

Giacomo Dugo

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189
papers

5,114
citations

38
h-index

56
g-index

191
ext. papers

5,779
ext. citations

4.2
avg, IF

5.56
L-index

#	Paper	IF	Citations
189	Chemical characterization and biological effects of Sicilian <i>Opuntia ficus indica</i> (L.) mill. Fruit juice: antioxidant and antiulcerogenic activity. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 4903-8	5.7	220
188	Release of protein, lipid, and vitamin E from almond seeds during digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 3409-16	5.7	135
187	Characterization of 12 <i>Capsicum</i> varieties by evaluation of their carotenoid profile and pungency determination. <i>Food Chemistry</i> , 2013 , 140, 794-802	8.5	123
186	LC-MS for the identification of oxygen heterocyclic compounds in citrus essential oils. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2000 , 24, 147-54	3.5	122
185	Study of the cultivar-composition relationship in Sicilian olive oils by GC, NMR, and statistical methods. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 120-7	5.7	97
184	Direct determination of phenolic compounds in Sicilian wines by liquid chromatography with PDA and MS detection. <i>Food Chemistry</i> , 2006 , 94, 640-650	8.5	95
183	Advance technology in virgin olive oil production from traditional and de-stoned pastes: Influence of the introduction of a heat exchanger on oil quality. <i>Food Chemistry</i> , 2006 , 98, 797-805	8.5	89
182	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. <i>Journal of Chromatography A</i> , 2008 , 1189, 196-206	4.5	75
181	Characterization of flavonoids and pectins from bergamot (<i>Citrus bergamia</i> Risso) peel, a major byproduct of essential oil extraction. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 197-203	5.7	75
180	Statistical analysis on Sicilian olive oils. <i>Food Chemistry</i> , 2007 , 102, 956-965	8.5	70
179	Geographical discrimination of Italian honey by multi-element analysis with a chemometric approach. <i>Journal of Food Composition and Analysis</i> , 2015 , 44, 25-35	4.1	69
178	Pigments composition in monovarietal virgin olive oils from various sicilian olive varieties. <i>Food Chemistry</i> , 2007 , 101, 833-837	8.5	66
177	Trace elements in <i>Thunnus thynnus</i> from Mediterranean Sea and benefit-risk assessment for consumers. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2015 , 8, 175-81	3.3	65
176	Determination of Cd(II), Cu(II), Pb(II), and Zn(II) content in commercial vegetable oils using derivative potentiometric stripping analysis. <i>Food Chemistry</i> , 2004 , 87, 639-645	8.5	63
175	Chemical characterization of a variety of cold-pressed gourmet oils available on the Brazilian market. <i>Food Research International</i> , 2018 , 109, 517-525	7	58
174	Toxic Metals in Pelagic, Benthic and Demersal Fish Species from Mediterranean FAO Zone 37. <i>Bulletin of Environmental Contamination and Toxicology</i> , 2015 , 95, 567-73	2.7	57
173	Enhanced detection of aldehydes in Extra-Virgin Olive Oil by means of band selective NMR spectroscopy. <i>Physica A: Statistical Mechanics and Its Applications</i> , 2015 , 420, 258-264	3.3	54

