

Eric Marchioni

List of Publications by Year in descending order

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35
papers

815
citations

430874

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501196

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35
docs citations

35
times ranked

1023
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Determination and comparison of phospholipid profiles in eggs from seven different species using UHPLC-ESI-Triple TOF-MS. <i>Food Chemistry</i> , 2021, 339, 127856.	8.2	27
3	Identification and Differentiation of Wide Edible Mushrooms Based on Lipidomics Profiling Combined with Principal Component Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9991-10001.	5.2	22
4	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
5	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
6	Exploration of natural phosphatidylcholine sources from six beans by UHPLC-Q-MS. <i>Journal of Food Science</i> , 2020, 85, 3202-3213.	3.1	5
7	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
8	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
9	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
10	Combined microplate-ABTS and HPLC-ABTS analysis of tomato and pepper extracts reveals synergetic and antagonist effects of their lipophilic antioxidative components. <i>Food Chemistry</i> , 2017, 223, 62-71.	8.2	33
11	On-Line Screening, Isolation and Identification of Antioxidant Compounds of <i>Helianthemum ruficomum</i> . <i>Molecules</i> , 2017, 22, 239.	3.8	21
12	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
13	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
14	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
15	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
16	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
17	ABTS radical scavenging capacity in green and roasted coffee extracts. <i>LWT - Food Science and Technology</i> , 2014, 58, 77-85.	5.2	35
18	Comparison of the Volatiles Formed by Oxidation of Phosphatidylcholine to Triglyceride in Model Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 8295-8301.	5.2	32

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19	A critical review on toxicological safety of 2-alkylcyclobutanones. <i>Radiation Physics and Chemistry</i> , 2014, 103, 188-193.	2.8	7
20	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
21	In vitro efficacies of various isothiocyanates from cruciferous vegetables as antimicrobial agents against foodborne pathogens and spoilage bacteria. <i>Food Control</i> , 2013, 30, 318-324.	5.5	57
22	SPE for the simultaneous determination of various isothiocyanates. <i>Journal of Separation Science</i> , 2012, 35, 3369-3374.	2.5	0
23	Liquid Chromatography-Tandem Mass Spectrometry for the Determination of Sphingomyelin Species from Calf Brain, Ox Liver, Egg Yolk, and Krill Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 293-298.	5.2	27
24	Improvement in determination of isothiocyanates using high-temperature reversed-phase HPLC. <i>Journal of Separation Science</i> , 2012, 35, 2026-2031.	2.5	22
25	Determination of phosphatidylethanolamine molecular species in various food matrices by liquid chromatography-electrospray ionization-tandem mass spectrometry (LC-ESI-MS). <i>Analytical and Bioanalytical Chemistry</i> , 2012, 403, 291-300.	3.7	27
26	Fate of polyphenols and antioxidant activity of barley throughout malting and brewing. <i>Journal of Cereal Science</i> , 2012, 55, 318-322.	3.7	62
27	Effects of Processing Steps on the Phenolic Content and Antioxidant Activity of Beer. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 1249-1255.	5.2	59
28	Simultaneous Determination of Various Isothiocyanates by RP-LC Following Precolumn Derivatization with Mercaptoethanol. <i>Chromatographia</i> , 2011, 73, 137-142.	1.3	15
29	Identification and kinetics of oxidized compounds from phosphatidylcholine molecular species. <i>Food Chemistry</i> , 2010, 119, 1233-1238.	8.2	16
30	Oxidative Stability at High Temperatures of Oleyl and Linoleoyl Residues in the Forms of Phosphatidylcholines and Triacylglycerols. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 2973-2979.	5.2	20
31	Improvement of Total Lipid and Glycerophospholipid Recoveries from Various Food Matrices Using Pressurized Liquid Extraction. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9912-9917.	5.2	37
32	Investigation of Natural Phosphatidylcholine Sources: Separation and Identification by Liquid Chromatography-Electrospray Ionization-Tandem Mass Spectrometry (LC-ESI-MS) of Molecular Species. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 6014-6020.	5.2	93
33	Determination of Monounsaturated Alkyl Side Chain 2-Alkylcyclobutanones in Irradiated Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 5836-5841.	5.2	25
34	Food-Borne Radiolytic Compounds (2-Alkylcyclobutanones) May Promote Experimental Colon Carcinogenesis. <i>Nutrition and Cancer</i> , 2002, 44, 189-191.	2.0	42
35	Genotoxicity of 2-alkylcyclobutanones, markers for an irradiation treatment in fat-containing food-Part I: cyto- and genotoxic potential of 2-tetradecylcyclobutanone. <i>Radiation Physics and Chemistry</i> , 2002, 63, 431-435.	2.8	18