

Umile Gianfranco Spizzirri

List of Publications by Year in Descending Order

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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.

86
papers

3,201
citations

32
h-index

55
g-index

92
ext. papers

3,591
ext. citations

4.8
avg, IF

4.94
L-index

#	Paper	IF	Citations
86	Nanotechnologies: An Innovative Tool to Release Natural Extracts with Antimicrobial Properties. <i>Pharmaceutics</i> , 2021 , 13,	6.4	4
85	Formulation of New Baking (+)-Catechin Based Leavening Agents: Effects on Rheology, Sensory and Antioxidant Features during Muffin Preparation. <i>Foods</i> , 2020 , 9,	4.9	3
84	Vasorelaxant Effects Induced by Red Wine and Pomace Extracts of Magliocco Dolce. <i>Pharmaceutics</i> , 2020 , 13,	5.2	4
83	Functional Albumin Nanoformulations to Fight Adrenocortical Carcinoma: a Redox-Responsive Approach. <i>Pharmaceutical Research</i> , 2020 , 37, 55	4.5	3
82	Sangiovese Pomace Seeds Extract-Fortified Kefir Exerts Anti-Inflammatory Activity in an Model of Intestinal Epithelium Using Caco-2 Cells. <i>Antioxidants</i> , 2020 , 9,	7.1	12
81	Improving Kefir Bioactive Properties by Functional Enrichment with Plant and Agro-Food Waste Extracts. <i>Fermentation</i> , 2020 , 6, 83	4.7	12
80	Valorisation of olive oil pomace extracts for a functional pear beverage formulation. <i>International Journal of Food Science and Technology</i> , 2020 ,	3.8	5
79	Biogenic Amines, Phenolic, and Aroma-Related Compounds of Unroasted and Roasted Cocoa Beans with Different Origin. <i>Foods</i> , 2019 , 8,	4.9	10
78	Combining Carbon Nanotubes and Chitosan for the Vectorization of Methotrexate to Lung Cancer Cells. <i>Materials</i> , 2019 , 12,	3.5	27
77	Injectable Hydrogels for Cancer Therapy over the Last Decade. <i>Pharmaceutics</i> , 2019 , 11,	6.4	44
76	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	5.1	15
75	Chitosan-Quercetin Bioconjugate as Multi-Functional Component of Antioxidants and Dual-Responsive Hydrogel Networks. <i>Macromolecular Materials and Engineering</i> , 2019 , 304, 1800728	3.9	14
74	Quality and Safety Issues Related With the Presence of Biogenic Amines in Coffee, Tea, and Cocoa-Based Beverages 2019 , 47-88		1
73	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	3.2	4
72	Autochthonous white grape pomaces as bioactive source for functional jams. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1313-1320	3.8	16
71	Accumulation of Biogenic Amines in Wine: Role of Alcoholic and Malolactic Fermentation. <i>Fermentation</i> , 2018 , 4, 6	4.7	24
70	Carbon nanotubes hybrid hydrogels for electrically tunable release of Curcumin. <i>European Polymer Journal</i> , 2017 , 90, 1-12	5.2	31

69	Albumin nanoparticles for glutathione-responsive release of cisplatin: New opportunities for medulloblastoma. <i>International Journal of Pharmaceutics</i> , 2017 , 517, 168-174	6.5	32
68	LC with Evaporative Light-Scattering Detection for Quantitative Analysis of Organic Acids in Juices. <i>Food Analytical Methods</i> , 2017 , 10, 704-712	3.4	5
67	Hydrogels: Multi-Responsive Biomedical Devices 2017 , 699-722		
66	Polyphenol Conjugates and Human Health: A Perspective Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2016 , 56, 326-37	11.5	73
65	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	3.9	6
64	Functional hydrogels with a multicatalytic activity for bioremediation: Single-step preparation and characterization. <i>Journal of Applied Polymer Science</i> , 2016 , 133, n/a-n/a	2.9	3
63	Polyphenol Conjugates by Immobilized Laccase: The Green Synthesis of Dextran-Catechin. <i>Macromolecular Chemistry and Physics</i> , 2016 , 217, 1488-1492	2.6	20
62	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	3.4	8
61	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	3	7
60	Carbon Nanohybrids as Electro-Responsive Drug Delivery Systems. <i>Mini-Reviews in Medicinal Chemistry</i> , 2016 , 16, 658-67	3.2	10
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, 8715287	2	10
58	Biogenic Amines as Quality Marker in Organic and Fair-Trade Cocoa-Based Products. <i>Sustainability</i> , 2016 , 8, 856	3.6	5
57	Food Analysis: A Brief Overview 2016 , 1-12		
56	Influence of packaging conditions on biogenic amines and fatty acids evolution during 15months storage of a typical spreadable salami ('Nduja). <i>Food Chemistry</i> , 2016 , 213, 115-122	8.5	12
55	Evaluation of fatty acids and biogenic amines profiles in mullet and tuna roe during six months of storage at 4°C. <i>Journal of Food Composition and Analysis</i> , 2015 , 40, 52-60	4.1	21
54	Hydrolyzed gelatin-based polymersomes as delivery devices of anticancer drugs. <i>European Polymer Journal</i> , 2015 , 67, 304-313	5.2	9
53	Flavonoid-based pH-responsive hydrogels as carrier of unstable drugs in oxidative conditions. <i>Pharmaceutical Development and Technology</i> , 2015 , 20, 288-96	3.4	5
52	Tunable thermo-responsive hydrogels: synthesis, structural analysis and drug release studies. <i>Materials Science and Engineering C</i> , 2015 , 48, 499-510	8.3	33

