

Vita Di Stefano

List of Publications by Year in descending order

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75
papers

2,041
citations

218677

26
h-index

265206

42
g-index

77
all docs

77
docs citations

77
times ranked

3050
citing authors

#	ARTICLE	IF	CITATIONS
1	Biophenols determination in olive oils: Recent mass spectrometry approaches. <i>Mass Spectrometry Reviews</i> , 2023, 42, 1462-1502.	5.4	16
2	Food Waste: Treatments, Environmental Impacts, Current and Potential Uses. <i>Sustainability</i> , 2022, 14, 234.	3.2	5
3	Spaghetti Enriched with Inulin: Effect of Polymerization Degree on Quality Traits and α -Amylase Inhibition. <i>Molecules</i> , 2022, 27, 2482.	3.8	6
4	Chitosan Film Functionalized with Grape Seed Oil—Preliminary Evaluation of Antimicrobial Activity. <i>Sustainability</i> , 2022, 14, 5410.	3.2	12
5	Polyphenol Characterization and Antioxidant Activity of Grape Seeds and Skins from Sicily: A Preliminary Study. <i>Sustainability</i> , 2022, 14, 6702.	3.2	23
6	<i>Opuntia</i> cladodes as functional ingredient in durum wheat bread: rheological, sensory, and chemical characterization. <i>CYTA - Journal of Food</i> , 2021, 19, 96-104.	1.9	10
7	Extra-virgin olive oils storage: Effect on constituents of biological significance. , 2021, , 291-297.		2
8	First Assessment of Plasticizers in Marine Coastal Litter-Feeder Fauna in the Mediterranean Sea. <i>Toxics</i> , 2021, 9, 31.	3.7	19
9	Valorization of Apple Peels through the Study of the Effects on the Amyloid Aggregation Process of β -Casein. <i>Molecules</i> , 2021, 26, 2371.	3.8	1
10	Groundwater of Sicily (Italy) Close to Landfill Sites: Quality and Human Health Risk Assessment. <i>Exposure and Health</i> , 2021, 13, 535-550.	4.9	6
11	Tree Planting Density and Canopy Position Affect <i>Cerasuola</i> ™ and <i>Koroneiki</i> ™ Olive Oil Quality. <i>Horticulturae</i> , 2021, 7, 11.	2.8	10
12	Potential Uses of Olive Oil Secoiridoids for the Prevention and Treatment of Cancer: A Narrative Review of Preclinical Studies. <i>International Journal of Molecular Sciences</i> , 2021, 22, 1234.	4.1	53
13	Lentil Fortified Spaghetti: Technological Properties and Nutritional Characterization. <i>Foods</i> , 2021, 10, 4.	4.3	17
14	Fatty Acids and Triacylglycerols Profiles from Sicilian (Cold Pressed vs. Soxhlet) Grape Seed Oils. <i>Sustainability</i> , 2021, 13, 13038.	3.2	11
15	Preservation of vitamins content in Cuccia using an innovative method of processing. <i>Natural Product Research</i> , 2020, 34, 153-157.	1.8	1
16	Antioxidant activity and fatty acids quantification in Sicilian purslane germplasm. <i>Natural Product Research</i> , 2020, 34, 26-33.	1.8	13
17	Effect of storage on quality parameters and phenolic content of Italian extra-virgin olive oils. <i>Natural Product Research</i> , 2020, 34, 78-86.	1.8	35
18	Quality evaluation of extra-virgin olive oils from Sicilian genotypes grown in a high-density system. <i>International Journal of Food Sciences and Nutrition</i> , 2020, 71, 397-409.	2.8	12

