Vita Di Stefano

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/4542007/publications.pdf

Version: 2024-02-01

75	2,041	218677	265206
papers	citations	26 h-index	42 g-index

77	77	77	3050
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Applications of liquid chromatographyâ€“mass spectrometry for food analysis. Journal of Chromatography A, 2012, 1259, 74-85.	3.7	172
2	Chemical Composition and Antimicrobial Activity of Some Oleogum Resin Essential Oils from Boswellia SPP. (Burseraceae). Annali Di Chimica, 2007, 97, 837-844.	0.6	109
3	In vitroanti-biofilm activity ofBoswelliaspp. oleogum resin essential oils. Letters in Applied Microbiology, 2008, 47, 433-438.	2.2	96
4	Triacylglycerols in edible oils: Determination, characterization, quantitation, chemometric approach and evaluation of adulterations. Journal of Chromatography A, 2017, 1515, 1-16.	3.7	94
5	Essential oil components of orange peels and antimicrobial activity. Natural Product Research, 2017, 31, 653-659.	1.8	91
6	Chemical characterization of a variety of cold-pressed gourmet oils available on the Brazilian market. Food Research International, 2018, 109, 517-525.	6.2	77
7	Food quality and nutraceutical value of nine cultivars of mango (Mangifera indica L.) fruits grown in Mediterranean subtropical environment. Food Chemistry, 2019, 277, 471-479.	8.2	62
8	Mycotoxin contamination of animal feedingstuff: detoxification by gamma-irradiation and reduction of aflatoxins and ochratoxin A concentrations. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 2034-2039.	2.3	57
9	Quantitative evaluation of the phenolic profile in fruits of six avocado (Persea americana) cultivars by ultra-high-performance liquid chromatography-heated electrospray-mass spectrometry. International Journal of Food Properties, 2017, 20, 1302-1312.	3.0	56
10	Antiproliferative activity of Citrus juices and HPLC evaluation of their flavonoid composition. FÃ¬toterapÃ¬Ã¢, 2007, 78, 426-429.	2.2	54
11	The metabolic profile of lemon juice by proton HR-MAS NMR: the case of the PGI Interdonato Lemon of Messina. Natural Product Research, 2015, 29, 1894-1902.	1.8	54
12	Potential Uses of Olive Oil Secoiridoids for the Prevention and Treatment of Cancer: A Narrative Review of Preclinical Studies. International Journal of Molecular Sciences, 2021, 22, 1234.	4.1	53
13	Antimicrobial and antistaphylococcal biofilm activity from the sea urchin Paracentrotus lividus. Journal of Applied Microbiology, 2010, 108, 17-24.	3.1	51
14	Antioxidant activity and phenolic composition in pomegranate (<scp>Punica granatum</scp> L.) genotypes from south Italy by UHPLCâ€“Orbitrapâ€MS approach. Journal of the Science of Food and Agriculture, 2019, 99, 1038-1045.	3.5	50
15	Antioxidant activity and enzymes inhibitory properties of several extracts from two Moroccan Asteraceae species. South African Journal of Botany, 2018, 118, 58-64.	2.5	44
16	Acoustic behaviour of the European spiny lobster Palinurus elephas. Marine Ecology - Progress Series, 2011, 441, 177-184.	1.9	43
17	Traditional medicine as a source of new therapeutic agents against psoriasis. FÃ¬toterapÃ¬Ã¢, 2000, 71, S13-S20.	2.2	41
18	Beer produced via hydrodynamic cavitation retains higher amounts of xanthohumol and other hops prenylflavonoids. LWT - Food Science and Technology, 2018, 91, 160-167.	5.2	38

