

# Ilario Losito

## List of Publications by Year in descending order

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73  
papers

1,756  
citations

304743

22  
h-index

302126

39  
g-index

73  
all docs

73  
docs citations

73  
times ranked

2005  
citing authors

#	ARTICLE	IF	CITATIONS
1	A new paradigm to search for allergenic proteins in novel foods by integrating proteomics analysis and in silico sequence homology prediction: Focus on spirulina and chlorella microalgae. <i>Talanta</i> , 2022, 240, 123188.	5.5	24
2	Glycerophospholipidomics of Five Edible Oleaginous Microgreens. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 2410-2423.	5.2	5
3	Tree Nuts and Peanuts as a Source of Beneficial Compounds and a Threat for Allergic Consumers: Overview on Methods for Their Detection in Complex Food Products. <i>Foods</i> , 2022, 11, 728.	4.3	10
4	Use of Multivariate Statistics in the Processing of Data on Wine Volatile Compounds Obtained by HS-SPME-GC-MS. <i>Foods</i> , 2022, 11, 910.	4.3	10
5	Positional Assignment of C=C Double Bonds in Fatty Acyl Chains of Intact Arsenosugar Phospholipids Occurring in Seaweed Extracts by Epoxidation Reactions. <i>Journal of the American Society for Mass Spectrometry</i> , 2022, 33, 823-831.	2.8	6
6	Bioactive Secoiridoids in Italian Extra-Virgin Olive Oils: Impact of Olive Plant Cultivars, Cultivation Regions and Processing. <i>Molecules</i> , 2021, 26, 743.	3.8	13
7	LIPIC: An Automated Workflow to Account for Isotopologue-Related Interferences in Electrospray Ionization High-Resolution Mass Spectra of Phospholipids. <i>Journal of the American Society for Mass Spectrometry</i> , 2021, 32, 1008-1019.	2.8	3
8	Quantification of Volatile Compounds in Wines by HS-SPME-GC/MS: Critical Issues and Use of Multivariate Statistics in Method Optimization. <i>Processes</i> , 2021, 9, 662.	2.8	29
9	Bioactive Compounds in Waste By-Products from Olive Oil Production: Applications and Structural Characterization by Mass Spectrometry Techniques. <i>Foods</i> , 2021, 10, 1236.	4.3	43
10	Characterization of Glucuronosyl-diacyl/monoacylglycerols and Discovery of Their Acylated Derivatives in Tomato Lipid Extracts by Reversed-Phase Liquid Chromatography with Electrospray Ionization and Tandem Mass Spectrometry. <i>Journal of the American Society for Mass Spectrometry</i> , 2021, 32, 2227-2240.	2.8	5
11	Lipidomics of the Edible Brown Alga Wakame ( <i>Undaria pinnatifida</i> ) by Liquid Chromatography Coupled to Electrospray Ionization and Tandem Mass Spectrometry. <i>Molecules</i> , 2021, 26, 4480.	3.8	13
12	Exploring the Isomeric Precursors of Olive Oil Major Secoiridoids: An Insight into Olive Leaves and Drupes by Liquid-Chromatography and Fourier-Transform Tandem Mass Spectrometry. <i>Foods</i> , 2021, 10, 2050.	4.3	1
13	HILIC-ESI-MS analysis of phosphatidic acid methyl esters artificially generated during lipid extraction from microgreen crops. <i>Journal of Mass Spectrometry</i> , 2021, 56, e4784.	1.6	5
14	Editorial to the Special Issue "Lipidomics and Neurodegenerative Diseases". <i>International Journal of Molecular Sciences</i> , 2021, 22, 1270.	4.1	2
15	Influence of the production technology on kefir characteristics: Evaluation of microbiological aspects and profiling of phosphopeptides by LC-ESI-QTOF-MS/MS. <i>Food Research International</i> , 2020, 129, 108853.	6.2	6
16	Insight into the Storage-Related Oxidative/Hydrolytic Degradation of Olive Oil Secoiridoids by Liquid Chromatography and High-Resolution Fourier Transform Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12310-12325.	5.2	17
17	<i>In vitro</i> reactions of a cyanocobalamin-cisplatin conjugate with nucleoside monophosphates. <i>Rapid Communications in Mass Spectrometry</i> , 2020, 34, e8945.	1.5	1
18	Regiochemical Assignment of N-Acylphosphatidylethanolamines (NAPE) by Liquid Chromatography/Electrospray Ionization with Multistage Mass Spectrometry and Its Application to Extracts of Lupin Seeds. <i>Journal of the American Society for Mass Spectrometry</i> , 2020, 31, 1994-2005.	2.8	6

