33	Comparative Analysis of Cluten Proteins in Three Durum Wheat Cultivars by a Proteomic Approach. Journal of Agricultural and Food Chemistry, 2013, 61, 2606-2617.	2.4	26
34	The effect of in-amphorae aging on oenological parameters, phenolic profile and volatile composition of Minutolo white wine. Food Research International, 2015, 74, 294-305.	2.9	26
35	Electrochemically prepared glucose biosensors: kinetic and faradaic processes involving ascorbic acid and role of the electropolymerized film in preventing electrode-fouling. Fresenius' Journal of Analytical Chemistry, 1994, 349, 497-501.	1.5	23
36	Simultaneous and Accurate Real-Time Monitoring of Glucose and Ethanol in Alcoholic Drinks, Must, and Biomass by a Dual-Amperometric Biosensor. Journal of Agricultural and Food Chemistry, 2013, 61, 61-68.	2.4	23

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37	Characterization and Bio-Accessibility Evaluation of Olive Leaf Extract-Enriched "Taralli― Foods, 2020, 9, 1268.	1.9	23
38	Nickel oxide dispersed in a graphite/poly(vinyl chloride) composite matrix for an electrocatalytic amperometric sensor of alditols in flow-injection analysis. Analytica Chimica Acta, 1995, 307, 43-48.	2.6	22
39	Development of a carbon composite electrode made from polyethylene and graphite powder modified with copper(I) oxide. Analytica Chimica Acta, 1996, 326, 107-115.	2.6	22
40	Anion-exchange chromatography with electrochemical detection of alditols and sugars at a Cu2O–carbon composite electrode. Journal of Chromatography A, 1997, 773, 115-121.	1.8	21
41	Electrocatalysis and amperometric detection of ethanol at ruthenium-based inorganic films with improved response stability. Analytica Chimica Acta, 1995, 310, 257-262.	2.6	20
42	Rapid multiresidue extraction method of organochlorinated pesticides from fish feed. Journal of Chromatography A, 2004, 1034, 33-40.	1.8	20
43	Separation and Pulsed Amperometric Detection of Alditols and Carbohydrates by Anion-Exchange Chromatography Using Alkaline Mobile Phases Modified with Ba(II), Sr(II), and Ca(II) Ions. Analytical Chemistry, 1997, 69, 4842-4848.	3.2	19
44	Development of a mathematical model for online microextraction by packed sorbent under equilibrium conditions and its application for polycyclic aromatic hydrocarbon determination in water by gas chromatography–mass spectrometry. Journal of Chromatography A, 2012, 1262, 19-26.	1.8	19
45	Development of an analytical method for the determination of polyphenolic compounds in vegetable origin samples by liquid chromatography and pulsed amperometric detection at a glassy carbon electrode. Journal of Chromatography A, 2015, 1420, 66-73.	1.8	19
46	Strategies in protein sequencing and characterization: Multi-enzyme digestion coupled with alternate CID/ETD tandem mass spectrometry. Analytica Chimica Acta, 2015, 854, 106-117.	2.6	19
47	Determination of deoxynivalenol and nivalenol by liquid chromatography and fluorimetric detection with on-line chemical post-column derivatization. Talanta, 2012, 97, 145-149.	2.9	18
48	Effect of Ca(II), Sr(II), and Ba(II) on the Pulsed Amperometric Detection of Alditols and Carbohydrates at a Gold Electrode in Alkaline Solutions. Analytical Chemistry, 1997, 69, 4849-4855.	3.2	17
49	Effects of the treatment with oak chips on color-related phenolics, volatile composition, and sensory profile of red wines: the case of Aglianico and Montepulciano. European Food Research and Technology, 2016, 242, 745-767.	1.6	17
50	Chromatographic determination of 12 dyes in meat products by HPLC-UV-DIODE array detection. MethodsX, 2019, 6, 856-861.	0.7	17