172	Extracts deriving from olive mill waste water and their effects on the liver of the goldfish <i>Carassius auratus</i> fed with hypercholesterolemic diet. <i>Natural Product Research</i> , 2014 , 28, 1343-9	2.3	54
171	Heavy metals and neurodegenerative diseases: an observational study. <i>Biological Trace Element Research</i> , 2014 , 161, 151-60	4.5	53
170	Toxic metal levels in cocoa powder and chocolate by ICP-MS method after microwave-assisted digestion. <i>Food Chemistry</i> , 2018 , 245, 1163-1168	8.5	52
169	Biological lemon and sweet orange essential oil composition. <i>Flavour and Fragrance Journal</i> , 2004 , 19, 544-548	2.5	51
168	Rapid GC-FPD determination of organophosphorus pesticide residues in Sicilian and Apulian olive oil. <i>Food Control</i> , 2005 , 16, 435-438	6.2	49
167	Gas chromatographic tandem mass spectrometric identification of phenolic compounds in Sicilian olive oils. <i>Analytica Chimica Acta</i> , 2002 , 466, 335-344	6.6	49
166	The role of water in protein's behavior: The two dynamical crossovers studied by NMR and FTIR techniques. <i>Computational and Structural Biotechnology Journal</i> , 2015 , 13, 33-7	6.8	47
165	Toxic and essential metals determination in commercial seafood: <i>Paracentrotus lividus</i> by ICP-MS. <i>Natural Product Research</i> , 2016 , 30, 657-64	2.3	46
164	Levels and congener pattern of polychlorinated biphenyl and organochlorine pesticide residues in bluefin tuna (<i>Thunnus thynnus</i>) from the Straits of Messina (Sicily, Italy). <i>Environment International</i> , 2006 , 32, 705-10	12.9	45
163	Expression and delivery of an endolysin to combat <i>Clostridium perfringens</i> . <i>Applied Microbiology and Biotechnology</i> , 2014 , 98, 2495-505	5.7	44
162	Non-toxic and potentially toxic elements in Italian donkey milk by ICP-MS and multivariate analysis. <i>Journal of Food Composition and Analysis</i> , 2013 , 31, 161-172	4.1	43
161	The metabolic profile of lemon juice by proton HR-MAS NMR: the case of the PGI Interdonato Lemon of Messina. <i>Natural Product Research</i> , 2015 , 29, 1894-902	2.3	42
160	Analysis of native carotenoid composition in orange juice using C30 columns in tandem. <i>Journal of Separation Science</i> , 2008 , 31, 2151-60	3.4	42
159	Statistical characterisation of heavy metal contents in <i>Paracentrotus lividus</i> from Mediterranean Sea. <i>Natural Product Research</i> , 2014 , 28, 718-26	2.3	41
158	Statistical characterization of sicilian olive oils from the Peloritana and Maghrebian zones according to the fatty acid profile. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 6568-74	5.7	41
157	Derivative potentiometric stripping analysis (dPSA) used for the determination of cadmium, copper, lead, and zinc in Sicilian olive oils. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 3090-3	5.7	41
156	Pigments profile in monovarietal virgin olive oils from various Italian olive varieties. <i>Food Chemistry</i> , 2011 , 124, 1119-1123	8.5	40
155	Determination of trace elements in goat and ovine milk from Calabria (Italy) by ICP-AES. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2012 , 5, 268-71	3.3	40

