

# Arianna E Binello

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4505273/publications.pdf>

Version: 2024-02-01

55  
papers

2,418  
citations

185998

28  
h-index

205818

48  
g-index

57  
all docs

57  
docs citations

57  
times ranked

3457  
citing authors

#	ARTICLE	IF	CITATIONS
1	A review of sustainable and intensified techniques for extraction of food and natural products. <i>Green Chemistry</i> , 2020, 22, 2325-2353.	4.6	396
2	Innovative "Green" and Novel Strategies for the Extraction of Bioactive Added Value Compounds from Citrus Wastes" A Review. <i>Molecules</i> , 2017, 22, 680.	1.7	239
3	Determination of phenolic diterpene antioxidants in rosemary ( <i>Rosmarinus officinalis</i> L.) with different methods of extraction and analysis. <i>Phytochemical Analysis</i> , 2000, 11, 236-242.	1.2	96
4	A one-pot ultrasound-assisted water extraction/cyclodextrin encapsulation of resveratrol from <i>Polygonum cuspidatum</i> . <i>Food Chemistry</i> , 2012, 130, 746-750.	4.2	92
5	Cocoa bean shell waste valorisation; extraction from lab to pilot-scale cavitation reactors. <i>Food Research International</i> , 2019, 115, 200-208.	2.9	87
6	Cyclodextrins as Food Additives and in Food Processing. <i>Current Nutrition and Food Science</i> , 2006, 2, 343-350.	0.3	82
7	Ultrasound-Promoted Copper-Catalyzed Azide-Alkyne Cycloaddition. <i>ACS Combinatorial Science</i> , 2010, 12, 13-15.	3.3	82
8	In situ cross-linked chitosan Cu(I) or Pd(II) complexes as a versatile, eco-friendly recyclable solid catalyst. <i>Journal of Molecular Catalysis A</i> , 2011, 334, 60-64.	4.8	78
9	Ozonated Oils as Antimicrobial Systems in Topical Applications. Their Characterization, Current Applications, and Advances in Improved Delivery Techniques. <i>Molecules</i> , 2020, 25, 334.	1.7	73
10	Optimization of microalgae oil extraction under ultrasound and microwave irradiation. <i>Journal of Chemical Technology and Biotechnology</i> , 2014, 89, 1779-1784.	1.6	72
11	Ultrasound-assisted extraction of clove buds using batch- and flow-reactors: A comparative study on a pilot scale. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 20, 167-172.	2.7	68
12	Characterization of Green and Roasted Coffees through the Chlorogenic Acid Fraction by HPLC-UV and Principal Component Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 1549-1555.	2.4	66
13	Synthesis of chitosan-cyclodextrin adducts and evaluation of their bitter-masking properties. <i>Flavour and Fragrance Journal</i> , 2004, 19, 394-400.	1.2	62
14	Synthesis of cyclodextrin-based polymers and their use as debittering agents. <i>Journal of Applied Polymer Science</i> , 2008, 107, 2549-2557.	1.3	61
15	Selective recovery of rosmarinic and carnosic acids from rosemary leaves under ultrasound- and microwave-assisted extraction procedures. <i>Comptes Rendus Chimie</i> , 2016, 19, 699-706.	0.2	54
16	Improving solvent-free extraction of policosanol from rice bran by high-intensity ultrasound treatment. <i>European Journal of Lipid Science and Technology</i> , 2004, 106, 147-151.	1.0	52
17	Influence of ethanol/water ratio in ultrasound and high-pressure/high-temperature phenolic compound extraction from agricultural food waste. <i>International Journal of Food Science and Technology</i> , 2016, 51, 349-358.	1.3	52
18	Extraction of kiwi seed oil: Soxhlet versus four different non-conventional techniques. <i>Natural Product Research</i> , 2011, 25, 974-981.	1.0	46

