Matteo Perini

List of Publications by Year in descending order

46 papers	1,593 citations	304368 22 h-index	288905 40 g-index
47 all docs	47 docs citations	47 times ranked	1511 citing authors

#	Article	IF	Citations
1	Liquid Chromatography coupled to Isotope Ratio Mass Spectrometry (LC-IRMS): A review. TrAC - Trends in Analytical Chemistry, 2022, 147, 116515.	5.8	14
2	Extra Virgin Olive Oil Extracts of Indigenous Southern Tuscany Cultivar Act as Anti-Inflammatory and Vasorelaxant Nutraceuticals. Antioxidants, 2022, 11, 437.	2.2	7
3	Gas Chromatography Combustion Isotope Ratio Mass Spectrometry to Detect Differences in Four Compartments of Simmental Cows Fed on C3 and C4 Diets. Molecules, 2022, 27, 2310.	1.7	1
4	Stable isotope ratio analysis of lactose as a possible potential geographical tracer of milk. Food Control, 2022, 139, 109051.	2.8	5
5	Fatty acids stable carbon isotope fractionation in the bovine organism. A compound-specific isotope analysis through gas chromatography combustion isotope ratio mass spectrometry. Journal of Chromatography A, 2021, 1641, 461966.	1.8	3
6	Using Bioelements Isotope Ratios and Fatty Acid Composition to Deduce Beef Origin and Zebu Feeding Regime in Cameroon. Molecules, 2021, 26, 2155.	1.7	5
7	Evaluation of honey authenticity in Lebanon by analysis of carbon stable isotope ratio using elemental analyzer and liquid chromatography coupled to isotope ratio mass spectrometry. Journal of Mass Spectrometry, 2021, 56, e4730.	0.7	12
8	Endophytes from African Rice (Oryza glaberrima L.) Efficiently Colonize Asian Rice (Oryza sativa L.) Stimulating the Activity of Its Antioxidant Enzymes and Increasing the Content of Nitrogen, Carbon, and Chlorophyll. Microorganisms, 2021, 9, 1714.	1.6	8
9	Tracing lamb meat with stable isotope ratio analysis: a review. Small Ruminant Research, 2021, 203, 106482.	0.6	4
10	Carbon isotopic ratio of lipid fraction to trace fractionation processes in cull cows organism and to discriminate between different feeding regimes. Measurement: Sensors, 2021, 18, 100088.	1.3	0
11	Î´³⁴S for tracing the origin of cheese and detecting its authenticity. Journal of Mass Spectrometry, 2020, 55, e4451.	0.7	15
12	Stable isotope ratio analysis as a fast and simple method for identifying the origin of chitosan. Food Hydrocolloids, 2020, 101, 105516.	5.6	4
13	Validation of the 2H-SNIF NMR and IRMS Methods for Vinegar and Vinegar Analysis: An International Collaborative Study. Molecules, 2020, 25, 2932.	1.7	7
14	Isotopic and elemental characterisation of Italian white truffle: A first exploratory study. Food and Chemical Toxicology, 2020, 145, 111627.	1.8	6
15	Influence of Fermentation Water on Stable Isotopic D/H Ratios of Alcohol Obtained from Concentrated Grape Must. Molecules, 2020, 25, 3139.	1.7	4
16	Stable isotope ratio analysis combined with inductively coupled plasmaâ€mass spectrometry for geographical discrimination between Italian and foreign saffron. Journal of Mass Spectrometry, 2020, 55, e4595.	0.7	14
17	Gas Chromatography Combustion Isotope Ratio Mass Spectrometry for Improving the Detection of Authenticity of Grape Must. Journal of Agricultural and Food Chemistry, 2020, 68, 3322-3329.	2.4	12
18	Geographical discrimination of garlic (Allium Sativum L.) based on Stable isotope ratio analysis coupled with statistical methods: The Italian case study. Food and Chemical Toxicology, 2019, 134, 110862.	1.8	19

