Edoardo Longo

List of Publications by Year
in descending order

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46	978	471509 17	477307 29
papers	citations	h-index	g-index

47	47	47	1485
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Pressurized liquid extraction of lipids for the determination of oxysterols in egg-containing food. Journal of Chromatography A, 2001, 917, 239-244.	3.7	168
2	Are virgin olive oils obtained below 27 Â°C better than those produced at higher temperatures?. LWT - Food Science and Technology, 2009, 42, 748-757.	5.2	65
3	CDApps: integrated software for experimental planning and data processing at beamline B23, Diamond Light Source. Journal of Synchrotron Radiation, 2015, 22, 465-468.	2.4	58
4	Phenolic Compounds as Markers of Wine Quality and Authenticity. Foods, 2020, 9, 1785.	4.3	54
5	Chemical and Sensory Characterization of DOC Red Wines from Marche (Italy) Related to Vintage and Grape Cultivars. Journal of Agricultural and Food Chemistry, 2004, 52, 3843-3854.	5.2	51
6	Phenolic composition and quality of white d.o.c. wines from Marche (Italy). Analytica Chimica Acta, 2006, 563, 93-100.	5.4	41
7	Supercritical carbon dioxide extraction of phospholipids from dried egg yolk without organic modifier. Journal of Supercritical Fluids, 2000, 19, 45-50.	3.2	34
8	Fresh refrigerated Tuber melanosporum truffle: effect of the storage conditions on the antioxidant profile, antioxidant activity and volatile profile. European Food Research and Technology, 2017, 243, 2255-2263.	3.3	28
9	Urea-Doped Calcium Phosphate Nanoparticles as Sustainable Nitrogen Nanofertilizers for Viticulture: Implications on Yield and Quality of Pinot Gris Grapevines. Agronomy, 2021, 11, 1026.	3.0	26
10	Reversible Chirality Control in Peptide-Functionalized Gold Nanoparticles. ACS Nano, 2013, 7, 9933-9939.	14.6	25
11	The critical mainâ€chain length for helix formation in water: Determined in a peptide series with alternating Aib and Ala residues exclusively and detected with ECD spectroscopy. Chirality, 2011, 23, 756-760.	2.6	22
12	Radical Scavenging, Total Antioxidant Capacity, and Antiproliferative Activity of Phenolic Extracts from Extra Virgin Olive Oil by Cultivar â€˜Frantoioâ€™. International Journal of Food Properties, 2012, 15, 1345-1357.	3.0	22
13	Characterization of phenolics in Lacrima di Morro dâ€™Alba wine and role on its sensory attributes. European Food Research and Technology, 2008, 227, 709-720.	3.3	21
14	Effect of light irradiation on the antioxidant stability of oleuropein. Food Chemistry, 2017, 237, 91-97.	8.2	20
15	Pinot Blanc: Impact of the Winemaking Variables on the Evolution of the Phenolic, Volatile and Sensory Profiles. Foods, 2020, 9, 499.	4.3	19
16	Application of circular dichroism and magnetic circular dichroism for assessing biopharmaceuticals formulations photo-stability and small ligands binding properties. International Journal of Pharmaceutics, 2015, 480, 84-91.	5.2	18
17	Disambiguation of Isomeric Procyanidins with Cyclic B-Type and Non-cyclic A-Type Structures from Wine and Peanut Skin with HPLC-HDX-HRMS/MS. Journal of the American Society for Mass Spectrometry, 2018, 29, 2268-2277.	2.8	18
18	High resolution mass approach to characterize refrigerated black truffles stored under different storage atmospheres. Food Research International, 2017, 102, 526-535.	6.2	17

