

# Carlo Tuberoso

## List of Publications by Year in descending order

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98  
papers

4,524  
citations

117625

34  
h-index

106344

65  
g-index

100  
all docs

100  
docs citations

100  
times ranked

5733  
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation of an innovative sheep cheese with antioxidant activity enriched with different thyme essential oil lecithin liposomes. <i>LWT - Food Science and Technology</i> , 2022, 154, 112808.	5.2	11
2	HR-LC-ESI-Orbitrap-MS-Based Metabolic Profiling Coupled with Chemometrics for the Discrimination of Different <i>Echinops spinosus</i> Organs and Evaluation of Their Antioxidant Activity. <i>Antioxidants</i> , 2022, 11, 453.	5.1	13
3	Formulation and In Vitro Efficacy Assessment of <i>Teucrium marum</i> Extract Loading Hyalurosomes Enriched with Tween 80 and Glycerol. <i>Nanomaterials</i> , 2022, 12, 1096.	4.1	3
4	Liposomal Formulations to Improve Antioxidant Power of Myrtle Berry Extract for Potential Skin Application. <i>Pharmaceutics</i> , 2022, 14, 910.	4.5	6
5	<i>Euphorbia characias</i> Extract: Inhibition of Skin Aging-Related Enzymes and Nanoformulation. <i>Plants</i> , 2022, 11, 1849.	3.5	6
6	Nanotechnology for Natural Medicine: Formulation of Neem Oil Loaded Phospholipid Vesicles Modified with Argan Oil as a Strategy to Protect the Skin from Oxidative Stress and Promote Wound Healing. <i>Antioxidants</i> , 2021, 10, 670.	5.1	21
7	LC-ESI/LTQ-Orbitrap-MS Based Metabolomics in Evaluation of Bitter Taste of <i>Arbutus unedo</i> Honey. <i>Molecules</i> , 2021, 26, 2765.	3.8	6
8	Occurrence of acrylamide, hydroxymethylfurfural and furaldehyde as process contaminants in traditional breakfast cereals: "Bissaa". <i>Food Control</i> , 2021, 124, 107931.	5.5	8
9	Crucial Challenges in the Development of Green Extraction Technologies to Obtain Antioxidant Bioactive Compounds from Agro-industrial By-Products. <i>Chemical and Biochemical Engineering Quarterly</i> , 2021, 35, 105-138.	0.9	7
10	Volatile compounds and antibacterial effect of commercial mint cultivars - chemotypes and safety. <i>Industrial Crops and Products</i> , 2021, 166, 113430.	5.2	8
11	Evaluation of bioactive compounds and antioxidant capacity of edible feijoa ( <i>Acca sellowiana</i> (O. Berg)) Tj ETQq1 1,0784314, rgBT /Ove 2.8 20	2.8	20
12	ANALYSIS OF POLYPHENOLIC COMPOSITION AND STABILITY OF MAGISTRAL PREPARATION BASED ON <i>SALVIAE OFFICINALIS FOLIUM</i> . <i>Acta Poloniae Pharmaceutica</i> , 2020, 77, 131-143.	0.1	0
13	Exploiting combined absorption and front face fluorescence spectroscopy to chase classification: A proof of concept in the case of Sardinian red wines. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2019, 214, 378-383.	3.9	8
14	First characterization of <i>Pompia intrea</i> candied fruit: The headspace chemical profile, polar extract composition and its biological activities. <i>Food Research International</i> , 2019, 120, 620-630.	6.2	14
15	Nitrogen compounds in <i>Phacelia tanacetifolia</i> Benth. honey: First time report on occurrence of (â <sup>2</sup> )-5-epi-lithospermoside, uridine, adenine and xanthine in honey. <i>Food Chemistry</i> , 2018, 255, 332-339.	8.2	7
16	Unlocking <i>Phacelia tanacetifolia</i> Benth. honey characterization through melissopalynological analysis, color determination and volatiles chemical profiling. <i>Food Research International</i> , 2018, 106, 243-253.	6.2	17
17	Sardinian honeys as sources of xanthine oxidase and tyrosinase inhibitors. <i>Food Science and Biotechnology</i> , 2018, 27, 139-146.	2.6	21
18	Olive oil polyphenols reduce oxysterols -induced redox imbalance and pro-inflammatory response in intestinal cells. <i>Redox Biology</i> , 2018, 17, 348-354.	9.0	83

