

Donatella Restuccia

List of Publications by Year in descending order

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Version: 2024-02-01

46
papers

1,533
citations

361296

20
h-index

315616

38
g-index

49
all docs

49
docs citations

49
times ranked

2238
citing authors

#	ARTICLE	IF	CITATIONS
1	New EU regulation aspects and global market of active and intelligent packaging for food industry applications. <i>Food Control</i> , 2010, 21, 1425-1435.	2.8	379
2	Polyphenol Conjugates and Human Health: A Perspective Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 326-337.	5.4	95
3	Molecularly imprinted polymers for the selective extraction of glycyrrhizic acid from liquorice roots. <i>Food Chemistry</i> , 2011, 125, 1058-1063.	4.2	90
4	Technological aspects and analytical determination of biogenic amines in cheese. <i>Trends in Food Science and Technology</i> , 2013, 30, 38-55.	7.8	79
5	Impact evaluation of innovative and sustainable extraction technologies on olive oil quality. <i>Trends in Food Science and Technology</i> , 2007, 18, 299-305.	7.8	64
6	Determination of biogenic amines in different cheese samples by LC with evaporative light scattering detector. <i>Journal of Food Composition and Analysis</i> , 2013, 29, 43-51.	1.9	53
7	Evaluation of two different extraction methods for chromatographic determination of bioactive amines in tomato products. <i>Talanta</i> , 2006, 69, 548-555.	2.9	47
8	A new method for the determination of biogenic amines in cheese by LC with evaporative light scattering detector. <i>Talanta</i> , 2011, 85, 363-369.	2.9	47
9	Brewing effect on levels of biogenic amines in different coffee samples as determined by LC-UV. <i>Food Chemistry</i> , 2015, 175, 143-150.	4.2	45
10	Determination of Phospholipids in Food Samples. <i>Food Reviews International</i> , 2012, 28, 1-46.	4.3	41
11	Chemometric analysis for discrimination of extra virgin olive oils from whole and stoned olive pastes. <i>Food Chemistry</i> , 2016, 202, 432-437.	4.2	39
12	Accumulation of Biogenic Amines in Wine: Role of Alcoholic and Malolactic Fermentation. <i>Fermentation</i> , 2018, 4, 6.	1.4	37
13	Bioremediation of Food Industry Effluents: Recent Applications of Free and Immobilised Polyphenoloxidases. <i>Food Science and Technology International</i> , 2004, 10, 373-382.	1.1	36
14	Polyphenols and Their Formulations. , 2014, , 29-45.		33
15	The impact of cultivar on polyphenol and biogenic amine profiles in Calabrian red grapes during winemaking. <i>Food Research International</i> , 2017, 102, 303-312.	2.9	31
16	Autochthonous white grape pomaces as bioactive source for functional jams. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1313-1320.	1.3	28
17	Improving Kefir Bioactive Properties by Functional Enrichment with Plant and Agro-Food Waste Extracts. <i>Fermentation</i> , 2020, 6, 83.	1.4	28
18	Evaluation of fatty acids and biogenic amines profiles in mullet and tuna roe during six months of storage at 4Å°C. <i>Journal of Food Composition and Analysis</i> , 2015, 40, 52-60.	1.9	27

