Gianni Sagratini

List of Publications by Citations

152 papers	3,161 citations	32 h-index	47 g-index
157 ext. papers	3,756 ext. citations	4.6 avg, IF	5.24 L-index

#	Paper	IF	Citations
152	Analysis of carbamate and phenylurea pesticide residues in fruit juices by solid-phase microextraction and liquid chromatography-mass spectrometry. *Journal of Chromatography A*, **2007**, 1147, 135-43	4.5	142
151	Simultaneous determination of bisphenol A, octylphenol, and nonylphenol by pressurised liquid extraction and liquid chromatography–tandem mass spectrometry in powdered milk and infant formulas. *Food Chemistry*, **2011**, 126, 360-367	8.5	106
150	Simultaneous determination of eight underivatised biogenic amines in fish by solid phase extraction and liquid chromatography-tandem mass spectrometry. *Food Chemistry*, **2012**, 132, 537-43	8.5	96
149	Effect of Rosmarinus officinalis L. essential oil combined with different packaging conditions to extend the shelf life of refrigerated beef meat. *Food Chemistry*, **2017**, 221, 1069-1076	8.5	79
148	Determination of fourteen polyphenols in pulses by high performance liquid chromatography-diode array detection (HPLC-DAD) and correlation study with antioxidant activity and colour. *Food Chemistry*, **2017**, 221, 689-697	8.5	78
147	Determination of ink photoinitiators in packaged beverages by gas chromatography-mass spectrometry and liquid chromatography-mass spectrometry. *Journal of Chromatography A*, **2008**, 1194, 213-20	4.5	75
146	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. *Journal of Chromatography A*, **2017**, 1481, 53-63	4.5	68
145	Antioxidant and antiproliferative activity of Hypericum hircinum L. subsp. majus (Aiton) N. Robson essential oil. *Natural Product Research*, **2013**, 27, 862-8	2.3	63
144	The influence of different types of preparation (espresso and brew) on coffee aroma and main bioactive constituents. *International Journal of Food Sciences and Nutrition*, **2015**, 66, 505-13	3.7	62
143	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. *Food Chemistry*, **2012**, 132, 1592-1599	8.5	61
142	Chemical composition and antimicrobial activity of the essential oil from Ferula glauca L. (F. communis L. subsp. glauca) growing in Marche (central Italy). *Fitoterapia*, **2009**, 80, 68-72	3.2	60
141	Endocannabinoid regulation of acute and protracted nicotine withdrawal: effect of FAAH inhibition. *PLoS ONE*, **2011**, 6, e28142	3.7	60
140	Optimization of espresso machine parameters through the analysis of coffee odorants by HS-SPME-GC/MS. *Food Chemistry*, **2012**, 135, 1127-33	8.5	59
139	Multi-mycotoxins Analysis in Dried Fruit by LC/MS/MS and a Modified QuEChERS Procedure. *Food Analytical Methods*, **2014**, 7, 935-945	3.4	50
138	Phytochemical and antioxidant analysis of eight Hypericum taxa from Central Italy. *Fitoterapia*, **2008**, 79, 210-3	3.2	48
137	Quantification of caffeine, trigonelline and nicotinic acid in espresso coffee: the influence of espresso machines and coffee cultivars. *International Journal of Food Sciences and Nutrition*, **2014**, 65, 465-9	3.7	47
136	Determination of isopropyl thioxanthone (ITX) in fruit juices by pressurized liquid extraction and liquid chromatography-mass spectrometry. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 7947-52	5.7	47

135	Phytochemical analysis and in vitro biological activity of three Hypericum species from the Canary Islands (Hypericum reflexum, Hypericum canariense and Hypericum grandifolium). *Fitoterapia*, **2015**, 100, 95-109	3.2	46
134	Antimicrobial activity of seven hypericum entities from central Italy. *Planta Medica*, **2007**, 73, 564-6	3.1	46
133	A comprehensive investigation of the behaviour of phenolic compounds in legumes during domestic cooking and in vitro digestion. *Food Chemistry*, **2019**, 285, 458-467	8.5	45
