Giacomo Dugo

List of Publications by Year
in descending order

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190 papers	6,430 citations	61857 43 h-index	114278 63 g-index
191 all docs	191 docs citations	191 times ranked	7240 citing authors

#	Article	IF	Citations
1	Chemical Characterization and Biological Effects of SicilianOpuntia ficus indica(L.) Mill. Fruit Juice:Â Antioxidant and Antiulcerogenic Activity. Journal of Agricultural and Food Chemistry, 2003, 51, 4903-4908.	2.4	265
2	Release of Protein, Lipid, and Vitamin E from Almond Seeds during Digestion. Journal of Agricultural and Food Chemistry, 2008, 56, 3409-3416.	2.4	160
3	Characterization of 12 Capsicum varieties by evaluation of their carotenoid profile and pungency determination. Food Chemistry, 2013, 140, 794-802.	4.2	158
4	LC-MS for the identification of oxygen heterocyclic compounds in citrus essential oils. Journal of Pharmaceutical and Biomedical Analysis, 2000, 24, 147-154.	1.4	135
5	Study of the Cultivarâ^'Composition Relationship in Sicilian Olive Oils by GC, NMR, and Statistical Methods. Journal of Agricultural and Food Chemistry, 2003, 51, 120-127.	2.4	110
6	Direct determination of phenolic compounds in Sicilian wines by liquid chromatography with PDA and MS detection. Food Chemistry, 2006, 94, 640-650.	4.2	108
7	Characterization of Flavonoids and Pectins from Bergamot (Citrus bergamiaRisso) Peel, a Major Byproduct of Essential Oil Extraction. Journal of Agricultural and Food Chemistry, 2006, 54, 197-203.	2.4	105
8	Advance technology in virgin olive oil production from traditional and de-stoned pastes: Influence of the introduction of a heat exchanger on oil quality. Food Chemistry, 2006, 98, 797-805.	4.2	98
9	Geographical discrimination of Italian honey by multi-element analysis with a chemometric approach. Journal of Food Composition and Analysis, 2015, 44, 25-35.	1.9	83
10	Statistical analysis on Sicilian olive oils. Food Chemistry, 2007, 102, 956-965.	4.2	82
11	Comprehensive normal-phase Ã— 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.	1.8	82
12	Determination of Cd(II), Cu(II), Pb(II), and Zn(II) content in commercial vegetable oils using derivative potentiometric stripping analysis. Food Chemistry, 2004, 87, 639-645.	4.2	80
13	Chemical characterization of a variety of cold-pressed gourmet oils available on the Brazilian market. Food Research International, 2018, 109, 517-525.	2.9	77
14	Pigments composition in monovarietal virgin olive oils from various sicilian olive varieties. Food Chemistry, 2007, 101, 833-837.	4.2	74
15	Biological lemon and sweet orange essential oil composition. Flavour and Fragrance Journal, 2004, 19, 544-548.	1.2	73
16	Trace elements inThunnus thynnusfrom Mediterranean Sea and benefitâ€“risk assessment for consumers. Food Additives and Contaminants: Part B Surveillance, 2015, 8, 175-181.	1.3	73
17	Heavy Metals and Neurodegenerative Diseases: An Observational Study. Biological Trace Element Research, 2014, 161, 151-160.	1.9	72
18	Toxic metal levels in cocoa powder and chocolate by ICP-MS method after microwave-assisted digestion. Food Chemistry, 2018, 245, 1163-1168.	4.2	70

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19	Toxic Metals in Pelagic, Benthic and Demersal Fish Species from Mediterranean FAO Zone 37. Bulletin of Environmental Contamination and Toxicology, 2015, 95, 567-573.	1.3	69
20	Production of single cell protein (SCP) from food and agricultural waste by using Saccharomyces cerevisiae. Natural Product Research, 2018, 32, 648-653.	1.0	69
21	The role of water in protein's behavior: The two dynamical crossovers studied by NMR and FTIR techniques. Computational and Structural Biotechnology Journal, 2015, 13, 33-37.	1.9	65
22	Toxic and essential metals determination in commercial seafood: Paracentrotus lividus by ICP-MS. Natural Product Research, 2016, 30, 657-664.	1.0	61
