Luigi Mondello

List of Publications by Year in Descending Order

496 papers	13,444 citations	58 h-index	82 g-index
529 ext. papers	15,228 ext. citations	4.3 avg, IF	6.6 L-index

#	Paper	IF	Citations
496	Non-psychoactive cannabinoids identification by linear retention index approach applied to a hand-portable capillary liquid chromatography platform.. *Analytical and Bioanalytical Chemistry*, **2022**, 1	4.4	2
495	Simultaneous evaluation of the enantiomeric and carbon isotopic ratios of Cannabis sativa L. essential oils by multidimensional gas chromatography.. *Analytical and Bioanalytical Chemistry*, **2022**, 1	4.4	1
494	Comparison of lipid profile of Italian Extra Virgin Olive Oils by using rapid chromatographic approaches. *Journal of Food Composition and Analysis*, **2022**, 110, 104531	4.1	1
493	Magnet integrated fabric phase sorptive extraction as a stand-alone extraction device for the monitoring of benzoyl urea insecticides in water samples by HPLC-DAD.. *Journal of Chromatography A*, **2022**, 1672, 463026	4.5	1
492	Listeria monocytogenes exposed to antimicrobial peptides displays differential regulation of lipids and proteins associated to stress response.. *Cellular and Molecular Life Sciences*, **2022**, 79, 263	10.3	0
491	Profiling the Volatile and Non-Volatile Compounds along with the Antioxidant Properties of Malted Barley. *Separations*, **2022**, 9, 119	3.1	
490	Heart-cutting and comprehensive multidimensional gas chromatography: Basic principles. *Comprehensive Analytical Chemistry*, **2022**, 69-92	1.9	0
489	The 20-Year Jubilee of the Interdivisional Group of Separation Science of the Italian Chemical Society. *Separations*, **2022**, 9, 123	3.1	
488	Elucidation of the Lipid Composition of Hemp (Cannabis sativa L.) Products by Means of Gas Chromatography and Ultra-High Performance Liquid Chromatography Coupled to Mass Spectrometry Detection. *Molecules*, **2022**, 27, 3358	4.8	0
487	Lipids in Archaeological Pottery: A Review on Their Sampling and Extraction Techniques. *Molecules*, **2022**, 27, 3451	4.8	0
486	Distribution of bioactives in entire mill chain from the drupe to the oil and wastes. *Natural Product Research*, **2021**, 35, 4182-4187	2.3	9
485	Untargeted profiling and differentiation of geographical variants of wine samples using headspace solid-phase microextraction flow-modulated comprehensive two-dimensional gas chromatography with the support of tile-based Fisher ratio analysis.. *Journal of Chromatography A*, **2021**, 1662, 462735	4.5	6
484	The online coupling of liquid chromatography to Fourier transform infrared spectroscopy using a solute-deposition interface: A proof of concept. *Analytical and Bioanalytical Chemistry*, **2021**, 1	4.4	1
483	On-line coupling of supercritical fluid extraction with enantioselective supercritical fluid chromatography-triple quadrupole mass spectrometry for the determination of chiral pesticides in hemp seeds: A proof-of-principle study. *Food Chemistry*, **2021**, 373, 131418	8.5	0
482	Coumarins, Psoralens and Polymethoxyflavones in Cold-pressed Citrus Essential Oils: a Review. *Journal of Essential Oil Research*, **2021**, 33, 221-239	2.3	4
481	Evaluation of different internal diameter coated modulation columns within the context of solid-state modulation. *Journal of Separation Science*, **2021**, 44, 1923-1930	3.4	
480	Development of a Novel Microwave Distillation Technique for the Isolation of L. Essential Oil and Gas Chromatography Analyses for the Comprehensive Characterization of Terpenes and Terpenoids, Including Their Enantio-Distribution. *Molecules*, **2021**, 26,	4.8	11

479	Identification of high-value generating molecules from the wastes of tuna fishery industry by liquid chromatography and gas chromatography hyphenated techniques with automated sample preparation. *Journal of Separation Science*, **2021**, 44, 1571-1580	3.4	6
478	The retention index approach in liquid chromatography: An historical review and recent advances. *Journal of Chromatography A*, **2021**, 1640, 461963	4.5	9
477	Characterization of Rubus fruticosus L. berries growing wild in Morocco: phytochemical screening, antioxidant activity and chromatography analysis. *European Food Research and Technology*, **2021**, 247, 1689-1699	3.4	1
476	Preliminary observations on the use of a novel low duty cycle flow modulator for comprehensive two-dimensional gas chromatography. *Journal of Chromatography A*, **2021**, 1643, 462076	4.5	3
475	Reversed phase versus hydrophilic interaction liquid chromatography as first dimension of comprehensive two-dimensional liquid chromatography systems for the elucidation of the polyphenolic content of food and natural products. *Journal of Chromatography A*, **2021**, 1645, 462129	4.5	10
474	Elucidation of Antioxidant Compounds in Moroccan L. Fruits by GC-MS and HPLC-MS Techniques. *Molecules*, **2021**, 26,	4.8	2
473	Determination of multi-pesticide residues in vegetable products using a "reduced-scale" Quechers method and flow-modulated comprehensive two-dimensional gas chromatography-triple quadrupole mass spectrometry. *Journal of Chromatography A*, **2021**, 1645, 462126	4.5	3
472	Phytochemical Profile, Antioxidant Capacity, Amylase and Glucosidase Inhibitory Potential of Wild Moroccan (L.) Leaves. *Molecules*, **2021**, 26,	4.8	7
471	Evaluation of the Level of Toxic Contaminants and Essential Molecules in the Context of the Re-Use of Tuna Fishery Industry by-Products. *Food Analytical Methods*, **2021**, 14, 2161-2174	3.4	1
470	Pattern-Type Separation of Triacylglycerols by Silver Thiolate Non-Aqueous Reversed Phase Comprehensive Liquid Chromatography. *Separations*, **2021**, 8, 88	3.1	2
469	Phytochemical Profile and Antioxidant Activity of the Aerial Part Extracts from Matthiola incana subsp. rupestris and subsp. pulchella (Brassicaceae) Endemic to Sicily. *Chemistry and Biodiversity*, **2021**, 18, e2100167	2.5	2
468	Use of a low-cost, lab-made Y-interface for liquid-gas chromatography coupling for the analysis of mineral oils in food samples. *Journal of Chromatography A*, **2021**, 1648, 462191	4.5	1
467	Phytochemical Constituents, Antioxidant Activity, and Toxicity Assessment of the Aerial Part Extracts from the Infraspecific Taxa of () Endemic to Sicily. *Molecules*, **2021**, 26,	4.8	2
466	Blood orange () as a rich source of nutraceuticals: investigation of bioactive compounds in different parts of the fruit by HPLC-PDA/MS. *Natural Product Research*, **2021**, 35, 4606-4610	2.3	9
465	Polyphenolic profile, antibacterial activity and brine shrimp toxicity of leaf extracts from six Tunisian spontaneous species. *Natural Product Research*, **2021**, 35, 1057-1063	2.3	12
464	Apocarotenoids profiling in different Capsicum species. *Food Chemistry*, **2021**, 334, 127595	8.5	14
463	Multidimensional liquid chromatography approaches for analysis of food contaminants. *Journal of Separation Science*, **2021**, 44, 17-34	3.4	2
462	Differentiation of Italian extra virgin olive oils by rapid evaporative ionization mass spectrometry. *LWT - Food Science and Technology*, **2021**, 138, 110715	5.4	2

461	Comprehensive two-dimensional liquid chromatography-based quali-quantitative screening of aqueous phases from pyrolysis bio-oils. *Electrophoresis*, **2021**, 42, 58-67	3.6	5
460	Reliable identification and quantification of anabolic androgenic steroids in dietary supplements by using gas chromatography coupled to triple quadrupole mass spectrometry. *Drug Testing and Analysis*, **2021**, 13, 128-139	3.5	4
459	Cannabis Sativa L.: a comprehensive review on the analytical methodologies for cannabinoids and terpenes characterization. *Journal of Chromatography A*, **2021**, 1637, 461864	4.5	21
458	Phytochemical Investigation and Antioxidant Activity of L. *Molecules*, **2021**, 26,	4.8	10
457	Influence of Citrus Flavor Addition in Brewing Process: Characterization of the Volatile and Non-Volatile Profile to Prevent Frauds and Adulterations. *Separations*, **2021**, 8, 18	3.1	5
456	Dietary Intake of Coumarins and Furocoumarins through Citrus Beverages: A Detailed Estimation by a HPLC-MS/MS Method Combined with the Linear Retention Index System. *Foods*, **2021**, 10,	4.9	2
455	Linear retention index approach applied to liquid chromatography coupled to triple quadrupole mass spectrometry to determine oxygen heterocyclic compounds at trace level in finished cosmetics. *Journal of Chromatography A*, **2021**, 1649, 462183	4.5	3
454	The Digestibility of L. Polyphenols Using an In Vitro Human Digestion Model and Evaluation of Their Antimicrobial Activity. *Nutrients*, **2021**, 13,	6.7	3
453	Determination of bioactive compounds in extra virgin olive oils from 19 Moroccan areas using liquid chromatography coupled to mass spectrometry: a study over two successive years. *European Food Research and Technology*, **2021**, 247, 2993	3.4	3
452	Overcoming the lack of reliability associated to monodimensional gas chromatography coupled to isotopic ratio mass spectrometry data by heart-cut two-dimensional gas chromatography. *Journal of Chromatography A*, **2021**, 1655, 462473	4.5	3
451	Botanical and Genetic Identification Followed by Investigation of Chemical Composition and Biological Activities on the L. Stem from Tunisian Flora. *Molecules*, **2020**, 25,	4.8	6
450	Analysis of Organic Sulphur Compounds in Coal Tar by Using Comprehensive Two-Dimensional Gas Chromatography-High Resolution Time-of-Flight Mass Spectrometry. *Separations*, **2020**, 7, 26	3.1	2
449	Antimicrobial Activity of Different Essential Oil Formulations. *Molecules*, **2020**, 25,	4.8	11
448	High-speed GC-MS **2020**, 109-132		1
447	Detectors and basic data analysis. *Separation Science and Technology*, **2020**, 12, 205-227	1.7	1
446	Determination of the Metabolite Content of Cultivars Using Comprehensive Two-Dimensional Liquid Chromatography Coupled with a Photodiode Array and Mass Spectrometry Detection. *Molecules*, **2020**, 25,	4.8	14
445	Exploration of Rapid Evaporative-Ionization Mass Spectrometry as a Shotgun Approach for the Comprehensive Characterization of (Lam) Benth. Fruit. *Molecules*, **2020**, 25,	4.8	3
444	Hyphenations of 2D capillary-based LC with mass spectrometry **2020**, 369-412		1