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19	Germplasm evaluation to obtain inulin with high degree of polymerization in Mediterranean environment. <i>Natural Product Research</i> , 2020, 34, 187-191.	1.8	12
20	Mononuclear Perfluoroalkyl-Heterocyclic Complexes of Pd(II): Synthesis, Structural Characterization and Antimicrobial Activity. <i>Molecules</i> , 2020, 25, 4487.	3.8	1
21	Omega-3 rich foods: Durum wheat spaghetti fortified with <i>Portulaca oleracea</i> . <i>Food Bioscience</i> , 2020, 37, 100730.	4.4	26
22	Effect of Sunlight Exposure on Anthocyanin and Non-Anthocyanin Phenolic Levels in Pomegranate Juices by High Resolution Mass Spectrometry Approach. <i>Foods</i> , 2020, 9, 1161.	4.3	14
23	Persistent and Emerging Organic Pollutants in the Marine Coastal Environment of the Gulf of Milazzo (Southern Italy): Human Health Risk Assessment. <i>Frontiers in Environmental Science</i> , 2020, 8, .	3.3	16
24	Phenolic Compounds Characterization and Antioxidant Properties of Monocultivar Olive Oils from Northeast Algeria. <i>Agriculture (Switzerland)</i> , 2020, 10, 494.	3.1	15
25	Improvement of Fatty Acid Profile in Durum Wheat Breads Supplemented with <i>Portulaca oleracea</i> L. Quality Traits of Purslane-Fortified Bread. <i>Foods</i> , 2020, 9, 764.	4.3	26
26	Changes in the proteome of sea urchin <i>Paracentrotus lividus</i> coelomocytes in response to LPS injection into the body cavity. <i>PLoS ONE</i> , 2020, 15, e0228893.	2.5	8
27	Control of Growth and Persistence of <i>Listeria monocytogenes</i> and β -Lactam-Resistant <i>Escherichia coli</i> by Thymol in Food Processing Settings. <i>Molecules</i> , 2020, 25, 383.	3.8	9
28	In Vitro Antimicrobial Activity of Frankincense Oils from <i>Boswellia sacra</i> Grown in Different Locations of the Dhofar Region (Oman). <i>Antibiotics</i> , 2020, 9, 195.	3.7	28
29	<i>Vaccinium macrocarpon</i> (Cranberry)-Based Dietary Supplements: Variation in Mass Uniformity, Proanthocyanidin Dosage and Anthocyanin Profile Demonstrates Quality Control Standard Needed. <i>Nutrients</i> , 2020, 12, 992.	4.1	37
30	<i>Salmo salar</i> fish waste oil: Fatty acids composition and antibacterial activity. <i>PeerJ</i> , 2020, 8, e9299.	2.0	26
31	Occurrence & Risk of OTA in Food and Feed. , 2019, , 420-423.		3
32	Antioxidant activity and phenolic composition in pomegranate (<i>Punica granatum</i> L.) genotypes from south Italy by UHPLC-Orbitrap-MS approach. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1038-1045.	3.5	50
33	Food quality and nutraceutical value of nine cultivars of mango (<i>Mangifera indica</i> L.) fruits grown in Mediterranean subtropical environment. <i>Food Chemistry</i> , 2019, 277, 471-479.	8.2	62
34	Beer produced via hydrodynamic cavitation retains higher amounts of xanthohumol and other hops prenylflavonoids. <i>LWT - Food Science and Technology</i> , 2018, 91, 160-167.	5.2	38
35	Chemical characterization of a variety of cold-pressed gourmet oils available on the Brazilian market. <i>Food Research International</i> , 2018, 109, 517-525.	6.2	77
36	Investigation on the influence of spray-drying technology on the quality of Sicilian Nero d'Avola wines. <i>Food Chemistry</i> , 2018, 240, 222-230.	8.2	28

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37	Fragrant bioethanol: A valued bioproduct from orange juice and essential oil extraction. <i>Sustainable Chemistry and Pharmacy</i> , 2018, 9, 42-45.	3.3	5
38	Antioxidant activity and enzymes inhibitory properties of several extracts from two Moroccan Asteraceae species. <i>South African Journal of Botany</i> , 2018, 118, 58-64.	2.5	44
39	Synthesis, structural characterization, anti-proliferative and antimicrobial activity of binuclear and mononuclear Pt(II) complexes with perfluoroalkyl-heterocyclic ligands. <i>Inorganica Chimica Acta</i> , 2018, 483, 180-190.	2.4	17
40	Analysis of β -agonists in cattle hair samples using a rapid UHPLC-ESI-MS/MS method. <i>Natural Product Research</i> , 2017, 31, 482-486.	1.8	1
41	Fast UPLC/PDA determination of squalene in Sicilian P.D.O. pistachio from Bronte: Optimization of oil extraction method and analytical characterization. <i>Food Chemistry</i> , 2017, 221, 1631-1636.	8.2	22
42	Synthesis, properties, antitumor and antibacterial activity of new Pt(II) and Pd(II) complexes with 2,2'-dithiobis(benzothiazole) ligand. <i>Bioorganic and Medicinal Chemistry</i> , 2017, 25, 2378-2386.	3.0	36
43	Effect of solid waste landfill organic pollutants on groundwater in three areas of Sicily (Italy) characterized by different vulnerability. <i>Environmental Science and Pollution Research</i> , 2017, 24, 16869-16882.	5.3	20
44	Triacylglycerols in edible oils: Determination, characterization, quantitation, chemometric approach and evaluation of adulterations. <i>Journal of Chromatography A</i> , 2017, 1515, 1-16.	3.7	94
45	First report on the presence of Alloxan in bleached flour by LC-MS/MS method. <i>Journal of Cereal Science</i> , 2017, 77, 120-125.	3.7	8
46	Essential oil components of orange peels and antimicrobial activity. <i>Natural Product Research</i> , 2017, 31, 653-659.	1.8	91
47	Quantitative evaluation of the phenolic profile in fruits of six avocado (<i>Persea americana</i>) cultivars by ultra-high-performance liquid chromatography-heated electrospray-mass spectrometry. <i>International Journal of Food Properties</i> , 2017, 20, 1302-1312.	3.0	56
48	Deficit irrigation and maturation stage influence quality and flavonoid composition of "Valencia" orange fruit. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1904-1909.	3.5	11
49	Antibacterial Activity of Desert Truffles from Saudi Arabia Against <i>Staphylococcus aureus</i> and <i>Pseudomonas aeruginosa</i> . <i>International Journal of Medicinal Mushrooms</i> , 2017, 19, 121-125.	1.5	18
50	Electron Ionization Induced Fragmentation of some 3-Aroylamino-5-Methyl-1,2,4-Oxadiazoles and 3-Acetylamino-5-Aryl-1,2,4-Oxadiazoles. <i>Current Organic Chemistry</i> , 2017, 21, .	1.6	0
51	Electrospray ion mobility mass spectrometry of positively and negatively charged (1-dodecyl(2-hydroxyethyl)methyl(2-phenylethyl)dimethylammonium bromide aggregates. <i>Rapid Communications in Mass Spectrometry</i> , 2016, 30, 230-238.		11
52	Determination of Aflatoxins and Ochratoxins in Sicilian Sweet Wines by High-Performance Liquid Chromatography with Fluorometric Detection and Immunoaffinity Cleanup. <i>Food Analytical Methods</i> , 2015, 8, 569-577.	2.6	32
53	Natural co-occurrence of ochratoxin A, ochratoxin B and aflatoxins in Sicilian red wines. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015, 32, 1343-1351.	2.3	35
54	The metabolic profile of lemon juice by proton HR-MAS NMR: the case of the PGI Interdonato Lemon of Messina. <i>Natural Product Research</i> , 2015, 29, 1894-1902.	1.8	54

