

Alberto Ritieni

List of Publications by Citations

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183
papers

6,113
citations

45
h-index

70
g-index

196
ext. papers

7,124
ext. citations

4.8
avg, IF

5.88
L-index

#	Paper	IF	Citations
183	Method for measuring antioxidant activity and its application to monitoring the antioxidant capacity of wines. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 1035-40	5.7	417
182	Cyanidins: metabolism and biological properties. <i>Journal of Nutritional Biochemistry</i> , 2004 , 15, 2-11	6.3	241
181	Diversity in metabolite production by <i>Fusarium langsethiae</i> , <i>Fusarium poae</i> , and <i>Fusarium sporotrichioides</i> . <i>International Journal of Food Microbiology</i> , 2004 , 95, 257-66	5.8	235
180	Dietary strategies to counteract the effects of mycotoxins: a review. <i>Journal of Food Protection</i> , 2001 , 64, 120-31	2.5	224
179	Characterization of a new potential functional ingredient: coffee silverskin. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 1338-43	5.7	168
178	Metabolic profile of the bioactive compounds of burdock (<i>Arctium lappa</i>) seeds, roots and leaves. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010 , 51, 399-404	3.5	123
177	Apple polyphenol extracts prevent damage to human gastric epithelial cells in vitro and to rat gastric mucosa in vivo. <i>Gut</i> , 2005 , 54, 193-200	19.2	123
176	Influence of variety and storage on the polyphenol composition of apple flesh. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 6526-31	5.7	109
175	Conversion of the mycotoxin patulin to the less toxic desoxyapatulinic acid by the biocontrol yeast <i>Rhodosporidium kratochvilovae</i> strain LS11. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 11571-8	5.7	98
174	Patulin in Italian commercial apple products. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 6086-90	5.7	97
173	Presence of mycotoxin in commercial infant formulas and baby foods from Italian market. <i>Food Control</i> , 2014 , 39, 227-236	6.2	95
172	Risk analysis of main mycotoxins occurring in food for children: An overview. <i>Food and Chemical Toxicology</i> , 2015 , 84, 169-80	4.7	92
171	Occurrence of <i>Fusarium</i> mycotoxins in Italian cereal and cereal products from organic farming. <i>Food Chemistry</i> , 2013 , 141, 1747-55	8.5	91
170	Microwave assisted extraction of phenolic compounds from four different spices. <i>Molecules</i> , 2010 , 15, 6365-74	4.8	90
169	Species diversity of and toxin production by <i>Gibberella fujikuroi</i> species complex strains isolated from native prairie grasses in Kansas. <i>Applied and Environmental Microbiology</i> , 2004 , 70, 2254-62	4.8	90
168	Determination of trichothecenes and zearalenones in grain cereal, flour and bread by liquid chromatography tandem mass spectrometry. <i>Food Chemistry</i> , 2012 , 134, 2389-97	8.5	77
167	Functional quality in novel food sources: Genotypic variation in the nutritive and phytochemical composition of thirteen microgreens species. <i>Food Chemistry</i> , 2019 , 277, 107-118	8.5	72

