Mauro Paolini

List of Publications by Year
in descending order

17	380	840776 11	888059 17
papers	citations	h-index	g-index

17	17	17	656
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Development, validation and application of a fast GC-FID method for the analysis of volatile compounds in spirit drinks and wine. Food Control, 2022, 136, 108873.	5.5	10
2	Bacterial Complexity of Traditional Mountain Butter Is Affected by the Malga-Farm of Production. Microorganisms, 2022, 10, 17.	3.6	1
3	Fatty acids stable carbon isotope fractionation in the bovine organism. A compound-specific isotope analysis through gas chromatography combustion isotope ratio mass spectrometry. Journal of Chromatography A, 2021, 1641, 461966.	3.7	3
4	Bulk and compound-specific stable isotope ratio analysis for authenticity testing of organically grown tomatoes. Food Chemistry, 2020, 318, 126426.	8.2	22
5	The use of stable isotope ratio analysis to characterise saw palmetto (Serenoa Repens) extract. Food Chemistry, 2019, 274, 26-34.	8.2	6
6	Characterisation and attempted differentiation of European and extra-European olive oils using stable isotope ratio analysis. Food Chemistry, 2019, 276, 782-789.	8.2	48
7	Combined use of isotopic fingerprint and metabolomics analysis for the authentication of saw palmetto (Serenoa repens) extracts. FÃ¬toterapÃ¬Ã¢, 2018, 127, 15-19.	2.2	15
8	Differentiation of woodâ€derived vanillin from synthetic vanillin in distillates using gas chromatography/combustion/isotope ratio mass spectrometry for Î´¹³C analysis. Rapid Communications in Mass Spectrometry, 2018, 32, 311-318.	1.5	15
9	Development of a fast gas chromatographyâ€“tandem mass spectrometry method for volatile aromatic compound analysis in oenological products. Journal of Mass Spectrometry, 2018, 53, 801-810.	1.6	6
10	Compound-specific Î´13C and Î´2H analysis of olive oil fatty acids. Talanta, 2017, 174, 38-43.	5.5	25
11	Decomposition and stabilisation of Norway spruce needle-derived material in Alpine soils using a 13C-labelling approach in the field. Biogeochemistry, 2016, 131, 321-338.	3.5	11
12	From soil to grape and wine: Variation of light and heavy elements isotope ratios. Food Chemistry, 2016, 210, 648-659.	8.2	47
13	Î´¹⁵N from soil to wine in bulk samples and proline. Journal of Mass Spectrometry, 2016, 51, 668-674.	1.6	9
14	The use of IRMS, 1 H NMR and chemical analysis to characterise Italian and imported Tunisian olive oils. Food Chemistry, 2016, 196, 98-105.	8.2	55
15	Compound-Specific Î´¹⁵N and Î´¹³C Analyses of Amino Acids for Potential Discrimination between Organically and Conventionally Grown Wheat. Journal of Agricultural and Food Chemistry, 2015, 63, 5841-5850.	5.2	56
16	Botanical traceability of commercial tannins using the mineral profile and stable isotopes. Journal of Mass Spectrometry, 2014, 49, 792-801.	1.6	16
17	Gas chromatography combined with mass spectrometry, flame ionization detection and elemental analyzer/isotope ratio mass spectrometry for characterizing and detecting the authenticity of commercial essential oils of Rosa damascena Mill.. Rapid Communications in Mass Spectrometry, 2013, 27, 591-602.	1.5	35