23	Gas chromatographicâ€“tandem mass spectrometric identification of phenolic compounds in Sicilian olive oils. Analytica Chimica Acta, 2002, 466, 335-344.	2.6	58
24	Enhanced detection of aldehydes in Extra-Virgin Olive Oil by means of band selective NMR spectroscopy. Physica A: Statistical Mechanics and Its Applications, 2015, 420, 258-264.	1.2	58
25	Extracts deriving from olive mill waste water and their effects on the liver of the goldfishCarassius auratusfed with hypercholesterolemic diet. Natural Product Research, 2014, 28, 1343-1349.	1.0	57
26	Heavy metals in aromatic spices by inductively coupled plasma-mass spectrometry. Food Additives and Contaminants: Part B Surveillance, 2016, 9, 210-216.	1.3	57
27	Expression and delivery of an endolysin to combat Clostridium perfringens. Applied Microbiology and Biotechnology, 2014, 98, 2495-2505.	1.7	56
28	Rapid GC-FPD determination of organophosphorus pesticide residues in Sicilian and Apulian olive oil. Food Control, 2005, 16, 435-438.	2.8	55
29	The metabolic profile of lemon juice by proton HR-MAS NMR: the case of the PGI Interdonato Lemon of Messina. Natural Product Research, 2015, 29, 1894-1902.	1.0	54
30	Levels and congener pattern of polychlorinated biphenyl and organochlorine pesticide residues in bluefin tuna (Thunnus thynnus) from the Straits of Messina (Sicily, Italy). Environment International, 2006, 32, 705-710.	4.8	53
31	Non-toxic and potentially toxic elements in Italian donkey milk by ICP-MS and multivariate analysis. Journal of Food Composition and Analysis, 2013, 31, 161-172.	1.9	52
32	Pigments profile in monovarietal virgin olive oils from various Italian olive varieties. Food Chemistry, 2011, 124, 1119-1123.	4.2	50
33	Statistical characterisation of heavy metal contents inParacentrotus lividusfrom Mediterranean Sea. Natural Product Research, 2014, 28, 718-726.	1.0	50
34	Determination of trace elements in goat and ovine milk from Calabria (Italy) by ICP-AES. Food Additives and Contaminants: Part B Surveillance, 2012, 5, 268-271.	1.3	49
35	Evaluation of carotenoid and capsaicinoid contents in powder of red chili peppers during one year of storage. Food Research International, 2014, 65, 163-170.	2.9	49
36	Antibacterial activity of Thymus vulgaris essential oil alone and in combination with cefotaxime against bla_{ESBL} producing multidrug resistant Enterobacteriaceae isolates. Natural Product Research, 2019, 33, 2647-2654.	1.0	49

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37	Valorization of raw materials from agricultural industry for astaxanthin and Î²-carotene production by Xanthophyllomyces dendrorhous. Natural Product Research, 2018, 32, 1554-1561.	1.0	47
38	Analysis of native carotenoid composition in orange juice using C₃₀ columns in tandem. Journal of Separation Science, 2008, 31, 2151-2160.	1.3	46
39	Changes in chlorophylls, chlorophyll degradation products and lutein in pistachio kernels (Pistacia) Tj ETQq1 1 0.784314 rgBT /Overlo	2.9	46
40	Serial coupled columns reversed-phase separations in high-performance liquid chromatography. Journal of Chromatography A, 2008, 1188, 208-215.	1.8	45
41	Elucidation of the volatile composition of Marsala wines by using comprehensive two-dimensional gas chromatography. Food Chemistry, 2014, 142, 262-268.	4.2	45
42	¹H HR-MAS NMR Spectroscopy and the Metabolite Determination of Typical Foods in Mediterranean Diet. Journal of Analytical Methods in Chemistry, 2015, 2015, 1-14.	0.7	45
43	Study of quantitative and qualitative variations in essential oils of Sicilian oregano biotypes. Journal of Essential Oil Research, 2015, 27, 293-306.	1.3	45
44	Determination of 1,2/1,3-diglycerides in Sicilian extra-virgin olive oils by ¹H-NMR over a one-year storage period. Natural Product Research, 2017, 31, 822-828.	1.0	45
45	Derivative Potentiometric Stripping Analysis (dPSA) Used for the Determination of Cadmium, Copper, Lead, and Zinc in Sicilian Olive Oils. Journal of Agricultural and Food Chemistry, 2002, 50, 3090-3093.	2.4	44
