Andrea Salvo

List of Publications by Year in descending order

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218677 315739 1,556 49 26 38 h-index citations g-index papers 51 51 51 2024 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Modulatory Properties of Food and Nutraceutical Components Targeting NLRP3 Inflammasome Activation. Nutrients, 2022, 14, 490.	4.1	16
2	Development of an antioxidant formula based on peanut byâ€products and effects on sensory properties and aroma stability of fortified peanut snacks during storage. Journal of the Science of Food and Agriculture, 2021, 101, 638-647.	3. 5	10
3	Protein hydrolysates from anchovy waste: purification and chemical characterization. Natural Product Research, 2021, 35, 399-406.	1.8	19
4	Massive infection of Cystidicoloides ephemeridarum in brown trout Salmo trutta with skeletal deformities. Diseases of Aquatic Organisms, 2021, 143, 159-168.	1.0	3
5	A Fast and Efficient Ultrasound-Assisted Extraction of Tocopherols in Cow Milk Followed by HPLC Determination. Molecules, 2021, 26, 4645.	3.8	6
6	Profile of Carotenoids and Tocopherols for the Characterization of Lipophilic Antioxidants in "Ragusano―Cheese. Applied Sciences (Switzerland), 2021, 11, 7711.	2.5	2
7	Commercial Bio-Packaging to Preserve the Quality and Extend the Shelf-Life of Vegetables: The Case-Study of Pumpkin Samples Studied by a Multimethodological Approach. Foods, 2021, 10, 2440.	4.3	7
8	Polyphenols contents, heavy metals analysis and <i>in vitro</i> antibacterial activity of extracts from <i>Cladanthus arabicus</i> and <i>Bubonium imbricatum</i> of Moroccan Origin. Natural Product Research, 2020, 34, 63-70.	1.8	22
9	High-resolution magic angle spinning nuclear magnetic resonance (HR-MAS-NMR) as quick and direct insight of almonds. Natural Product Research, 2020, 34, 71-77.	1.8	6
10	Accumulation of PCBs, PAHs, plasticizers and inorganic elements in <i>Hexanchus griseus</i> from the strait of Messina (Central Mediterranean sea). Natural Product Research, 2020, 34, 172-176.	1.8	8
11	Properties of a New Food Supplement Containing Actinia equina Extract. Antioxidants, 2020, 9, 945.	5.1	9
12	Food and COVID-19: Preventive/Co-therapeutic Strategies Explored by Current Clinical Trials and in Silico Studies. Foods, 2020, 9, 1036.	4.3	33
13	Administration of Protein Hydrolysates from Anchovy (Engraulis Encrasicolus) Waste for Twelve Weeks Decreases Metabolic Dysfunction-Associated Fatty Liver Disease Severity in ApoE–/–Mice. Animals, 2020, 10, 2303.	2.3	28
14	Assessment and Monitoring of Fish Quality from a Coastal Ecosystem under High Anthropic Pressure: A Case Study in Southern Italy. International Journal of Environmental Research and Public Health, 2020, 17, 3285.	2.6	24
15	Medium design from corncob hydrolyzate for pigment production by Talaromyces atroroseus GH2: Kinetics modeling and pigments characterization. Biochemical Engineering Journal, 2020, 161, 107698.	3.6	21
16	Oleic Acid Is not the Only Relevant Mono-Unsaturated Fatty Ester in Olive Oil. Foods, 2020, 9, 384.	4.3	17
17	Quali-Quantitative Profile of Native Carotenoids in Kumquat from Brazil by HPLC-DAD-APCI/MS. Foods, 2019, 8, 166.	4.3	8
18	Multiple Assignment Recovered Analysis (MARA) NMR for a Direct Food Labeling: the Case Study of Olive Oils. Food Analytical Methods, 2019, 12, 1238-1245.	2.6	24

