

# Antonella De Leonardis

## List of Publications by Year in descending order

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43  
papers

1,138  
citations

393982

19  
h-index

395343

33  
g-index

43  
all docs

43  
docs citations

43  
times ranked

1824  
citing authors

#	ARTICLE	IF	CITATIONS
1	Polymer Capsules for Enzymatic Catalysis in Confined Environments. <i>Catalysts</i> , 2019, 9, 1.	1.6	201
2	Isolation of a hydroxytyrosol-rich extract from olive leaves ( <i>Olea Europaea</i> L.) and evaluation of its antioxidant properties and bioactivity. <i>European Food Research and Technology</i> , 2008, 226, 653-659.	1.6	105
3	Studies on oxidative stabilisation of lard by natural antioxidants recovered from olive-oil mill wastewater. <i>Food Chemistry</i> , 2007, 100, 998-1004.	4.2	102
4	Copper and iron determination in edible vegetable oils by graphite furnace atomic absorption spectrometry after extraction with diluted nitric acid. <i>International Journal of Food Science and Technology</i> , 2000, 35, 371-375.	1.3	72
5	Oxidative stabilization of cold-pressed sunflower oil using phenolic compounds of the same seeds. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 523-528.	1.7	55
6	Heat-oxidation stability of palm oil blended with extra virgin olive oil. <i>Food Chemistry</i> , 2012, 135, 1769-1776.	4.2	50
7	A first pilot study to produce a food antioxidant from sunflower seed shells ( <i>Helianthus annuus</i> ). <i>European Journal of Lipid Science and Technology</i> , 2005, 107, 220-227.	1.0	45
8	Effective assay for olive vinegar production from olive oil mill wastewaters. <i>Food Chemistry</i> , 2018, 240, 437-440.	4.2	35
9	Rapid gas-chromatographic method for the determination of diacetyl in milk, fermented milk and butter. <i>Food Control</i> , 2008, 19, 873-878.	2.8	33
10	Evidence of oleuropein degradation by olive leaf protein extract. <i>Food Chemistry</i> , 2015, 175, 568-574.	4.2	31
11	Effectiveness of caffeic acid as an anti-oxidant for cod liver oil. <i>International Journal of Food Science and Technology</i> , 2003, 38, 475-480.	1.3	29
12	Solid phase extraction-gas-chromatographic method to determine free cholesterol in animal fats. <i>Journal of Food Composition and Analysis</i> , 2005, 18, 617-624.	1.9	27
13	Inactivation of wine spoilage yeasts <i>Dekkera bruxellensis</i> using low electric current treatment (LEC). <i>Journal of Applied Microbiology</i> , 2010, 109, 594-604.	1.4	27
14	Technological Potential of <i>Lactobacillus</i> Strains Isolated from Fermented Green Olives: In Vitro Studies with Emphasis on Oleuropein-Degrading Capability. <i>Scientific World Journal</i> , The, 2016, 2016, 1-11.	0.8	25
15	A study on the lipid fraction of Adriatic sardine filets ( <i>Sardina pilchardus</i> ). <i>Molecular Nutrition and Food Research</i> , 2004, 48, 209-212.	0.0	24
16	Evaluation of chlorogenic acid and its metabolites as potential antioxidants for fish oils. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 941-948.	1.0	22
17	Effects of polyphenol enzymatic-oxidation on the oxidative stability of virgin olive oil. <i>Food Research International</i> , 2013, 54, 2001-2007.	2.9	22
18	Physicochemical and sensory characteristics of red wines from the rediscovered autochthonous Tintilia grapevine grown in the Molise region (Italy). <i>European Food Research and Technology</i> , 2014, 238, 1037-1048.	1.6	22