154	Serial coupled columns reversed-phase separations in high-performance liquid chromatography. Tool for analysis of complex real samples. <i>Journal of Chromatography A</i> , 2008 , 1188, 208-15	4.5	40
153	Determination of 1,2/1,3-diglycerides in Sicilian extra-virgin olive oils by H-NMR over a one-year storage period. <i>Natural Product Research</i> , 2017 , 31, 822-828	2.3	39
152	Ochratoxin A occurrence in experimental wines in relationship with different pesticide treatments on grapes. <i>Food Chemistry</i> , 2004 , 84, 71-75	8.5	39
151	Determination of Squalene in Organic Extra Virgin Olive Oils (EVOOs) by UPLC/PDA Using a Single-Step SPE Sample Preparation. <i>Food Analytical Methods</i> , 2017 , 10, 1377-1385	3.4	38
150	(1)H HR-MAS NMR Spectroscopy and the Metabolite Determination of Typical Foods in Mediterranean Diet. <i>Journal of Analytical Methods in Chemistry</i> , 2015 , 2015, 175696	2	38
149	Free carotenoid and carotenoid ester composition in native orange juices of different varieties. <i>Fruits</i> , 2010 , 65, 277-284	0.3	38
148	Heavy metals in aromatic spices by inductively coupled plasma-mass spectrometry. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2016 , 9, 210-6	3.3	38
147	HR-MAS and NMR towards Foodomics. <i>Food Research International</i> , 2016 , 89, 1085-1094	7	38
146	Production of single cell protein (SCP) from food and agricultural waste by using <i>Saccharomyces cerevisiae</i> . <i>Natural Product Research</i> , 2018 , 32, 648-653	2.3	36
145	Study of quantitative and qualitative variations in essential oils of Sicilian oregano biotypes. <i>Journal of Essential Oil Research</i> , 2015 , 27, 293-306	2.3	36
144	Elucidation of the volatile composition of Marsala wines by using comprehensive two-dimensional gas chromatography. <i>Food Chemistry</i> , 2014 , 142, 262-8	8.5	36
143	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. <i>Food Chemistry</i> , 2005 , 91, 355-363	8.5	36
142	Metabolite and mineral profiling of "Violetto di Niscemi" and "Spinoso di Menfi" globe artichokes by H-NMR and ICP-MS. <i>Natural Product Research</i> , 2017 , 31, 990-999	2.3	35
141	Evaluation of carotenoid and capsaicinoid contents in powder of red chili peppers during one year of storage. <i>Food Research International</i> , 2014 , 65, 163-170	7	35
140	Phthalate, adipate and sebacate residues by HRGC-MS in olive oils from Sicily and Molise (Italy). <i>Food Control</i> , 2011 , 22, 982-988	6.2	35
139	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). <i>Food Chemistry</i> , 2007 , 102, 599-605	8.5	35
138	Classification of Marsala wines according to their polyphenol, carbohydrate and heavy metal levels using canonical discriminant analysis. <i>Food Chemistry</i> , 2008 , 110, 729-734	8.5	35
137	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. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 1090-4	5.7	35

136	Plasticizer residues by HRGC/MS in espresso coffees from capsules, pods and moka pots. <i>Food Control</i> , 2014 , 41, 185-192	6.2	34
135	A multivariate statistical analysis coming from the NMR metabolic profile of cherry tomatoes (The Sicilian Pachino case). <i>Physica A: Statistical Mechanics and Its Applications</i> , 2014 , 401, 112-117	3.3	34
134	Study of quantitative and qualitative variations in essential oils of Sicilian <i>Rosmarinus officinalis</i> L. <i>Natural Product Research</i> , 2015 , 29, 1928-34	2.3	34
133	Minor compounds in the phenolic fraction of virgin olive oils. <i>Food Chemistry</i> , 2009 , 112, 525-532	8.5	34
132	Changes in chlorophylls, chlorophyll degradation products and lutein in pistachio kernels (<i>Pistacia vera</i> L.) during roasting. <i>Food Research International</i> , 2014 , 65, 193-198	7	33
131	Heavy metals content by ICP-OES in <i>Sarda sarda</i> , <i>Sardinella aurita</i> and <i>Lepidopus caudatus</i> from the Strait of Messina (Sicily, Italy). <i>Natural Product Research</i> , 2013 , 27, 518-23	2.3	33
130	Organochlorine pesticides, PCBs and heavy metals in tissues of the mullet <i>Liza aurata</i> in lake Ganzirri and Straits of Messina (Sicily, Italy). <i>Chemosphere</i> , 2003 , 52, 231-8	8.4	33
129	Antibacterial activity of essential oil alone and in combination with cefotaxime against producing multidrug resistant isolates. <i>Natural Product Research</i> , 2019 , 33, 2647-2654	2.3	33
128	Valorization of raw materials from agricultural industry for astaxanthin and β -carotene production by <i>Xanthophyllomyces dendrorhous</i> . <i>Natural Product Research</i> , 2018 , 32, 1554-1561	2.3	32
127	Concentration of Cd (II), Cu (II), Pb (II), Se (IV) and Zn (II) in cultured sea bass (<i>Dicentrarchus labrax</i>) tissues from Tyrrhenian Sea and Sicilian Sea by derivative stripping potentiometry. <i>Food Control</i> , 2006 , 17, 146-152	6.2	32
126	Characterisation of alkylphenols in pistachio (<i>Pistacia vera</i> L.) kernels. <i>Food Chemistry</i> , 2009 , 117, 451-458.	5	31
125	Organochlorine pesticide residues in Italian citrus essential oils, 1991-1996. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 797-801	5.7	31
124	Natural co-occurrence of ochratoxin A, ochratoxin B and aflatoxins in Sicilian red wines. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015 , 32, 1343-51	3.2	30
123	Polyphenols of Pistachio (<i>Pistacia vera</i> L.) Oil Samples and Geographical Differentiation by Principal Component Analysis. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2014 , 91, 1595-1603	1.8	30
122	Quick unreferenceed NMR quantification of Squalene in vegetable oils. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1700151	3	30
121	Chemometric analysis of minerals and trace elements in Sicilian wines from two different grape cultivars. <i>Natural Product Research</i> , 2017 , 31, 1000-1005	2.3	30
120	Influence of roasting and different brewing processes on the ochratoxin A content in coffee determined by high-performance liquid chromatography-fluorescence detection (HPLC-FLD). <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2008 , 25, 1257-63	3.2	30
119	Contamination of Italian citrus essential oils: presence of phthalate esters. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 1009-12	5.7	29

