List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Determination of fourteen polyphenols in pulses by high performance liquid chromatography-diode array detection (HPLC-DAD) and correlation study with antioxidant activity and colour. Food Chemistry, 2017, 221, 689-697.	4.2	103
2	Genetic Elements Carrying erm(B) in Streptococcus pyogenes and Association with tet(M) Tetracycline Resistance Gene. Antimicrobial Agents and Chemotherapy, 2007, 51, 1209-1216.	1.4	102
3	Diverse biological effects of the essential oil from Iranian Trachyspermum ammi. Arabian Journal of Chemistry, 2016, 9, 775-786.	2.3	91
4	Late events of translation initiation in bacteria: a kinetic analysis. EMBO Journal, 2000, 19, 2127-2136.	3.5	90
5	Olive oil polyphenols: A quantitative method by high-performance liquid-chromatography-diode-array detection for their determination and the assessment of the related health claim. Journal of Chromatography A, 2017, 1481, 53-63.	1.8	84
6	Coffee silverskin extracts: Quantification of 30 bioactive compounds by a new HPLC-MS/MS method and evaluation of their antioxidant and antibacterial activities. Food Research International, 2020, 133, 109128.	2.9	84
7	New water-soluble polypyridine silver(i) derivatives of 1,3,5-triaza-7-phosphaadamantane (PTA) with significant antimicrobial and antiproliferative activities. Dalton Transactions, 2013, 42, 6572.	1.6	80
8	The influence of different types of preparation (espresso and brew) on coffee aroma and main bioactive constituents. International Journal of Food Sciences and Nutrition, 2015, 66, 505-513.	1.3	78
9	Synthesis, Antimicrobial and Antiproliferative Activity of Novel Silver(I) Tris(pyrazolyl)methanesulfonate and 1,3,5-Triaza-7-phosphadamantane Complexes. Inorganic Chemistry, 2011, 50, 11173-11183.	1.9	77
10	Antioxidant and antibiofilm activities of secondary metabolites from Ziziphus jujuba leaves used for infusion preparation. Food Chemistry, 2017, 230, 24-29.	4.2	76
11	A new HPLC-MS/MS method for the simultaneous determination of 36 polyphenols in blueberry, strawberry and their commercial products and determination of antioxidant activity. Food Chemistry, 2022, 367, 130743.	4.2	76
12	Prevalent emm Types among Invasive GAS in Europe and North America since Year 2000. Frontiers in Public Health, 2018, 6, 59.	1.3	74
13	Comparative study of aroma profile and phenolic content of Montepulciano monovarietal red wines from the Marches and Abruzzo regions of Italy using HS-SPME–GC–MS and HPLC–MS. Food Chemistry, 2012, 132, 1592-1599.	4.2	70
14	Lipid nutritional value of legumes: Evaluation of different extraction methods and determination of fatty acid composition. Food Chemistry, 2016, 192, 965-971.	4.2	67
15	Optimization of espresso machine parameters through the analysis of coffee odorants by HS-SPME–GC/MS. Food Chemistry, 2012, 135, 1127-1133.	4.2	66
16	Quantification of caffeine, trigonelline and nicotinic acid in espresso coffee: the influence of espresso machines and coffee cultivars. International Journal of Food Sciences and Nutrition, 2014, 65, 465-469.	1.3	61
17	Essential oil composition, polar compounds, glandular trichomes and biological activity of Hyssopus officinalis subsp. aristatus (Godr.) Nyman from central Italy. Industrial Crops and Products, 2015, 77, 353-363.	2.5	61
18	Phytochemical analysis and in vitro biological activity of three Hypericum species from the Canary Islands (Hypericum reflexum, Hypericum canariense and Hypericum grandifolium). FA¬toterapA¬A¢, 2015, 100, 95-109.	1.1	61