132	Composition and biological activity of essential oil of Achillea ligustica All. (Asteraceae) naturalized in central Italy: ideal candidate for anti-cariogenic formulations. *Fitoterapia*, **2009**, 80, 313-9	3.2	45
131	Lipid nutritional value of legumes: Evaluation of different extraction methods and determination of fatty acid composition. *Food Chemistry*, **2016**, 192, 965-71	8.5	44
130	In vitro biological activity of essential oils and isolated furanosesquiterpenes from the neglected vegetable Smyrnium olusatrum L. (Apiaceae). *Food Chemistry*, **2013**, 138, 808-13	8.5	44
129	Coffee silverskin extracts: Quantification of 30 bioactive compounds by a new HPLC-MS/MS method and evaluation of their antioxidant and antibacterial activities. *Food Research International*, **2020**, 133, 109128	7	41
128	Comparative HPLC/ESI-MS and HPLC/DAD study of different populations of cultivated, wild and commercial Gentiana lutea L. *Food Chemistry*, **2015**, 174, 426-33	8.5	39
127	A forgotten vegetable (Smyrnium olusatrum L., Apiaceae) as a rich source of isofuranodiene. *Food Chemistry*, **2012**, 135, 2852-62	8.5	39
126	Chemical composition and antimicrobial activity of the essential oils from several Hypericum taxa (Guttiferae) growing in central Italy (Appennino Umbro-Marchigiano). *Chemistry and Biodiversity*, **2010**, 7, 447-66	2.5	39
125	Simultaneous determination of ten underivatized biogenic amines in meat by liquid chromatography-tandem mass spectrometry (HPLC-MS/MS). *Journal of Mass Spectrometry*, **2014**, 49, 819-25	2.2	38
124	Essential oil chemotypification and secretory structures of the neglected vegetable Smyrnium olusatrum L. (Apiaceae) growing in central Italy. *Flavour and Fragrance Journal*, **2015**, 30, 139-159	2.5	37
123	Biogenic amines as freshness index of meat wrapped in a new active packaging system formulated with essential oils of Rosmarinus officinalis. *International Journal of Food Sciences and Nutrition*, **2013**, 64, 921-8	3.7	36
122	Characterisation of the mushroom-like flavour of Melittis melissophyllum L. subsp. melissophyllum by headspace solid-phase microextraction (HS-SPME) coupled with gas chromatography (GC–FID) and gas chromatography–mass spectrometry (GC–MS). *Food Chemistry*, **2010**, 123, 983-992	8.5	35
121	Polar Constituents and Biological Activity of the Berry-Like Fruits from Hypericum androsaemum L. *Frontiers in Plant Science*, **2016**, 7, 232	6.2	34
120	Doxazosin-related alpha1-adrenoceptor antagonists with prostate antitumor activity. *Journal of Medicinal Chemistry*, **2009**, 52, 4951-4	8.3	32
119	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. *Industrial Crops and Products*, **2019**, 132, 377-385	5.9	31
118	Blue honeysuckle fruit (Lonicera caerulea L.) from eastern Russia: phenolic composition, nutritional value and biological activities of its polar extracts. *Food and Function*, **2016**, 7, 1892-903	6.1	31

117	Rosmarinus eriocalyx: An alternative to Rosmarinus officinalis as a source of antioxidant compounds. *Food Chemistry*, **2017**, 218, 78-88	8.5	31
116	HPLC quantification of coumarin in bastard balm (Melittis melissophyllum L., Lamiaceae). *Fitoterapia*, **2011**, 82, 1215-21	3.2	30
115	Evaluation of the wound healing potentials of two subspecies of Hypericum perforatum on cultured NIH3T3 fibroblasts. *Phytotherapy Research*, **2011**, 25, 208-14	6.7	29
114	Antimicrobial efficacy of Achillea ligustica All. (Asteraceae) essential oils against reference and isolated oral microorganisms. *Chemistry and Biodiversity*, **2012**, 9, 12-24	2.5	28
113	Histochemical localization of secretion and composition of the essential oil in Melittis melissophyllum L. subsp. melissophyllum from Central Italy. *Flavour and Fragrance Journal*, **2010**, 25, 63-70	2.5	28
