

# Giovanni Caprioli

## List of Publications by Citations

**Source:** <https://exaly.com/author-pdf/5043701/giovanni-caprioli-publications-by-citations.pdf>

**Version:** 2024-04-20

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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

135  
papers

2,177  
citations

26  
h-index

38  
g-index

142  
ext. papers

2,796  
ext. citations

4.8  
avg, IF

5.04  
L-index

#	Paper	IF	Citations
135	Determination of fourteen polyphenols in pulses by high performance liquid chromatography-diode array detection (HPLC-DAD) and correlation study with antioxidant activity and colour. <i>Food Chemistry</i> , <b>2017</b> , 221, 689-697	8.5	78
134	Determination of ink photoinitiators in packaged beverages by gas chromatography-mass spectrometry and liquid chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , <b>2008</b> , 1194, 213-20	4.5	75
133	Olive oil polyphenols: A quantitative method by high-performance liquid-chromatography-diode-array detection for their determination and the assessment of the related health claim. <i>Journal of Chromatography A</i> , <b>2017</b> , 1481, 53-63	4.5	68
132	The influence of different types of preparation (espresso and brew) on coffee aroma and main bioactive constituents. <i>International Journal of Food Sciences and Nutrition</i> , <b>2015</b> , 66, 505-13	3.7	62
131	Comparative study of aroma profile and phenolic content of Montepulciano monovarietal red wines from the Marche and Abruzzo regions of Italy using HS-SPME-GC-MS and HPLC-MS. <i>Food Chemistry</i> , <b>2012</b> , 132, 1592-1599	8.5	61
130	Endocannabinoid regulation of acute and protracted nicotine withdrawal: effect of FAAH inhibition. <i>PLoS ONE</i> , <b>2011</b> , 6, e28142	3.7	60
129	Optimization of espresso machine parameters through the analysis of coffee odorants by HS-SPME-GC/MS. <i>Food Chemistry</i> , <b>2012</b> , 135, 1127-33	8.5	59
128	Semi-automated liquid chromatography-mass spectrometry (LC-MS/MS) method for basic pesticides in wastewater effluents. <i>Analytical and Bioanalytical Chemistry</i> , <b>2011</b> , 400, 587-94	4.4	50
127	Essential oil composition, polar compounds, glandular trichomes and biological activity of <i>Hyssopus officinalis</i> subsp. <i>aristatus</i> (Godr.) Nyman from central Italy. <i>Industrial Crops and Products</i> , <b>2015</b> , 77, 353-363	5.9	47
126	Quantification of caffeine, trigonelline and nicotinic acid in espresso coffee: the influence of espresso machines and coffee cultivars. <i>International Journal of Food Sciences and Nutrition</i> , <b>2014</b> , 65, 465-9	3.7	47
125	Phytochemical analysis and in vitro biological activity of three <i>Hypericum</i> species from the Canary Islands ( <i>Hypericum reflexum</i> , <i>Hypericum canariense</i> and <i>Hypericum grandifolium</i> ). <i>Phytotherapy Research</i> , <b>2015</b> , 100, 95-109	3.2	46
124	Lipid nutritional value of legumes: Evaluation of different extraction methods and determination of fatty acid composition. <i>Food Chemistry</i> , <b>2016</b> , 192, 965-71	8.5	44
123	In vitro biological activity of essential oils and isolated furanosesquiterpenes from the neglected vegetable <i>Smyrniolus</i> <i>olusatrum</i> L. (Apiaceae). <i>Food Chemistry</i> , <b>2013</b> , 138, 808-13	8.5	44
122	Coffee silverskin extracts: Quantification of 30 bioactive compounds by a new HPLC-MS/MS method and evaluation of their antioxidant and antibacterial activities. <i>Food Research International</i> , <b>2020</b> , 133, 109128	7	41
121	Comparative HPLC/ESI-MS and HPLC/DAD study of different populations of cultivated, wild and commercial <i>Gentiana lutea</i> L. <i>Food Chemistry</i> , <b>2015</b> , 174, 426-33	8.5	39
120	A forgotten vegetable ( <i>Smyrniolus olusatrum</i> L., Apiaceae) as a rich source of isofuranodiene. <i>Food Chemistry</i> , <b>2012</b> , 135, 2852-62	8.5	39
119	Simultaneous determination of ten underivatized biogenic amines in meat by liquid chromatography-tandem mass spectrometry (HPLC-MS/MS). <i>Journal of Mass Spectrometry</i> , <b>2014</b> , 49, 819-25	2.2	38