46	Organochlorine pesticides, PCBs and heavy metals in tissues of the mullet Liza aurata in lake Ganzirri and Straits of Messina (Sicily, Italy). Chemosphere, 2003, 52, 231-238.	4.2	44
47	Statistical Characterization of Sicilian Olive Oils from the Peloritana and Maghrebian Zones According to the Fatty Acid Profile. Journal of Agricultural and Food Chemistry, 2007, 55, 6568-6574.	2.4	44
48	Phthalate, adipate and sebacate residues by HRGC-MS in olive oils from Sicily and Molise (Italy). Food Control, 2011, 22, 982-988.	2.8	43
49	Plasticizer residues by HRGCâ€“MS in espresso coffees from capsules, pods and moka pots. Food Control, 2014, 41, 185-192.	2.8	43
50	Study of quantitative and qualitative variations in essential oils of SicilianRosmarinus officinalisL.. Natural Product Research, 2015, 29, 1928-1934.	1.0	43
51	Astaxanthin production by Xanthophyllomyces dendrorhous growing on a low cost substrate. Agroforestry Systems, 2020, 94, 1229-1234.	0.9	43
52	Free carotenoid and carotenoid ester composition in native orange juices of different varieties. Fruits, 2010, 65, 277-284.	0.3	43
53	Determination of some inorganic anions and heavy metals in D.O.C. Golden and Amber Marsala wines: statistical study of the influence of ageing period, colour and sugar content. Food Chemistry, 2005, 91, 355-363.	4.2	42
54	Major, minor and trace element concentrations in spices and aromatic herbs from Sicily (Italy) and Mahdia (Tunisia) by ICP-MS and multivariate analysis. Food Chemistry, 2020, 313, 126094.	4.2	42

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55	Minor compounds in the phenolic fraction of virgin olive oils. Food Chemistry, 2009, 112, 525-532.	4.2	41
56	A multivariate statistical analysis coming from the NMR metabolic profile of cherry tomatoes (The) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.2	41
57	HR-MAS and NMR towards Foodomics. Food Research International, 2016, 89, 1085-1094.	2.9	41
58	Determination of Squalene in Organic Extra Virgin Olive Oils (EVOOs) by UPLC/PDA Using a Single-Step SPE Sample Preparation. Food Analytical Methods, 2017, 10, 1377-1385.	1.3	41
59	Ochratoxin A occurrence in experimental wines in relationship with different pesticide treatments on grapes. Food Chemistry, 2004, 84, 71-75.	4.2	40
60	Determination of inorganic anions in commercial seed oils and in virgin olive oils produced from de-stoned olives and traditional extraction methods, using suppressed ion exchange chromatography (IEC). Food Chemistry, 2007, 102, 599-605.	4.2	40
61	Classification of Marsala wines according to their polyphenol, carbohydrate and heavy metal levels using canonical discriminant analysis. Food Chemistry, 2008, 110, 729-734.	4.2	40
62	Polyphenols of Pistachio (Pistacia vera L.) Oil Samples and Geographical Differentiation by Principal Component Analysis. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1595-1603.	0.8	39
63	Influence of Different Mineral and Organic Pesticide Treatments on Cd(II), Cu(II), Pb(II), and Zn(II) Contents Determined by Derivative Potentiometric Stripping Analysis in Italian White and Red Wines. Journal of Agricultural and Food Chemistry, 2003, 51, 1090-1094.	2.4	38
64	Metabolite and mineral profiling of â€œVioletto di Niscemiâ€•and â€œSpinoso di Menfiâ€•globe artichokes by ¹H-NMR and ICP-MS. Natural Product Research, 2017, 31, 990-999.	1.0	38
65	Chemometric analysis of minerals and trace elements in Sicilian wines from two different grape cultivars. Natural Product Research, 2017, 31, 1000-1005.	1.0	38
66	Concentration of Cd (II), Cu (II), Pb (II), Se (IV) and Zn (II) in cultured sea bass (Dicentrarchus labrax) tissues from Tyrrhenian Sea and Sicilian Sea by derivative stripping potentiometry. Food Control, 2006, 17, 146-152.	2.8	37
67	Toxic inorganic pollutants in foods from agricultural producing areas of Southern Italy: Level and risk assessment. Ecotoxicology and Environmental Safety, 2018, 148, 114-124.	2.9	37
