

Isabella Nicoletti

List of Publications by Year in descending order

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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	From seed to cooked pasta: influence of traditional and non-conventional transformation processes on total antioxidant capacity and phenolic acid content. <i>International Journal of Food Sciences and Nutrition</i> , 2018, 69, 24-32.	2.8	17
2	Use of bran fractions and debranned kernels for the development of pasta with high nutritional and healthy potential. <i>Food Chemistry</i> , 2017, 225, 77-86.	8.2	51
3	Polyphenolic composition and antioxidant activity of the under-utilised <i>Prunus mahaleb</i> L. fruit. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2641-2649.	3.5	34
4	Effects of durum wheat debranning on total antioxidant capacity and on content and profile of phenolic acids. <i>Journal of Functional Foods</i> , 2015, 17, 83-92.	3.4	18
5	Variation of total antioxidant activity and of phenolic acid, total phenolics and yellow coloured pigments in durum wheat (<i>Triticum turgidum</i> L. var. durum) as a function of genotype, crop year and growing area. <i>Journal of Cereal Science</i> , 2015, 65, 175-185.	3.7	48
6	Jasmonates elicit different sets of stilbenes in <i>Vitis vinifera</i> cv. Negramaro cell cultures. SpringerPlus, 2015, 4, 49.	1.2	40
7	Effects of Genotype and Environment on Phenolic Acids Content and Total Antioxidant Capacity in Durum Wheat. <i>Cereal Chemistry</i> , 2014, 91, 310-317.	2.2	30
8	Identification and Quantification of Soluble Free, Soluble Conjugated, and Insoluble Bound Phenolic Acids in Durum Wheat (<i>Triticum turgidum</i> L. var. durum) and Derived Products by RP-HPLC on a Semimicro Separation Scale. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 11800-11807.	5.2	49
9	Postharvest dehydration of Nebbiolo grapes grown at altitude is affected by time of defoliation. <i>Australian Journal of Grape and Wine Research</i> , 2013, 19, n/a-n/a.	2.1	12
10	Grape variety related trans-resveratrol induction affects <i>Aspergillus carbonarius</i> growth and ochratoxin A biosynthesis. <i>International Journal of Food Microbiology</i> , 2012, 156, 127-132.	4.7	14
11	Interactions of Proteins with the Acidic Components of the Electrolyte Solution and Their Role in the Performance of Separations by CZE. <i>Chromatographia</i> , 2011, 73, 103-111.	1.3	1
12	Chemical and Biochemical Change of Healthy Phenolic Fractions in Winegrape by Means of Postharvest Dehydration. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7557-7564.	5.2	76
13	Co-electroosmotic capillary electrophoresis of basic proteins with 1-butyl-3-methylimidazolium tetrafluoroborate ionic liquids as non-covalent coating agents of the fused-silica capillary and additives of the electrolyte solution. <i>Electrophoresis</i> , 2009, 30, 1869-1876.	2.4	24
14	Antioxidant and anti-inflammatory properties of tomato fruits synthesizing different amounts of stilbenes. <i>Plant Biotechnology Journal</i> , 2009, 7, 422-429.	8.3	55
15	Determination of Flavanones in Citrus Byproducts and Nutraceutical Products by a Validated RP-HPLC Method. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2009, 32, 1448-1462.	1.0	3
16	Identification and Quantification of Phenolic Compounds in Grapes by HPLC-PDA-ESI-MS on a Semimicro Separation Scale. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8801-8808.	5.2	47
17	Identification and Quantification of Stilbenes in Fruits of Transgenic Tomato Plants (<i>Lycopersicon</i>) Tj ETQq1 1 0.784314 rgBT /Overlook <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3304-3311.	5.2	77
18	Positive Correlation between High Levels of Ochratoxin A and Resveratrol-Related Compounds in Red Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 6807-6812.	5.2	33