112	Effects of treatment with St. John's Wort on blood glucose levels and pain perceptions of streptozotocin-diabetic rats. *Fitoterapia*, **2011**, 82, 576-84	3.2	27
111	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. *Science of the Total Environment*, **2018**, 619-620, 49-57	10.2	26
110	Alkannin/shikonin mixture from roots of Onosma echioides (L.) L.: extraction method study and quantification. *Journal of Separation Science*, **2008**, 31, 945-52	3.4	26
109	Determination of soyasaponins I and βg 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. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 1702-9	5.7	25
108	Chemical and sensory differences between high price and low price extra virgin olive oils. *Food Research International*, **2018**, 105, 65-75	7	25
107	Essential oil from fruits and roots of Ferulago campestris (Besser) Grecescu (Apiaceae): composition and antioxidant and anti-Candida activity. *Flavour and Fragrance Journal*, **2010**, 25, 493-502	2.5	24
106	Quantification of phenolic compounds in different types of crafts beers, worts, starting and spent ingredients by liquid chromatography-tandem mass spectrometry. *Journal of Chromatography A*, **2020**, 1612, 460622	4.5	24
105	Analysis of the Volatile Components of Onosma echioides (L.) L. var. columnae Lacaita Growing in Central Italy. *Journal of Essential Oil Research*, **2009**, 21, 441-447	2.3	23
104	Nutritional composition, bioactive compounds and volatile profile of cocoa beans from different regions of Cameroon. *International Journal of Food Sciences and Nutrition*, **2016**, 67, 422-30	3.7	23
103	Effects of soyasaponin I and soyasaponins-rich extract on the alternariol-induced cytotoxicity on Caco-2 cells. *Food and Chemical Toxicology*, **2015**, 77, 44-9	4.7	22
102	Melittis melissophyllum L. subsp. melissophyllum (Lamiaceae) from central Italy: A new source of a mushroom-like flavour. *Food Chemistry*, **2009**, 113, 216-221	8.5	22
101	Quantification of soyasaponins I and betag in Italian lentil seeds by solid-phase extraction (SPE) and high-performance liquid chromatography-mass spectrometry (HPLC-MS). *Journal of Agricultural and Food Chemistry*, **2009**, 57, 11226-33	5.7	22
100	Importance of Espresso Coffee Machine Parameters on the Extraction of Chlorogenic Acids in a Certified Italian Espresso by Using SPE-HPLC-DAD. *Journal of Food Research*, **2013**, 2, 55	1.3	21

99	Development and application of a UHPLC-MS/MS method for the simultaneous determination of 17 steroidal hormones in equine serum. *Journal of Mass Spectrometry*, **2017**, 52, 22-29	2.2	20
98	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. *Food Chemistry*, **2018**, 266, 490-497	8.5	19
97	Comparative Analysis of the Volatile Profile of 20 Commercial Samples of Truffles, Truffle Sauces, and Truffle-Flavored Oils by Using HS-SPME-GC-MS. *Food Analytical Methods*, **2017**, 10, 1857-1869	3.4	18
96	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. *Journal of Chromatography A*, **2010**, 1217, 1779-85	4.5	18
95	Chemical composition and antimicrobial activity of the essential oil of Ferulago campestris (Besser) Grecescu growing in central Italy. *Flavour and Fragrance Journal*, **2009**, 24, 309-315	2.5	17
94	Comparison of the characterisation of the fruit-like aroma of Teucrium flavum L. subsp flavum by hydrodistillation and solid-phase micro-extraction. *Journal of the Science of Food and Agriculture*, **2009**, 89, 2505-2518	4.3	17
93	Effective clean-up and ultra high-performance liquid chromatography-tandem mass spectrometry for isoflavone determination in legumes. *Food Chemistry*, **2015**, 174, 487-94	8.5	16
92	Volatile profile, nutritional value and secretory structures of the berry-like fruits of Hypericum androsaemum L. *Food Research International*, **2016**, 79, 1-10	7	16
