Isabella Nicoletti

List of Publications by Year
in descending order

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Version: 2024-02-01

41 papers	1,284 citations	430874 18 h-index	361022 35 g-index
42 all docs	42 docs citations	42 times ranked	1914 citing authors

#	Article	IF	Citations
1	Direct HPLC Analysis of Quercetin andtrans-Resveratrol in Red Wine, Grape, and Winemaking Byproducts. Journal of Agricultural and Food Chemistry, 2003, 51, 5226-5231.	5.2	196
2	Sour Cherry (Prunus cerasus L) Anthocyanins as Ingredients for Functional Foods. Journal of Biomedicine and Biotechnology, 2004, 2004, 253-258.	3.0	128
3	Identification and Quantification of Stilbenes in Fruits of Transgenic Tomato Plants (Lycopersicon) Tj ETQq1 1 0.784314 rgBT /Overlock Journal of Agricultural and Food Chemistry, 2007, 55, 3304-3311.	5.2	77
4	Chemical and Biochemical Change of Healthy Phenolic Fractions in Winegrape by Means of Postharvest Dehydration. Journal of Agricultural and Food Chemistry, 2010, 58, 7557-7564.	5.2	76
5	Liquid Chromatographyâ^'Electrospray Tandem Mass Spectrometry ofcis-Resveratrol andtrans-Resveratrol:Â Development, Validation, and Application of the Method to Red Wine, Grape, and Winemaking Byproducts. Journal of Agricultural and Food Chemistry, 2004, 52, 6868-6874.	5.2	70
6	Antioxidant and antiâ€inflammatory properties of tomato fruits synthesizing different amounts of stilbenes. Plant Biotechnology Journal, 2009, 7, 422-429.	8.3	55
7	Use of bran fractions and debranned kernels for the development of pasta with high nutritional and healthy potential. Food Chemistry, 2017, 225, 77-86.	8.2	51
8	Identification and Quantification of Soluble Free, Soluble Conjugated, and Insoluble Bound Phenolic Acids in Durum Wheat (Triticum turgidum L. var. durum) and Derived Products by RP-HPLC on a Semimicro Separation Scale. Journal of Agricultural and Food Chemistry, 2013, 61, 11800-11807.	5.2	49
9	Variation of total antioxidant activity and of phenolic acid, total phenolics and yellow coloured pigments in durum wheat (Triticum turgidum L. var. durum) as a function of genotype, crop year and growing area. Journal of Cereal Science, 2015, 65, 175-185.	3.7	48
10	Identification and Quantification of Phenolic Compounds in Grapes by HPLC-PDA-ESI-MS on a Semimicro Separation Scale. Journal of Agricultural and Food Chemistry, 2008, 56, 8801-8808.	5.2	47
11	Jasmonates elicit different sets of stilbenes in Vitis vinifera cv. Negramaro cell cultures. SpringerPlus, 2015, 4, 49.	1.2	40
12	Maillard Reaction in Milk-Based Foods: Nutritional Consequences. Journal of Food Protection, 1998, 61, 235-239.	1.7	38
13	Characterization of in vitro anthocyanin-producing sour cherry (Prunus cerasus L.) callus cultures. Food Research International, 2005, 38, 937-942.	6.2	37
14	Separation of alditols of interest in food products by high-performance anion-exchange chromatography with pulsed amperometric detection. Journal of Chromatography A, 1997, 791, 343-349.	3.7	36
15	Polyphenolic composition and antioxidant activity of the under-utilised Prunus mahaleb L. fruit. Journal of the Science of Food and Agriculture, 2016, 96, 2641-2649.	3.5	34
16	Positive Correlation between High Levels of Ochratoxin A and Resveratrol-Related Compounds in Red Wines. Journal of Agricultural and Food Chemistry, 2007, 55, 6807-6812.	5.2	33
17	Effects of Genotype and Environment on Phenolic Acids Content and Total Antioxidant Capacity in Durum Wheat. Cereal Chemistry, 2014, 91, 310-317.	2.2	30
18	Coâ€electroosmotic capillary electrophoresis of basic proteins with 1â€alkylâ€3â€methylimidazolium tetrafluoroborate ionic liquids as nonâ€covalent coating agents of the fusedâ€silica capillary and additives of the electrolyte solution. Electrophoresis, 2009, 30, 1869-1876.	2.4	24