51	Characterization, chemometric evaluation, and human health-related aspects of essential and toxic elements in Italian honey samples by inductively coupled plasma mass spectrometry. Environmental Science and Pollution Research, 2016, 23, 25374-25384.	2.7	16
52	Rapid method for the quantification of 13 sulphonamides in milk by conventional high-performance liquid chromatography with diode array ultraviolet detection using a column packed with core-shell particles. Journal of Chromatography A, 2018, 1531, 46-52.	1.8	16
53	Accurate glutamate monitoring in foodstuffs by a sensitive and interference-free glutamate oxidase based disposable amperometric biosensor. Analytica Chimica Acta, 2020, 1115, 16-22.	2.6	16
54	Determination of Glucose in Nonalcoholic Beverages by a Biosensor Coupled with Microdialysis Fiber Samplers. Journal of AOAC INTERNATIONAL, 1997, 80, 829-844.	0.7	15

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55	Study of X-Ray irradiation applied to fresh dairy cheese. LWT - Food Science and Technology, 2019, 103, 186-191.	2.5	14
56	Microextraction by packed sorbent coupled with gas chromatography–mass spectrometry: A comparison between "draw-eject―and "extract-discard―methods under equilibrium conditions for the determination of polycyclic aromatic hydrocarbons in water. Journal of Chromatography A, 2014, 1371, 30-38.	1.8	12
57	Pulsed amperometric detection at glassy carbon electrodes: A new waveform for sensitive and reproducible determination of electroactive compounds. Analytica Chimica Acta, 2015, 894, 1-6.	2.6	12
58	Colour-related phenolics, volatile composition, and sensory profile of Nero di Troia wines treated with oak chips or by micro-oxygenation. European Food Research and Technology, 2016, 242, 1631-1646.	1.6	12
59	Recent Advances in the Post-Column Derivatization for the Determination of Mycotoxins in Food Products and Feed Materials by Liquid Chromatography and Fluorescence Detection. Current Analytical Chemistry, 2014, 10, 355-365.	0.6	12
60	Fabrication of a New, Low-Cost, and Environment-Friendly Laccase-Based Biosensor by Electrospray Immobilization with Unprecedented Reuse and Storage Performances. ACS Sustainable Chemistry and Engineering, 2022, 10, 1888-1898.	3.2	12
61	Determination of Sulphiting Agents in Raw and Processed Meat: Comparison Between a Modified Monier-Williams Method and the Direct Analysis by Ion Chromatography with Conductometric Detection. Food Analytical Methods, 2017, 10, 3956-3963.	1.3	11
62	Volatolomics approach by HS‣PME CCâ€MS and multivariate analysis to discriminate olive tree varieties infected by <i>Xylella fastidiosa</i> . Phytochemical Analysis, 2019, 30, 623-634.	1.2	9
63	An automated food protein isolation approach on preparative scale by twoâ€dimensional liquid chromatography with active modulation interface. Electrophoresis, 2019, 40, 1096-1106.	1.3	9
64	Dye use in fresh meat preparations and meat products: a survey by a validated method based on <scp>HPLC</scp> â€ <scp>UV</scp> â€diode array detection as a contribution to risk assessment. International Journal of Food Science and Technology, 2020, 55, 1126-1135.	1.3	9
65	Volatile composition and sensory profile of wines obtained from partially defoliated vines: the case of Nero di Troia wine. European Food Research and Technology, 2017, 243, 247-261.	1.6	8
66	Enhancing online protein isolation as intact species from soy flour samples by actively modulated two-dimensional liquid chromatography (2D-LC). Journal of Pharmaceutical and Biomedical Analysis, 2020, 179, 112976.	1.4	8
67	Investigating the effects of mild preservation technology on perishable foods by volatolomics: The case study of ready-to-cook tuna-burgers. LWT - Food Science and Technology, 2019, 115, 108425.	2.5	7
