

Luana IZZO

List of Publications by Year in descending order

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Version: 2024-02-01

39
papers

913
citations

471061

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476904

29
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39
docs citations

39
times ranked

1060
citing authors

#	ARTICLE	IF	CITATIONS
1	Deoxynivalenol contamination in cereal-based foodstuffs from Spain: Systematic review and meta-analysis approach for exposure assessment. <i>Food Control</i> , 2022, 132, 108521.	2.8	14
2	Multiclass and multi-residue screening of mycotoxins, pharmacologically active substances, and pesticides in infant milk formulas through ultra-high-performance liquid chromatography coupled with high-resolution mass spectrometry analysis. <i>Journal of Dairy Science</i> , 2022, 105, 2948-2962.	1.4	15
3	Analysis of Mycotoxin and Secondary Metabolites in Commercial and Traditional Slovak Cheese Samples. <i>Toxins</i> , 2022, 14, 134.	1.5	8
4	Effect of Phenolic Extract from Red Beans (<i>Phaseolus vulgaris</i> L.) on T-2 Toxin-Induced Cytotoxicity in HepG2 Cells. <i>Foods</i> , 2022, 11, 1033.	1.9	6
5	Chemical Composition of Green Pea (<i>Pisum sativum</i> L.) Pods Extracts and Their Potential Exploitation as Ingredients in Nutraceutical Formulations. <i>Antioxidants</i> , 2022, 11, 105.	2.2	13
6	The commercial importance of defining $\delta^9\text{-THC}$ tetrahydrocannabinol levels in hemp. <i>Phytotherapy Research</i> , 2022, 36, 3369-3370.	2.8	0
7	Bioaccessibility and Antioxidant Capacity of Bioactive Compounds From Various Typologies of Canned Tomatoes. <i>Frontiers in Nutrition</i> , 2022, 9, 849163.	1.6	11
8	Effect of Dewaxed Coffee on Gastroesophageal Symptoms in Patients with GERD: A Randomized Pilot Study. <i>Nutrients</i> , 2022, 14, 2510.	1.7	3
9	The Nutraceutical Properties of $\delta^9\text{-THC}$ Pizza Napoletana Marinara TSG: a Traditional Food Rich in Bioaccessible Antioxidants. <i>Antioxidants</i> , 2021, 10, 495.	2.2	11
10	Chemical Composition, In Vitro Bioaccessibility and Antioxidant Activity of Polyphenolic Compounds from Nutraceutical Fennel Waste Extract. <i>Molecules</i> , 2021, 26, 1968.	1.7	24
11	An Italian Survey on Dietary Habits and Changes during the COVID-19 Lockdown. <i>Nutrients</i> , 2021, 13, 1197.	1.7	54
12	Citrinin Dietary Exposure Assessment Approach through Human Biomonitoring High-Resolution Mass Spectrometry-Based Data. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 6330-6338.	2.4	11
13	In Vitro Bioaccessibility and Antioxidant Activity of Polyphenolic Compounds from Spent Coffee Grounds-Enriched Cookies. <i>Foods</i> , 2021, 10, 1837.	1.9	24
14	Colon Bioaccessibility under In Vitro Gastrointestinal Digestion of Different Coffee Brews Chemically Profiled through UHPLC-Q-Orbitrap HRMS. <i>Foods</i> , 2021, 10, 179.	1.9	20
15	Phenolic compounds from an Algerian medicinal plant (<i>Pallenis spinosa</i>): simulated gastrointestinal digestion, characterization, and biological and enzymatic activities. <i>Food and Function</i> , 2021, 12, 1291-1304.	2.1	8
16	Antioxidant and Anti-Inflammatory Activity of Coffee Brew Evaluated after Simulated Gastrointestinal Digestion. <i>Nutrients</i> , 2021, 13, 4368.	1.7	19
17	Human Biomonitoring of T-2 Toxin, T-2 Toxin-3-Glucoside and Their Metabolites in Urine through High-Resolution Mass Spectrometry. <i>Toxins</i> , 2021, 13, 869.	1.5	2
18	Antifungal and antimycotoxigenic activity of hydrolyzed goat whey on <i>Penicillium</i> spp: An application as biopreservation agent in pita bread. <i>LWT - Food Science and Technology</i> , 2020, 118, 108717.	2.5	30