51	Brewing effect on levels of biogenic amines in different coffee samples as determined by LC-UV. <i>Food Chemistry</i> , 2015 , 175, 143-50	8.5	38
50	Recent Advances in the Synthesis and Biomedical Applications of Nanocomposite Hydrogels. <i>Pharmaceutics</i> , 2015 , 7, 413-37	6.4	26
49	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	3	4
48	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, 1156-63	3.2	10
47	Functional Gelatin-Carbon Nanotubes Nanohybrids With Enhanced Antibacterial Activity. <i>International Journal of Polymeric Materials and Polymeric Biomaterials</i> , 2015 , 64, 439-447	3	16
46	Enzyme immobilization on smart polymers: Catalysis on demand. <i>Reactive and Functional Polymers</i> , 2014 , 83, 62-69	4.6	53
45	Novel functional cisplatin carrier based on carbon nanotubes/Quercetin nanohybrid induces synergistic anticancer activity against neuroblastoma in vitro. <i>RSC Advances</i> , 2014 , 4, 31378	3.7	19
44	Carbon nanotubes hybrid hydrogels in drug delivery: a perspective review. <i>BioMed Research International</i> , 2014 , 2014, 825017	3	105
43	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	4.5	7
42	Recent Development in the Synthesis of Eco-Friendly Polymeric Antioxidants. <i>Current Organic Chemistry</i> , 2014 , 18, 2912-2927	1.7	14
41	Flavonoids preservation and release by methacrylic acid-grafted (N-vinyl-pyrrolidone). <i>Pharmaceutical Development and Technology</i> , 2013 , 18, 1058-65	3.4	9
40	Spherical gelatin/CNTs hybrid microgels as electro-responsive drug delivery systems. <i>International Journal of Pharmaceutics</i> , 2013 , 448, 115-22	6.5	70
39	Temperature-sensitive hydrogels by graft polymerization of chitosan and N-isopropylacrylamide for drug release. <i>Pharmaceutical Development and Technology</i> , 2013 , 18, 1026-34	3.4	8
38	Stabilization of oxidable vitamins by flavonoid-based hydrogels. <i>Reactive and Functional Polymers</i> , 2013 , 73, 1030-1037	4.6	8
37	Technological aspects and analytical determination of biogenic amines in cheese. <i>Trends in Food Science and Technology</i> , 2013 , 30, 38-55	15.3	70
36	Biodegradable gelatin-based nanospheres as pH-responsive drug delivery systems. <i>Journal of Nanoparticle Research</i> , 2013 , 15, 1	2.3	37
35	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, 176-82	6.5	46
34	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	4.1	43

33 Food Security: A Global Problem **2013**, 19-102

32 Starch-quercetin conjugate by radical grafting: synthesis and biological characterization. *Pharmaceutical Development and Technology*, **2012**, 17, 466-76 3.4 41

31 Ciprofloxacin-collagen conjugate in the wound healing treatment. *Journal of Functional Biomaterials*, **2012**, 3, 361-71 4.8 12

30 Determination of Phospholipids in Food Samples. *Food Reviews International*, **2012**, 28, 1-46 5.5 39

29 A new method for the determination of biogenic amines in cheese by LC with evaporative light scattering detector. *Talanta*, **2011**, 85, 363-9 6.2 43

