

Antonella De Leonardis

List of Publications by Year in descending order

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90
papers

2,500
citations

266019

23
h-index

214353

47
g-index

95
all docs

95
docs citations

95
times ranked

3797
citing authors

#	ARTICLE	IF	CITATIONS
1	Post-Voided Residual Ratio Does Not Predict Trifecta Outcome after Transurethral Resection of Prostate. <i>Life</i> , 2024, 14, 445.	2.5	0
2	SCIENCE TEACHER'S BOOK: ANALYZING ELEMENTARY SCHOOL STUDENTS' CHARACTER VALUES. <i>Jurnal Ilmiah Ilmu Terapan Universitas Jambi JIITUJ</i> , 2024, 8, 180-187.	0.2	0
3	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.	3.9	9
4	Do psychological interventions reduce symptoms of depression for patients with bipolar I or II disorder? A meta-analysis. <i>Journal of Affective Disorders</i> , 2022, 301, 193-204.	4.2	2
5	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.	3.3	8
6	Hormones residues in bovine animals: Sampling, analysis and health risk assessment. <i>Steroids</i> , 2022, 181, 108994.	1.9	1
7	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.	1.5	0
8	S-box Pooling: Towards More Efficient Side-Channel Security Evaluations. <i>Lecture Notes in Computer Science</i> , 2022, , 146-164.	1.0	1
9	Possible Utilization of Two-Phase Olive Pomace (TPOP) to Formulate Potential Functional Beverages: A Preliminary Study. <i>Beverages</i> , 2022, 8, 57.	2.9	0
10	Characterization, Sensory and Oxidative Stability Analysis of Vegetable Mayonnaise Formulated with Olive Leaf Vinegar as an Active Ingredient. <i>Foods</i> , 2022, 11, 4006.	4.3	3
11	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.	3.3	7
12	CD8 and CD4 T Cell Populations in Human Kidneys. <i>Cells</i> , 2021, 10, 288.	4.3	15
13	GRIDSS2: comprehensive characterisation of somatic structural variation using single breakend variants and structural variant phasing. <i>Genome Biology</i> , 2021, 22, 202.	9.2	90
14	Shannon entropy as a predictor of avoided crossing in confined atoms. <i>International Journal of Quantum Chemistry</i> , 2020, 120, e26374.	2.1	18
15	Enhanced Immune Responses and Protective Immunity to Zika Virus Induced by a DNA Vaccine Encoding a Chimeric NS1 Fused With Type 1 Herpes Virus gD Protein. <i>Frontiers in Medical Technology</i> , 2020, 2, 604160.	2.6	2
16	Delivery Systems for Hydroxytyrosol Supplementation: State of the Art. <i>Colloids and Interfaces</i> , 2020, 4, 25.	2.2	8
17	Computation and Optimal Perturbation of Finite-Time Coherent Sets for Aperiodic Flows Without Trajectory Integration. <i>SIAM Journal on Applied Dynamical Systems</i> , 2020, 19, 1659-1700.	1.6	6
18	Legal regulation of the European works in European Union and Republic of Serbia. <i>Pravo - Teorija I Praksa</i> , 2020, 37, 95-111.	0.2	1

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19	A study on acetification process to produce olive vinegar from oil mill wastewaters. <i>European Food Research and Technology</i> , 2019, 245, 2123-2131.	3.3	4
20	Polymer Capsules for Enzymatic Catalysis in Confined Environments. <i>Catalysts</i> , 2019, 9, 1.	3.6	203
21	Clinical significance of ASXL2 and ZBTB7A mutations and C-terminally truncated RUNX1-RUNX1T1 expression in AML patients with t(8;21) enrolled in the JALSC AML201 study. <i>Annals of Hematology</i> , 2019, 98, 83-91.	1.8	19
22	Torsional Changes After Vertical Transposition of Horizontal Recti in V-pattern Exotropia Without Oblique Dysfunction. <i>Journal of Pediatric Ophthalmology and Strabismus</i> , 2019, 56, 107-115.	0.7	5
23	Contradictory and judgments based on dispositive actions of the parties in Serbia and comparative law. <i>Pravo - Teorija I Praksa</i> , 2019, 36, 82-102.	0.2	1
24	Hochschulrecht und Professur – Analysen zur Entwicklung rechtlicher Rahmenbedingungen am Beispiel von Qualifizierungsstellen. <i>Wissenschaftsrecht</i> , 2019, 52, 154.	0.2	0
25	Effective assay for olive vinegar production from olive oil mill wastewaters. <i>Food Chemistry</i> , 2018, 240, 437-440.	8.4	36
26	Improving Efficiency of Tunnel Fan Control in Shallow Subway. <i>Journal of Mining Science</i> , 2018, 54, 638-645.	0.6	2
27	Dressability of Old Gold-Bearing Tailings by Flotation. <i>Journal of Mining Science</i> , 2018, 54, 663-670.	0.6	6
28	Event-Based Nonfragile H_∞ Filter Design for Networked Control Systems with Interval Time-Varying Delay. <i>Journal of Control Science and Engineering</i> , 2018, 2018, 1-15.	1.1	2
29	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.	3.2	4
30	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.	3.3	4
31	Endophyte Microbes: A Weapon for Plant Health Management. <i>Microorganisms for Sustainability</i> , 2017, 303-325.	0.0	18
32	Hes4: A potential prognostic biomarker for newly diagnosed patients with high-grade osteosarcoma. <i>Pediatric Blood and Cancer</i> , 2017, 64, e26318.	1.6	16
33	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.	2.2	26
34	Influence of free fatty acid content on the oxidative stability of red palm oil. <i>RSC Advances</i> , 2016, 6, 101098-101104.	3.7	17
35	No Eigenvalues Outside the Limiting Support of Generally Correlated Gaussian Matrices. <i>IEEE Transactions on Information Theory</i> , 2016, 62, 4312-4326.	2.6	4
36	Evaluation of Aloe Vera Gel as a Storage Medium in Maintaining the Viability of Periodontal Ligament Cells - An in Vitro Study. <i>Journal of Clinical Pediatric Dentistry</i> , 2016, 40, 49-52.	1.0	21

