

Davide Bertelli

List of Publications by Year in descending order

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57
papers

2,168
citations

201575

27
h-index

233338

45
g-index

57
all docs

57
docs citations

57
times ranked

3089
citing authors

#	ARTICLE	IF	CITATIONS
1	Standard methods for <i>Apis mellifera</i> propolis research. Journal of Apicultural Research, 2019, 58, 1-49.	0.7	173
2	Detection of Honey Adulteration by Sugar Syrups Using One-Dimensional and Two-Dimensional High-Resolution Nuclear Magnetic Resonance. Journal of Agricultural and Food Chemistry, 2010, 58, 8495-8501.	2.4	143
3	Mercury and Selenium Content in Selected Seafood. Journal of Food Composition and Analysis, 2001, 14, 461-467.	1.9	130
4	New Methods for the Comprehensive Analysis of Bioactive Compounds in Cannabis sativa L. (hemp). Molecules, 2018, 23, 2639.	1.7	130
5	Headspace solid-phase microextraction-gas chromatography-mass spectrometry analysis of the volatile compounds of Evodia species fruits. Journal of Chromatography A, 2005, 1087, 265-273.	1.8	92
6	An efficient chemical analysis of phenolic acids and flavonoids in raw propolis by microwave-assisted extraction combined with high-performance liquid chromatography using the fused-core technology. Journal of Pharmaceutical and Biomedical Analysis, 2013, 81-82, 126-132.	1.4	74
7	Extraction and identification by GC-MS of phenolic acids in traditional balsamic vinegar from Modena. Journal of Food Composition and Analysis, 2006, 19, 49-54.	1.9	73
8	Classification of Italian Honeys by 2D HR-NMR. Journal of Agricultural and Food Chemistry, 2008, 56, 1298-1304.	2.4	72
9	¹ H-NMR Simultaneous Identification of Health-Relevant Compounds in Propolis Extracts. Phytochemical Analysis, 2012, 23, 260-266.	1.2	72
10	Chemical and Functional Characterization of Italian Propolis Obtained by Different Harvesting Methods. Journal of Agricultural and Food Chemistry, 2012, 60, 2852-2862.	2.4	63
11	Classification of Italian honeys by mid-infrared diffuse reflectance spectroscopy (DRIFTS). Food Chemistry, 2007, 101, 1565-1570.	4.2	62
12	A mid level data fusion strategy for the Varietal Classification of Lambrusco PDO wines. Chemometrics and Intelligent Laboratory Systems, 2014, 137, 181-189.	1.8	60
13	An analytical approach to Sr isotope ratio determination in Lambrusco wines for geographical traceability purposes. Food Chemistry, 2015, 173, 557-563.	4.2	60
14	Distribution of metals and phenolic compounds as a criterion to evaluate variety of berries and related jams. Food Chemistry, 2007, 100, 419-427.	4.2	59
15	Application of One- and Two-Dimensional NMR Spectroscopy for the Characterization of Protected Designation of Origin Lambrusco Wines of Modena. Journal of Agricultural and Food Chemistry, 2013, 61, 1741-1746.	2.4	57
16	Separation by solid phase extraction and quantification by reverse phase HPLC of sulforaphane in broccoli. Food Chemistry, 1998, 63, 417-421.	4.2	56
17	Performance Assessment in Fingerprinting and Multi Component Quantitative NMR Analyses. Analytical Chemistry, 2015, 87, 6709-6717.	3.2	45
18	Innovative methods for the preparation of medical Cannabis oils with a high content of both cannabinoids and terpenes. Journal of Pharmaceutical and Biomedical Analysis, 2020, 186, 113296.	1.4	45