118	Statistical Analysis of Mineral Concentration for the Geographic Identification of Garlic Samples from Sicily (Italy), Tunisia and Spain. <i>Foods</i> , 2016 , 5,	4.9	29
117	Analysis of furan in coffee of different provenance by head-space solid phase microextraction gas chromatography-mass spectrometry: effect of brewing procedures. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2009 , 26, 786-92	3.2	28
116	High performance liquid chromatography coupled with atmospheric pressure chemical ionization mass spectrometry for sensitive determination of bioactive amines in donkey milk. <i>Journal of Chromatography A</i> , 2010 , 1217, 5215-24	4.5	28
115	Simultaneous determination of Cd(II), Cu(II), Pb(II), and Zn(II) in citrus essential oils by derivative potentiometric stripping analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 1125-9	5.7	28
114	Organic wine safety: UPLC-FLD determination of Ochratoxin A in Southern Italy wines from organic farming and winemaking. <i>Food Control</i> , 2016 , 59, 20-26	6.2	27
113	Mineral composition of some varieties of beans from Mediterranean and Tropical areas. <i>International Journal of Food Sciences and Nutrition</i> , 2016 , 67, 239-48	3.7	27
112	Traceability of Protected Geographical Indication (PGI) Interdonato lemon pulps by chemometric analysis of the mineral composition. <i>Journal of Food Composition and Analysis</i> , 2018 , 69, 122-128	4.1	26
111	Speciation of inorganic arsenic in alimentary and environmental aqueous samples by using derivative anodic stripping chronopotentiometry (dASCP). <i>Chemosphere</i> , 2005 , 61, 1093-101	8.4	26
110	Improvement on enzymatic hydrolysis of resveratrol glucosides in wine. <i>Food Chemistry</i> , 2004 , 85, 259-265	6.5	26
109	Determination of plasticisers and BPA in Sicilian and Calabrian nectar honeys by selected ion monitoring GC/MS. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016 , 33, 1693-1699	3.2	26
108	Nero d'Avola and Perricone cultivars: determination of polyphenols, flavonoids and anthocyanins in grapes and wines. <i>Natural Product Research</i> , 2016 , 30, 2329-37	2.3	25
107	Research and Innovative Approaches to Obtain Virgin Olive Oils with a Higher Level of Bioactive Constituents 2015 , 179-215		25
106	Simultaneous determination of Cd(II), Cu(II), Pb(II) and Zn(II) by derivative stripping chronopotentiometry in <i>Pittosporum tobira</i> leaves: a measurement of local atmospheric pollution in Messina (Sicily, Italy). <i>Chemosphere</i> , 2005 , 59, 1161-8	8.4	25
105	Pesticide and plasticizer residues in bergamot essential oils from Calabria (Italy). <i>Chemosphere</i> , 2004 , 56, 777-82	8.4	24
104	Toxic inorganic pollutants in foods from agricultural producing areas of Southern Italy: Level and risk assessment. <i>Ecotoxicology and Environmental Safety</i> , 2018 , 148, 114-124	7	24
103	Plasticizers and BPA Residues in Tunisian and Italian Culinary Herbs and Spices. <i>Journal of Food Science</i> , 2018 , 83, 1769-1774	3.4	24
102	Agronomical evaluation of Sicilian biotypes of <i>Lavandula stoechas</i> L. spp. <i>stoechas</i> and analysis of the essential oils. <i>Journal of Essential Oil Research</i> , 2015 , 27, 115-124	2.3	23
101	Transfer of major and trace elements along the farm-to-fork chain of different whole grain products. <i>Journal of Food Composition and Analysis</i> , 2018 , 66, 212-220	4.1	23