68	Heavy metals content by ICP-OES inSarda sarda,Sardinella auritaandLepidopus caudatusfrom the Strait of Messina (Sicily, Italy). Natural Product Research, 2013, 27, 518-523.	1.0	36
69	Statistical Analysis of Mineral Concentration for the Geographic Identification of Garlic Samples from Sicily (Italy), Tunisia and Spain. Foods, 2016, 5, 20.	1.9	36
70	Characterisation of alkylphenols in pistachio (Pistacia vera L.) kernels. Food Chemistry, 2009, 117, 451-455.	4.2	35
71	Natural co-occurrence of ochratoxin A, ochratoxin B and aflatoxins in Sicilian red wines. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2015, 32, 1343-1351.	1.1	35
72	Plasticizers and BPA Residues in Tunisian and Italian Culinary Herbs and Spices. Journal of Food Science, 2018, 83, 1769-1774.	1.5	35

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73	Organochlorine Pesticide Residues in Italian Citrus Essential Oils, 1991â^'1996. Journal of Agricultural and Food Chemistry, 2000, 48, 797-801.	2.4	34
74	Influence of roasting and different brewing processes on the ochratoxin A content in coffee determined by high-performance liquid chromatography-fluorescence detection (HPLC-FLD). Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2008, 25, 1257-1263.	1.1	34
75	Quick unreferenced NMR quantification of Squalene in vegetable oils. European Journal of Lipid Science and Technology, 2017, 119, 1700151.	1.0	34
76	Contamination of Italian Citrus Essential Oils:Â Presence of Phthalate Esters. Journal of Agricultural and Food Chemistry, 1999, 47, 1009-1012.	2.4	33
77	Determination of plasticisers and BPA in Sicilian and Calabrian nectar honeys by selected ion monitoring GC/MS. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 1693-1699.	1.1	33
78	Mineral composition of some varieties of beans from Mediterranean and Tropical areas. International Journal of Food Sciences and Nutrition, 2016, 67, 239-248.	1.3	33
79	Traceability of Protected Geographical Indication (PGI) Interdonato lemon pulps by chemometric analysis of the mineral composition. Journal of Food Composition and Analysis, 2018, 69, 122-128.	1.9	33
80	Simultaneous Determination of Cd(II), Cu(II), Pb(II), and Zn(II) in Citrus Essential Oils by Derivative Potentiometric Stripping Analysis. Journal of Agricultural and Food Chemistry, 2003, 51, 1125-1129.	2.4	32
81	Simultaneous determination of Cd(II), Cu(II), Pb(II) and Zn(II) by derivative stripping chronopotentiometry in Pittosporum tobira leaves: a measurement of local atmospheric pollution in Messina (Sicily, Italy). Chemosphere, 2005, 59, 1161-1168.	4.2	32
82	Analysis of furan in coffee of different provenance by head-space solid phase microextraction gas chromatographyâ€"mass spectrometry: effect of brewing procedures. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2009, 26, 786-792.	1.1	32
83	High performance liquid chromatography coupled with atmospheric pressure chemical ionization mass spectrometry for sensitive determination of bioactive amines in donkey milk. Journal of Chromatography A, 2010, 1217, 5215-5224.	1.8	32
84	Nero dâ€™Avola and Perricone cultivars: determination of polyphenols, flavonoids and anthocyanins in grapes and wines. Natural Product Research, 2016, 30, 2329-2337.	1.0	31
85	Improvement on enzymatic hydrolysis of resveratrol glucosides in wine. Food Chemistry, 2004, 85, 259-266.	4.2	30
86	Speciation of inorganic arsenic in alimentary and environmental aqueous samples by using derivative anodic stripping chronopotentiometry (dASCP). Chemosphere, 2005, 61, 1093-1101.	4.2	30
87	Research and Innovative Approaches to Obtain Virgin Olive Oils with a Higher Level of Bioactive Constituents. , 2015, , 179-215.		30
88	Organic wine safety: UPLC-FLD determination of Ochratoxin A in Southern Italy wines from organic farming and winemaking. Food Control, 2016, 59, 20-26.	2.8	30
