Giovanni Caprioli

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.

135
papers

2,177
citations

26
h-index
g-index

142
ext. papers

2,796
ext. citations

4.8
avg, IF

L-index

#	Paper	IF	Citations
135	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> , 2022 , 15,	5.2	2
134	Effect of perforated disc height and filter basket on espresso coffee carbohydrates content and composition. <i>European Food Research and Technology</i> , 2022 , 248, 1217	3.4	
133	Evaluation of the chemical constituents, antioxidant and enzyme inhibitory activities of six Yemeni green coffee beans varieties. <i>Food Bioscience</i> , 2022 , 46, 101552	4.9	1
132	Coffee silverskin: Characterization of B-vitamins, macronutrients, minerals and phytosterols. <i>Food Chemistry</i> , 2022 , 372, 131188	8.5	2
131	A shelf-life study for the evaluation of a new biopackaging to preserve the quality of organic chicken meat. <i>Food Chemistry</i> , 2022 , 371, 131134	8.5	4
130	Formation of acrylamide in biscuits during baking under different heat transfer conditions. <i>LWT - Food Science and Technology</i> , 2022 , 153, 112541	5.4	4
129	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> , 2022 , 367, 130743	8.5	15
128	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> , 2022 , 1-6	2.3	3
127	Effect of the ultrasound-assisted extraction parameters on the determination of ergosterol and vitamin D2 in Agaricus bisporus, A. bisporus Portobello, and Pleurotus ostreatus mushrooms. Journal of Food Composition and Analysis, 2022, 109, 104476	4.1	1
126	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> , 2021 , 72, 746-756	3.7	3
125	Polysaccharide Alleviates Intestinal Inflammation by Promoting Small Extracellular Vesicle Packaging of miR-433-3p. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 13510-13523	5.7	2
124	Effect of Roasting, Boiling, and Frying Processing on 29 Polyphenolics and Antioxidant Activity in Seeds and Shells of Sweet Chestnut (Mill.). <i>Plants</i> , 2021 , 10,	4.5	3
123	Therapeutic Effects of Hydroalcoholic Extracts from the Ancient Apple Mela Rosa dei Monti Sibillini in Transient Global Ischemia in Rats. <i>Pharmaceuticals</i> , 2021 , 14,	5.2	1
122	An insight into Verbascum bombyciferum extracts: Different extraction methodologies, biological abilities and chemical profiles. <i>Industrial Crops and Products</i> , 2021 , 161, 113201	5.9	7
121	Quantification of 17 Endogenous and Exogenous Steroidal Hormones in Equine and Bovine Blood for Doping Control with UHPLC-MS/MS. <i>Pharmaceuticals</i> , 2021 , 14,	5.2	2
120	Antioxidant and Anti-Inflammatory Profiles of Spent Coffee Ground Extracts for the Treatment of Neurodegeneration. <i>Oxidative Medicine and Cellular Longevity</i> , 2021 , 2021, 6620913	6.7	6
119	Characterization of the Aroma Profile and Main Key Odorants of Espresso Coffee. <i>Molecules</i> , 2021 , 26,	4.8	6

(2020-2021)

