

Giorgia Purcaro

List of Publications by Year in descending order

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93
papers

2,782
citations

136950

32
h-index

206112

48
g-index

94
all docs

94
docs citations

94
times ranked

2577
citing authors

#	ARTICLE	IF	CITATIONS
1	Overview on polycyclic aromatic hydrocarbons: Occurrence, legislation and innovative determination in foods. <i>Talanta</i> , 2013, 105, 292-305.	5.5	209
2	Modulators for comprehensive two-dimensional gas chromatography. <i>TrAC - Trends in Analytical Chemistry</i> , 2011, 30, 1437-1461.	11.4	115
3	Optimisation of microwave assisted extraction (MAE) for polycyclic aromatic hydrocarbon (PAH) determination in smoked meat. <i>Meat Science</i> , 2009, 81, 275-280.	5.5	110
4	Determination of polycyclic aromatic hydrocarbons (PAHs) in commonly consumed Nigerian smoked/grilled fish and meat. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2009, 26, 1096-1103.	2.3	104
5	Determination of polycyclic aromatic hydrocarbons in vegetable oils using solid-phase microextraction—comprehensive two-dimensional gas chromatography coupled with time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2007, 1161, 284-291.	3.7	103
6	Toward a definition of blueprint of virgin olive oil by comprehensive two-dimensional gas chromatography. <i>Journal of Chromatography A</i> , 2014, 1334, 101-111.	3.7	89
7	Evaluation of a Rapid-Scanning Quadrupole Mass Spectrometer in an Apolar Ñ— Ionic-Liquid Comprehensive Two-Dimensional Gas Chromatography System. <i>Analytical Chemistry</i> , 2010, 82, 8583-8590.	6.5	88
8	Polycyclic aromatic hydrocarbons (PAHs) levels in propolis and propolis-based dietary supplements from the Italian market. <i>Food Chemistry</i> , 2010, 122, 333-338.	8.2	61
9	Nano Liquid Chromatography Directly Coupled to Electron Ionization Mass Spectrometry for Free Fatty Acid Elucidation in Mussel. <i>Analytical Chemistry</i> , 2016, 88, 4021-4028.	6.5	60
10	Polycyclic aromatic hydrocarbons in vegetable oils from canned foods. <i>European Journal of Lipid Science and Technology</i> , 2005, 107, 488-496.	1.5	59
11	Polycyclic Aromatic Hydrocarbons in Frying Oils and Snacks. <i>Journal of Food Protection</i> , 2006, 69, 199-204.	1.7	59
12	Polycyclic aromatic hydrocarbon (PAH) content of soil and olives collected in areas contaminated with creosote released from old railway ties. <i>Science of the Total Environment</i> , 2007, 386, 1-8.	8.0	56
13	Hyphenated liquid chromatography—gas chromatography technique: Recent evolution and applications. <i>Journal of Chromatography A</i> , 2012, 1255, 100-111.	3.7	56
14	Exhaled human breath analysis in active pulmonary tuberculosis diagnostics by comprehensive gas chromatography-mass spectrometry and chemometric techniques. <i>Journal of Breath Research</i> , 2019, 13, 016005.	3.0	53
15	Impact of comprehensive two-dimensional gas chromatography with mass spectrometry on food analysis. <i>Journal of Separation Science</i> , 2016, 39, 149-161.	2.5	49
16	Determination of phthalate esters in vegetable oils using direct immersion solid-phase microextraction and fast gas chromatography coupled with triple quadrupole mass spectrometry. <i>Analytica Chimica Acta</i> , 2015, 887, 237-244.	5.4	47
17	Free fatty acid profiling of marine sentinels by nanoLC-EI-MS for the assessment of environmental pollution effects. <i>Science of the Total Environment</i> , 2016, 571, 955-962.	8.0	45
18	Rapid SPE—HPLC determination of the 16 European priority polycyclic aromatic hydrocarbons in olive oils. <i>Journal of Separation Science</i> , 2008, 31, 3936-3944.	2.5	44