166	Red Wine Consumption and Cardiovascular Health. <i>Molecules</i> , 2019 , 24,	4.8	71
165	Natural occurrence of ochratoxin A and antioxidant activities of green and roasted coffees and corresponding byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 10499-504	5.7	71
164	State of the art of Ready-to-Use Therapeutic Food: a tool for nutraceuticals addition to foodstuff. <i>Food Chemistry</i> , 2013 , 140, 843-9	8.5	69
163	Levels of mycotoxins and sample cytotoxicity of selected organic and conventional grain-based products purchased from Finnish and Italian markets. <i>Molecular Nutrition and Food Research</i> , 2004 , 48, 299-307	5.9	69
162	Characterization of phenolic compounds in virgin olive oil and their effect on the formation of carcinogenic/mutagenic heterocyclic amines in a model system. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 3969-75	5.7	69
161	Correlation between aflatoxin M1 content of breast milk, dietary exposure to aflatoxin B1 and socioeconomic status of lactating mothers in Ogun State, Nigeria. <i>Food and Chemical Toxicology</i> , 2013 , 56, 171-7	4.7	68
160	Antibacterial and antioxidant activities in <i>Sideritis italica</i> (Miller) Greuter et Burdet essential oils. <i>Journal of Ethnopharmacology</i> , 2006 , 107, 240-8	5	64
159	Evaluation of beauvericin and enniatins in Italian cereal products and multicereal food by liquid chromatography coupled to triple quadrupole mass spectrometry. <i>Food Chemistry</i> , 2013 , 140, 755-62	8.5	63
158	Survey of the occurrence of Aflatoxin M1 in ovine milk by HPLC and its confirmation by MS. <i>Molecular Nutrition and Food Research</i> , 2006 , 50, 300-5	5.9	61
157	Formation of coloured Maillard reaction products in a gluten-glucose model system. <i>Food Chemistry</i> , 1999 , 66, 293-299	8.5	61
156	Analysis of the Fusarium mycotoxins fusaproliferin and trichothecenes in grains using gas chromatography-mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 1464-9	5.7	59
155	Evaluation of conventional and organic Italian foodstuffs for deoxynivalenol and fumonisins B(1) and B(2). <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 8128-31	5.7	59
154	Bioaccessibility of deoxynivalenol and its natural co-occurrence with ochratoxin A and aflatoxin B1 in Italian commercial pasta. <i>Food and Chemical Toxicology</i> , 2012 , 50, 280-7	4.7	56
153	Use of N,N-dimethyl-p-phenylenediamine to evaluate the oxidative status of human plasma. <i>Free Radical Research</i> , 2002 , 36, 869-73	4	56
152	LC/MS analysis and antioxidative efficiency of Maillard reaction products from a lactose-lysine model system. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 1506-13	5.7	55
151	In vitro bioaccessibility, bioavailability and plasma protein interaction of polyphenols from Annurca apple (<i>M. pumila</i> Miller cv Annurca). <i>Food Chemistry</i> , 2013 , 141, 3519-24	8.5	54
150	Integrated control of blue mould using new fungicides and biocontrol yeasts lowers levels of fungicide residues and patulin contamination in apples. <i>Postharvest Biology and Technology</i> , 2011 , 60, 164-172	6.2	54
149	Antioxidant activity and general fruit characteristics in different ecotypes of Corbarini small tomatoes. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 1363-6	5.7	54