118	Influence of Freezing and Different Drying Methods on Volatile Profiles of Strawberry and Analysis of Volatile Compounds of Strawberry Commercial Jams. <i>Molecules</i> , 2021 , 26,	4.8	3
117	Microplastics and their associated organic pollutants from the coastal waters of the central Adriatic Sea (Italy): Investigation of adipogenic effects in vitro. <i>Chemosphere</i> , 2021 , 263, 128090	8.4	15
116	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> , 2021 , 139, 110479	5.4	8
115	Preliminary investigation on chemical composition and bioactivity of differently obtained extracts from Symphytum aintabicum Hub Mor. &Wickens. <i>Biochemical Systematics and Ecology</i> , 2021 , 94, 10420	034	4
114	Acrylamide formation and antioxidant activity in coffee during roasting - A systematic study. <i>Food Chemistry</i> , 2021 , 343, 128514	8.5	17
113	Phytochemical Profile and Biological Activities of Crude and Purified Extracts. <i>Plants</i> , 2021 , 10,	4.5	3
112	Coffee Silverskin and Spent Coffee Suitable as Neuroprotectors against Cell Death by Beauvericin and 臣earalenol: Evaluating Strategies of Treatment. <i>Toxins</i> , 2021 , 13,	4.9	3
111	Analysis of Phytosterols Content in Italian-Standard Espresso Coffee. <i>Beverages</i> , 2021 , 7, 61	3.4	O
110	Two Medicinal Plants (Alkanna trichophila and Convolvulus galaticus) from Turkey: Chemical Characterization and Biological Perspectives. <i>Chemistry and Biodiversity</i> , 2021 , 18, e2100356	2.5	О
109	Evaluation of chemical constituents and biological properties of two endemic Verbascum species. <i>Process Biochemistry</i> , 2021 , 108, 110-120	4.8	6
108	L. () as a Source of Bioactive Compounds: Polyphenolic Profile, Cytotoxicity and Cytoprotective Properties in Different Cell Lines. <i>Frontiers in Pharmacology</i> , 2021 , 12, 727528	5.6	3
107	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> , 2021 , 205, 114310	3.5	2
106	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> , 2021 , 1-6	2.3	2
105	Food Protein Sterylation: Chemical Reactions between Reactive Amino Acids and Sterol Oxidation Products under Food Processing Conditions. <i>Foods</i> , 2020 , 9,	4.9	4
104	Optimization of the Extraction from Spent Coffee Grounds Using the Desirability Approach. <i>Antioxidants</i> , 2020 , 9,	7.1	7
103	Chemical Composition, Antifungal and Insecticidal Activities of the Essential Oils from Tunisian Subsp. and Subsp <i>Molecules</i> , 2020 , 25,	4.8	8
102	Fiber-Sample Distance, An Important Parameter To Be Considered in Headspace Solid-Phase Microextraction Applications. <i>Analytical Chemistry</i> , 2020 , 92, 7478-7484	7.8	11
101	Chemical Composition, Antioxidant and Enzyme Inhibitory Properties of Different Extracts Obtained from Spent Coffee Ground and Coffee Silverskin. <i>Foods</i> , 2020 , 9,	4.9	15

100	Comprehensive characterization of phytochemicals and biological activities of the Italian ancient apple 9 Mela Rosa dei Monti SibilliniS <i>Food Research International</i> , 2020 , 137, 109422	7	8
99	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> , 2020 , 131, 109788	5.4	
98	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> , 2020 , 133, 109128	7	41
97	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> , 2020 , 131, 10899	9 8	10
96	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> , 2020 , 314, 126220	8.5	11
95	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> , 2020 , 55, e4519	2.2	10
94	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> , 2020 , 321, 126726	8.5	7
93	Chemical and Sensory Profiling of Monovarietal Extra Virgin Olive Oils from the Italian Marche Region. <i>Antioxidants</i> , 2020 , 9,	7.1	5
92	Hepatoprotective Effects of Standardized Extracts from an Ancient Italian Apple Variety (Mela Rosa dei Monti Sibillini) against Carbon Tetrachloride (CCl)-Induced Hepatotoxicity in Rats. <i>Molecules</i> , 2020 , 25,	4.8	4
91	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> , 2020 , 325, 126924	8.5	8
90	Determination of coeluted isomers in wine samples by application of MS/MS deconvolution analysis. <i>Journal of Mass Spectrometry</i> , 2020 , 55, e4607	2.2	2
89	Characterization of Odor-Active Compounds, Polyphenols, and Fatty Acids in Coffee Silverskin. <i>Molecules</i> , 2020 , 25,	4.8	9
88	Comparative Study of the Chemical Compositions and Antioxidant Activities of Fresh Juices from Romanian Cucurbitaceae Varieties. <i>Molecules</i> , 2020 , 25,	4.8	10
87	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> , 2020 , 13, 8909-89	1 5 9	3
86	Reducing the effect of beauvericin on neuroblastoma SH-SY5Y cell line by natural products. <i>Toxicon</i> , 2020 , 188, 164-171	2.8	4
85	Anti-apoptotic and anti-inflammatory activity of Gentiana lutea root extract. <i>Advances in Traditional Medicine</i> , 2020 , 20, 619-630	1.4	3
84	An Overview on Truffle Aroma and Main Volatile Compounds. <i>Molecules</i> , 2020 , 25,	4.8	9
83	Chemical composition and biological activities of the essential oil from (L.) C. A. Mey. growing wild in Egypt. <i>Natural Product Research</i> , 2020 , 34, 2358-2362	2.3	13

(2018-2020)