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19	Analysis of Fresh and Aged Tea Tree Essential Oils By Using GCxGC-qMS. <i>Journal of Chromatographic Science</i> , 2010, 48, 262-266.	1.4	42
20	A rapid multidimensional liquid–gas chromatography method for the analysis of mineral oil saturated hydrocarbons in vegetable oils. <i>Journal of Chromatography A</i> , 2011, 1218, 7476-7480.	3.7	42
21	Volatile fingerprinting of human respiratory viruses from cell culture. <i>Journal of Breath Research</i> , 2018, 12, 026015.	3.0	40
22	Rapid and sensitive solid phase extraction-large volume injection-gas chromatography for the analysis of mineral oil saturated and aromatic hydrocarbons in cardboard and dried foods. <i>Journal of Chromatography A</i> , 2012, 1243, 1-5.	3.7	39
23	Characterisation of minor components in vegetable oil by comprehensive gas chromatography with dual detection. <i>Food Chemistry</i> , 2016, 212, 730-738.	8.2	39
24	Characterization of bacterial lipid profiles by using rapid sample preparation and fast comprehensive two-dimensional gas chromatography in combination with mass spectrometry. <i>Journal of Separation Science</i> , 2010, 33, 2334-2340.	2.5	38
25	Evaluation of total hydroxytyrosol and tyrosol in extra virgin olive oils. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 805-811.	1.5	37
26	Rapid validated method for the analysis of benzo[a]pyrene in vegetable oils by using solid-phase microextraction–gas chromatography–mass spectrometry. <i>Journal of Chromatography A</i> , 2007, 1176, 231-235.	3.7	36
27	Enhanced resolution comprehensive two-dimensional gas chromatography applied to the analysis of roasted coffee volatiles. <i>Journal of Chromatography A</i> , 2009, 1216, 7301-7306.	3.7	35
28	Performance evaluation of a rapid-scanning quadrupole mass spectrometer in the comprehensive two-dimensional gas chromatography analysis of pesticides in water. <i>Journal of Separation Science</i> , 2011, 34, 2411-2417.	2.5	35
29	A flexible loop-type flow modulator for comprehensive two-dimensional gas chromatography. <i>Journal of Chromatography A</i> , 2011, 1218, 3140-3145.	3.7	35
30	Determination of hydrocarbon contamination in foods. A review. <i>Analytical Methods</i> , 2016, 8, 5755-5772.	2.7	35
31	Direct-immersion solid-phase microextraction coupled to fast gas chromatography mass spectrometry as a purification step for polycyclic aromatic hydrocarbons determination in olive oil. <i>Journal of Chromatography A</i> , 2013, 1307, 166-171.	3.7	33
32	Improvement of mineral oil saturated and aromatic hydrocarbons determination in edible oil by liquid–gas chromatography with dual detection. <i>Journal of Separation Science</i> , 2016, 39, 623-631.	2.5	33
33	A multifaceted investigation on the effect of vacuum on the headspace solid-phase microextraction of extra-virgin olive oil. <i>Analytica Chimica Acta</i> , 2020, 1103, 106-114.	5.4	33
34	SPME-GC–GC-TOF MS fingerprint of virally-infected cell culture: Sample preparation optimization and data processing evaluation. <i>Analytica Chimica Acta</i> , 2018, 1027, 158-167.	5.4	32
35	Sample pre-fractionation of environmental and food samples using LC-GC multidimensional techniques. <i>TrAC - Trends in Analytical Chemistry</i> , 2013, 43, 146-160.	11.4	30
36	Microwave assisted saponification (MAS) followed by on-line liquid chromatography (LC)–gas chromatography (GC) for high-throughput and high-sensitivity determination of mineral oil in different cereal-based foodstuffs. <i>Food Chemistry</i> , 2016, 196, 50-57.	8.2	30