#	ARTICLE	IF	CITATIONS
19	Arsenosugar Phospholipids (As-PL) in Edible Marine Algae: An Interplay between Liquid Chromatography with Electrospray Ionization Multistage Mass Spectrometry and Phospholipases A <sub>1</sub> and A <sub>2</sub> for Regiochemical Assignment. <i>Journal of the American Society for Mass Spectrometry</i> , 2020, 31, 1260-1270.	2.8	9
20	HILIC-ESI-FTMS with All Ion Fragmentation (AIF) Scans as a Tool for Fast Lipidome Investigations. <i>Molecules</i> , 2020, 25, 2310.	3.8	20
21	Analysis of Phospholipids, Lysophospholipids, and Their Linked Fatty Acyl Chains in Yellow Lupin Seeds ( <i>Lupinus luteus</i> L.) by Liquid Chromatography and Tandem Mass Spectrometry. <i>Molecules</i> , 2020, 25, 805.	3.8	24
22	Influence of Horizontal Centrifugation Processes on the Content of Phenolic Secoiridoids and Their Oxidized Derivatives in Commercial Olive Oils: An Insight by Liquid Chromatography-High-Resolution Mass Spectrometry and Chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 3171-3183.	5.2	9
23	Identification and quantification of phospholipids in strawberry seeds and pulp ( <i>Fragaria Å—</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock spectrometry. <i>Journal of Mass Spectrometry</i> , 2020, 55, e4523.	1.6	7
24	Targeted analysis of ceramides and cerebrosides in yellow lupin seeds by reversed-phase liquid chromatography coupled to electrospray ionization and multistage mass spectrometry. <i>Food Chemistry</i> , 2020, 324, 126878.	8.2	4
25	A comprehensive study of oleuropein aglycone isomers in olive oil by enzymatic/chemical processes and liquid chromatography-Fourier transform mass spectrometry integrated by H/D exchange. <i>Talanta</i> , 2019, 205, 120107.	5.5	17
26	Searching for Potential Lipid Biomarkers of Parkinson's Disease in Parkin-Mutant Human Skin Fibroblasts by HILIC-ESI-MS/MS: Preliminary Findings. <i>International Journal of Molecular Sciences</i> , 2019, 20, 3341.	4.1	15
27	Characterization of bioactive and nutraceutical compounds occurring in olive oil processing wastes. <i>Rapid Communications in Mass Spectrometry</i> , 2019, 33, 1670-1681.	1.5	16
28	Structural characterization of the ligstroside aglycone isoforms in virgin olive oils by liquid chromatography-high-resolution Fourier transform mass spectrometry and H/Dexchange. <i>Journal of Mass Spectrometry</i> , 2019, 54, 843-855.	1.6	14
29	Tandem mass spectrometry characterization of a conjugate between oleuropein and hydrated cis-diammineplatinum(II). <i>Rapid Communications in Mass Spectrometry</i> , 2019, 33, 657-666.	1.5	5
30	Identification of neutral and acidic glycosphingolipids in the human dermal fibroblasts. <i>Analytical Biochemistry</i> , 2019, 581, 113348.	2.4	13
31	Quantitative issues related to the headspace-SPME-GC/MS analysis of volatile compounds in wines: the case of Maresco sparkling wine. <i>LWT - Food Science and Technology</i> , 2019, 108, 268-276.	5.2	28
32	Reactivity of 4-thiothymidine with Fenton reagent investigated by UV-visible spectroscopy and electrospray ionization mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2019, 54, 389-401.	1.6	2
33	Effect of pH and mobile phase additives on the chromatographic behaviour of an amide-embedded stationary phase: Cyanocobalamin and its diaminechloro-platinum(II) conjugate as a case study. <i>Journal of Separation Science</i> , 2019, 42, 1155-1162.	2.5	15
34	Assessing fish authenticity by direct analysis in real time-high resolution mass spectrometry and multivariate analysis: discrimination between wild-type and farmed salmon. <i>Food Research International</i> , 2019, 116, 1258-1265.	6.2	44
35	Fatty acidomics: Evaluation of the effects of thermal treatments on commercial mussels through an extended characterization of their free fatty acids by liquid chromatography - Fourier transform mass spectrometry. <i>Food Chemistry</i> , 2018, 255, 309-322.	8.2	22
36	Seasonal variations in the profile of main phospholipids in <i>Mytilus galloprovincialis</i> mussels: A study by hydrophilic interaction liquid chromatography-electrospray ionization Fourier transform mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2018, 53, 1-20.	1.6	18