118	Essential oil chemotypification and secretory structures of the neglected vegetable <i>Myrrhis orientalis</i> L. (Apiaceae) growing in central Italy. <i>Flavour and Fragrance Journal</i> , <b>2015</b> , 30, 139-159	2.5	37
117	Biogenic amines as freshness index of meat wrapped in a new active packaging system formulated with essential oils of <i>Rosmarinus officinalis</i> . <i>International Journal of Food Sciences and Nutrition</i> , <b>2013</b> , 64, 921-8	3.7	36
116	Polar Constituents and Biological Activity of the Berry-Like Fruits from <i>Hypericum androsaemum</i> L. <i>Frontiers in Plant Science</i> , <b>2016</b> , 7, 232	6.2	34
115	Insecticidal activity of the essential oil and polar extracts from <i>Ocimum gratissimum</i> grown in Ivory Coast: Efficacy on insect pests and vectors and impact on non-target species. <i>Industrial Crops and Products</i> , <b>2019</b> , 132, 377-385	5.9	31
114	Blue honeysuckle fruit ( <i>Lonicera caerulea</i> L.) from eastern Russia: phenolic composition, nutritional value and biological activities of its polar extracts. <i>Food and Function</i> , <b>2016</b> , 7, 1892-903	6.1	31
113	<i>Rosmarinus eriocalyx</i> : An alternative to <i>Rosmarinus officinalis</i> as a source of antioxidant compounds. <i>Food Chemistry</i> , <b>2017</b> , 218, 78-88	8.5	31
112	Elucidation of the mass fragmentation pathways of potato glycoalkaloids and aglycons using Orbitrap mass spectrometry. <i>Journal of Mass Spectrometry</i> , <b>2010</b> , 45, 1019-25	2.2	31
111	HPLC quantification of coumarin in bastard balm ( <i>Melittis melissophyllum</i> L., Lamiaceae). <i>Phytotherapy Research</i> , <b>2011</b> , 25, 1215-21	3.2	30
110	Antimicrobial efficacy of <i>Achillea ligustica</i> All. (Asteraceae) essential oils against reference and isolated oral microorganisms. <i>Chemistry and Biodiversity</i> , <b>2012</b> , 9, 12-24	2.5	28
109	Investigating the potential impact of polycyclic aromatic hydrocarbons (PAHs) and polychlorinated biphenyls (PCBs) on gene biomarker expression and global DNA methylation in loggerhead sea turtles ( <i>Caretta caretta</i> ) from the Adriatic Sea. <i>Science of the Total Environment</i> , <b>2018</b> , 619-620, 49-57	10.2	26
108	Determination of soyasaponins I and II in raw and cooked legumes by solid phase extraction (SPE) coupled to liquid chromatography (LC)-mass spectrometry (MS) and assessment of their bioaccessibility by an in vitro digestion model. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 1702-9	5.7	25
107	Chemical and sensory differences between high price and low price extra virgin olive oils. <i>Food Research International</i> , <b>2018</b> , 105, 65-75	7	25
106	The water extract of tutsan ( <i>Hypericum androsaemum</i> L.) red berries exerts antidepressive-like effects and in vivo antioxidant activity in a mouse model of post-stroke depression. <i>Biomedicine and Pharmacotherapy</i> , <b>2018</b> , 99, 290-298	7.5	23
105	Nutritional composition, bioactive compounds and volatile profile of cocoa beans from different regions of Cameroon. <i>International Journal of Food Sciences and Nutrition</i> , <b>2016</b> , 67, 422-30	3.7	23
104	Polar Constituents, Essential Oil and Antioxidant Activity of Marsh Woundwort ( <i>Stachys palustris</i> L.). <i>Chemistry and Biodiversity</i> , <b>2017</b> , 14, e1600401	2.5	22
103	Quantification of soyasaponins I and betag in Italian lentil seeds by solid-phase extraction (SPE) and high-performance liquid chromatography-mass spectrometry (HPLC-MS). <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 11226-33	5.7	22
102	Importance of Espresso Coffee Machine Parameters on the Extraction of Chlorogenic Acids in a Certified Italian Espresso by Using SPE-HPLC-DAD. <i>Journal of Food Research</i> , <b>2013</b> , 2, 55	1.3	21
101	Development and application of a UHPLC-MS/MS method for the simultaneous determination of 17 steroidal hormones in equine serum. <i>Journal of Mass Spectrometry</i> , <b>2017</b> , 52, 22-29	2.2	20