100	Investigation on the influence of spray-drying technology on the quality of Sicilian Nero d'Avola wines. <i>Food Chemistry</i> , 2018 , 240, 222-230	8.5	23
99	OXYGEN CONCENTRATION CONTROL DURING OLIVE OIL EXTRACTION PROCESS: A NEW SYSTEM TO EMPHASIZE THE ORGANOLEPTIC AND HEALTHY PROPERTIES OF VIRGIN OLIVE OIL. <i>Acta Horticulturae</i> , 2012 , 473-480	0.3	23
98	Application of HPLC-APCIMS with a C-30 reversed phase column for the characterization of carotenoid esters in mandarin essential oil. <i>Flavour and Fragrance Journal</i> , 2006 , 21, 319-323	2.5	22
97	Astaxanthin production by <i>Xanthophyllomyces dendrorhous</i> growing on a low cost substrate. <i>Agroforestry Systems</i> , 2020 , 94, 1229-1234	2	22
96	Agronomical and chemical characterisation of <i>Thymbra capitata</i> (L.) Cav. biotypes from Sicily, Italy. <i>Natural Product Research</i> , 2015 , 29, 1289-99	2.3	21
95	Anti-angiogenic activity and phytochemical screening of fruit fractions from <i>Vitex agnus castus</i> . <i>Natural Product Research</i> , 2017 , 31, 2850-2856	2.3	20
94	¹ H NMR study of water/methanol solutions as a function of temperature and concentration. <i>Physica A: Statistical Mechanics and Its Applications</i> , 2013 , 392, 596-601	3.3	20
93	Statistical study of the influence of fungicide treatments (mancozeb, zoxamide and copper oxychloride) on heavy metal concentrations in Sicilian red wine. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2008 , 25, 302-13	3.2	20
92	Determination of selenium in nuts by cathodic stripping potentiometry (CSP). <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 3722-5	5.7	20
91	Major, minor and trace element concentrations in spices and aromatic herbs from Sicily (Italy) and Mahdia (Tunisia) by ICP-MS and multivariate analysis. <i>Food Chemistry</i> , 2020 , 313, 126094	8.5	20
90	Adherence to the Mediterranean diet in a Sicilian student population. <i>Natural Product Research</i> , 2018 , 32, 1775-1781	2.3	20
89	Fast UPLC/PDA determination of squalene in Sicilian P.D.O. pistachio from Bronte: Optimization of oil extraction method and analytical characterization. <i>Food Chemistry</i> , 2017 , 221, 1631-1636	8.5	19
88	Determination of plasticizer residues in tea by solid phase extraction-gas chromatography-mass spectrometry. <i>European Food Research and Technology</i> , 2015 , 240, 451-458	3.4	19
87	Chemical characterisation of old cabbage (<i>Brassica oleracea</i> L. var. <i>acephala</i>) seed oil by liquid chromatography and different spectroscopic detection systems. <i>Natural Product Research</i> , 2016 , 30, 1646-54	2.3	19
86	Production process contamination of citrus essential oils by plastic materials. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 3705-8	5.7	19
85	Traceability of <i>Opuntia ficus-indica</i> L. Miller by ICP-MS multi-element profile and chemometric approach. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 198-204	4.3	18
84	Determination of Ni (II) in beverages without any sample pretreatment by adsorptive stripping chronopotentiometry (AdSCP). <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 1829-34	5.7	18
83	Interdonato lemon from Nizza di Sicilia (Italy): chemical composition of hexane extract of lemon peel and histochemical investigation. <i>Natural Product Research</i> , 2016 , 30, 1517-25	2.3	17

