

Umile Gianfranco Spizzirri

List of Publications by Year in descending order

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90
papers

3,982
citations

101384

36
h-index

123241

61
g-index

92
all docs

92
docs citations

92
times ranked

5128
citing authors

#	ARTICLE	IF	CITATIONS
1	New EU regulation aspects and global market of active and intelligent packaging for food industry applications. <i>Food Control</i> , 2010, 21, 1425-1435.	2.8	379
2	Covalent Insertion of Antioxidant Molecules on Chitosan by a Free Radical Grafting Procedure. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5933-5938.	2.4	328
3	Polymer in Agriculture: a Review. <i>American Journal of Agricultural and Biological Science</i> , 2008, 3, 299-314.	0.9	224
4	Synthesis of Antioxidant Polymers by Grafting of Gallic Acid and Catechin on Gelatin. <i>Biomacromolecules</i> , 2009, 10, 1923-1930.	2.6	185
5	Molecularly imprinted solid phase extraction for detection of sudan I in food matrices. <i>Food Chemistry</i> , 2005, 93, 349-353.	4.2	161
6	Antioxidant polysaccharide conjugates for food application by eco-friendly grafting procedure. <i>Carbohydrate Polymers</i> , 2010, 79, 333-340.	5.1	123
7	Carbon Nanotubes Hybrid Hydrogels in Drug Delivery: A Perspective Review. <i>BioMed Research International</i> , 2014, 2014, 1-17.	0.9	123
8	New restricted access materials combined to molecularly imprinted polymers for selective recognition/release in water media. <i>European Polymer Journal</i> , 2009, 45, 1634-1640.	2.6	115
9	Polyphenol Conjugates and Human Health: A Perspective Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 326-337.	5.4	95
10	Molecularly imprinted polymers for the selective extraction of glycyrrhizic acid from liquorice roots. <i>Food Chemistry</i> , 2011, 125, 1058-1063.	4.2	90
11	pH-Sensitive hydrogels based on bovine serum albumin for oral drug delivery. <i>International Journal of Pharmaceutics</i> , 2006, 312, 151-157.	2.6	85
12	Spherical gelatin/CNTs hybrid microgels as electro-responsive drug delivery systems. <i>International Journal of Pharmaceutics</i> , 2013, 448, 115-122.	2.6	80
13	Biological Activity of a Gallic Acid-Gelatin Conjugate. <i>Biomacromolecules</i> , 2010, 11, 3309-3315.	2.6	79
14	Technological aspects and analytical determination of biogenic amines in cheese. <i>Trends in Food Science and Technology</i> , 2013, 30, 38-55.	7.8	79
15	Grafted thermo-responsive gelatin microspheres as delivery systems in triggered drug release. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2010, 76, 48-55.	2.0	78
16	Antioxidant multi-walled carbon nanotubes by free radical grafting of gallic acid: new materials for biomedical applications. <i>Journal of Pharmacy and Pharmacology</i> , 2011, 63, 179-188.	1.2	71
17	Enzyme immobilization on smart polymers: Catalysis on demand. <i>Reactive and Functional Polymers</i> , 2014, 83, 62-69.	2.0	70
18	Injectable Hydrogels for Cancer Therapy over the Last Decade. <i>Pharmaceutics</i> , 2019, 11, 486.	2.0	69