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37	Tracing the Thermal History of Seafood Products through Lysophospholipid Analysis by Hydrophilic Interaction Liquid Chromatography–Electrospray Ionization Fourier Transform Mass Spectrometry. <i>Molecules</i> , 2018, 23, 2212.	3.8	6
38	Structural Elucidation of Cisplatin and Hydrated <i>cis</i> -Diammineplatinum(II) Complex Conjugated with Cyanocobalamin by Liquid Chromatography with Electrospray Ionization–Mass Spectrometry and Multistage Mass Spectrometry. <i>ACS Omega</i> , 2018, 3, 12914-12922.	3.5	6
39	Potential of 4-thiothymidine as a molecular probe for H <sub>2</sub> O <sub>2</sub> in systems related to PhotoDynamic therapy: A structural and mechanistic insight by UV–visible and FTIR-ATR spectroscopies and by ElectroSpray ionization mass spectrometry. <i>Journal of Molecular Liquids</i> , 2018, 264, 398-409.	4.9	5
40	Direct analysis in real time coupled to high resolution mass spectrometry as a rapid tool to assess salmon ( <i>Salmo salar</i> ) freshness. <i>Journal of Mass Spectrometry</i> , 2018, 53, 781-791.	1.6	21
41	Overview on Untargeted Methods to Combat Food Frauds: A Focus on Fishery Products. <i>Journal of Food Quality</i> , 2018, 2018, 1-13.	2.6	32
42	Investigation of the Effects of Virgin Olive Oil Cleaning Systems on the Secoiridoid Aglycone Content Using High Performance Liquid Chromatography–Mass Spectrometry. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 665-671.	1.9	18
43	Unambiguous regiochemical assignment of sulfoquinovosyl mono- and diacylglycerols in parsley and spinach leaves by liquid chromatography/electrospray ionization sequential mass spectrometry assisted by regioselective enzymatic hydrolysis. <i>Rapid Communications in Mass Spectrometry</i> , 2017, 31, 1499-1509.	1.5	14
44	Hydrophilic interaction and reversed phase mixed-mode liquid chromatography coupled to high resolution tandem mass spectrometry for polar lipids analysis. <i>Journal of Chromatography A</i> , 2016, 1477, 47-55.	3.7	24
45	Ceramide lipids in alive and thermally stressed mussels: an investigation by hydrophilic interaction liquid chromatography–electrospray ionization Fourier transform mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2016, 51, 768-781.	1.6	25
46	Degradation of vicine, convicine and their aglycones during fermentation of faba bean flour. <i>Scientific Reports</i> , 2016, 6, 32452.	3.3	84
47	Structural characterization and profiling of lyso-phospholipids in fresh and in thermally stressed mussels by hydrophilic interaction liquid chromatography–electrospray ionization–Fourier transform mass spectrometry. <i>Electrophoresis</i> , 2016, 37, 1823-1838.	2.4	23
48	Identification of isobaric lyso-phosphatidylcholines in lipid extracts of gilthead sea bream ( <i>Sparus</i> ) by Fourier-transform mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 6391-6404.	3.7	34
49	Does hydrogen bonding contribute to lipoperoxidation-dependent membrane fluidity variation? An EPR-spin labeling study. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2015, 1848, 2040-2049.	2.6	5
50	Rose Bengal-photosensitized oxidation of 4-thiothymidine in aqueous medium: evidence for the reaction of the nucleoside with singlet state oxygen. <i>Physical Chemistry Chemical Physics</i> , 2015, 17, 26307-26319.	2.8	17
51	The Phospholipidomic Signatures of Human Blood Microparticles, Platelets and Platelet-Derived Microparticles: a Comparative HILIC–ESI–MS Investigation. <i>Lipids</i> , 2015, 50, 71-84.	1.7	17
52	pH-related features and photostability of 4-thiothymidine in aqueous solution: an investigation by UV-visible, NMR and FTIR-ATR spectroscopies and by electrospray ionization mass spectrometry. <i>RSC Advances</i> , 2014, 4, 48804-48814.	3.6	14
53	Acylated glucosinolates with diverse acyl groups investigated by high resolution mass spectrometry and infrared multiphoton dissociation. <i>Phytochemistry</i> , 2014, 100, 92-102.	2.9	36
54	Alkylation of complementary ribonucleotides in nanoreactors. <i>Physical Chemistry Chemical Physics</i> , 2013, 15, 586-595.	2.8	4

