

Giuseppe Procida

List of Publications by Year in descending order

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27
papers

813
citations

516710

16
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526287

27
g-index

27
all docs

27
docs citations

27
times ranked

1316
citing authors

#	ARTICLE	IF	CITATIONS
1	Mycochemicals in wild and cultivated mushrooms: nutrition and health. <i>Phytochemistry Reviews</i> , 2022, 21, 339-383.	6.5	38
2	Characterization of Arabica and Robusta volatile coffees composition by reverse carrier gas headspace gas chromatography–mass spectrometry based on a statistical approach. <i>Food Science and Biotechnology</i> , 2020, 29, 1319-1330.	2.6	7
3	Polysaccharides from <i>Pleurotus eryngii</i> var. <i>elaeoselini</i> (Agaricomycetes), a New Potential Culinary-Medicinal Oyster Mushroom from Italy. <i>International Journal of Medicinal Mushrooms</i> , 2020, 22, 431-444.	1.5	4
4	Structural Characterization of Polysaccharides of a Productive Strain of the Culinary-Medicinal King Oyster Mushroom, <i>Pleurotus eryngii</i> (Agaricomycetes), from Italy. <i>International Journal of Medicinal Mushrooms</i> , 2018, 20, 717-726.	1.5	5
5	Relationships between volatile compounds and sensory characteristics in virgin olive oil by analytical and chemometric approaches. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 311-318.	3.5	40
6	Antioxidant Properties of Oak Bracket Mushroom, <i>Pseudoinonotus dryadeus</i> (Higher Basidiomycetes): A Mycochemical Study. <i>International Journal of Medicinal Mushrooms</i> , 2015, 17, 627-637.	1.5	4
7	PEG–Ursolic Acid Conjugate: Synthesis and In Vitro Release Studies. <i>Scientia Pharmaceutica</i> , 2014, 82, 411-421.	2.0	10
8	Composition of commercial truffle flavored oils with GC–MS analysis and discrimination with an electronic nose. <i>Food Chemistry</i> , 2014, 146, 30-35.	8.2	61
9	Chemical composition and functional characterisation of commercial pumpkin seed oil. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1035-1041.	3.5	69
10	Bioactive Lipids Metabolites in <i>Amanita Virosa</i> . <i>Natural Product Communications</i> , 2012, 7, 1934578X1200701.	0.5	1
11	Cerebrosides with antiproliferative activity from <i>Euphorbia peplis</i> L. <i>F–to terap–</i> , 2010, 81, 97-103.	2.2	16
12	Influence of chemical composition of olive oil on the development of volatile compounds during frying. <i>European Food Research and Technology</i> , 2009, 230, 217-229.	3.3	19
13	Determination of volatile fractions in raw milk and ripened cheese by means of GC-MS. Results of a survey performed in the marginal area between Italy and Slovenia. <i>Italian Journal of Animal Science</i> , 2009, 8, 377-390.	1.9	3
14	Chemoenzymatic synthesis and antimicrobial activity evaluation of monogalactosyl diglycerides. <i>European Journal of Medicinal Chemistry</i> , 2008, 43, 210-221.	5.5	18
15	Determination of volatile compounds in San Daniele ham using headspace GC–MS. <i>Meat Science</i> , 2008, 80, 204-209.	5.5	58
16	Chemoenzymatic synthesis and antimicrobial activity evaluation of monoglucosyl diglycerides. <i>Bioorganic and Medicinal Chemistry</i> , 2007, 15, 815-826.	3.0	10
17	Chemoenzymatic synthesis and in vitro studies on the hydrolysis of antimicrobial monoglycosyl diglycerides by pancreatic lipase. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2007, 17, 1971-1978.	2.2	13
18	Glycerolipids as Selective Thrombin Inhibitors from the Fungus <i>Stereum Hirsutum</i> . <i>Drug Development and Industrial Pharmacy</i> , 2006, 32, 635-643.	2.0	13

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19	Gas chromatographic determination of free fatty acids in olive mill waste waters. <i>Analytica Chimica Acta</i> , 2006, 561, 103-106.	5.4	25
20	Study of volatile compounds of defective virgin olive oils and sensory evaluation: a chemometric approach. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 2175-2183.	3.5	39
21	Effects of including silage in the diet on volatile compound profiles in Montasio cheese and their modification during ripening. <i>Journal of Dairy Research</i> , 2004, 71, 58-65.	1.4	30
22	Influence of environmental temperature on composition of lipids in edible flesh of rainbow trout (<i>Oncorhynchus mykiss</i>). <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 1493-1498.	3.5	27
23	Classification of green coffee beans by differences in protein composition obtained by matrix-assisted laser desorption/ionization mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2003, 17, 140-148.	1.5	10
24	Determination of volatile compounds in cows' milk using headspace GC-MS. <i>Journal of Dairy Research</i> , 2002, 69, 569-577.	1.4	120
25	Aloe Exudate: Characterization by Reversed Phase HPLC and Headspace GC-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 4526-4530.	5.2	78
26	Solid-phase extraction and gas chromatographic analysis of phenolic compounds in virgin olive oil. <i>Food Chemistry</i> , 2001, 73, 119-124.	8.2	61
27	Changes in the volatile components of virgin olive oil during fruit storage in aqueous media. <i>Food Chemistry</i> , 2000, 70, 377-384.	8.2	34