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19	Selected Enzyme Inhibitory Effects of Euphorbia characias Extracts. BioMed Research International, 2018, 2018, 1-9.	1.9	15
20	Insight into the Chemical Diversity of Late/Ice Harvest GewÄ¼rztraminer Wine. Chemistry and Biodiversity, 2018, 15, e1800254.	2.1	0
21	Biogenic amines and other polar compounds in long aged oxidized Vernaccia di Oristano white wines. Food Research International, 2018, 111, 97-103.	6.2	15
22	Ethnopharmacognosy of Echinops spinosus L. in North Africa: A Mini Review. Journal of Complementary Medicine Research, 2018, 9, 40.	0.3	7
23	Characterization, phenolic profile, nitrogen compounds and antioxidant activity of Carignano wines. Journal of Food Composition and Analysis, 2017, 58, 60-68.	3.9	35
24	Phenolic Compounds, Volatiles and Antioxidant Capacity of White Myrtle Berry Liqueurs. Plant Foods for Human Nutrition, 2017, 72, 205-210.	3.2	17
25	Evaluation of natural occurring bioactive compounds and antioxidant activity in Nuragus white wines. Food Research International, 2017, 99, 571-576.	6.2	6
26	Antioxidant activity, color chromaticity coordinates, and chemical characterization of monofloral honeys from Morocco. International Journal of Food Properties, 2017, 20, 2016-2027.	3.0	15
27	Screening of Polish Fir Honeydew Honey Using <sc>GC</sc>/<sc>MS</sc>, <sc>HPLC</sc>/<sc>DAD</sc>, and Physical&Chemical Parameters: Benzene Derivatives and Terpenes as Chemical Markers. Chemistry and Biodiversity, 2017, 14, e1700179.	2.1	18
28	First Report on Rare Unifloral Honey of Endemic <i>Moltkia petraea</i> (<sc>Tratt</sc>.) <sc>Griseb</sc>. from Croatia: Detailed Chemical Screening and Antioxidant Capacity. Chemistry and Biodiversity, 2017, 14, e1600268.	2.1	4
29	Screening of Satureja subspicata Vis. Honey by HPLC-DAD, GC-FID/MS and UV/VIS: Prephenate Derivatives as Biomarkers. Molecules, 2016, 21, 377.	3.8	9
30	Chemical Profiles and Anti-inflammatory Activity of the Essential Oils from <i>Seseli gummiferum</i> and <i>Seseli corymbosum</i> subsp. <i>corymbosum</i>. Natural Product Communications, 2016, 11, 1934578X1601101.	0.5	2
31	Phenolic Compounds, Antioxidant Activity, and Other Characteristics of Extra Virgin Olive Oils from Italian Autochthonous Varieties Tonda di Villacidro, Tonda di Cagliari, Semidana, and Bosana. Journal of Chemistry, 2016, 2016, 1-7.	1.9	20
32	Biological Activities of Aerial Parts Extracts of <i>Euphorbia characias</i>. BioMed Research International, 2016, 2016, 1-11.	1.9	30
33	Traceability of Satsuma Mandarin (Citrus unshiu Marc.) Honey through Nectar/Honey-Sac/Honey Pathways of the Headspace, Volatiles, and Semi-Volatiles: Chemical Markers. Molecules, 2016, 21, 1302.	3.8	15
34	Comprehensive Study of Mediterranean (Croatian) Propolis Peculiarity: Headspace, Volatiles, Anti&Varroa</i> Treatment Residue, Phenolics, and Antioxidant Properties. Chemistry and Biodiversity, 2016, 13, 210-218.	2.1	22
35	Activity of Polish unifloral honeys against pathogenic bacteria and its correlation with colour, phenolic content, antioxidant capacity and other parameters. Letters in Applied Microbiology, 2016, 62, 269-276.	2.2	67
36	Protective effects of azarole polyphenolic extracts against oxidative damage using in vitro biomolecular and cellular models. Industrial Crops and Products, 2016, 86, 239-250.	5.2	6

