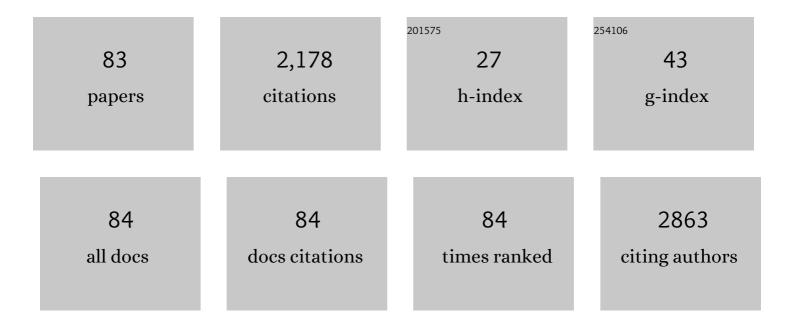
C D Calvano

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	MALDI matrices for low molecular weight compounds: an endless story?. Analytical and Bioanalytical Chemistry, 2018, 410, 4015-4038.	1.9	160
2	Assessment of lectin and HILIC based enrichment protocols for characterization of serum glycoproteins by mass spectrometry. Journal of Proteomics, 2008, 71, 304-317.	1.2	118
3	MALDI-TOF mass spectrometry detection of extra-virgin olive oil adulteration with hazelnut oil by analysis of phospholipids using an ionic liquid as matrix and extraction solvent. Food Chemistry, 2012, 134, 1192-1198.	4.2	93
4	Proteomic Approach Based on MALDI-TOF MS To Detect Powdered Milk in Fresh Cow's Milk. Journal of Agricultural and Food Chemistry, 2013, 61, 1609-1617.	2.4	72
5	Detection of sheep and goat milk adulterations by direct MALDI–TOF MS analysis of milk tryptic digests. Journal of Mass Spectrometry, 2012, 47, 1141-1149.	0.7	68
6	Mechanisms of Nanophase-Induced Desorption in LDI-MS. A Short Review. Nanomaterials, 2017, 7, 75.	1.9	66
7	Osteoblast regulation via ligand-activated nuclear trafficking of the oxytocin receptor. Proceedings of the National Academy of Sciences of the United States of America, 2014, 111, 16502-16507.	3.3	63
8	Determination of clenbuterol in human urine and serum by solid-phase microextraction coupled to liquid chromatography. Journal of Pharmaceutical and Biomedical Analysis, 2008, 47, 641-645.	1.4	62
9	Aniline/ <i>α</i> â€cyanoâ€4â€hydroxycinnamic acid is a highly versatile ionic liquid for matrixâ€assisted laser desorption/ionization mass spectrometry. Rapid Communications in Mass Spectrometry, 2009, 23, 1659-1668.	0.7	53
10	Solid phase microextraction—Liquid chromatography (SPME-LC) determination of chloramphenicol in urine and environmental water samples. Journal of Pharmaceutical and Biomedical Analysis, 2010, 53, 440-444.	1.4	52
11	MALDI-TOF mass spectrometric determination of intact phospholipids as markers of illegal bovine milk adulteration of high-quality milk. Analytical and Bioanalytical Chemistry, 2013, 405, 1641-1649.	1.9	49
12	A simple protocol for Matrix Assisted Laser Desorption Ionization- time of flight-mass spectrometry (MALDI-TOF-MS) analysis of lipids and proteins in single microsamples of paintings. Analytica Chimica Acta, 2012, 718, 1-10.	2.6	47
13	Direct Plasma Deposition of Lysozyme-Embedded Bio-Composite Thin Films. Plasma Processes and Polymers, 2015, 12, 1302-1310.	1.6	47
14	MALDI-TOF MS Characterization of Glycation Products of Whey Proteins in a Glucose/Galactose Model System and Lactose-free Milk. Journal of Agricultural and Food Chemistry, 2011, 59, 1793-1803.	2.4	45
15	Lipid fingerprinting of Gramâ€positive lactobacilli by intact cells – matrixâ€assisted laser desorption/ionization mass spectrometry using a proton sponge based matrix. Rapid Communications in Mass Spectrometry, 2011, 25, 1757-1764.	0.7	44
16	Structural Characterization of Neutral Saccharides by Negative Ion MALDI Mass Spectrometry Using a Superbasic Proton Sponge as Deprotonating Matrix. Journal of the American Society for Mass Spectrometry, 2017, 28, 1666-1675.	1.2	44
17	Selective extraction of phospholipids from dairy products by micro-solid phase extraction based on titanium dioxide microcolumns followed by MALDI-TOF-MS analysis. Analytical and Bioanalytical Chemistry, 2009, 394, 1453-1461.	1.9	43