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19	Insecticidal activity of the essential oil and polar extracts from Ocimum gratissimum grown in Ivory Coast: Efficacy on insect pests and vectors and impact on non-target species. Industrial Crops and Products, 2019, 132, 377-385.	2.5	57

- Characterization of Secondary Metabolites, Biological Activity and Glandular Trichomes of <i>Stachys tymphaea</i><scp>Hausskn</scp>. from the Monti Sibillini National Park (Central) Tj ETQq0 0 0 rgBT /@werlock 1@sTf 50 692 20

21	Stenotrophomonas maltophilia Phenotypic and Genotypic Diversity during a 10-year Colonization in the Lungs of a Cystic Fibrosis Patient. Frontiers in Microbiology, 2016, 7, 1551.	1.5	55
22	Phytochemical analysis, biological evaluation and micromorphological study of Stachys alopecuros (L.) Benth. subsp. divulsa (Ten.) Grande endemic to central Apennines, Italy. FìtoterapìA¢, 2013, 90, 94-103.	1.1	53
23	Analysis of different genetic traits and their association with biofilm formation in Staphylococcus epidermidis isolates from central venous catheter infections. European Journal of Clinical Microbiology and Infectious Diseases, 2006, 25, 773-781.	1.3	51
24	In vitro biological activity of essential oils and isolated furanosesquiterpenes from the neglected vegetable Smyrnium olusatrum L. (Apiaceae). Food Chemistry, 2013, 138, 808-813.	4.2	48
25	Steroidal saponins from the leaves of Cordyline fruticosa (L.) A. Chev. and their cytotoxic and antimicrobial activity. Phytochemistry Letters, 2014, 7, 62-68.	0.6	48
26	Essential oil chemotypification and secretory structures of the neglected vegetableÂ <i>Smyrnium olusatrum</i> L. (Apiaceae) growing in central Italy. Flavour and Fragrance Journal, 2015, 30, 139-159.	1.2	47
27	Syntheses, Structures, and Antimicrobial Activity of New Remarkably Light-Stable and Water-Soluble Tris(pyrazolyl)methanesulfonate Silver(I) Derivatives of <i>N</i> -Methyl-1,3,5-triaza-7-phosphaadamantane Salt - [mPTA]BF ₄ . Inorganic Chemistry, 2015, 54, 434-440.	1.9	47
28	Transcriptome Remodeling Contributes to Epidemic Disease Caused by the Human Pathogen Streptococcus pyogenes. MBio, 2016, 7, .	1.8	47
29	Chemical Composition, Antioxidant and Enzyme Inhibitory Properties of Different Extracts Obtained from Spent Coffee Ground and Coffee Silverskin. Foods, 2020, 9, 713.	1.9	46
30	Composite Structure of <i>Streptococcus pneumoniae</i> Containing the Erythromycin Efflux Resistance Gene <i>mef</i> (I) and the Chloramphenicol Resistance Gene <i>catQ</i> . Antimicrobial Agents and Chemotherapy, 2007, 51, 3983-3987.	1.4	45
31	A forgotten vegetable (Smyrnium olusatrum L., Apiaceae) as a rich source of isofuranodiene. Food Chemistry, 2012, 135, 2852-2862.	4.2	45
32	Comparative HPLC/ESI-MS and HPLC/DAD study of different populations of cultivated, wild and commercial Gentiana lutea L. Food Chemistry, 2015, 174, 426-433.	4.2	45
33	An Overview on Truffle Aroma and Main Volatile Compounds. Molecules, 2020, 25, 5948.	1.7	42
34	Volatile oil from striped African pepper (Xylopia parviflora, Annonaceae) possesses notable chemopreventive, anti-inflammatory and antimicrobial potential. Food Chemistry, 2014, 149, 183-189.	4.2	41
35	Blue honeysuckle fruit (Lonicera caerulea L.) from eastern Russia: phenolic composition, nutritional value and biological activities of its polar extracts. Food and Function, 2016, 7, 1892-1903.	2.1	40