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19	Comparative Evaluation of the Effect of Permeation Enhancers, Lipid Nanoparticles and Colloidal Silica on in vivo Human Skin Penetration of Quercetin. <i>Skin Pharmacology and Physiology</i> , 2013, 26, 57-67.	1.1	44
20	Gas chromatography combined with mass spectrometry, flame ionization detection and elemental analyzer/isotope ratio mass spectrometry for characterizing and detecting the authenticity of commercial essential oils of <i>Rosa damascena</i> Mill.. <i>Rapid Communications in Mass Spectrometry</i> , 2013, 27, 591-602.	0.7	35
21	Analytical methods for the study of bioactive compounds from medicinally used Echinacea species. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2018, 160, 443-477.	1.4	35
22	Development of a new method for the analysis of cannabinoids in honey by means of high-performance liquid chromatography coupled with electrospray ionisation-tandem mass spectrometry detection. <i>Journal of Chromatography A</i> , 2019, 1597, 179-186.	1.8	34
23	Chromatographic Methods for Metabolite Profiling of Virus- and Phytoplasma-Infected Plants of <i>Echinacea purpurea</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10425-10434.	2.4	31
24	Antioxidant Activity, Phenolic Compounds, and NMR Characterization of Balsamic and Traditional Balsamic Vinegar of Modena. <i>Food Analytical Methods</i> , 2015, 8, 371-379.	1.3	31
25	Effect of Microwaves on Volatile Compounds in White and Black Pepper. <i>LWT - Food Science and Technology</i> , 2002, 35, 260-264.	2.5	30
26	Development of an HS-SPME-GC method to determine the methyl anthranilate in Citrus honeys. <i>Food Chemistry</i> , 2008, 108, 297-303.	4.2	28
27	Traditional balsamic vinegar and balsamic vinegar of Modena analyzed by nuclear magnetic resonance spectroscopy coupled with multivariate data analysis. <i>LWT - Food Science and Technology</i> , 2015, 60, 1017-1024.	2.5	27
28	Identification and determination of bioactive phenylpropanoid glycosides of <i>Aloysia polystachya</i> (Griseb. et Moldenke) by HPLC-MS. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2019, 166, 364-370.	1.4	24
29	Novel Strategy for the Recognition of Adulterant Vegetable Oils in Essential Oils Commonly Used in Food Industries by Applying ¹³ C NMR Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 8276-8286.	2.4	23
30	Characterization and Valorization of the Agricultural Waste Obtained from Lavandula Steam Distillation for Its Reuse in the Food and Pharmaceutical Fields. <i>Molecules</i> , 2022, 27, 1613.	1.7	23
31	Use of HR-NMR to classify propolis obtained using different harvesting methods. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1610-1618.	1.3	21
32	Use of ¹³ C-qNMR Spectroscopy for the Analysis of Non-Psychoactive Cannabinoids in Fibre-Type Cannabis sativa L. (Hemp). <i>Molecules</i> , 2019, 24, 1138.	1.7	21
33	In vitro bioaccessibility, transepithelial transport and antioxidant activity of <i>Urtica dioica</i> L. phenolic compounds in nettle based food products. <i>Food and Function</i> , 2016, 7, 4222-4230.	2.1	19
34	Use of ¹ H NMR to Detect the Percentage of Pure Fruit Juices in Blends. <i>Molecules</i> , 2019, 24, 2592.	1.7	19
35	Dietary Fiber and Some Elements in Nuts and Wheat Brans. <i>Journal of Food Composition and Analysis</i> , 1999, 12, 91-96.	1.9	17
36	Nuclear magnetic resonance and high-performance liquid chromatography techniques for the characterization of bioactive compounds from <i>Humulus lupulus</i> L. (hop). <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 3521-3531.	1.9	17

