

Giacomo Dugo

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Multielement and chemometric analysis for the traceability of the Pachino Protected Geographical Indication (PGI) cherry tomatoes.. <i>Food Chemistry</i> , 2022 , 386, 132746	8.5	0
188	Contribution of soil compositions, harvested times and varieties on chemical fingerprint of Italian and Turkish citrus cultivars. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 2628-2639	3.8	0
187	Development of an antioxidant formula based on peanut by-products and effects on sensory properties and aroma stability of fortified peanut snacks during storage. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 638-647	4.3	4
186	Protein hydrolysates from anchovy waste: purification and chemical characterization. <i>Natural Product Research</i> , 2021 , 35, 399-406	2.3	12
185	Physicochemical, Nutritional, Microbiological, and Sensory Qualities of Chicken Burgers Reformulated with Mediterranean Plant Ingredients and Health-Promoting Compounds. <i>Foods</i> , 2021 , 10,	4.9	6
184	Assessment and Monitoring of Fish Quality from a Coastal Ecosystem under High Anthropic Pressure: A Case Study in Southern Italy. <i>International Journal of Environmental Research and Public Health</i> , 2020 , 17,	4.6	9
183	Mineral content and physico-chemical parameters of honey from North regions of Algeria. <i>Natural Product Research</i> , 2020 , 1-8	2.3	4
182	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
181	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
180	Astaxanthin production by <i>Xanthophyllomyces dendrorhous</i> growing on a low cost substrate. <i>Agroforestry Systems</i> , 2020 , 94, 1229-1234	2	22
179	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
178	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
177	Potentially Toxic Elements in <i>Xiphias gladius</i> from Mediterranean Sea and risks related to human consumption. <i>Marine Pollution Bulletin</i> , 2020 , 159, 111512	6.7	4
176	Cold pressed lemon (<i>Citrus limon</i>) seed oil 2020 , 159-180		0
175	Mediterranean diet in a Sicilian student population. Second part: breakfast and its nutritional profile. <i>Natural Product Research</i> , 2020 , 34, 2255-2261	2.3	10
174	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
173	High-resolution magic angle spinning nuclear magnetic resonance (HR-MAS-NMR) as quick and direct insight of almonds. <i>Natural Product Research</i> , 2020 , 34, 71-77	2.3	6

172	Accumulation of PCBs, PAHs, plasticizers and inorganic elements in from the strait of Messina (Central Mediterranean sea). <i>Natural Product Research</i> , 2020 , 34, 172-176	2.3	2
171	Mycotoxins in spices and culinary herbs from Italy and Tunisia. <i>Natural Product Research</i> , 2020 , 34, 167-171	2.3	7
170	Plasticizers and BPA in spices and aromatic herbs of Mediterranean areas. <i>Natural Product Research</i> , 2020 , 34, 87-92	2.3	8
169	Oleic Acid Is not the Only Relevant Mono-Unsaturated Fatty Ester in Olive Oil. <i>Foods</i> , 2020 , 9,	4.9	12
168	Identification and quantification of the native carotenoid composition in fruits from the Brazilian Amazon by HPLC-DAD-APCI/MS. <i>Journal of Food Composition and Analysis</i> , 2019 , 83, 103296	4.1	9
167	Quali-Quantitative Profile of Native Carotenoids in Kumquat from Brazil by HPLC-DAD-APCI/MS. <i>Foods</i> , 2019 , 8,	4.9	4
166	A Multi-screening Evaluation of the Nutritional and Nutraceutical Potential of the Mediterranean Jellyfish. <i>Marine Drugs</i> , 2019 , 17,	6	5
165	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
164	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
163	Multiple analytical approaches for the organic and inorganic characterization of L. samples. <i>Natural Product Research</i> , 2019 , 33, 2815-2822	2.3	12
162	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
161	Organic pollution in PGI and non-PGI lemons and related soils from Italy and Turkey. <i>Natural Product Research</i> , 2019 , 33, 3089-3094	2.3	
160	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
159	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
158	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
157	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
156	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
155	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

154	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
153	Organic contamination in clams, <i>Venerupis aurea laeta</i> and <i>Cerastoderma edule glaucum</i> , from Sicily (Italy). <i>Natural Product Research</i> , 2018 , 32, 1402-1406	2.3	3
152	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
151	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
150	Persistent organic pollutants in farmed European sea bass (<i>Dicentrarchus labrax</i> , Linnaeus, 1758) from Sicily (Italy). <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018 , 35, 282-291	3.2	5
149	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
148	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
147	Adherence to the Mediterranean diet in a Sicilian student population. <i>Natural Product Research</i> , 2018 , 32, 1775-1781	2.3	20
146	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
145	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
144	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
143	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
142	Determination and quantification of carotenoids in sea sponges <i>Raspaciona aculeata</i> and <i>Dictyonella marsilii</i> present in the Ganzirri Lake (Messina), Italy. <i>Natural Product Research</i> , 2017 , 31, 2397-2404	2.3	6
141	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
140	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
139	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
138	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
137	Determination of Alkyl Esters Content in PDO Extra Virgin Olive Oils from Sicily. <i>Journal of Food Quality</i> , 2017 , 2017, 1-7	2.7	8