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19	Target analysis and retrospective screening of mycotoxins and pharmacologically active substances in milk using an ultra-high-performance liquid chromatography/high-resolution mass spectrometry approach. <i>Journal of Dairy Science</i> , 2020, 103, 1250-1260.	1.4	25
20	Inhibitory effect of sweet whey fermented by <i>Lactobacillus plantarum</i> strains against fungal growth: A potential application as an antifungal agent. <i>Journal of Food Science</i> , 2020, 85, 3920-3926.	1.5	10
21	Colon Bioaccessibility under In Vitro Gastrointestinal Digestion of a Red Cabbage Extract Chemically Profiled through UHPLC-Q-Orbitrap HRMS. <i>Antioxidants</i> , 2020, 9, 955.	2.2	21
22	Changes in Phenolics and Fatty Acids Composition and Related Gene Expression during the Development from Seed to Leaves of Three Cultivated Cardoon Genotypes. <i>Antioxidants</i> , 2020, 9, 1096.	2.2	10
23	Occurrence and Exposure Assessment of Mycotoxins in Ready-to-Eat Tree Nut Products through Ultra-High Performance Liquid Chromatography Coupled with High Resolution Q-Orbitrap Mass Spectrometry. <i>Metabolites</i> , 2020, 10, 344.	1.3	10
24	Chemical Analysis of Minor Bioactive Components and Cannabidiolic Acid in Commercial Hemp Seed Oil. <i>Molecules</i> , 2020, 25, 3710.	1.7	49
25	In Vitro Bioaccessibility and Antioxidant Activity of Coffee Silverskin Polyphenolic Extract and Characterization of Bioactive Compounds Using UHPLC-Q-Orbitrap HRMS. <i>Molecules</i> , 2020, 25, 2132.	1.7	35
26	Whey fermented by using <i>Lactobacillus plantarum</i> strains: A promising approach to increase the shelf life of pita bread. <i>Journal of Dairy Science</i> , 2020, 103, 5906-5915.	1.4	21
27	Biomonitoring of Enniatin B1 and Its Phase I Metabolites in Human Urine: First Large-Scale Study. <i>Toxins</i> , 2020, 12, 415.	1.5	14
28	Target Quantification and Semi-Target Screening of Undesirable Substances in Pear Juices Using Ultra-High-Performance Liquid Chromatography-Quadrupole Orbitrap Mass Spectrometry. <i>Foods</i> , 2020, 9, 841.	1.9	5
29	Ultra-High-Performance Liquid Chromatography Coupled with Quadrupole Orbitrap High-Resolution Mass Spectrometry for Multi-Residue Analysis of Mycotoxins and Pesticides in Botanical Nutraceuticals. <i>Toxins</i> , 2020, 12, 114.	1.5	43
30	Analysis of Phenolic Compounds in Commercial <i>Cannabis sativa</i> L. Inflorescences Using UHPLC-Q-Orbitrap HRMS. <i>Molecules</i> , 2020, 25, 631.	1.7	76
31	The Nutraceutical Properties of "Pizza Marinara TSG" a Traditional Food Rich in Bioaccessible Antioxidants. <i>Medical Sciences Forum</i> , 2020, 2, .	0.5	0
32	Target Analysis and Retrospective Screening of Multiple Mycotoxins in Pet Food Using UHPLC-Q-Orbitrap HRMS. <i>Toxins</i> , 2019, 11, 434.	1.5	29
33	Red Wine Consumption and Cardiovascular Health. <i>Molecules</i> , 2019, 24, 3626.	1.7	131
34	Effect of Dietary Incorporation of Linseed Alone or Together with Tomato-Red Pepper Mix on Laying Hens' Egg Yolk Fatty Acids Profile and Health Lipid Indexes. <i>Nutrients</i> , 2019, 11, 813.	1.7	55
35	Urinary levels of enniatin B and its phase I metabolites: First human pilot biomonitoring study. <i>Food and Chemical Toxicology</i> , 2018, 118, 454-459.	1.8	23
36	Study of the Chemical Components, Bioactivity and Antifungal Properties of the Coffee Husk. <i>Journal of Food Research</i> , 2018, 7, 43.	0.1	13

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37	Simultaneous Determination of AFB1 and AFM1 in Milk Samples by Ultra High Performance Liquid Chromatography Coupled to Quadrupole Orbitrap Mass Spectrometry. <i>Beverages</i> , 2018, 4, 43.	1.3	27
38	Evaluation of biological and antimicrobial properties of freeze-dried whey fermented by different strains of <i>Lactobacillus plantarum</i> . <i>Food and Function</i> , 2018, 9, 3688-3697.	2.1	27
39	Antioxidant and antimicrobial properties of traditional green and purple "Napoletano" basil cultivars (<i>Ocimum basilicum</i> L.) from Campania region (Italy). <i>Natural Product Research</i> , 2017, 31, 2067-2071.	1.0	16