36	Rosmarinus eriocalyx: An alternative to Rosmarinus officinalis as a source of antioxidant compounds. Food Chemistry, 2017, 218, 78-88.	4.2	40

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37	Acrylamide formation and antioxidant activity in coffee during roasting – A systematic study. Food Chemistry, 2021, 343, 128514.	4.2	40
38	Antibacterial Activity and Anti-Biofilm Effect of Chitosan against Strains of <i>Streptococcus Mutans</i> Isolated in Dental Plaque. International Journal of Immunopathology and Pharmacology, 2008, 21, 993-997.	1.0	39
39	The volatile oils from the oleo-gum-resins of Ferula assa-foetida and Ferula gummosa: A comprehensive investigation of their insecticidal activity and eco-toxicological effects. Food and Chemical Toxicology, 2020, 140, 111312.	1.8	39
40	Smal Macrorestriction Analysis of Italian Isolates of Erythromycin-ResistantStreptococcus pyogenesand Correlations with Macrolide-Resistance Phenotypes. Microbial Drug Resistance, 2001, 7, 65-71.	0.9	38
41	Polar Constituents and Biological Activity of the Berry-Like Fruits from Hypericum androsaemum L Frontiers in Plant Science, 2016, 7, 232.	1.7	38
42	Microplastics and their associated organic pollutants from the coastal waters of the central Adriatic Sea (Italy): Investigation of adipogenic effects inÂvitro. Chemosphere, 2021, 263, 128090.	4.2	38
43	Investigating the potential impact of polycyclic aromatic hydrocarbons (PAHs) and polychlorinated biphenyls (PCBs) on gene biomarker expression and global DNA methylation in loggerhead sea turtles (Caretta caretta) from the Adriatic Sea. Science of the Total Environment, 2018, 619-620, 49-57.	3.9	37
44	Characterization of the Aroma Profile and Main Key Odorants of Espresso Coffee. Molecules, 2021, 26, 3856.	1.7	37
45	Analysis of meticillin-susceptible and meticillin-resistant biofilm-forming Staphylococcus aureus from catheter infections isolated in a large Italian hospital. Journal of Medical Microbiology, 2008, 57, 364-372.	0.7	35
46	Antimicrobial, antioxidant, anti-inflammatory activities and phytoconstituents of extracts from the roots of Dissotis thollonii Cogn. (Melastomataceae). South African Journal of Botany, 2014, 93, 19-26.	1.2	34
47	Periodontal Bacteria in the Genital Tract: Are They Related to Adverse Pregnancy Outcome?. International Journal of Immunopathology and Pharmacology, 2013, 26, 931-939.	1.0	33
48	The water extract of tutsan (Hypericum androsaemum L.) red berries exerts antidepressive-like effects and in vivo antioxidant activity in a mouse model of post-stroke depression. Biomedicine and Pharmacotherapy, 2018, 99, 290-298.	2.5	33
49	Comparative Study of the Chemical Compositions and Antioxidant Activities of Fresh Juices from Romanian Cucurbitaceae Varieties. Molecules, 2020, 25, 5468.	1.7	33
50	Characterization of Antimicrobial Resistance and Class 1 Integrons in Enterobacteriaceae Isolated from Mediterranean Herring Gulls (<i>Larus cachinnans</i>). Microbial Drug Resistance, 2008, 14, 93-99.	0.9	32
51	<i>In vitro</i> Biological Activities of Seed Essential Oils from the Cameroonian Spices <i>Afrostyrax lepidophyllus</i> <scp>Mildbr</scp> . and <i>Scorodophloeus zenkeri</i> <scp>Harms</scp> Rich in Sulfurâ€Containing Compounds. Chemistry and Biodiversity, 2014, 11, 161-169.	1.0	32
52	Composition and biological activities of hogweed [<i>Heracleum sphondylium</i> L. subsp. <i>ternatum</i> (Velen.) Brummitt] essential oil and its main components octyl acetate and octyl butyrate. Natural Product Research, 2014, 28, 1354-1363.	1.0	32