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19	Isotopic and elemental profiles of Mediterranean buffalo milk and cheese and authentication of Mozzarella di Bufala Campana PDO: An initial exploratory study. Food Chemistry, 2019, 285, 316-323.	4.2	37
20	C and H stable isotope ratio analysis using solid-phase microextraction and gas chromatography-isotope ratio mass spectrometry for vanillin authentication. Journal of Chromatography A, 2019, 1595, 168-173.	1.8	28
21	The use of stable isotope ratio analysis to characterise saw palmetto (Serenoa Repens) extract. Food Chemistry, 2019, 274, 26-34.	4.2	6
22	Characterisation and geographical traceability of Italian goji berries. Food Chemistry, 2019, 275, 585-593.	4.2	53
23	Combined use of isotopic fingerprint and metabolomics analysis for the authentication of saw palmetto (Serenoa repens) extracts. FÃ¬toterapÃ¬Â¢, 2018, 127, 15-19.	1.1	15
24	Stable isotope ratios of H, C, O, N and S for the geographical traceability of Italian rainbow trout (Oncorhynchus mykiss). Food Chemistry, 2018, 267, 288-295.	4.2	36
25	Stable isotope ratio analysis of different European raspberries, blackberries, blueberries, currants and strawberries. Food Chemistry, 2018, 239, 48-55.	4.2	28
26	Combination of sugar and stable isotopes analyses to detect the use of nongrape sugars in balsamic vinegar must. Journal of Mass Spectrometry, 2018, 53, 772-780.	0.7	4
27	Isotopic and elemental composition of selected types of Italian honey. Measurement: Journal of the International Measurement Confederation, 2017, 98, 283-289.	2.5	56
28	Stable isotope ratio analysis for authentication of red yeast rice. Talanta, 2017, 174, 228-233.	2.9	23
29	Stable isotope composition of cocoa beans of different geographical origin. Journal of Mass Spectrometry, 2016, 51, 684-689.	0.7	13
30	Stable Isotope Ratio Analysis for Assessing the Authenticity of Food of Animal Origin. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 868-877.	5.9	120
31	Validation of methods for H, C, N and S stable isotopes and elemental analysis of cheese: results of an international collaborative study. Rapid Communications in Mass Spectrometry, 2015, 29, 415-423.	0.7	33
32	H, C, and O Stable Isotope Ratios of Passito Wine. Journal of Agricultural and Food Chemistry, 2015, 63, 5851-5857.	2.4	9
33	Î´¹⁸O of Ethanol in Wine and Spirits for Authentication Purposes. Journal of Food Science, 2013, 78, C839-44.	1.5	29
34	Effect of origin, breeding and processing conditions on the isotope ratios of bioelements in dry-cured ham. Food Chemistry, 2013, 136, 1543-1550.	4.2	19
35	Use of Near-Infrared Spectroscopy for Fast Fraud Detection in Seafood: Application to the Authentication of Wild European Sea Bass (Dicentrarchus labrax). Journal of Agricultural and Food Chemistry, 2012, 60, 639-648.	2.4	45
36	H, C, N and S stable isotopes and mineral profiles to objectively guarantee the authenticity of grated hard cheeses. Analytica Chimica Acta, 2012, 711, 54-59.	2.6	77

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37	Using elemental profiles and stable isotopes to trace the origin of green coffee beans on the global market. Journal of Mass Spectrometry, 2012, 47, 1132-1140.	0.7	48
38	Combining isotopic signatures of n(87Sr)/n(86Sr) and light stable elements (C, N, O, S) with multi-elemental profiling for the authentication of provenance of European cereal samples. Journal of Cereal Science, 2011, 53, 170-177.	1.8	62
39	Tissue turnover in ovine muscles and lipids as recorded by multiple (H, C, O, S) stable isotope ratios. Food Chemistry, 2011, 124, 291-297.	4.2	43
40	Characterisation of authentic Italian extra-virgin olive oils by stable isotope ratios of C, O and H and mineral composition. Food Chemistry, 2010, 118, 901-909.	4.2	135
41	Multielement stable isotope ratios (H, C, N, S) of honey from different European regions. Food Chemistry, 2010, 121, 770-777.	4.2	142
42	Application of Nonparametric Multivariate Analyses to the Authentication of Wild and Farmed European Sea Bass (Dicentrarchus labrax). Results of a Survey on Fish Sampled in the Retail Trade. Journal of Agricultural and Food Chemistry, 2010, 58, 10979-10988.	2.4	36
43	Influence of Different Organic Fertilizers on Quality Parameters and the Î´¹⁵N, Î´¹³C, Î´²H, Î´³⁴S, and Î´¹⁸O Values of Orange Fruit (Citrus) Tj ETQq1 1 0.784314 rg	2.4	37
44	Isotopic and Elemental Data for Tracing the Origin of European Olive Oils. Journal of Agricultural and Food Chemistry, 2010, 58, 570-577.	2.4	135
45	Multielement (H, C, N, O, S) stable isotope characteristics of lamb meat from different Italian regions. Rapid Communications in Mass Spectrometry, 2009, 23, 2573-2585.	0.7	62
46	Influence of dietary composition on the carbon, nitrogen, oxygen and hydrogen stable isotope ratios of milk. Rapid Communications in Mass Spectrometry, 2008, 22, 1690-1696.	0.7	120