

Edoardo Longo

List of Publications by Year in descending order

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46
papers

978
citations

471509

17
h-index

477307

29
g-index

47
all docs

47
docs citations

47
times ranked

1485
citing authors

#	ARTICLE	IF	CITATIONS
1	Urea-Doped Calcium Phosphate Nanoparticles as Sustainable Nitrogen Nanofertilizers for Viticulture: Implications on Yield and Quality of Pinot Gris Grapevines. <i>Agronomy</i> , 2021, 11, 1026.	3.0	26
2	Chemosensory Profile of South Tyrolean Pinot Blanc Wines: A Multivariate Regression Approach. <i>Molecules</i> , 2021, 26, 6245.	3.8	4
3	Effects of Long-Term Bottle Storage on Red and Ros� Wines Sealed with Different Types of Closures. <i>Foods</i> , 2021, 10, 2918.	4.3	0
4	Impact of Different Stoppers on the Composition of Red and Ros� Lagrein, Schiava (Vernatsch) and Merlot Wines Stored in Bottle. <i>Molecules</i> , 2020, 25, 4276.	3.8	8
5	Phenolic Compounds as Markers of Wine Quality and Authenticity. <i>Foods</i> , 2020, 9, 1785.	4.3	54
6	Hypobaric Packaging Prolongs the Shelf Life of Refrigerated Black Truffles (<i>Tuber melanosporum</i>). <i>Molecules</i> , 2020, 25, 3837.	3.8	5
7	Impact of closure material on the chemical and sensory profiles of grappa during storage in bottle. <i>LWT - Food Science and Technology</i> , 2020, 133, 110014.	5.2	1
8	High-Performance Liquid Chromatography-Hydrogen/Deuterium Exchange-High-Resolution Mass Spectrometry Partial Identification of a Series of Tetra- and Pentameric Cyclic Procyanidins and Prodelphinidins in Wine Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 3312-3321.	5.2	12
9	Pinot Blanc: Impact of the Winemaking Variables on the Evolution of the Phenolic, Volatile and Sensory Profiles. <i>Foods</i> , 2020, 9, 499.	4.3	19
10	Distribution of crown hexameric procyanidin and its tetrameric and pentameric congeners in red and white wines. <i>Food Chemistry</i> , 2019, 299, 125125.	8.2	16
11	A Temperature-Driven, Reversible, Helical-Handedness Inversion in Peptaibol Analogues Tuned by the C-Terminal Capping Moiety. <i>ChemBioChem</i> , 2019, 20, 2125-2132.	2.6	3
12	Direct flow injection profiling of acyl glycerols from food products using isopropanol as solvent. <i>Journal of Mass Spectrometry</i> , 2019, 54, 412-421.	1.6	1
13	Effects of the Addition of Spray-Dried Whey on the Stability of Fat-Reduced Mayonnaise-Type Emulsions During Storage. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2018, 95, 337-348.	1.9	4
14	Isotopic Exchange HPLC-HRMS/MS Applied to Cyclic Proanthocyanidins in Wine and Cranberries. <i>Journal of the American Society for Mass Spectrometry</i> , 2018, 29, 663-674.	2.8	14
15	UV-Denaturation Assay to Assess Protein Photostability and Ligand-Binding Interactions Using the High Photon Flux of Diamond B23 Beamline for SRCD. <i>Molecules</i> , 2018, 23, 1906.	3.8	14
16	Volatile, phenolic, and sensory profiles of in�amphorae Chardonnay wine by mass spectrometry and chemometric analysis. <i>Journal of Mass Spectrometry</i> , 2018, 53, 833-841.	1.6	7
17	Selective binding of potassium and calcium ions to novel cyclic proanthocyanidins in wine by high-performance liquid chromatography/high-resolution mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2018, 32, 1637-1642.	1.5	10
18	Disambiguation of Isomeric Procyanidins with Cyclic B-Type and Non-cyclic A-Type Structures from Wine and Peanut Skin with HPLC-HDX-HRMS/MS. <i>Journal of the American Society for Mass Spectrometry</i> , 2018, 29, 2268-2277.	2.8	18

