

# Elisa Giambanelli

## List of Publications by Citations

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**Version:** 2024-04-23

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

18  
papers

225  
citations

8  
h-index

14  
g-index

21  
ext. papers

287  
ext. citations

4.6  
avg, IF

3.1  
L-index

#	Paper	IF	Citations
18	Wastes generated during the storage of extra virgin olive oil as a natural source of phenolic compounds. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 11491-500	5.7	51
17	A comparative study of bioactive compounds in primitive wheat populations from Italy, Turkey, Georgia, Bulgaria and Armenia. <i>Journal of the Science of Food and Agriculture</i> , <b>2013</b> , 93, 3490-501	4.3	46
16	Comparison of leafy kale populations from Italy, Portugal, and Turkey for their bioactive compound content: phenolics, glucosinolates, carotenoids, and chlorophylls. <i>Journal of the Science of Food and Agriculture</i> , <b>2013</b> , 93, 3478-89	4.3	25
15	Authentication of the geographical origin of virgin olive oils from the main worldwide producing countries: A new combination of HS-SPME-GC-MS analysis of volatile compounds and chemometrics applied to 1217 samples. <i>Food Control</i> , <b>2020</b> , 112, 107156	6.2	17
14	The kinetic of key phytochemical compounds of non-heading and heading leafy Brassica oleracea landraces as affected by traditional cooking methods. <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 4772-4784	4.3	15
13	Sesquiterpene lactones and inositol 4-hydroxyphenylacetic acid derivatives in wild edible leafy vegetables from Central Italy. <i>Journal of Food Composition and Analysis</i> , <b>2018</b> , 72, 1-6	4.1	13
12	Fennel ( <i>Foeniculum vulgare</i> Mill. subsp. <i>piperitum</i> ) florets, a traditional culinary spice in Italy: evaluation of phenolics and volatiles in local populations, and comparison with the composition of other plant parts. <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 5369-5380	4.3	9
11	Retention of alkylresorcinols, antioxidant activity and fatty acids following traditional hulled wheat processing. <i>Journal of Cereal Science</i> , <b>2018</b> , 79, 98-105	3.8	8
10	Assessing the effect of traditional hulled wheat processing on bioactive compounds retention. <i>Journal of Cereal Science</i> , <b>2016</b> , 72, 60-68	3.8	7
9	Comparison of two extraction methods (high pressure extraction vs. maceration) for the total and relative amount of hydrophilic and lipophilic organosulfur compounds in garlic cloves and stems. An application to the Italian ecotype "Aglia Rosso di Sulmona" (Sulmona Red Garlic). <i>Food Chemistry</i> , <b>2020</b> , 312, 126086	8.5	6
8	The fate of bioactive compounds during traditional preparation of einkorn wheat ( <i>Triticum monococcum</i> L. subsp. <i>monococcum</i> ) bulgur. <i>Journal of Cereal Science</i> , <b>2020</b> , 91, 102890	3.8	6
7	New Advances in the Determination of Free and Bound Phenolic Compounds of Banana Passion Fruit Pulp (, var. <i>Mollissima</i> (Kunth) L.H. Bailey) and Their In Vitro Antioxidant and Hypoglycemic Capacities. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	6
6	An on-site comparative study of yield factors during glume removal, a primary step in the traditional processing of hulled wheats. <i>Journal of the Science of Food and Agriculture</i> , <b>2013</b> , 93, 3617-24 <sup>4.3</sup>	4.3	5
5	Identification and quantification of phenolic compounds in edible wild leafy vegetables by UHPLC/Orbitrap-MS. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 945-954	4.3	4
4	Cherry leafroll virus: Impact on olive fruit and virgin olive oil quality. <i>European Journal of Lipid Science and Technology</i> , <b>2012</b> , 114, 535-541	3	3
3	Alkylresorcinols and fatty acids in primitive wheat populations of Italian and Black sea region countries origin. <i>Journal of Food Composition and Analysis</i> , <b>2018</b> , 69, 62-70	4.1	2
2	Comparison of Two Extraction Techniques (SDE vs. SPME) for the Determination of Garlic and Elephant Garlic Volatile Compounds. <i>Food Analytical Methods</i> , 1	3.4	1

- 1 Is the volatile compounds profile a suitable tool for authentication of virgin olive oils (*Olea europaea* L.) according to cultivars? A study by using HS-SPME-GC-MS and chemometrics. *Food Control*, **2022**, 109092 6.2 1