Federica Camin

List of Publications by Year in descending order

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101496 118793 4,501 120 36 62 citations g-index h-index papers 120 120 120 4230 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Food authentication: Techniques, trends & December 2015 approaches. TrAC - Trends in Analytical Chemistry, 2016, 85, 123-132.	5.8	403
2	Stable isotope ratio analysis for authentication of lamb meat. Meat Science, 2003, 64, 239-247.	2.7	178
3	Multi-element (H,C,N,S) stable isotope characteristics of lamb meat from different European regions. Analytical and Bioanalytical Chemistry, 2007, 389, 309-320.	1.9	150
4	Multielement stable isotope ratios (H, C, N, S) of honey from different European regions. Food Chemistry, 2010, 121, 770-777.	4.2	142
5	Stable isotope techniques for verifying the declared geographical origin of food in legal cases. Trends in Food Science and Technology, 2017, 61, 176-187.	7.8	142
6	Characterisation of authentic Italian extra-virgin olive oils by stable isotope ratios of C, O and H and mineral composition. Food Chemistry, 2010, 118, 901-909.	4.2	135
7	Isotopic and Elemental Data for Tracing the Origin of European Olive Oils. Journal of Agricultural and Food Chemistry, 2010, 58, 570-577.	2.4	135
8	Characterization of the Geographical Origin of Pecorino Sardo Cheese by Casein Stable Isotope (13C/12C and 15N/14N) Ratios and Free Amino Acid Ratios. Journal of Agricultural and Food Chemistry, 2001, 49, 1404-1409.	2.4	124
9	Influence of dietary composition on the carbon, nitrogen, oxygen and hydrogen stable isotope ratios of milk. Rapid Communications in Mass Spectrometry, 2008, 22, 1690-1696.	0.7	120
10	Stable Isotope Ratio Analysis for Assessing the Authenticity of Food of Animal Origin. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 868-877.	5.9	120
11	Multielemental fingerprinting and geographic traceability of Theobroma cacao beans and cocoa products. Food Control, 2016, 65, 46-53.	2.8	113
12	Application of Multielement Stable Isotope Ratio Analysis to the Characterization of French, Italian, and Spanish Cheeses. Journal of Agricultural and Food Chemistry, 2004, 52, 6592-6601.	2.4	109
13	Performance and water-use efficiency (single-leaf vs. whole-canopy) of well-watered and half-stressed split-root Lambrusco grapevines grown in Po Valley (Italy). Agriculture, Ecosystems and Environment, 2009, 129, 97-106.	2.5	96
14	Potential isotopic and chemical markers for characterising organic fruits. Food Chemistry, 2011, 125, 1072-1082.	4.2	85
15	H, C, N and S stable isotopes and mineral profiles to objectively guarantee the authenticity of grated hard cheeses. Analytica Chimica Acta, 2012, 711, 54-59.	2.6	77
16	Gas Chromatographyâ€Combustionâ€Isotope Ratio Mass Spectrometry for Traceability and Authenticity in Foods and Beverages. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 814-837.	5.9	76
17	Carbon, hydrogen and oxygen stable isotope ratios of whole wood, cellulose and lignin methoxyl groups of <i>Picea abies</i> as climate proxies. Rapid Communications in Mass Spectrometry, 2013, 27, 265-275.	0.7	68
18	Multielement (H, C, N, O, S) stable isotope characteristics of lamb meat from different Italian regions. Rapid Communications in Mass Spectrometry, 2009, 23, 2573-2585.	0.7	62