443	Flavors and odors analysis **2020**, 697-727		
442	Comprehensive 2D Gas Chromatography **2020**, 183-226		1
441	The opposite nitric oxide modulators do not lead to the opposite changes of metabolites under cadmium excess. *Journal of Plant Physiology*, **2020**, 252, 153228	3.6	3
440	Wild strawberry (Arbutus unedo): Phytochemical screening and antioxidant properties of fruits collected in northern Morocco. *Arabian Journal of Chemistry*, **2020**, 13, 6299-6311	5.9	7
439	A chemometric strategy to evaluate the comparability of PLS models obtained from quartz cuvettes and disposable glass vials in the determination of extra virgin olive oil quality parameters by NIR spectroscopy. *Chemometrics and Intelligent Laboratory Systems*, **2020**, 199, 103974	3.8	7
438	Application of deep eutectic solvents for the extraction of phenolic compounds from extra-virgin olive oil. *Electrophoresis*, **2020**, 41, 1752-1759	3.6	18
437	Determination of the Phenol and Tocopherol Content in Italian High-Quality Extra-Virgin Olive Oils by Using LC-MS and Multivariate Data Analysis. *Food Analytical Methods*, **2020**, 13, 1027-1041	3.4	14
436	Towards the determination of an equivalent standard column set between cryogenic and flow-modulated comprehensive two-dimensional gas chromatography. *Analytica Chimica Acta*, **2020**, 1105, 231-236	6.6	6
435	Rapid and miniaturized qualitative and quantitative gas chromatography profiling of human blood total fatty acids. *Analytical and Bioanalytical Chemistry*, **2020**, 412, 2327-2337	4.4	15
434	Comprehensive two-dimensional liquid chromatography as a powerful tool for the analysis of food and food products. *TrAC - Trends in Analytical Chemistry*, **2020**, 127, 115894	14.6	22
433	Evaluation of Italian extra virgin olive oils based on the phenolic compounds composition using multivariate statistical methods. *European Food Research and Technology*, **2020**, 246, 1241-1249	3.4	6
432	Lipid profile of fish species by liquid chromatography coupled to mass spectrometry and a novel linear retention index database. *Journal of Separation Science*, **2020**, 43, 1773-1780	3.4	8
431	Tuberomics: a molecular profiling for the adaption of edible fungi (Tuber magnatum Pico) to different natural environments. *BMC Genomics*, **2020**, 21, 90	4.5	7
430	Carotenoid and Apocarotenoid Analysis by SFE-SFC-QqQ/MS. *Methods in Molecular Biology*, **2020**, 2083, 209-219	1.4	4
429	Fingerprinting of the Unsaponifiable Fraction of Vegetable Oils by Using Cryogenically-Modulated Comprehensive Two-Dimensional Gas Chromatography-High Resolution Time-of-Flight Mass Spectrometry. *Food Analytical Methods*, **2020**, 13, 1523-1529	3.4	10
428	Chemical screening and antibacterial activity of essential oil and volatile fraction of Dictyopteris polypodioides. *Microchemical Journal*, **2020**, 152, 104415	4.8	9
427	Characterization of monoacylglycerols and diacylglycerols rich in polyunsaturated fatty acids produced by hydrolysis of Musteleus mustelus liver oil catalyzed by an immobilized bacterial lipase. *Journal of Chromatography A*, **2020**, 1613, 460692	4.5	6
426	Application of compressed fluid-based extraction and purification procedures to obtain astaxanthin-enriched extracts from Haematococcus pluvialis and characterization by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry. *Analytical and Bioanalytical Chemistry*, **2020**, 412, 589-599	4.4	11

425	Determination of free apocarotenoids and apocarotenoid esters in human colostrum. *Analytical and Bioanalytical Chemistry*, **2020**, 412, 1335-1342	4.4	14
424	Recent developments in the carotenoid and carotenoid derivatives chromatography-mass spectrometry analysis in food matrices. *TrAC - Trends in Analytical Chemistry*, **2020**, 132, 116047	14.6	7
423	Identification of Fatty Acid, Lipid and Polyphenol Compounds from L. Kernel Extracts. *Foods*, **2020**, 9,	4.9	2
422	Isolation of Microalgae from Mediterranean Seawater and Production of Lipids in the Cultivated Species. *Foods*, **2020**, 9,	4.9	4
421	Characterization of Phenolic Compounds, Vitamin E and Fatty Acids from Monovarietal Virgin Olive Oils of "" Cultivar. *Molecules*, **2020**, 25,	4.8	5
420	Chemical Characterization of Three Accessions of L. Extracts from Different Plant Tissues. *Molecules*, **2020**, 25,	4.8	6
419	Physico-Chemical and Phytochemical Characterization of Moroccan Wild Jujube "" Fruit Crude Extract and Fractions. *Molecules*, **2020**, 25,	4.8	5
418	Polyphenolic compounds with biological activity in guabiroba fruits (Campomanesia xanthocarpa Berg.) by comprehensive two-dimensional liquid chromatography. *Electrophoresis*, **2020**, 41, 1784-1792	3.6	3
417	Miniaturized LC in Molecular Omics. *Analytical Chemistry*, **2020**, 92, 11485-11497	7.8	14
416	Gas Chromatography-Fourier Transform Infrared Spectroscopy for Unambiguous Determination of Illicit Drugs: A Proof of Concept. *Frontiers in Chemistry*, **2020**, 8, 624	5	7
415	Comprehensive Chemical Characterization of the Pistacia vera Fruits through Original NMR Quantification Methods. *Applied Sciences (Switzerland)*, **2020**, 10, 5523	2.6	2
414	Concentration of Potentially Bioactive Compounds in Italian Extra Virgin Olive Oils from Various Sources by Using LC-MS and Multivariate Data Analysis. *Foods*, **2020**, 9,	4.9	10
413	Comparative study of the phenolic profile, antioxidant and antimicrobial activities of leaf extracts of five L. (Cupressaceae) taxa growing in Turkey. *Natural Product Research*, **2020**, 34, 1636-1641	2.3	14
412	Characterization of the polyphenolic fraction of pomegranate samples by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry detection. *Natural Product Research*, **2020**, 34, 39-45	2.3	22
411	Chemical characterization of unconventional palm oils from and two other endemic Arecaceae species from Reunion Island. *Natural Product Research*, **2020**, 34, 93-101	2.3	2
410	Carotenoids from the ripening bacterium impart color to the rind of the French cheese, Fourme de Montbrison (PDO). *Natural Product Research*, **2020**, 34, 10-15	2.3	3
409	(L.) Aiton leaves and flower buds: Effect of extraction solvent/technique on their antioxidant ability, antimicrobial properties and phenolic profile. *Natural Product Research*, **2020**, 34, 46-52	2.3	11
408	Combining linear retention index and electron ionization mass spectrometry for a reliable identification in nano liquid chromatography. *Journal of Chromatography A*, **2020**, 1610, 460581	4.5	10

407	Silene vulgaris subsp. macrocarpa leaves and roots from Morocco: assessment of the efficiency of different extraction techniques and solvents on their antioxidant capacity, brine shrimp toxicity and phenolic characterization. *Plant Biosystems*, **2020**, 154, 692-699	1.6	3
406	African baobab (Adansonia digitata) fruit as promising source of procyanidins. *European Food Research and Technology*, **2020**, 246, 297-306	3.4	4
405	Evaluation of matrix effect in one-dimensional and comprehensive two-dimensional liquid chromatography for the determination of the phenolic fraction in extra virgin olive oils. *Journal of Separation Science*, **2020**, 43, 1781-1789	3.4	9
404	Conventional GC-MS applications **2020**, 75-108		
403	Effect of seasonal variation on the chemical composition and antioxidant and antifungal activities of Convolvulus althaeoides L. leaf extracts. *Arabian Journal of Chemistry*, **2020**, 13, 5651-5668	5.9	8
402	A lab-developed interface for liquid-gas chromatography coupling based on the use of a modified programmed-temperature-vaporizing injector. *Journal of Chromatography A*, **2020**, 1622, 461096	4.5	4
401	Ten. (Brassicaceae): Phenolic Constituents, Antioxidant and Cytotoxic Properties of the Leaf and Flowering Top Extracts. *Molecules*, **2020**, 25,	4.8	13
400	Evaluation of the availability of delphinidin and cyanidin-3-O-sambubioside from Hibiscus sabdariffa and 6-gingerol from Zingiber officinale in colon using liquid chromatography and mass spectrometry detection. *European Food Research and Technology*, **2019**, 245, 2425-2433	3.4	6
399	Chemical Composition of the Essential Oil of the Endemic Species (Degen) Velen. *Molecules*, **2019**, 24,	4.8	3
398	Collection and identification of an unknown component from Eugenia uniflora essential oil exploiting a multidimensional preparative three-GC system employing apolar, mid-polar and ionic liquid stationary phases. *Faraday Discussions*, **2019**, 218, 101-114	3.6	2
397	Identification of antimicrobial volatile compounds produced by the marine bacterium Bacillus amyloliquefaciens strain S13 newly isolated from brown alga Zonaria tournefortii. *Journal of Essential Oil Research*, **2019**, 31, 203-210	2.3	5
396	Fast gas chromatography-mass spectrometry: A review of the last decade. *TrAC - Trends in Analytical Chemistry*, **2019**, 118, 444-452	14.6	33
395	High-performance liquid chromatography combined with electron ionization mass spectrometry: A review. *TrAC - Trends in Analytical Chemistry*, **2019**, 118, 112-122	14.6	32
394	Recent advances in the coupling of carbon dioxide-based extraction and separation techniques. *TrAC - Trends in Analytical Chemistry*, **2019**, 116, 158-165	14.6	19
393	Szabolcs Fekete, Imre Moln□ (Eds.): Software-assisted method development in high performance liquid chromatography. *Analytical and Bioanalytical Chemistry*, **2019**, 411, 3707-3708	4.4	
392	The Phenolic Fraction of Italian Extra Virgin Olive Oils: Elucidation Through Combined Liquid Chromatography and NMR Approaches. *Food Analytical Methods*, **2019**, 12, 1759-1770	3.4	27
391	Study of the Lipid Profile of ATCC and Clinical Strains of in Relation to Their Antibiotic Resistance. *Molecules*, **2019**, 24,	4.8	9
390	Determination of the polyphenolic fraction of Pistacia vera L. kernel extracts by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry detection. *Analytical and Bioanalytical Chemistry*, **2019**, 411, 4819-4829	4.4	16

389	Rapid evaporative ionization mass spectrometry coupled with an electrosurgical knife for the rapid identification of Mediterranean Sea species. *Analytical and Bioanalytical Chemistry*, **2019**, 411, 6603-6614	4.4	8
388	Free carotenoids and carotenoids esters composition in Spanish orange and mandarin juices from diverse varieties. *Food Chemistry*, **2019**, 300, 125139	8.5	11
387	First Apocarotenoids Profiling of Four Microalgae Strains. *Antioxidants*, **2019**, 8,	7.1	10
386	Oxygen heterocyclic compound screening in Citrus essential oils by linear retention index approach applied to liquid chromatography coupled to photodiode array detector. *Flavour and Fragrance Journal*, **2019**, 34, 349-364	2.5	7
385	The Contribution of Carotenoids, Phenolic Compounds, and Flavonoids to the Antioxidative Properties of Marine Microalgae Isolated from Mediterranean Morocco. *Molecules*, **2019**, 24,	4.8	48
384	Phytochemical Characterization and Biological Activities of a Hydroalcoholic Extract Obtained from the Aerial Parts of Matthiola incana (L.) R.Br. subsp. incana (Brassicaceae) Growing Wild in Sicily (Italy). *Chemistry and Biodiversity*, **2019**, 16, e1800677	2.5	10
383	In-Depth Qualitative Analysis of Lime Essential Oils Using the Off-Line Combination of Normal Phase High Performance Liquid Chromatography and Comprehensive Two-Dimensional Gas Chromatography-Quadrupole Mass Spectrometry. *Foods*, **2019**, 8,	4.9	3
382	Green Extraction Approaches for Carotenoids and Esters: Characterization of Native Composition from Orange Peel. *Antioxidants*, **2019**, 8,	7.1	24
381	Comprehensive Isotopic Data Evaluation (CIDE) of Carbon Isotope Ratios for Quality Assessment and Traceability of Coffee. *Food Analytical Methods*, **2019**, 12, 121-127	3.4	4
380	Nitric oxide affects cadmium-induced changes in the lichen Ramalina farinacea. *Nitric Oxide - Biology and Chemistry*, **2019**, 83, 11-18	5	19
379	Evaluation of the carbon isotope ratios of selected volatiles determined in several citrus authentic petitgrain oils. Bigarade (C. aurantium) petitgrain oil: first case report. *Journal of Essential Oil Research*, **2019**, 31, 99-110	2.3	1
378	Characterization of peel and pulp proanthocyanidins and carotenoids during ripening in persimmon "Kaki Tipo" cv, cultivated in Italy. *Food Research International*, **2019**, 120, 800-809	7	9
377	Use of an Intelligent Knife (iknife), Based on the Rapid Evaporative Ionization Mass Spectrometry Technology, for Authenticity Assessment of Pistachio Samples. *Food Analytical Methods*, **2019**, 12, 558-568	3.4	21
376	Comprehensive two-dimensional gas chromatography-mass spectrometry using milder electron ionization conditions: A preliminary evaluation. *Journal of Chromatography A*, **2019**, 1589, 134-140	4.5	11
375	On-line liquid chromatography-comprehensive two dimensional gas chromatography with dual detection for the analysis of mineral oil and synthetic hydrocarbons in cosmetic lip care products. *Analytica Chimica Acta*, **2019**, 1048, 221-226	6.6	8
374	Use of a recently developed thermal modulator within the context of comprehensive two-dimensional gas chromatography combined with time-of-flight mass spectrometry: Gas flow optimization aspects. *Journal of Separation Science*, **2019**, 42, 691-697	3.4	5
373	Comprehensive lipid profiling in the Mediterranean mussel (Mytilus galloprovincialis) using hyphenated and multidimensional chromatography techniques coupled to mass spectrometry detection. *Analytical and Bioanalytical Chemistry*, **2018**, 410, 3297-3313	4.4	21
372	Anti-cancer activity of di- and tri-organotin(IV) compounds with D-(+)-Galacturonic acid on human tumor cells. *Journal of Inorganic Biochemistry*, **2018**, 188, 102-112	4.2	16