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37	Evaluation of different adsorbent materials for the untargeted and targeted bacterial VOC analysis using GC-MS. <i>Analytica Chimica Acta</i> , 2019, 1066, 146-153.	5.4	30
38	Optimized use of a 50 μ m ID secondary column in comprehensive two-dimensional gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2010, 1217, 4160-4166.	3.7	28
39	Optimisation of pressurised liquid extraction (PLE) for rapid and efficient extraction of superficial and total mineral oil contamination from dry foods. <i>Food Chemistry</i> , 2014, 157, 470-475.	8.2	28
40	Characterization of the yerba mate (<i>Ilex paraguariensis</i>) volatile fraction using solid-phase microextraction-comprehensive GC-MS. <i>Journal of Separation Science</i> , 2009, 32, 3755-3763.	2.5	27
41	Determination of saturated-hydrocarbon contamination in baby foods by using on-line liquid-gas chromatography and off-line liquid chromatography-comprehensive gas chromatography combined with mass spectrometry. <i>Journal of Chromatography A</i> , 2012, 1259, 221-226.	3.7	27
42	A high-sample-throughput LC-GC method for mineral oil determination. <i>Journal of Separation Science</i> , 2013, 36, 3135-3139.	2.5	27
43	Fingerprinting of vegetable oil minor components by multidimensional comprehensive gas chromatography with dual detection. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 309-319.	3.7	27
44	The penetration of green sample-preparation techniques in comprehensive two-dimensional gas chromatography. <i>TrAC - Trends in Analytical Chemistry</i> , 2015, 71, 74-84.	11.4	25
45	Comparison of two different multidimensional liquid-gas chromatography interfaces for determination of mineral oil saturated hydrocarbons in foodstuffs. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 1077-1084.	3.7	24
46	Ultra-high performance liquid chromatographic method for the determination of polycyclic aromatic hydrocarbons in a passive environmental sampler. <i>Journal of Separation Science</i> , 2012, 35, 922-928.	2.5	23
47	HS-SPME-GC applied to rancidity assessment in bakery foods. <i>European Food Research and Technology</i> , 2008, 227, 1-6.	3.3	22
48	Detailed elucidation of hydrocarbon contamination in food products by using solid-phase extraction and comprehensive gas chromatography with dual detection. <i>Analytica Chimica Acta</i> , 2013, 773, 97-104.	5.4	22
49	A Review on the Occurrence and Analytical Determination of PAHs in Olive Oils. <i>Foods</i> , 2021, 10, 324.	4.3	22
50	Evaluation of comprehensive two-dimensional gas chromatography coupled to rapid scanning quadrupole mass spectrometry for quantitative analysis. <i>Journal of Chromatography A</i> , 2012, 1255, 177-183.	3.7	21
51	Investigation of mycobacteria fatty acid profile using different ionization energies in GC-MS. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 7987-7996.	3.7	21
52	Breath metabolome of mice infected with <i>Pseudomonas aeruginosa</i> . <i>Metabolomics</i> , 2019, 15, 10.	3.0	20
53	Evaluation of a novel helium ionization detector within the context of (low-)flow modulation comprehensive two-dimensional gas chromatography. <i>Journal of Chromatography A</i> , 2015, 1402, 102-109.	3.7	18
54	Mineral oil risk assessment: Knowledge gaps and roadmap. Outcome of a multi-stakeholders workshop. <i>Trends in Food Science and Technology</i> , 2021, 113, 151-166.	15.1	18