136	Quick unreferenced NMR quantification of Squalene in vegetable oils. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1700151	3	30
135	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
134	POP levels in beans from Mediterranean and tropical areas. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 2610-2616	4-3	3
133	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
132	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
131	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
130	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
129	High-Throughput ICP-MS and Chemometrics for Exploring the Major and Trace Element Profile of the Mediterranean Sepia Ink. <i>Food Analytical Methods</i> , 2017 , 10, 1181-1190	3-4	17
128	Heavy Metals and Persistent Organic Pollutants in Marine Organisms from Two Sicilian Protected Areas: Strait of Messina and Cape Peloro Lakes. <i>Current Organic Chemistry</i> , 2017 , 21, 387-394	1-7	10
127	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
126	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
125	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
124	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
123	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
122	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
121	Functional properties and fatty acids profile of different beans varieties. <i>Natural Product Research</i> , 2016 , 30, 2243-8	2-3	12
120	Determination and quantification of PCBs, POCs and PAHs in <i>Thunnus thynnus</i> from the Straits of Messina (Italy). <i>Data in Brief</i> , 2016 , 7, 129-34	1-2	10
119	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

118	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
117	Dynamics of water clusters in solution with LiCl. <i>Physica A: Statistical Mechanics and Its Applications</i> , 2016 , 442, 261-267	3-3	4
116	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
115	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
114	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
113	HR-MAS and NMR towards Foodomics. <i>Food Research International</i> , 2016 , 89, 1085-1094	7	38
112	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
111	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
110	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
109	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
108	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
107	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
106	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
105	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
104	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
103	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
102	Dynamical changes in hydration water accompanying lysozyme thermal denaturation. <i>Frontiers of Physics</i> , 2015 , 10, 1	3-7	7
101	Research and Innovative Approaches to Obtain Virgin Olive Oils with a Higher Level of Bioactive Constituents 2015 , 179-215		25

100	(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
99	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
98	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
97	Study of quantitative and qualitative variations in essential oils of Sicilian Rosmarinus officinalis L. <i>Natural Product Research</i> , 2015 , 29, 1928-34	2.3	34
96	Expression and delivery of an endolysin to combat Clostridium perfringens. <i>Applied Microbiology and Biotechnology</i> , 2014 , 98, 2495-505	5.7	44
95	Extracts deriving from olive mill waste water and their effects on the liver of the goldfish Carassius auratus fed with hypercholesterolemic diet. <i>Natural Product Research</i> , 2014 , 28, 1343-9	2.3	54
94	The protein irreversible denaturation studied by means of the bending vibrational mode. <i>Physica A: Statistical Mechanics and Its Applications</i> , 2014 , 412, 39-44	3.3	8
93	Statistical characterisation of heavy metal contents in Paracentrotus lividus from Mediterranean Sea. <i>Natural Product Research</i> , 2014 , 28, 718-26	2.3	41
92	Heavy metals and neurodegenerative diseases: an observational study. <i>Biological Trace Element Research</i> , 2014 , 161, 151-60	4.5	53
91	Plasticizer residues by HRGCMS in espresso coffees from capsules, pods and moka pots. <i>Food Control</i> , 2014 , 41, 185-192	6.2	34
90	Polyphenols of Pistachio (Pistacia vera 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
89	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
88	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
87	Donkey's milk safety: POCs and PCBs levels and infant daily intake. <i>Food Control</i> , 2014 , 46, 210-216	6.2	12
86	Changes in chlorophylls, chlorophyll degradation products and lutein in pistachio kernels (Pistacia vera L.) during roasting. <i>Food Research International</i> , 2014 , 65, 193-198	7	33
85	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
84	Statistical analysis of heavy metals in Cerastoderma edule glaucum and Venerupis aurea laeta from Ganzirri Lake, Messina (Italy). <i>Environmental Monitoring and Assessment</i> , 2013 , 185, 7517-25	3.1	17
83	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