82	Statistical analysis of heavy metals in <i>Cerastoderma edule glaucum</i> and <i>Venerupis aurea laeta</i> from Ganzirri Lake, Messina (Italy). <i>Environmental Monitoring and Assessment</i> , 2013 , 185, 7517-25	3.1	17
81	High-Throughput ICP-MS and Chemometrics for Exploring the Major and Trace Element Profile of the Mediterranean <i>Sepia</i> Ink. <i>Food Analytical Methods</i> , 2017 , 10, 1181-1190	3.4	17
80	Resveratrol role in <i>Staphylococcus aureus</i> -induced corneal inflammation. <i>Pathogens and Disease</i> , 2013 , 68, 61-4	4.2	17
79	Effect of boiling and peeling on manganese content of some vegetables determined by derivative anodic stripping chronopotentiometry (dASCP). <i>Food Chemistry</i> , 2005 , 93, 703-711	8.5	17
78	Solid-phase microextraction-gas chromatography and ultra-high performance liquid chromatography applied to the characterization of lemon wax, a waste product from citrus industry. <i>Journal of Chromatography A</i> , 2019 , 1603, 262-268	4.5	16
77	Release of nickel and chromium in common foods during cooking in 18/10 (grade 316) stainless steel pots. <i>Contact Dermatitis</i> , 2017 , 76, 40-48	2.7	16
76	Phytochemical screening by LC-MS and LC-PDA of ethanolic extracts from the fruits of <i>Kigelia africana</i> (Lam.) Benth. <i>Natural Product Research</i> , 2017 , 31, 1397-1402	2.3	16
75	Determination of the carotenoid profile in peach fruits, juice and jam. <i>Fruits</i> , 2013 , 68, 39-44	0.3	16
74	Evaluation of antioxidant and anti-inflammatory activity of green coffee beans methanolic extract in rat skin. <i>Natural Product Research</i> , 2020 , 34, 1535-1541	2.3	16
73	Grape water: reclaim and valorization of a by-product from the industrial cryoconcentration of grape (<i>Vitis vinifera</i>) must. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 2971-2981	4.3	15
72	Pesticide and plasticizer residues in biological citrus essential oils from 2003-2004. <i>Flavour and Fragrance Journal</i> , 2006 , 21, 497-501	2.5	15
71	Determination of copper, zinc, selenium, lead and cadmium in potatoes (<i>Solanum tuberosum</i> L.) using potentiometric stripping methods. <i>Food Additives and Contaminants</i> , 2004 , 21, 649-57		15
70	Determination of selenium content in different types of seed oils by cathodic stripping potentiometry (CSP). <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 5598-601	5.7	15
69	Potential Use of Proteomics in Shellfish Aquaculture: from Assessment of Environmental Toxicity to Evaluation of Seafood Quality and Safety. <i>Current Organic Chemistry</i> , 2017 , 21, 402-425	1.7	15
68	Evaluation of fatty acids and inorganic elements by multivariate statistics for the traceability of the Sicilian <i>Capparis spinosa</i> L.. <i>Journal of Food Composition and Analysis</i> , 2018 , 72, 66-74	4.1	15
67	Organic contamination of Italian and Tunisian culinary herbs and spices. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2019 , 54, 345-356	2.2	13
66	Element analysis of dried figs (<i>Ficus carica</i> L.) from the Mediterranean areas. <i>Journal of Food Composition and Analysis</i> , 2020 , 90, 103503	4.1	13
65	Determination of some heavy metals and selenium in Sicilian and Calabrian citrus essential oils using derivative stripping chronopotentiometry. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5084-8	5.7	13

