

# 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	Metataxonomic signature of beef burger perishability depends on the meat origin prior grinding. <i>Food Research International</i> , 2022, 156, 111103.	2.9	6
2	Improved Oxidative Stability and Sensory Quality of Beef Hamburgers Enriched with a Phenolic Extract from Olive Vegetation Water. <i>Antioxidants</i> , 2021, 10, 1969.	2.2	13
3	Enhancing Lipid Oxidative Stability of Cooked Chilled Lamb Meat through Dietary Rosemary Diterpenes. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900124.	1.0	6
4	Antioxidant Effects of Hemp ( <i>Cannabis sativa</i> L.) Inflorescence Extract in Stripped Linseed Oil. <i>Antioxidants</i> , 2020, 9, 1131.	2.2	17
5	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
6	Simultaneous determination of terpenes and cannabidiol in hemp ( <i>Cannabis sativa</i> L.) by fast gas chromatography with flame ionization detection. <i>Journal of Separation Science</i> , 2020, 43, 2817-2826.	1.3	19
7	Emilia-Romagna (Italy) Innovative Experiences on Circular Economy. <i>Strategies for Sustainability</i> , 2020, 119-134.	0.2	0
8	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
9	Nutraceuticals and physical activity: Their role on oxysterols-mediated neurodegeneration. <i>Journal of Steroid Biochemistry and Molecular Biology</i> , 2019, 193, 105430.	1.2	6
10	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
11	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
12	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
13	Effect of dietary inclusion of different lipid supplements on quality and oxidative susceptibility of beef meat. <i>Italian Journal of Animal Science</i> , 2019, 18, 105-110.	0.8	6
14	Evaluation of Breed and Parity Order Effects on the Lipid Composition of Porcine Colostrum. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12911-12920.	2.4	21
15	The effect of electronic-cigarettes aerosol on rat brain lipid profile. <i>Biochimie</i> , 2018, 153, 99-108.	1.3	17
16	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
17	Durum Wheat Bran By-Products: Oil and Phenolic Acids to be Valorized by Industrial Symbiosis. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700209.	1.0	16
18	Effect of broccoli extract enriched diet on liver cholesterol oxidation in rats subjected to exhaustive exercise. <i>Journal of Steroid Biochemistry and Molecular Biology</i> , 2017, 169, 137-144.	1.2	16

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19	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. <i>Chemistry and Physics of Lipids</i> , 2017, 207, 206-213.	1.5	6
20	E-cigarettes induce toxicological effects that can raise the cancer risk. <i>Scientific Reports</i> , 2017, 7, 2028.	1.6	130
21	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. <i>Archives of Animal Nutrition</i> , 2017, 71, 395-412.	0.9	10
22	Stability of flavoured phytosterol-enriched drinking yogurts during storage as affected by different packaging materials. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2782-2787.	1.7	12
23	Effect of Microwave Heating on Phytosterol Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 5539-5547.	2.4	24
24	Effect of dietary supplementation on lipid photooxidation in beef meat, during storage under commercial retail conditions. <i>Meat Science</i> , 2015, 105, 126-135.	2.7	19
25	Thermal oxidation of cholesterol: Preliminary evaluation of 2-methyl-6-heptanone and 3-methylbutanal as volatile oxidation markers. <i>Steroids</i> , 2015, 99, 161-171.	0.8	15
26	Fats and Sterols. , 2014, , .		1
27	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
28	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
29	Coffee Silverskin: Characterization, Possible Uses, and Safety Aspects. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10836-10844.	2.4	94
30	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
31	Health-related lipids components of sardine muscle as affected by photooxidation. <i>Food and Chemical Toxicology</i> , 2013, 57, 32-38.	1.8	14
32	Thermo-oxidation of cholesterol: Effect of the unsaturation degree of the lipid matrix. <i>Food Chemistry</i> , 2013, 141, 2757-2764.	4.2	47
33	Cholesterol photosensitized oxidation in food and biological systems. <i>Biochimie</i> , 2013, 95, 473-481.	1.3	41
34	The effects of microwave heating on edible oils and lipid-containing food. <i>Lipid Technology</i> , 2013, 25, 59-61.	0.3	17
35	Assessment of <i>in vitro</i> removal of cholesterol oxidation products by <i>Lactobacillus casei</i> ATCC334. <i>Letters in Applied Microbiology</i> , 2013, 57, 443-450.	1.0	6
36	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

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37	Cholesterol photosensitized oxidation in muscle foods. European Journal of Lipid Science and Technology, 2012, 114, 644-655.	1.0	22
38	Analysis of cholesterol oxidation products by Fast gas chromatography/mass spectrometry. Journal of Separation Science, 2012, 35, 424-430.	1.3	46
39	Oxidative stability of pork meat lipids as related to high-oleic sunflower oil and vitamin E diet supplementation and storage conditions. Meat Science, 2011, 88, 271-279.	2.7	46
40	Antioxidant and Prooxidant Activity Behavior of Phospholipids in Stripped Soybean Oil-in-Water Emulsions. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 1409-1416.	0.8	53
41	Lipid oxidation in emulsified food products. , 2010, , 306-343.		10
42	Prooxidant Mechanisms of Free Fatty Acids in Stripped Soybean Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 2009, 57, 7112-7117.	2.4	92