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19	Combining isotopic signatures of $n(87Sr)/n(86Sr)$ and light stable elements (C, N, O, S) with multi-elemental profiling for the authentication of provenance of European cereal samples. Journal of Cereal Science, 2011, 53, 170-177.	1.8	62
20	Correlation Between Multielement Stable Isotope Ratio and Geographical Origin in Peretta Cows' Milk Cheese. Journal of Dairy Science, 2006, 89, 831-839.	1.4	61
21	Elemental and isotopic characterisation of typical Italian alpine cheeses. International Dairy Journal, 2011, 21, 441-446.	1.5	61
22	Compound-Specific \hat{l} (sup>15 (sup>N and \hat{l} (sup>13 (sup>C Analyses of Amino Acids for Potential Discrimination between Organically and Conventionally Grown Wheat. Journal of Agricultural and Food Chemistry, 2015, 63, 5841-5850.	2.4	56
23	Regional features of northern Italian sparkling wines, identified using solid-phase micro extraction and comprehensive two-dimensional gas chromatography coupled with time-of-flight mass spectrometry. Food Chemistry, 2016, 208, 68-80.	4.2	56
24	Isotopic and elemental composition of selected types of Italian honey. Measurement: Journal of the International Measurement Confederation, 2017, 98, 283-289.	2.5	56
25	Climatic and geographical dependence of the H, C and O stable isotope ratios of Italian wine. Analytica Chimica Acta, 2015, 853, 384-390.	2.6	55
26	The use of IRMS, 1 H NMR and chemical analysis to characterise Italian and imported Tunisian olive oils. Food Chemistry, 2016, 196, 98-105.	4.2	55
27	Severe drought events increase the sensitivity to ozone on poplar clones. Environmental and Experimental Botany, 2014, 100, 94-104.	2.0	50
28	Using elemental profiles and stable isotopes to trace the origin of green coffee beans on the global market. Journal of Mass Spectrometry, 2012, 47, 1132-1140.	0.7	48
29	Characterisation and attempted differentiation of European and extra-European olive oils using stable isotope ratio analysis. Food Chemistry, 2019, 276, 782-789.	4.2	48
30	From soil to grape and wine: Variation of light and heavy elements isotope ratios. Food Chemistry, 2016, 210, 648-659.	4.2	47
31	Evaluation of markers for the traceability of potato tubers grown in an organicversus conventional regime. Journal of the Science of Food and Agriculture, 2007, 87, 1330-1336.	1.7	43
32	Tissue turnover in ovine muscles and lipids as recorded by multiple (H, C, O, S) stable isotope ratios. Food Chemistry, 2011, 124, 291-297.	4.2	43
33	Traceability along the production chain of Italian tomato products on the basis of stable isotopes and mineral composition. Rapid Communications in Mass Spectrometry, 2011, 25, 899-909.	0.7	40
34	Stable isotope characterization of the Vermigliana catchment. Journal of Hydrology, 2014, 509, 295-305.	2.3	40
35	Influence of Different Organic Fertilizers on Quality Parameters and the Î' ¹⁵ N, Î' ¹³ C, Î' ² H, Î' ³⁴ S, and Î' ¹⁸ O Values of Orange Fruit (Citrus)	Tj ETQ q1	1 037/84314
36	Isotopic and elemental profiles of Mediterranean buffalo milk and cheese and authentication of Mozzarella di Bufala Campana PDO: An initial exploratory study. Food Chemistry, 2019, 285, 316-323.	4.2	37

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37	NMR spectroscopy in wine authentication: An official control perspective. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2040-2062.	5.9	37
38	Application of Nonparametric Multivariate Analyses to the Authentication of Wild and Farmed European Sea Bass (Dicentrarchus labrax). Results of a Survey on Fish Sampled in the Retail Trade. Journal of Agricultural and Food Chemistry, 2010, 58, 10979-10988.	2.4	36
39	Stable isotope ratios of H, C, O, N and S for the geographical traceability of Italian rainbow trout (Oncorhynchus mykiss). Food Chemistry, 2018, 267, 288-295.	4.2	36
40	Gas chromatography combined with mass spectrometry, flame ionization detection and elemental analyzer/isotope ratio mass spectrometry for characterizing and detecting the authenticity of commercial essential oils of <i>Rosa damascena</i> Mill Rapid Communications in Mass Spectrometry, 2013, 27, 591-602.	0.7	35
41	Time since death and decay rate constants of Norway spruce and European larch deadwood in subalpine forests determined using dendrochronology and radiocarbon dating. Biogeosciences, 2016, 13, 1537-1552.	1.3	34
42	Validation of methods for H, C, N and S stable isotopes and elemental analysis of cheese: results of an international collaborative study. Rapid Communications in Mass Spectrometry, 2015, 29, 415-423.	0.7	33
43	Hydrochar enhances growth of poplar for bioenergy while marginally contributing to direct soil carbon sequestration. GCB Bioenergy, 2017, 9, 1618-1626.	2.5	31
44	Stable isotope ratios of carbon and hydrogen to distinguish olive oil from shark squaleneâ€squalane. Rapid Communications in Mass Spectrometry, 2010, 24, 1810-1816.	0.7	29
45	Statistical methods for improving verification of claims of origin for Italian wines based on stable isotope ratios. Analytica Chimica Acta, 2012, 757, 19-25.	2.6	29
46	$\hat{l}' < \text{sup} > 18 < / \text{sup} > 0$ of Ethanol in Wine and Spirits for Authentication Purposes. Journal of Food Science, 2013, 78, C839-44.	1.5	29
47	Fungal root pathogen (Heterobasidion parviporum) increases drought stress in Norway spruce stand at low elevation in the Alps. European Journal of Forest Research, 2013, 132, 607-619.	1.1	28
48	C and H stable isotope ratio analysis using solid-phase microextraction and gas chromatography-isotope ratio mass spectrometry for vanillin authentication. Journal of Chromatography A, 2019, 1595, 168-173.	1.8	28
49	Stable Isotope Ratios and Aroma Profile Changes Induced Due to Innovative Wine Dealcoholisation Approaches. Food and Bioprocess Technology, 2014, 7, 62-70.	2.6	25
50	Hydrogen and Oxygen Stable Isotope Fractionation in Body Fluid Compartments of Dairy Cattle According to Season, Farm, Breed, and Reproductive Stage. PLoS ONE, 2015, 10, e0127391.	1.1	25
51	Compound-specific l´13C and l´2H analysis of olive oil fatty acids. Talanta, 2017, 174, 38-43.	2.9	25
52	Lipid Profiling and Stable Isotopic Data Analysis for Differentiation of Extra Virgin Olive Oils Based on Their Origin. Molecules, 2020, 25, 4.	1.7	24
53	Traceability of different apple varieties by multivariate analysis of isotope ratio mass spectrometry data. Rapid Communications in Mass Spectrometry, 2015, 29, 1984-1990.	0.7	23
54	Stable isotope ratio analysis for authentication of red yeast rice. Talanta, 2017, 174, 228-233.	2.9	23