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37	Metabolomic study of wild and cultivated caper ( <i>Capparis spinosa</i> L.) from different areas of Sardinia and their comparative evaluation. <i>Journal of Mass Spectrometry</i> , 2016, 51, 716-728.	1.6	19
38	Polymer-associated liposomes for the oral delivery of grape pomace extract. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016, 146, 910-917.	5.0	43
39	Antioxidant activity, cytotoxic activity and metabolic profiling of juices obtained from saffron ( <i>Crocus sativus</i> L.) floral by-products. <i>Food Chemistry</i> , 2016, 199, 18-27.	8.2	64
40	Extra virgin olive oil phenolic extracts counteract the pro-oxidant effect of dietary oxidized lipids in human intestinal cells. <i>Food and Chemical Toxicology</i> , 2016, 90, 171-180.	3.6	52
41	Volatiles, color characteristics and other physico-chemical parameters of commercial Moroccan honeys. <i>Natural Product Research</i> , 2016, 30, 286-292.	1.8	21
42	Relationship between markers of botanical origin in nectar and honey of the strawberry tree ( <i>Arbutus</i> ) of Apicultural Research, 2015, 54, 342-349.	1.5	11
43	Antioxidant Capacity and Chemical Profiles of <i>Satureja montana</i> L. Honey: Hotrienol and Syringyl Derivatives as Biomarkers. <i>Chemistry and Biodiversity</i> , 2015, 12, 1047-1056.	2.1	14
44	Phytochemicals and Other Characteristics of Croatian Monovarietal Extra Virgin Olive Oils from Oblica, Lastovka and Levantinka Varieties. <i>Molecules</i> , 2015, 20, 4395-4409.	3.8	22
45	The role of p38 MAPK in the induction of intestinal inflammation by dietary oxysterols: modulation by wine phenolics. <i>Food and Function</i> , 2015, 6, 1218-1228.	4.6	43
46	Characterization of Summer Savory ( <i>Satureja hortensis</i> L.) Honey by Physico-Chemical Parameters and Chromatographic / Spectroscopic Techniques (GC-FID/MS, HPLC-DAD, UV/VIS and FTIR-ATR). <i>Croatica Chemica Acta</i> , 2015, 88, 15-22.	0.4	15
47	Determination of dansylated amino acids and biogenic amines in Cannonau and Vermentino wines by HPLC-FLD. <i>Food Chemistry</i> , 2015, 175, 29-35.	8.2	76
48	Virgin oil production from novel and traditional oilseed crops grown in Central Italy: natural constituents and antioxidant activity. <i>Journal of Agricultural Economics</i> , 2015, , .	0.3	0
49	Screening of <i>Coffea</i> spp. honey by different methodologies: theobromine and caffeine as chemical markers. <i>RSC Advances</i> , 2014, 4, 60557-60562.	3.6	17
50	Phytochemical and physico-chemical analysis of Polish willow ( <i>Salix</i> spp.) honey: Identification of the marker compounds. <i>Food Chemistry</i> , 2014, 145, 8-14.	8.2	35
51	Cornflower ( <i>Centaurea cyanus</i> L.) honey quality parameters: Chromatographic fingerprints, chemical biomarkers, antioxidant capacity and others. <i>Food Chemistry</i> , 2014, 142, 12-18.	8.2	34
52	Antioxidant activity, color characteristics, total phenol content and general HPLC fingerprints of six Polish unifloral honey types. <i>LWT - Food Science and Technology</i> , 2014, 55, 124-130.	5.2	114
53	Color evaluation of seventeen European unifloral honey types by means of spectrophotometrically determined CIE $L^*$ , $a^*$ and $b^*$ parameters. <i>Food Chemistry</i> , 2014, 145, 284-291.	8.2	34
54	Bioorganic Research of <i>Galactites tomentosa</i> Moench. Honey Extracts: Enantiomeric Purity of Chiral Marker 3-Phenyllactic Acid. <i>Chirality</i> , 2014, 26, 405-410.	2.6	4