28 Antioxidant multi-walled carbon nanotubes by free radical grafting of gallic acid: new materials for biomedical applications. *Journal of Pharmacy and Pharmacology*, **2011**, 63, 179-88 4.8 64

27 Poly(2-hydroxyethyl methacrylate)-quercetin Conjugate as Biomaterial in Ophthalmology: An "ab initio" Study. *Journal of Functional Biomaterials*, **2011**, 2, 1-17 4.8 13

26 Synthesis of hydrophilic microspheres with LCST close to body temperature for controlled dual-sensitive drug release. *Polymers for Advanced Technologies*, **2011**, 22, 1705-1712 3.2 16

25 Thermo-responsive albumin hydrogels with LCST near the physiological temperature. *Journal of Applied Polymer Science*, **2011**, 121, 342-351 2.9 9

24 Molecularly imprinted polymers for the selective extraction of glycyrrhizic acid from liquorice roots. *Food Chemistry*, **2011**, 125, 1058-1063 8.5 79

23 Synthesis of stimuli-responsive microgels for in vitro release of diclofenac diethyl ammonium. *Journal of Biomaterials Science, Polymer Edition*, **2011**, 22, 823-44 3.5 16

22 Antioxidant activity of a Mediterranean food product: "fig syrup". *Nutrients*, **2011**, 3, 317-29 6.7 15

21 Biological activity of a gallic acid-gelatin conjugate. *Biomacromolecules*, **2010**, 11, 3309-15 6.9 69

20 Grafted thermo-responsive gelatin microspheres as delivery systems in triggered drug release. *European Journal of Pharmaceutics and Biopharmaceutics*, **2010**, 76, 48-55 5.7 67

19 New EU regulation aspects and global market of active and intelligent packaging for food industry applications. *Food Control*, **2010**, 21, 1425-1435 6.2 308

18 Selective determination of melamine in aqueous medium by molecularly imprinted solid phase extraction. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 11883-7 5.7 42

17 Gastro-intestinal sustained release of phytic acid by molecularly imprinted microparticles. *Pharmaceutical Development and Technology*, **2010**, 15, 526-31 3.4 12

16 Negative thermo-responsive microspheres based on hydrolyzed gelatin as drug delivery device. *AAPS PharmSciTech*, **2010**, 11, 652-62 3.9 23

15	Antioxidant polysaccharide conjugates for food application by eco-friendly grafting procedure. <i>Carbohydrate Polymers</i> , 2010 , 79, 333-340	10.3	99
14	Molecular imprinting polymerization by Fenton reaction. <i>Colloid and Polymer Science</i> , 2010 , 288, 689-693	2.4	12
13	Surface modifications of molecularly imprinted polymers for improved template recognition in water media. <i>Journal of Polymer Research</i> , 2010 , 17, 355-362	2.7	39
12	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	2.9	35
11	Antioxidant and spectroscopic studies of crosslinked polymers synthesized by grafting polymerization of ferulic acid. <i>Polymers for Advanced Technologies</i> , 2010 , 21, 774-779	3.2	16
10	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	5.2	106
9	Synthesis of antioxidant polymers by grafting of gallic acid and catechin on gelatin. <i>Biomacromolecules</i> , 2009 , 10, 1923-30	6.9	157
8	Covalent insertion of antioxidant molecules on chitosan by a free radical grafting procedure. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 5933-8	5.7	256
7	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, 10646-50	5.7	43
6	Polymer in Agriculture: a Review. <i>American Journal of Agricultural and Biological Science</i> , 2008 , 3, 299-314	4.7	170
5	Removal of metal ions from aqueous solution by chelating polymeric microspheres bearing phytic acid derivatives. <i>European Polymer Journal</i> , 2008 , 44, 1183-1190	5.2	44
4	pH-sensitive hydrogels based on bovine serum albumin for oral drug delivery. <i>International Journal of Pharmaceutics</i> , 2006 , 312, 151-7	6.5	74
3	Structural Analysis and Diffusional Behavior of Molecularly Imprinted Polymer Networks for Cholesterol Recognition. <i>Chemistry of Materials</i> , 2005 , 17, 6719-6727	9.6	41
2	Molecularly imprinted solid phase extraction for detection of sudan I in food matrices. <i>Food Chemistry</i> , 2005 , 93, 349-353	8.5	152
1	Synthesis and antioxidant efficiency of a new copolymer containing phosphorylated myo-inositol. <i>Macromolecular Bioscience</i> , 2005 , 5, 1049-56	5.5	14