#	ARTICLE	IF	CITATIONS
19	Hydrodistillation and <i>in situ</i> microwave-generated hydrodistillation of fresh and dried mint leaves: a comparison study. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 3085-3090.	1.7	38
20	Effect of microwaves on the <i>in situ</i> hydrodistillation of four different Lamiaceae. <i>Comptes Rendus Chimie</i> , 2014, 17, 181-186.	0.2	38
21	Chemical and biological modification of cynaropicrin and grosheimin: a structure-bitterness relationship study. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1757-1764.	1.7	36
22	Click Chemistry Under Microwave or Ultrasound Irradiation. <i>Current Organic Chemistry</i> , 2011, 15, 189-203.	0.9	36
23	Oxidative degradation of chlorophenol derivatives promoted by microwaves or power ultrasound: a mechanism investigation. <i>Environmental Science and Pollution Research</i> , 2010, 17, 674-687.	2.7	34
24	Efficient green extraction of polyphenols from post-harvested agro-industry vegetal sources in Piedmont. <i>Comptes Rendus Chimie</i> , 2014, 17, 212-217.	0.2	32
25	Efficient mechanochemical complexation of various steroid compounds with $\hat{1}\pm$ -, $\hat{1}^2$ - and $\hat{1}^3$ -cyclodextrin. <i>Steroids</i> , 2015, 98, 58-62.	0.8	32
26	Batch and Flow Ultrasound-Assisted Extraction of Grape Stalks: Process Intensification Design up to a Multi-Kilo Scale. <i>Antioxidants</i> , 2020, 9, 730.	2.2	32
27	HPLC-UV determination of pesticide residues at 0.01 ppm in apple and pear pulp used for baby food. <i>Journal of High Resolution Chromatography</i> , 1996, 19, 105-110.	2.0	29
28	Recent Applications of Cyclodextrins as Food Additives and in Food Processing. <i>Current Nutrition and Food Science</i> , 2013, 9, 167-179.	0.3	29
29	Characterization of roasted coffee by S-HSGC and HPLC-UV and principal component analysis. <i>Journal of Agricultural and Food Chemistry</i> , 1993, 41, 2324-2328.	2.4	28
30	Selective recovery of terpenes, polyphenols and cannabinoids from <i>Cannabis sativa</i> L. inflorescences under microwaves. <i>Industrial Crops and Products</i> , 2021, 162, 113247.	2.5	26
31	Antiproliferative, Proapoptotic, Antioxidant and Antimicrobial Effects of <i>Sinapis nigra</i> L. and <i>Sinapis alba</i> L. Extracts. <i>Molecules</i> , 2018, 23, 3004.	1.7	23
32	Polycyclic aromatic hydrocarbons in coffee samples: Enquiry into processes and analytical methods. <i>Food Chemistry</i> , 2021, 344, 128631.	4.2	23
33	Bioactive Antioxidant Compounds from Chestnut Peels through Semi-Industrial Subcritical Water Extraction. <i>Antioxidants</i> , 2022, 11, 988.	2.2	21
34	Efficient and selective green extraction of polyphenols from lemon balm. <i>Comptes Rendus Chimie</i> , 2017, 20, 921-926.	0.2	19
35	Analytical dataset of Ecuadorian cocoa shells and beans. <i>Data in Brief</i> , 2019, 22, 56-64.	0.5	19
36	Highly efficient pumpkin-seed extraction with the simultaneous recovery of lipophilic and hydrophilic compounds. <i>Food and Bioproducts Processing</i> , 2019, 117, 224-230.	1.8	18

#	ARTICLE	IF	CITATIONS
37	Packed column SFC/UV versus HPLC/UV analysis of valerenic acids and valepotriates in extracts of <i>Valeriana officinalis</i> L. , 2000, 11, 179-183.		16
38	Integrated Sonochemical and Microbial Treatment for Decontamination of Nonylphenol-Polluted Water. <i>Water, Air, and Soil Pollution</i> , 2008, 187, 353-359.	1.1	14
39	A new cyclodextrin-grafted viscose loaded with aescin formulations for a cosmeo-textile approach to chronic venous insufficiency. <i>Journal of Materials Science: Materials in Medicine</i> , 2011, 22, 2387-2395.	1.7	14
40	Synthesis of 1-octacosanol and GC-C-IRMS discrimination of samples from different origin. <i>Natural Product Research</i> , 2010, 24, 428-439.	1.0	13
41	Supercritical carbon dioxide in combination with silica gel to fractionate essential oils. <i>Phytochemical Analysis</i> , 1999, 10, 17-21.	1.2	11
42	A Cross-Flow Ultrasound-Assisted Extraction of Curcuminoids from <i>Curcuma longa</i> L.: Process Design to Avoid Degradation. <i>Foods</i> , 2020, 9, 743.	1.9	11
43	Regio- and stereoselective reductions of dehydrocholic acid. <i>Steroids</i> , 2006, 71, 469-475.	0.8	10
44	Policosanol: updating and perspectives. <i>Mediterranean Journal of Nutrition and Metabolism</i> , 2008, 1, 77-83.	0.2	9
45	Policosanol: updating and perspectives. <i>Mediterranean Journal of Nutrition and Metabolism</i> , 2008, 1, 77-83.	0.2	8
46	<i>Commiphora myrrha</i> (Nees) Engl. extracts: evaluation of antioxidant and antiproliferative activity and their ability to reduce microbial growth on fresh salad. <i>International Journal of Food Science and Technology</i> , 2016, 51, 625-632.	1.3	8
47	Soybean germ oil inhibits oxidosqualene cyclase in 3T3 fibroblasts. <i>European Journal of Lipid Science and Technology</i> , 2005, 107, 701-705.	1.0	6
48	Biotransformation of ( $\alpha$ )-bornyl acetate using submerged cultures of <i>Collybia velutipes</i> , <i>Trametes hirsuta</i> and <i>Ganoderma applanatum</i> . <i>Journal of Chemical Technology and Biotechnology</i> , 2005, 80, 657-661.	1.6	6
49	Highly-Efficient Caffeine Recovery from Green Coffee Beans under Ultrasound-Assisted SC-CO <sub>2</sub> Extraction. <i>Processes</i> , 2020, 8, 1062.	1.3	6
50	Identification of pesticide residues in real matrices by combining retention indices and specific multidetection responses. <i>Journal of High Resolution Chromatography</i> , 1996, 19, 80-84.	2.0	5
51	Chemical modifications of Tonda Gentile Trilobata hazelnut and derived processing products under different infrared and hot air roasting conditions: a combined analytical study. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 4561-4569.	1.7	5
52	Green Enabling Technologies for Competitive Synthesis of Pharmaceutical Lead Compounds. <i>Current Pharmaceutical Design</i> , 2020, 26, 5700-5712.	0.9	4
53	Efficient Regioselective Opening of Epoxides by Nucleophiles in Water under Simultaneous Ultrasound/Microwave Irradiation. <i>Synlett</i> , 2007, 2007, 2041-2044.	1.0	1
54	Key Enabling Technologies in Food Extraction. , 2017, , .		0

#	ARTICLE	IF	CITATIONS
55	Therapeutically valuable bioactive extracts from Mediterranean plants: Green technologies and molecular modelling for a viable endeavour. , 2022, , 425-448.		0