53	emm Gene Distribution among Erythromycin-Resistant and -Susceptible Italian Isolates of Streptococcus pyogenes. Journal of Clinical Microbiology, 2003, 41, 1307-1310.	1.8	31
54	Activities of 16-membered ring macrolides and telithromycin against different genotypes of erythromycin-susceptible and erythromycin-resistant Streptococcus pyogenes and Streptococcus pneumoniae. Journal of Antimicrobial Chemotherapy, 2007, 59, 1171-1176.	1.3	31

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55	Chemical and sensory differences between high price and low price extra virgin olive oils. Food Research International, 2018, 105, 65-75.	2.9	31
56	Evaluation of (arene)Ru(II) complexes of curcumin as inhibitors ofÂdipeptidyl peptidase IV. Biochimie, 2014, 99, 146-152.	1.3	30
57	Nutritional composition, bioactive compounds and volatile profile of cocoa beans from different regions of Cameroon. International Journal of Food Sciences and Nutrition, 2016, 67, 422-430.	1.3	29
58	Polar Constituents, Essential Oil and Antioxidant Activity of Marsh Woundwort (<i>Stachys) Tj ETQq0 0 0 rgBT /</i>	Overlock I I.0	10 Tf 50 622 ⁻
59	Chemical Composition and <i>in vitro</i> Biological Activities of the Essential Oil of <i>Vepris macrophylla</i> (<scp>Baker</scp>) <scp>I.Verd.</scp> Endemic to Madagascar. Chemistry and Biodiversity, 2013, 10, 356-366.	1.0	28
60	Comparative Analysis of the Volatile Profile of 20 Commercial Samples of Truffles, Truffle Sauces, and Truffle-Flavored Oils by Using HS-SPME-GC-MS. Food Analytical Methods, 2017, 10, 1857-1869.	1.3	28
61	Optimization of an extraction method for the simultaneous quantification of sixteen polyphenols in thirty-one pulse samples by using HPLC-MS/MS dynamic-MRM triple quadrupole. Food Chemistry, 2018, 266, 490-497.	4.2	28
62	Diversity of antibiotic resistance genes and staphylococcal cassette chromosome mec elements in faecal isolates of coagulase-negative staphylococci from Nigeria. BMC Microbiology, 2014, 14, 106.	1.3	27
63	Spent coffee grounds: A potential commercial source of phytosterols. Food Chemistry, 2020, 325, 126836.	4.2	27
64	An analytical method for the simultaneous quantification of 30 bioactive compounds in spent coffee ground by HPLCâ€MS/MS. Journal of Mass Spectrometry, 2020, 55, e4519.	0.7	26
65	Genetic Diversity of Cell-Invasive Erythromycin-Resistant and -Susceptible Group A Streptococci Determined by Analysis of the RD2 Region of the prtF1 Gene. Journal of Clinical Microbiology, 2004, 42, 639-644.	1.8	25
66	Characterization and biological activity of essential oils from fruits of <i>Zanthoxylum xanthoxyloides</i> Lam. and <i>Z. leprieurii</i> Guill. & Perr., two culinary plants from Cameroon. Flavour and Fragrance Journal, 2012, 27, 171-179.	1.2	25
67	Volatile profile, nutritional value and secretory structures of the berry-like fruits of Hypericum androsaemum L. Food Research International, 2016, 79, 1-10.	2.9	25
68	Development and application of a UHPLCâ€MS/MS method for the simultaneous determination of 17 steroidal hormones in equine serum. Journal of Mass Spectrometry, 2017, 52, 22-29.	0.7	25
69	InÂvitrobiological activities of the essential oil from the â€resurrection plant'Myrothamnus moschatus(Baillon) Niedenzu endemic to Madagascar. Natural Product Research, 2012, 26, 2291-2300.	1.0	24
70	Antimicrobial activity of the protozoan toxin climacostol and its derivatives. Biologia (Poland), 2012, 67, 525-529.	0.8	24
