

Gianni Sagratini

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.

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	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
151	Coffee silverskin: Characterization of B-vitamins, macronutrients, minerals and phytosterols. <i>Food Chemistry</i> , 2022 , 372, 131188	8.5	2
150	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
149	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
148	Barrier properties, migration into the food simulants and antimicrobial activity of paper-based materials with functionalized surface. <i>Polymers and Polymer Composites</i> , 2022 , 30, 096739112211063	0.8	0
147	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
146	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
145	Clinicopathological and Fecal Proteome Evaluations in 16 Dogs Presenting Chronic Diarrhea Associated with Lymphangiectasia. <i>Veterinary Sciences</i> , 2021 , 8,	2.4	2
144	Modifying the Silver-Titania Nanocomposites with Carbonaceous Materials to Remove the Pollutants from Domestic Waste Water. <i>Journal of Nanoscience and Nanotechnology</i> , 2021 , 21, 2278-2291 ³	1.3	1
143	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
142	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
141	Characterization of the Aroma Profile and Main Key Odorants of Espresso Coffee. <i>Molecules</i> , 2021 , 26,	4.8	6
140	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
139	Morpho-structural and chemical characterization of paper based materials with functionalized surface. <i>Materials Chemistry and Physics</i> , 2021 , 267, 124693	4.4	2
138	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
137	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
136	Phytochemical Profile and Biological Activities of Crude and Purified Extracts. <i>Plants</i> , 2021 , 10,	4.5	3

135	Coffee Silverskin and Spent Coffee Suitable as Neuroprotectors against Cell Death by Beauvericin and Zearalenol: Evaluating Strategies of Treatment. <i>Toxins</i> , 2021 , 13,	4.9	3
134	Analysis of Phytosterols Content in Italian-Standard Espresso Coffee. <i>Beverages</i> , 2021 , 7, 61	3.4	0
133	Chemical and organoleptic changes of curd cheese stored in new and reused active packaging systems made of Ag-graphene-TiO-PLA. <i>Food Chemistry</i> , 2021 , 363, 130341	8.5	4
132	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
131	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
130	Comprehensive characterization of phytochemicals and biological activities of the Italian ancient apple 'Mela Rosa dei Monti Sibillini'. <i>Food Research International</i> , 2020 , 137, 109422	7	8
129	Beauvericin and ochratoxin A mycotoxins individually and combined in HepG2 cells alter lipid peroxidation, levels of reactive oxygen species and glutathione. <i>Food and Chemical Toxicology</i> , 2020 , 139, 111247	4.7	14
128	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
127	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, 108998	7	10
126	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
125	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
124	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
123	Chemical and Sensory Profiling of Monovarietal Extra Virgin Olive Oils from the Italian Marche Region. <i>Antioxidants</i> , 2020 , 9,	7.1	5
122	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
121	Case-Studies Towards Sustainable Production of Value-Added Compounds in Agro-Industrial Wastes 2020 , 197-219		
120	Biorefinery for Innovative Production of Bioactive Compounds from Vegetable Biomass 2020 , 89-128		1
119	Analysis of biogenic amines in probiotic and commercial salamis. <i>Journal of Food Composition and Analysis</i> , 2020 , 94, 103649	4.1	5
118	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

117	Characterization of Odor-Active Compounds, Polyphenols, and Fatty Acids in Coffee Silverskin. <i>Molecules</i> , 2020 , 25,	4.8	9
116	Reducing the effect of beauvericin on neuroblastoma SH-SY5Y cell line by natural products. <i>Toxicology</i> , 2020 , 188, 164-171	2.8	4
115	An Overview on Truffle Aroma and Main Volatile Compounds. <i>Molecules</i> , 2020 , 25,	4.8	9
114	Quantification of lignans in 30 ground coffee samples and evaluation of their 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
113	Quantification of phenolic compounds in different types of craft beers, worts, starting and spent ingredients by liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2020 , 1612, 460622	4.5	24
112	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
111	Spent coffee grounds: A potential commercial source of phytosterols. <i>Food Chemistry</i> , 2020 , 325, 126836	6.5	12
110	The impact of different filter baskets, heights of perforated disc and amount of ground coffee on the extraction of organic acids and the main bioactive compounds in espresso coffee. <i>Food Research International</i> , 2020 , 133, 109220	7	6
109	A comprehensive investigation of the behaviour of phenolic compounds in legumes during domestic cooking and in vitro digestion. <i>Food Chemistry</i> , 2019 , 285, 458-467	8.5	45
108	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
107	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> , 2019 , 132, 377-385	5.9	31
106	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
105	Micro-scaled Quantitative Method to Analyze Olive Oil Polyphenols. <i>Food Analytical Methods</i> , 2019 , 12, 1133-1139	3.4	7
104	Fecal Proteomic Analysis in Healthy Dogs and in Dogs Suffering from Food Responsive Diarrhea. <i>Scientific World Journal</i> , 2019 , 2019, 2742401	2.2	6
103	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
102	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
101	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> , 2018 , 619-620, 49-57	10.2	26
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> , 2018 , 266, 490-497	8.5	19