18	Bioactive Compounds in Waste By-Products from Olive Oil Production: Applications and Structural Characterization by Mass Spectrometry Techniques. Foods, 2021, 10, 1236.	1.9	43

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19	Impact of sample preparation in peptide/protein profiling in human serum by MALDI-TOF mass spectrometry. Journal of Pharmaceutical and Biomedical Analysis, 2008, 46, 157-164.	1.4	42
20	1,8-Bis(dimethylamino)naphthalene/9-aminoacridine: A new binary matrix for lipid fingerprinting of intact bacteria by matrix assisted laser desorption ionization mass spectrometry. Analytica Chimica Acta, 2013, 798, 56-63.	2.6	37
21	Silver nanofractals: electrochemical synthesis, XPS characterization and application in LDI-MS. Analytical and Bioanalytical Chemistry, 2009, 394, 1375-1383.	1.9	36
22	Optimization of analytical and pre-analytical conditions for MALDI-TOF-MS human urine protein profiles. Journal of Pharmaceutical and Biomedical Analysis, 2010, 51, 907-914.	1.4	36
23	The lipidome of the photosynthetic bacterium Rhodobacter sphaeroides R26 is affected by cobalt and chromate ions stress. BioMetals, 2014, 27, 65-73.	1.8	33
24	Selective <i>N</i> â€Alkylation of Arylamines with Alkyl Chloride in Ionic Liquids: Scope and Applications. European Journal of Organic Chemistry, 2012, 2012, 3105-3111.	1.2	32
25	Fingerprinting of egg and oil binders in painted artworks by matrix-assisted laser desorption ionization time-of-flight mass spectrometry analysis of lipid oxidation by-products. Analytical and Bioanalytical Chemistry, 2011, 400, 2229-2240.	1.9	31
26	Development and analytical characterization of vitamin(s)-loaded chitosan nanoparticles for potential food packaging applications. Journal of Nanoparticle Research, 2013, 15, 1.	0.8	31
27	Determination of Hidden Hazelnut Oil Proteins in Extra Virgin Olive Oil by Cold Acetone Precipitation Followed by In-Solution Tryptic Digestion and MALDI-TOF-MS Analysis. Journal of Agricultural and Food Chemistry, 2014, 62, 9401-9409.	2.4	29
28	Improvement of chlorophyll identification in foodstuffs by MALDI ToF/ToF mass spectrometry using 1,5-diaminonaphthalene electron transfer secondary reaction matrix. Analytical and Bioanalytical Chemistry, 2015, 407, 6369-6379.	1.9	28
29	Detection of hazelnut oil in extraâ€virgin olive oil by analysis of polar components by microâ€solid phase extraction based on hydrophilic liquid chromatography and MALDIâ€ToF mass spectrometry. Journal of Mass Spectrometry, 2010, 45, 981-988.	0.7	25
30	Boronic acid chemistry in MALDI MS: a step forward in designing a reactive matrix with molecular recognition capabilities. Chemical Communications, 2014, 50, 4322.	2.2	25
31	An easily transferable protocol for in-situ quasi-non-invasive analysis of protein binders in works of art. Talanta, 2020, 215, 120882.	2.9	25
32	Laser desorption/ionization time-of-flight mass spectrometry of squalene in oil samples. Rapid Communications in Mass Spectrometry, 2006, 20, 325-327.	0.7	24
33	Analysis of Phospholipids, Lysophospholipids, and Their Linked Fatty Acyl Chains in Yellow Lupin Seeds (Lupinus luteus L.) by Liquid Chromatography and Tandem Mass Spectrometry. Molecules, 2020, 25, 805.	1.7	24