371	Use of an Online Extraction Technique Coupled to Liquid Chromatography for Determination of Caffeine in Coffee, Tea, and Cocoa. *Food Analytical Methods*, **2018**, 11, 2637-2644	3.4	13
370	Proposal of a Linear Retention Index System for Improving Identification Reliability of Triacylglycerol Profiles in Lipid Samples by Liquid Chromatography Methods. *Analytical Chemistry*, **2018**, 90, 3313-3320	7.8	25
369	Untargeted profiling of Glycyrrhiza glabra extract with comprehensive two-dimensional liquid chromatography-mass spectrometry using multi-segmented shift gradients in the second dimension: Expanding the metabolic coverage. *Electrophoresis*, **2018**, 39, 1993	3.6	16
368	Analysis of phenolic compounds in different parts of pomegranate (Punica granatum) fruit by HPLC-PDA-ESI/MS and evaluation of their antioxidant activity: application to different Italian varieties. *Analytical and Bioanalytical Chemistry*, **2018**, 410, 3507-3520	4.4	65
367	Cryogenic modulation fast GC–GC-MS using a 10´m microbore column combination: Concept, method optimization, and application. *Journal of Separation Science*, **2018**, 41, 1112-1117	3.4	6
366	Accumulation and toxicity of organochlorines in green microalgae. *Journal of Hazardous Materials*, **2018**, 347, 168-175	12.8	22
365	Partial characterization of the pigments produced by the marine-derived fungus Talaromyces albobiverticillius 30548. Towards a new fungal red colorant for the food industry. *Journal of Food Composition and Analysis*, **2018**, 67, 38-47	4.1	39
364	Recent Analytical Techniques Advances in the Carotenoids and Their Derivatives Determination in Various Matrixes. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 3302-3307	5.7	27
363	Comparison of different analytical techniques for the analysis of carotenoids in tamarillo (Solanum betaceum Cav.). *Archives of Biochemistry and Biophysics*, **2018**, 646, 161-167	4.1	30
362	Multilevel characterization of marine microbial biodegradation potentiality by means of flow-modulated comprehensive two-dimensional gas chromatography combined with a triple quadrupole mass spectrometer. *Journal of Chromatography A*, **2018**, 1547, 99-106	4.5	7
361	Phenolic profile, antioxidant and cytotoxic properties of polar extracts from leaves and flowers of Isatis tinctoria L. (Brassicaceae) growing in Sicily. *Plant Biosystems*, **2018**, 152, 795-803	1.6	17
360	Flavonoid profile, antioxidant and antiglycation properties of Retama sphaerocarpa fruits extracts. *Natural Product Research*, **2018**, 32, 1911-1919	2.3	11
359	Authentication of citrus volatiles based on carbon isotope ratios. *Journal of Essential Oil Research*, **2018**, 30, 1-15	2.3	11
358	Supercritical Fluid Chromatography–Ultra-High Pressure Liquid Chromatography for Red Chilli Pepper Fingerprinting by Photodiode Array, Quadrupole-Time-of-Flight and Ion Mobility Mass Spectrometry (SFC–RP-UHPLC-PDA-Q-ToF MS-IMS). *Food Analytical Methods*, **2018**, 11, 3331-3341	3.4	14
357	Phenolic profile and biological properties of the leaves of Ficus vasta Forssk. (Moraceae) growing in Egypt. *BMC Complementary and Alternative Medicine*, **2018**, 18, 161	4.7	8
356	Antioxidant and Antibacterial Activity of Roseroot (Rhodiola rosea L.) Dry Extracts. *Molecules*, **2018**, 23,	4.8	25
355	Multidimensional Gas Chromatography Coupled to Combustion-Isotope Ratio Mass Spectrometry/Quadrupole MS with a Low-Bleed Ionic Liquid Secondary Column for the Authentication of Truffles and Products Containing Truffle. *Analytical Chemistry*, **2018**, 90, 6610-6617	7.8	19
354	Bioactives Screening in Overripe Fruits and Vegetables by Liquid Chromatography Coupled to Photodiode Array and Mass Spectrometry Detection. *Food Analytical Methods*, **2018**, 11, 3053-3070	3.4	2

353	Environmental conditions influence the biochemical properties of the fruiting bodies of Tuber magnatum Pico. *Scientific Reports*, **2018**, 8, 7243	4.9	12
352	Increasing Compound Identification Rates in Untargeted Lipidomics Research with Liquid Chromatography Drift Time-Ion Mobility Mass Spectrometry. *Analytical Chemistry*, **2018**, 90, 10758-10764	7.8	49
351	Development and characterisation of carotenoid-rich microencapsulates from tropical fruit by-products and yellow tamarillo (Solanum betaceum Cav.). *Powder Technology*, **2018**, 339, 702-709	5.2	10
350	Current state of comprehensive two-dimensional gas chromatography-mass spectrometry with focus on processes of ionization. *TrAC - Trends in Analytical Chemistry*, **2018**, 105, 360-366	14.6	31
349	Characterization of Limonoids in Citrus Essential Oils by Means of Supercritical Fluid Chromatography Tandem Mass Spectrometry. *Food Analytical Methods*, **2018**, 11, 3257-3266	3.4	5
348	Novel comprehensive multidimensional liquid chromatography approach for elucidation of the microbosphere of shikimate-producing Escherichia coli SP1.1/pKD15.071 strain. *Analytical and Bioanalytical Chemistry*, **2018**, 410, 3473-3482	4.4	5
347	7. Applications of supercritical fluid chromatography in the field of edible lipids **2018**, 163-188		
346	Extraction, Analysis, and Antioxidant Activity Evaluation of Phenolic Compounds in Different Italian Extra-Virgin Olive Oils. *Molecules*, **2018**, 23,	4.8	16
345	Monoacylglycerol and diacylglycerol production by hydrolysis of refined vegetable oil by-products using an immobilized lipase from Serratia sp. W3. *Journal of Separation Science*, **2018**, 41, 4323-4330	3.4	8
344	Metabolic responses of Ulva compressa to single and combined heavy metals. *Chemosphere*, **2018**, 213, 384-394	8.4	15
343	Carotenoids and apocarotenoids determination in intact human blood samples by online supercritical fluid extraction-supercritical fluid chromatography-tandem mass spectrometry. *Analytica Chimica Acta*, **2018**, 1032, 40-47	6.6	31
342	Comprehensive Two-Dimensional Liquid Chromatography Coupled to Mass Spectrometry: Fundamentals, Method Development and Applications. *Comprehensive Analytical Chemistry*, **2018**, 79, 81-123	1.9	3
341	Multidimensional gas chromatographic techniques applied to the analysis of lipids from wild-caught and farmed marine species. *European Journal of Lipid Science and Technology*, **2017**, 119, 1600043	3	14
340	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. *Talanta*, **2017**, 165, 598-603	6.2	3
339	Miniaturization of the QuEChERS Method in the Fast Gas Chromatography-Tandem Mass Spectrometry Analysis of Pesticide Residues in Vegetables. *Food Analytical Methods*, **2017**, 10, 2636-2645	3.4	10
338	Apocarotenoids determination in Capsicum chinense Jacq. cv. Habanero, by supercritical fluid chromatography-triple-quadrupole/mass spectrometry. *Food Chemistry*, **2017**, 231, 316-323	8.5	40
337	Characterization of natural vanilla flavour in foodstuff by HS-SPME and GC-C-IRMS. *Flavour and Fragrance Journal*, **2017**, 32, 85-91	2.5	16
336	Chemical Characterization and Biological Activities of Phenolic-Rich Fraction from Cauline Leaves of Isatis tinctoria L. (Brassicaceae) Growing in Sicily, Italy. *Chemistry and Biodiversity*, **2017**, 14, e1700073	2.5	17

335	Highly informative multiclass profiling of lipids by ultra-high performance liquid chromatography - Low resolution (quadrupole) mass spectrometry by using electrospray ionization and atmospheric pressure chemical ionization interfaces. *Journal of Chromatography A*, **2017**, 1509, 69-82	4.5	13
334	Analysis of essential oils through comprehensive two-dimensional gas chromatography: General utility. *Flavour and Fragrance Journal*, **2017**, 32, 218-227	2.5	11
333	Flow-modulated comprehensive two-dimensional gas chromatography combined with a vacuum ultraviolet detector for the analysis of complex mixtures. *Journal of Chromatography A*, **2017**, 1497, 135-143	4.5	32
332	Antibacterial and antioxidant activity of essential oils and extracts from costmary (Tanacetum balsamita L.) and tansy (Tanacetum vulgare L.). *Industrial Crops and Products*, **2017**, 102, 154-163	5.9	37
331	Ionic liquids as stationary phases for fatty acid analysis by gas chromatography. *Analyst, The*, **2017**, 142, 4601-4612	5	25
330	Quali-quantitative characterization of the volatile constituents in Cordia verbenacea D.C. essential oil exploiting advanced chromatographic approaches and nuclear magnetic resonance analysis. *Journal of Chromatography A*, **2017**, 1524, 246-253	4.5	13
329	Determination of amines and phenolic acids in wine with benzoyl chloride derivatization and liquid chromatography-mass spectrometry. *Journal of Chromatography A*, **2017**, 1523, 248-256	4.5	16
328	Direct online extraction and determination by supercritical fluid extraction with chromatography and mass spectrometry of targeted carotenoids from red Habanero peppers (Capsicum chinense Jacq.). *Journal of Separation Science*, **2017**, 40, 3905-3913	3.4	43
327	Separation of lipids **2017**, 201-243		2
326	Comprehensive two-dimensional liquid chromatography **2017**, 403-415		2
325	Multidimensional liquid chromatography in food analysis. *TrAC - Trends in Analytical Chemistry*, **2017** , 96, 116-123	14.6	45
324	Comprehensive Liquid Chromatography and Other Liquid-Based Comprehensive Techniques Coupled to Mass Spectrometry in Food Analysis. *Analytical Chemistry*, **2017**, 89, 414-429	7.8	32
323	Supercritical fluid chromatography for lipid analysis in foodstuffs. *Journal of Separation Science*, **2017**, 40, 361-382	3.4	24
322	Comprehensive two-dimensional liquid chromatography for polyphenol analysis in foodstuffs. *Journal of Separation Science*, **2017**, 40, 7-24	3.4	40
321	Detailed Profiling of the Volatile Oxygenated Fraction of Mandarin Essential Oils by Using the Off-Line Combination of High-Performance Liquid Chromatography and Comprehensive Two-Dimensional Gas Chromatography-Mass Spectrometry. *Food Analytical Methods*, **2017**, 10, 1106-1116	3.4	7
320	Recent Advances in Comprehensive Two-Dimensional Liquid Chromatography for the Analysis of Natural Products **2017**, 287-307		1
319	Comprehensive Gas Chromatography Methodologies for the Analysis of Lipids **2017**, 407-444		3
318	Green Sample-Preparation Techniques in Comprehensive Two-Dimensional Chromatography. *Comprehensive Analytical Chemistry*, **2017**, 76, 601-623	1.9	