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55	Optimized Use of a 50 μ m Internal Diameter Secondary Column in a Comprehensive Two-Dimensional Gas Chromatography System. <i>Analytical Chemistry</i> , 2009, 81, 8529-8537.	6.5	17
56	Optimization of pressurized liquid extraction (PLE) for rapid determination of mineral oil saturated (MOSH) and aromatic hydrocarbons (MOAH) in cardboard and paper intended for food contact. <i>Talanta</i> , 2013, 115, 246-252.	5.5	16
57	Exploring multiple-cumulative trapping solid-phase microextraction coupled to gas chromatography–mass spectrometry for quality and authenticity assessment of olive oil. <i>Food Chemistry</i> , 2022, 383, 132438.	8.2	16
58	Volatile fingerprinting of <i>Pseudomonas aeruginosa</i> and respiratory syncytial virus infection in an <i>in vitro</i> cystic fibrosis co-infection model. <i>Journal of Breath Research</i> , 2018, 12, 046001.	3.0	15
59	Production of rainbow trout (<i>Oncorhynchus mykiss</i>) using black soldier fly (<i>Hermetia illucens</i>) prepupae-based formulations with differentiated fatty acid profiles. <i>Science of the Total Environment</i> , 2021, 794, 148647.	8.0	13
60	Miniaturization of the QuEChERS Method in the Fast Gas Chromatography-Tandem Mass Spectrometry Analysis of Pesticide Residues in Vegetables. <i>Food Analytical Methods</i> , 2017, 10, 2636-2645.	2.6	12
61	Exploring multiple-cumulative trapping solid-phase microextraction for olive oil aroma profiling. <i>Journal of Separation Science</i> , 2020, 43, 1934-1941.	2.5	12
62	Evolution of hyphenated techniques for mineral oil analysis in food. <i>Journal of Separation Science</i> , 2021, 44, 464-482.	2.5	12
63	Mineral oil saturated and aromatic hydrocarbons quantification: Mono- and two-dimensional approaches. <i>Journal of Chromatography A</i> , 2021, 1643, 462044.	3.7	12
64	Development And Validation Of A Method For Determining Estrogenic Compounds In Surface Water At The Ultra-Trace Level Required By The EU Water Framework Directive Watch List. <i>Journal of Chromatography A</i> , 2020, 1624, 461242.	3.7	12
65	Quantification and characterization of mineral oil in fish feed by liquid chromatography-gas chromatography-flame ionization detector and liquid chromatography-comprehensive multidimensional gas chromatography-time-of-flight mass spectrometer/flame ionization detector. <i>Journal of Chromatography A</i> , 2022, 1677, 463208.	3.7	12
66	Reuse of Dairy Product: Evaluation of the Lipid Profile Evolution During and After Their Shelf-Life. <i>Food Analytical Methods</i> , 2016, 9, 3143-3154.	2.6	11
67	Enhancement of volatile profiling using multiple-cumulative trapping solid-phase microextraction. Consideration on sample volume. <i>Analytica Chimica Acta</i> , 2020, 1122, 89-96.	5.4	11
68	Shelf-Life Evolution of the Fatty Acid Fingerprint in High-Quality Hazelnuts (<i>Corylus avellana</i> L.) Harvested in Different Geographical Regions. <i>Foods</i> , 2021, 10, 685.	4.3	10
69	Reliability of the \hat{m} ECN42 limit and global method for extra virgin olive oil purity assessment using different analytical approaches. <i>Food Chemistry</i> , 2016, 190, 216-225.	8.2	9
70	Exploring 20 eV electron impact ionization in gas chromatography-tandem mass spectrometry for the determination of estrogenic compounds. <i>Journal of Chromatography A</i> , 2021, 1652, 462359.	3.7	9
71	Sub-ambient temperature sampling of fish volatiles using vacuum-assisted headspace solid phase microextraction: Theoretical considerations and proof of concept. <i>Analytica Chimica Acta</i> , 2022, 1192, 339365.	5.4	9
72	Impact of Citrus Pulp or Inulin on Intestinal Microbiota and Metabolites, Barrier, and Immune Function of Weaned Piglets. <i>Frontiers in Nutrition</i> , 2021, 8, 650211.	3.7	8