89	Anti-angiogenic activity and phytochemical screening of fruit fractions from Vitex agnus castus. Natural Product Research, 2017, 31, 2850-2856.	1.0	30
90	Discrimination of the Sicilian Prickly Pear (Opuntia Ficusâ€indica L., CV. Muscaredda) According to the Provenance by Testing Unsupervised and Supervised Chemometrics. Journal of Food Science, 2018, 83, 2933-2942.	1.5	29

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91	Determination of plasticizer residues in tea by solid phase extractionâ€“gas chromatographyâ€“mass spectrometry. European Food Research and Technology, 2015, 240, 451-458.	1.6	28
92	Investigation on the influence of spray-drying technology on the quality of Sicilian Nero dâ€™Avola wines. Food Chemistry, 2018, 240, 222-230.	4.2	28
93	Pesticide and plasticizer residues in bergamot essential oils from Calabria (Italy). Chemosphere, 2004, 56, 777-782.	4.2	27
94	Agronomical evaluation of Sicilian biotypes ofLavandula stoechasL. spp.stoechasand analysis of the essential oils. Journal of Essential Oil Research, 2015, 27, 115-124.	1.3	27
95	Transfer of major and trace elements along the â€œfarm-to-forkâ€•chain of different whole grain products. Journal of Food Composition and Analysis, 2018, 66, 212-220.	1.9	27
96	Adherence to the Mediterranean diet in a Sicilian student population. Natural Product Research, 2018, 32, 1775-1781.	1.0	27
97	Grape water: reclaim and valorization of a byâ€•product from the industrial cryoconcentration of grape (<scp>Vitis vinifera</scp>) must. Journal of the Science of Food and Agriculture, 2020, 100, 2971-2981.	1.7	27
98	Application of HPLCâ€“APCIâ€“MS with a C-30 reversed phase column for the characterization of carotenoid esters in mandarin essential oil. Flavour and Fragrance Journal, 2006, 21, 319-323.	1.2	26
99	Statistical study of the influence of fungicide treatments (mancozeb, zoxamide and copper) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5 Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2008, 25, 302-313.	1.1	26
100	OXYGEN CONCENTRATION CONTROL DURING OLIVE OIL EXTRACTION PROCESS: A NEW SYSTEM TO EMPHASIZE THE ORGANOLEPTIC AND HEALTHY PROPERTIES OF VIRGIN OLIVE OIL. Acta Horticulturae, 2012, , 473-480.	0.1	26
101	Unknown namespace xmlns:mml="http://www.w3.org/1998/Math/MathML" altimg="si9.gif" display="inline" overflow="scroll"><mml:msup><mml:mrow /><mml:mrow><mml:mn>1</mml:mn></mml:mrow></mml:msup><mml:mstyle mathvariant="normal"><mml:mi>H</mml:mi></mml:mstyle></mml:math> NMR study of water/methanol solutions as a function of temperature and concentration. Physica A: Statistical Mechanics and Its Applications, 2013, 392, 596-601.	1.2	26
102	Resveratrol role inStaphylococcus aureus-induced corneal inflammation. Pathogens and Disease, 2013, 68, 61-64.	0.8	26
103	High-Throughput ICP-MS and Chemometrics for Exploring the Major and Trace Element Profile of the Mediterranean Sepia Ink. Food Analytical Methods, 2017, 10, 1181-1190.	1.3	26
104	Element analysis of dried figs (Ficus carica L.) from the Mediterranean areas. Journal of Food Composition and Analysis, 2020, 90, 103503.	1.9	26
105	Agronomical and chemical characterisation ofThymbra capitata(L.) Cav. biotypes from Sicily, Italy. Natural Product Research, 2015, 29, 1289-1299.	1.0	25
106	Chemometrics and innovative multidimensional data analysis (MDA) based on multi-element screening to protect the Italian porcino (Boletus sect. Boletus) from fraud. Food Control, 2020, 110, 107004.	2.8	25
107	Phytochemical screening by LC-MS and LC-PDA of ethanolic extracts from the fruits ofKigelia africana(Lam.) Benth. Natural Product Research, 2017, 31, 1397-1402.	1.0	24
108	Evaluation of antioxidant and anti-inflammatory activity of green coffee beans methanolic extract in rat skin. Natural Product Research, 2020, 34, 1535-1541.	1.0	24