34	A new paradigm to search for allergenic proteins in novel foods by integrating proteomics analysis and in silico sequence homology prediction: Focus on spirulina and chlorella microalgae. Talanta, 2022, 240, 123188.	2.9	24
35	Selective Synthesis of Hydroxy Analogues of Valinomycin using Dioxiranes. Organic Letters, 2011, 13, 5096-5099.	2.4	23
36	Identification of lipid- and protein-based binders in paintings by direct on-plate wet chemistry and matrix-assisted laser desorption ionization mass spectrometry. Analytical and Bioanalytical Chemistry, 2015, 407, 1015-1022.	1.9	23

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37	Surface (XPS, SIMS) chemical investigation on poly(pyrrole-3-acetic acid) films electrosynthesized on Ti and TiAIV substrates for the development of new bioactive substrates. Surface and Interface Analysis, 2005, 37, 580-586.	0.8	21
38	A Simple and Effective Mass Spectrometric Approach to Identify the Adulteration of the Mediterranean Diet Component Extra-Virgin Olive Oil with Corn Oil. International Journal of Molecular Sciences, 2015, 16, 20896-20912.	1.8	21
39	HILIC-ESI-FTMS with All Ion Fragmentation (AIF) Scans as a Tool for Fast Lipidome Investigations. Molecules, 2020, 25, 2310.	1.7	20
40	A laser desorption ionization time-of-flight mass spectrometry investigation into triacylglycerols oxidation during thermal stressing of edible oils. Analytical and Bioanalytical Chemistry, 2007, 389, 2075-2084.	1.9	19
41	Multi-technique chemical characterisation of a 12–13th-century painted Crucifix. Microchemical Journal, 2013, 106, 87-94.	2.3	19
42	Superbasic alkyl-substituted bisphosphazene proton sponges: a new class of deprotonating matrices for negative ion matrix-assisted ionization/laser desorption mass spectrometry of low molecular weight hardly ionizable analytes. Rapid Communications in Mass Spectrometry, 2016, 30, 1680-1686.	0.7	19
43	Urticaria and angioedema to rubisco allergen in spinach and tomato. Annals of Allergy, Asthma and Immunology, 2012, 108, 60-61.	0.5	18
44	MALDI-TOF MS for quality control of high protein content sport supplements. Food Chemistry, 2015, 176, 396-402.	4.2	18
45	1H-Pteridine-2,4-dione (lumazine): a new MALDI matrix for complex (phospho)lipid mixtures analysis. Analytical and Bioanalytical Chemistry, 2010, 398, 499-507.	1.9	17
46	MALDIâ€TOF mass spectrometry analysis of proteins and lipids in <i>Escherichia coli</i> exposed to copper ions and nanoparticles. Journal of Mass Spectrometry, 2016, 51, 828-840.	0.7	17
47	Insight into the Storage-Related Oxidative/Hydrolytic Degradation of Olive Oil Secoiridoids by Liquid Chromatography and High-Resolution Fourier Transform Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2020, 68, 12310-12325.	2.4	17
48	On plate graphite supported sample processing for simultaneous lipid and protein identification by matrix assisted laser desorption ionization mass spectrometry. Talanta, 2015, 137, 161-166.	2.9	15
49	Searching for Potential Lipid Biomarkers of Parkinson's Disease in Parkin-Mutant Human Skin Fibroblasts by HILIC-ESI-MS/MS: Preliminary Findings. International Journal of Molecular Sciences, 2019, 20, 3341.	1.8	15
50	<i>In Situ</i> Hydrogel Extraction with Dual-Enzyme Digestion of Proteinaceous Binders: the Key for Reliable Mass Spectrometry Investigations of Artworks. Analytical Chemistry, 2020, 92, 10257-10261.	3.2	14