99	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
98	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
97	Chiral analogues of (+)-cyclazosin as potent β -adrenoceptor selective antagonist. <i>Bioorganic and Medicinal Chemistry</i> , 2018 , 26, 3502-3513	3.4	3
96	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
95	Phenolic acids, antioxidant and antiproliferative activities of Naviglio \square extracts from <i>Schizogyne sericea</i> (Asteraceae). <i>Natural Product Research</i> , 2017 , 31, 515-522	2.3	15
94	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
93	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
92	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
91	Effect of <i>Rosmarinus officinalis</i> L. essential oil combined with different packaging conditions to extend the shelf life of refrigerated beef meat. <i>Food Chemistry</i> , 2017 , 221, 1069-1076	8.5	79
90	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
89	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
88	<i>Rosmarinus eriocalyx</i> : An alternative to <i>Rosmarinus officinalis</i> as a source of antioxidant compounds. <i>Food Chemistry</i> , 2017 , 218, 78-88	8.5	31
87	Evaluation of the hypocholesterolemic effect and prebiotic activity of a lentil (<i>Lens culinaris</i> Medik) extract. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1700403	5.9	15
86	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
85	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
84	Comparative Analysis of the Volatile Profiles from Wild, Cultivated, and Commercial Roots of <i>Gentiana lutea</i> L. by Headspace Solid Phase Microextraction (HSBPME) Coupled to Gas Chromatography Mass Spectrometry (GCMS). <i>Food Analytical Methods</i> , 2016 , 9, 311-321	3.4	7
83	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> , 2016 , 80, 131-140	5.9	12
82	Volatile profile, nutritional value and secretory structures of the berry-like fruits of <i>Hypericum androsaemum</i> L. <i>Food Research International</i> , 2016 , 79, 1-10	7	16

81	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> , 2016 , 7, 1892-903	6.1	31
80	Polar Constituents and Biological Activity of the Berry-Like Fruits from <i>Hypericum androsaemum</i> L. <i>Frontiers in Plant Science</i> , 2016 , 7, 232	6.2	34
79	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
78	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
77	Evaluation of neuritogenic activity of cultivated, wild and commercial roots of <i>Gentiana lutea</i> L.. <i>Journal of Functional Foods</i> , 2015 , 19, 164-173	5.1	15
76	Effects of soyasaponin I and soyasaponins-rich extract on the alternariol-induced cytotoxicity on Caco-2 cells. <i>Food and Chemical Toxicology</i> , 2015 , 77, 44-9	4.7	22
75	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> , 2015 , 29, 100, 95-109	3.2	46
74	Espresso Machine and Coffee Composition 2015 , 255-263		1
73	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
72	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> , 2015 , 174, 426-33	8.5	39
71	Biological profile and bioavailability of imidazoline compounds on morphine tolerance modulation. <i>European Journal of Pharmacology</i> , 2015 , 769, 219-24	5.3	2
70	Essential oil chemotypification and secretory structures of the neglected vegetable <i>Smyrnium olusatrum</i> L. (Apiaceae) growing in central Italy. <i>Flavour and Fragrance Journal</i> , 2015 , 30, 139-159	2.5	37
69	Multi-mycotoxins Analysis in Dried Fruit by LC/MS/MS and a Modified QuEChERS Procedure. <i>Food Analytical Methods</i> , 2014 , 7, 935-945	3.4	50
68	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	3.4	16
67	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> , 2014 , 7, 1024-1031	3.4	9
66	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> , 2014 , 7, 697-705	3.4	6
65	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
64	Intra-population chemical polymorphism in <i>Thymus pannonicus</i> All. growing in Slovakia. <i>Natural Product Research</i> , 2014 , 28, 1557-66	2.3	7