100	Optimization of an extraction method for the simultaneous quantification of sixteen polyphenols in thirty-one pulse samples by using HPLC-MS/MS dynamic-MRM triple quadrupole. <i>Food Chemistry</i> , <b>2018</b> , 266, 490-497	8.5	19
99	Comparative Analysis of the Volatile Profile of 20 Commercial Samples of Truffles, Truffle Sauces, and Truffle-Flavored Oils by Using HS-SPME-GC-MS. <i>Food Analytical Methods</i> , <b>2017</b> , 10, 1857-1869	3.4	18
98	Comparison of two different isolation methods of benzimidazoles and their metabolites in the bovine liver by solid-phase extraction and liquid chromatography-diode array detection. <i>Journal of Chromatography A</i> , <b>2010</b> , 1217, 1779-85	4.5	18
97	Acrylamide formation and antioxidant activity in coffee during roasting - A systematic study. <i>Food Chemistry</i> , <b>2021</b> , 343, 128514	8.5	17
96	Effective clean-up and ultra high-performance liquid chromatography-tandem mass spectrometry for isoflavone determination in legumes. <i>Food Chemistry</i> , <b>2015</b> , 174, 487-94	8.5	16
95	Volatile profile, nutritional value and secretory structures of the berry-like fruits of <i>Hypericum androsaemum</i> L. <i>Food Research International</i> , <b>2016</b> , 79, 1-10	7	16
94	Quantitative Profiling of Volatile and Phenolic Substances in the Wine Vernaccia di Serrapetrona by Development of an HS-SPME-GC-FID/MS Method and HPLC-MS. <i>Food Analytical Methods</i> , <b>2014</b> , 7, 1651-1660	3.4	16
93	Simultaneous Determination of Squalene, $\beta$ -Tocopherol and $\beta$ -Carotene in Table Olives by Solid Phase Extraction and High-Performance Liquid Chromatography with Diode Array Detection. <i>Food Analytical Methods</i> , <b>2013</b> , 6, 54-60	3.4	16
92	Phenolic acids, antioxidant and antiproliferative activities of Naviglio extracts from <i>Schizogyne sericea</i> (Asteraceae). <i>Natural Product Research</i> , <b>2017</b> , 31, 515-522	2.3	15
91	Evaluation of neurotogenic activity of cultivated, wild and commercial roots of <i>Gentiana lutea</i> L.. <i>Journal of Functional Foods</i> , <b>2015</b> , 19, 164-173	5.1	15
90	Chemical Composition, Antioxidant and Enzyme Inhibitory Properties of Different Extracts Obtained from Spent Coffee Ground and Coffee Silverskin. <i>Foods</i> , <b>2020</b> , 9,	4.9	15
89	Polar extracts from the berry-like fruits of <i>Hypericum androsaemum</i> L. as a promising ingredient in skin care formulations. <i>Journal of Ethnopharmacology</i> , <b>2017</b> , 195, 255-265	5	15
88	Liquid Chromatography-Hybrid Linear Ion Trap-High-Resolution Mass Spectrometry (LTQ-Orbitrap) Method for the Determination of Glycoalkaloids and Their Aglycons in Potato Samples. <i>Food Analytical Methods</i> , <b>2014</b> , 7, 1367-1372	3.4	15
87	Microplastics and their associated organic pollutants from the coastal waters of the central Adriatic Sea (Italy): Investigation of adipogenic effects <i>in vitro</i> . <i>Chemosphere</i> , <b>2021</b> , 263, 128090	8.4	15
86	A new HPLC-MS/MS method for the simultaneous determination of 36 polyphenols in blueberry, strawberry and their commercial products and determination of antioxidant activity. <i>Food Chemistry</i> , <b>2022</b> , 367, 130743	8.5	15
85	Evaluation of the hypocholesterolemic effect and prebiotic activity of a lentil ( <i>Lens culinaris</i> Medik) extract. <i>Molecular Nutrition and Food Research</i> , <b>2017</b> , 61, 1700403	5.9	15
84	Valorizing overlooked local crops in the era of globalization: the case of aniseed ( <i>Pimpinella anisum</i> L.) from Castignano (central Italy). <i>Industrial Crops and Products</i> , <b>2017</b> , 104, 99-110	5.9	14
83	Alterations of gene expression indicating effects on estrogen signaling and lipid homeostasis in seabream hepatocytes exposed to extracts of seawater sampled from a coastal area of the central Adriatic Sea (Italy). <i>Marine Environmental Research</i> , <b>2017</b> , 123, 25-37	3.3	14

