Antonella De Leonardis

List of Publications by Year
in descending order

43	1,138	394421	395702
papers	citations	19 h-index	33 g-index

43	43	43	1824
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Polymer Capsules for Enzymatic Catalysis in Confined Environments. Catalysts, 2019, 9, 1.	3.5	201
2	Isolation of a hydroxytyrosol-rich extract from olive leaves (Olea Europaea L.) and evaluation of its antioxidant properties and bioactivity. European Food Research and Technology, 2008, 226, 653-659.	3.3	105
3	Studies on oxidative stabilisation of lard by natural antioxidants recovered from olive-oil mill wastewater. Food Chemistry, 2007, 100, 998-1004.	8.2	102
4	Copper and iron determination in edible vegetable oils by graphite furnace atomic absorption spectrometry after extraction with diluted nitric acid. International Journal of Food Science and Technology, 2000, 35, 371-375.	2.7	72
5	Oxidative stabilization of cold-pressed sunflower oil using phenolic compounds of the same seeds. Journal of the Science of Food and Agriculture, 2003, 83, 523-528.	3.5	55
6	Heat-oxidation stability of palm oil blended with extra virgin olive oil. Food Chemistry, 2012, 135, 1769-1776.	8.2	50
7	A first pilot study to produce a food antioxidant from sunflower seed shells (Helianthus annuus). European Journal of Lipid Science and Technology, 2005, 107, 220-227.	1.5	45
8	Effective assay for olive vinegar production from olive oil mill wastewaters. Food Chemistry, 2018, 240, 437-440.	8.2	35
9	Rapid gas-chromatographic method for the determination of diacetyl in milk, fermented milk and butter. Food Control, 2008, 19, 873-878.	5.5	33
10	Evidence of oleuropein degradation by olive leaf protein extract. Food Chemistry, 2015, 175, 568-574.	8.2	31
11	Effectiveness of caffeic acid as an anti-oxidant for cod liver oil. International Journal of Food Science and Technology, 2003, 38, 475-480.	2.7	29
12	Solid phase extractionâ€"gas-chromatographic method to determine free cholesterol in animal fats. Journal of Food Composition and Analysis, 2005, 18, 617-624.	3.9	27
13	Inactivation of wine spoilage yeastsDekkera bruxellensisusing low electric current treatment (LEC). Journal of Applied Microbiology, 2010, 109, 594-604.	3.1	27
14	Technological Potential ofLactobacillusStrains Isolated from Fermented Green Olives:In VitroStudies with Emphasis on Oleuropein-Degrading Capability. Scientific World Journal, The, 2016, 2016, 1-11.	2.1	25
15	A study on the lipid fraction of Adriatic sardine filets (Sardina pilchardus). Molecular Nutrition and Food Research, 2004, 48, 209-212.	0.0	24
16	Evaluation of chlorogenic acid and its metabolites as potential antioxidants for fish oils. European Journal of Lipid Science and Technology, 2008, 110, 941-948.	1.5	22
17	Effects of polyphenol enzymatic-oxidation on the oxidative stability of virgin olive oil. Food Research International, 2013, 54, 2001-2007.	6.2	22
18	Physicochemical and sensory characteristics of red wines from the rediscovered autochthonous Tintilia grapevine grown in the Molise region (Italy). European Food Research and Technology, 2014, 238, 1037-1048.	3.3	22