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19	Multiple analytical approaches for the organic and inorganic characterization of <i>Origanum vulgare</i> L. samples. Natural Product Research, 2019, 33, 2815-2822.	1.8	12
20	An in-depth study of the volatile variability of chinotto (Citrus myrtifolia Raf.) induced by the extraction procedure. European Food Research and Technology, 2019, 245, 873-883.	3.3	12
21	Chemical characterization of a variety of cold-pressed gourmet oils available on the Brazilian market. Food Research International, 2018, 109, 517-525.	6.2	77
22	Combination of separation and spectroscopic analytical techniques: application to compositional analysis of a minor citrus species. Natural Product Research, 2018, 32, 2596-2602.	1.8	14
23	Traceability of Protected Geographical Indication (PGI) Interdonato lemon pulps by chemometric analysis of the mineral composition. Journal of Food Composition and Analysis, 2018, 69, 122-128.	3.9	33
24	Investigation on the influence of spray-drying technology on the quality of Sicilian Nero d'Avola wines. Food Chemistry, 2018, 240, 222-230.	8.2	28
25	Toxic inorganic pollutants in foods from agricultural producing areas of Southern Italy: Level and risk assessment. Ecotoxicology and Environmental Safety, 2018, 148, 114-124.	6.0	37
26	Determination and quantification of carotenoids in sea sponges Raspaciona aculeata and Dictyonella marsilii present in the Ganzirri Lake (Messina), Italy Natural Product Research, 2017, 31, 2397-2404.	1.8	6
27	Metabolite and mineral profiling of "Violetto di Niscemi―and "Spinoso di Menfi―globe artichokes by ¹ H-NMR and ICP-MS. Natural Product Research, 2017, 31, 990-999.	1.8	38
28	Fast UPLC/PDA determination of squalene in Sicilian P.D.O. pistachio from Bronte: Optimization of oil extraction method and analytical characterization. Food Chemistry, 2017, 221, 1631-1636.	8.2	22
29	Effects of fasting and refeeding on the digestive tract of zebrafish (<i>Danio rerio</i>) fed with Spirulina (<i>Arthrospira platensis</i>), a high protein feed source. Natural Product Research, 2017, 31, 1478-1485.	1.8	13
30	Quick unreferenced NMR quantification of Squalene in vegetable oils. European Journal of Lipid Science and Technology, 2017, 119, 1700151.	1.5	34
31	Determination of Squalene in Organic Extra Virgin Olive Oils (EVOOs) by UPLC/PDA Using a Single-Step SPE Sample Preparation. Food Analytical Methods, 2017, 10, 1377-1385.	2.6	41
32	Determination of 1,2/1,3-diglycerides in Sicilian extra-virgin olive oils by ¹ H-NMR over a one-year storage period. Natural Product Research, 2017, 31, 822-828.	1.8	45
33	Statistical Analysis of Mineral Concentration for the Geographic Identification of Garlic Samples from Sicily (Italy), Tunisia and Spain. Foods, 2016, 5, 20.	4.3	36
34	HR-MAS and NMR towards Foodomics. Food Research International, 2016, 89, 1085-1094.	6.2	41
35	Interdonato lemon from Nizza di Sicilia (Italy): chemical composition of hexane extract of lemon peel and histochemical investigation. Natural Product Research, 2016, 30, 1517-1525.	1.8	19
36	PCB and OCP accumulation and evidence of hepatic alteration in the Atlantic bluefin tuna, T. thynnus, from the Mediterranean Sea. Marine Environmental Research, 2016, 121, 40-48.	2.5	87

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37	Determination and quantification of PCBs, POCs and PAHs in Thunnus thynnus from the Straits of Messina (Italy). Data in Brief, 2016, 7, 129-134.	1.0	12
38	Toxic and essential metals determination in commercial seafood: <i>Paracentrotus lividus</i> by ICP-MS. Natural Product Research, 2016, 30, 657-664.	1.8	61
39	Production and extraction of astaxanthin from <i>Phaffia rhodozyma</i> alcohol-induced renal hypoxia in <i>Carassius auratus</i> . Natural Product Research, 2015, 29, 1122-1126.	1.8	38
40	The metabolic profile of lemon juice by proton HR-MAS NMR: the case of the PGI Interdonato Lemon of Messina. Natural Product Research, 2015, 29, 1894-1902.	1.8	54
41	Enhanced detection of aldehydes in Extra-Virgin Olive Oil by means of band selective NMR spectroscopy. Physica A: Statistical Mechanics and Its Applications, 2015, 420, 258-264.	2.6	58
42	Extracts deriving from olive mill waste water and their effects on the liver of the goldfish <i>Carassius auratus</i> fed with hypercholesterolemic diet. Natural Product Research, 2014, 28, 1343-1349.	1.8	57
43	Statistical characterisation of heavy metal contents in <i>Paracentrotus lividus</i> from Mediterranean Sea. Natural Product Research, 2014, 28, 718-726.	1.8	50
44	A multivariate statistical analysis coming from the NMR metabolic profile of cherry tomatoes (The) Tj ETQq0 0 0	rgBT/Ove 2.6	erlogk 10 Tf 50
45	Determination of trace elements in goat and ovine milk from Calabria (Italy) by ICP-AES. Food Additives and Contaminants: Part B Surveillance, 2012, 5, 268-271.	2.8	49
46	Phthalate, adipate and sebacate residues by HRGC-MS in olive oils from Sicily and Molise (Italy). Food Control, 2011, 22, 982-988.	5.5	43
47	Pigments profile in monovarietal virgin olive oils from various Italian olive varieties. Food Chemistry, 2011, 124, 1119-1123.	8.2	50
48	Free carotenoid and carotenoid ester composition in native orange juices of different varieties. Fruits, 2010, 65, 277-284.	0.4	43
49	Pigments composition in monovarietal virgin olive oils from various sicilian olive varieties. Food Chemistry, 2007, 101, 833-837.	8.2	74