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19	Separation of Basic Proteins in Bare Fused-Silica Capillaries with Diethylentriamine Phosphate Buffer as the Background Electrolyte Solution. <i>Chromatographia</i> , 2005, 62, s43-s50.	1.3	16
20	Characterization of in vitro anthocyanin-producing sour cherry (<i>Prunus cerasus</i> L.) callus cultures. <i>Food Research International</i> , 2005, 38, 937-942.	6.2	37
21	Sour Cherry (<i>Prunus cerasus</i> L) Anthocyanins as Ingredients for Functional Foods. <i>Journal of Biomedicine and Biotechnology</i> , 2004, 2004, 253-258.	3.0	128
22	Liquid Chromatography- ^{MS} Electrospray Tandem Mass Spectrometry of cis-Resveratrol and trans-Resveratrol: A Development, Validation, and Application of the Method to Red Wine, Grape, and Winemaking Byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6868-6874.	5.2	70
23	Direct HPLC Analysis of Quercetin and trans-Resveratrol in Red Wine, Grape, and Winemaking Byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 5226-5231.	5.2	196
24	Influence of electrolyte composition on the electroosmotic flow and electrophoretic mobility of proteins and peptides. <i>Journal of Chromatography A</i> , 2003, 1013, 221-232.	3.7	18
25	Characterization of nutraceuticals and functional foods by innovative HPLC methods. <i>Annali Di Chimica</i> , 2002, 92, 387-96.	0.6	7
26	IMPROVED PEPTIDE MAPPING BY CAPILLARY ZONE ELECTROPHORESIS USING TRIETHYLENETETRAMINE PHOSPHATE BUFFER AS THE ELECTROLYTE SOLUTION. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2001, 24, 2785-2800.	1.0	6
27	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. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2001, 24, 1073-1088.	1.0	8
28	DETERMINATION OF FUROSINE IN HYDROLYZATE OF PROCESSED MILK BY HPLC USING A NARROW BORE COLUMN AND DIODE-ARRAY DETECTOR. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2000, 23, 717-726.	1.0	3
29	Rapid Analysis of Essential and Branched-Chain Amino Acids in Nutraceutical Products by Micellar Electrokinetic Capillary Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3324-3329.	5.2	16
30	Determination of Alpha-Hydroxy Acids in Cosmetic Products by High-Performance Liquid Chromatography with a Narrow-Bore Column. <i>International Journal of Cosmetic Science</i> , 1999, 21, 265-274.	2.6	4
31	Maillard Reaction in Milk-Based Foods: Nutritional Consequences. <i>Journal of Food Protection</i> , 1998, 61, 235-239.	1.7	38
32	Separation of alditols of interest in food products by high-performance anion-exchange chromatography with pulsed amperometric detection. <i>Journal of Chromatography A</i> , 1997, 791, 343-349.	3.7	36
33	Analysis of ϵ -N-2-furoylmethyl-L-lysine (furosine) in dried milk by capillary electrophoresis with controlled electroosmotic flow using N,N,N',N'-tetramethyl-1,3-butanediamine in the running electrolyte solution. <i>Electrophoresis</i> , 1996, 17, 120-124.	2.4	18
34	Identification and Dosage of 2-Furaldehyde and 5-Hydroxymethyl-2-furaldehyde in Beverages by Reversed Phase Chromatography with a Microbore Column. <i>Journal of Liquid Chromatography and Related Technologies</i> , 1996, 19, 1241-1254.	1.0	7
35	Ionic pathways to 2,3-benzofluoranthene. <i>Chemosphere</i> , 1994, 28, 1733-1739.	8.2	1
36	Enantiomeric Resolution of Amino Acids by Reversed Phase High Performance Liquid Chromatography Using a New Chiral Mobile Phase. <i>Analytical Letters</i> , 1990, 23, 1565-1579.	1.8	5

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37	High-performance liquid chromatographic resolution of enantiomers on chiral epoxy polymer-coated silica gel. <i>Chromatographia</i> , 1989, 28, 477-480.	1.3	5
38	Separation of amino acid enantiomers by adding a chiral complex to the eluent. <i>Analytica Chimica Acta</i> , 1988, 204, 145-150.	5.4	10
39	Chromatographic and cytogenetic analysis of in vivo metabolites of fluoranthene. <i>Journal of Chromatography A</i> , 1988, 448, 127-133.	3.7	6
40	Effect of the mobile phase composition on the retention behaviour of diphenylsilica pre-coated plates. <i>Journal of Chromatography A</i> , 1986, 367, 323-334.	3.7	6
41	High-performance thin-layer chromatography on amino-bonded silica gel: application to barbiturates and steroids. <i>Journal of Chromatography A</i> , 1985, 322, 149-158.	3.7	12