Luisa Boffa

List of Publications by Year in descending order

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LUISA ROFFA

#	Article	IF	CITATIONS
1	Process intensification technologies for the recovery of valuable compounds from cocoa by-products. Innovative Food Science and Emerging Technologies, 2021, 68, 102601.	2.7	31
2	Batch and Flow Ultrasound-Assisted Extraction of Grape Stalks: Process Intensification Design up to a Multi-Kilo Scale. Antioxidants, 2020, 9, 730.	2.2	32
3	Valorisation of By-Products from Soybean (Glycine max (L.) Merr.) Processing. Molecules, 2020, 25, 2129.	1.7	63
4	Cocoa bean shell waste valorisation; extraction from lab to pilot-scale cavitational reactors. Food Research International, 2019, 115, 200-208.	2.9	87
5	Technology and Process Design for Phenols Recovery from Industrial Chicory (Chicorium intybus) Leftovers. Molecules, 2019, 24, 2681.	1.7	16
6	Sustainable Microwave-Assisted Aerobic Oxidation of Tomato Plant Waste into Bioaromatics and Organic Acids. Industrial & Engineering Chemistry Research, 2019, 58, 8578-8584.	1.8	11
7	Analytical dataset of Ecuadorian cocoa shells and beans. Data in Brief, 2019, 22, 56-64.	0.5	19
8	Effects of ultrasonic and hydrodynamic cavitation on the treatment of cork wastewater by flocculation and Fenton processes. Ultrasonics Sonochemistry, 2018, 40, 3-8.	3.8	32
9	Alkaloid Profiles and Activity in Different <i>Mitragyna speciosa</i> Strains. Natural Product Communications, 2018, 13, 1934578X1801300.	0.2	6
10	Antiproliferative, Proapoptotic, Antioxidant and Antimicrobial Effects of Sinapis nigra L. and Sinapis alba L. Extracts. Molecules, 2018, 23, 3004.	1.7	23
11	An evaluation of the antioxidant properties of Arthrospira maxima extracts obtained using non-conventional techniques. European Food Research and Technology, 2017, 243, 227-237.	1.6	13
12	Efficient and selective green extraction of polyphenols from lemon balm. Comptes Rendus Chimie, 2017, 20, 921-926.	0.2	19
13	Selective recovery of rosmarinic and carnosic acids from rosemary leaves under ultrasound- and microwave-assisted extraction procedures. Comptes Rendus Chimie, 2016, 19, 699-706.	0.2	54
14	<i>Commiphora myrrha</i> (Nees) Engl. extracts: evaluation of antioxidant and antiproliferative activity and their ability to reduce microbial growth on freshâ€cut salad. International Journal of Food Science and Technology, 2016, 51, 625-632.	1.3	8
15	Highly Efficient Mechanochemical N-Arylation of Amino Alcohols and Diamines with CuO Powder. Synlett, 2015, 26, 2789-2794.	1.0	12
16	Predicting self-assembly and structure in diluted aqueous solutions of modified mono- and bis-β-cyclodextrins that contain naphthoxy chromophore groups. New Journal of Chemistry, 2015, 39, 1714-1724.	1.4	5
17	Efficient H2O2/CH3COOH oxidative desulfurization/denitrification of liquid fuels in sonochemical flow-reactors. Ultrasonics Sonochemistry, 2014, 21, 283-288.	3.8	45
18	Optimization of microalgae oil extraction under ultrasound and microwave irradiation. Journal of Chemical Technology and Biotechnology, 2014, 89, 1779-1784.	1.6	72

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19	Efficient green extraction of polyphenols from post-harvested agro-industry vegetal sources in Piedmont. Comptes Rendus Chimie, 2014, 17, 212-217.	0.2	32
20	Reticulated Pd(ii)/Cu(i) cyclodextrin complexes as recyclable green catalyst for Sonogashira alkynylation. Catalysis Science and Technology, 2012, 2, 85-87.	2.1	45
21	A one-pot ultrasound-assisted water extraction/cyclodextrin encapsulation of resveratrol from Polygonum cuspidatum. Food Chemistry, 2012, 130, 746-750.	4.2	92
22	Phytotherapeutics: an evaluation of the potential of 1000 plants. Journal of Clinical Pharmacy and Therapeutics, 2010, 35, 11-48.	0.7	123
23	Alkyne–azide click reaction catalyzed by metallic copper under ultrasound. Nature Protocols, 2010, 5, 607-616.	5.5	103
24	Ultrasound-Promoted Copper-Catalyzed Azideâ^'Alkyne Cycloaddition. ACS Combinatorial Science, 2010, 12, 13-15.	3.3	82
25	A new class of cationic cyclodextrins: synthesis and chemico-physical properties. New Journal of Chemistry, 2010, 34, 2013.	1.4	18
26	Improved extraction of vegetable oils under high-intensity ultrasound and/or microwaves. Ultrasonics Sonochemistry, 2008, 15, 898-902.	3.8	516
27	Preparation of Second Generation Ionic Liquids by Efficient Solvent-Free Alkylation of N-Heterocycles with Chloroalkanes. Molecules, 2008, 13, 149-156.	1.7	43
28	One-pot and Solventless Synthesis of Ionic Liquids under Ultrasonic Irradiation. Synlett, 2007, 2007, 2065-2068.	1.0	6
29	Efficient Regioselective Opening of Epoxides by Nucleophiles in Water under Simultaneous Ultrasound/Microwave Irradiation. Synlett, 2007, 2007, 2041-2044.	1.0	1
30	A Speedy One-Pot Synthesis of Second-Generation Ionic Liquids Under Ultrasound and/or Microwave Irradiation. Australian Journal of Chemistry, 2007, 60, 946.	0.5	33
31	Improved Protocols for Microwave-Assisted Cu(I)-Catalyzed Huisgen 1,3-Dipolar Cycloadditions. Collection of Czechoslovak Chemical Communications, 2007, 72, 1014-1024.	1.0	36
32	Heck Reactions with Very Low Ligandless Catalyst Loads Accelerated by Microwaves or Simultaneous Microwaves/Ultrasound Irradiation. Advanced Synthesis and Catalysis, 2007, 349, 2338-2344.	2.1	57
33	Synthesis of Ionic Liquids Using Non Conventional Activation Methods: An Overview. Monatshefte Für Chemie, 2007, 138, 1103-1113.	0.9	47
34	Improved syntheses of bis(β-cyclodextrin) derivatives, new carriers for gadolinium complexes. Organic and Biomolecular Chemistry, 2006, 4, 1124.	1.5	29
35	Regio- and stereoselective reductions of dehydrocholic acid. Steroids, 2006, 71, 469-475.	0.8	10
36	An Easy Access to Aromatic Azo Compounds under Ultrasound/Microwave Irradiation. Synlett, 2006, 2006, 2605-2608.	1.0	11

#	Article	IF	CITATIONS
37	Chemical modifications of bile acids under high-intensity ultrasound or microwave irradiation. Steroids, 2005, 70, 77-83.	0.8	16