

# Eric Marchioni

## List of Publications by Year in descending order

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35  
papers

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citations

430874

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35  
docs citations

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times ranked

1023  
citing authors

| #  | ARTICLE  | IF  | CITATIONS |
|----|--|-----|-----------|
| 1  | Investigation of Natural Phosphatidylcholine Sources: Separation and Identification by Liquid Chromatography-Electrospray Ionization-Tandem Mass Spectrometry (LC-ESI-MS <sup>2</sup> ) of Molecular Species. Journal of Agricultural and Food Chemistry, 2009, 57, 6014-6020. | 5.2 | 93        |
| 2  | Fate of polyphenols and antioxidant activity of barley throughout malting and brewing. Journal of Cereal Science, 2012, 55, 318-322.   | 3.7 | 62        |
| 3  | Effects of Processing Steps on the Phenolic Content and Antioxidant Activity of Beer. Journal of Agricultural and Food Chemistry, 2011, 59, 1249-1255.   | 5.2 | 59        |
| 4  | In vitro efficacies of various isothiocyanates from cruciferous vegetables as antimicrobial agents against foodborne pathogens and spoilage bacteria. Food Control, 2013, 30, 318-324.   | 5.5 | 57        |
| 5  | Food-Borne Radiolytic Compounds (2-Alkylcyclobutanones) May Promote Experimental Colon Carcinogenesis. Nutrition and Cancer, 2002, 44, 189-191.  | 2.0 | 42        |
| 6  | Improvement of Total Lipid and Glycerophospholipid Recoveries from Various Food Matrices Using Pressurized Liquid Extraction. Journal of Agricultural and Food Chemistry, 2010, 58, 9912-9917.   | 5.2 | 37        |
| 7  | ABTS radical scavenging capacity in green and roasted coffee extracts. LWT - Food Science and Technology, 2014, 58, 77-85.   | 5.2 | 35        |
| 8  | Combined microplate-ABTS and HPLC-ABTS analysis of tomato and pepper extracts reveals synergetic and antagonist effects of their lipophilic antioxidative components. Food Chemistry, 2017, 223, 62-71.  | 8.2 | 33        |
| 9  | Comparison of the Volatiles Formed by Oxidation of Phosphatidylcholine to Triglyceride in Model Systems. Journal of Agricultural and Food Chemistry, 2014, 62, 8295-8301.  | 5.2 | 32        |
| 10 | Liquid Chromatography-Tandem Mass Spectrometry for the Determination of Sphingomyelin Species from Calf Brain, Ox Liver, Egg Yolk, and Krill Oil. Journal of Agricultural and Food Chemistry, 2012, 60, 293-298.   | 5.2 | 27        |
| 11 | Determination of phosphatidylethanolamine molecular species in various food matrices by liquid chromatography-electrospray ionization-tandem mass spectrometry (LC-ESI-MS <sup>2</sup> ). Analytical and Bioanalytical Chemistry, 2012, 403, 291-300.                          | 3.7 | 27        |
| 12 | Determination and comparison of phospholipid profiles in eggs from seven different species using UHPLC-ESI-Triple TOF-MS. Food Chemistry, 2021, 339, 127856.   | 8.2 | 27        |
| 13 | Determination of Monounsaturated Alkyl Side Chain 2-Alkylcyclobutanones in Irradiated Foods. Journal of Agricultural and Food Chemistry, 2005, 53, 5836-5841.  | 5.2 | 25        |
| 14 | Improvement in determination of isothiocyanates using high-temperature reversed-phase HPLC. Journal of Separation Science, 2012, 35, 2026-2031.  | 2.5 | 22        |
| 15 | Identification and Differentiation of Wide Edible Mushrooms Based on Lipidomics Profiling Combined with Principal Component Analysis. Journal of Agricultural and Food Chemistry, 2021, 69, 9991-10001.  | 5.2 | 22        |
| 16 | On-Line Screening, Isolation and Identification of Antioxidant Compounds of Helianthemum ruficomum. Molecules, 2017, 22, 239.  | 3.8 | 21        |
| 17 | Oxidative Stability at High Temperatures of Oleyl and Linoleoyl Residues in the Forms of Phosphatidylcholines and Triacylglycerols. Journal of Agricultural and Food Chemistry, 2010, 58, 2973-2979.   | 5.2 | 20        |
| 18 | Genotoxicity of 2-alkylcyclobutanones, markers for an irradiation treatment in fat-containing food-Part I: cyto- and genotoxic potential of 2-tetradecylcyclobutanone. Radiation Physics and Chemistry, 2002, 63, 431-435.   | 2.8 | 18        |