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19	The role of microemulsions in lipase-catalyzed hydrolysis reactions. <i>Biotechnology Progress</i> , 2014, 30, 360-366.	1.3	21
20	Antioxidant activity of various phenol extracts of olive-oil mill wastewaters. <i>Acta Alimentaria</i> , 2009, 38, 77-86.	0.3	19
21	Catalytic effect of the Cu(II)- and Fe(III)-cyclo-hexanebutyrates on olive oil oxidation measured by Rancimat. <i>European Journal of Lipid Science and Technology</i> , 2002, 104, 156-160.	1.0	17
22	Exploring enzyme and microbial technology for the preparation of green table olives. <i>European Food Research and Technology</i> , 2016, 242, 363-370.	1.6	15
23	Application of chemical and physical agents in model systems to controlling phenoloxidase enzymes. <i>European Food Research and Technology</i> , 2010, 231, 603-610.	1.6	14
24	Cleaning of olive mill wastewaters by visible light activated carbon doped titanium dioxide. <i>RSC Advances</i> , 2015, 5, 85586-85591.	1.7	13
25	Influence of free fatty acid content on the oxidative stability of red palm oil. <i>RSC Advances</i> , 2016, 6, 101098-101104.	1.7	13
26	SYNTHESIS OF BIOSURFACTANTS FROM NATURAL RESOURCES. <i>Journal of Food Biochemistry</i> , 2011, 35, 747-758.	1.2	12
27	Biodegradation in vivo and in vitro of chlorogenic acid by a sunflower-seedling ( <i>Helianthus annuus</i> ) like-polyphenoloxidase enzyme. <i>European Food Research and Technology</i> , 2006, 223, 295-301.	1.6	10
28	Occurrence and persistence of diacetyl in unfermented and fermented milks. <i>European Food Research and Technology</i> , 2013, 236, 691-697.	1.6	9
29	Delivery Systems for Hydroxytyrosol Supplementation: State of the Art. <i>Colloids and Interfaces</i> , 2020, 4, 25.	0.9	8
30	Polyphenol oxidase from eggplant reduces the content of phenols and oxidative stability of olive oil. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 1124-1131.	1.0	7
31	Inactivation of <i>Dekkera bruxellensis</i> yeasts in wine storage in brand new oak barrels using low electric current technology. <i>Annals of Microbiology</i> , 2015, 65, 2091-2098.	1.1	7
32	Progress in Colloid Delivery Systems for Protection and Delivery of Phenolic Bioactive Compounds: Two Study Cases—Hydroxytyrosol and Curcumin. <i>Molecules</i> , 2022, 27, 921.	1.7	7
33	Behaviour of cod liver oil during the autoxidation process. <i>European Journal of Lipid Science and Technology</i> , 2006, 108, 871-876.	1.0	6
34	Biotechnological applications in agriculture: A new source of edible oil and production of biofertilizer and antioxidant from its by-products. <i>Journal of Food Engineering</i> , 2007, 81, 688-692.	2.7	6
35	Effects of bag-in-box packaging on long-term shelf life of extra virgin olive oil. <i>European Food Research and Technology</i> , 2021, 247, 839-850.	1.6	6
36	Antioxidant effect of traditional and new vinegars on functional oil/vinegar dressing-based formulations. <i>European Food Research and Technology</i> , 2022, 248, 1573-1582.	1.6	5

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37	Isolation and catalytic actions of polyphenoloxidase from sunflower seeds ( <i>Helianthus annuus</i> ). <i>European Food Research and Technology</i> , 2010, 230, 405-410.	1.6	4
38	The negligible role of ellagic acid in preventing fat oxidation of Tunisian walnuts ( <i>Juglans regia</i> L.). <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1406-1411.	1.6	4
39	Limits and potentials of African red palm oils purchased from European ethnic food stores. <i>European Food Research and Technology</i> , 2017, 243, 1239-1248.	1.6	4
40	A study on acetification process to produce olive vinegar from oil mill wastewaters. <i>European Food Research and Technology</i> , 2019, 245, 2123-2131.	1.6	4
41	Olive Biophenols as Food Supplements and Additives. , 2010, , 283-289.		0
42	Reply to: "Rapid gas-chromatographic method for the determination of diacetyl in milk, fermented milk and butter", V. Macciola, G. Candela and A. De Leonardis. <i>Food Control</i> 19 (2008) 873-878. <i>Food Control</i> , 2010, 21, 105.	2.8	0
43	Exceptional long-term durability of Coratina monovarietal extra virgin olive oil evaluated through chemical parameters and oxidative stability test. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , 2022, 29, 24.	0.6	0