Simona Sciuto

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2214471/publications.pdf

Version: 2024-02-01

		1684188	1372567	
11	95	5	10	
papers	citations	h-index	g-index	
11	11	11	182	
all docs	docs citations	times ranked	citing authors	

#	Article	IF	CITATIONS
1	Two-dimensional gel and shotgun proteomics approaches to distinguish fresh and frozen-thawed curled octopus (Eledone cirrhosa). Journal of Proteomics, 2018, 186, 1-7.	2.4	26
2	Rapid Screening Technique To Identify Sudan Dyes (I to IV) in Adulterated Tomato Sauce, Chilli Powder, and Palm Oil by Innovative High-Resolution Mass Spectrometry. Journal of Food Protection, 2017, 80, 640-644.	1.7	23
3	Identification by a proteomic approach of a plasma protein as a possible biomarker of illicit dexamethasone treatment in veal calves. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 833-838.	2.3	12
4	Quantification of TMA in fishery products by direct sample analysis with high resolution mass spectrometry. Food Control, 2018, 94, 162-166.	5 . 5	9
5	Wild or Farmed Gilthead Seabream (Sparus aurata)? How To Distinguish between Them by Two-Dimensional Gel Electrophoresis. Journal of Food Protection, 2021, 84, 592-596.	1.7	6
6	Development of a Novel Method for Rapid Discrimination between Wild and Farmed Sea Bream. Journal of Food Protection, 2019, 82, 1870-1873.	1.7	5
7	Lysine at position 222 of the goat prion protein inhibits the binding of monoclonal antibody F99/97.6.1. Journal of Veterinary Diagnostic Investigation, 2012, 24, 971-975.	1.1	4
8	Dioxin-like Compounds in Lake Fish Species: Evaluation by DR-CALUX Bioassay. Journal of Food Protection, 2018, 81, 842-847.	1.7	4
9	Discrimination between Wild and Farmed Sea Bass by Using New Spectrometry and Spectroscopy Methods. Foods, 2022, 11, 1673.	4.3	4
10	Development of a screening method to rapidly discriminate extravirgin olive oil from other edible vegetable oil by means of direct sample analysis with high resolution mass spectrometry. Journal of Food Science and Technology, 2022, 59, 686-692.	2.8	1
11	A Proteomic Approach to the Safeguard of a Typical Agri-Food Product: Fiore Sardo PDO. , 2019, 07, .		1