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19	Monitoring of Glucose in Beer Brewing by a Carbon Nanotubes Based Nylon Nanofibrous Biosensor. Journal of Nanomaterials, 2016, 2016, 1-11.	2.7	16
20	Distribution of crown hexameric procyanidin and its tetrameric and pentameric congeners in red and white wines. Food Chemistry, 2019, 299, 125125.	8.2	16
21	Evolution of phenolics and glutathione in Verdicchio wine obtained with maceration under reductive conditions. LWT - Food Science and Technology, 2013, 53, 54-60.	5.2	15
22	Effects of olive paste fast preheating on the quality of extra virgin olive oil during storage. LWT - Food Science and Technology, 2014, 58, 511-518.	5.2	15
23	Peptide flatlandia: a new-concept peptide for positioning of electroactive probes in proximity to a metal surface. Nanoscale, 2015, 7, 15495-15506.	5.6	15
24	Phenolics, Aroma Profile, and In Vitro Antioxidant Activity of Italian Dessert Passito Wine from Saracena (Italy). Journal of Food Science, 2013, 78, C703-8.	3.1	14
25	Isotopic Exchange HPLC-HRMS/MS Applied to Cyclic Proanthocyanidins in Wine and Cranberries. Journal of the American Society for Mass Spectrometry, 2018, 29, 663-674.	2.8	14
26	UV-Denaturation Assay to Assess Protein Photostability and Ligand-Binding Interactions Using the High Photon Flux of Diamond B23 Beamline for SRCD. Molecules, 2018, 23, 1906.	3.8	14
27	The effect of palmitoylation on the conformation and physical stability of a model peptide hormone. International Journal of Pharmaceutics, 2014, 472, 156-164.	5.2	13
28	Nitrogen gas affects the quality and the phenolic profile of must obtained from vacuum-pressed white grapes. LWT - Food Science and Technology, 2010, 43, 1494-1500.	5.2	12
29	Radical scavenging activity of lipophilic antioxidants and extra-virgin olive oil by isothermal calorimetry. Thermochimica Acta, 2017, 658, 1-6.	2.7	12
30	High-Performance Liquid Chromatographyâ€“Hydrogen/Deuterium Exchangeâ€“High-Resolution Mass Spectrometry Partial Identification of a Series of Tetra- and Pentameric Cyclic Procyanidins and Prodelphinidins in Wine Extracts. Journal of Agricultural and Food Chemistry, 2020, 68, 3312-3321.	5.2	12
31	Bis(azobenzene)â€Based Photoswitchable, Prochiral, C^{Î±}â€Tetrasubstituted Î±â€Amino Acids for Nanomaterials Applications. Chemistry - A European Journal, 2011, 17, 12606-12611.	3.3	11
32	Selective binding of potassium and calcium ions to novel cyclic proanthocyanidins in wine by highâ€performance liquid chromatography/highâ€resolution mass spectrometry. Rapid Communications in Mass Spectrometry, 2018, 32, 1637-1642.	1.5	10
33	4-Cyano-Î±-methyl-l-phenylalanine as a Spectroscopic Marker for the Investigation of Peptaibioticï£¿Membrane Interactions. Chemistry and Biodiversity, 2015, 12, 513-527.	2.1	9
34	Impact of Different Stoppers on the Composition of Red and RosÃ© Lagrein, Schiava (Vernatsch) and Merlot Wines Stored in Bottle. Molecules, 2020, 25, 4276.	3.8	8
35	Volatile, phenolic, and sensory profiles of inâ€amphorae Chardonnay wine by mass spectrometry and chemometric analysis. Journal of Mass Spectrometry, 2018, 53, 833-841.	1.6	7
36	Hydrophobic Aib/Ala peptides solubilize in water through formation of supramolecular assemblies. Polymer Journal, 2013, 45, 516-522.	2.7	6

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37	Effects of In-Amphorae Winemaking on the Chemical and Sensory Profile of Chardonnay Wine. Scientia Agriculturae Bohemica, 2017, 48, 39-46.	0.3	6
38	Relative abundances of novel cyclic prodelphinidins in wine depending on the grape variety. Journal of Mass Spectrometry, 2018, 53, 1116-1125.	1.6	5
39	Hypobaric Packaging Prolongs the Shelf Life of Refrigerated Black Truffles (Tuber melanosporum). Molecules, 2020, 25, 3837.	3.8	5
40	Effects of the Addition of Sprayâ€Dried Whey on the Stability of Fatâ€Reduced Mayonnaiseâ€Type Emulsions During Storage. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 337-348.	1.9	4
41	Chemosensory Profile of South Tyrolean Pinot Blanc Wines: A Multivariate Regression Approach. Molecules, 2021, 26, 6245.	3.8	4
42	A Temperatureâ€Driven, Reversible, Helicalâ€Handedness Inversion in Peptaibol Analogues Tuned by the Câ€Terminal Capping Moiety. ChemBioChem, 2019, 20, 2125-2132.	2.6	3
43	Are Two Better Than One? A New Approach for Multidentate Grafting of Peptides to a Gold Substrate. Zeitschrift Fur Physikalische Chemie, 2016, 230, 1351-1371.	2.8	1
44	Direct flow injection profiling of acyl glycerols from food products using isopropanol as solvent. Journal of Mass Spectrometry, 2019, 54, 412-421.	1.6	1
45	Impact of closure material on the chemical and sensory profiles of grappa during storage in bottle. LWT - Food Science and Technology, 2020, 133, 110014.	5.2	1
46	Effects of Long-Term Bottle Storage on Red and RosÃ© Wines Sealed with Different Types of Closures. Foods, 2021, 10, 2918.	4.3	0