82	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> , 2020 , 71, 193-200	3.7	3
81	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> , 2020 , 71, 50-62	3.7	6
80	Spent coffee grounds: A potential commercial source of phytosterols. <i>Food Chemistry</i> , 2020 , 325, 12683	36 .5	12
79	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> , 2020 , 133, 109220	7	6
78	Identification and quantification of new isomers of isopropyl-malic acid in wine by LC-IT and LC-Q-Orbitrap. <i>Food Chemistry</i> , 2019 , 294, 390-396	8.5	6
77	Characterization of nutrients, polyphenols and volatile components of the ancient apple cultivar SMela Rosa Dei Monti SibilliniSfrom Marche region, central Italy. <i>International Journal of Food Sciences and Nutrition</i> , 2019 , 70, 796-812	3.7	8
76	Insecticidal activity of the essential oil and polar extracts from Ocimum gratissimum grown in Ivory Coast: Efficacy on insect pests and vectors and impact on non-target species. <i>Industrial Crops and Products</i> , 2019 , 132, 377-385	5.9	31
75	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> , 2019 , 1117, 36-40	3.2	5
74	Micro-scaled Quantitative Method to Analyze Olive Oil Polyphenols. <i>Food Analytical Methods</i> , 2019 , 12, 1133-1139	3.4	7
73	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> , 2019 , 9,	4.5	8
72	Protective effects of hydroalcoholic extracts from an ancient apple variety 9 Mela Rosa dei Monti SibilliniSagainst renal ischemia/reperfusion injury in rats. <i>Food and Function</i> , 2019 , 10, 7544-7552	6.1	7
71	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> , 2019 , 121, 730-737	7	12
7°	Comparison of chemical composition and antioxidant activities of two Winter savory subspecies (subsp. and subsp.) cultivated in Northern Italy. <i>Natural Product Research</i> , 2019 , 33, 3143-3147	2.3	11
69	The water extract of tutsan (Hypericum androsaemum 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> , 2018 , 99, 290-298	7.5	23
68	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 (Caretta caretta) from the Adriatic Sea. <i>Science of the Total Environment</i> , 2018 , 619-620, 49-57	10.2	26
67	Thymus lanceolatus ethanolic extract protects human cells from t-BHP induced oxidative damage. <i>Food and Function</i> , 2018 , 9, 3665-3672	6.1	10
66	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> , 2018 , 266, 490-497	8.5	19
65	Optimization of an extraction procedure for the simultaneous quantification of riboflavin, nicotinamide and nicotinic acid in anchovies (Engraulis enrasicolus) by high-performance liquid chromatography and Endem mass spectrometry. Journal of Food Composition and Analysis, 2018, 66, 23-29	4.1	7

64	Chemical and sensory differences between high price and low price extra virgin olive oils. <i>Food Research International</i> , 2018 , 105, 65-75	7	25
63	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> , 2018 , 69, 557-565	3.7	13
62	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> , 2018 , 53, 842-848	2.2	14
61	Phenolic acids, antioxidant and antiproliferative activities of Naviglio extracts from Schizogyne sericea (Asteraceae). <i>Natural Product Research</i> , 2017 , 31, 515-522	2.3	15
60	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> , 2017 , 10, 1857-1869	3.4	18
59	Valorizing overlooked local crops in the era of globalization: the case of aniseed (Pimpinella anisum L.) from Castignano (central Italy). <i>Industrial Crops and Products</i> , 2017 , 104, 99-110	5.9	14
58	Chemical constituents, radical scavenging activity and enzyme inhibitory capacity of fruits from Cotoneaster pannosus Franch. <i>Food and Function</i> , 2017 , 8, 1775-1784	6.1	7
57	Polar Constituents, Essential Oil and Antioxidant Activity of Marsh Woundwort (Stachys palustris L.). <i>Chemistry and Biodiversity</i> , 2017 , 14, e1600401	2.5	22
56	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> , 2017 , 123, 25-37	3.3	14
55	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> , 2017 , 1481, 53-63	4.5	68
54	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> , 2017 , 52, 22-29	2.2	20
53	Polar extracts from the berry-like fruits of Hypericum androsaemum L. as a promising ingredient in skin care formulations. <i>Journal of Ethnopharmacology</i> , 2017 , 195, 255-265	5	15
52	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> , 2017 , 221, 689-697	8.5	78
51	Rosmarinus eriocalyx: An alternative to Rosmarinus officinalis as a source of antioxidant compounds. <i>Food Chemistry</i> , 2017 , 218, 78-88	8.5	31
50	Evaluation of the hypocholesterolemic effect and prebiotic activity of a lentil (Lens culinaris Medik) extract. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1700403	5.9	15
49	Lipid nutritional value of legumes: Evaluation of different extraction methods and determination of fatty acid composition. <i>Food Chemistry</i> , 2016 , 192, 965-71	8.5	44
48	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> , 2016 , 51, 698-703	2.2	7
47	Comparative Analysis of the Volatile Profiles from Wild, Cultivated, and Commercial Roots of Gentiana lutea L. by Headspace Solid Phase Microextraction (HSBPME) Coupled to Gas Chromatography Mass Spectrometry (GCMS), Food Analytical Methods 2016, 9, 311-321	3.4	7