82	Development of an extraction method for the quantification of lignans in espresso coffee by using HPLC-MS/MS triple quadrupole. <i>Journal of Mass Spectrometry</i> , <b>2018</b> , 53, 842-848	2.2	14
81	Chemical composition and biological activities of the essential oil from (L.) C. A. Mey. growing wild in Egypt. <i>Natural Product Research</i> , <b>2020</b> , 34, 2358-2362	2.3	13
80	Analysis of 17 polyphenolic compounds in organic and conventional legumes by high-performance liquid chromatography-diode array detection (HPLC-DAD) and evaluation of their antioxidant activity. <i>International Journal of Food Sciences and Nutrition</i> , <b>2018</b> , 69, 557-565	3.7	13
79	Chemical and biological analysis of the by-product obtained by processing <i>Gentiana lutea</i> L. and other herbs during production of bitter liqueurs. <i>Industrial Crops and Products</i> , <b>2016</b> , 80, 131-140	5.9	12
78	A preliminary matrix-assisted laser desorption/ionization time-of-flight approach for the characterization of Italian lentil varieties. <i>Rapid Communications in Mass Spectrometry</i> , <b>2010</b> , 24, 2843-8	2.2	12
77	Methanolic extract from red berry-like fruits of <i>Hypericum androsaemum</i> : Chemical characterization and inhibitory potential of central nervous system enzymes. <i>Industrial Crops and Products</i> , <b>2016</b> , 94, 363-367	5.9	12
76	HS-SPME-GC-MS technique for FFA and hexanal analysis in different cheese packaging in the course of long term storage. <i>Food Research International</i> , <b>2019</b> , 121, 730-737	7	12
75	Spent coffee grounds: A potential commercial source of phytosterols. <i>Food Chemistry</i> , <b>2020</b> , 325, 126836.5	6.5	12
74	Fiber-Sample Distance, An Important Parameter To Be Considered in Headspace Solid-Phase Microextraction Applications. <i>Analytical Chemistry</i> , <b>2020</b> , 92, 7478-7484	7.8	11
73	Optimization of espresso coffee extraction through variation of particle sizes, perforated disk height and filter basket aimed at lowering the amount of ground coffee used. <i>Food Chemistry</i> , <b>2020</b> , 314, 126220	8.5	11
72	Simultaneous determination of taurine, glucuronolactone and glucuronic acid in energy drinks by ultra high performance liquid chromatography-tandem mass spectrometry (triple quadrupole). <i>Journal of Chromatography A</i> , <b>2014</b> , 1364, 303-7	4.5	11
71	Mass Fragmentation Studies of Tomatine and Validation of a Liquid Chromatography LTQ Orbitrap Mass Spectrometry Method for Its Quantification in Tomatoes. <i>Food Analytical Methods</i> , <b>2014</b> , 7, 1565-1571	3.4	11
70	Comparison of chemical composition and antioxidant activities of two Winter savory subspecies ( subsp. and subsp. ) cultivated in Northern Italy. <i>Natural Product Research</i> , <b>2019</b> , 33, 3143-3147	2.3	11
69	Development of an innovative phytosterol derivatization method to improve the HPLC-DAD analysis and the ESI-MS detection of plant sterols/stanols. <i>Food Research International</i> , <b>2020</b> , 131, 108998	7	10
68	An analytical method for the simultaneous quantification of 30 bioactive compounds in spent coffee ground by HPLC-MS/MS. <i>Journal of Mass Spectrometry</i> , <b>2020</b> , 55, e4519	2.2	10
67	<i>Thymus lanceolatus</i> ethanolic extract protects human cells from t-BHP induced oxidative damage. <i>Food and Function</i> , <b>2018</b> , 9, 3665-3672	6.1	10
66	Comparative Study of the Chemical Compositions and Antioxidant Activities of Fresh Juices from Romanian Cucurbitaceae Varieties. <i>Molecules</i> , <b>2020</b> , 25,	4.8	10
65	Rapid Quantification of Soyasaponins I and II in Italian Lentils by High-Performance Liquid Chromatography (HPLC) Tandem Mass Spectrometry (MS/MS). <i>Food Analytical Methods</i> , <b>2014</b> , 7, 1024-1034	3.4	9