148	Phenolic composition, antioxidant activity and mineral profile in two seed-propagated artichoke cultivars as affected by microbial inoculants and planting time. <i>Food Chemistry</i> , 2017 , 234, 10-19	8.5	53
147	Determination of five bisphenols in commercial milk samples by liquid chromatography coupled to fluorescence detection. <i>Journal of Food Protection</i> , 2013 , 76, 1590-6	2.5	51
146	Correlation of mycotoxin fumonisin B2 production and presence of the fumonisin biosynthetic gene fum8 in <i>Aspergillus niger</i> from grape. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 9266-72	5.7	51
145	Ochratoxin A removal during winemaking. <i>Enzyme and Microbial Technology</i> , 2006 , 40, 122-126	3.8	51
144	Biological effects of <i>Trichoderma harzianum</i> peptaibols on mammalian cells. <i>Applied and Environmental Microbiology</i> , 2004 , 70, 4996-5004	4.8	51
143	Mycotoxin production by <i>Fusarium avenaceum</i> strains isolated from Norwegian grain and the cytotoxicity of rice culture extracts to porcine kidney epithelial cells. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 3070-5	5.7	51
142	Reduction of ochratoxin A during the fermentation of Italian red wine Moscato. <i>Food Control</i> , 2010 , 21, 579-583	6.2	50
141	Production of the mycotoxins fusaproliferin and beauvericin by South African isolates in the <i>Fusarium</i> section <i>Liseola</i> . <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 5111-5	5.7	50
140	Antioxidant capacities, carotenoids and polyphenols evaluation of fresh and refrigerated peach and nectarine cultivars from Italy. <i>European Food Research and Technology</i> , 2008 , 227, 1225-1231	3.4	48
139	Aflatoxin M ₁ in raw, UHT milk and dairy products in Sicily (Italy). <i>Food Additives and Contaminants: Part B Surveillance</i> , 2013 , 6, 181-6	3.3	46
138	Identification markers based on fatty acid composition to differentiate between roasted Arabica and Canephora (Robusta) coffee varieties in mixtures. <i>Journal of Food Composition and Analysis</i> , 2014 , 35, 1-9	4.1	45
137	Essential oils content and antioxidant properties of peel ethanol extract in 18 lemon cultivars. <i>Scientia Horticulturae</i> , 2010 , 126, 50-55	4.1	45
136	Phylogenetic analyses and toxigenic profiles of <i>Fusarium equiseti</i> and <i>Fusarium acuminatum</i> isolated from cereals from Southern Europe. <i>Food Microbiology</i> , 2012 , 31, 229-37	6	43
135	The effects of cereal substrate and temperature on production of beauvericin, moniliformin and fusaproliferin by <i>Fusarium subglutinans</i> ITEM-1434. <i>Food Additives and Contaminants</i> , 1999 , 16, 361-5		43
134	Bergamot: A source of natural antioxidants for functionalized fruit juices. <i>Food Chemistry</i> , 2009 , 112, 545-550	8.5	42
133	Oxidative status of plasma and muscle in rabbits supplemented with dietary vitamin E. <i>Journal of Nutritional Biochemistry</i> , 2001 , 12, 138-143	6.3	42
132	Analysis of Phenolic Compounds in Commercial L. Inflorescences Using UHPLC-Q-Orbitrap HRMS. <i>Molecules</i> , 2020 , 25,	4.8	41
131	Occurrence of mycotoxin in Farro samples from southern Italy. <i>Journal of Food Protection</i> , 2005 , 68, 416-20		38

130	Nutraceutical potential of monofloral honeys produced by the Sicilian black honeybees (<i>Apis mellifera</i> ssp. <i>sicula</i>). <i>Food and Chemical Toxicology</i> , 2012 , 50, 1955-61	4.7	37
129	Multitoxin extraction and detection of trichothecenes in cereals: an improved LC-MS/MS approach. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 1145-1153	4.3	37
128	Antioxidants profile of small tomato fruits: Effect of irrigation and industrial process. <i>Scientia Horticulturae</i> , 2010 , 126, 156-163	4.1	36
127	Toxigenic <i>Fusarium</i> Species of <i>Liseola</i> Section in Pre-harvest Maize Ear Rot, and Associated Mycotoxins in Slovakia. <i>European Journal of Plant Pathology</i> , 2002 , 108, 299-306	2.1	36
126	Characterization of autochthonous sweet cherry cultivars (<i>Prunus avium</i> L.) of southern Italy for fruit quality, bioactive compounds and antioxidant activity. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 2782-2794	4.3	35
125	Multi-Mycotoxin Analysis in Durum Wheat Pasta by Liquid Chromatography Coupled to Quadrupole Orbitrap Mass Spectrometry. <i>Toxins</i> , 2017 , 9,	4.9	34
124	Overview of analytical methods for beauvericin and fusaproliferin in food matrices. <i>Analytical and Bioanalytical Chemistry</i> , 2009 , 395, 1253-60	4.4	34
123	Fast analysis of polyphenols and alkaloids in cocoa-based products by ultra-high performance liquid chromatography and Orbitrap high resolution mass spectrometry (UHPLC-Q-Orbitrap-MS/MS). <i>Food Research International</i> , 2018 , 111, 229-236	7	34
122	A survey on the Aflatoxin M1 occurrence and seasonal variation in buffalo and cow milk from Southern Italy. <i>Food Control</i> , 2017 , 81, 30-33	6.2	33
121	Selenium Biofortification Impacts the Nutritive Value, Polyphenolic Content, and Bioactive Constitution of Variable Microgreens Genotypes. <i>Antioxidants</i> , 2020 , 9,	7.1	33
120	Nutraceutical potential of polyphenolic fractions from Annurca apple (<i>M. pumila</i> Miller cv Annurca). <i>Food Chemistry</i> , 2013 , 140, 614-22	8.5	33
119	Effects of temperature and water activity on FUM2 and FUM21 gene expression and fumonisin B production in <i>Fusarium verticillioides</i> . <i>European Journal of Plant Pathology</i> , 2012 , 134, 685-695	2.1	32
118	Photo-selective hail nets affect fruit size and quality in Hayward kiwifruit. <i>Scientia Horticulturae</i> , 2012 , 141, 91-97	4.1	32
117	Protective effect of cyanidin 3-O-beta-D-glucoside on ochratoxin A-mediated damage in the rat. <i>British Journal of Nutrition</i> , 2007 , 98, 937-43	3.6	31
116	Development of analytical procedures to study changes in the composition of meat phospholipids caused by induced oxidation. <i>Journal of Chromatography A</i> , 2006 , 1120, 211-20	4.5	31
115	Antioxidant peptides from Mozzarella di Bufala Campana DOP after simulated gastrointestinal digestion: In vitro intestinal protection, bioavailability, and anti-haemolytic capacity. <i>Journal of Functional Foods</i> , 2015 , 15, 365-375	5.1	30
114	Extraction of azadirachtin A from neem seed kernels by supercritical fluid and its evaluation by HPLC and LC/MS. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 5252-6	5.7	30
113	Genotype-Specific Modulatory Effects of Select Spectral Bandwidths on the Nutritive and Phytochemical Composition of Microgreens. <i>Frontiers in Plant Science</i> , 2019 , 10, 1501	6.2	30