317	Potential Use of Proteomics in Shellfish Aquaculture: from Assessment of Environmental Toxicity to Evaluation of Seafood Quality and Safety. *Current Organic Chemistry*, **2017**, 21, 402-425	1.7	15
316	Impact of comprehensive two-dimensional gas chromatography with mass spectrometry on food analysis. *Journal of Separation Science*, **2016**, 39, 149-61	3.4	38
315	Role of the flavonoid-rich fraction in the antioxidant and cytotoxic activities of Bauhinia forficata Link. (Fabaceae) leaves extract. *Natural Product Research*, **2016**, 30, 1229-39	2.3	29
314	Characterization of the pigment fraction in sweet bell peppers (Capsicum annuum L.) harvested at green and overripe yellow and red stages by offline multidimensional convergence chromatography/liquid chromatography-mass spectrometry. *Journal of Separation Science*, **2016**, 39, 3281-91	3.4	20
313	Improving the productivity of a multidimensional chromatographic preparative system by collecting pure chemicals after each of three chromatographic dimensions. *Journal of Chromatography A*, **2016**, 1475, 80-85	4.5	10
312	Comprehensive two-dimensional liquid chromatography-tandem mass spectrometry for the simultaneous determination of wine polyphenols and target contaminants. *Journal of Chromatography A*, **2016**, 1458, 54-62	4.5	54
311	Improvement of mineral oil saturated and aromatic hydrocarbons determination in edible oil by liquid-liquid-gas chromatography with dual detection. *Journal of Separation Science*, **2016**, 39, 623-31	3.4	27
310	Comprehensive two-dimensional gas chromatography-mass spectrometry: Recent evolution and current trends. *Mass Spectrometry Reviews*, **2016**, 35, 524-34	11	81
309	Reliability of the ECN42 limit and global method for extra virgin olive oil purity assessment using different analytical approaches. *Food Chemistry*, **2016**, 190, 216-225	8.5	6
308	Nano Liquid Chromatography Directly Coupled to Electron Ionization Mass Spectrometry for Free Fatty Acid Elucidation in Mussel. *Analytical Chemistry*, **2016**, 88, 4021-8	7.8	45
307	Flow modulation comprehensive two-dimensional gas chromatography-mass spectrometry using 4 mL min(-1) gas flows. *Journal of Chromatography A*, **2016**, 1441, 134-9	4.5	26
306	Chemical characterisation of old cabbage (Brassica oleracea L. var. acephala) seed oil by liquid chromatography and different spectroscopic detection systems. *Natural Product Research*, **2016**, 30, 1646-54	2.3	19
305	Application of Comprehensive Two-Dimensional Liquid Chromatography for Carotenoid Analysis in Red Mamey (Pouteria sapote) Fruit. *Food Analytical Methods*, **2016**, 9, 2335-2341	3.4	24
304	Four-stage (low-)flow modulation comprehensive gas chromatography-quadrupole mass spectrometry for the determination of recently-highlighted cosmetic allergens. *Journal of Chromatography A*, **2016**, 1439, 144-151	4.5	26
303	Phytochemical screening of Artemisia arborescens L. by means of advanced chromatographic techniques for identification of health-promoting compounds. *Journal of Pharmaceutical and Biomedical Analysis*, **2016**, 117, 499-509	3.5	23
302	Bergamot (Citrus bergamia Risso) as a source of nutraceuticals: Limonoids and flavonoids. *Journal of Functional Foods*, **2016**, 20, 10-19	5.1	41
301	Capsaicinoids and Carotenoids in Capsicum annuum L.: Optimization of the Extraction Method, Analytical Characterization, and Evaluation of its Biological Properties. *Food Analytical Methods*, **2016**, 9, 1381-1390	3.4	14
300	Potential of Comprehensive Two-Dimensional Gas Chromatography for the Analysis of Lipids **2016**, 1-13		

299	Advances in Chromatographic Techniques for Food Authenticity Testing **2016**, 253-284		4
298	Analysis of lipid profile in lipid storage myopathy. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, **2016**, 1029-1030, 157-168	3.2	6
297	Enhanced resolution of Mentha piperita volatile fraction using a novel medium-polarity ionic liquid gas chromatography stationary phase. *Journal of Separation Science*, **2016**, 39, 537-44	3.4	9
296	Rapid isolation, reliable characterization, and water solubility improvement of polymethoxyflavones from cold-pressed mandarin essential oil. *Journal of Separation Science*, **2016**, 39, 2018-27	3.4	16
295	Methods in Flavor and Fragrance Analysis **2016**, 1-31		
294	Antimicrobial activity of combined thyme and rosemary essential oils against Listeria monocytogens in Italian mortadella packaged in modified atmosphere. *Journal of Essential Oil Research*, **2016**, 28, 467-474	2.3	20
293	Reuse of Dairy Product: Evaluation of the Lipid Profile Evolution During and After Their Shelf-Life. *Food Analytical Methods*, **2016**, 9, 3143-3154	3.4	10
292	Free fatty acid profiling of marine sentinels by nanoLC-EI-MS for the assessment of environmental pollution effects. *Science of the Total Environment*, **2016**, 571, 955-62	10.2	38
291	Determination of phthalate esters in vegetable oils using direct immersion solid-phase microextraction and fast gas chromatography coupled with triple quadrupole mass spectrometry. *Analytica Chimica Acta*, **2015**, 887, 237-244	6.6	37
290	Evolution and status of preparative gas chromatography as a green sample-preparation technique. *TrAC - Trends in Analytical Chemistry*, **2015**, 71, 65-73	14.6	16
289	The penetration of green sample-preparation techniques in comprehensive two-dimensional gas chromatography. *TrAC - Trends in Analytical Chemistry*, **2015**, 71, 74-84	14.6	21
288	Reduced time HPLC analyses for fast quality control of citrus essential oils. *Journal of Essential Oil Research*, **2015**, 27, 307-315	2.3	19
287	Sample preparation techniques coupled to advanced chromatographic methods for marine organisms investigation. *Analytica Chimica Acta*, **2015**, 875, 41-53	6.6	22
286	Performance evaluation of a versatile multidimensional chromatographic preparative system based on three-dimensional gas chromatography and liquid chromatography-two-dimensional gas chromatography for the collection of volatile constituents. *Journal of Chromatography A*, **2015**, 1417, 96-103	4.5	21
285	Underestimated sources of flavonoids, limonoids and dietary fiber: Availability in orange's by-products. *Journal of Functional Foods*, **2015**, 12, 150-157	5.1	43
284	Analysis of human plasma lipids by using comprehensive two-dimensional gas chromatography with dual detection and with the support of high-resolution time-of-flight mass spectrometry for structural elucidation. *Journal of Separation Science*, **2015**, 38, 267-75	3.4	15
283	Determination of the polyphenolic content of a Capsicum annuum L. extract by liquid chromatography coupled to photodiode array and mass spectrometry detection and evaluation of its biological activity. *Journal of Separation Science*, **2015**, 38, 171-8	3.4	34
282	Screening of volatile compounds composition of white truffle during storage by GCxGC-(FID/MS) and gas sensor array analyses. *LWT - Food Science and Technology*, **2015**, 60, 905-913	5.4	31

281	Multidimensional preparative liquid chromatography to isolate flavonoids from bergamot juice and evaluation of their anti-inflammatory potential. *Journal of Separation Science*, **2015**, 38, 4196-203	3.4	3
280	Analysis of the sesquiterpene fraction of citrus essential oils by using the off-line combination of high performance liquid chromatography and gas chromatography-based methods: a comparative study. *Flavour and Fragrance Journal*, **2015**, 30, 411-422	2.5	14
279	Non-polar lipids characterization of Quinoa (Chenopodium quinoa) seed by comprehensive two-dimensional gas chromatography with flame ionization/mass spectrometry detection and non-aqueous reversed-phase liquid chromatography with atmospheric pressure chemical ionization mass spectrometry detection. *Journal of Separation Science*, **2015**, 38, 3151-3160	3.4	9
278	Determination of key flavonoid aglycones by means of nano-LC for the analysis of dietary supplements and food matrices. *Electrophoresis*, **2015**, 36, 1073-81	3.6	14
277	Carbon isotope ratios of selected volatiles in Citrus sinensis and in orange-flavoured food. *Journal of the Science of Food and Agriculture*, **2015**, 95, 2944-50	4.3	12
276	Lipidomics. *Comprehensive Analytical Chemistry*, **2015**, 68, 395-439	1.9	3
275	Evaluation of a novel helium ionization detector within the context of (low-)flow modulation comprehensive two-dimensional gas chromatography. *Journal of Chromatography A*, **2015**, 1402, 102-9	4.5	15
274	Occurrence of oleic and 18:1 methyl-branched acyl chains in lipids of Rhodobacter sphaeroides 2.4.1. *Analytica Chimica Acta*, **2015**, 885, 191-8	6.6	9
273	Determination of the triacylglycerol fraction in fish oil by comprehensive liquid chromatography techniques with the support of gas chromatography and mass spectrometry data. *Analytical and Bioanalytical Chemistry*, **2015**, 407, 5211-25	4.4	32
272	Determination of aromatic sulphur compounds in heavy gas oil by using (low-)flow modulated comprehensive two-dimensional gas chromatography-triple quadrupole mass spectrometry. *Journal of Chromatography A*, **2015**, 1387, 86-94	4.5	30
271	On-line combination of high performance liquid chromatography with comprehensive two-dimensional gas chromatography-triple quadrupole mass spectrometry: a proof of principle study. *Analytical Chemistry*, **2015**, 87, 1911-8	7.8	22
270	Flow-modulated comprehensive two-dimensional gas chromatography combined with a high-resolution time-of-flight mass spectrometer: a proof-of-principle study. *Analytical Chemistry*, **2015**, 87, 2925-30	7.8	25
269	Underestimated sources of flavonoids, limonoids and dietary fibre: Availability in lemon's by-products. *Journal of Functional Foods*, **2014**, 9, 18-26	5.1	53
268	Characterisation of lipid fraction of marine macroalgae by means of chromatography techniques coupled to mass spectrometry. *Food Chemistry*, **2014**, 145, 932-40	8.5	46
267	NMR characterisation and dynamic behaviour of [Pt(bipy)(R-Thiourea)2]Cl2 and [Pt(phen)(R-Thiourea)2]Cl2 complexes. *Inorganica Chimica Acta*, **2014**, 410, 1-10	2.7	10
266	High performance characterization of triacylglycerols in milk and milk-related samples by liquid chromatography and mass spectrometry. *Journal of Chromatography A*, **2014**, 1360, 172-87	4.5	46
265	Use of greatly-reduced gas flows in flow-modulated comprehensive two-dimensional gas chromatography-mass spectrometry. *Journal of Chromatography A*, **2014**, 1359, 271-6	4.5	39
264	Rapid isolation of high solute amounts using an online four-dimensional preparative system: normal phase-liquid chromatography coupled to methyl siloxane-ionic liquid-wax phase gas chromatography. *Analytical Chemistry*, **2014**, 86, 4295-301	7.8	18