91	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. *Food Analytical Methods*, **2014**, 7, 1651-1660	3.4	16
90	Simultaneous Determination of Squalene, □Tocopherol and □Carotene in Table Olives by Solid Phase Extraction and High-Performance Liquid Chromatography with Diode Array Detection. *Food Analytical Methods*, **2013**, 6, 54-60	3.4	16
89	Phenolic acids, antioxidant and antiproliferative activities of Naviglio□ extracts from Schizogyne sericea (Asteraceae). *Natural Product Research*, **2017**, 31, 515-522	2.3	15
88	Evaluation of neuritogenic activity of cultivated, wild and commercial roots of Gentiana lutea L.. *Journal of Functional Foods*, **2015**, 19, 164-173	5.1	15
87	Volatile components of whole and different plant parts of bastard balm (Melittis melissophyllum L., Lamiaceae) collected in Central Italy and Slovakia. *Chemistry and Biodiversity*, **2011**, 8, 2057-79	2.5	15
86	Microplastics and their associated organic pollutants from the coastal waters of the central Adriatic Sea (Italy): Investigation of adipogenic effects in□vitro. *Chemosphere*, **2021**, 263, 128090	8.4	15
85	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. *Food Chemistry*, **2022**, 367, 130743	8.5	15
84	Evaluation of the hypocholesterolemic effect and prebiotic activity of a lentil (Lens culinaris Medik) extract. *Molecular Nutrition and Food Research*, **2017**, 61, 1700403	5.9	15
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). *Marine Environmental Research*, **2017**, 123, 25-37	3.3	14
82	Beauvericin and ochratoxin A mycotoxins individually and combined in HepG2 cells alter lipid peroxidation, levels of reactive oxygen species and glutathione. *Food and Chemical Toxicology*, **2020**, 139, 111247	4.7	14

81	Chemical differences in volatiles between Melittis melissophyllum L. subsp. melissophyllum and subsp. albida (Guss) P. W. Ball (Lamiaceae) determined by solid-phase microextraction (SPME) coupled with GC/FID and GC/MS. *Chemistry and Biodiversity*, **2011**, 8, 325-43	2.5	14
80	Development of an extraction method for the quantification of lignans in espresso coffee by using HPLC-MS/MS triple quadrupole. *Journal of Mass Spectrometry*, **2018**, 53, 842-848	2.2	14
79	Central nervous system activities of Hypericum origanifolium extract via GABAergic and opioidergic mechanisms. *Phytotherapy Research*, **2013**, 27, 877-84	6.7	13
78	Synthesis and Antimuscarinic Activity of Derivatives of 2-Substituted-1,3-Dioxolanes. *Medicinal Chemistry Research*, **2005**, 14, 274-296	2.2	13
77	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. *International Journal of Food Sciences and Nutrition*, **2018**, 69, 557-565	3.7	13
76	Chemical and biological analysis of the by-product obtained by processing Gentiana lutea L. and other herbs during production of bitter liqueurs. *Industrial Crops and Products*, **2016**, 80, 131-140	5.9	12
75	A preliminary matrix-assisted laser desorption/ionization time-of-flight approach for the characterization of Italian lentil varieties. *Rapid Communications in Mass Spectrometry*, **2010**, 24, 2843-8	2.2	12
74	Levels of polychlorinated biphenyls in fish and shellfish from the Adriatic Sea. *Food Additives and Contaminants: Part B Surveillance*, **2008**, 1, 69-77	3.3	12
73	(+)-Cyclazosin, a selective alpha1B-adrenoceptor antagonist: functional evaluation in rat and rabbit tissues. *European Journal of Pharmacology*, **2005**, 522, 100-7	5.3	12
72	HS-SPME-GC-MS technique for FFA and hexanal analysis in different cheese packaging in the course of long term storage. *Food Research International*, **2019**, 121, 730-737	7	12
71	Spent coffee grounds: A potential commercial source of phytosterols. *Food Chemistry*, **2020**, 325, 126836	8.5	12