64	High-performance liquid chromatography LTQ-Orbitrap mass spectrometry method for tomatidine and non-target metabolites quantification in organic and normal tomatoes. <i>International Journal of Food Sciences and Nutrition</i> , <b>2014</b> , 65, 942-7	3.7	9
63	Characterization of Odor-Active Compounds, Polyphenols, and Fatty Acids in Coffee Silverskin. <i>Molecules</i> , <b>2020</b> , 25,	4.8	9
62	An Overview on Truffle Aroma and Main Volatile Compounds. <i>Molecules</i> , <b>2020</b> , 25,	4.8	9
61	Characterization of nutrients, polyphenols and volatile components of the ancient apple cultivar Mela Rosa Dei Monti Sibillini from Marche region, central Italy. <i>International Journal of Food Sciences and Nutrition</i> , <b>2019</b> , 70, 796-812	3.7	8
60	Chemical Composition, Antifungal and Insecticidal Activities of the Essential Oils from Tunisian Subsp. and Subsp.. <i>Molecules</i> , <b>2020</b> , 25,	4.8	8
59	Comprehensive characterization of phytochemicals and biological activities of the Italian ancient apple Mela Rosa dei Monti Sibillini. <i>Food Research International</i> , <b>2020</b> , 137, 109422	7	8
58	A new analytical method for the simultaneous quantification of isoflavones and lignans in 25 green coffee samples by HPLC-MS/MS. <i>Food Chemistry</i> , <b>2020</b> , 325, 126924	8.5	8
57	Antioxidant and Enzyme Inhibitory Properties of the Polyphenolic-Rich Extract from an Ancient Apple Variety of Central Italy (Mela Rosa dei Monti Sibillini). <i>Plants</i> , <b>2019</b> , 9,	4.5	8
56	Development of a functional whey cheese (ricotta) enriched in phytosterols: Evaluation of the suitability of whey cheese matrix and processing for phytosterols supplementation. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 139, 110479	5.4	8
55	Chemical constituents, radical scavenging activity and enzyme inhibitory capacity of fruits from <i>Cotoneaster pannosus</i> Franch. <i>Food and Function</i> , <b>2017</b> , 8, 1775-1784	6.1	7
54	Micro-scaled Quantitative Method to Analyze Olive Oil Polyphenols. <i>Food Analytical Methods</i> , <b>2019</b> , 12, 1133-1139	3.4	7
53	Optimization of the Extraction from Spent Coffee Grounds Using the Desirability Approach. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	7
52	Quantification of 2- and 3-isopropylmalic acids in forty Italian wines by UHPLC-MS/MS triple quadrupole and evaluation of their antimicrobial, antioxidant activities and biocompatibility. <i>Food Chemistry</i> , <b>2020</b> , 321, 126726	8.5	7
51	Quantification of isoflavones in coffee by using solid phase extraction (SPE) and high-performance liquid chromatography-tandem mass spectrometry (HPLC-MS/MS). <i>Journal of Mass Spectrometry</i> , <b>2016</b> , 51, 698-703	2.2	7
50	Comparative Analysis of the Volatile Profiles from Wild, Cultivated, and Commercial Roots of <i>Gentiana lutea</i> L. by Headspace Solid Phase Microextraction (HS-SPME) Coupled to Gas Chromatography Mass Spectrometry (GC/MS). <i>Food Analytical Methods</i> , <b>2016</b> , 9, 311-321	3.4	7
49	Intra-population chemical polymorphism in <i>Thymus pannonicus</i> All. growing in Slovakia. <i>Natural Product Research</i> , <b>2014</b> , 28, 1557-66	2.3	7
48	An insight into <i>Verbascum bombyciferum</i> extracts: Different extraction methodologies, biological abilities and chemical profiles. <i>Industrial Crops and Products</i> , <b>2021</b> , 161, 113201	5.9	7
47	Protective effects of hydroalcoholic extracts from an ancient apple variety Mela Rosa dei Monti Sibillini against renal ischemia/reperfusion injury in rats. <i>Food and Function</i> , <b>2019</b> , 10, 7544-7552	6.1	7