63	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> , 2014 , 35, 30-36 ^{4.1}	5
62	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
61	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
60	Volatile profiles of flavedo, pulp and seeds in <i>Poncirus trifoliata</i> fruits. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 2874-87	4.3 5
59	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> , 2013 , 64, 921-8	3.7 36
58	In vitro biological activity of essential oils and isolated furanosesquiterpenes from the neglected vegetable <i>Smyrniolum olusatrum</i> L. (Apiaceae). <i>Food Chemistry</i> , 2013 , 138, 808-13	8.5 44
57	Simultaneous Determination of Squalene, Tocopherol and Carotene 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
56	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
55	Antioxidant and antiproliferative activity of <i>Hypericum hircinum</i> L. subsp. majus (Aiton) N. Robson essential oil. <i>Natural Product Research</i> , 2013 , 27, 862-8	2.3 63
54	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> , 2013 , 61, 1702-9	5.7 25
53	Central nervous system activities of <i>Hypericum organifolium</i> extract via GABAergic and opioidergic mechanisms. <i>Phytotherapy Research</i> , 2013 , 27, 877-84	6.7 13
52	Antimicrobial efficacy of <i>Achillea ligustica</i> All. (Asteraceae) essential oils against reference and isolated oral microorganisms. <i>Chemistry and Biodiversity</i> , 2012 , 9, 12-24	2.5 28
51	The soluble dietary fiber inulin can influence the bioaccessibility of enniatins. <i>Food and Function</i> , 2012 , 3, 853-8	6.1 6
50	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
49	A forgotten vegetable (<i>Smyrniolum olusatrum</i> L., Apiaceae) as a rich source of isofuranodiene. <i>Food Chemistry</i> , 2012 , 135, 2852-62	8.5 39
48	Simultaneous determination of eight underivatized biogenic amines in fish by solid phase extraction and liquid chromatography-tandem mass spectrometry. <i>Food Chemistry</i> , 2012 , 132, 537-43	8.5 96
47	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> , 2012 , 132, 1592-1599	8.5 61
46	Analysis of the volatile compounds of <i>Teucrium flavum</i> L. subsp. flavum (Lamiaceae) by headspace solid-phase microextraction coupled to gas chromatography with flame ionisation and mass spectrometric detection. <i>Natural Product Research</i> , 2012 , 26, 1339-47	2.3 6