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109	Assessment and Monitoring of Fish Quality from a Coastal Ecosystem under High Anthropic Pressure: A Case Study in Southern Italy. International Journal of Environmental Research and Public Health, 2020, 17, 3285.	1.2	24
110	Solid-phase microextraction-gas chromatography and ultra-high performance liquid chromatography applied to the characterization of lemon wax, a waste product from citrus industry. Journal of Chromatography A, 2019, 1603, 262-268.	1.8	23
111	Determination of Selenium in Nuts by Cathodic Stripping Potentiometry (CSP). Journal of Agricultural and Food Chemistry, 2003, 51, 3722-3725.	2.4	22
112	Confocal immunohistochemistry of the dermal glands and evolutionary considerations in the caecilian, Typhlonectes natans (Amphibia: Gymnophiona). Acta Zoologica, 2016, 97, 154-164.	0.6	22
113	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, 1646-1654.	1.0	22
114	Fast UPLC/PDA determination of squalene in Sicilian P.D.O. pistachio from Bronte: Optimization of oil extraction method and analytical characterization. Food Chemistry, 2017, 221, 1631-1636.	4.2	22
115	Release of nickel and chromium in common foods during cooking in 18/10 (grade 316) stainless steel pots. Contact Dermatitis, 2017, 76, 40-48.	0.8	22
116	Production Process Contamination of Citrus Essential Oils by Plastic Materials. Journal of Agricultural and Food Chemistry, 2001, 49, 3705-3708.	2.4	21
117	Determination of Ni (II) in Beverages without Any Sample Pretreatment by Adsorptive Stripping Chronopotentiometry (AdSCP). Journal of Agricultural and Food Chemistry, 2004, 52, 1829-1834.	2.4	21
118	Statistical analysis of heavy metals in Cerastoderma edule glaucum and Venerupis aurea laeta from Ganzirri Lake, Messina (Italy). Environmental Monitoring and Assessment, 2013, 185, 7517-7525.	1.3	21
119	Determination of the carotenoid profile in peach fruits, juice and jam. Fruits, 2013, 68, 39-44.	0.3	21
120	Functional properties and fatty acids profile of different beans varieties. Natural Product Research, 2016, 30, 2243-2248.	1.0	21
121	Traceability of <scp>Opuntia ficusâ€indica</scp> L. Miller by ICPâ€MS multiâ€element profile and chemometric approach. Journal of the Science of Food and Agriculture, 2018, 98, 198-204.	1.7	21
122	Gas chromatography-tandem mass spectrometry multi-residual analysis of contaminants in Italian honey samples. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 1-9.	1.1	20
123	Evaluation of fatty acids and inorganic elements by multivariate statistics for the traceability of the Sicilian Capparis spinosa L.. Journal of Food Composition and Analysis, 2018, 72, 66-74.	1.9	20
124	Interdonato lemon from Nizza di Sicilia (Italy): chemical composition of hexane extract of lemon peel and histochemical investigation. Natural Product Research, 2016, 30, 1517-1525.	1.0	19
125	Identification and quantification of the native carotenoid composition in fruits from the Brazilian Amazon by HPLCâ€“DADâ€“APCI/MS. Journal of Food Composition and Analysis, 2019, 83, 103296.	1.9	19
126	Protein hydrolysates from anchovy waste: purification and chemical characterization. Natural Product Research, 2021, 35, 399-406.	1.0	19

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127	Determination of copper, zinc, selenium, lead and cadmium in potatoes (Solanum tuberosumL.) using potentiometric stripping methods. Food Additives and Contaminants, 2004, 21, 649-657.	2.0	18
128	Effect of boiling and peeling on manganese content of some vegetables determined by derivative anodic stripping chronopotentiometry (dASCP). Food Chemistry, 2005, 93, 703-711.	4.2	18
129	Pesticide and plasticizer residues in biological citrus essential oils from 2003â€“2004. Flavour and Fragrance Journal, 2006, 21, 497-501.	1.2	18
130	Organic contamination of Italian and Tunisian culinary herbs and spices. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2019, 54, 345-356.	0.7	18
131	Oleic Acid Is not the Only Relevant Mono-Unsaturated Fatty Ester in Olive Oil. Foods, 2020, 9, 384.	1.9	17