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55	Development of a Method for the Quantification of Caseinate Traces in Italian Commercial White Wines Based on Liquid Chromatographyâ€“Electrospray Ionizationâ€“Ion Trapâ€“Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 12436-12444.	5.2	23
56	Multiâ€“allergen quantification of finingâ€“related egg and milk proteins in white wines by highâ€“resolution mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2013, 27, 2009-2018.	1.5	80
57	Fatty acid neutral losses observed in tandem mass spectrometry with collisionâ€“induced dissociation allows regiochemical assignment of sulfoquinovosylâ€“diacylglycerols. <i>Journal of Mass Spectrometry</i> , 2013, 48, 205-215.	1.6	25
58	A support for the identification of non-tryptic peptides based on low resolution tandem and sequential mass spectrometry data: The INSPIRE software. <i>Analytica Chimica Acta</i> , 2012, 718, 70-77.	5.4	2
59	Reliable Detection of Milk Allergens in Food Using a High-Resolution, Stand-Alone Mass Spectrometer. <i>Journal of AOAC INTERNATIONAL</i> , 2011, 94, 1034-1042.	1.5	46
60	Identification of unsaturated <i>N</i> -acetylhomoserine lactones in bacterial isolates of <i>Rhodobacter sphaeroides</i> by liquid chromatography coupled to electrospray ionizationâ€“hybrid linear ion trapâ€“Fourier transform ion cyclotron resonance mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2011, 25, 1817-1826.	1.5	16
61	Improved specificity of cardiolipin peroxidation by soybean lipoxygenase: a liquid chromatography - electrospray ionization mass spectrometry investigation. <i>Journal of Mass Spectrometry</i> , 2011, 46, 1255-1262.	1.6	7
62	Correlation between lactosylation and denaturation of major whey proteins: an investigation by liquid chromatographyâ€“electrospray ionization mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2010, 396, 2293-2306.	3.7	13
63	Identification of allergenic milk proteins markers in fined white wines by capillary liquid chromatographyâ€“electrospray ionization-tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2010, 1217, 4300-4305.	3.7	82
64	A validated interpretation of the collision-induced dissociation of protonated 5'-methylthioadenosine through selected A+1 and A+2 isotope fragmentations by tandem mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2010, 24, 2925-2930.	1.5	2
65	Complementary amphiphilic ribonucleotides confined into nanostructured environments. <i>Physical Chemistry Chemical Physics</i> , 2010, 12, 7977.	2.8	7
66	Alkylation of complementary ribonucleotides by 1,2â€“dodecylâ€“epoxide in a micellar environment: a liquid chromatographyâ€“electrospray ionizationâ€“sequential mass spectrometry investigation. <i>Journal of Mass Spectrometry</i> , 2009, 44, 1053-1065.	1.6	4
67	Electro-Fenton and photocatalytic oxidation of phenyl-urea herbicides: An insight by liquid chromatographyâ€“electrospray ionization tandem mass spectrometry. <i>Applied Catalysis B: Environmental</i> , 2008, 79, 224-236.	20.2	26
68	Highly Efficient Gluten Degradation by Lactobacilli and Fungal Proteases during Food Processing: New Perspectives for Celiac Disease. <i>Applied and Environmental Microbiology</i> , 2007, 73, 4499-4507.	3.1	217
69	Evaluation of the thermal history of bovine milk from the lactosylation of whey proteins: an investigation by liquid chromatographyâ€“electrospray ionization mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2007, 389, 2065-2074.	3.7	44
70	VSL#3 probiotic preparation has the capacity to hydrolyze gliadin polypeptides responsible for Celiac Sprue probiotics and gluten intolerance. <i>Biochimica Et Biophysica Acta - Molecular Basis of Disease</i> , 2006, 1762, 80-93.	3.8	197
71	Identification of peptides in antimicrobial fractions of cheese extracts by electrospray ionization ion trap mass spectrometry coupled to a two-dimensional liquid chromatographic separation. <i>Rapid Communications in Mass Spectrometry</i> , 2006, 20, 447-455.	1.5	37
72	Characterization of caffeic acid enzymatic oxidation by-products by liquid chromatography coupled to electrospray ionization tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2006, 1102, 184-192.	3.7	47

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73	Detection of collagen synthesis by human osteoblasts on a tricalcium phosphate hydroxyapatite: An X-ray photoelectron spectroscopy investigation. , 2000, 49, 120-126.		15