51	Identification of neutral and acidic glycosphingolipids in the human dermal fibroblasts. Analytical Biochemistry, 2019, 581, 113348.	1.1	13
52	Bioactive Secoiridoids in Italian Extra-Virgin Olive Oils: Impact of Olive Plant Cultivars, Cultivation Regions and Processing. Molecules, 2021, 26, 743.	1.7	13
53	Lipidomics of the Edible Brown Alga Wakame (Undaria pinnatifida) by Liquid Chromatography Coupled to Electrospray Ionization and Tandem Mass Spectrometry. Molecules, 2021, 26, 4480.	1.7	13
54	Valorization of Olive By-Products: Innovative Strategies for Their Production, Treatment and Characterization. Foods, 2022, 11, 768.	1.9	13

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55	Development of a direct inâ€matrix extraction (DIME) protocol for MALDIâ€TOFâ€MS detection of glycated phospholipids in heatâ€treated food samples. Journal of Mass Spectrometry, 2014, 49, 831-839.	0.7	12
56	Ultra-trace measurement of Dechloranes to investigate food as a route of human exposure. Chemosphere, 2015, 139, 525-533.	4.2	11
57	Identification and Characterization of N-Glycosylated Proteins Using Proteomics. Methods in Molecular Biology, 2008, 484, 263-276.	0.4	11
58	Core–Shell Gold Nanoparticles as Non-Conventional Matrix for the MALDI-ToF-MS Detection of Amino Acids: A Preliminary Study. Sensor Letters, 2008, 6, 654-661.	0.4	11
59	Cyanocobalamin conjugates of cisplatin and diaminocyclohexane-platinum(ii): matrix-assisted laser desorption ionization mass spectrometry characterization using 4-chloro-α-cyanocinnamic acid as the matrix. RSC Advances, 2017, 7, 53658-53666.	1.7	10
60	A matrix assisted laser desorption ionization time-of-flight mass spectrometry investigation to assess the composition of cod liver oil based products which displayed a different in vivo allergenic power. Food and Chemical Toxicology, 2008, 46, 3580-3585.	1.8	9
61	Arsenosugar Phospholipids (As-PL) in Edible Marine Algae: An Interplay between Liquid Chromatography with Electrospray Ionization Multistage Mass Spectrometry and Phospholipases A ₁ and A ₂ for Regiochemical Assignment. Journal of the American Society for Mass Spectrometry, 2020, 31, 1260-1270.	1.2	9
62	Proteomic Analysisof Food Allergens by MALDI TOF/TOF Mass Spectrometry. Methods in Molecular Biology, 2021, 2178, 357-376.	0.4	9
63	Synthesis and Matrix Properties of α-Cyano-5-phenyl-2,4-pentadienic Acid (CPPA) for Intact Proteins Analysis by Matrix-Assisted Laser Desorption/Ionization Mass Spectrometry. Molecules, 2020, 25, 6054.	1.7	9
64	Proteomic Analysis of Complex Protein Samples by MALDI–TOF Mass Spectrometry. Methods in Molecular Biology, 2014, 1129, 365-380.	0.4	7
65	α-Tocopherol/chitosan-based nanoparticles: characterization and preliminary investigations for emulsion systems application. Journal of Nanoparticle Research, 2014, 16, 1.	0.8	7
66	Identification and quantification of phospholipids in strawberry seeds and pulp (<i>Fragaria ×) Tj ETQq0 0 0 rg spectrometry. Journal of Mass Spectrometry, 2020, 55, e4523.</i>	gBT /Overlc 0.7	ock 10 Tf 50 3 7
67	Analysis of surfactants by mass spectrometry: Coming to grips with their diversity. Mass Spectrometry Reviews, 2023, 42, 1557-1588.	2.8	7