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55	Food Contaminants. <i>Journal of Food Studies</i> , 2014, 3, 88.	0.3	10
56	Mycotoxin contamination of animal feedingstuff: detoxification by gamma-irradiation and reduction of aflatoxins and ochratoxin A concentrations. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2014, 31, 2034-2039.	2.3	57
57	Effects of γ -irradiation on the α -tocopherol and fatty acids content of raw unpeeled almond kernels (<i>Prunus dulcis</i>). <i>LWT - Food Science and Technology</i> , 2014, 59, 572-576.	5.2	23
58	Synthesis, spectroscopic characterization and antiproliferative activity of two platinum(II) complexes containing N-donor heterocycles. <i>Inorganica Chimica Acta</i> , 2014, 418, 112-118.	2.4	19
59	Applications of liquid chromatography-mass spectrometry for food analysis. <i>Journal of Chromatography A</i> , 2012, 1259, 74-85.	3.7	172
60	Chemical constituents and antiproliferative activity of <i>Euphorbia bivonae</i> . <i>Chemistry of Natural Compounds</i> , 2011, 47, 660-663.	0.8	6
61	Antimicrobial and antiproliferative activity of <i>Athamanta sicula</i> L. (Apiaceae). <i>Pharmacognosy Magazine</i> , 2011, 7, 31.	0.6	28
62	Acoustic behaviour of the European spiny lobster <i>Palinurus elephas</i> . <i>Marine Ecology - Progress Series</i> , 2011, 441, 177-184.	1.9	43
63	Chemical stability of tramadol hydrochloride injection admixed with selected pain drugs. <i>International Journal of Pharmaceutical Investigation</i> , 2011, 1, 48.	0.3	3
64	A practical and transferable methodology for dose estimation in irradiated spices, based on thermoluminescence dosimetry. <i>Applied Radiation and Isotopes</i> , 2010, 68, 639-642.	1.5	3
65	Antimicrobial and antistaphylococcal biofilm activity from the sea urchin <i>Paracentrotus lividus</i> . <i>Journal of Applied Microbiology</i> , 2010, 108, 17-24.	3.1	51
66	The additive dose method for dose estimation in irradiated oregano by thermoluminescence technique. <i>Food Control</i> , 2009, 20, 304-306.	5.5	18
67	Chemical Composition of Essential Oils from <i>Athamanta sicula</i> . <i>Chemistry of Natural Compounds</i> , 2008, 44, 532-533.	0.8	5
68	In vitro anti-biofilm activity of <i>Boswellia</i> spp. oleogum resin essential oils. <i>Letters in Applied Microbiology</i> , 2008, 47, 433-438.	2.2	96
69	Chemical Composition and Antimicrobial Activity of Some Oleogum Resin Essential Oils from <i>Boswellia</i> spp. (Burseraceae). <i>Annali Di Chimica</i> , 2007, 97, 837-844.	0.6	109
70	Antiproliferative activity of Citrus juices and HPLC evaluation of their flavonoid composition. <i>Farmaceutica</i> , 2007, 78, 426-429.	2.2	54
71	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. <i>Arkivoc</i> , 2007, 2007, 260-267.	0.5	0
72	Essential Oil of Leaves and Fruits of <i>Athamanta sicula</i> L. (Apiaceae). <i>Journal of Essential Oil Research</i> , 2003, 15, 133-134.	2.7	11