(2014-2016)

46	Chemical and biological analysis of the by-product obtained by processing Gentiana lutea L. and other herbs during production of bitter liqueurs. <i>Industrial Crops and Products</i> , 2016 , 80, 131-140	5.9	12	
45	Volatile profile, nutritional value and secretory structures of the berry-like fruits of Hypericum androsaemum L. <i>Food Research International</i> , 2016 , 79, 1-10	7	16	
44	Blue honeysuckle fruit (Lonicera caerulea L.) from eastern Russia: phenolic composition, nutritional value and biological activities of its polar extracts. <i>Food and Function</i> , 2016 , 7, 1892-903	6.1	31	
43	Polar Constituents and Biological Activity of the Berry-Like Fruits from Hypericum androsaemum L. <i>Frontiers in Plant Science</i> , 2016 , 7, 232	6.2	34	
42	Nutritional composition, bioactive compounds and volatile profile of cocoa beans from different regions of Cameroon. <i>International Journal of Food Sciences and Nutrition</i> , 2016 , 67, 422-30	3.7	23	
41	Methanolic extract from red berry-like fruits of Hypericum androsaemum: Chemical characterization and inhibitory potential of central nervous system enzymes. <i>Industrial Crops and Products</i> , 2016 , 94, 363-367	5.9	12	
40	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> , 2015 , 66, 505-13	3.7	62	
39	Essential oil composition, polar compounds, glandular trichomes and biological activity of Hyssopus officinalis subsp. aristatus (Godr.) Nyman from central Italy. <i>Industrial Crops and Products</i> , 2015 , 77, 353-	-363	47	
38	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> , 2015 , 50, 112-6	2.2	6	
37	Evaluation of neuritogenic activity of cultivated, wild and commercial roots of Gentiana lutea L <i>Journal of Functional Foods</i> , 2015 , 19, 164-173	5.1	15	
36	Phytochemical analysis and in vitro biological activity of three Hypericum species from the Canary Islands (Hypericum reflexum, Hypericum canariense and Hypericum grandifolium). Floterap 2015 , 100, 95-109	3.2	46	
35	Espresso Machine and Coffee Composition 2015 , 255-263		1	
34	Effective clean-up and ultra high-performance liquid chromatography-tandem mass spectrometry for isoflavone determination in legumes. <i>Food Chemistry</i> , 2015 , 174, 487-94	8.5	16	
33	Comparative HPLC/ESI-MS and HPLC/DAD study of different populations of cultivated, wild and commercial Gentiana lutea L. <i>Food Chemistry</i> , 2015 , 174, 426-33	8.5	39	
32	Elucidation of the Mass Fragmentation Pathways of Tomatidine and 🛭-Hydroxytomatine using Orbitrap Mass Spectrometry. <i>Natural Product Communications</i> , 2015 , 10, 1934578X1501000	0.9	4	
31	Biological profile and bioavailability of imidazoline compounds on morphine tolerance modulation. <i>European Journal of Pharmacology</i> , 2015 , 769, 219-24	5.3	2	
30	Essential oil chemotypification and secretory structures of the neglected vegetable myrnium olusatrum L. (Apiaceae) growing in central Italy. <i>Flavour and Fragrance Journal</i> , 2015 , 30, 139-159	2.5	37	
29	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> , 2014 , 7, 1651-	1660	16	