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19	Analysis of É›-N-2-furoylmethyl-L-lysine (furosine) in dried milk by capillary electrophoresis with controlled electroosmotic flow usingN,N,Nâ€²,Nâ€²-tetramethyl-1,3-butanediamine in the running electrolyte solution. Electrophoresis, 1996, 17, 120-124.	2.4	18
20	Influence of electrolyte composition on the electroosmotic flow and electrophoretic mobility of proteins and peptides. Journal of Chromatography A, 2003, 1013, 221-232.	3.7	18
21	Effects of durum wheat debranning on total antioxidant capacity and on content and profile of phenolic acids. Journal of Functional Foods, 2015, 17, 83-92.	3.4	18
22	From seed to cooked pasta: influence of traditional and non-conventional transformation processes on total antioxidant capacity and phenolic acid content. International Journal of Food Sciences and Nutrition, 2018, 69, 24-32.	2.8	17
23	Rapid Analysis of Essential and Branched-Chain Amino Acids in Nutraceutical Products by Micellar Electrokinetic Capillary Chromatography. Journal of Agricultural and Food Chemistry, 2000, 48, 3324-3329.	5.2	16
24	Separation of Basic Proteins in Bare Fused-Silica Capillaries with Diethylentriamine Phosphate Buffer as the Background Electrolyte Solution. Chromatographia, 2005, 62, s43-s50.	1.3	16
25	Grape variety related trans-resveratrol induction affects Aspergillus carbonarius growth and ochratoxin A biosynthesis. International Journal of Food Microbiology, 2012, 156, 127-132.	4.7	14
26	High-performance thin-layer chromatography on amino-bonded silica gel: application to barbiturates and steroids. Journal of Chromatography A, 1985, 322, 149-158.	3.7	12
27	Postharvest dehydration of Nebbiolo grapes grown at altitude is affected by time of defoliation. Australian Journal of Grape and Wine Research, 2013, 19, n/a-n/a.	2.1	12
28	Separation of amino acid enentiomers by adding a chiral complex to the eluent. Analytica Chimica Acta, 1988, 204, 145-150.	5.4	10
29	DETERMINATION OF ALDITOLS AND CARBOHYDRATES OF FOOD INTEREST USING A SULFONATED MONODISPERSE RESIN-BASED COLUMN, COUPLED WITH PULSED AMPEROMETRIC DETECTION (PAD) AND POSTCOLUMN pH ADJUSTMENT. Journal of Liquid Chromatography and Related Technologies, 2001, 24, 1073-1088.	1.0	8
30	Identification and Dosage of 2-Furaldehyde and 5-Hydroxymethyl-2-furaldehyde in Beverages by Reversed Phase Chromatography with a Microbore Column. Journal of Liquid Chromatography and Related Technologies, 1996, 19, 1241-1254.	1.0	7
31	Characterization of nutraceuticals and functional foods by innovative HPLC methods. Annali Di Chimica, 2002, 92, 387-96.	0.6	7
32	Effect of the mobile phase composition on the retention behaviour of diphenylsilica pre-coated plates. Journal of Chromatography A, 1986, 367, 323-334.	3.7	6
33	Chromatographic and cytogenetic analysis of in vivo metabolites of fluoranthene. Journal of Chromatography A, 1988, 448, 127-133.	3.7	6
34	IMPROVED PEPTIDE MAPPING BY CAPILLARY ZONE ELECTROPHORESIS USING TRIETHYLENETETRAMINE PHOSPHATE BUFFER AS THE ELECTROLYTE SOLUTION. Journal of Liquid Chromatography and Related Technologies, 2001, 24, 2785-2800.	1.0	6
35	High-performance liquid chromatographic resolution of enantiomers on chiral epoxy polymer-coated silica gel. Chromatographia, 1989, 28, 477-480.	1.3	5
36	Enantiomeric Resolution of Amino Acids by Reversed Phase High Performance Liquid Chromatography Using a New Chiral Mobile Phase. Analytical Letters, 1990, 23, 1565-1579.	1.8	5

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37	Determination of Alpha-Hydroxy Acids in Cosmetic Products by High-Performance Liquid Chromatography with a Narrow-Bore Column. International Journal of Cosmetic Science, 1999, 21, 265-274.	2.6	4
38	DETERMINATION OF FUROSINE IN HYDROLYZATE OF PROCESSED MILK BY HPLC USING A NARROW BORE COLUMN AND DIODE-ARRAY DETECTOR. Journal of Liquid Chromatography and Related Technologies, 2000, 23, 717-726.	1.0	3
39	Determination of Flavanones in Citrus Byproducts and Nutraceutical Products by a Validated RP-HPLC Method. Journal of Liquid Chromatography and Related Technologies, 2009, 32, 1448-1462.	1.0	3
40	Ionic pathways to 2,3-benzofluoranthene. Chemosphere, 1994, 28, 1733-1739.	8.2	1
41	Interactions of Proteins with the Acidic Components of the Electrolyte Solution and Their Role in the Performance of Separations by CZE. Chromatographia, 2011, 73, 103-111.	1.3	1