112	Effects of Biostimulation on the Phenolic Profile of Extra-Virgin Olive Oil and Olive Oil By-Products. <i>Antioxidants</i> , 2020 , 9,	7.1	28
111	Phenolic Constitution, Phytochemical and Macronutrient Content in Three Species of Microgreens as Modulated by Natural Fiber and Synthetic Substrates. <i>Antioxidants</i> , 2020 , 9,	7.1	28
110	Influence of different coffee drink preparations on ochratoxin A content and evaluation of the antioxidant activity and caffeine variations. <i>Food Control</i> , 2011 , 22, 1240-1245	6.2	26
109	Characterization of monovarietal extra virgin olive oils from the province of Bjaā (Algeria). <i>Food Research International</i> , 2016 , 89, 1123-1133	7	26
108	Evaluation of fruit quality, bioactive compounds and total antioxidant activity of flat peach cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 2124-31	4.3	25
107	Ultra-High-Performance Liquid Chromatography Coupled with Quadrupole Orbitrap High-Resolution Mass Spectrometry for Multi-Residue Analysis of Mycotoxins and Pesticides in Botanical Nutraceuticals. <i>Toxins</i> , 2020 , 12,	4.9	25
106	Effect of Dietary Incorporation of Linseed Alone or Together with Tomato-Red Pepper Mix on Laying Hens' Egg Yolk Fatty Acids Profile and Health Lipid Indexes. <i>Nutrients</i> , 2019 , 11,	6.7	24
105	Effects of Annurca apple polyphenols on lipid metabolism in HepG2 cell lines: A source of nutraceuticals potentially indicated for the metabolic syndrome. <i>Food Research International</i> , 2014 , 63, 252-257	7	24
104	Durum wheat in conventional and organic farming: yield amount and pasta quality in Southern Italy. <i>Scientific World Journal, The</i> , 2012 , 2012, 973058	2.2	23
103	Formation of fumonisin B(1)-glucose reaction product, in vitro cytotoxicity, and lipid peroxidation on kidney cells. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 1359-65	5.7	22
102	Interaction of fusarium mycotoxins, fusaproliferin and fumonisin B1, with DNA studied by electrospray ionization mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 5795-801	5.7	22
101	Study of thermal resistance and in vitro bioaccessibility of patulin from artificially contaminated apple products. <i>Food and Chemical Toxicology</i> , 2012 , 50, 3068-72	4.7	21
100	Chemical Analysis of Minor Bioactive Components and Cannabidiolic Acid in Commercial Hemp Seed Oil. <i>Molecules</i> , 2020 , 25,	4.8	21
99	Variation in Macronutrient Content, Phytochemical Constitution and Antioxidant Capacity of Green and Red Butterhead Lettuce Dictated by Different Developmental Stages of Harvest Maturity. <i>Antioxidants</i> , 2020 , 9,	7.1	21
98	Polyphenolic pattern and in vitro cardioprotective properties of typical red wines from vineyards cultivated in Scafati (Salerno, Italy). <i>Food Chemistry</i> , 2013 , 140, 803-9	8.5	20
97	Oxidative status in chronic hepatitis C: the influence of antiviral therapy and prognostic value of serum hydroperoxide assay. <i>Free Radical Research</i> , 2004 , 38, 573-80	4	19
96	Antifungal and antimycotoxigenic activity of hydrolyzed goat whey on <i>Penicillium</i> spp: An application as biopreservation agent in pita bread. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108717	5.4	19
95	Target Analysis and Retrospective Screening of Multiple Mycotoxins in Pet Food Using UHPLC-Q-Orbitrap HRMS. <i>Toxins</i> , 2019 , 11,	4.9	18