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55	Volatile Profile, Phytochemicals and Antioxidant Activity of Virgin Olive Oils from Croatian Autochthonous Varieties MaÅŕnjaÅŕ and Krvavica in Comparison with Italian Variety Leccino. <i>Molecules</i> , 2014, 19, 881-895.	3.8	25
56	Antioxidant capacity and vasodilatory properties of Mediterranean food: The case of Cannonau wine, myrtle berries liqueur and strawberry-tree honey. <i>Food Chemistry</i> , 2013, 140, 686-691.	8.2	107
57	Comparative Analysis of Tunisian Wild <i>Crataegus azarolus</i> (Yellow Azarole) and <i>Crataegus monogyna</i> (Red Azarole) Leaf, Fruit, and Traditionally Derived Syrup: Phenolic Profiles and Antioxidant and Antimicrobial Activities of the Aqueous-Acetone Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 130926133925000.	5.2	17
58	The Volatile Profiles of a Rare Apple ( <i>Malus domestica</i> Borkh.) Honey: Shikimic Acid Pathway Derivatives, Terpenes, and Others. <i>Chemistry and Biodiversity</i> , 2013, 10, 1638-1652.	2.1	22
59	Phenolic compounds present in Sardinian wine extracts protect against the production of inflammatory cytokines induced by oxysterols in CaCo-2 human enterocyte-like cells. <i>Biochemical Pharmacology</i> , 2013, 86, 138-145.	4.4	37
60	GC-MS Fingerprints and Other Physico-chemical Characteristics of Rare Unifloral <i>Prunus cerasus</i> L. Honey. <i>Natural Product Communications</i> , 2013, 8, 1934578X1300800.	0.5	4
61	Evaluation of Antioxidant Potential of Maltese Mushroom ( <i>Cynomorium coccineum</i> ) by Means of Multiple Chemical and Biological Assays. <i>Nutrients</i> , 2013, 5, 149-161.	4.1	36
62	Riboflavin and lumichrome in Dalmatian sage honey and other unifloral honeys determined by LC-DAD technique. <i>Food Chemistry</i> , 2012, 135, 1985-1990.	8.2	29
63	Radical Scavenging Activity and LC-MS Metabolic Profiling of Petals, Stamens, and Flowers of <i>Crocus sativus</i> L.. <i>Journal of Food Science</i> , 2012, 77, C893-900.	3.1	54
64	Lumichrome and Phenyllactic Acid as Chemical Markers of Thistle ( <i>Galactites tomentosa</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 30	5.2	60
65	Volatile Compounds of <i>Asphodelus microcarpus</i> Salzm. et Viv. Honey Obtained by HS-SPME and USE Analyzed by GC/MS. <i>Chemistry and Biodiversity</i> , 2011, 8, 587-598.	2.1	25
66	Biodiversity of <i>Salix</i> spp. Honeydew and Nectar Honeys Determined by RP-HPLC and Evaluation of Their Antioxidant Capacity. <i>Chemistry and Biodiversity</i> , 2011, 8, 872-879.	2.1	24
67	Antioxidant profile of strawberry tree honey and its marker homogentisic acid in several models of oxidative stress. <i>Food Chemistry</i> , 2011, 129, 1045-1053.	8.2	81
68	Contribution to the characterisation of honey-based Sardinian product abbamele: Volatile aroma composition, honey marker compounds and antioxidant activity. <i>Food Chemistry</i> , 2011, 124, 401-410.	8.2	17
69	Molecular diversity of volatile compounds in rare willow ( <i>Salix</i> spp.) honeydew honey: identification of chemical biomarkers. <i>Molecular Diversity</i> , 2010, 14, 237-248.	3.9	26
70	Chemical composition and antioxidant activities of <i>Myrtus communis</i> L. berries extracts. <i>Food Chemistry</i> , 2010, 123, 1242-1251.	8.2	112
71	Floral Markers of Strawberry Tree ( <i>Arbutus unedo</i> L.) Honey. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 384-389.	5.2	78
72	Headspace, volatile and semi-volatile patterns of <i>Paliurus spina-christi</i> unifloral honey as markers of botanical origin. <i>Food Chemistry</i> , 2009, 112, 239-245.	8.2	48