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19	Incorporation of carbon nanotubes into a gelatin-catechin conjugate: Innovative approach for the preparation of anticancer materials. <i>International Journal of Pharmaceutics</i> , 2013, 446, 176-182.	2.6	54
20	Determination of biogenic amines in different cheese samples by LC with evaporative light scattering detector. <i>Journal of Food Composition and Analysis</i> , 2013, 29, 43-51.	1.9	53
21	Combining Carbon Nanotubes and Chitosan for the Vectorization of Methotrexate to Lung Cancer Cells. <i>Materials</i> , 2019, 12, 2889.	1.3	53
22	Starch-quercetin conjugate by radical grafting: synthesis and biological characterization. <i>Pharmaceutical Development and Technology</i> , 2012, 17, 466-476.	1.1	52
23	Removal of metal ions from aqueous solution by chelating polymeric microspheres bearing phytic acid derivatives. <i>European Polymer Journal</i> , 2008, 44, 1183-1190.	2.6	51
24	Synthesis of Methacrylic-Ferulic Acid Copolymer with Antioxidant Properties by Single-Step Free Radical Polymerization. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 10646-10650.	2.4	48
25	A new method for the determination of biogenic amines in cheese by LC with evaporative light scattering detector. <i>Talanta</i> , 2011, 85, 363-369.	2.9	47
26	Biodegradable gelatin-based nanospheres as pH-responsive drug delivery systems. <i>Journal of Nanoparticle Research</i> , 2013, 15, 1.	0.8	46
27	Brewing effect on levels of biogenic amines in different coffee samples as determined by LC-UV. <i>Food Chemistry</i> , 2015, 175, 143-150.	4.2	45
28	Carbon nanotubes hybrid hydrogels for electrically tunable release of Curcumin. <i>European Polymer Journal</i> , 2017, 90, 1-12.	2.6	44
29	Structural Analysis and Diffusional Behavior of Molecularly Imprinted Polymer Networks for Cholesterol Recognition. <i>Chemistry of Materials</i> , 2005, 17, 6719-6727.	3.2	43
30	Surface modifications of molecularly imprinted polymers for improved template recognition in water media. <i>Journal of Polymer Research</i> , 2010, 17, 355-362.	1.2	43
31	Selective Determination of Melamine in Aqueous Medium by Molecularly Imprinted Solid Phase Extraction. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 11883-11887.	2.4	43
32	Tunable thermo-responsive hydrogels: Synthesis, structural analysis and drug release studies. <i>Materials Science and Engineering C</i> , 2015, 48, 499-510.	3.8	42
33	Determination of Phospholipids in Food Samples. <i>Food Reviews International</i> , 2012, 28, 1-46.	4.3	41
34	Albumin nanoparticles for glutathione-responsive release of cisplatin: New opportunities for medulloblastoma. <i>International Journal of Pharmaceutics</i> , 2017, 517, 168-174.	2.6	41
35	Ferulic acid as a comonomer in the synthesis of a novel polymeric chain with biological properties. <i>Journal of Applied Polymer Science</i> , 2010, 115, 784-789.	1.3	37
36	Accumulation of Biogenic Amines in Wine: Role of Alcoholic and Malolactic Fermentation. <i>Fermentation</i> , 2018, 4, 6.	1.4	37

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37	Polyphenol Conjugates by Immobilized Laccase: The Green Synthesis of Dextranâ€Catechin. <i>Macromolecular Chemistry and Physics</i> , 2016, 217, 1488-1492.	1.1	29
38	Recent Advances in the Synthesis and Biomedical Applications of Nanocomposite Hydrogels. <i>Pharmaceutics</i> , 2015, 7, 413-437.	2.0	28
39	Autochthonous white grape pomaces as bioactive source for functional jams. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1313-1320.	1.3	28
40	Improving Kefir Bioactive Properties by Functional Enrichment with Plant and Agro-Food Waste Extracts. <i>Fermentation</i> , 2020, 6, 83.	1.4	28
41	Negative Thermo-responsive Microspheres Based on Hydrolyzed Gelatin as Drug Delivery Device. <i>AAPS PharmSciTech</i> , 2010, 11, 652-662.	1.5	27
42	Evaluation of fatty acids and biogenic amines profiles in mullet and tuna roe during six months of storage at 4Â°C. <i>Journal of Food Composition and Analysis</i> , 2015, 40, 52-60.	1.9	27
43	Vasoactivity of Mantonico and Pecorello grape pomaces on rat aorta rings: An insight into nutraceutical development. <i>Journal of Functional Foods</i> , 2019, 57, 328-334.	1.6	25
44	Sangiovese cv Pomace Seeds Extract-Fortified Kefir Exerts Anti-Inflammatory Activity in an In Vitro Model of Intestinal Epithelium Using Caco-2 Cells. <i>Antioxidants</i> , 2020, 9, 54.	2.2	22
45	Antioxidant Activity of a Mediterranean Food Product: â€œFig Syrupâ€• <i>Nutrients</i> , 2011, 3, 317-329.	1.7	21
46	Novel functional cisplatin carrier based on carbon nanotubesâ€“quercetin nano hybrid induces synergistic anticancer activity against neuroblastoma in vitro. <i>RSC Advances</i> , 2014, 4, 31378.	1.7	20
47	Chitosanâ€“Quercetin Bioconjugate as Multiâ€Functional Component of Antioxidants and Dualâ€Responsive Hydrogel Networks. <i>Macromolecular Materials and Engineering</i> , 2019, 304, 1800728.	1.7	20
48	Antioxidant and spectroscopic studies of crosslinked polymers synthesized by grafting polymerization of ferulic acid. <i>Polymers for Advanced Technologies</i> , 2010, 21, 774-779.	1.6	18
49	Synthesis of Stimuli-Responsive Microgels for In Vitro Release of Diclofenac Diethyl Ammonium. <i>Journal of Biomaterials Science, Polymer Edition</i> , 2011, 22, 823-844.	1.9	18
50	Valorisation of olive oil pomace extracts for a functional pear beverage formulation. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5497-5505.	1.3	18
51	Synthesis of hydrophilic microspheres with LCST close to body temperature for controlled dualâ€sensitive drug release. <i>Polymers for Advanced Technologies</i> , 2011, 22, 1705-1712.	1.6	17
52	Ciprofloxacin-Collagen Conjugate in the Wound Healing Treatment. <i>Journal of Functional Biomaterials</i> , 2012, 3, 361-371.	1.8	17
53	Functional Gelatin-Carbon Nanotubes Nanohybrids With Enhanced Antibacterial Activity. <i>International Journal of Polymeric Materials and Polymeric Biomaterials</i> , 2015, 64, 439-447.	1.8	17
54	Biogenic Amines, Phenolic, and Aroma-Related Compounds of Unroasted and Roasted Cocoa Beans with Different Origin. <i>Foods</i> , 2019, 8, 306.	1.9	17