94	Beauvericin decreases cell viability of wheat. <i>Chemistry and Biodiversity</i> , 2009 , 6, 1208-15	2.5	18
93	New Strategies in the Cultivation of Olive Trees and Repercussions on the Nutritional Value of the Extra Virgin Olive Oil. <i>Molecules</i> , 2020 , 25,	4.8	18
92	Food and COVID-19: Preventive/Co-therapeutic Strategies Explored by Current Clinical Trials and in Silico Studies. <i>Foods</i> , 2020 , 9,	4.9	18
91	Toxicity of aflatoxin B1 towards the vitamin D receptor (VDR). <i>Food and Chemical Toxicology</i> , 2015 , 76, 77-9	4.7	17
90	In Vitro Bioaccessibility and Antioxidant Activity of Coffee Silverskin Polyphenolic Extract and Characterization of Bioactive Compounds Using UHPLC-Q-Orbitrap HRMS. <i>Molecules</i> , 2020 , 25,	4.8	17
89	Evaluation of biological and antimicrobial properties of freeze-dried whey fermented by different strains of <i>Lactobacillus plantarum</i> . <i>Food and Function</i> , 2018 , 9, 3688-3697	6.1	17
88	Dietary approach in the prevention and treatment of NAFLD. <i>Frontiers in Bioscience - Landmark</i> , 2012 , 17, 2259-68	2.8	17
87	Simultaneous Determination of AFB1 and AFM1 in Milk Samples by Ultra High Performance Liquid Chromatography Coupled to Quadrupole Orbitrap Mass Spectrometry. <i>Beverages</i> , 2018 , 4, 43	3.4	16
86	Ochratoxin A adsorption phenotype: an inheritable yeast trait. <i>Journal of General and Applied Microbiology</i> , 2012 , 58, 225-33	1.5	16
85	Raisins and Currants as Conventional Nutraceuticals in Italian Market: Natural Occurrence of Ochratoxin A. <i>Journal of Food Science</i> , 2017 , 82, 2306-2312	3.4	15
84	A comparison of color formation and maillard reaction products of a lactose-lysine and lactose-N(alpha)-acetyllysine model system. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 1041-6	5.7	15
83	Urinary levels of enniatin B and its phase I metabolites: First human pilot biomonitoring study. <i>Food and Chemical Toxicology</i> , 2018 , 118, 454-459	4.7	15
82	Arterial cord blood lutein levels in preterm and term healthy newborns are sex and gestational age dependent. <i>Clinical Biochemistry</i> , 2012 , 45, 1558-63	3.5	14
81	Fungal diversity and natural occurrence of fusaproliferin, beauvericin, deoxynivalenol and nivalenol in wheat cultivated in Santa Fe Province, Argentina. <i>Mycotoxin Research</i> , 2010 , 26, 85-91	4	14
80	An Innovative Olive PE [®] with Nutraceutical Properties. <i>Antioxidants</i> , 2020 , 9,	7.1	14
79	An Environmentally Friendly Practice Used in Olive Cultivation Capable of Increasing Commercial Interest in Waste Products from Oil Processing. <i>Antioxidants</i> , 2020 , 9,	7.1	13
78	Production of enniatins A, A1, B, B1, B4, J1 by <i>Fusarium tricinctum</i> in solid corn culture: structural analysis and effects on mitochondrial respiration. <i>Food Chemistry</i> , 2013 , 140, 784-93	8.5	13
77	A rapid high-performance liquid chromatography with fluorescence detection method developed to analyze ochratoxin A in wine. <i>Journal of Food Protection</i> , 2008 , 71, 2133-7	2.5	13