68	Sensitive determination of ethanol in low-alcohol samples by ion-exclusion chromatography with EC detection using a ruthenium-based inorganic film electrode. Food Chemistry, 1996, 55, 17-21.	4.2	6
69	Tuna Burgers Preserved by the Selected Lactobacillus paracasei IMPC 4.1 Strain. Food and Bioprocess Technology, 2018, 11, 1651-1661.	2.6	6
70	Determination of Fumonisins B1 and B2 in Maize Food Products by a New Analytical Method Based on High-Performance Liquid Chromatography and Fluorimetric Detection with Post-column Derivatization. Methods in Molecular Biology, 2011, 739, 187-194.	0.4	6
71	Effects of different packaging systems on microbiological, sensory and peptide profile in fiordilatte cheese. Food Research International, 2014, 62, 628-636.	2.9	5
72	Deposition and Characterization of Laccase Thin Films Obtained by Matrix Assisted Pulsed Laser Evaporation. Lecture Notes in Electrical Engineering, 2015, , 47-51.	0.3	5

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73	Analytical characterization by X-ray photoelectron spectroscopy of quaternary chalcogenides for cathodes in lithium cells. Journal of Materials Chemistry, 1991, 1, 259.	6.7	4
74	Determination of Glucose in Nonalcoholic Beverages by a Biosensor Coupled with Microdialysis Fiber Samplers. Journal of AOAC INTERNATIONAL, 1997, 80, 829-833.	0.7	4
75	Mass spectrometry hyphenated techniques for the analysis of volatiles and peptides in soft cheese: Useful tools for the shelf life optimization. Electrophoresis, 2016, 37, 1861-1872.	1.3	4
76	Combined use of peptide ion and normalized delta scores to evaluate milk authenticity by ion-trap based proteomics coupled with error tolerant searching. Talanta, 2017, 164, 684-692.	2.9	4
77	Volatile organic compound data of ready-to-cook tuna fish-burgers: Time evolution in function of different and/or combined mild preservation technologies and relevant statistical analysis. Data in Brief, 2019, 25, 104371.	0.5	3
78	Nano-LC–MS/MS for the identification of proteins trapped in sorbent cartridges used for coupled plasma filtration-adsorption treatments of healthy pigs. Journal of Pharmaceutical and Biomedical Analysis, 2017, 132, 215-222.	1.4	2
79	A Confirmatory Method for Aflatoxin M1 Determination in Milk Based on Immunoaffinity Cleanup and High-Performance Liquid Chromatography with Fluorometric Detection. Methods in Molecular Biology, 2011, 739, 195-202.	0.4	2
80	Simultaneous Determination of Aflatoxins B1, B2, G1, and G2 in Foods and Feed Materials. Methods in Molecular Biology, 2011, 739, 203-210.	0.4	1
81	Investigation of fennel protein extracts by shot-gun Fourier transform ion cyclotron resonance mass spectrometry. Food Research International, 2021, 139, 109919.	2.9	1
82	CHAPTER 16. Determination of Dietary Sugars by Ion Chromatography and Electrochemical Detection: a Focus on Galactose, Glucose, Fructose and Sucrose. Food and Nutritional Components in Focus, 2012, , 269-285.	0.1	0
83	Data processing for fennel protein characterization by Fourier transform ion cyclotron resonance mass spectrometry (FT-ICR-MS). Data in Brief, 2021, 35, 106960.	0.5	0
84	Electroanalytical characterisation of nitrosamines in different mobile phases as supporting electrolytes. Microchemical Journal, 2021, 171, 106885.	2.3	0
85	Characterization of Silter Cheeses Produced in Valley and Alpine Pastures by a Proteomic Approach. Journal of Advances in Dairy Research, 2017, 05, .	0.5	0
86	Determination Of Sulphiting Agents In Raw And Processed Meat. , 2018, , .		0
87	Determination of β-Agonists in Urine Samples at Low µg/kg Levels by Means of Pulsed Amperometric Detection at a Glassy Carbon Electrode Coupled with RP-LC. Applied Sciences (Switzerland), 2021, 11, 11302.	1.3	О