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37	Attenuated total reflectanceâ€“Fourier transform infrared (ATRâ€“FTIR) spectroscopy coupled with chemometric analysis for detection and quantification of adulteration in lavender and citronella essential oils. <i>Phytochemical Analysis</i> , 2021, 32, 907-920.	1.2	16
38	In vivo penetration of bare and lipid-coated silica nanoparticles across the human stratum corneum. <i>Colloids and Surfaces B: Biointerfaces</i> , 2014, 122, 653-661.	2.5	15
39	Use of <sc>HS</sc>â€“<sc>SPME</sc>â€“<sc>GC</sc>â€“<sc>MS</sc> for the classification of <sc>I</sc> talian lemon, orange and citrus spp. honeys. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2352-2358.	1.3	14
40	A community-built calibration system: The case study of quantification of metabolites in grape juice by qNMR spectroscopy. <i>Talanta</i> , 2020, 214, 120855.	2.9	14
41	Effect of a dietary inclusion of full-fat or defatted silkworm pupa meal on the nutrient digestibility and faecal microbiome of fattening quails. <i>Animal</i> , 2021, 15, 100112.	1.3	14
42	A Novel qNMR Application for the Quantification of Vegetable Oils Used as Adulterants in Essential Oils. <i>Molecules</i> , 2021, 26, 5439.	1.7	14
43	Determination of Aluminum and Zinc in Infant Formulas and Infant Foods. <i>Journal of Food Composition and Analysis</i> , 1997, 10, 36-42.	1.9	13
44	Microparticulate polyelectrolyte complexes for gentamicin transport across intestinal epithelia. <i>Drug Delivery</i> , 2011, 18, 26-37.	2.5	13
45	Chemical composition of Italian propolis of different ecoregional origin. <i>Journal of Apicultural Research</i> , 2018, 57, 639-647.	0.7	13
46	Fruits of ribes, rubus, vaccinium and prunus genus. Metal contents and genome. <i>Fresenius' Journal of Analytical Chemistry</i> , 1998, 361, 353-354.	1.5	12
47	Determination of 1-Deoxynojirimycin (1-DNJ) in Leaves of Italian or Italy-Adapted Cultivars of Mulberry (<i>Morus sp.pl.</i>) by HPLC-MS. <i>Plants</i> , 2021, 10, 1553.	1.6	12
48	<i>In vitro</i> bioactivity evaluation of mulberry leaf extracts as nutraceuticals for the management of diabetes mellitus. <i>Food and Function</i> , 2022, 13, 4344-4359.	2.1	12
49	Separation and non-separation methods for the analysis of cannabinoids in <i>Cannabis sativa</i> L.. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2021, 206, 114346.	1.4	10
50	Effects of Biostimulants on the Chemical Composition of Essential Oil and Hydrosol of Lavandin (<i>Lavandula x intermedia</i> Emeric ex Loisel.) Cultivated in Tuscan-Emilian Apennines. <i>Molecules</i> , 2021, 26, 6157.	1.7	10
51	Effect of microwaves on volatile compounds in organum. <i>LWT - Food Science and Technology</i> , 2003, 36, 555-560.	2.5	9
52	HRâ€“ ¹ H NMR spectroscopy and multivariate statistical analysis to determine the composition of herbal mixtures for infusions. <i>Phytochemical Analysis</i> , 2021, 32, 544-553.	1.2	8
53	Methyl anthranilate content in Italian citrus honeys determined by HSâ€“SPMEâ€“GC. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1933-1938.	1.3	6
54	Disclosing the Antioxidant and Neuroprotective Activity of an Anthocyanin-Rich Extract from Sweet Cherry (<i>Prunus avium</i> L.) Using In Vitro and In Vivo Models. <i>Antioxidants</i> , 2022, 11, 211.	2.2	6

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55	Novel 2D-NMR Approach for the Classification of Balsamic Vinegars of Modena. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 5421-5426.	2.4	5
56	New Insights into Bioactive Compounds from the Medicinal Plant <i>Spathodea campanulata</i> P. Beauv. and Their Activity against <i>Helicobacter pylori</i> . <i>Antibiotics</i> , 2020, 9, 258.	1.5	4
57	Optimization and Validation of a High-Performance Liquid Chromatography Method for the Analysis of Hesperidin and Carvacrol for Veterinary Use. <i>American Journal of Analytical Chemistry</i> , 2021, 12, 459-470.	0.3	3