Donatella Restuccia

List of Publications by Year
in descending order

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	A Tara Gum/Olive Mill Wastewaters Phytochemicals Conjugate as a New Ingredient for the Formulation of an Antioxidant-Enriched Pudding. Foods, 2022, 11, 158.	1.9	11
2	Milk kefir enriched with inulinâ€grafted seed extract from white wine pomace: chemical characterisation, antioxidant profile and in vitro gastrointestinal digestion. International Journal of Food Science and Technology, 2022, 57, 4086-4095.	1.3	9
3	Evaluation of Selected Quality Parameters of â€œAgristignaâ€•Monovarietal Extra Virgin Olive Oil and Its Apple Vinegar-Based Dressing during Storage. Foods, 2022, 11, 1113.	1.9	2
4	Kefir Enriched with Carob (Ceratonia siliqua L.) Leaves Extract as a New Ingredient during a Gluten-Free Bread-Making Process. Fermentation, 2022, 8, 305.	1.4	11
5	Valorisation of olive oil pomace extracts for a functional pear beverage formulation. International Journal of Food Science and Technology, 2021, 56, 5497-5505.	1.3	18
6	Nanotechnologies: An Innovative Tool to Release Natural Extracts with Antimicrobial Properties. Pharmaceutics, 2021, 13, 230.	2.0	16
7	Improving Kefir Bioactive Properties by Functional Enrichment with Plant and Agro-Food Waste Extracts. Fermentation, 2020, 6, 83.	1.4	28
8	Formulation of New Baking (+)-Catechin Based Leavening Agents: Effects on Rheology, Sensory and Antioxidant Features during Muffin Preparation. Foods, 2020, 9, 1569.	1.9	16
9	Vasorelaxant Effects Induced by Red Wine and Pomace Extracts of Magliocco Dolce cv.. Pharmaceuticals, 2020, 13, 87.	1.7	13
10	Sangiovese cv Pomace Seeds Extract-Fortified Kefir Exerts Anti-Inflammatory Activity in an In Vitro Model of Intestinal Epithelium Using Caco-2 Cells. Antioxidants, 2020, 9, 54.	2.2	22
11	Biogenic Amines, Phenolic, and Aroma-Related Compounds of Unroasted and Roasted Cocoa Beans with Different Origin. Foods, 2019, 8, 306.	1.9	17
12	Vasoactivity of Mantonico and Pecorello grape pomaces on rat aorta rings: An insight into nutraceutical development. Journal of Functional Foods, 2019, 57, 328-334.	1.6	25
13	Quality and Safety Issues Related With the Presence of Biogenic Amines in Coffee, Tea, and Cocoa-Based Beverages. , 2019, , 47-88.		3
14	Biogenic amines profile and concentration in commercial milks for infants and young children. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2019, 36, 337-349.	1.1	9
15	Autochthonous white grape pomaces as bioactive source for functional jams. International Journal of Food Science and Technology, 2019, 54, 1313-1320.	1.3	28
16	De-stoning technology for improving olive oil nutritional and sensory features: The right idea at the wrong time. Food Research International, 2018, 106, 636-646.	2.9	17
17	Accumulation of Biogenic Amines in Wine: Role of Alcoholic and Malolactic Fermentation. Fermentation, 2018, 4, 6.	1.4	37
18	Antioxidant Polymers for Food Packaging. , 2018, , 213-238.		3