263	Continuous vs. segmented second-dimension system gradients for comprehensive two-dimensional liquid chromatography of sugarcane (Saccharum spp.). *Analytical and Bioanalytical Chemistry*, **2014**, 406, 4315-24	4.4	26
262	Complementary analytical liquid chromatography methods for the characterization of aqueous phase from pyrolysis of lignocellulosic biomasses. *Analytical Chemistry*, **2014**, 86, 11255-62	7.8	44
261	A nano-LC/UV method for the analysis of principal phenolic compounds in commercial citrus juices and evaluation of antioxidant potential. *Electrophoresis*, **2014**, 35, 1701-8	3.6	14
260	Flow-modulation low-pressure comprehensive two-dimensional gas chromatography. *Journal of Chromatography A*, **2014**, 1372C, 236-244	4.5	36
259	Thorough investigation of the oxygen heterocyclic fraction of lime (Citrus aurantifolia (Christm.) Swingle) juice. *Journal of Separation Science*, **2014**, 37, 792-7	3.4	11
258	Monodimensional (GC-FID and GC-MS) and comprehensive two-dimensional gas chromatography for the assessment of volatiles and fatty acids from Ruta chalepensis aerial parts. *Phytochemical Analysis*, **2014**, 25, 468-75	3.4	12
257	Elucidation of the volatile composition of Marsala wines by using comprehensive two-dimensional gas chromatography. *Food Chemistry*, **2014**, 142, 262-8	8.5	36
256	Profiling and quantifying polar lipids in milk by hydrophilic interaction liquid chromatography coupled with evaporative light-scattering and mass spectrometry detection. *Analytical and Bioanalytical Chemistry*, **2013**, 405, 4617-26	4.4	41
255	Qualitative and quantitative analysis of the unsaponifiable fraction of vegetable oils by using comprehensive 2D GC with dual MS/FID detection. *Analytical and Bioanalytical Chemistry*, **2013**, 405, 4655-63	4.4	23
254	Determination of petitgrain oils landmark parameters by using gas chromatography-combustion-isotope ratio mass spectrometry and enantioselective multidimensional gas chromatography. *Analytical and Bioanalytical Chemistry*, **2013**, 405, 679-90	4.4	16
253	Comparison of two different multidimensional liquid-gas chromatography interfaces for determination of mineral oil saturated hydrocarbons in foodstuffs. *Analytical and Bioanalytical Chemistry*, **2013**, 405, 1077-84	4.4	20
252	Analysis of the unsaponifiable fraction of lipids belonging to various milk-types by using comprehensive two-dimensional gas chromatography with dual mass spectrometry/flame ionization detection and with the support of high resolution time-of-flight mass spectrometry for structural elucidation. *Journal of Chromatography A*, **2013**, 1313, 194-201	4.5	30
251	Juniperus oxycedrus L. subsp. oxycedrus and Juniperus oxycedrus L. subsp. macrocarpa (Sibth. & Sm.) Ball. "berries" from Turkey: comparative evaluation of phenolic profile, antioxidant, cytotoxic and antimicrobial activities. *Food and Chemical Toxicology*, **2013**, 58, 22-9	4.7	40
250	Multiple headspace-solid-phase microextraction: an application to quantification of mushroom volatiles. *Analytica Chimica Acta*, **2013**, 770, 1-6	6.6	53
249	Rapid collection and identification of a novel component from Clausena lansium Skeels leaves by means of three-dimensional preparative gas chromatography and nuclear magnetic resonance/infrared/mass spectrometric analysis. *Analytica Chimica Acta*, **2013**, 785, 119-25	6.6	27
248	Betula pendula Roth leaves: gastroprotective effects of an HPLC-fingerprinted methanolic extract. *Natural Product Research*, **2013**, 27, 1569-75	2.3	7
247	The off-line combination of high performance liquid chromatography and comprehensive two-dimensional gas chromatography-mass spectrometry: a powerful approach for highly detailed essential oil analysis. *Journal of Chromatography A*, **2013**, 1305, 276-84	4.5	37
246	Untargeted and targeted comprehensive two-dimensional GC analysis using a novel unified high-speed triple quadrupole mass spectrometer. *Journal of Chromatography A*, **2013**, 1278, 153-9	4.5	39

245	Potential of comprehensive chromatography in food analysis. *TrAC - Trends in Analytical Chemistry*, **2013**, 52, 186-205	14.6	80
244	Capillary-liquid chromatography (CLC) and nano-LC in food analysis. *TrAC - Trends in Analytical Chemistry*, **2013**, 52, 226-238	14.6	63
243	Measurement of fundamental chromatography parameters in conventional and split-flow comprehensive two-dimensional gas chromatography-mass spectrometry: A focus on the importance of second-dimension injection efficiency. *Journal of Separation Science*, **2013**, 36, 212-8	3.4	8
242	Fast gas chromatography combined with a high-speed triple quadrupole mass spectrometer for the analysis of unknown and target citrus essential oil volatiles. *Journal of Separation Science*, **2013**, 36, 511-8	3.4	10
241	Gas velocity at the point of re-injection: an additional parameter in comprehensive two-dimensional gas chromatography optimization. *Journal of Chromatography A*, **2013**, 1314, 216-23	4.5	15
240	Stop-flow comprehensive two-dimensional liquid chromatography combined with mass spectrometric detection for phospholipid analysis. *Journal of Chromatography A*, **2013**, 1278, 46-53	4.5	61
239	Native carotenoids composition of some tropical fruits. *Food Chemistry*, **2013**, 140, 825-36	8.5	67
238	Determination of Bioactive Compounds in the Juice of Pummelo (Citrus grandis Osbeck). *Natural Product Communications*, **2013**, 8, 1934578X1300800	0.9	5
237	Detailed elucidation of hydrocarbon contamination in food products by using solid-phase extraction and comprehensive gas chromatography with dual detection. *Analytica Chimica Acta*, **2013**, 773, 97-104	6.6	17
236	Solid-phase microextraction with fast GC combined with a high-speed triple quadrupole mass spectrometer for targeted and untargeted food analysis. *Journal of Separation Science*, **2013**, 36, 2145-50	3.4	13
235	Separation of Lipids **2013**, 203-248		4
234	Electronic nose and GC-MS analysis of volatile compounds in Tuber magnatum Pico: evaluation of different storage conditions. *Food Chemistry*, **2013**, 136, 668-74	8.5	52
233	Evaluation of gas chromatography-combustion-isotope ratio mass spectrometry (GC-C-IRMS) for the quality assessment of citrus liqueurs. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 1661-70	5.7	24
232	A direct sensitivity comparison between flow-modulated comprehensive 2D and 1D GC in untargeted and targeted MS-based experiments. *Journal of Separation Science*, **2013**, 36, 2746-52	3.4	15
231	In vitro antimycoplasmal activity of Citrus bergamia essential oil and its major components. *European Journal of Medicinal Chemistry*, **2012**, 52, 66-9	6.8	31
230	Analysis of Citrus essential oils: state of the art and future perspectives. A review.. *Flavour and Fragrance Journal*, **2012**, 27, 98-123	2.5	70
229	Development of an online capillary comprehensive 2D-LC system for the analysis of proteome samples. *Journal of Separation Science*, **2012**, 35, 530-3	3.4	22
228	Recent Developments in High-Performance Liquid´Chromatography **2012**, 1-32		

227	Evaluation of comprehensive two-dimensional gas chromatography coupled to rapid scanning quadrupole mass spectrometry for quantitative analysis. *Journal of Chromatography A*, **2012**, 1255, 177-83	4.5	19
226	Mass spectrometric elucidation of triacylglycerol content of Brevoortia tyrannus (menhaden) oil using non-aqueous reversed-phase liquid chromatography under ultra high pressure conditions. *Journal of Chromatography A*, **2012**, 1259, 227-36	4.5	31
225	A flow-modulated comprehensive gas chromatography-mass spectrometry method for the analysis of fatty acid profiles in marine and biological samples. *Journal of Chromatography A*, **2012**, 1255, 171-6	4.5	27
224	Ultra high pressure in the second dimension of a comprehensive two-dimensional liquid chromatographic system for carotenoid separation in red chili peppers. *Journal of Chromatography A*, **2012**, 1255, 244-51	4.5	52
223	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. *Journal of Chromatography A*, **2012**, 1259, 221-6	4.5	26
222	Increasing the isolated quantities and purities of volatile compounds by using a triple Deans-switch multidimensional preparative gas chromatographic system with an apolar-wax-ionic liquid stationary-phase combination. *Analytical Chemistry*, **2012**, 84, 7092-8	7.8	30
221	Heart-cutting multidimensional gas chromatography: a review of recent evolution, applications, and future prospects. *Analytica Chimica Acta*, **2012**, 716, 66-75	6.6	79
220	Flavors and Odors **2012**, 599-663		
219	Current-day employment of the micro-bore open-tubular capillary column in the gas chromatography field. *Journal of Chromatography A*, **2012**, 1261, 23-36	4.5	23
218	Use of ionic liquids as stationary phases in hyphenated gas chromatography techniques. *Journal of Chromatography A*, **2012**, 1255, 130-44	4.5	85
217	Quantitative and Physical Evaluation of Patchouli Essential Oils Obtained from Different Sources of Pogostemon cablin. *Natural Product Communications*, **2012**, 7, 1934578X1200700	0.9	3
216	Determination of carotenoids and their esters in fruits of sea buckthorn (Hippophae rhamnoides L.) by HPLC-DAD-APCI-MS. *Phytochemical Analysis*, **2012**, 23, 267-73	3.4	37
215	Multidimensional liquid chromatography for the determination of chiral coumarins and furocoumarins in Citrus essential oils. *Journal of Separation Science*, **2012**, 35, 1828-36	3.4	22
214	Mass spectrometry detection in comprehensive liquid chromatography: basic concepts, instrumental aspects, applications and trends. *Mass Spectrometry Reviews*, **2012**, 31, 523-59	11	69
213	Multidimensional enantio gas chromtography/mass spectrometry and gas chromatography-combustion-isotopic ratio mass spectrometry for the authenticity assessment of lime essential oils (C. aurantifolia Swingle and C. latifolia Tanaka). *Journal of Chromatography A*, **2012**, 1226, 87-95	4.5	21
212	Analysis of polyphenols and methylxantines in tea samples by means of nano-liquid chromatography utilizing capillary columns packed with core-shell particles. *Journal of Chromatography A*, **2012**, 1234, 38-44	4.5	34
211	Betula pendula leaves: polyphenolic characterization and potential innovative use in skin whitening products. *Fitoterapia*, **2012**, 83, 877-82	3.2	48
210	Authenticity control on lemon essential oils employing Gas Chromatography–Combustion-Isotope Ratio Mass Spectrometry (GC–C-IRMS). *Food Chemistry*, **2012**, 131, 1523-1530	8.5	24

209	Sampling and Sample Preparation Techniques for the Determination of the Volatile Components of Milk and Dairy Products **2012**, 43-59		3
208	A new HPLC method developed for the analysis of oxygen heterocyclic compounds in Citrus essential oils. *Journal of Essential Oil Research*, **2012**, 24, 119-129	2.3	27
207	Characterization of cold-pressed and processed bergamot oils by using GC-FID, GC-MS, GC-C-IRMS, enantio-GC, MDGC, HPLC and HPLC-MS-IT-TOF. *Journal of Essential Oil Research*, **2012**, 24, 93-117	2.3	26
206	Oxycarotenoids (Xanthophylls) **2012**, 267-286		1
205	Chemical characterization of Sacha Inchi (Plukenetia volubilis L.) oil. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 13043-9	5.7	84
204	Phenolic composition and biological activities of Juniperus drupacea Labill. berries from Turkey. *Food and Chemical Toxicology*, **2011**, 49, 2600-8	4.7	41
203	Comparison of major lipid components in human and donkey milk: new perspectives for a hypoallergenic diet in humans. *Immunopharmacology and Immunotoxicology*, **2011**, 33, 633-44	3.2	18
202	Enantiomeric distribution of key volatile components in Citrus essential oils. *Revista Brasileira De Farmacognosia*, **2011**, 21, 841-849	2	22
201	Modulators for comprehensive two-dimensional gas chromatography. *TrAC - Trends in Analytical Chemistry*, **2011**, 30, 1437-1461	14.6	95
200	Comprehensive chromatographic separations in proteomics. *Journal of Chromatography A*, **2011**, 1218, 8777-90	4.5	33
199	A rapid multidimensional liquid-gas chromatography method for the analysis of mineral oil saturated hydrocarbons in vegetable oils. *Journal of Chromatography A*, **2011**, 1218, 7476-80	4.5	37
198	Determination of phospholipids in milk samples by means of hydrophilic interaction liquid chromatography coupled to evaporative light scattering and mass spectrometry detection. *Journal of Chromatography A*, **2011**, 1218, 6476-82	4.5	93
197	Headspace-solid phase microextraction coupled to gas chromatography-combustion-isotope ratio mass spectrometer and to enantioselective gas chromatography for strawberry flavoured food quality control. *Journal of Chromatography A*, **2011**, 1218, 7481-6	4.5	38
196	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	0.1	1
195	Analysis of anthocyanins in commercial fruit juices by using nano-liquid chromatography-electrospray-mass spectrometry and high-performance liquid chromatography with UV-vis detector. *Journal of Separation Science*, **2011**, 34, 150-9	3.4	51
194	Comprehensive two-dimensional liquid chromatography with evaporative light-scattering detection for the analysis of triacylglycerols in Borago officinalis. *Journal of Separation Science*, **2011**, 34, 688-92	3.4	21
193	Determination of flavanones in Citrus juices by means of one- and two-dimensional liquid chromatography. *Journal of Separation Science*, **2011**, 34, 681-7	3.4	42
192	Performance evaluation of a rapid-scanning quadrupole mass spectrometer in the comprehensive two-dimensional gas chromatography analysis of pesticides in water. *Journal of Separation Science*, **2011**, 34, 2411-7	3.4	30