46	Optimization of an extraction procedure for the simultaneous quantification of riboflavin, nicotinamide and nicotinic acid in anchovies ( <i>Engraulis engraulis</i> ) by high-performance liquid chromatography tandem mass spectrometry. <i>Journal of Food Composition and Analysis</i> , <b>2018</b> , 66, 23-29	4.1	7
45	Identification and quantification of new isomers of isopropyl-malic acid in wine by LC-IT and LC-Q-Orbitrap. <i>Food Chemistry</i> , <b>2019</b> , 294, 390-396	8.5	6
44	Development and validation of a high-resolution LTQ Orbitrap MS method for the quantification of isoflavones in wastewater effluent. <i>Journal of Mass Spectrometry</i> , <b>2015</b> , 50, 112-6	2.2	6
43	Simultaneous Determination of 18 Bioactive Compounds in Italian Bitter Liqueurs by Reversed-Phase High-Performance Liquid Chromatography Diode Array Detection. <i>Food Analytical Methods</i> , <b>2014</b> , 7, 697-705	3.4	6
42	Antioxidant and Anti-Inflammatory Profiles of Spent Coffee Ground Extracts for the Treatment of Neurodegeneration. <i>Oxidative Medicine and Cellular Longevity</i> , <b>2021</b> , 2021, 6620913	6.7	6
41	Characterization of the Aroma Profile and Main Key Odorants of Espresso Coffee. <i>Molecules</i> , <b>2021</b> , 26,	4.8	6
40	The effects of feeding supplementation on the nutritional quality of milk and cheese from sheep grazing on dry pasture. <i>International Journal of Food Sciences and Nutrition</i> , <b>2020</b> , 71, 50-62	3.7	6
39	The impact of different filter baskets, heights of perforated disc and amount of ground coffee on the extraction of organics acids and the main bioactive compounds in espresso coffee. <i>Food Research International</i> , <b>2020</b> , 133, 109220	7	6
38	Evaluation of chemical constituents and biological properties of two endemic <i>Verbascum</i> species. <i>Process Biochemistry</i> , <b>2021</b> , 108, 110-120	4.8	6
37	Simultaneous quantitation of 9 anabolic and natural steroidal hormones in equine urine by UHPLC-MS/MS triple quadrupole. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , <b>2019</b> , 1117, 36-40	3.2	5
36	Chemical and Sensory Profiling of Monovarietal Extra Virgin Olive Oils from the Italian Marche Region. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	5
35	Ascorbic acid content, fatty acid composition and nutritional value of the neglected vegetable Alexanders ( <i>Smyrniolum olusatrum</i> L., Apiaceae). <i>Journal of Food Composition and Analysis</i> , <b>2014</b> , 35, 30-36 <sup>4.1</sup>	4.1	5
34	Volatile profiles of flavedo, pulp and seeds in <i>Poncirus trifoliata</i> fruits. <i>Journal of the Science of Food and Agriculture</i> , <b>2014</b> , 94, 2874-87	4.3	5
33	Food Protein Sterylation: Chemical Reactions between Reactive Amino Acids and Sterol Oxidation Products under Food Processing Conditions. <i>Foods</i> , <b>2020</b> , 9,	4.9	4
32	Hepatoprotective Effects of Standardized Extracts from an Ancient Italian Apple Variety (Mela Rosa dei Monti Sibillini) against Carbon Tetrachloride (CCl <sub>4</sub> )-Induced Hepatotoxicity in Rats. <i>Molecules</i> , <b>2020</b> , 25,	4.8	4
31	Elucidation of the Mass Fragmentation Pathways of Tomatidine and $\beta$ -Hydroxytomatine using Orbitrap Mass Spectrometry. <i>Natural Product Communications</i> , <b>2015</b> , 10, 1934578X1501000	0.9	4
30	Reducing the effect of beauvericin on neuroblastoma SH-SY5Y cell line by natural products. <i>Toxicology</i> , <b>2020</b> , 188, 164-171	2.8	4
29	Preliminary investigation on chemical composition and bioactivity of differently obtained extracts from <i>Symphytum aintabicum</i> Hub.- Mor. &Wickens. <i>Biochemical Systematics and Ecology</i> , <b>2021</b> , 94, 104203 <sup>1.4</sup>	1.4	4