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55	Sampling guidelines for building and curating food authenticity databases. Trends in Food Science and Technology, 2019, 90, 187-193.	7.8	23
56	Characterization and authentication of commercial cleaning products formulated with biobased surfactants by stable carbon isotope ratio. Talanta, 2020, 219, 121256.	2.9	23
57	Bulk and compound-specific stable isotope ratio analysis for authenticity testing of organically grown tomatoes. Food Chemistry, 2020, 318, 126426.	4.2	22
58	Belowground carbon allocation patterns as determined by the in-growth soil core 13C technique across different ecosystem types. Geoderma, 2016, 263, 140-150.	2.3	21
59	Selective Methods to Investigate Authenticity and Geographical Origin of Mediterranean Food Products. Food Reviews International, 2021, 37, 656-682.	4.3	20
60	Geographical verification of Slovenian milk using stable isotope ratio, multi-element and multivariate modelling approaches. Food Chemistry, 2020, 326, 126958.	4.2	20
61	Effect of origin, breeding and processing conditions on the isotope ratios of bioelements in dry-cured ham. Food Chemistry, 2013, 136, 1543-1550.	4.2	19
62	Food web of a confined and anthropogenically affected coastal basin (the Mar Piccolo of Taranto) revealed by carbon and nitrogen stable isotopes analyses. Environmental Science and Pollution Research, 2016, 23, 12725-12738.	2.7	19
63	Determination of the ¹³ C/ ¹² C Carbon Isotope Ratio in Carbonates and Bicarbonates by ¹³ C NMR Spectroscopy. Analytical Chemistry, 2017, 89, 11413-11418.	3.2	19
64	Comparison of methods for stable isotope ratio (δ ¹³ C, δ ¹⁵ N, δ ² H,) Tj ETQ	q0000 rgB	BT/Overlock
65	Palaeobotanical, chemical and physical investigation of the content of an ancient wine amphora from the northern Tyrrhenian sea in Italy. Journal of Archaeological Science, 2014, 45, 226-233.	1.2	18
66	Food Matrix Reference Materials for Hydrogen, Carbon, Nitrogen, Oxygen, and Sulfur Stable Isotope-Ratio Measurements: Collagens, Flours, Honeys, and Vegetable Oils. Journal of Agricultural and Food Chemistry, 2020, 68, 10852-10864.	2.4	18
67	Can We Discover Truffle's True Identity?. Molecules, 2020, 25, 2217.	1.7	18
68	Botanical traceability of commercial tannins using the mineral profile and stable isotopes. Journal of Mass Spectrometry, 2014, 49, 792-801.	0.7	16
69	Natural variation in stomatal dynamics drives divergence in heat stress tolerance and contributes to seasonal intrinsic water-use efficiency in <i>Vitis vinifera</i> (subsp. <i>sativa</i> and) Tj ETQq1 1 0.784314 rgBT	¯/ Ω ¥erlock	10 Tf 50 11
70	Use of δ180 in the interpretation of hydrological dynamics in lakes. Journal of Limnology, 2009, 68, 174.	0.3	15
71	Variation of oxygen isotopic ratio during wine dealcoholization by membrane contactors: Experiments and modelling. Journal of Membrane Science, 2016, 498, 385-394.	4.1	15
72	Combined use of isotopic fingerprint and metabolomics analysis for the authentication of saw palmetto (Serenoa repens) extracts. Fìtoterapìâ, 2018, 127, 15-19.	1.1	15

