

Vladimiro Cardenia

List of Publications by Year in descending order

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Version: 2024-02-01

42
papers

1,198
citations

361045

20
h-index

377514

34
g-index

44
all docs

44
docs citations

44
times ranked

1758
citing authors

#	ARTICLE	IF	CITATIONS
1	E-cigarettes induce toxicological effects that can raise the cancer risk. <i>Scientific Reports</i> , 2017, 7, 2028.	1.6	130
2	Coffee Silverskin: Characterization, Possible Uses, and Safety Aspects. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10836-10844.	2.4	94
3	Prooxidant Mechanisms of Free Fatty Acids in Stripped Soybean Oil-in-Water Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7112-7117.	2.4	92
4	Development and validation of a Fast gas chromatography/mass spectrometry method for the determination of cannabinoids in <i>Cannabis sativa</i> L. <i>Journal of Food and Drug Analysis</i> , 2018, 26, 1283-1292.	0.9	69
5	Antioxidant and Prooxidant Activity Behavior of Phospholipids in Stripped Soybean Oil-in-Water Emulsions. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2011, 88, 1409-1416.	0.8	53
6	Effect of simulated gastrointestinal digestion on plant sterols and their oxides in enriched beverages. <i>Food Research International</i> , 2013, 52, 1-7.	2.9	49
7	Thermo-oxidation of cholesterol: Effect of the unsaturation degree of the lipid matrix. <i>Food Chemistry</i> , 2013, 141, 2757-2764.	4.2	47
8	Oxidative stability of pork meat lipids as related to high-oleic sunflower oil and vitamin E diet supplementation and storage conditions. <i>Meat Science</i> , 2011, 88, 271-279.	2.7	46
9	Analysis of cholesterol oxidation products by Fast gas chromatography/mass spectrometry. <i>Journal of Separation Science</i> , 2012, 35, 424-430.	1.3	46
10	Cholesterol photosensitized oxidation in food and biological systems. <i>Biochimie</i> , 2013, 95, 473-481.	1.3	41
11	Comparison of meat quality characteristics and oxidative stability between conventional and free-range chickens. <i>Poultry Science</i> , 2014, 93, 1511-1522.	1.5	34
12	Effects of multiple abiotic stresses on lipids and sterols profile in barley leaves (<i>Hordeum vulgare</i> L.). <i>Plant Physiology and Biochemistry</i> , 2019, 141, 215-224.	2.8	32
13	Antioxidant effects of mono- and diacylglycerols in non-stripped and stripped soybean oil-in-water emulsions. <i>Food Research International</i> , 2012, 48, 353-358.	2.9	30
14	The Customizable E-cigarette Resistance Influences Toxicological Outcomes: Lung Degeneration, Inflammation, and Oxidative Stress-Induced in a Rat Model. <i>Toxicological Sciences</i> , 2019, 172, 132-145.	1.4	30
15	Impairment of testicular function in electronic cigarette (e-cig, e-cigs) exposed rats under low-voltage and nicotine-free conditions. <i>Life Sciences</i> , 2019, 228, 53-65.	2.0	27
16	Impact of electronic cigarette heating coil resistance on the production of reactive carbonyls, reactive oxygen species and induction of cytotoxicity in human lung cancer cells in vitro. <i>Regulatory Toxicology and Pharmacology</i> , 2019, 109, 104500.	1.3	26
17	Analysis of phytosterols and phytostanols in enriched dairy products by Fast gas chromatography with mass spectrometry. <i>Journal of Separation Science</i> , 2014, 37, 2911-2919.	1.3	25
18	In Vitro Bioaccessibility and Functional Properties of Phenolic Compounds from Enriched Beverages Based on Cocoa Bean Shell. <i>Foods</i> , 2020, 9, 715.	1.9	25