71	Mexican sunflower (Tithonia diversifolia, Asteraceae) volatile oil as a selective inhibitor of Staphylococcus aureus nicotinate mononucleotide adenylyltransferase (NadD). Industrial Crops and Products, 2016, 85, 181-189.	2.5	24
72	Quaternary ammonium surfactants derived from leucine and methionine: Novel challenging surface active molecules with antimicrobial activity. Journal of Molecular Liquids, 2019, 283, 249-256.	2.3	24

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73	Optimization of espresso coffee extraction through variation of particle sizes, perforated disk height and filter basket aimed at lowering the amount of ground coffee used. Food Chemistry, 2020, 314, 126220.	4.2	24

Evaluation of the hypocholesterolemic effect and prebiotic activity of a lentil ($\langle i \rangle$ Lens culinaris $\langle i \rangle$) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 24

75	Chemical Composition and Biological Activities of the Essential Oil of <i>Athanasia brownii</i> <scp>Hochr</scp> . (Asteraceae) Endemic to Madagascar. Chemistry and Biodiversity, 2013, 10, 1876-1886.	1.0	23
76	Biological Activities of the Essential Oil from Erigeron floribundus. Molecules, 2016, 21, 1065.	1.7	23
77	Polar extracts from the berry-like fruits of Hypericum androsaemum L. as a promising ingredient in skin care formulations. Journal of Ethnopharmacology, 2017, 195, 255-265.	2.0	23
78	Analysis of 17 polyphenolic compounds in organic and conventional legumes by high-performance liquid chromatography-diode array detection (HPLC-DAD) and evaluation of their antioxidant activity. International Journal of Food Sciences and Nutrition, 2018, 69, 557-565.	1.3	23
79	Characterization of Odor-Active Compounds, Polyphenols, and Fatty Acids in Coffee Silverskin. Molecules, 2020, 25, 2993.	1.7	23
80	Lysogenic Transfer of <i>mef</i> (A) and <i>tet</i> (O) Genes Carried by Φm46.1 among Group A Streptococci. Antimicrobial Agents and Chemotherapy, 2010, 54, 4464-4466.	1.4	22
81	HS-SPME-GC-MS technique for FFA and hexanal analysis in different cheese packaging in the course of long term storage. Food Research International, 2019, 121, 730-737.	2.9	22
82	A new analytical method for the simultaneous quantification of isoflavones and lignans in 25 green coffee samples by HPLC-MS/MS. Food Chemistry, 2020, 325, 126924.	4.2	22
83	A shelf-life study for the evaluation of a new biopackaging to preserve the quality of organic chicken meat. Food Chemistry, 2022, 371, 131134.	4.2	22
84	<i>Dendrobium officinale</i> Polysaccharide Alleviates Intestinal Inflammation by Promoting Small Extracellular Vesicle Packaging of miR-433-3p. Journal of Agricultural and Food Chemistry, 2021, 69, 13510-13523.	2.4	21
85	Quantitative Profiling of Volatile and Phenolic Substances in the Wine Vernaccia di Serrapetrona by Development of an HS-SPME-GC-FID/MS Method and HPLC-MS. Food Analytical Methods, 2014, 7, 1651-1660.	1.3	20
86	Antioxidant, Antiproliferative and Antimicrobial Activities of the Volatile Oil from the Wild Pepper <i>Piper capense</i> Used in Cameroon as a Culinary Spice. Natural Product Communications, 2013, 8, 1934578X1300801.	0.2	19
87	Evaluation of neuritogenic activity of cultivated, wild and commercial roots of Gentiana lutea L Journal of Functional Foods, 2015, 19, 164-173.	1.6	19
88	Essential oil composition and biological activity from <i>Artemisia caerulescens</i> subsp. <i>densiflora</i> (Viv.) Gamisans ex Kerguélen & Lambinon (Asteraceae), an endemic species in the habitat of La Maddalena Archipelago. Natural Product Research, 2016, 30, 1802-1809.	1.0	19