191	Analytical characterization of mandarin (Citrus deliciosa Ten.) essential oil. *Flavour and Fragrance Journal*, **2011**, 26, 34-46	2.5	23
190	Employing ultra high pressure liquid chromatography as the second dimension in a comprehensive two-dimensional system for analysis of Stevia rebaudiana extracts. *Journal of Chromatography A*, **2011**, 1218, 2012-8	4.5	78
189	Application of a multidimensional gas chromatography system with simultaneous mass spectrometric and flame ionization detection to the analysis of sandalwood oil. *Journal of Chromatography A*, **2011**, 1218, 137-42	4.5	38
188	A flexible loop-type flow modulator for comprehensive two-dimensional gas chromatography. *Journal of Chromatography A*, **2011**, 1218, 3140-5	4.5	30
187	Evaluation of a medium-polarity ionic liquid stationary phase in the analysis of flavor and fragrance compounds. *Analytical Chemistry*, **2011**, 83, 7947-54	7.8	72
186	Online comprehensive RPLC RPLC with mass spectrometry detection for the analysis of proteome samples. *Analytical Chemistry*, **2011**, 83, 2485-91	7.8	54
185	Characterization of Oils from the Fruits, Leaves and Flowers of the Bitter Orange Tree. *Journal of Essential Oil Research*, **2011**, 23, 45-59	2.3	38
184	Authentication of Bergamot Essential Oil by Gas Chromatography-Combustion-Isotope Ratio Mass Spectrometer (GC-C-IRMS). *Journal of Essential Oil Research*, **2011**, 23, 60-71	2.3	27
183	Analytical Characterization of Industrial Essential Oils from Fruits and Leaves of C. aurantifolia Tan. and C. latifolia Swing.. *Journal of Essential Oil Research*, **2011**, 23, 68-79	2.3	12
182	Analysis of native carotenoid composition of sweet bell peppers by serially coupled C30 columns. *Natural Product Communications*, **2011**, 6, 1817-20	0.9	1
181	Volatiles from Steam-distilled Leaves of Some Plant Species from Madagascar and New Zealand and Evaluation of Their Biological Activity. *Natural Product Communications*, **2010**, 5, 1934578X1000501	0.9	2
180	Extraction of Melaleuca cajuputi Using Supercritic Fluid Extraction and Solvent Extraction. *Journal of Essential Oil Research*, **2010**, 22, 205-210	2.3	6
179	Evaluation of a rapid-scanning quadrupole mass spectrometer in an apolar ionic-liquid comprehensive two-dimensional gas chromatography system. *Analytical Chemistry*, **2010**, 82, 8583-90	7.8	80
178	Seasonal Variations of Teucrium flavum L. Essential Oil. *Journal of Essential Oil Research*, **2010**, 22, 211-216	0.9	11
177	Analysis of fresh and aged tea tree essential oils by using GCxGC-qMS. *Journal of Chromatographic Science*, **2010**, 48, 262-6	1.4	34
176	Advances of Modern Gas Chromatography and Hyphenated Techniques for Analysis of Plant Extracts. *Current Organic Chemistry*, **2010**, 14, 1752-1768	1.7	7
175	Two-Dimensional Comprehensive Liquid Chromatography. *Chromatographic Science*, **2010**, 101-117		1
174	Evaluation of tea tree oil quality and ascaridole: a deep study by means of chiral and multi heart-cuts multidimensional gas chromatography system coupled to mass spectrometry detection. *Journal of Chromatography A*, **2010**, 1217, 6422-7	4.5	38

173	Study on the chemical composition variability of some processed bergamot (Citrus bergamia) essential oils. *Flavour and Fragrance Journal*, **2010**, 25, 4-12	2.5	42
172	Genuineness assessment of mandarin essential oils employing gas chromatography-combustion-isotope ratio MS (GC-C-IRMS). *Journal of Separation Science*, **2010**, 33, 617-25	3.4	41
171	Multidimensional GC coupled to MS for the simultaneous determination of oxygenate compounds and BTEX in gasoline. *Journal of Separation Science*, **2010**, 33, 594-9	3.4	27
170	RP-LC x RP-LC analysis of a tryptic digest using a combination of totally porous and partially porous stationary phases. *Journal of Separation Science*, **2010**, 33, 1454-61	3.4	34
169	Characterization of bacterial lipid profiles by using rapid sample preparation and fast comprehensive two-dimensional gas chromatography in combination with mass spectrometry. *Journal of Separation Science*, **2010**, 33, 2334-40	3.4	32
168	Accurate quadrupole MS peak reconstruction in optimized gas-flow comprehensive two-dimensional gas chromatography. *Journal of Separation Science*, **2010**, 33, 2791-5	3.4	3
167	Sicilian lemon oil: Composition of volatile and oxygen heterocyclic fractions and enantiomeric distribution of volatile components. *Journal of Separation Science*, **2010**, 33, 3374-85	3.4	22
166	Thorough evaluation of the validity of conventional enantio-gas chromatography in the analysis of volatile chiral compounds in mandarin essential oil: A comparative investigation with multidimensional gas chromatography. *Journal of Chromatography A*, **2010**, 1217, 1101-5	4.5	37
165	Optimized use of a 50mum ID secondary column in comprehensive two-dimensional gas chromatography-mass spectrometry. *Journal of Chromatography A*, **2010**, 1217, 4160-6	4.5	25
164	Volatile Constituents of Tagetes bipinata L.. *Journal of Essential Oil Research*, **2009**, 21, 511-515	2.3	
163	An investigation on the volatile composition of some Artemisia species from Iran. *Flavour and Fragrance Journal*, **2009**, 24, 75-82	2.5	22
162	Essential oil composition of Citrus medica L. Cv. Diamante (Diamante citron) determined after using different extraction methods. *Journal of Separation Science*, **2009**, 32, 99-108	3.4	22
161	High peak capacity separation of peptides through the serial connection of LC shell-packed columns. *Journal of Separation Science*, **2009**, 32, 1129-36	3.4	31
160	Epoxycarotenoids esters analysis in intact orange juices using two-dimensional comprehensive liquid chromatography. *Journal of Separation Science*, **2009**, 32, 973-80	3.4	46
159	Characterization of the yerba mate (Ilex paraguariensis) volatile fraction using solid-phase microextraction-comprehensive 2-D GC-MS. *Journal of Separation Science*, **2009**, 32, 3755-63	3.4	19
158	Characterization of the polyphenolic fraction of Morus alba leaves extracts by HPLC coupled to a hybrid IT-TOF MS system. *Journal of Separation Science*, **2009**, 32, 3627-34	3.4	50
157	Separation of organophosphorus pesticides by using nano-liquid chromatography. *Journal of Chromatography A*, **2009**, 1216, 3970-6	4.5	60
156	Comprehensive two-dimensional liquid chromatography to quantify polyphenols in red wines. *Journal of Chromatography A*, **2009**, 1216, 7483-7	4.5	69

155	Enhanced resolution comprehensive two-dimensional gas chromatography applied to the analysis of roasted coffee volatiles. *Journal of Chromatography A*, **2009**, 1216, 7301-6	4.5	32
154	High efficiency liquid chromatography techniques coupled to mass spectrometry for the characterization of mate extracts. *Journal of Chromatography A*, **2009**, 1216, 7213-21	4.5	81
153	Conventional and fast gas chromatography analysis of biodiesel blends using an ionic liquid stationary phase. *Journal of Chromatography A*, **2009**, 1216, 8992-7	4.5	65
152	Optimized use of a 50 microm internal diameter secondary column in a comprehensive two-dimensional gas chromatography system. *Analytical Chemistry*, **2009**, 81, 8529-37	7.8	16
151	Quantitative characterization of solid epoxy resins using comprehensive two dimensional liquid chromatography coupled with electrospray ionization-time of flight mass spectrometry. *Analytical Chemistry*, **2009**, 81, 4271-9	7.8	30
150	Determination of oxygen heterocyclic components in citrus products by HPLC with UV detection. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 6543-51	5.7	51
149	Evaluation of use of a dicationic liquid stationary phase in the fast and conventional gas chromatographic analysis of health-hazardous C18 cis/trans fatty acids. *Analytical Chemistry*, **2009**, 81, 5561-8	7.8	60
148	Chapter 10 Analysis of Food Constituents. *Comprehensive Analytical Chemistry*, **2009**, 215-241	1.9	1
147	Evaluation of the volatile and chiral composition in Pistacia lentiscus L. essential oil. *Flavour and Fragrance Journal*, **2008**, 23, 249-257	2.5	36
146	Application of comprehensive two-dimensional liquid chromatography to elucidate the native carotenoid composition in red orange essential oil. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 3478-85	5.7	57
145	Quantification in comprehensive two-dimensional liquid chromatography. *Analytical Chemistry*, **2008**, 80, 5418-24	7.8	48
144	The protective effect of bergamot oil extract on lecitine-like oxyLDL receptor-1 expression in balloon injury-related neointima formation. *Journal of Cardiovascular Pharmacology and Therapeutics*, **2008**, 13, 120-9	2.6	43
143	Multidimensional Liquid Chromatographic Separations Applied to the Analysis of Food Samples. *Journal of Liquid Chromatography and Related Technologies*, **2008**, 31, 1758-1807	1.3	37
142	Comprehensive two-dimensional gas chromatography-mass spectrometry: a review. *Mass Spectrometry Reviews*, **2008**, 27, 101-24	11	310
141	Elucidation of fatty acid profiles in vegetable oils exploiting group-type patterning and enhanced sensitivity of comprehensive two-dimensional gas chromatography. *Journal of Separation Science*, **2008**, 31, 1797-802	3.4	27
140	Analysis of native carotenoid composition in orange juice using C30 columns in tandem. *Journal of Separation Science*, **2008**, 31, 2151-60	3.4	42
139	Evaluation of use of a very short polar microbore column segment in high-speed gas chromatography analysis. *Journal of Separation Science*, **2008**, 31, 2634-9	3.4	14
138	Use of partially porous column as second dimension in comprehensive two-dimensional system for analysis of polyphenolic antioxidants. *Journal of Separation Science*, **2008**, 31, 3297-308	3.4	67

137	Acquisition of deeper knowledge on the human plasma fatty acid profile exploiting comprehensive 2-D GC. *Journal of Separation Science*, **2008**, 31, 3347-51	3.4	33
136	Offline LC-GC x GC in combination with rapid-scanning quadrupole mass spectrometry. *Journal of Separation Science*, **2008**, 31, 3329-36	3.4	14
135	GCMS, GCO and enantioGC investigation of the essential oil of Tarchonanthus camphoratus L.. *Flavour and Fragrance Journal*, **2008**, 23, 40-48	2.5	89
134	Linear retention indices in gas chromatographic analysis: a review. *Flavour and Fragrance Journal*, **2008**, 23, 297-314	2.5	159
133	Quantitative analysis of essential oils: a complex task. *Flavour and Fragrance Journal*, **2008**, 23, 382-391	2.5	131
132	Comprehensive multidimensional liquid chromatography: theory and applications. *Journal of Chromatography A*, **2008**, 1184, 353-68	4.5	269
131	Gas chromatography-olfactometry in food flavour analysis. *Journal of Chromatography A*, **2008**, 1186, 123-43	4.5	171
130	Reliable identification of pesticides using linear retention indices as an active tool in gas chromatographic-mass spectrometric analysis. *Journal of Chromatography A*, **2008**, 1186, 430-3	4.5	12
129	Comprehensive normal-phase x reversed-phase liquid chromatography coupled to photodiode array and mass spectrometry detection for the analysis of free carotenoids and carotenoid esters from mandarin. *Journal of Chromatography A*, **2008**, 1189, 196-206	4.5	75
128	Enantiomer identification in the flavour and fragrance fields by "interactive" combination of linear retention indices from enantioselective gas chromatography and mass spectrometry. *Journal of Chromatography A*, **2008**, 1195, 117-26	4.5	57
127	Serial coupled columns reversed-phase separations in high-performance liquid chromatography. Tool for analysis of complex real samples. *Journal of Chromatography A*, **2008**, 1188, 208-15	4.5	40
126	Characterization of Artemisia arborescens L. (Asteraceae) leaf-derived essential oil from Southern Italy. *Journal of Essential Oil Research*, **2007**, 19, 218-224	2.3	12
125	Generation of improved gas linear velocities in a comprehensive two-dimensional gas chromatography system. *Analytical Chemistry*, **2007**, 79, 2266-75	7.8	51
124	Reliable Identification of Terpenoids and Related Compounds by using Linear Retention Indices Interactively with Mass Spectrometry Search. *Natural Product Communications*, **2007**, 2, 1934578X0700200	0.9	6
123	Determination of trans-resveratrol in wine by micro-HPLC with fluorescence detection. *Journal of Separation Science*, **2007**, 30, 669-72	3.4	15
122	Temperature effects on separation on zirconia columns: applications to one- and two-dimensional LC separations of phenolic antioxidants. *Journal of Separation Science*, **2007**, 30, 462-74	3.4	34
121	Superheated water as chromatographic eluent for parabens separation on octadecyl coated zirconia stationary phase. *Journal of Separation Science*, **2007**, 30, 1125-30	3.4	20
120	Rapid analysis of food products by means of high speed gas chromatography. *Journal of Separation Science*, **2007**, 30, 508-26	3.4	35