28	A shelf-life study for the evaluation of a new biopackaging to preserve the quality of organic chicken meat. <i>Food Chemistry</i> , <b>2022</b> , 371, 131134	8.5	4
27	Formation of acrylamide in biscuits during baking under different heat transfer conditions. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 153, 112541	5.4	4
26	Development of functional whey cheese enriched in vitamin D: nutritional composition, fortification, analysis, and stability study during cheese processing and storage. <i>International Journal of Food Sciences and Nutrition</i> , <b>2021</b> , 72, 746-756	3.7	3
25	Effect of Roasting, Boiling, and Frying Processing on 29 Polyphenolics and Antioxidant Activity in Seeds and Shells of Sweet Chestnut ( Mill.). <i>Plants</i> , <b>2021</b> , 10,	4.5	3
24	Butter oil (ghee) enrichment with aromatic plants: Chemical characterization and effects on fibroblast migration in anin-vitro wound healing model. <i>Arabian Journal of Chemistry</i> , <b>2020</b> , 13, 8909-8919	5.9	3
23	Anti-apoptotic and anti-inflammatory activity of Gentiana lutea root extract. <i>Advances in Traditional Medicine</i> , <b>2020</b> , 20, 619-630	1.4	3
22	Influence of Freezing and Different Drying Methods on Volatile Profiles of Strawberry and Analysis of Volatile Compounds of Strawberry Commercial Jams. <i>Molecules</i> , <b>2021</b> , 26,	4.8	3
21	Quantification of lignans in 30 ground coffee samples and evaluation of theirs extraction yield in espresso coffee by HPLC-MS/MS triple quadrupole. <i>International Journal of Food Sciences and Nutrition</i> , <b>2020</b> , 71, 193-200	3.7	3
20	Phytochemical Profile and Biological Activities of Crude and Purified Extracts. <i>Plants</i> , <b>2021</b> , 10,	4.5	3
19	Coffee Silverskin and Spent Coffee Suitable as Neuroprotectors against Cell Death by Beauvericin and Zearalenol: Evaluating Strategies of Treatment. <i>Toxins</i> , <b>2021</b> , 13,	4.9	3
18	L. () as a Source of Bioactive Compounds: Polyphenolic Profile, Cytotoxicity and Cytoprotective Properties in Different Cell Lines. <i>Frontiers in Pharmacology</i> , <b>2021</b> , 12, 727528	5.6	3
17	A new arsenal of polyphenols to make Parkinson's disease extinct: HPLC-MS/MS profiling, very interesting MAO-B inhibitory activity and antioxidant activity of .. <i>Natural Product Research</i> , <b>2022</b> , 1-6	2.3	3
16	Biological profile and bioavailability of imidazoline compounds on morphine tolerance modulation. <i>European Journal of Pharmacology</i> , <b>2015</b> , 769, 219-24	5.3	2
15	Optimization of Solvent-Free Microwave-Assisted Hydrodiffusion and Gravity Extraction of L. Fruits Maximizing Polyphenols, Sugar Content, and Biological Activities Using Central Composite Design.. <i>Pharmaceuticals</i> , <b>2022</b> , 15,	5.2	2
14	Polysaccharide Alleviates Intestinal Inflammation by Promoting Small Extracellular Vesicle Packaging of miR-433-3p. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 13510-13523	5.7	2
13	Determination of coeluted isomers in wine samples by application of MS/MS deconvolution analysis. <i>Journal of Mass Spectrometry</i> , <b>2020</b> , 55, e4607	2.2	2
12	Quantification of 17 Endogenous and Exogenous Steroidal Hormones in Equine and Bovine Blood for Doping Control with UHPLC-MS/MS. <i>Pharmaceuticals</i> , <b>2021</b> , 14,	5.2	2
11	Coffee silverskin: Characterization of B-vitamins, macronutrients, minerals and phytosterols. <i>Food Chemistry</i> , <b>2022</b> , 372, 131188	8.5	2