45	Effects of treatment with St. John's Wort on blood glucose levels and pain perceptions of streptozotocin-diabetic rats. <i>Phytotherapy Research</i> , 2011 , 82, 576-84	3.2	27
44	HPLC quantification of coumarin in bastard balm (<i>Melittis melissophyllum</i> L., Lamiaceae). <i>Phytotherapy Research</i> , 2011 , 82, 1215-21	3.2	30
43	Solid-phase microextraction (SPME) analysis of six Italian populations of <i>Ephedra nebrodensis</i> Tineo ex Guss. subsp. <i>nebrodensis</i> . <i>Chemistry and Biodiversity</i> , 2011 , 8, 95-114	2.5	
42	Chemical differences in volatiles between <i>Melittis melissophyllum</i> L. subsp. <i>melissophyllum</i> and subsp. <i>albida</i> (Guss) P. W. Ball (Lamiaceae) determined by solid-phase microextraction (SPME) coupled with GC/FID and GC/MS. <i>Chemistry and Biodiversity</i> , 2011 , 8, 325-43	2.5	14
41	Glandular trichomes and essential oil composition of endemic <i>Sideritis italica</i> (Mill.) Greuter et Burdet from central Italy. <i>Chemistry and Biodiversity</i> , 2011 , 8, 2179-94	2.5	10
40	Volatile components of whole and different plant parts of bastard balm (<i>Melittis melissophyllum</i> L., Lamiaceae) collected in Central Italy and Slovakia. <i>Chemistry and Biodiversity</i> , 2011 , 8, 2057-79	2.5	15
39	Simultaneous determination of bisphenol A, octylphenol, and nonylphenol by pressurised liquid extraction and liquid chromatography tandem mass spectrometry in powdered milk and infant formulas. <i>Food Chemistry</i> , 2011 , 126, 360-367	8.5	106
38	New antidepressant drug candidate: <i>Hypericum montbretti</i> extract. <i>Natural Product Research</i> , 2011 , 25, 1469-72	2.3	11
37	Voltammetric Determination of ITX in Hydro-Alcoholic Solutions and Wine. <i>Analytical Letters</i> , 2011 , 44, 2335-2346	2.2	3
36	Evaluation of the wound healing potentials of two subspecies of <i>Hypericum perforatum</i> on cultured NIH3T3 fibroblasts. <i>Phytotherapy Research</i> , 2011 , 25, 208-14	6.7	29
35	Endocannabinoid regulation of acute and protracted nicotine withdrawal: effect of FAAH inhibition. <i>PLoS ONE</i> , 2011 , 6, e28142	3.7	60
34	Essential Oil Composition of <i>Ephedra nebrodensis</i> Tineo ex Guss. subsp. <i>nebrodensis</i> from Central Italy. <i>Journal of Essential Oil Research</i> , 2010 , 22, 354-357	2.3	3
33	Chemical composition and antimicrobial activity of <i>Hypericum hircinum</i> L. Subsp. <i>majus</i> essential oil. <i>Chemistry of Natural Compounds</i> , 2010 , 46, 125-129	0.7	8
32	Histochemical localization of secretion and composition of the essential oil in <i>Melittis melissophyllum</i> L. subsp. <i>melissophyllum</i> from Central Italy. <i>Flavour and Fragrance Journal</i> , 2010 , 25, 63-70	2.5	28
31	Essential oil from fruits and roots of <i>Ferulago campestris</i> (Besser) Grecescu (Apiaceae): composition and antioxidant and anti-Candida activity. <i>Flavour and Fragrance Journal</i> , 2010 , 25, 493-502	2.5	24
30	Chemical composition and antimicrobial activity of the essential oils from several <i>Hypericum</i> taxa (Guttiferae) growing in central Italy (Appennino Umbro-Marchigiano). <i>Chemistry and Biodiversity</i> , 2010 , 7, 447-66	2.5	39
29	Characterisation of the mushroom-like flavour of <i>Melittis melissophyllum</i> L. subsp. <i>melissophyllum</i> by headspace solid-phase microextraction (HS-SPME) coupled with gas chromatography (GC/FID) and gas chromatography-mass spectrometry (GC/MS). <i>Food Chemistry</i> , 2010 , 123, 983-992	8.5	35
28	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

27	Synthesis and β -adrenoceptor antagonist activity of tamsulosin analogues. <i>European Journal of Medicinal Chemistry</i> , 2010 , 45, 5800-7	6.8	6
26	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
25	Chemical composition and antimicrobial activity of the essential oil from <i>Ferula glauca</i> L. (<i>F. communis</i> L. subsp. <i>glauca</i>) growing in Marche (central Italy). <i>Floterap</i> 2009 , 80, 68-72	3.2	60
24	Composition and biological activity of essential oil of <i>Achillea ligustica</i> All. (Asteraceae) naturalized in central Italy: ideal candidate for anti-cariogenic formulations. <i>Floterap</i> 2009 , 80, 313-9	3.2	45
23	Chemical analysis of the essential oil of <i>Ferula glauca</i> L. (Apiaceae) growing in Marche (central Italy). <i>Biochemical Systematics and Ecology</i> , 2009 , 37, 432-441	1.4	11
22	Chemical composition and antimicrobial activity of the essential oil of <i>Ferulago campestris</i> (Besser) Grecescu growing in central Italy. <i>Flavour and Fragrance Journal</i> , 2009 , 24, 309-315	2.5	17
21	Comparison of the characterisation of the fruit-like aroma of <i>Teucrium flavum</i> L. subsp. <i>flavum</i> by hydrodistillation and solid-phase micro-extraction. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 2505-2518	4.3	17
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19	Doxazosin-related α 1-adrenoceptor antagonists with prostate antitumor activity. <i>Journal of Medicinal Chemistry</i> , 2009 , 52, 4951-4	8.3	32
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