28	Rapid Quantification of Soyasaponins I and [3] in Italian Lentils by High-Performance Liquid Chromatography (HPLC) Tandem Mass Spectrometry (MS/MS). Food Analytical Methods, 2014, 7, 1024-10	o 3 4	9
27	Simultaneous Determination of 18 Bioactive Compounds in Italian Bitter Liqueurs by Reversed-Phase High-Performance Liquid ChromatographyDiode Array Detection. <i>Food Analytical Methods</i> , 2014 , 7, 697-705	3.4	6
26	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> , 2014 , 1364, 303-7	4.5	11
25	Intra-population chemical polymorphism in Thymus pannonicus All. growing in Slovakia. <i>Natural Product Research</i> , 2014 , 28, 1557-66	2.3	7
24	Ascorbic acid content, fatty acid composition and nutritional value of the neglected vegetable Alexanders (Smyrnium olusatrum L., Apiaceae). <i>Journal of Food Composition and Analysis</i> , 2014 , 35, 30-36	64.1	5
23	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> , 2014 , 65, 465-9	3.7	47
22	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> , 2014 , 65, 942-7	3.7	9
21	Simultaneous determination of ten underivatized biogenic amines in meat by liquid chromatography-tandem mass spectrometry (HPLC-MS/MS). <i>Journal of Mass Spectrometry</i> , 2014 , 49, 819-25	2.2	38
20	Volatile profiles of flavedo, pulp and seeds in Poncirus trifoliata fruits. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 2874-87	4.3	5
19	Mass Fragmentation Studies of ⊞romatine and Validation of a Liquid Chromatography LTQ Orbitrap Mass Spectrometry Method for Its Quantification in Tomatoes. <i>Food Analytical Methods</i> , 2014 , 7, 1565-1571	3.4	11
18	Liquid ChromatographyHybrid Linear Ion TrapHigh-Resolution Mass Spectrometry (LTQ-Orbitrap) Method for the Determination of Glycoalkaloids and Their Aglycons in Potato Samples. <i>Food Analytical Methods</i> , 2014 , 7, 1367-1372	3.4	15
17	Biogenic amines as freshness index of meat wrapped in a new active packaging system formulated with essential oils of Rosmarinus officinalis. <i>International Journal of Food Sciences and Nutrition</i> , 2013 , 64, 921-8	3.7	36
16	In vitro biological activity of essential oils and isolated furanosesquiterpenes from the neglected vegetable Smyrnium olusatrum L. (Apiaceae). <i>Food Chemistry</i> , 2013 , 138, 808-13	8.5	44
15	Simultaneous Determination of Squalene, #Tocopherol and ECarotene in Table Olives by Solid Phase Extraction and High-Performance Liquid Chromatography with Diode Array Detection. <i>Food Analytical Methods</i> , 2013 , 6, 54-60	3.4	16
14	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> , 2013 , 2, 55	1.3	21
13	Determination of soyasaponins I and I 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> , 2013 , 61, 1702	5.7 2-9	25
12	Antimicrobial efficacy of Achillea ligustica All. (Asteraceae) essential oils against reference and isolated oral microorganisms. <i>Chemistry and Biodiversity</i> , 2012 , 9, 12-24	2.5	28
11	Optimization of espresso machine parameters through the analysis of coffee odorants by HS-SPME-GC/MS. <i>Food Chemistry</i> , 2012 , 135, 1127-33	8.5	59

LIST OF PUBLICATIONS

10	A forgotten vegetable (Smyrnium olusatrum L., Apiaceae) as a rich source of isofuranodiene. <i>Food Chemistry</i> , 2012 , 135, 2852-62	8.5	39
9	Comparative study of aroma profile and phenolic content of Montepulciano monovarietal red wines from the Marches and Abruzzo regions of Italy using HS-SPME-GC-MS and HPLC-MS. <i>Food Chemistry</i> , 2012 , 132, 1592-1599	8.5	61
8	HPLC quantification of coumarin in bastard balm (Melittis melissophyllum L., Lamiaceae). <i>Flioterap</i> [1 2011 , 82, 1215-21	3.2	30
7	Semi-automated liquid chromatography-mass spectrometry (LC-MS/MS) method for basic pesticides in wastewater effluents. <i>Analytical and Bioanalytical Chemistry</i> , 2011 , 400, 587-94	4.4	50
6	Endocannabinoid regulation of acute and protracted nicotine withdrawal: effect of FAAH inhibition. <i>PLoS ONE</i> , 2011 , 6, e28142	3.7	60
5	Elucidation of the mass fragmentation pathways of potato glycoalkaloids and aglycons using Orbitrap mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2010 , 45, 1019-25	2.2	31
4	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> , 2010 , 1217, 1779-85	4.5	18
3	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> , 2010 , 24, 2843-8	2.2	12
2	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> , 2009 , 57, 11226-33	5.7	22
1	Determination of ink photoinitiators in packaged beverages by gas chromatography-mass spectrometry and liquid chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2008 , 1194, 213-20	4.5	75