70	Fiber-Sample Distance, An Important Parameter To Be Considered in Headspace Solid-Phase Microextraction Applications. *Analytical Chemistry*, **2020**, 92, 7478-7484	7.8	11
69	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. *Food Chemistry*, **2020**, 314, 126220	8.5	11
68	Simultaneous determination of taurine, glucuronolactone and glucuronic acid in energy drinks by ultra high performance liquid chromatography-tandem mass spectrometry (triple quadrupole). *Journal of Chromatography A*, **2014**, 1364, 303-7	4.5	11
67	Chemical analysis of the essential oil of Ferula glauca L. (Apiaceae) growing in Marche (central Italy). *Biochemical Systematics and Ecology*, **2009**, 37, 432-441	1.4	11
66	New antidepressant drug candidate: Hypericum montbretti extract. *Natural Product Research*, **2011**, 25, 1469-72	2.3	11
65	Synthesis and alpha(1)-adrenoceptor antagonist activity of derivatives and isosters of the furan portion of (+)-cyclazosin. *Bioorganic and Medicinal Chemistry*, **2007**, 15, 2334-45	3.4	11
64	Development of an innovative phytosterol derivatization method to improve the HPLC-DAD analysis and the ESI-MS detection of plant sterols/stanols. *Food Research International*, **2020**, 131, 108998	7	10

63	An analytical method for the simultaneous quantification of 30 bioactive compounds in spent coffee ground by HPLC-MS/MS. *Journal of Mass Spectrometry*, **2020**, 55, e4519	2.2	10
62	Glandular trichomes and essential oil composition of endemic Sideritis italica (Mill.) Greuter et Burdet from central Italy. *Chemistry and Biodiversity*, **2011**, 8, 2179-94	2.5	10
61	Rapid Quantification of Soyasaponins I and in Italian Lentils by High-Performance Liquid Chromatography (HPLC) tandem Mass Spectrometry (MS/MS). *Food Analytical Methods*, **2014**, 7, 1024-1031	3.4	9
60	Characterization of Odor-Active Compounds, Polyphenols, and Fatty Acids in Coffee Silverskin. *Molecules*, **2020**, 25,	4.8	9
59	An Overview on Truffle Aroma and Main Volatile Compounds. *Molecules*, **2020**, 25,	4.8	9
58	Comprehensive characterization of phytochemicals and biological activities of the Italian ancient apple 'Mela Rosa dei Monti Sibillini'. *Food Research International*, **2020**, 137, 109422	7	8
57	A new analytical method for the simultaneous quantification of isoflavones and lignans in 25 green coffee samples by HPLC-MS/MS. *Food Chemistry*, **2020**, 325, 126924	8.5	8
56	Chemical composition and antimicrobial activity of Hypericum hircinum L. Subsp. majus essential oil. *Chemistry of Natural Compounds*, **2010**, 46, 125-129	0.7	8
55	Antioxidant and Enzyme Inhibitory Properties of the Polyphenolic-Rich Extract from an Ancient Apple Variety of Central Italy (Mela Rosa dei Monti Sibillini). *Plants*, **2019**, 9,	4.5	8
54	Development of a functional whey cheese (ricotta) enriched in phytosterols: Evaluation of the suitability of whey cheese matrix and processing for phytosterols supplementation. *LWT - Food Science and Technology*, **2021**, 139, 110479	5.4	8
53	Micro-scaled Quantitative Method to Analyze Olive Oil Polyphenols. *Food Analytical Methods*, **2019**, 12, 1133-1139	3.4	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. *Food Chemistry*, **2020**, 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). *Journal of Mass Spectrometry*, **2016**, 51, 698-703	2.2	7
50	Comparative Analysis of the Volatile Profiles from Wild, Cultivated, and Commercial Roots of Gentiana lutea L. by Headspace Solid Phase Microextraction (HS SPME) Coupled to Gas Chromatography Mass Spectrometry (GC MS). *Food Analytical Methods*, **2016**, 9, 311-321	3.4	7
49	Intra-population chemical polymorphism in Thymus pannonicus All. growing in Slovakia. *Natural Product Research*, **2014**, 28, 1557-66	2.3	7
48	Absolute configuration of the alpha (1B)-adrenoceptor antagonist (+)-cyclazosin. *Il Farmaco*, **2004**, 59, 965-9		7