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19	Effect of Microwave Heating on Phytosterol Oxidation. Journal of Agricultural and Food Chemistry, 2015, 63, 5539-5547.	2.4	24
20	Cholesterol photosensitized oxidation in muscle foods. European Journal of Lipid Science and Technology, 2012, 114, 644-655.	1.0	22
21	Evaluation of Breed and Parity Order Effects on the Lipid Composition of Porcine Colostrum. Journal of Agricultural and Food Chemistry, 2018, 66, 12911-12920.	2.4	21
22	Effect of dietary supplementation on lipid photooxidation in beef meat, during storage under commercial retail conditions. Meat Science, 2015, 105, 126-135.	2.7	19
23	Simultaneous determination of terpenes and cannabidiol in hemp (<i>Cannabis sativa</i> L.) by fast gas chromatography with flame ionization detection. Journal of Separation Science, 2020, 43, 2817-2826.	1.3	19
24	The effects of microwave heating on edible oils and lipid-containing food. Lipid Technology, 2013, 25, 59-61.	0.3	17
25	The effect of electronic-cigarettes aerosol on rat brain lipid profile. Biochimie, 2018, 153, 99-108.	1.3	17
26	Antioxidant Effects of Hemp (<i>Cannabis sativa</i> L.) Inflorescence Extract in Stripped Linseed Oil. Antioxidants, 2020, 9, 1131.	2.2	17
27	Effect of broccoli extract enriched diet on liver cholesterol oxidation in rats subjected to exhaustive exercise. Journal of Steroid Biochemistry and Molecular Biology, 2017, 169, 137-144.	1.2	16
28	Durum Wheat Bran By-Products: Oil and Phenolic Acids to be Valorized by Industrial Symbiosis. European Journal of Lipid Science and Technology, 2018, 120, 1700209.	1.0	16
29	Thermal oxidation of cholesterol: Preliminary evaluation of 2-methyl-6-heptanone and 3-methylbutanal as volatile oxidation markers. Steroids, 2015, 99, 161-171.	0.8	15
30	Health-related lipids components of sardine muscle as affected by photooxidation. Food and Chemical Toxicology, 2013, 57, 32-38.	1.8	14
31	Improved Oxidative Stability and Sensory Quality of Beef Hamburgers Enriched with a Phenolic Extract from Olive Vegetation Water. Antioxidants, 2021, 10, 1969.	2.2	13
32	Stability of flavoured phytosterol-enriched drinking yogurts during storage as affected by different packaging materials. Journal of the Science of Food and Agriculture, 2016, 96, 2782-2787.	1.7	12
33	Lipid oxidation in emulsified food products. , 2010, , 306-343.		10
34	An in vitro evaluation of the effects of a <i>Yucca schidigera</i> extract and chestnut tannins on composition and metabolic profiles of canine and feline faecal microbiota. Archives of Animal Nutrition, 2017, 71, 395-412.	0.9	10
35	Assessment of <i>in vitro</i> removal of cholesterol oxidation products by <i>Lactobacillus casei</i> ATCC334. Letters in Applied Microbiology, 2013, 57, 443-450.	1.0	6
36	Dietary effects of <i>Raphanus sativus</i> cv Sango on lipid and oxysterols accumulation in rat brain: A lipidomic study on a non-genetic obesity model. Chemistry and Physics of Lipids, 2017, 207, 206-213.	1.5	6

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37	Nutraceuticals and physical activity: Their role on oxysterols-mediated neurodegeneration. Journal of Steroid Biochemistry and Molecular Biology, 2019, 193, 105430.	1.2	6
38	Effect of dietary inclusion of different lipid supplements on quality and oxidative susceptibility of beef meat. Italian Journal of Animal Science, 2019, 18, 105-110.	0.8	6
39	Enhancing Lipid Oxidative Stability of Cooked&Chilled Lamb Meat through Dietary Rosemary Diterpenes. European Journal of Lipid Science and Technology, 2020, 122, 1900124.	1.0	6
40	Metataxonomic signature of beef burger perishability depends on the meat origin prior grinding. Food Research International, 2022, 156, 111103.	2.9	6
41	Fats and Sterols. , 2014, , .		1
42	Emilia-Romagna (Italy) Innovative Experiences on Circular Economy. Strategies for Sustainability, 2020, , 119-134.	0.2	0