#	ARTICLE	IF	CITATIONS
19	Vasoactivity of Mantonico and Pecorello grape pomaces on rat aorta rings: An insight into nutraceutical development. <i>Journal of Functional Foods</i> , 2019, 57, 328-334.	1.6	25
20	Sangiovese cv Pomace Seeds Extract-Fortified Kefir Exerts Anti-Inflammatory Activity in an In Vitro Model of Intestinal Epithelium Using Caco-2 Cells. <i>Antioxidants</i> , 2020, 9, 54.	2.2	22
21	Antioxidant Activity of a Mediterranean Food Product: "Fig Syrup". <i>Nutrients</i> , 2011, 3, 317-329.	1.7	21
22	Valorisation of olive oil pomace extracts for a functional pear beverage formulation. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5497-5505.	1.3	18
23	Ciprofloxacin-Collagen Conjugate in the Wound Healing Treatment. <i>Journal of Functional Biomaterials</i> , 2012, 3, 361-371.	1.8	17
24	De-stoning technology for improving olive oil nutritional and sensory features: The right idea at the wrong time. <i>Food Research International</i> , 2018, 106, 636-646.	2.9	17
25	Biogenic Amines, Phenolic, and Aroma-Related Compounds of Unroasted and Roasted Cocoa Beans with Different Origin. <i>Foods</i> , 2019, 8, 306.	1.9	17
26	Formulation of New Baking (+)-Catechin Based Leavening Agents: Effects on Rheology, Sensory and Antioxidant Features during Muffin Preparation. <i>Foods</i> , 2020, 9, 1569.	1.9	16
27	Nanotechnologies: An Innovative Tool to Release Natural Extracts with Antimicrobial Properties. <i>Pharmaceutics</i> , 2021, 13, 230.	2.0	16
28	Determination of biogenic amine profiles in conventional and organic cocoa-based products. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015, 32, 1156-1163.	1.1	15
29	Extraction Efficiency of Different Solvents and LC-UV Determination of Biogenic Amines in Tea Leaves and Infusions. <i>Journal of Analytical Methods in Chemistry</i> , 2016, 2016, 1-10.	0.7	15
30	Influence of packaging conditions on biogenic amines and fatty acids evolution during 15 months storage of a typical spreadable salami ("Nduja"). <i>Food Chemistry</i> , 2016, 213, 115-122.	4.2	15
31	Vasorelaxant Effects Induced by Red Wine and Pomace Extracts of Magliocco Dolce cv.. <i>Pharmaceutics</i> , 2020, 13, 87.	1.7	13
32	Carbon Nanohybrids as Electro-Responsive Drug Delivery Systems. <i>Mini-Reviews in Medicinal Chemistry</i> , 2016, 16, 658-667.	1.1	12
33	A Tara Gum/Olive Mill Wastewaters Phytochemicals Conjugate as a New Ingredient for the Formulation of an Antioxidant-Enriched Pudding. <i>Foods</i> , 2022, 11, 158.	1.9	11
34	Kefir Enriched with Carob (<i>Ceratonia siliqua</i> L.) Leaves Extract as a New Ingredient during a Gluten-Free Bread-Making Process. <i>Fermentation</i> , 2022, 8, 305.	1.4	11
35	Multivariate statistical analysis comparing sport and energy drinks. <i>Innovative Food Science and Emerging Technologies</i> , 2004, 5, 263-267.	2.7	9
36	Biogenic Amines as Quality Marker in Organic and Fair-Trade Cocoa-Based Products. <i>Sustainability</i> , 2016, 8, 856.	1.6	9

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37	Biogenic amines profile and concentration in commercial milks for infants and young children. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2019, 36, 337-349.	1.1	9
38	Milk kefir enriched with inulin-grafted seed extract from white wine pomace: chemical characterisation, antioxidant profile and <i>in vitro</i> gastrointestinal digestion. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4086-4095.	1.3	9
39	Milk Soluble Whey Proteins: Fast and Precise Determination with Dumas Method. <i>Analytical Letters</i> , 2003, 36, 2473-2484.	1.0	8
40	Application of LC with Evaporative Light Scattering Detector for Biogenic Amines Determination in Fair Trade Cocoa-Based Products. <i>Food Analytical Methods</i> , 2016, 9, 2200-2209.	1.3	8
41	LC with Evaporative Light-Scattering Detection for Quantitative Analysis of Organic Acids in Juices. <i>Food Analytical Methods</i> , 2017, 10, 704-712.	1.3	6
42	Role of Calabrian Black Rice in Metabolic Syndrome: <i>In vitro</i> Evaluation of <i>Oryza sativa</i> L. Indica Biological Properties. <i>Current Nutrition and Food Science</i> , 2018, 14, 121-127.	0.3	4
43	Antioxidant Polymers for Food Packaging. , 2018, , 213-238.		3
44	Quality and Safety Issues Related With the Presence of Biogenic Amines in Coffee, Tea, and Cocoa-Based Beverages. , 2019, , 47-88.		3
45	Evaluation of Selected Quality Parameters of "Agristigna" Monovarietal Extra Virgin Olive Oil and Its Apple Vinegar-Based Dressing during Storage. <i>Foods</i> , 2022, 11, 1113.	1.9	2
46	Antioxidative Effectiveness of Environment Friendly Functional Biopolymers for Food Applications. , 2014, , 65-74.		1