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19	Role of Calabrian Black Rice in Metabolic Syndrome: In vitro Evaluation of Oryza sativa L. Indica Biological Properties. Current Nutrition and Food Science, 2018, 14, 121-127.	0.3	4
20	The impact of cultivar on polyphenol and biogenic amine profiles in Calabrian red grapes during winemaking. Food Research International, 2017, 102, 303-312.	2.9	31
21	LC with Evaporative Light-Scattering Detection for Quantitative Analysis of Organic Acids in Juices. Food Analytical Methods, 2017, 10, 704-712.	1.3	6
22	Polyphenol Conjugates and Human Health: A Perspective Review. Critical Reviews in Food Science and Nutrition, 2016, 56, 326-337.	5.4	95
23	Extraction Efficiency of Different Solvents and LC-UV Determination of Biogenic Amines in Tea Leaves and Infusions. Journal of Analytical Methods in Chemistry, 2016, 2016, 1-10.	0.7	15
24	Biogenic Amines as Quality Marker in Organic and Fair-Trade Cocoa-Based Products. Sustainability, 2016, 8, 856.	1.6	9
25	Influence of packaging conditions on biogenic amines and fatty acids evolution during 15 months storage of a typical spreadable salami (â€˜Nduja). Food Chemistry, 2016, 213, 115-122.	4.2	15
26	Application of LC with Evaporative Light Scattering Detector for Biogenic Amines Determination in Fair Trade Cocoa-Based Products. Food Analytical Methods, 2016, 9, 2200-2209.	1.3	8
27	Chemometric analysis for discrimination of extra virgin olive oils from whole and stoned olive pastes. Food Chemistry, 2016, 202, 432-437.	4.2	39
28	Carbon Nanohybrids as Electro-Responsive Drug Delivery Systems. Mini-Reviews in Medicinal Chemistry, 2016, 16, 658-667.	1.1	12
29	Determination of biogenic amine profiles in conventional and organic cocoa-based products. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2015, 32, 1156-1163.	1.1	15
30	Evaluation of fatty acids and biogenic amines profiles in mullet and tuna roe during six months of storage at 4Â°C. Journal of Food Composition and Analysis, 2015, 40, 52-60.	1.9	27
31	Brewing effect on levels of biogenic amines in different coffee samples as determined by LC-UV. Food Chemistry, 2015, 175, 143-150.	4.2	45
32	Antioxidative Effectiveness of Environment Friendly Functional Biopolymers for Food Applications. , 2014, , 65-74.		1
33	Polyphenols and Their Formulations. , 2014, , 29-45.		33
34	Technological aspects and analytical determination of biogenic amines in cheese. Trends in Food Science and Technology, 2013, 30, 38-55.	7.8	79
35	Determination of biogenic amines in different cheese samples by LC with evaporative light scattering detector. Journal of Food Composition and Analysis, 2013, 29, 43-51.	1.9	53
36	Ciprofloxacin-Collagen Conjugate in the Wound Healing Treatment. Journal of Functional Biomaterials, 2012, 3, 361-371.	1.8	17

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37	Determination of Phospholipids in Food Samples. Food Reviews International, 2012, 28, 1-46.	4.3	41
38	A new method for the determination of biogenic amines in cheese by LC with evaporative light scattering detector. Talanta, 2011, 85, 363-369.	2.9	47
39	Molecularly imprinted polymers for the selective extraction of glycyrrhizic acid from liquorice roots. Food Chemistry, 2011, 125, 1058-1063.	4.2	90
40	Antioxidant Activity of a Mediterranean Food Product: â€œFig Syrupâ€• Nutrients, 2011, 3, 317-329.	1.7	21
41	New EU regulation aspects and global market of active and intelligent packaging for food industry applications. Food Control, 2010, 21, 1425-1435.	2.8	379
42	Impact evaluation of innovative and sustainable extraction technologies on olive oil quality. Trends in Food Science and Technology, 2007, 18, 299-305.	7.8	64
43	Evaluation of two different extraction methods for chromatographic determination of bioactive amines in tomato products. Talanta, 2006, 69, 548-555.	2.9	47
44	Bioremediation of Food Industry Effluents: Recent Applications of Free and Immobilised Polyphenoloxidases. Food Science and Technology International, 2004, 10, 373-382.	1.1	36
45	Multivariate statistical analysis comparing sport and energy drinks. Innovative Food Science and Emerging Technologies, 2004, 5, 263-267.	2.7	9
46	Milk Soluble Whey Proteins: Fast and Precise Determination with Dumas Method. Analytical Letters, 2003, 36, 2473-2484.	1.0	8