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19	The role of microemulsions in lipaseâ€catalyzed hydrolysis reactions. Biotechnology Progress, 2014, 30, 360-366.	2.6	21
20	Antioxidant activity of various phenol extracts of olive-oil mill wastewaters. Acta Alimentaria, 2009, 38, 77-86.	0.7	19
21	Catalytic effect of the Cu(II)- and Fe(III)-cyclo-hexanebutyrates on olive oil oxidation measured by Rancimat. European Journal of Lipid Science and Technology, 2002, 104, 156-160.	1.5	17
22	Exploring enzyme and microbial technology for the preparation of green table olives. European Food Research and Technology, 2016, 242, 363-370.	3.3	15
23	Application of chemical and physical agents in model systems to controlling phenoloxidase enzymes. European Food Research and Technology, 2010, 231, 603-610.	3.3	14
24	Cleaning of olive mill wastewaters by visible light activated carbon doped titanium dioxide. RSC Advances, 2015, 5, 85586-85591.	3.6	13
25	Influence of free fatty acid content on the oxidative stability of red palm oil. RSC Advances, 2016, 6, 101098-101104.	3.6	13
26	SYNTHESIS OF BIOSURFACTANTS FROM NATURAL RESOURCES. Journal of Food Biochemistry, 2011, 35, 747-758.	2.9	12
27	Biodegradation in vivo and in vitro of chlorogenic acid by a sunflower-seedling (Helianthus annuus) like-polyphenoloxidase enzyme. European Food Research and Technology, 2006, 223, 295-301.	3.3	10
28	Occurrence and persistence of diacetyl in unfermented and fermented milks. European Food Research and Technology, 2013, 236, 691-697.	3.3	9
29	Delivery Systems for Hydroxytyrosol Supplementation: State of the Art. Colloids and Interfaces, 2020, 4, 25.	2.1	8
30	Polyphenol oxidase from eggplant reduces the content of phenols and oxidative stability of olive oil. European Journal of Lipid Science and Technology, 2011, 113, 1124-1131.	1.5	7
31	Inactivation of Dekkera bruxellensis yeasts in wine storage in brand new oak barrels using low electric current technology. Annals of Microbiology, 2015, 65, 2091-2098.	2.6	7
32	Progress in Colloid Delivery Systems for Protection and Delivery of Phenolic Bioactive Compounds: Two Study Casesâ€"Hydroxytyrosol and Curcumin. Molecules, 2022, 27, 921.	3.8	7
33	Behaviour of cod liver oil during the autoxidation process. European Journal of Lipid Science and Technology, 2006, 108, 871-876.	1.5	6
34	Biotechnological applications in agriculture: A new source of edible oil and production of biofertilizer and antioxidant from its by-products. Journal of Food Engineering, 2007, 81, 688-692.	5.2	6
35	Effects of bag-in-box packaging on long-term shelf life of extra virgin olive oil. European Food Research and Technology, 2021, 247, 839-850.	3.3	6
36	Antioxidant effect of traditional and new vinegars on functional oil/vinegar dressing-based formulations. European Food Research and Technology, 2022, 248, 1573-1582.	3.3	5

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37	Isolation and catalytic actions of polyphenoloxidase from sunflower seeds (Helianthus annuus). European Food Research and Technology, 2010, 230, 405-410.	3.3	4
38	The negligible role of ellagic acid in preventing fat oxidation of Tunisian walnuts (Juglans regia L.). Journal of Food Measurement and Characterization, 2017, 11, 1406-1411.	3.2	4
39	Limits and potentials of African red palm oils purchased from European ethnic food stores. European Food Research and Technology, 2017, 243, 1239-1248.	3.3	4
40	A study on acetification process to produce olive vinegar from oil mill wastewaters. European Food Research and Technology, 2019, 245, 2123-2131.	3.3	4
41	Olive Biophenols as Food Supplements and Additives. , 2010, , 283-289.		0
42	Reply to: â€œRapid gas-chromatographic method for the determination of diacetyl in milk, fermented milk and butterâ€¦ V. Macciola, G. Candela and A. De Leonardis. Food Control 19 (2008) 873â€“878. Food Control, 2010, 21, 105.	5.5	0
43	Exceptional long-term durability of Coratina monovarietal extra virgin olive oil evaluated through chemical parameters and oxidative stability test. OCL - Oilseeds and Fats, Crops and Lipids, 2022, 29, 24.	1.4	0