

Antonella De Leonardis

List of Publications by Year in Descending Order

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Version: 2024-04-19

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Progress in Colloid Delivery Systems for Protection and Delivery of Phenolic Bioactive Compounds: Two Study Cases-Hydroxytyrosol and Curcumin.. <i>Molecules</i> , 2022 , 27,	4.8	1
40	Antioxidant effect of traditional and new vinegars on functional oil/vinegar dressing-based formulations. <i>European Food Research and Technology</i> , 2022 , 248, 1573	3.4	2
39	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	3.4	2
38	Delivery Systems for Hydroxytyrosol Supplementation: State of the Art. <i>Colloids and Interfaces</i> , 2020 , 4, 25	3	4
37	A study on acetification process to produce olive vinegar from oil mill wastewaters. <i>European Food Research and Technology</i> , 2019 , 245, 2123-2131	3.4	3
36	Polymer Capsules for Enzymatic Catalysis in Confined Environments. <i>Catalysts</i> , 2019 , 9, 1	4	148
35	Effective assay for olive vinegar production from olive oil mill wastewaters. <i>Food Chemistry</i> , 2018 , 240, 437-440	8.5	26
34	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	2.8	3
33	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	3.4	3
32	Exploring enzyme and microbial technology for the preparation of green table olives. <i>European Food Research and Technology</i> , 2016 , 242, 363-370	3.4	12
31	Influence of free fatty acid content on the oxidative stability of red palm oil. <i>RSC Advances</i> , 2016 , 6, 101098-101104	3.7	104
30	Technological Potential of Lactobacillus Strains Isolated from Fermented Green Olives: In Vitro Studies with Emphasis on Oleuropein-Degrading Capability. <i>Scientific World Journal</i> , 2016 , 2016, 1917592	2.2	19
29	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	3.2	7
28	Cleaning of olive mill wastewaters by visible light activated carbon doped titanium dioxide. <i>RSC Advances</i> , 2015 , 5, 85586-85591	3.7	11
27	Evidence of oleuropein degradation by olive leaf protein extract. <i>Food Chemistry</i> , 2015 , 175, 568-74	8.5	24
26	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	3.4	21
25	The role of microemulsions in lipase-catalyzed hydrolysis reactions. <i>Biotechnology Progress</i> , 2014 , 30, 360-6	2.8	19

24	Occurrence and persistence of diacetyl in unfermented and fermented milks. <i>European Food Research and Technology</i> , 2013 , 236, 691-697	3-4	7
23	Effects of polyphenol enzymatic-oxidation on the oxidative stability of virgin olive oil. <i>Food Research International</i> , 2013 , 54, 2001-2007	7	18
22	Heat-oxidation stability of palm oil blended with extra virgin olive oil. <i>Food Chemistry</i> , 2012 , 135, 1769-76.5		38
21	SYNTHESIS OF BIOSURFACTANTS FROM NATURAL RESOURCES. <i>Journal of Food Biochemistry</i> , 2011 , 35, 747-758	3-3	12
20	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	3	7
19	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	4-7	21
18	Olive Biophenols as Food Supplements and Additives 2010 , 283-289		
17	Isolation and catalytic actions of polyphenoloxidase from sunflower seeds (<i>Helianthus annuus</i>). <i>European Food Research and Technology</i> , 2010 , 230, 405-410	3-4	3
16	Application of chemical and physical agents in model systems to controlling phenoloxidase enzymes. <i>European Food Research and Technology</i> , 2010 , 231, 603-610	3-4	13
15	Antioxidant activity of various phenol extracts of olive-oil mill wastewaters. <i>Acta Alimentaria</i> , 2009 , 38, 77-86	1	18
14	Rapid gas-chromatographic method for the determination of diacetyl in milk, fermented milk and butter. <i>Food Control</i> , 2008 , 19, 873-878	6.2	28
13	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	3-4	84
12	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	3	18
11	Studies on oxidative stabilisation of lard by natural antioxidants recovered from olive-oil mill wastewater. <i>Food Chemistry</i> , 2007 , 100, 998-1004	8.5	90
10	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	6	6
9	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	3-4	6
8	Behaviour of cod liver oil during the autoxidation process. <i>European Journal of Lipid Science and Technology</i> , 2006 , 108, 871-876	3	6
7	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	4.1	24

6	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	3	35
5	A study on the lipid fraction of Adriatic sardine filets (<i>Sardina pilchardus</i>). <i>Molecular Nutrition and Food Research</i> , 2004 , 48, 209-12		21
4	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	4.3	47
3	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	3.8	27
2	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	3	15
1	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	3.8	58