89	Quaternary Ammonium Leucine-Based Surfactants: The Effect of a Benzyl Group on Physicochemical Properties and Antimicrobial Activity. Pharmaceutics, 2019, 11, 287.	2.0	19
90	Comparison of chemical composition and antioxidant activities of two Winter savory subspecies (<i>Satureja montana</i> subsp. <i>variegata</i> and <i>Satureja montana</i> subsp. <i>montana</i>) cultivated in Northern Italy. Natural Product Research, 2019, 33, 3143-3147.	1.0	19

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91	Antioxidant and Enzyme Inhibitory Properties of the Polyphenolic-Rich Extract from an Ancient Apple Variety of Central Italy (Mela Rosa dei Monti Sibillini). Plants, 2020, 9, 9.	1.6	19
92	Simultaneous Determination of Squalene, α-Tocopherol and β-Carotene in Table Olives by Solid Phase Extraction and High-Performance Liquid Chromatography with Diode Array Detection. Food Analytical Methods, 2013, 6, 54-60.	1.3	18
93	Effective clean-up and ultra high-performance liquid chromatography–tandem mass spectrometry for isoflavone determination in legumes. Food Chemistry, 2015, 174, 487-494.	4.2	18
94	DNA and BSA binding, anticancer and antimicrobial properties of Co(<scp>ii</scp>), Co(<scp>ii</scp> / <scp>iii</scp>), Cu(<scp>ii</scp>) and Ag(<scp>i</scp>) complexes of arylhydrazones of barbituric acid. RSC Advances, 2016, 6, 4237-4249.	1.7	18
95	Chemical composition and biological activities of the essential oil from <i>Pulicaria undulata</i> (L.) C. A. Mey. growing wild in Egypt. Natural Product Research, 2020, 34, 2358-2362.	1.0	18
96	Coffee silverskin: Characterization of B-vitamins, macronutrients, minerals and phytosterols. Food Chemistry, 2022, 372, 131188.	4.2	18
97	Green extraction of hemp (<i>Cannabis sativa</i> L.) using microwave method for recovery of three valuable fractions (essential oil, phenolic compounds and cannabinoids): a central composite design optimization study. Journal of the Science of Food and Agriculture, 2022, 102, 6220-6235.	1.7	18
98	Mass Fragmentation Studies of α-Tomatine and Validation of a Liquid Chromatography LTQ Orbitrap Mass Spectrometry Method for Its Quantification in Tomatoes. Food Analytical Methods, 2014, 7, 1565-1571.	1.3	17
99	Phenolic acids, antioxidant and antiproliferative activities of Naviglio® extracts from <i>Schizogyne sericea</i> (Asteraceae). Natural Product Research, 2017, 31, 515-522.	1.0	17
100	Development of an extraction method for the quantification of lignans in espresso coffee by using HPLCâ€MS/MS triple quadrupole. Journal of Mass Spectrometry, 2018, 53, 842-848.	0.7	17
101	Comprehensive characterization of phytochemicals and biological activities of the Italian ancient apple â€`Mela Rosa dei Monti Sibillini'. Food Research International, 2020, 137, 109422.	2.9	17
102	Development of an innovative phytosterol derivatization method to improve the HPLC-DAD analysis and the ESI-MS detection of plant sterols/stanols. Food Research International, 2020, 131, 108998.	2.9	17
103	Testing Surgical Face Masks in an Emergency Context: The Experience of Italian Laboratories during the COVID-19 Pandemic Crisis. International Journal of Environmental Research and Public Health, 2021, 18, 1462.	1.2	17
104	Liquid Chromatography–Hybrid Linear Ion Trap–High-Resolution Mass Spectrometry (LTQ-Orbitrap) Method for the Determination of Glycoalkaloids and Their Aglycons in Potato Samples. Food Analytical Methods, 2014, 7, 1367-1372.	1.3	16