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19	Relative abundances of novel cyclic prodelphinidins in wine depending on the grape variety. <i>Journal of Mass Spectrometry</i> , 2018, 53, 1116-1125.	1.6	5
20	Effect of light irradiation on the antioxidant stability of oleuropein. <i>Food Chemistry</i> , 2017, 237, 91-97.	8.2	20
21	High resolution mass approach to characterize refrigerated black truffles stored under different storage atmospheres. <i>Food Research International</i> , 2017, 102, 526-535.	6.2	17
22	Radical scavenging activity of lipophilic antioxidants and extra-virgin olive oil by isothermal calorimetry. <i>Thermochimica Acta</i> , 2017, 658, 1-6.	2.7	12
23	Fresh refrigerated <i>Tuber melanosporum</i> truffle: effect of the storage conditions on the antioxidant profile, antioxidant activity and volatile profile. <i>European Food Research and Technology</i> , 2017, 243, 2255-2263.	3.3	28
24	Effects of In-Amphorae Winemaking on the Chemical and Sensory Profile of Chardonnay Wine. <i>Scientia Agriculturae Bohemica</i> , 2017, 48, 39-46.	0.3	6
25	Monitoring of Glucose in Beer Brewing by a Carbon Nanotubes Based Nylon Nanofibrous Biosensor. <i>Journal of Nanomaterials</i> , 2016, 2016, 1-11.	2.7	16
26	Are Two Better Than One? A New Approach for Multidentate Grafting of Peptides to a Gold Substrate. <i>Zeitschrift Fur Physikalische Chemie</i> , 2016, 230, 1351-1371.	2.8	1
27	4-Cyano-L-tryptophan as a Spectroscopic Marker for the Investigation of Peptaibiotic-Membrane Interactions. <i>Chemistry and Biodiversity</i> , 2015, 12, 513-527.	2.1	9
28	CDApps: integrated software for experimental planning and data processing at beamline B23, Diamond Light Source. <i>Journal of Synchrotron Radiation</i> , 2015, 22, 465-468.	2.4	58
29	Application of circular dichroism and magnetic circular dichroism for assessing biopharmaceuticals formulations photo-stability and small ligands binding properties. <i>International Journal of Pharmaceutics</i> , 2015, 480, 84-91.	5.2	18
30	Peptide flatlandia: a new-concept peptide for positioning of electroactive probes in proximity to a metal surface. <i>Nanoscale</i> , 2015, 7, 15495-15506.	5.6	15
31	Effects of olive paste fast preheating on the quality of extra virgin olive oil during storage. <i>LWT - Food Science and Technology</i> , 2014, 58, 511-518.	5.2	15
32	The effect of palmitoylation on the conformation and physical stability of a model peptide hormone. <i>International Journal of Pharmaceutics</i> , 2014, 472, 156-164.	5.2	13
33	Evolution of phenolics and glutathione in Verdicchio wine obtained with maceration under reductive conditions. <i>LWT - Food Science and Technology</i> , 2013, 53, 54-60.	5.2	15
34	Phenolics, Aroma Profile, and In Vitro Antioxidant Activity of Italian Dessert Passito Wine from Saracena (Italy). <i>Journal of Food Science</i> , 2013, 78, C703-8.	3.1	14
35	Reversible Chirality Control in Peptide-Functionalized Gold Nanoparticles. <i>ACS Nano</i> , 2013, 7, 9933-9939.	14.6	25
36	Hydrophobic Aib/Ala peptides solubilize in water through formation of supramolecular assemblies. <i>Polymer Journal</i> , 2013, 45, 516-522.	2.7	6

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37	Radical Scavenging, Total Antioxidant Capacity, and Antiproliferative Activity of Phenolic Extracts from Extra Virgin Olive Oil by Cultivar "Frantoio". International Journal of Food Properties, 2012, 15, 1345-1357.	3.0	22
38	Bis(azobenzene)-Based Photoswitchable, Prochiral, C ¹ -Tetrasubstituted α -Amino Acids for Nanomaterials Applications. Chemistry - A European Journal, 2011, 17, 12606-12611.	3.3	11
39	The critical main-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
40	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
41	Are virgin olive oils obtained below 27 °C better than those produced at higher temperatures?. LWT - Food Science and Technology, 2009, 42, 748-757.	5.2	65
42	Characterization of phenolics in Lacrima di Morro d'Alba wine and role on its sensory attributes. European Food Research and Technology, 2008, 227, 709-720.	3.3	21
43	Phenolic composition and quality of white d.o.c. wines from Marche (Italy). Analytica Chimica Acta, 2006, 563, 93-100.	5.4	41
44	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
45	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
46	Supercritical carbon dioxide extraction of phospholipids from dried egg yolk without organic modifier. Journal of Supercritical Fluids, 2000, 19, 45-50.	3.2	34