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73	Flavonoid characterization and antioxidant activity of hydroalcoholic extracts from <i>Achillea ligustica</i> All.. Journal of Pharmaceutical and Biomedical Analysis, 2009, 50, 440-448.	2.8	48
74	Chemical Composition of the Essential Oils of <i>Achillea millefolium</i> L. Isolated by Different Distillation Methods. Journal of Essential Oil Research, 2009, 21, 108-111.	2.7	12
75	Methyl Syringate: A Chemical Marker of Asphodel ( <i>Asphodelus microcarpus</i> Salzm. et Viv.) Monofloral Honey. Journal of Agricultural and Food Chemistry, 2009, 57, 3895-3900.	5.2	79
76	Effect of different technological processes on the chemical composition of myrtle ( <i>Myrtus communis</i> ) Tj ETQq0 0 0,rgBT /Overlock 10 T	3.8	16
77	Comparative Analysis of Polyphenolic Profiles and Antioxidant and Antimicrobial Activities of Tunisian Pome Fruit Pulp and Peel Aqueous Acetone Extracts. Journal of Agricultural and Food Chemistry, 2008, 56, 1084-1090.	5.2	57
78	Qualitative Profile and Quantitative Determination of Flavonoids from <i>Crocus Sativus</i> L. Petals by LC-MS/MS. Natural Product Communications, 2008, 3, 1934578X0800301.	0.5	11
79	Antimicrobial Activity of Tunisian Quince ( <i>Cydonia oblonga</i> Miller) Pulp and Peel Polyphenolic Extracts. Journal of Agricultural and Food Chemistry, 2007, 55, 963-969.	5.2	264
80	Determination of antioxidant compounds and antioxidant activity in commercial oilseeds for food use. Food Chemistry, 2007, 103, 1494-1501.	8.2	368
81	Myrtle hydroalcoholic extracts obtained from different selections of <i>Myrtus communis</i> L.. Food Chemistry, 2007, 101, 806-811.	8.2	45
82	Chemical Composition of Volatiles in Sardinian Myrtle ( <i>Myrtus communis</i> L.) Alcoholic Extracts and Essential Oils. Journal of Agricultural and Food Chemistry, 2006, 54, 1420-1426.	5.2	93
83	Characterisation by liquid chromatography-electrospray tandem mass spectrometry of anthocyanins in extracts of <i>Myrtus communis</i> L. berries used for the preparation of myrtle liqueur. Journal of Chromatography A, 2006, 1112, 232-240.	3.7	72
84	Stability and antioxidant activity of polyphenols in extracts of <i>Myrtus communis</i> L. berries used for the preparation of myrtle liqueur. Journal of Pharmaceutical and Biomedical Analysis, 2006, 41, 1614-1619.	2.8	109
85	Chemical Composition and Antioxidant, Antimicrobial, and Antifungal Activities of the Essential Oil of <i>Achillea ligustica</i> All.. Journal of Agricultural and Food Chemistry, 2005, 53, 10148-10153.	5.2	53
86	Rotenone and Rotenoids in Cuban Resins, Formulations, and Residues on Olives. Journal of Agricultural and Food Chemistry, 2004, 52, 288-293.	5.2	40
87	Residues of azoxystrobin, fenhexamid and pyrimethanil in strawberry following field treatments and the effect of domestic washing. Food Additives and Contaminants, 2004, 21, 1065-1070.	2.0	62
88	Effect of the Epicuticular Waxes of Fruits and Vegetables on the Photodegradation of Rotenone. Journal of Agricultural and Food Chemistry, 2004, 52, 3451-3455.	5.2	22
89	GC-ITMS Determination and Degradation of Captan during Winemaking. Journal of Agricultural and Food Chemistry, 2003, 51, 6761-6766.	5.2	39
90	In-vitro antimicrobial activity and chemical composition of Sardinian <i>Thymus</i> essential oils. Letters in Applied Microbiology, 1999, 29, 130-135.	2.2	782

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91	Influence of Environmental Conditions on the Composition of <i>Salvia desoleana</i> Atzei & Picci. <i>Oil. Journal of Essential Oil Research</i> , 1999, 11, 635-641.	2.7	1
92	Homogentisic Acid: A Phenolic Acid as a Marker of Strawberry-Tree ( <i>Arbutus unedo</i> ) Honey. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4064-4067.	5.2	87
93	Solid-phase extraction and high-performance liquid chromatographic determination of organic acids in honey. <i>Journal of Chromatography A</i> , 1994, 669, 59-64.	3.7	120
94	High-performance liquid chromatographic determination of fenbutatin oxide and its persistence in peaches and nectarines. <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 901-903.	5.2	6
95	Multiresidue method for pesticide determination in wine by high-performance liquid chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 817-819.	5.2	52
96	High-performance liquid chromatographic determination of dinitroaniline herbicides in soil and water. <i>Journal of Chromatography A</i> , 1991, 585, 164-167.	3.7	24
97	The transformation of organic acids in Vernaccia wine during flor formation. <i>Journal of Bioscience and Bioengineering</i> , 1991, 72, 138-140.	0.9	5
98	Separation of pirimicarb and its metabolites by high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 1989, 478, 250-254.	3.7	10