132	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.	0.9	17
133	Determination of Selenium Content in Different Types of Seed Oils by Cathodic Stripping Potentiometry (CSP). Journal of Agricultural and Food Chemistry, 2003, 51, 5598-5601.	2.4	16
134	Development of minimal fermentation media supplementation for ethanol production using twoSaccharomyces cerevisiaestrains. Natural Product Research, 2016, 30, 1009-1016.	1.0	16
135	Mineral content and physico-chemical parameters of honey from North regions of Algeria. Natural Product Research, 2022, 36, 636-643.	1.0	16
136	Mycotoxins in spices and culinary herbs from Italy and Tunisia. Natural Product Research, 2020, 34, 167-171.	1.0	15
137	Heavy Metals and Persistent Organic Pollutants in Marine Organisms from Two Sicilian Protected Areas: Strait of Messina and Cape Peloro Lakes. Current Organic Chemistry, 2017, 21, 387-394.	0.9	15
138	Determination of Some Heavy Metals and Selenium in Sicilian and Calabrian Citrus Essential Oils Using Derivative Stripping Chronopotentiometry. Journal of Agricultural and Food Chemistry, 2005, 53, 5084-5088.	2.4	14
139	Combination of separation and spectroscopic analytical techniques: application to compositional analysis of a minor citrus species. Natural Product Research, 2018, 32, 2596-2602.	1.0	14
140	A Multi-screening Evaluation of the Nutritional and Nutraceutical Potential of the Mediterranean Jellyfish Pelagia noctiluca. Marine Drugs, 2019, 17, 172.	2.2	14
141	Mediterranean diet in a Sicilian student population. Second part: breakfast and its nutritional profile. Natural Product Research, 2020, 34, 2255-2261.	1.0	14
142	Potentially Toxic Elements in Xiphias gladius from Mediterranean Sea and risks related to human consumption. Marine Pollution Bulletin, 2020, 159, 111512.	2.3	14
143	â€˜Mapoâ€™ tangelo essential oil. Flavour and Fragrance Journal, 1990, 5, 205-210.	1.2	13
144	Characterization of Essential Oil of Pummelo (cv. Chandler) by GC/MS, HPLC and Physicochemical Indices. Journal of Essential Oil Research, 1996, 8, 311-314.	1.3	13

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145	Speciation of inorganic arsenic in coastal seawater from Ionian and Tyrrhenian Seas (Sicily, Italy) using derivative anodic stripping chronopotentiometry. Environmental Monitoring and Assessment, 2008, 145, 119-126.	1.3	13
146	Contamination of Italian Citrus Essential Oils:Â Presence of Chloroparaffin. Journal of Agricultural and Food Chemistry, 2000, 48, 4460-4462.	2.4	12
147	Levels of Cd (II), Mn (II), Pb (II), Cu (II), and Zn (II) in Common Buzzard (Buteo buteo) from Sicily (Italy) by Derivative Stripping Potentiometry. International Journal of Ecology, 2010, 2010, 1-7.	0.3	12
148	Donkey's milk safety: POCs and PCBs levels and infant daily intake. Food Control, 2014, 46, 210-216.	2.8	12
149	Determination and quantification of PCBs, POCs and PAHs in Thunnus thynnus from the Straits of Messina (Italy). Data in Brief, 2016, 7, 129-134.	0.5	12
150	Calorimetric analysis points out the physical-chemistry of organic olive oils and reveals the geographical origin. Physica A: Statistical Mechanics and Its Applications, 2017, 486, 925-932.	1.2	12
151	Multiple analytical approaches for the organic and inorganic characterization of Origanum vulgare L. samples. Natural Product Research, 2019, 33, 2815-2822.	1.0	12
152	An in-depth study of the volatile variability of chinotto (Citrus myrtifolia Raf.) induced by the extraction procedure. European Food Research and Technology, 2019, 245, 873-883.	1.6	12
153	Plasticizers and BPA in spices and aromatic herbs of Mediterranean areas. Natural Product Research, 2020, 34, 87-92.	1.0	12
154	Physicochemical, Nutritional, Microbiological, and Sensory Qualities of Chicken Burgers Reformulated with Mediterranean Plant Ingredients and Health-Promoting Compounds. Foods, 2021, 10, 2129.	1.9	12
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