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55	Poly(2-hydroxyethyl methacrylate)-quercetin Conjugate as Biomaterial in Ophthalmology: An <i>in vitro</i> Study. <i>Journal of Functional Biomaterials</i> , 2011, 2, 1-17.	1.8	16
56	Formulation of New Baking (+)-Catechin Based Leavening Agents: Effects on Rheology, Sensory and Antioxidant Features during Muffin Preparation. <i>Foods</i> , 2020, 9, 1569.	1.9	16
57	Nanotechnologies: An Innovative Tool to Release Natural Extracts with Antimicrobial Properties. <i>Pharmaceutics</i> , 2021, 13, 230.	2.0	16
58	Determination of biogenic amine profiles in conventional and organic cocoa-based products. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015, 32, 1156-1163.	1.1	15
59	Extraction Efficiency of Different Solvents and LC-UV Determination of Biogenic Amines in Tea Leaves and Infusions. <i>Journal of Analytical Methods in Chemistry</i> , 2016, 2016, 1-10.	0.7	15
60	Influence of packaging conditions on biogenic amines and fatty acids evolution during 15 months storage of a typical spreadable salami (<i>Nduja</i>). <i>Food Chemistry</i> , 2016, 213, 115-122.	4.2	15
61	Recent Development in the Synthesis of Eco-Friendly Polymeric Antioxidants. <i>Current Organic Chemistry</i> , 2014, 18, 2912-2927.	0.9	15
62	Synthesis and Antioxidant Efficiency of a New Copolymer Containing Phosphorylated Myo-Inositol. <i>Macromolecular Bioscience</i> , 2005, 5, 1049-1056.	2.1	14
63	Gastro-intestinal sustained release of phytic acid by molecularly imprinted microparticles. <i>Pharmaceutical Development and Technology</i> , 2010, 15, 526-531.	1.1	13
64	Vasorelaxant Effects Induced by Red Wine and Pomace Extracts of Magliocco Dolce cv.. <i>Pharmaceutics</i> , 2020, 13, 87.	1.7	13
65	Molecular imprinting polymerization by Fenton reaction. <i>Colloid and Polymer Science</i> , 2010, 288, 689-693.	1.0	12
66	Carbon Nanohybrids as Electro-Responsive Drug Delivery Systems. <i>Mini-Reviews in Medicinal Chemistry</i> , 2016, 16, 658-667.	1.1	12
67	Thermo-responsive albumin hydrogels with LCST near the physiological temperature. <i>Journal of Applied Polymer Science</i> , 2011, 121, 342-351.	1.3	11
68	Hydrolyzed gelatin-based polymersomes as delivery devices of anticancer drugs. <i>European Polymer Journal</i> , 2015, 67, 304-313.	2.6	11
69	A Tara Gum/Olive Mill Wastewaters Phytochemicals Conjugate as a New Ingredient for the Formulation of an Antioxidant-Enriched Pudding. <i>Foods</i> , 2022, 11, 158.	1.9	11
70	Kefir Enriched with Carob (<i>Ceratonia siliqua</i> L.) Leaves Extract as a New Ingredient during a Gluten-Free Bread-Making Process. <i>Fermentation</i> , 2022, 8, 305.	1.4	11
71	Flavonoids preservation and release by methacrylic acid-grafted (N-vinyl-pyrrolidone). <i>Pharmaceutical Development and Technology</i> , 2013, 18, 1058-1065.	1.1	10
72	Temperature-sensitive hydrogels by graft polymerization of chitosan and N-isopropylacrylamide for drug release. <i>Pharmaceutical Development and Technology</i> , 2013, 18, 1026-1034.	1.1	9