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37	Exploring enzyme and microbial technology for the preparation of green table olives. <i>European Food Research and Technology</i> , 2016, 242, 363-370.	3.3	16
38	CONSTRUCCI3N COLECTIVA DE UN CONCEPTO DE CUIDADO HUMANIZADO EN ENFERMER3A. <i>Ciencia Y Enfermeria</i> , 2015, 21, 39-49.	0.1	6
39	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.	2.7	7
40	Cleaning of olive mill wastewaters by visible light activated carbon doped titanium dioxide. <i>RSC Advances</i> , 2015, 5, 85586-85591.	3.7	13
41	Evidence of oleuropein degradation by olive leaf protein extract. <i>Food Chemistry</i> , 2015, 175, 568-574.	8.4	34
42	Physicochemical and sensory characteristics of red wines from the rediscovered autochthonous <i>Tintilia</i> grapevine grown in the Molise region (Italy). <i>European Food Research and Technology</i> , 2014, 238, 1037-1048.	3.3	22
43	The role of microemulsions in lipase-catalyzed hydrolysis reactions. <i>Biotechnology Progress</i> , 2014, 30, 360-366.	2.6	22
44	Synthesis of (4-hydroxy-3,5-di-tert-butylphenyl)-chloromethanediphenylphosphine oxide and its reactions with aprotic nucleophilic reagents. <i>Russian Journal of General Chemistry</i> , 2014, 84, 654-657.	0.9	2
45	Dysregulated interactions between lamin A and SUN1 induce abnormalities in the nuclear envelope and endoplasmic reticulum in progeric laminopathies. <i>Journal of Cell Science</i> , 2014, 127, 1792-1804.	2.1	62
46	Occurrence and persistence of diacetyl in unfermented and fermented milks. <i>European Food Research and Technology</i> , 2013, 236, 691-697.	3.3	9
47	Effects of polyphenol enzymatic-oxidation on the oxidative stability of virgin olive oil. <i>Food Research International</i> , 2013, 54, 2001-2007.	6.4	22
48	PS2-38: VDW Data Sources: Harvard Pilgrim Health Care. <i>Clinical Medicine and Research</i> , 2012, 10, 191-192.	0.9	1
49	Heat-oxidation stability of palm oil blended with extra virgin olive oil. <i>Food Chemistry</i> , 2012, 135, 1769-1776.	8.4	53
50	Telemonitoring system and central real-time data processing for preventive medicine research. <i>Biomedizinische Technik</i> , 2012, 57, .	1.4	0
51	SYNTHESIS OF BIOSURFACTANTS FROM NATURAL RESOURCES. <i>Journal of Food Biochemistry</i> , 2011, 35, 747-758.	2.9	12
52	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.	1.9	8
53	Bioavailability and pharmacokinetics of bufadienolides-loaded lipid microspheres after different administrations to rats. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 1095-1105.	1.9	7
54	Isolation and catalytic actions of polyphenoloxidase from sunflower seeds (<i>Helianthus annuus</i>). <i>European Food Research and Technology</i> , 2010, 230, 405-410.	3.3	4