76	An Italian Survey on Dietary Habits and Changes during the COVID-19 Lockdown. <i>Nutrients</i> , 2021 , 13,	6.7	13
75	Integration of biological and chemical control of brown rot of stone fruits to reduce disease incidence on fruits and minimize fungicide residues in juice. <i>Crop Protection</i> , 2019 , 119, 158-165	2.7	12
74	Whey fermented by using <i>Lactobacillus plantarum</i> strains: A promising approach to increase the shelf life of pita bread. <i>Journal of Dairy Science</i> , 2020 , 103, 5906-5915	4	12
73	Effects of Biostimulants on Annurca Fruit Quality and Potential Nutraceutical Compounds at Harvest and during Storage. <i>Plants</i> , 2020 , 9,	4.5	12
72	Nationwide survey reveals high diversity of <i>Fusarium</i> species and related mycotoxins in Brazilian rice: 2014 and 2015 harvests. <i>Food Control</i> , 2020 , 113, 107171	6.2	12
71	Lutein levels in arterial cord blood correlate with neuroprotein activin A in healthy preterm and term newborns: A trophic role for lutein?. <i>Clinical Biochemistry</i> , 2018 , 52, 80-84	3.5	12
70	Direct determination of 3-chloropropanol esters in edible vegetable oils using high resolution mass spectrometry (HRMS-Orbitrap). <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017 , 34, 1893-1903	3.2	12
69	Nutrient Supplementation Configures the Bioactive Profile and Production Characteristics of Three Brassica L. Microgreens Species Grown in Peat-Based Media. <i>Agronomy</i> , 2021 , 11, 346	3.6	12
68	Metabolites of a sp. endophyte with potential as biocontrol and bioremediation agent. <i>Natural Product Research</i> , 2021 , 35, 4508-4516	2.3	11
67	Fumonisin B2 by <i>Aspergillus niger</i> in the grape-wine chain: an additional potential mycotoxicological risk. <i>Annals of Microbiology</i> , 2011 , 61, 1-3	3.2	11
66	In-vitro screening of <i>Saccharomyces</i> strains for ochratoxin A removal from liquid medium. <i>Annals of Microbiology</i> , 2006 , 56, 135-137	3.2	11
65	Analysis of bacterial lipodepsipeptides by matrix-assisted laser desorption/ionisation time-of-flight and high-performance liquid chromatography with electrospray mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2001 , 15, 623-8	2.2	11
64	Nutritional stress suppresses nitrate content and positively impacts ascorbic acid concentration and phenolic acids profile of lettuce microgreens. <i>Italus Hortus</i> , 2020 , 27, 41-52	4	11
63	Target analysis and retrospective screening of mycotoxins and pharmacologically active substances in milk using an ultra-high-performance liquid chromatography/high-resolution mass spectrometry approach. <i>Journal of Dairy Science</i> , 2020 , 103, 1250-1260	4	11
62	Development of an UHPLC-Q-Orbitrap HRMS method for simultaneous determination of mycotoxins and isoflavones in soy-based burgers. <i>LWT - Food Science and Technology</i> , 2019 , 99, 34-42	5.4	11
61	Effect of temperature on growth, wheat head infection, and nivalenol production by <i>Fusarium poae</i> . <i>Food Microbiology</i> , 2018 , 76, 83-90	6	10
60	Comparison and improvement of the existing methods for the determination of aflatoxins in human serum by LC-MS/MS. <i>Analytical Methods</i> , 2010 , 2, 884	3.2	10
59	Chemical Composition, In Vitro Bioaccessibility and Antioxidant Activity of Polyphenolic Compounds from Nutraceutical Fennel Waste Extract. <i>Molecules</i> , 2021 , 26,	4.8	10