64	Characterization of Essential Oil of Pummelo (cv. Chandler) by GC/MS, HPLC and Physicochemical Indices. <i>Journal of Essential Oil Research</i> , 1996 , 8, 311-314	2.3	13
63	Discrimination of the Sicilian Prickly Pear (<i>Opuntia Ficus-Indica</i> L., CV. Muscaredda) According to the Provenance by Testing Unsupervised and Supervised Chemometrics. <i>Journal of Food Science</i> , 2018 , 83, 2933-2942	3.4	13
62	Gas chromatography-tandem mass spectrometry multi-residual analysis of contaminants in Italian honey samples. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017 , 34, 800-808	3.2	12
61	Combination of separation and spectroscopic analytical techniques: application to compositional analysis of a minor citrus species. <i>Natural Product Research</i> , 2018 , 32, 2596-2602	2.3	12
60	Functional properties and fatty acids profile of different beans varieties. <i>Natural Product Research</i> , 2016 , 30, 2243-8	2.3	12
59	Donkey's milk safety: POCs and PCBs levels and infant daily intake. <i>Food Control</i> , 2014 , 46, 210-216	6.2	12
58	Multiple analytical approaches for the organic and inorganic characterization of L. samples. <i>Natural Product Research</i> , 2019 , 33, 2815-2822	2.3	12
57	Oleic Acid Is not the Only Relevant Mono-Unsaturated Fatty Ester in Olive Oil. <i>Foods</i> , 2020 , 9,	4.9	12
56	Protein hydrolysates from anchovy waste: purification and chemical characterization. <i>Natural Product Research</i> , 2021 , 35, 399-406	2.3	12
55	Calorimetric analysis points out the physical-chemistry of organic olive oils and reveals the geographical origin. <i>Physica A: Statistical Mechanics and Its Applications</i> , 2017 , 486, 925-932	3.3	11
54	Development of minimal fermentation media supplementation for ethanol production using two <i>Saccharomyces cerevisiae</i> strains. <i>Natural Product Research</i> , 2016 , 30, 1009-16	2.3	11
53	Levels of Cd (II), Mn (II), Pb (II), Cu (II), and Zn (II) in Common Buzzard (<i>Buteo buteo</i>) from Sicily (Italy) by Derivative Stripping Potentiometry. <i>International Journal of Ecology</i> , 2010 , 2010, 1-7	1.9	11
52	MapoTangelo essential oil. <i>Flavour and Fragrance Journal</i> , 1990 , 5, 205-210	2.5	11
51	Chemometrics and innovative multidimensional data analysis (MDA) based on multi-element screening to protect the Italian porcino (<i>Boletus sect. Boletus</i>) from fraud. <i>Food Control</i> , 2020 , 110, 107004	6.2	11
50	An in-depth study of the volatile variability of chinotto (<i>Citrus myrtifolia</i> Raf.) induced by the extraction procedure. <i>European Food Research and Technology</i> , 2019 , 245, 873-883	3.4	11
49	Confocal immunohistochemistry of the dermal glands and evolutionary considerations in the caecilian, <i>Typhlonectes natans</i> (Amphibia: Gymnophiona). <i>Acta Zoologica</i> , 2016 , 97, 154-164	0.8	10
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