68	Tracing the Thermal History of Seafood Products through Lysophospholipid Analysis by Hydrophilic Interaction Liquid Chromatography–Electrospray Ionization Fourier Transform Mass Spectrometry. Molecules, 2018, 23, 2212.	1.7	6
69	Regiochemical Assignment of <i>N</i> -Acylphosphatidylethanolamines (NAPE) by Liquid Chromatography/Electrospray Ionization with Multistage Mass Spectrometry and Its Application to Extracts of Lupin Seeds. Journal of the American Society for Mass Spectrometry, 2020, 31, 1994-2005.	1.2	6
70	Positional Assignment of Câ^'C Double Bonds in Fatty Acyl Chains of Intact Arsenosugar Phospholipids Occurring in Seaweed Extracts by Epoxidation Reactions. Journal of the American Society for Mass Spectrometry, 2022, 33, 823-831.	1.2	6
71	The occurrence of inositolphosphoceramides in spirulina microalgae. Electrophoresis, 2020, 41, 1760-1767.	1.3	5
72	Characterization of Glucuronosyl-diacyl/monoacylglycerols and Discovery of Their Acylated Derivatives in Tomato Lipid Extracts by Reversed-Phase Liquid Chromatography with Electrospray Ionization and Tandem Mass Spectrometry. Journal of the American Society for Mass Spectrometry, 2021, 32, 2227-2240.	1.2	5

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73	HILICâ€ESIâ€MS analysis of phosphatidic acid methyl esters artificially generated during lipid extraction from microgreen crops. Journal of Mass Spectrometry, 2021, 56, e4784.	0.7	5
74	Glycerophospholipidomics of Five Edible Oleaginous Microgreens. Journal of Agricultural and Food Chemistry, 2022, 70, 2410-2423.	2.4	5
75	Targeted analysis of ceramides and cerebrosides in yellow lupin seeds by reversed-phase liquid chromatography coupled to electrospray ionization and multistage mass spectrometry. Food Chemistry, 2020, 324, 126878.	4.2	4
76	Synthesis and Investigation of Novel CHCA-Derived Matrices for Matrix-Assisted Laser Desorption/Ionization Mass Spectrometric Analysis of Lipids. Molecules, 2022, 27, 2565.	1.7	4
77	MALDI-MS and HILIC ESI-MS/MS as Versatile Tools for Detection of Monoethanolamine Degradation Products in a Real Postcombustion Carbon Dioxide Capture Plant. Energy & Fuels, 2014, 28, 1295-1303.	2.5	3
78	LIPIC: An Automated Workflow to Account for Isotopologue-Related Interferences in Electrospray Ionization High-Resolution Mass Spectra of Phospholipids. Journal of the American Society for Mass Spectrometry, 2021, 32, 1008-1019.	1.2	3
79	Multi-Technique Characterization of Pictorial Organic Binders on XV Century Polychrome Sculptures by Combining Micro- and Non-Invasive Sampling Approaches. Applied Sciences (Switzerland), 2021, 11, 8017.	1.3	2
80	Editorial to the Special Issue "Lipidomics and Neurodegenerative Diseases― International Journal of Molecular Sciences, 2021, 22, 1270.	1.8	2
81	<i>In vitro</i> reactions of a cyanocobalamin–cisplatin conjugate with nucleoside monophosphates. Rapid Communications in Mass Spectrometry, 2020, 34, e8945.	0.7	1
82	Exploring the Isomeric Precursors of Olive Oil Major Secoiridoids: An Insight into Olive Leaves and Drupes by Liquid-Chromatography and Fourier-Transform Tandem Mass Spectrometry. Foods, 2021, 10, 2050.	1.9	1
83	The combination of RPLC-ESI-FTMS/MS and m-CPBA epoxidation for the location and geometry assignment of double bonds in unsaturated fatty acyl chains of drying oils. Journal of Physics:	0.3	1