105	Simultaneous determination of taurine, glucuronolactone and glucuronic acid in energy drinks by ultra high performance liquid chromatography–tandem mass spectrometry (triple quadrupole). Journal of Chromatography A, 2014, 1364, 303-307.	1.8	16
106	Methanolic extract from red berry-like fruits of Hypericum androsaemum: Chemical characterization and inhibitory potential of central nervous system enzymes. Industrial Crops and Products, 2016, 94, 363-367.	2.5	16
107	Alterations of gene expression indicating effects on estrogen signaling and lipid homeostasis in seabream hepatocytes exposed to extracts of seawater sampled from a coastal area of the central Adriatic Sea (Italy). Marine Environmental Research, 2017, 123, 25-37.	1.1	16
108	Essential Oil of <i>Thymus munbyanus</i> subsp. <i>coloratus</i> from Algeria: Chemotypification and <i>in vitro</i> Biological Activities. Chemistry and Biodiversity, 2017, 14, e1600299.	1.0	16

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109	Optimization of the Extraction from Spent Coffee Grounds Using the Desirability Approach. Antioxidants, 2020, 9, 370.	2.2	16
110	Phytochemical Profile and Biological Activities of Crude and Purified Leonurus cardiaca Extracts. Plants, 2021, 10, 195.	1.6	16
111	Antioxidant and Anti-Inflammatory Profiles of Spent Coffee Ground Extracts for the Treatment of Neurodegeneration. Oxidative Medicine and Cellular Longevity, 2021, 2021, 1-19.	1.9	16
112	Influence of Freezing and Different Drying Methods on Volatile Profiles of Strawberry and Analysis of Volatile Compounds of Strawberry Commercial Jams. Molecules, 2021, 26, 4153.	1.7	16
113	Distribution of mef(A)-containing genetic elements in erythromycin-resistant isolates of Streptococcus pyogenes from Italy. Clinical Microbiology and Infection, 2005, 11, 927-930.	2.8	15
114	Exploring new applications of tulip tree (Liriodendron tulipifera L.): leaf essential oil as apoptotic agent for human glioblastoma. Environmental Science and Pollution Research, 2019, 26, 30485-30497.	2.7	15
115	Identification and quantification of new isomers of isopropyl-malic acid in wine by LC-IT and LC-Q-Orbitrap. Food Chemistry, 2019, 294, 390-396.	4.2	15
116	Effect of Roasting, Boiling, and Frying Processing on 29 Polyphenolics and Antioxidant Activity in Seeds and Shells of Sweet Chestnut (Castanea sativa Mill.). Plants, 2021, 10, 2192.	1.6	15
117	Antioxidant, antiproliferative and antimicrobial activities of the volatile oil from the wild pepper Piper capense used in Cameroon as a culinary spice. Natural Product Communications, 2013, 8, 1791-6.	0.2	15
118	In vitro antibacterial activity of different adenosine analogues. Journal of Medical Microbiology, 2012, 61, 525-528.	0.7	14
119	Antimicrobial and antioxidant activity of the essential oil from the Carpathian <i>Thymus alternans</i> Klokov. Natural Product Research, 2017, 31, 1121-1130.	1.0	14
120	Characterization of nutrients, polyphenols and volatile components of the ancient apple cultivar â€~Mela Rosa Dei Monti Sibillini' from Marche region, central Italy. International Journal of Food Sciences and Nutrition, 2019, 70, 796-812.	1.3	14
121	Chemical Composition, Antifungal and Insecticidal Activities of the Essential Oils from Tunisian Clinopodium nepeta subsp. nepeta and Clinopodium nepeta subsp. glandulosum. Molecules, 2020, 25, 2137.	1.7	14