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55	Application of chemical and physical agents in model systems to controlling phenoloxidase enzymes. <i>European Food Research and Technology</i> , 2010, 231, 603-610.	3.3	14
56	Drug-induced Hemolytic Anemia and Thrombocytopenia Associated with Alterations of Cell Membrane Lipids and Acanthocyte Formation. <i>Toxicologic Pathology</i> , 2010, 38, 907-922.	1.9	19
57	Olive Biophenols as Food Supplements and Additives. , 2010, , 283-289.		1
58	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.	5.6	0
59	Evaluating counseling outcome on adherence to prophylaxis and follow-up after sexual HIV-risk exposure: a randomized controlled trial. <i>AIDS Care - Psychological and Socio-Medical Aspects of AIDS/HIV</i> , 2010, 22, 1509-1516.	1.3	23
60	Multi-Layered Oriented Polyfluorene Films. <i>Journal of Physical Chemistry B</i> , 2009, 113, 5746-5751.	2.7	3
61	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.	1.9	24
62	Studies on oxidative stabilisation of lard by natural antioxidants recovered from olive-oil mill wastewater. <i>Food Chemistry</i> , 2007, 100, 998-1004.	8.4	103
63	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.	5.3	6
64	Truncated E2 of bovine viral diarrhoea virus (BVDV) expressed in <i>Drosophila melanogaster</i> cells: A candidate antigen for a BVDV ELISA. <i>Journal of Virological Methods</i> , 2007, 144, 49-56.	2.1	19
65	Drug-Eluting Stent Restenosis. <i>Journal of the American College of Cardiology</i> , 2006, 47, 2399-2404.	5.6	95
66	On-Chip Copper-Based vs. Optical Interconnects: Delay Uncertainty, Latency, Power, and Bandwidth Density Comparative Predictions. , 2006, , .		28
67	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.	3.3	11
68	Production of low-salt restructured fish products from Mexican flounder (<i>Cyclopsetta chittendeni</i>) using microbial transglutaminase or whey protein concentrate as binders. <i>European Food Research and Technology</i> , 2006, 223, 341-345.	3.3	24
69	Behaviour of cod liver oil during the autoxidation process. <i>European Journal of Lipid Science and Technology</i> , 2006, 108, 871-876.	1.9	6
70	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.	4.0	27
71	Antioxidant properties of four edible algae harvested in the Noto Peninsula, Japan. <i>Journal of Food Composition and Analysis</i> , 2005, 18, 625-633.	4.0	230
72	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.	1.9	45

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73	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
74	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.	3.6	56
75	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.	2.7	30
76	Characterization of milk by analysis of its terpene fractions. <i>International Journal of Food Science and Technology</i> , 2003, 38, 445-451.	2.7	75
77	Quality and sensory acceptance of fish sauce partially substituting sodium chloride or natural salt with potassium chloride during the fermentation process. <i>International Journal of Food Science and Technology</i> , 2003, 38, 435-443.	2.7	30
78	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.	1.9	17
79	Mechanical properties of two restorative reinforced glass-ionomer cements. <i>Journal of Oral Rehabilitation</i> , 2002, 29, 682-688.	3.0	47
80	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.	2.7	72
81	Identification and cDNA cloning for S-RNases in self-incompatible Japanese plum (<i>Prunus salicina</i> Lindl.) <i>Tj ETQq1 1 0,784314.rgBT /Ov</i>	1.0	38
82	Radical Scavenging Activity of Tea Catechins and Their Related Compounds. <i>Bioscience, Biotechnology and Biochemistry</i> , 1999, 63, 1621-1623.	1.3	217
83	[34] Ion channels: Molecular modeling and simulation studies. <i>Methods in Enzymology</i> , 1998, 293, 647-693.	1.7	5
84	Echocardiographic and Hemodynamic Indexes of Left Ventricular Preload in Patients with Normal and Abnormal Ventricular Function. <i>Anesthesiology</i> , 1994, 81, 376-387.	2.7	292
85	Late events following repair of aortic coarctation with resection and end-to-end anastomosis: A twenty-five-year experience. <i>Heart and Vessels</i> , 1990, 5, 93-97.	1.2	6
86	Para-Aortic Node Irradiation in Carcinomas. <i>Cancer</i> , 1974, 34, 169-174.	4.1	14
87	Putting Operations Research to Work. , 1971, , 86-92.		0
88	Frontmatter. , 1963, , i-vi.		0
89	The effect of surface-active agents on bacterial glutamic decarboxylase and glutaminase. <i>Biochemical Journal</i> , 1950, 46, 231-236.	2.9	19
90	Comparison of Generic (Rolexan) and Brand (Clexan) Forms of Enoxaparin in Critically Ill Patients: A Cross Over, Open Label, Randomized Prospective Clinical Trial. <i>Journal of Pharmaceutical Care</i> , 0, , .	0.0	0