47	Structure--activity relationships among novel phenoxybenzamine-related beta-chloroethylamines. *Bioorganic and Medicinal Chemistry*, **2002**, 10, 1291-303	3.4	7
46	Identification and quantification of new isomers of isopropyl-malic acid in wine by LC-IT and LC-Q-Orbitrap. *Food Chemistry*, **2019**, 294, 390-396	8.5	6

45	Fecal Proteomic Analysis in Healthy Dogs and in Dogs Suffering from Food Responsive Diarrhea. *Scientific World Journal, The*, **2019**, 2019, 2742401	2.2	6
44	Simultaneous Determination of 18 Bioactive Compounds in Italian Bitter Liqueurs by Reversed-Phase High-Performance Liquid ChromatographyDiode Array Detection. *Food Analytical Methods*, **2014**, 7, 697-705	3.4	6
43	The soluble dietary fiber inulin can influence the bioaccessibility of enniatins. *Food and Function*, **2012**, 3, 853-8	6.1	6
42	Analysis of the volatile compounds of Teucrium flavum L. subsp. flavum (Lamiaceae) by headspace solid-phase microextraction coupled to gas chromatography with flame ionisation and mass spectrometric detection. *Natural Product Research*, **2012**, 26, 1339-47	2.3	6
41	Synthesis and 1-adrenoceptor antagonist activity of tamsulosin analogues. *European Journal of Medicinal Chemistry*, **2010**, 45, 5800-7	6.8	6
40	Searching for cyclazosin analogues as alpha(1B)-adrenoceptor antagonists. *Il Farmaco*, **2003**, 58, 477-87		6
39	Antioxidant and Anti-Inflammatory Profiles of Spent Coffee Ground Extracts for the Treatment of Neurodegeneration. *Oxidative Medicine and Cellular Longevity*, **2021**, 2021, 6620913	6.7	6
38	Characterization of the Aroma Profile and Main Key Odorants of Espresso Coffee. *Molecules*, **2021**, 26,	4.8	6
37	The effects of feeding supplementation on the nutritional quality of milk and cheese from sheep grazing on dry pasture. *International Journal of Food Sciences and Nutrition*, **2020**, 71, 50-62	3.7	6
36	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. *Food Research International*, **2020**, 133, 109220	7	6
35	Simultaneous quantitation of 9 anabolic and natural steroidal hormones in equine urine by UHPLC-MS/MS triple quadrupole. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, **2019**, 1117, 36-40	3.2	5
34	Chemical and Sensory Profiling of Monovarietal Extra Virgin Olive Oils from the Italian Marche Region. *Antioxidants*, **2020**, 9,	7.1	5
33	Ascorbic acid content, fatty acid composition and nutritional value of the neglected vegetable Alexanders (Smyrnium olusatrum L., Apiaceae). *Journal of Food Composition and Analysis*, **2014**, 35, 30-36	4.1	5
32	Volatile profiles of flavedo, pulp and seeds in Poncirus trifoliata fruits. *Journal of the Science of Food and Agriculture*, **2014**, 94, 2874-87	4.3	5
31	(+)-Cyclazosin Derivatives as 1-Adrenoceptor Antagonists. *Medicinal Chemistry Research*, **2004**, 13, 190-199	2.2	5
30	Analysis of biogenic amines in probiotic and commercial salamis. *Journal of Food Composition and Analysis*, **2020**, 94, 103649	4.1	5
29	Food Protein Sterylation: Chemical Reactions between Reactive Amino Acids and Sterol Oxidation Products under Food Processing Conditions. *Foods*, **2020**, 9,	4.9	4
28	Reducing the effect of beauvericin on neuroblastoma SH-SY5Y cell line by natural products. *Toxicon* , **2020**, 188, 164-171	2.8	4

27	A shelf-life study for the evaluation of a new biopackaging to preserve the quality of organic chicken meat. *Food Chemistry*, **2022**, 371, 131134	8.5	4
26	Chemical and organoleptic changes of curd cheese stored in new and reused active packaging systems made of Ag-graphene-TiO-PLA. *Food Chemistry*, **2021**, 363, 130341	8.5	4
25	Development of functional whey cheese enriched in vitamin D: nutritional composition, fortification, analysis, and stability study during cheese processing and storage. *International Journal of Food Sciences and Nutrition*, **2021**, 72, 746-756	3.7	3