#	Article	IF	Citations
19	Vaccinium macrocarpon (Cranberry)-Based Dietary Supplements: Variation in Mass Uniformity, Proanthocyanidin Dosage and Anthocyanin Profile Demonstrates Quality Control Standard Needed. Nutrients, 2020, 12, 992.	4.1	37
20	Synthesis, properties, antitumor and antibacterial activity of new Pt(II) and Pd(II) complexes with 2,2â€²-dithiobis(benzothiazole) ligand. Bioorganic and Medicinal Chemistry, 2017, 25, 2378-2386.	3.0	36
21	Natural co-occurrence of ochratoxin A, ochratoxin B and aflatoxins in Sicilian red wines. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2015, 32, 1343-1351.	2.3	35
22	Effect of storage on quality parameters and phenolic content of Italian extra-virgin olive oils. Natural Product Research, 2020, 34, 78-86.	1.8	35
23	Determination of Aflatoxins and Ochratoxins in Sicilian Sweet Wines by High-Performance Liquid Chromatography with Fluorometric Detection and Immunoaffinity Cleanup. Food Analytical Methods, 2015, 8, 569-577.	2.6	32
24	Antimicrobial and antiproliferative activity of Athamanta sicula L. (Apiaceae). Pharmacognosy Magazine, 2011, 7, 31.	0.6	28
25	Investigation on the influence of spray-drying technology on the quality of Sicilian Nero dâ€™Avola wines. Food Chemistry, 2018, 240, 222-230.	8.2	28
26	In Vitro Antimicrobial Activity of Frankincense Oils from Boswellia sacra Grown in Different Locations of the Dhofar Region (Oman). Antibiotics, 2020, 9, 195.	3.7	28
27	Omega-3 rich foods: Durum wheat spaghetti fortified with Portulaca oleracea. Food Bioscience, 2020, 37, 100730.	4.4	26
28	Improvement of Fatty Acid Profile in Durum Wheat Breads Supplemented with Portulaca oleracea L. Quality Traits of Purslane-Fortified Bread. Foods, 2020, 9, 764.	4.3	26
29	Salmo salar fish waste oil: Fatty acids composition and antibacterial activity. PeerJ, 2020, 8, e9299.	2.0	26
30	Effects of Î³-irradiation on the Î±-tocopherol and fatty acids content of raw unpeeled almond kernels (Prunus dulcis). LWT - Food Science and Technology, 2014, 59, 572-576.	5.2	23
31	Polyphenol Characterization and Antioxidant Activity of Grape Seeds and Skins from Sicily: A Preliminary Study. Sustainability, 2022, 14, 6702.	3.2	23
32	Fast UPLC/PDA determination of squalene in Sicilian P.D.O. pistachio from Bronte: Optimization of oil extraction method and analytical characterization. Food Chemistry, 2017, 221, 1631-1636.	8.2	22
33	Effect of solid waste landfill organic pollutants on groundwater in three areas of Sicily (Italy) characterized by different vulnerability. Environmental Science and Pollution Research, 2017, 24, 16869-16882.	5.3	20
34	Synthesis, spectroscopic characterization and antiproliferative activity of two platinum(II) complexes containing N-donor heterocycles. Inorganica Chimica Acta, 2014, 418, 112-118.	2.4	19
35	First Assessment of Plasticizers in Marine Coastal Litter-Feeder Fauna in the Mediterranean Sea. Toxics, 2021, 9, 31.	3.7	19
36	The additive dose method for dose estimation in irradiated oregano by thermoluminescence technique. Food Control, 2009, 20, 304-306.	5.5	18

#	Article	IF	Citations
37	Antibacterial Activity of Desert Truffles from Saudi Arabia Against Staphylococcus aureus and Pseudomonas aeruginosa. International Journal of Medicinal Mushrooms, 2017, 19, 121-125.	1.5	18
38	Synthesis, structural characterization, anti-proliferative and antimicrobial activity of binuclear and mononuclear Pt(II) complexes with perfluoroalkyl-heterocyclic ligands. Inorganica Chimica Acta, 2018, 483, 180-190.	2.4	17
39	Lentil Fortified Spaghetti: Technological Properties and Nutritional Characterization. Foods, 2021, 10, 4.	4.3	17
40	Persistent and Emerging Organic Pollutants in the Marine Coastal Environment of the Gulf of Milazzo (Southern Italy): Human Health Risk Assessment. Frontiers in Environmental Science, 2020, 8, .	3.3	16
41	Bioâ€phenols determination in olive oils: Recent mass spectrometry approaches. Mass Spectrometry Reviews, 2023, 42, 1462-1502.	5.4	16
42	Phenolic Compounds Characterization and Antioxidant Properties of Monocultivar Olive Oils from Northeast Algeria. Agriculture (Switzerland), 2020, 10, 494.	3.1	15
43	Effect of Sunlight Exposure on Anthocyanin and Non-Anthocyanin Phenolic Levels in Pomegranate Juices by High Resolution Mass Spectrometry Approach. Foods, 2020, 9, 1161.	4.3	14
44	Antioxidant activity and fatty acids quantification in Sicilian purslane germplasm. Natural Product Research, 2020, 34, 26-33.	1.8	13
45	Quality evaluation of extra-virgin olive oils from Sicilian genotypes grown in a high-density system. International Journal of Food Sciences and Nutrition, 2020, 71, 397-409.	2.8	12
46	Germplasm evaluation to obtain inulin with high degree of polymerization in Mediterranean environment. Natural Product Research, 2020, 34, 187-191.	1.8	12
47	Chitosan Film Functionalized with Grape Seed Oilâ€"Preliminary Evaluation of Antimicrobial Activity. Sustainability, 2022, 14, 5410.	3.2	12
48	Essential Oil of Leaves and Fruits ofAthamanta siculaL. (Apiaceae). Journal of Essential Oil Research, 2003, 15, 133-134.	2.7	11
49	Electrospray ion mobility mass spectrometry of positively and negatively charged (1R,2S)â€dodecyl(2â€hydroxyâ€1â€methylâ€2â€phenylethyl)dimethylammonium bromide aggregates. Rapid Communications in Mass Spectrometry, 2016, 30, 230-238.	1.5	11
50	Deficit irrigation and maturation stage influence quality and flavonoid composition of â€˜Valenciaâ€™ orange fruit. Journal of the Science of Food and Agriculture, 2017, 97, 1904-1909.	3.5	11
51	Fatty Acids and Triacylglycerols Profiles from Sicilian (Cold Pressed vs. Soxhlet) Grape Seed Oils. Sustainability, 2021, 13, 13038.	3.2	11
52	Food Contaminants. Journal of Food Studies, 2014, 3, 88.	0.3	10
53	Opuntia cladodes as functional ingredient in durum wheat bread: rheological, sensory, and chemical characterization. CYTA - Journal of Food, 2021, 19, 96-104.	1.9	10
54	Tree Planting Density and Canopy Position Affect â€˜Cerasuolaâ€™ and â€˜Koroneikiâ€™ Olive Oil Quality. Horticulturae, 2021, 7, 11.	2.8	10