82	Characterization of 12 Capsicum varieties by evaluation of their carotenoid profile and pungency determination. <i>Food Chemistry</i> , 2013 , 140, 794-802	8.5	123
81	Heavy metals content by ICP-OES in Sarda sarda, Sardinella aurita and Lepidopus caudatus from the Strait of Messina (Sicily, Italy). <i>Natural Product Research</i> , 2013 , 27, 518-23	2.3	33
80	Determination of the carotenoid profile in peach fruits, juice and jam. <i>Fruits</i> , 2013 , 68, 39-44	0.3	16
79	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
78	Resveratrol role in Staphylococcus aureus-induced corneal inflammation. <i>Pathogens and Disease</i> , 2013 , 68, 61-4	4.2	17
77	Pesticides and plasticizers in Citrus essential oils: An ordinary history of research. <i>Journal of Essential Oil Research</i> , 2012 , 24, 171-180	2.3	5
76	Sample Preparation for the Determination of Metals in Food Samples 2012 , 495-519		2
75	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
74	Organochlorine pesticides and polychlorinated biphenyls in common buzzard (<i>Buteo buteo</i>) from Sicily (Italy). <i>Environmental Monitoring and Assessment</i> , 2012 , 184, 2881-92	3.1	8
73	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
72	Compounds with Antioxidant Properties in Pistachio (<i>Pistacia vera</i> L.) Seeds 2011 , 909-918		8
71	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
70	Analysis of Native Carotenoid Composition of Sweet Bell Peppers by Serially Coupled C30 Columns. <i>Natural Product Communications</i> , 2011 , 6, 1934578X1100601	0.9	1
69	Pigments profile in monovarietal virgin olive oils from various Italian olive varieties. <i>Food Chemistry</i> , 2011 , 124, 1119-1123	8.5	40
68	Pesticide and Plasticizer Residues in Citrus Essential Oils from Different Countries. <i>Natural Product Communications</i> , 2010 , 5, 1934578X1000500	0.9	2
67	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
66	Classification of Sicilian Olive Oils According to Heavy Metal and Selenium Levels using Canonical Discriminant Analysis (CDA) 2010 , 155-163		
65	Low-level Free Phenols in Sicilian Olive Oils 2010 , 187-200		1

64	Inorganic Anions in Olive Oils 2010 , 317-324		
63	Plasticizer in Olive Oils 2010 , 481-488		
62	Advances of Modern Gas Chromatography and Hyphenated Techniques for Analysis of Plant Extracts. <i>Current Organic Chemistry</i> , 2010 , 14, 1752-1768	1.7	7
61	Autochthonous clams monitoring of Ganzirri Lake (Sicily). <i>Environmental Monitoring and Assessment</i> , 2010 , 171, 281-7	3.1	8
60	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
59	Free carotenoid and carotenoid ester composition in native orange juices of different varieties. <i>Fruits</i> , 2010 , 65, 277-284	0.3	38
58	Pesticide and plasticizer residues in citrus essential oils from different countries. <i>Natural Product Communications</i> , 2010 , 5, 1325-8	0.9	4
57	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
56	Minor compounds in the phenolic fraction of virgin olive oils. <i>Food Chemistry</i> , 2009 , 112, 525-532	8.5	34
55	Characterisation of alkylphenols in pistachio (<i>Pistacia vera</i> L.) kernels. <i>Food Chemistry</i> , 2009 , 117, 451-458.	5	31
54	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
53	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
52	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
51	Speciation of inorganic arsenic in coastal seawater from Ionian and Tyrrhenian seas (Sicily, Italy) using derivative anodic stripping chronopotentiometry. <i>Environmental Monitoring and Assessment</i> , 2008 , 145, 119-26	3.1	6
50	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
49	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
48	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
47	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

46	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
45	Pigments composition in monovarietal virgin olive oils from various sicilian olive varieties. <i>Food Chemistry</i> , 2007 , 101, 833-837	8.5	66
44	Statistical analysis on Sicilian olive oils. <i>Food Chemistry</i> , 2007 , 102, 956-965	8.5	70
43	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
42	Application of HPLC-APCI-MS 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
41	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
40	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
39	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
38	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
37	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
36	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
35	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
34	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
33	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
32	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
31	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
30	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
29	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

28	Biological lemon and sweet orange essential oil composition. <i>Flavour and Fragrance Journal</i> , 2004 , 19, 544-548	2.5	51
27	Improvement on enzymatic hydrolysis of resveratrol glucosides in wine. <i>Food Chemistry</i> , 2004 , 85, 259-265		26
26	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
25	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
24	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
23	Pesticide and plasticizer residues in bergamot essential oils from Calabria (Italy). <i>Chemosphere</i> , 2004 , 56, 777-82	8.4	24
22	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
21	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
20	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
19	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
18	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
17	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
16	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
15	Antioxidants in Sicilian wines: analytic and compositive aspects. <i>Drugs Under Experimental and Clinical Research</i> , 2003 , 29, 189-202		1
14	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
13	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
12	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
11	Fast GC for the analysis of natural matrices. Preliminary note: The determination of fatty acid methyl esters in natural fats. <i>Journal of Separation Science</i> , 2000 , 12, 41-47		10

10	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
9	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
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7	Pesticide Residues in Uruguayan Lemon Oils. <i>Journal of Essential Oil Research</i> , 1999 , 11, 465-469	2-3	7
6	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
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