10	A comprehensive UHPLC-MS/MS screening method for the analysis of 98 New Psychoactive Substances and related compounds in human hair. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2021</b> , 205, 114310	3.5	2
9	Dismantling Parkinson's disease with herbs: MAO-B inhibitory activity and quantification of chemical constituents using HPLC-MS/MS of Egyptian local market plants.. <i>Natural Product Research</i> , <b>2021</b> , 1-6	2.3	2
8	Espresso Machine and Coffee Composition <b>2015</b> , 255-263		1
7	Evaluation of the chemical constituents, antioxidant and enzyme inhibitory activities of six Yemeni green coffee beans varieties. <i>Food Bioscience</i> , <b>2022</b> , 46, 101552	4.9	1
6	Therapeutic Effects of Hydroalcoholic Extracts from the Ancient Apple Mela Rosa dei Monti Sibillini in Transient Global Ischemia in Rats. <i>Pharmaceuticals</i> , <b>2021</b> , 14,	5.2	1
5	Effect of the ultrasound-assisted extraction parameters on the determination of ergosterol and vitamin D2 in <i>Agaricus bisporus</i> , <i>A. bisporus</i> Portobello, and <i>Pleurotus ostreatus</i> mushrooms. <i>Journal of Food Composition and Analysis</i> , <b>2022</b> , 109, 104476	4.1	1
4	Analysis of Phytosterols Content in Italian-Standard Espresso Coffee. <i>Beverages</i> , <b>2021</b> , 7, 61	3.4	0
3	Two Medicinal Plants ( <i>Alkanna trichophila</i> and <i>Convolvulus galaticus</i> ) from Turkey: Chemical Characterization and Biological Perspectives. <i>Chemistry and Biodiversity</i> , <b>2021</b> , 18, e2100356	2.5	0
2	Study of the effect of marination treatment on garlic bioactive compounds through an innovative HPLC-DAD-MS method for alliin and curcuminoids analysis. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 131, 109788	5.4	
1	Effect of perforated disc height and filter basket on espresso coffee carbohydrates content and composition. <i>European Food Research and Technology</i> , <b>2022</b> , 248, 1217	3.4	