| #  | ARTICLE  | IF  | CITATIONS |
|----|--|-----|-----------|
| 19 | On-line screening and identification of antioxidant phenolic compounds of <i>Saccocalyx satureioides</i> Coss. et Dur. <i>Industrial Crops and Products</i> , 2015, 76, 910-919.   | 5.2 | 18        |
| 20 | Identification and kinetics of oxidized compounds from phosphatidylcholine molecular species. <i>Food Chemistry</i> , 2010, 119, 1233-1238.  | 8.2 | 16        |
| 21 | Simultaneous Determination of Various Isothiocyanates by RP-LC Following Precolumn Derivatization with Mercaptoethanol. <i>Chromatographia</i> , 2011, 73, 137-142.  | 1.3 | 15        |
| 22 | Development and validation of an ultra-high performance liquid chromatography-high resolution mass spectrometry method for simultaneous quantification of cyanogenic glycosides and secoisolariciresinol diglucoside in flaxseed ( <i>Linum usitatissimum</i> L.). <i>Journal of Chromatography A</i> , 2019, 1601, 214-223.       | 3.7 | 15        |
| 23 | Oxidative Stress Type Influences the Properties of Antioxidants Containing Polyphenols in RINm5F Beta Cells. <i>Evidence-based Complementary and Alternative Medicine</i> , 2015, 2015, 1-11.  | 1.2 | 12        |
| 24 | Treatment of NASH with Antioxidant Therapy: Beneficial Effect of Red Cabbage on Type 2 Diabetic Rats. <i>Oxidative Medicine and Cellular Longevity</i> , 2018, 2018, 1-15.   | 4.0 | 12        |
| 25 | Identification of volatiles from oxidised phosphatidylcholine molecular species using headspace solid-phase microextraction (HS-SPME) and gas chromatography-mass spectrometry (GC-MS). <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 9125-9137.  | 3.7 | 11        |
| 26 | Online acetylcholinesterase inhibition evaluation by high-performance liquid chromatography-mass spectrometry hyphenated with an immobilized enzyme reactor. <i>Journal of Chromatography A</i> , 2020, 1609, 460506.  | 3.7 | 11        |
| 27 | Identification of Oxidation Compounds of 1-Stearoyl-2-linoleoyl-glycero-3-phosphoethanolamine during Thermal Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 9615-9620.   | 5.2 | 10        |
| 28 | Determination of active radical scavenging compounds in polar fruit and vegetable extracts by an on-line HPLC method. <i>LWT - Food Science and Technology</i> , 2015, 62, 152-159.  | 5.2 | 9         |
| 29 | Development and validation of a selective and effective pressurized liquid extraction followed by liquid chromatography-mass spectrometry method for the determination of fructosazine analogues in the ammonia treated extract of <i>Eugenia jambolana</i> Lamarck seeds. <i>Journal of Chromatography A</i> , 2016, 1473, 66-75. | 3.7 | 9         |
| 30 | A critical review on toxicological safety of 2-alkylcyclobutanones. <i>Radiation Physics and Chemistry</i> , 2014, 103, 188-193.   | 2.8 | 7         |
| 31 | Exploration of natural phosphatidylcholine sources from six beans by UHPLC-MS. <i>Journal of Food Science</i> , 2020, 85, 3202-3213.   | 3.1 | 5         |
| 32 | First report on phytochemical investigation, antioxidant and antidiabetic activities of <i>Helianthemum getulum</i> . <i>Natural Product Research</i> , 2022, 36, 2806-2813.   | 1.8 | 4         |
| 33 | On-line screening and identification of polyphenolic antioxidant compounds of <i>Convolvulus trabutianus</i> . <i>Natural Product Research</i> , 2020, 34, 1490-1493.  | 1.8 | 2         |
| 34 | SPE for the simultaneous determination of various isothiocyanates. <i>Journal of Separation Science</i> , 2012, 35, 3369-3374.   | 2.5 | 0         |
| 35 | Influence of the physicochemical parameters of solvents in the extraction of bioactive compounds from <i>Parinari macrophylla</i> Sabine ( <i>Chrysobalanaceae</i> ). <i>European Journal of Chemistry</i> , 2018, 9, 161-167.   | 0.6 | 0         |