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73	Solid-phase microextraction with gas chromatography and mass spectrometry determination of benzo(a)pyrene in microcrystalline waxes used as food additives. <i>Journal of Separation Science</i> , 2015, 38, 1749-1754.	2.5	7
74	Investigation of the Volatile Profile of Red Jujube by Using GC-IMS, Multivariate Data Analysis, and Descriptive Sensory Analysis. <i>Foods</i> , 2022, 11, 421.	4.3	7
75	Rapid and sensitive quantitation of DDMP (2,3-dihydro-3,5-dihydroxy-6-methyl-4H-pyran-4-one) in baked red jujubes by HS-SPME-GC-MS/MS. <i>Food Control</i> , 2022, 135, 108820.	5.5	7
76	Analysis of lipid profile in lipid storage myopathy. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2016, 1029-1030, 157-168.	2.3	6
77	Investigating Bacterial Volatilome for the Classification and Identification of Mycobacterial Species by HS-SPME-GC-MS and Machine Learning. <i>Molecules</i> , 2021, 26, 4600.	3.8	6
78	Efficiency of fatty acid-enriched dipteran-based meal on husbandry, digestive activity and immunological responses of Nile tilapia <i>Oreochromis niloticus</i> juveniles. <i>Aquaculture</i> , 2021, 545, 737193.	3.5	6
79	Sample Preparation Techniques for the Determination of Some Food Contaminants (Polycyclic) Tj ETQq1 1 0.784314 rgBT /Overlock 10		5
80	Comparison of different injection modes in edible oil minor components analysis. <i>Journal of Separation Science</i> , 2015, 38, 2278-2285.	2.5	5
81	Comprehensive Gas Chromatography Methodologies for the Analysis of Lipids. , 2017, , 407-444.		5
82	Volatile Profile Characterization of Winter Jujube from Different Regions via HS-SPME-GC/MS and GC-IMS. <i>Journal of Food Quality</i> , 2021, 2021, 1-15.	2.6	5
83	Accurate quadrupole MS peak reconstruction in optimized gas-flow comprehensive two-dimensional gas chromatography. <i>Journal of Separation Science</i> , 2010, 33, 2791-2795.	2.5	4
84	Microwave-Assisted Saponification Method Followed by Solid-Phase Extraction for the Characterization of Sterols and Dialkyl Ketones in Fats. <i>Foods</i> , 2021, 10, 445.	4.3	4
85	Sample preparation strategies for comprehensive volatile fingerprinting. <i>Comprehensive Analytical Chemistry</i> , 2022, , 155-184.	1.3	4
86	In-pipette solid-phase extraction prior to flow-modulation comprehensive two-dimensional gas chromatography with dual detection for the determination of minor components in vegetable oils. <i>Talanta</i> , 2017, 165, 598-603.	5.5	3
87	Fatty Acid Methyl Ester (FAME) Profiling Identifies Carbapenemase-Producing <i>Klebsiella pneumoniae</i> Belonging to Clonal Complex 258. <i>Separations</i> , 2019, 6, 32.	2.4	3
88	Classical and comprehensive 2D LC-GC. , 2020, , 227-275.		2
89	Microestrazione in fase solida (SPME). <i>Food</i> , 2014, , 177-214.	0.0	2
90	Deeper investigation of oxygen-containing compounds in oleaginous feedstock (animal fat) by preparative column chromatography and comprehensive two-dimensional gas chromatography coupled with high-resolution time-of-flight mass spectrometry. <i>Talanta</i> , 2022, 238, 123019.	5.5	2

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91	Identification of the Bacterial Cellular Lipid Fraction by Using Fast GC—GC-MS and Innovative MS Libraries. NATO Science for Peace and Security Series A: Chemistry and Biology, 2011, , 231-244.	0.5	1
92	The diagnostic purpose of odorant patterns for clinical applications using GC—GC. Comprehensive Analytical Chemistry, 2022, , .	1.3	1
93	Advanced Analytical Techniques in Food Analysis. Journal of AOAC INTERNATIONAL, 2021, 104, 251-252.	1.5	0