

Teresina Nevigato

List of Publications by Year in descending order

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Version: 2024-02-01

14
papers

440
citations

1039406

9
h-index

1058022

14
g-index

14
all docs

14
docs citations

14
times ranked

692
citing authors

#	ARTICLE	IF	CITATIONS
1	Nutritional and commercial quality of the striped venus clam, <i>Chamelea gallina</i> , from the Adriatic sea. <i>Food Chemistry</i> , 2007, 101, 1063-1070.	4.2	91
2	New trends in the seafood market. Sutchi catfish (<i>Pangasius hypophthalmus</i>) fillets from Vietnam: Nutritional quality and safety aspects. <i>Food Chemistry</i> , 2008, 110, 383-389.	4.2	90
3	Nutritional quality and safety of European perch (<i>Perca fluviatilis</i>) from three lakes of Central Italy. <i>Food Chemistry</i> , 2007, 100, 482-490.	4.2	69
4	Growth, nutritional quality and safety of oysters (<i>Crassostrea gigas</i>) cultured in the lagoon of Venice (Italy). <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1929-1938.	1.7	49
5	Proximate, unsaponifiable lipid and fatty acid composition of bogue (<i>Boops boops</i>) and horse mackerel (<i>Trachurus trachurus</i>) from the Italian trawl fishery. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 1110-1116.	1.9	31
6	Nutritional quality and safety of whitefish (<i>Coregonus lavaretus</i>) from Italian lakes. <i>Journal of Food Composition and Analysis</i> , 2006, 19, 737-746.	1.9	27
7	Organochlorine pesticide residues: An extensive monitoring of Italian fishery and aquaculture. <i>Chemosphere</i> , 2014, 94, 190-198.	4.2	27
8	Proximate composition and lipid profile of red mullet (<i>Mullus barbatus</i>) from two sites of the Tyrrhenian and Adriatic seas (Italy): a seasonal differentiation. <i>Journal of Food Composition and Analysis</i> , 2016, 45, 121-129.	1.9	15
9	Analysis of Fatty Acids in 12 Mediterranean Fish Species: Advantages and Limitations of a New GC-MS Based Technique. <i>Lipids</i> , 2012, 47, 741-753.	0.7	13
10	Authenticity assessment of dairy products by capillary electrophoresis. <i>Electrophoresis</i> , 2022, 43, 340-354.	1.3	10
11	Quality of Fish-Oil-Based Dietary Supplements Available on the Italian Market: A Preliminary Study. <i>Molecules</i> , 2021, 26, 5015.	1.7	8
12	Fish contamination by polychlorobiphenyls: The mass spectrometric ortho effect in a new and easy gas chromatography-mass spectrometry method for the analysis of the seven indicators. The case of Bluefin Tuna. <i>Journal of Chromatography A</i> , 2015, 1375, 110-122.	1.8	6
13	Non-dioxin-like PCBs: a survey on fishery and aquaculture from the Mediterranean area. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2016, 9, 159-169.	1.3	3
14	Gas Chromatography-Mass Spectrometry: Application of New Findings in Analyzing Organochlorine Contaminants in a Candidate Food Reference Material. <i>Food Analytical Methods</i> , 2019, 12, 1308-1315.	1.3	1