58	Mars Regolith Simulant Ameliorated by Compost as in situ Cultivation Substrate Improves Lettuce Growth and Nutritional Aspects. <i>Plants</i> , 2020 , 9,	4.5	9
57	Improvement of (+)-catechin inhibitory activity on human PMN respiratory burst by (+)-3-O-propionyl and (-)-3-O-valeryl substitution. <i>Journal of Pharmacy and Pharmacology</i> , 2003 , 55, 399-405	4.8	9
56	Bioaccessibility of glucoraphanin from broccoli using an in vitro gastrointestinal digestion model. <i>CYTA - Journal of Food</i> , 2015 , 13, 361-365	2.3	8
55	Changes in Phenolics and Fatty Acids Composition and Related Gene Expression during the Development from Seed to Leaves of Three Cultivated Cardoon Genotypes. <i>Antioxidants</i> , 2020 , 9,	7.1	8
54	In Vitro Bioaccessibility and Antioxidant Activity of Polyphenolic Compounds from Spent Coffee Grounds-Enriched Cookies. <i>Foods</i> , 2021 , 10,	4.9	8
53	Biomonitoring of Enniatin B1 and Its Phase I Metabolites in Human Urine: First Large-Scale Study. <i>Toxins</i> , 2020 , 12,	4.9	7
52	Canned bluefin tuna, an in vitro cardioprotective functional food potentially safer than commercial fish oil based pharmaceutical formulations. <i>Food and Chemical Toxicology</i> , 2014 , 71, 231-5	4.7	7
51	Inhibitory effect of sweet whey fermented by <i>Lactobacillus plantarum</i> strains against fungal growth: A potential application as an antifungal agent. <i>Journal of Food Science</i> , 2020 , 85, 3920-3926	3.4	7
50	The Nutraceutical Properties of "Pizza Napoletana Marinara TSG" a Traditional Food Rich in Bioaccessible Antioxidants. <i>Antioxidants</i> , 2021 , 10,	7.1	7
49	Study of the Chemical Components, Bioactivity and Antifungal Properties of the Coffee Husk. <i>Journal of Food Research</i> , 2018 , 7, 43	1.3	7
48	Use of greenhouse-covering films with tailored UV-B transmission dose for growing 'medicines' through plants: rocket salad case. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 6931-6936	4.3	6
47	<i>Fusarium verticillioides</i> from finger millet in Uganda. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2012 , 29, 1762-9	3.2	6
46	Improving of nutraceutical features of many important mediterranean vegetables by inoculation with a new commercial product. <i>Current Pharmaceutical Biotechnology</i> , 2015 , 16, 738-46	2.6	6
45	Colon Bioaccessibility under In Vitro Gastrointestinal Digestion of a Red Cabbage Extract Chemically Profiled through UHPLC-Q-Orbitrap HRMS. <i>Antioxidants</i> , 2020 , 9,	7.1	6
44	Mineral and Antioxidant Attributes of <i>Petroselinum crispum</i> at Different Stages of Ontogeny: Microgreens vs. Baby Greens. <i>Agronomy</i> , 2021 , 11, 857	3.6	6
43	Potential of Pre-Harvest Wastes of Tobacco (<i>Nicotiana tabacum</i> L.) Crops, Grown for Smoke Products, as Source of Bioactive Compounds (Phenols and Flavonoids). <i>Sustainability</i> , 2021 , 13, 2087	3.6	6
42	Berries contamination by microfungi in Slovakia vineyard regions: impact of climate conditions on microfungi biodiversity. <i>Revista Iberoamericana De Micologia</i> , 2012 , 29, 126-31	1.6	5
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