119	Fast gas chromatography-full scan quadrupole mass spectrometry for the determination of allergens in fragrances. *Journal of Separation Science*, **2007**, 30, 1905-11	3.4	33
118	Comprehensive chromatographic methods for the analysis of lipids. *TrAC - Trends in Analytical Chemistry*, **2007**, 26, 191-205	14.6	69
117	A comprehensive study on the chemical composition and aromatic characteristics of lemon liquor. *Food Chemistry*, **2007**, 105, 771-783	8.5	30
116	Odour fingerprint acquisition by means of comprehensive two-dimensional gas chromatography-olfactometry and comprehensive two-dimensional gas chromatography/mass spectrometry. *Journal of Chromatography A*, **2007**, 1141, 279-86	4.5	50
115	Comprehensive two-dimensional liquid chromatography with parallel gradients for separation of phenolic and flavone antioxidants. *Journal of Chromatography A*, **2007**, 1149, 73-87	4.5	116
114	Comparison of High-Temperature Gradient Heart-Cutting and Comprehensive LC LC Systems for the Separation of Phenolic Antioxidants. *Chromatographia*, **2007**, 66, 661-667	2.1	28
113	Comprehensive gas chromatography coupled to mass spectrometry for the separation of pesticides in a very complex matrix. *Analytical and Bioanalytical Chemistry*, **2007**, 389, 1755-63	4.4	36
112	In vivo morphological and antifungal study of the activity of a bergamot essential oil by-product. *Flavour and Fragrance Journal*, **2006**, 21, 585-591	2.5	
111	Determination of beef tallow in lard through a multidimensional off-line non-aqueous reversed phase-argentation LC method coupled to mass spectrometry. *Journal of Separation Science*, **2006**, 29, 567-75	3.4	30
110	Two-dimensional and serial column reversed-phase separation of phenolic antioxidants on octadecyl-, polyethyleneglycol-, and pentafluorophenylpropyl-silica columns. *Journal of Separation Science*, **2006**, 29, 555-66	3.4	79
109	Separation of triacylglycerols in a complex lipidic matrix by using comprehensive two-dimensional liquid chromatography coupled with atmospheric pressure chemical ionization mass spectrometric detection. *Journal of Separation Science*, **2006**, 29, 1146-54	3.4	74
108	Development of different comprehensive two dimensional systems for the separation of phenolic antioxidants. *Journal of Separation Science*, **2006**, 29, 2500-13	3.4	74
107	Optimization of a comprehensive two-dimensional normal-phase and reversed-phase liquid chromatography system. *Journal of Chromatographic Science*, **2006**, 44, 561-5	1.4	20
106	Elucidation of carotenoid patterns in citrus products by means of comprehensive normal-phase x reversed-phase liquid chromatography. *Analytical Chemistry*, **2006**, 78, 7743-50	7.8	95
105	Evaluation of leaf-derived extracts as an environmentally sustainable source of essential oils by using gas chromatography-mass spectrometry and enantioselective gas chromatography-olfactometry. *Analytical Chemistry*, **2006**, 78, 883-90	7.8	24
104	Fast enantiomeric analysis of a complex essential oil with an innovative multidimensional gas chromatographic system. *Journal of Chromatography A*, **2006**, 1105, 11-6	4.5	27
103	Comprehensive two-dimensional liquid chromatography combined with mass spectrometric detection in the analyses of triacylglycerols in natural lipidic matrixes. *Journal of Chromatography A*, **2006**, 1112, 269-75	4.5	124
102	High-throughput analysis of bergamot essential oil by fast solid-phase microextraction-capillary gas chromatography-flame ionization detection. *Journal of Chromatography A*, **2006**, 1103, 162-5	4.5	24

101	Rapid, micro-scale preparation and very fast gas chromatographic separation of cod liver oil fatty acid methyl esters. *Journal of Pharmaceutical and Biomedical Analysis*, **2006**, 41, 1566-70	3.5	57
100	Silver-ion reversed-phase comprehensive two-dimensional liquid chromatography combined with mass spectrometric detection in lipidic food analysis. *Journal of Chromatography A*, **2005**, 1086, 91-8	4.5	105
99	Characterization of cold-pressed Mexican dancy tangerine oils. *Flavour and Fragrance Journal*, **2005**, 20, 60-66	2.5	12
98	Comprehensive two-dimensional GC for the analysis of citrus essential oils. *Flavour and Fragrance Journal*, **2005**, 20, 136-140	2.5	38
97	Determination of flavor components in Sicilian goat cheese by automated HS-SPME-GC. *Flavour and Fragrance Journal*, **2005**, 20, 659-665	2.5	41
96	Advanced and innovative chromatographic techniques for the study of citrus essential oils. *Flavour and Fragrance Journal*, **2005**, 20, 249-264	2.5	21
95	A comparison between different techniques for the isolation of rosemary essential oil. *Journal of Separation Science*, **2005**, 28, 273-80	3.4	102
94	Determination of triacylglycerols in donkey milk by using high performance liquid chromatography coupled with atmospheric pressure chemical ionization mass spectrometry. *Journal of Separation Science*, **2005**, 28, 1023-30	3.4	35
93	Reliable characterization of coffee bean aroma profiles by automated headspace solid phase microextraction-gas chromatography-mass spectrometry with the support of a dual-filter mass spectra library. *Journal of Separation Science*, **2005**, 28, 1101-9	3.4	71
92	Determination of flavonoids in citrus juices by micro-HPLC-ESI/MS. *Journal of Separation Science*, **2005**, 28, 1149-56	3.4	117
91	Comprehensive two-dimensional gas chromatography in combination with rapid scanning quadrupole mass spectrometry in perfume analysis. *Journal of Chromatography A*, **2005**, 1067, 235-43	4.5	87
90	Effect of anthocyanins contained in a blackberry extract on the circulatory failure and multiple organ dysfunction caused by endotoxin in the rat. *Planta Medica*, **2004**, 70, 745-52	3.1	29
89	Fast GC for the analysis of citrus oils. *Journal of Chromatographic Science*, **2004**, 42, 410-6	1.4	37
88	Evaluation of fast gas chromatography and gas chromatography-mass spectrometry in the analysis of lipids. *Journal of Chromatography A*, **2004**, 1035, 237-47	4.5	60
87	Off-line coupling of non-aqueous reversed-phase and silver ion high-performance liquid chromatography-mass spectrometry for the characterization of rice oil triacylglycerol positional isomers. *Journal of Chromatography A*, **2004**, 1041, 135-42	4.5	104
86	Enantioselective gas chromatographic analysis of monoterpenes in essential oils of the family Myrtaceae. *Flavour and Fragrance Journal*, **2004**, 19, 582-585	2.5	28
85	Ultra-fast essential oil characterization by capillary GC on a 50 microm ID column. *Journal of Separation Science*, **2004**, 27, 699-702	3.4	28
84	Comprehensive multidimensional GC for the characterization of roasted coffee beans. *Journal of Separation Science*, **2004**, 27, 442-50	3.4	70

83	Effects of pressure drop on absolute retention matching in comprehensive two-dimensional gas chromatography. *Journal of Separation Science*, **2004**, 27, 504-12	3.4	36
82	Determination of anthocyanins and related components in red wines by micro- and capillary HPLC. *Journal of Separation Science*, **2004**, 27, 1458-66	3.4	15
81	Fast GC analysis with a 50 microm ID column: theory, practical aspects, and application to a highly complex sample. *Journal of Separation Science*, **2004**, 27, 1149-56	3.4	20
80	The Composition of the Volatile Fraction and the Enantiomeric Distribution of Five Volatile Components of Faustrime Oil (Monocitrus australatica x Fortunella sp. x Citrus urantifolia). *Journal of Essential Oil Research*, **2004**, 16, 328-333	2.3	6
79	Comprehensive two-dimensional normal-phase (adsorption)-reversed-phase liquid chromatography. *Analytical Chemistry*, **2004**, 76, 2525-30	7.8	141
78	Analysis of roasted coffee bean volatiles by using comprehensive two-dimensional gas chromatography□time-of-flight mass spectrometry. *Journal of Chromatography A*, **2004**, 1054, 57-65	4.5	80
77	Comprehensive two-dimensional chromatography in food analysis. *Journal of Chromatography A*, **2004**, 1054, 3-16	4.5	81
76	Analysis of roasted coffee bean volatiles by using comprehensive two-dimensional gas chromatography□time-of-flight mass spectrometry **2004**, 1054, 57-57		46
75	Fast GC for the analysis of fats and oils. *Journal of Separation Science*, **2003**, 26, 1467-1473	3.4	24
74	Retention time reproducibility in comprehensive two-dimensional gas chromatography using cryogenic modulation. II. An interlaboratory study. *Journal of Chromatography A*, **2003**, 1019, 273-8	4.5	18
73	Detailed analysis and group-type separation of natural fats and oils using comprehensive two-dimensional gas chromatography. *Journal of Chromatography A*, **2003**, 1019, 187-96	4.5	74
72	Characterization of the anthocyanin fraction of sicilian blood orange juice by micro-HPLC-ESI/MS. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 1173-6	5.7	63
71	Protective effects of cyanidin-3-O-glucoside from blackberry extract against peroxynitrite-induced endothelial dysfunction and vascular failure. *Life Sciences*, **2003**, 73, 1097-114	6.8	132
70	Protective effects of anthocyanins from blackberry in a rat model of acute lung inflammation. *Free Radical Research*, **2003**, 37, 891-900	4	126
69	Enantiomeric Distribution of Five Monoterpenic Compounds in Nine Algerian Eucalyptus Essential Oils by Direct Multidimensional Gas Chromatography. *Journal of Essential Oil Research*, **2003**, 15, 1-5	2.3	4
68	Comparison of fast and conventional GC analysis for citrus essential oils. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 5602-6	5.7	37
67	Interactive Use of Linear Retention Indices on Polar and Apolar Columns with an MS-Library for Reliable Characterization of Australian Tea Tree and Other Melaleuca sp. Oils. *Journal of Essential Oil Research*, **2003**, 15, 305-312	2.3	28
66	Studies on the essential oil-bearing plants of Bangladesh. Part VIII. Composition of some Ocimum oils O. basilicum L. var. purpurascens; O. sanctum L. green; O. sanctum L. purple; O. americanum L., citral type; O. americanum L., camphor type. *Flavour and Fragrance Journal*, **2002**, 17, 335-340	2.5	58