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73	Stabilization of oxidable vitamins by flavonoid-based hydrogels. <i>Reactive and Functional Polymers</i> , 2013, 73, 1030-1037.	2.0	9
74	Biogenic Amines as Quality Marker in Organic and Fair-Trade Cocoa-Based Products. <i>Sustainability</i> , 2016, 8, 856.	1.6	9
75	Biogenic amines profile and concentration in commercial milks for infants and young children. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2019, 36, 337-349.	1.1	9
76	Milk kefir enriched with inulin-grafted seed extract from white wine pomace: chemical characterisation, antioxidant profile and <i>in vitro</i> gastrointestinal digestion. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4086-4095.	1.3	9
77	Application of LC with Evaporative Light Scattering Detector for Biogenic Amines Determination in Fair Trade Cocoa-Based Products. <i>Food Analytical Methods</i> , 2016, 9, 2200-2209.	1.3	8
78	Synthesis, characterization and antimicrobial activity of conjugates based on fluoroquinolon-type antibiotics and gelatin. <i>Journal of Materials Science: Materials in Medicine</i> , 2014, 25, 67-77.	1.7	7
79	Cotton gauze-hydrogel composites: Valuable tools for electrically modulated drug delivery. <i>International Journal of Polymeric Materials and Polymeric Biomaterials</i> , 2016, 65, 442-450.	1.8	7
80	Flavonoid-based pH-responsive hydrogels as carrier of unstable drugs in oxidative conditions. <i>Pharmaceutical Development and Technology</i> , 2015, 20, 288-296.	1.1	6
81	Dual Stimuli Responsive Gelatin-CNT Hybrid Films as a Versatile Tool for the Delivery of Anionic Drugs. <i>Macromolecular Materials and Engineering</i> , 2016, 301, 1537-1547.	1.7	6
82	LC with Evaporative Light-Scattering Detection for Quantitative Analysis of Organic Acids in Juices. <i>Food Analytical Methods</i> , 2017, 10, 704-712.	1.3	6
83	Tailoring Flavonoids' Antioxidant Properties Through Covalent Immobilization Into Dual Stimuli Responsive Polymers. <i>International Journal of Polymeric Materials and Polymeric Biomaterials</i> , 2015, 64, 587-596.	1.8	4
84	Functional hydrogels with a multicatalytic activity for bioremediation: Single-step preparation and characterization. <i>Journal of Applied Polymer Science</i> , 2016, 133, .	1.3	4
85	Functional Albumin Nanoformulations to Fight Adrenocortical Carcinoma: a Redox-Responsive Approach. <i>Pharmaceutical Research</i> , 2020, 37, 55.	1.7	4
86	Quality and Safety Issues Related With the Presence of Biogenic Amines in Coffee, Tea, and Cocoa-Based Beverages. , 2019, , 47-88.		3
87	Functional Polymers for Controlled Drug Release. <i>Pharmaceutics</i> , 2020, 12, 135.	2.0	3
88	Evaluation of Selected Quality Parameters of 'Agristigna' Monovarietal Extra Virgin Olive Oil and Its Apple Vinegar-Based Dressing during Storage. <i>Foods</i> , 2022, 11, 1113.	1.9	2
89	Hydrogels: Multi-Responsive Biomedical Devices. , 2017, , 699-722.		0
90	Functional Polymers as Innovative Tools in the Delivery of Antimicrobial Agents. <i>Pharmaceutics</i> , 2022, 14, 487.	2.0	0