#	Article	IF	Citations
55	Control of Growth and Persistence of Listeria monocytogenes and Î²-Lactam-Resistant Escherichia coli by Thymol in Food Processing Settings. Molecules, 2020, 25, 383.	3.8	9
56	First report on the presence of Alloxan in bleached flour by LC-MS/MS method. Journal of Cereal Science, 2017, 77, 120-125.	3.7	8
57	Changes in the proteome of sea urchin Paracentrotus lividus coelomocytes in response to LPS injection into the body cavity. PLoS ONE, 2020, 15, e0228893.	2.5	8
58	Chemical constituents and antiproliferative activity of Euphorbia bivonae. Chemistry of Natural Compounds, 2011, 47, 660-663.	0.8	6
59	Groundwater of Sicily (Italy) Close to Landfill Sites: Quality and Human Health Risk Assessment. Exposure and Health, 2021, 13, 535-550.	4.9	6
60	Spaghetti Enriched with Inulin: Effect of Polymerization Degree on Quality Traits and Î±-Amylase Inhibition. Molecules, 2022, 27, 2482.	3.8	6
61	ComparativeIn Vitroevaluation of cumulative release of the urinary antiseptics Nalidixic acid, Pipemidic acid, Cinoxacin, and norfloxacin from white beeswax Microspheres. Drug Development and Industrial Pharmacy, 1994, 20, 2285-2297.	2.0	5
62	Chemical Composition of Essential Oils from Athamanta sicula. Chemistry of Natural Compounds, 2008, 44, 532-533.	0.8	5
63	Fragrant bioethanol: A valued bioproduct from orange juice and essential oil extraction. Sustainable Chemistry and Pharmacy, 2018, 9, 42-45.	3.3	5
64	Food Waste: Treatments, Environmental Impacts, Current and Potential Uses. Sustainability, 2022, 14, 234.	3.2	5
65	Studies in organic mass spectrometry. Part 27. Electron ionisation induced isomerisation of 3-aryl-4(3H)-quinazolinonesâ€. Rapid Communications in Mass Spectrometry, 2001, 15, 433-439.	1.5	4
66	A practical and transferable methodology for dose estimation in irradiated spices, based on thermoluminescence dosimetry. Applied Radiation and Isotopes, 2010, 68, 639-642.	1.5	3
67	Occurrence & Risk of OTA in Food and Feed. , 2019, , 420-423.		3
68	Chemical stability of tramadol hydrochloride injection admixed with selected pain drugs. International Journal of Pharmaceutical Investigation, 2011, 1, 48.	0.3	3
69	Extra-virgin olive oils storage: Effect on constituents of biological significance. , 2021, , 291-297.		2
70	Analysis of Î²₂-agonists in cattle hair samples using a rapid UHPLCâ€“ESIâ€“MS/MS method. Natural Product Research, 2017, 31, 482-486.	1.8	1
71	Preservation of vitamins content in CuccÃ¬a using an innovative method of processing. Natural Product Research, 2020, 34, 153-157.	1.8	1
72	Mononuclear Perfluoroalkyl-Heterocyclic Complexes of Pd(II): Synthesis, Structural Characterization and Antimicrobial Activity. Molecules, 2020, 25, 4487.	3.8	1

#	Article	IF	Citations
73	Valorization of Apple Peels through the Study of the Effects on the Amyloid Aggregation Process of Î²-Casein. Molecules, 2021, 26, 2371.	3.8	1
74	A facile synthesis of 7 or 8 substituted 1-ethyl-3-methyl-11-phenyl-1,4-dihydro-5H-pyrazolo[3,4-c][1,5]benzodiazocin-5-one. A new ring system. Arkivoc, 2007, 2007, 260-267.	0.5	0
75	Electron Ionization Induced Fragmentation of some 3-Aroylamino-5-Methyl-1,2,4- Oxadiazoles and 3-Acetylamino-5-Aryl-1,2,4-Oxadiazoles. Current Organic Chemistry, 2017, 21, .	1.6	0