65	Characterisation of lavender essential oils by using gas chromatography-mass spectrometry with correlation of linear retention indices and comparison with comprehensive two-dimensional gas chromatography. *Journal of Chromatography A*, **2002**, 970, 225-34	4.5	179
64	Analysis of oxygen heterocyclic compounds in citrus essential oils by capillary electrochromatography and comparison with HPLC. *Chromatographia*, **2001**, 53, 57-62	2.1	12
63	Uruguayan essential oils. Composition of leaf oil of Myrcianthes cisplatensis (Camb.) Berg. (Guayabo colorado) (Myrtaceae). *Flavour and Fragrance Journal*, **2001**, 16, 97-99	2.5	13
62	Identification of anthocyanins in berries by narrow-bore high-performance liquid chromatography with electrospray ionization detection. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 3987-92	5.7	121
61	**2001**,		28
60	Fast GC for the analysis of natural matrices. Preliminary note: The determination of fatty acid methyl esters in natural fats. *Journal of Separation Science*, **2000**, 12, 41-47		10
59	Composition and stereoanalysis of Cymbopogon winterianus Jowitt oil from Southern Brazil. *Flavour and Fragrance Journal*, **2000**, 15, 177-181	2.5	15
58	Determination of anthocyanins in blood orange juices by HPLC analysis. *Journal of Pharmaceutical and Biomedical Analysis*, **2000**, 23, 191-5	3.5	49
57	LC-MS for the identification of oxygen heterocyclic compounds in citrus essential oils. *Journal of Pharmaceutical and Biomedical Analysis*, **2000**, 24, 147-54	3.5	122
56	Chemical Examination of Essential Oils from the Leaves of Nine Eucalyptus Species Growing in Algeria. *Journal of Essential Oil Research*, **2000**, 12, 186-191	2.3	9
55	High-performance liquid chromatography coupled on-line with high resolution gas chromatography State of the art. *Journal of Chromatography A*, **1999**, 842, 373-390	4.5	36
54	Multidimensional Capillary GC-GC for the Analysis of Real Complex Samples. Part IV. Enantiomeric Distribution of Monoterpene Hydrocarbons and Monoterpene Alcohols of Lemon Oils. *Journal of High Resolution Chromatography*, **1999**, 22, 350-356		29
53	Composition of the essential oil of Porophyllum ruderale (Jacq.) Cass. from Bolivia. *Flavour and Fragrance Journal*, **1999**, 14, 393-398	2.5	9
52	IDENTIFICATION OF MINOR OXYGEN HETEROCYCLIC COMPOUNDS OF CITRUS ESSENTIAL OILS BY LIQUID CHROMATOGRAPHY-ATMOSPHERIC PRESSURE CHEMICAL IONISATION MASS SPECTROMETRY. *Journal of Liquid Chromatography and Related Technologies*, **1999**, 22, 2991-3005	1.3	22
51	On the genuineness of citrus essential oils. Part LVII. The composition of distilled lime oil. *Flavour and Fragrance Journal*, **1998**, 13, 93-97	2.5	13
50	Studies on the essential oil bearing plants of Bangladesh. Part VI. Composition of the oil of Ocimum gratissimum L.. *Flavour and Fragrance Journal*, **1998**, 13, 163-166	2.5	9
49	On the genuineness of citrus essential oils. Part LIII. Determination of the composition of the oxygen heterocyclic fraction of lemon essential oils (Citrus limon (L.) Burm. F.) by normal-phase high performance liquid chromatography. *Flavour and Fragrance Journal*, **1998**, 13, 329-334	2.5	17
48	Multidimensional capillary GC–GC for the analysis of real complex samples. Part II. Enantiomeric distribution of monoterpene hydrocarbons and monoterpene alcohols of cold-pressed and distilled lime oils. *Journal of Separation Science*, **1998**, 10, 203-212		35

47	Multidimensional Capillary GC-GC for the Analysis of Complex Samples. 5. Enantiomeric Distribution of Monoterpene Hydrocarbons, Monoterpene Alcohols, and Linalyl Acetate of Bergamot (Citrus bergamia Risso et Poiteau) Oils. *Journal of Agricultural and Food Chemistry*, **1998**, 46, 4275-4282	5.7	63
46	Multidimensional Capillary GC-GC for the Analysis of Real Complex Samples. 3. Enantiomeric Distribution of Monoterpene Hydrocarbons and Monoterpene Alcohols of Mandarin Oils. *Journal of Agricultural and Food Chemistry*, **1998**, 46, 54-61	5.7	48
45	Multidimensional Tandem Capillary Gas Chromatography System for the Analysis of Real Complex Samples. Part I: Development of a Fully Automated Tandem Gas Chromatography System. *Journal of Chromatographic Science*, **1998**, 36, 201-209	1.4	64
44	Studies on the Essential Oil Bearing Plants of Bangladesh. Part IV. Composition of the Leaf Oil of Three Cymbopogon species: C. flexuosus (Nees ex Steud.) Wats., C. nardus (L.) Rendle var. confertiflorus (Steud.) N. L. Bor and C. martinii (Roxb.) Wats. var. martinii. *Journal of Essential Oil Research*, **1998**, 10, 301-306	2.3	8
43	Studies in the Essential Oil Bearing Plants of Bangladesh. Part V. Composition of the Leaf Oils of Eucalyptus citriodora Hook and E. alba Reinw. ex Blume.. *Journal of Essential Oil Research*, **1998**, 10, 185-188	2.3	12
42	Uruguayan essential oils. Part X. Composition of the oil of Citrus clementine Hort.. *Flavour and Fragrance Journal*, **1998**, 13, 189-195	2.5	14
41	Uruguayan Essential Oils. Part VII. Composition of Leaf Oil of Eugenia uruguayensis Camb. var. uruguayensis (Myrtaceae). *Journal of Essential Oil Research*, **1997**, 9, 295-297	2.3	4
40	Italian Citrus Petitgrain Oils. Part III. Composition of Sweet Orange Petitgrain Oil. *Journal of Essential Oil Research*, **1997**, 9, 379-392	2.3	6
39	Italian Citrus Petitgrain Oils. Part II. Composition of Mandarin Petitgrain Oil. *Journal of Essential Oil Research*, **1997**, 9, 255-266	2.3	18
38	Uruguayan Essential Oils. Part VIII. Composition of Leaf Oil of Hyptis floribunda Briq. ex Micheli (Labiatae). *Journal of Essential Oil Research*, **1997**, 9, 523-525	2.3	4
37	Characterization of Cold-Pressed Key and Persian Lime Oils by Gas Chromatography, Gas Chromatography/Mass Spectroscopy, High-Performance Liquid Chromatography, and Physicochemical Indices. *Journal of Agricultural and Food Chemistry*, **1997**, 45, 3608-3616	5.7	36
36	Uruguayan Essential Oils. Part IX. Composition of Leaf Oil of Blepharocalyx tweediei (Hook, et Arn.) Berg var. tweediei (Myrtaceae). *Journal of Essential Oil Research*, **1997**, 9, 673-676	2.3	5
35	Italian Citrus Petitgrain Oils. Part IV. Composition of Lemon Petitgrain Oil. *Journal of Essential Oil Research*, **1997**, 9, 495-508	2.3	13
34	On the Genuineness of Citrus Essential Oils. Part IL. Chemical Characterization of the Essential Oil of New Hybrids of Lemon Obtained in Sicily **1997**, 12, 153-161		14
33	On the Genuineness of Citrus Essential Oils. Part LII. Chemical Characterization of Essential Oil of three Cultivars of Citrus clementine Hort. **1997**, 12, 163-172		10
32	Uruguayan essential oils. Part VI. Composition of lemon oil. *Flavour and Fragrance Journal*, **1997**, 12, 247-255	2.5	11
31	On the Genuineness of Citrus Essential Oils. 51. Oxygen Heterocyclic Compounds of Bitter Orange Oil (Citrus aurantiumL.). *Journal of Agricultural and Food Chemistry*, **1996**, 44, 544-549	5.7	28
30	Rapid Analysis of Polymethoxylated Flavones from Citrus Oils by Supercritical Fluid Chromatography. *Journal of Agricultural and Food Chemistry*, **1996**, 44, 3900-3905	5.7	21

29	On-line microbore high performance liquid chromatography-capillary gas chromatography for food and water analyses. A review. *Journal of Separation Science*, **1996**, 8, 275-310		34
28	Italian Citrus Petitgrain Oils. Part I. Composition of Bitter Orange Petitgrain Oil. *Journal of Essential Oil Research*, **1996**, 8, 597-609	2.3	24
27	On-line HPLC--HRGC--MS for the Analysis of Natural Complex Mixtures. *Journal of Chromatographic Science*, **1996**, 34, 174-181	1.4	16
26	Interactive use of linear retention indices, on polar and apolar columns, with a ms-library for reliable identification of complex mixtures. *Journal of Separation Science*, **1995**, 7, 581-591		61
25	Automated HPLC-HRGC: A powerful method for essential oils analysis. Part V. identification of terpene hydrocarbons of bergamot, lemon, mandarin, sweet orange, bitter orange, grapefruit, clementine and mexican lime oils by coupled HPLC-HRGC-MS(ITD). *Flavour and Fragrance Journal*, **1995**, 10, 33-42	2.5	58
24	Deterpenation of sweet orange and lemon essential oils with supercritical carbon dioxide using silica gel as an adsorbent. *Flavour and Fragrance Journal*, **1995**, 10, 51-58	2.5	45
23	On the Genuineness of Citrus Essential Oils. Part XLIII. The Composition of the Volatile Fraction of Italian Sweet Orange Oils (Citrus sinensis (L.) Osbeck). *Journal of Essential Oil Research*, **1994**, 6, 101-137	2.3	17
22	Automated LC-GC: A powerful method for essential oils analysis. Part IV. Coupled LC-GC-MS (ITD) for bergamot oil analysis. *Journal of Separation Science*, **1994**, 6, 237-244		26
21	Automated HPLC-HRGC: A powerful method for essential oil analysis. Part III. Aliphatic and terpene aldehydes of orange oil. *Journal of High Resolution Chromatography*, **1994**, 17, 312-314		18
20	Automated hplc□rgc: A powerful method for essential oil analysis. part II. Determination of the enantiomeric distribution of linalol in sweet orange, bitter orange and mandarin essential oils. *Flavour and Fragrance Journal*, **1994**, 9, 99-104	2.5	25
19	On the genuineness of citrus essential oils. Part XLVI. Polymethoxylated flavones of the non-volatile residue of Italian sweet orange and mandarin essential oils. *Flavour and Fragrance Journal*, **1994**, 9, 105-111	2.5	17
18	On-line high performance liquid chromatography coupled with high resolution gas chromatography and mass spectrometry (HPLC-HRGC-MS) for the analysis of complex mixtures containing highly volatile compounds. *Chromatographia*, **1994**, 39, 529-538	2.1	15
17	On the genuineness of citrus essential oils. Part XL. The composition of the coumarins and psoralens of Calabrian bergamot essential oil (Citrus bergamia Risso). *Flavour and Fragrance Journal* , **1993**, 8, 17-24	2.5	32
16	Comprehensive Chromatography Data Interpretation Technologies449-475		
15	Other Comprehensive Chromatography Methods429-448		
14	Biodegradation Potential of Oil-degrading Bacteria Related to the Genus Thalassospira Isolated from Polluted Coastal Area in Mediterranean Sea. *Soil and Sediment Contamination*,1-17	3.2	0
13	Comprehensive Two-dimensional Chromatography: An Insight into the Analysis of Food and Food Products1-32		
12	Comprehensive Two-Dimensional Liquid Chromatography Applications391-427		3

List of Publications

11	Multidimensional Gas Chromatography: Theoretical Considerations13-63		1
10	Multidimensional Liquid Chromatography: Theoretical Considerations65-92		1
9	History, Evolution, and Optimization Aspects of Comprehensive Two-Dimensional Gas Chromatography93-144		4
8	Comprehensive Two-Dimensional Gas Chromatography Combined with Mass Spectrometry171-242		4
7	Detector Technologies and Applications in Comprehensive Two-Dimensional Gas Chromatography243-280		2
6	History, Evolution, and Optimization Aspects of Comprehensive Two-Dimensional Liquid Chromatography281-330		4
5	Comprehensive Two-Dimensional Liquid Chromatography Combined with Mass Spectrometry331-390		4
4	Isotopic and Statistical Methods for the Traceability of Milk and Dairy Products. *Food Analytical Methods*,1	3.4	
3	Role of Fast Gas Chromatography in Food Analysis1-25		
2	Chemical characterization of Anthemis parlatoreana fresh and dried aerial parts by GC and LC chromatographic techniques and evaluation of the antioxidant properties. *Plant Biosystems*,1-12	1.6	0
1	Chemical profile, antibacterial, antioxidant and insecticidal properties of the essential oil from Tetraclinis articulata (Vahl) masters cones. *Journal of Essential Oil Research*,1-11	2.3	2