122	Quantification of 2- and 3-isopropylmalic acids in forty Italian wines by UHPLC-MS/MS triple quadrupole and evaluation of their antimicrobial, antioxidant activities and biocompatibility. Food Chemistry, 2020, 321, 126726.	4.2	14
123	The impact of different filter baskets, heights of perforated disc and amount of ground coffee on the extraction of organics acids and the main bioactive compounds in espresso coffee. Food Research International, 2020, 133, 109220.	2.9	14
124	Evaluation of chemical constituents and biological properties of two endemic Verbascum species. Process Biochemistry, 2021, 108, 110-120.	1.8	14
125	Polypodium vulgare L. (Polypodiaceae) as a Source of Bioactive Compounds: Polyphenolic Profile, Cytotoxicity and Cytoprotective Properties in Different Cell Lines. Frontiers in Pharmacology, 2021, 12, 727528.	1.6	14
126	Erythromycin Resistance in Italian Isolates ofStreptococcus pyogenesand Correlations with Pulsed-Field Gel Electrophoresis Analysis. Microbial Drug Resistance, 2002, 8, 39-44.	0.9	13

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127	Decline in macrolide resistance rates among Streptococcus pyogenes causing pharyngitis in children isolated in Italy. European Journal of Clinical Microbiology and Infectious Diseases, 2015, 34, 1797-1802.	1.3	13
128	Thymus lanceolatus ethanolic extract protects human cells from t-BHP induced oxidative damage. Food and Function, 2018, 9, 3665-3672.	2.1	13
129	A comprehensive UHPLC–MS/MS screening method for the analysis of 98 New Psychoactive Substances and related compounds in human hair. Journal of Pharmaceutical and Biomedical Analysis, 2021, 205, 114310.	1.4	13
130	Occurrence of Candida Species Colonization in a Population of Denture-Wearing Immigrants. International Journal of Immunopathology and Pharmacology, 2013, 26, 239-246.	1.0	12
131	Secondary metabolites, secretory structures and biological activity of water celery (<i>Apium) Tj ETQq1 1 0.7843</i>	14 rgBT /(0.8	Overlock 10
132	PCR M Typing: a New Method for Rapid Typing of Group A Streptococci. Journal of Clinical Microbiology, 2002, 40, 679-681.	1.8	11
133	Antibiotic Susceptibility of Respiratory Pathogens Recently Isolated in Italy: Focus on Cefditoren. Journal of Chemotherapy, 2010, 22, 153-159.	0.7	11
134	High-performance liquid chromatography LTQ-Orbitrap mass spectrometry method for tomatidine and non-target metabolites quantification in organic and normal tomatoes. International Journal of Food Sciences and Nutrition, 2014, 65, 942-947.	1.3	11
135	Rapid Quantification of Soyasaponins I and βg in Italian Lentils by High-Performance Liquid Chromatography (HPLC)–Tandem Mass Spectrometry (MS/MS). Food Analytical Methods, 2014, 7, 1024-1031.	1.3	11
136	Correlation between genetic features of the mef (A)- msr (D) locus and erythromycin resistance in Streptococcus pyogenes. Diagnostic Microbiology and Infectious Disease, 2016, 84, 57-62.	0.8	11
137	Chemical constituents, radical scavenging activity and enzyme inhibitory capacity of fruits from Cotoneaster pannosus Franch Food and Function, 2017, 8, 1775-1784.	2.1	11
138	Coffee Silverskin and Spent Coffee Suitable as Neuroprotectors against Cell Death by Beauvericin and α-Zearalenol: Evaluating Strategies of Treatment. Toxins, 2021, 13, 132.	1.5	11
139	Comprehensive evaluation of two Astragalus species (A. campylosema and A. hirsutus) based on biological, toxicological properties and chemical profiling. Food and Chemical Toxicology, 2021, 154, 112330.	1.8	11
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