Antonella De Leonardis

List of Publications by Citations

41 papers	917 citations	18 h-index	29 g-index
43 ext. papers	1,017 ext. citations	4 avg, IF	4.42 L-index

#	Paper	IF	Citations
41	Polymer Capsules for Enzymatic Catalysis in Confined Environments. *Catalysts*, **2019**, 9, 1	4	148
40	Studies on oxidative stabilisation of lard by natural antioxidants recovered from olive-oil mill wastewater. *Food Chemistry*, **2007**, 100, 998-1004	8.5	90
39	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	3.4	84
38	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	3.8	58
37	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	4.3	47
36	Heat-oxidation stability of palm oil blended with extra virgin olive oil. *Food Chemistry*, **2012**, 135, 1769-76	8.5	38
35	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	3	35
34	Rapid gas-chromatographic method for the determination of diacetyl in milk, fermented milk and butter. *Food Control*, **2008**, 19, 873-878	6.2	28
33	Effectiveness of caffeic acid as an anti-oxidant for cod liver oil. *International Journal of Food Science and Technology*, **2003**, 38, 475-480	3.8	27
32	Effective assay for olive vinegar production from olive oil mill wastewaters. *Food Chemistry*, **2018**, 240, 437-440	8.5	26
31	Evidence of oleuropein degradation by olive leaf protein extract. *Food Chemistry*, **2015**, 175, 568-74	8.5	24
30	Solid phase extraction–gas-chromatographic method to determine free cholesterol in animal fats. *Journal of Food Composition and Analysis*, **2005**, 18, 617-624	4.1	24
29	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	3.4	21
28	Inactivation of wine spoilage yeasts Dekkera bruxellensis using low electric current treatment (LEC). *Journal of Applied Microbiology*, **2010**, 109, 594-604	4.7	21
27	A study on the lipid fraction of Adriatic sardine filets (Sardina pilchardus). *Molecular Nutrition and Food Research*, **2004**, 48, 209-12		21
26	The role of microemulsions in lipase-catalyzed hydrolysis reactions. *Biotechnology Progress*, **2014**, 30, 360-6	2.8	19
25	Technological Potential of Lactobacillus Strains Isolated from Fermented Green Olives: In Vitro Studies with Emphasis on Oleuropein-Degrading Capability. *Scientific World Journal, The*, **2016**, 2016, 1917592	2.2	19

24	Effects of polyphenol enzymatic-oxidation on the oxidative stability of virgin olive oil. *Food Research International*, **2013**, 54, 2001-2007	7	18
23	Antioxidant activity of various phenol extracts of olive-oil mill wastewaters. *Acta Alimentaria*, **2009**, 38, 77-86	1	18
22	Evaluation of chlorogenic acid and its metabolites as potential antioxidants for fish oils. *European Journal of Lipid Science and Technology*, **2008**, 110, 941-948	3	18
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	3	15
20	Application of chemical and physical agents in model systems to controlling phenoloxidase enzymes. *European Food Research and Technology*, **2010**, 231, 603-610	3.4	13
19	Exploring enzyme and microbial technology for the preparation of green table olives. *European Food Research and Technology*, **2016**, 242, 363-370	3.4	12
18	SYNTHESIS OF BIOSURFACTANTS FROM NATURAL RESOURCES. *Journal of Food Biochemistry*, **2011** , 35, 747-758	3.3	12
17	Cleaning of olive mill wastewaters by visible light activated carbon doped titanium dioxide. *RSC Advances*, **2015**, 5, 85586-85591	3.7	11
16	Influence of free fatty acid content on the oxidative stability of red palm oil. *RSC Advances*, **2016**, 6, 101098-101104	3.7	10
15	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	3.2	7
14	Occurrence and persistence of diacetyl in unfermented and fermented milks. *European Food Research and Technology*, **2013**, 236, 691-697	3.4	7
13	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	3	7
12	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	6	6
11	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	3.4	6
10	Behaviour of cod liver oil during the autoxidation process. *European Journal of Lipid Science and Technology*, **2006**, 108, 871-876	3	6
9	Delivery Systems for Hydroxytyrosol Supplementation: State of the Art. *Colloids and Interfaces*, **2020**, 4, 25	3	4
8	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	2.8	3
7	Limits and potentials of African red palm oils purchased from European ethnic food stores. *European Food Research and Technology*, **2017**, 243, 1239-1248	3.4	3

6	A study on acetification process to produce olive vinegar from oil mill wastewaters. *European Food Research and Technology*, **2019**, 245, 2123-2131	3.4	3
5	Isolation and catalytic actions of polyphenoloxidase from sunflower seeds (Helianthus annuus). *European Food Research and Technology*, **2010**, 230, 405-410	3.4	3
4	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	3.4	2
3	Antioxidant effect of traditional and new vinegars on functional oil/vinegar dressing-based formulations. *European Food Research and Technology*, **2022**, 248, 1573	3.4	2
2	Progress in Colloid Delivery Systems for Protection and Delivery of Phenolic Bioactive Compounds: Two Study Cases-Hydroxytyrosol and Curcumin.. *Molecules*, **2022**, 27,	4.8	1
1	Olive Biophenols as Food Supplements and Additives **2010**, 283-289		