

# Salvatore De Caro

## List of Publications by Year in descending order

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9  
papers

330  
citations

1040056

9  
h-index

1474206

9  
g-index

9  
all docs

9  
docs citations

9  
times ranked

476  
citing authors

#	ARTICLE	IF	CITATIONS
1	Sorghum, a Healthy and Gluten-free Food for Celiac Patients As Demonstrated by Genome, Biochemical, and Immunochemical Analyses. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 2565-2571.	5.2	97
2	Proteomic-based analytical approach for the characterization of glutenin subunits in durum wheat. <i>Journal of Mass Spectrometry</i> , 2009, 44, 1709-1723.	1.6	51
3	Biogenesis of 3-Alkylpyridine Alkaloids in the Marine Mollusc <i>Haminoea Orbignyana</i> . <i>Angewandte Chemie - International Edition</i> , 2003, 42, 2633-2636.	13.8	46
4	Development in primary cell culture of demosponges. <i>Journal of Biotechnology</i> , 2003, 100, 119-125.	3.8	34
5	Isolation and characterization of Avenin-like protein type-B from durum wheat. <i>Journal of Cereal Science</i> , 2010, 52, 426-431.	3.7	29
6	Development in a Primary Cell Culture of the Marine Sponge <i>Ircinia muscarum</i> and Analysis of the Polar Compounds. <i>Marine Biotechnology</i> , 2001, 3, 281-286.	2.4	23
7	Synthesis of alkylphenols and alkylcatechols from the marine mollusc <i>Haminoea callidegenita</i> . <i>Tetrahedron Letters</i> , 2000, 41, 3975-3978.	1.4	22
8	Comprehensive analysis of the peanut allergome combining 2-DE gel-based and gel-free proteomics. <i>Food Research International</i> , 2019, 116, 1059-1065.	6.2	14
9	Comparative analysis of protein composition and digestibility of <i>Ceratonia siliqua</i> L. and <i>Prosopis</i> spp. seed germ flour. <i>Food Research International</i> , 2019, 120, 188-195.	6.2	14