24	Essential Oil Composition of Ephedra nebrodensis Tineo ex Guss. subsp. nebrodensis from Central Italy. *Journal of Essential Oil Research*, **2010**, 22, 354-357	2.3	3
23	Voltammetric Determination of ITX in Hydro-Alcoholic Solutions and Wine. *Analytical Letters*, **2011**, 44, 2335-2346	2.2	3
22	Effect of Roasting, Boiling, and Frying Processing on 29 Polyphenolics and Antioxidant Activity in Seeds and Shells of Sweet Chestnut (Mill.). *Plants*, **2021**, 10,	4.5	3
21	Influence of Freezing and Different Drying Methods on Volatile Profiles of Strawberry and Analysis of Volatile Compounds of Strawberry Commercial Jams. *Molecules*, **2021**, 26,	4.8	3
20	Quantification of lignans in 30 ground coffee samples and evaluation of theirs extraction yield in espresso coffee by HPLC-MS/MS triple quadrupole. *International Journal of Food Sciences and Nutrition*, **2020**, 71, 193-200	3.7	3
19	Phytochemical Profile and Biological Activities of Crude and Purified Extracts. *Plants*, **2021**, 10,	4.5	3
18	Coffee Silverskin and Spent Coffee Suitable as Neuroprotectors against Cell Death by Beauvericin and Zearalenol: Evaluating Strategies of Treatment. *Toxins*, **2021**, 13,	4.9	3
17	Chiral analogues of (+)-cyclazosin as potent drenoceptor selective antagonist. *Bioorganic and Medicinal Chemistry*, **2018**, 26, 3502-3513	3.4	3
16	Biological profile and bioavailability of imidazoline compounds on morphine tolerance modulation. *European Journal of Pharmacology*, **2015**, 769, 219-24	5.3	2
15	Essential Oil Composition of Hypericum idcote *Journal of Essential Oil Research*, **2008**, 20, 539-541	2.3	2
14	Optimization of Solvent-Free Microwave-Assisted Hydrodiffusion and Gravity Extraction of L. Fruits Maximizing Polyphenols, Sugar Content, and Biological Activities Using Central Composite Design.. *Pharmaceuticals*, **2022**, 15,	5.2	2
13	Clinicopathological and Fecal Proteome Evaluations in 16 Dogs Presenting Chronic Diarrhea Associated with Lymphangiectasia. *Veterinary Sciences*, **2021**, 8,	2.4	2
12	Determination of coeluted isomers in wine samples by application of MS/MS deconvolution analysis. *Journal of Mass Spectrometry*, **2020**, 55, e4607	2.2	2
11	Quantification of 17 Endogenous and Exogenous Steroidal Hormones in Equine and Bovine Blood for Doping Control with UHPLC-MS/MS. *Pharmaceuticals*, **2021**, 14,	5.2	2
10	Morpho-structural and chemical characterization of paper based materials with functionalized surface. *Materials Chemistry and Physics*, **2021**, 267, 124693	4.4	2

9	Coffee silverskin: Characterization of B-vitamins, macronutrients, minerals and phytosterols. *Food Chemistry*, **2022**, 372, 131188	8.5	2
8	Espresso Machine and Coffee Composition **2015**, 255-263		1
7	Synthesis and Antimuscarinic Activity of Derivatives of 2-Substituted-1,3-Dioxolanes. *Medicinal Chemistry Research*, **2005**, 14, 309-331	2.2	1
6	Biorefinery for Innovative Production of Bioactive Compounds from Vegetable Biomass **2020**, 89-128		1
5	Modifying the Silver-Titania Nanocomposites with Carbonaceous Materials to Remove the Pollutants from Domestic Waste Water. *Journal of Nanoscience and Nanotechnology*, **2021**, 21, 2278-2291	1.3	1
4	Analysis of Phytosterols Content in Italian-Standard Espresso Coffee. *Beverages*, **2021**, 7, 61	3.4	0
3	Barrier properties, migration into the food simulants and antimicrobial activity of paper-based materials with functionalized surface. *Polymers and Polymer Composites*, **2022**, 30, 096739112211063	0.8	0
2	Solid-phase microextraction (SPME) analysis of six Italian populations of Ephedra nebrodensis Tineo ex Guss. subsp. nebrodensis. *Chemistry and Biodiversity*, **2011**, 8, 95-114	2.5	
1	Case-Studies Towards Sustainable Production of Value-Added Compounds in Agro-Industrial Wastes **2020**, 197-219		