

# Damián Maestri

## List of Publications by Year in descending order

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Version: 2024-02-01

23  
papers

757  
citations

567281

15  
h-index

642732

23  
g-index

23  
all docs

23  
docs citations

23  
times ranked

876  
citing authors

#	ARTICLE	IF	CITATIONS
1	Peanut skin phenolics obtained by green solvent extraction: characterization and antioxidant activity in pure chia oil and chia oil in water (O/W) emulsion. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 2396-2403.	3.5	7
2	Influence of environmental growth temperature on tocopherol and sterol oil concentrations in olive fruit. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 2741-2749.	3.5	9
3	An overview on extraction, composition, bioactivity and food applications of peanut phenolics. <i>Food Chemistry</i> , 2022, 381, 132250.	8.2	21
4	Thermal regime and cultivar effects on squalene and sterol contents in olive fruits: Results from a field network in different Argentinian environments. <i>Scientia Horticulturae</i> , 2022, 303, 111230.	3.6	5
5	Nutritional and nutraceutical compounds of fruits from native trees ( <i>Ziziphus mistol</i> and <i>Geoffroea</i> )	3.9	9
6	Yield and chemical components from the constitutive parts of olive (cv. Genovesa) fruits are barely affected by spring deficit irrigation. <i>Journal of Food Composition and Analysis</i> , 2021, 102, 104072.	3.9	3
7	Bioactive Compounds Obtained from Oilseed By-Products with Subcritical Fluids: Effects on <i>Fusarium verticillioides</i> Growth. <i>Waste and Biomass Valorization</i> , 2020, 11, 5913-5924.	3.4	9
8	Phenolic Compounds from Nuts: Extraction, Chemical Profiles, and Bioactivity. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 927-942.	5.2	92
9	Tree Nut Oils: Chemical Profiles, Extraction, Stability, and Quality Concerns. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900450.	1.5	35
10	Evaluation of hazelnut and walnut oil chemical traits from conventional cultivars and native genetic resources in a non-traditional crop environment from Argentina. <i>European Food Research and Technology</i> , 2020, 246, 833-843.	3.3	28
11	Nutritional profile and nutraceutical components of olive ( <i>Olea europaea</i> L.) seeds. <i>Journal of Food Science and Technology</i> , 2019, 56, 4359-4370.	2.8	32
12	Subcritical Fluid Extraction of Antioxidant Phenolic Compounds from Pistachio ( <i>Pistacia vera</i> L.) Nuts: Experiments, Modeling, and Optimization. <i>Journal of Food Science</i> , 2019, 84, 963-970.	3.1	17
13	Plasticity of fruit and oil traits in olive among different environments. <i>Scientific Reports</i> , 2019, 9, 16968.	3.3	38
14	Extraction of antioxidant polyphenolic compounds from peanut skin using water-ethanol at high pressure and temperature conditions. <i>Journal of Supercritical Fluids</i> , 2017, 128, 57-65.	3.2	47
15	Extraction of bioactive compounds from sesame ( <i>Sesamum indicum</i> L.) defatted seeds using water and ethanol under sub-critical conditions. <i>Food Chemistry</i> , 2017, 237, 114-120.	8.2	41
16	Olive Cultivation in the Southern Hemisphere: Flowering, Water Requirements and Oil Quality Responses to New Crop Environments. <i>Frontiers in Plant Science</i> , 2017, 8, 1830.	3.6	95
17	Molecular Characterization, Antioxidant and Protein Solubility-Related Properties of Polyphenolic Compounds from Walnut ( <i>Juglans regia</i> ). <i>Natural Product Communications</i> , 2016, 11, 1934578X1601100.	0.5	6
18	Dynamics of Fatty Acids, Tocopherols and Phenolic Compounds Biogenesis During Olive ( <i>Olea</i> )	1.9	21

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19	Molecular Characterization, Antioxidant and Protein Solubility-Related Properties of Polyphenolic Compounds from Walnut ( <i>Juglans regia</i> ). <i>Natural Product Communications</i> , 2016, 11, 637-40.	0.5	3
20	Oil biogenesis and antioxidant compounds from "Arauco" olive ( <i>Olea europaea</i> L.) cultivar during fruit development and ripening. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 377-388.	1.5	38
21	Variability in almond oil chemical traits from traditional cultivars and native genetic resources from Argentina. <i>Food Chemistry</i> , 2015, 170, 55-61.	8.2	69
22	Effect of natural and synthetic antioxidants on the oxidative stability of walnut oil under different storage conditions. <i>LWT - Food Science and Technology</i> , 2013, 51, 44-50.	5.2	94
23	Sensory characterisation and oxidative stability of walnut oil. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1276-1281.	2.7	38