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73	Differentiation of woodâ€derived vanillin from synthetic vanillin in distillates using gas chromatography/combustion/isotope ratio mass spectrometry for δ ¹³ C analysis. Rapid Communications in Mass Spectrometry, 2018, 32, 311-318.	0.7	15
74	Lessons learned from inter-laboratory studies of carbon isotope analysis of honey. Science and Justice - Journal of the Forensic Science Society, 2019, 59, 9-19.	1.3	15
7 5	\hat{l}' (sup>34S for tracing the origin of cheese and detecting its authenticity. Journal of Mass Spectrometry, 2020, 55, e4451.	0.7	15
76	Timber isoscapes. A case study in a mountain area in the Italian Alps. PLoS ONE, 2018, 13, e0192970.	1.1	15
77	Oxygen and Hydrogen Stable Isotope Ratios of Bulk Needles Reveal the Geographic Origin of Norway Spruce in the European Alps. PLoS ONE, 2015, 10, e0118941.	1.1	14
78	Consistent response of crown transparency, shoot growth and leaf traits on Norway spruce (Picea) Tj ETQq0 0 0 1041-1044.	rgBT /Ovei 2.6	lock 10 Tf 50 14
79	Intra-annual Pattern of Photosynthesis, Growth and Stable Isotope Partitioning in a Poplar Clone Subjected to Ozone and Water Stress. Water, Air, and Soil Pollution, 2013, 224, 1.	1.1	13
80	Stable isotope composition of cocoa beans of different geographical origin. Journal of Mass Spectrometry, 2016, 51, 684-689.	0.7	13
81	Removal of pomace residues is critical in quantification of element concentrations in extra virgin olive oil. Journal of Food Composition and Analysis, 2019, 77, 39-46.	1.9	13
82	Tree rings and stable isotopes reveal the tree-history prior to insect defoliation on Norway spruce (Picea abies (L.) Karst.). Forest Ecology and Management, 2014, 319, 99-106.	1.4	12
83	Dietary Effects on Stable Carbon Isotope Composition of Fatty Acids in Polar and Neutral Fractions of Intramuscular Fat of Lambs. Journal of Agricultural and Food Chemistry, 2017, 65, 9404-9411.	2.4	12
84	Gas Chromatography Combustion Isotope Ratio Mass Spectrometry for Improving the Detection of Authenticity of Grape Must. Journal of Agricultural and Food Chemistry, 2020, 68, 3322-3329.	2.4	12
85	Evaluation of honey authenticity in Lebanon by analysis of carbon stable isotope ratio using elemental analyzer and liquid chromatography coupled to isotope ratio mass spectrometry. Journal of Mass Spectrometry, 2021, 56, e4730.	0.7	12
86	Stable isotopes of lakes and precipitation along an altitudinal gradient in the Eastern Alps. Biogeochemistry, 2013, 116, 187-198.	1.7	11
87	Decomposition and stabilisation of Norway spruce needle-derived material in Alpine soils using a 13C-labelling approach in the field. Biogeochemistry, 2016, 131, 321-338.	1.7	11
88	FTIR and NDIR spectroscopies as valuable alternatives to IRMS spectrometry for the $\hat{\Gamma}$ 13 C analysis of food. Talanta, 2016, 160, 276-281.	2.9	11
89	Changes in stable isotope ratios in PDO cheese related to the area of production and green forage availability. The case study of Pecorino Siciliano. Rapid Communications in Mass Spectrometry, 2017, 31, 737-744.	0.7	11

 $_{90} \qquad \text{A pilot study of eDNA metabarcoding to estimate plant biodiversity by an alpine glacier core (Adamello) Tj ETQq0 0.0 rgBT /Oyerlock 10 rgBT /Oye$

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91	ADAPTATION OF A PSYCHROPHILIC FRESHWATER DINOFLAGELLATE TO ULTRAVIOLET RADIATION 1. Journal of Phycology, 2011, 47, 811-820.	1.0	10
92	A Multi-Methodological Protocol to Characterize PDO Olive Oils. Metabolites, 2018, 8, 43.	1.3	10
93	Matching geographical assignment by stable isotopes with African non-breeding sites of barn swallows Hirundo rustica tracked by geolocation. PLoS ONE, 2018, 13, e0202025.	1.1	10
94	Investigations on historical monuments' deterioration through chemical and isotopic analyses: an Italian case study. Environmental Science and Pollution Research, 2022, 29, 29409-29418.	2.7	10
95	H, C, and O Stable Isotope Ratios of Passito Wine. Journal of Agricultural and Food Chemistry, 2015, 63, 5851-5857.	2.4	9
96	$\langle i \rangle \hat{l}' \langle i \rangle \langle sup \rangle 15 \langle sup \rangle N$ from soil to wine in bulk samples and proline. Journal of Mass Spectrometry, 2016, 51, 668-674.	0.7	9
97	Milk Authentication: Stable Isotope Composition of Hydrogen and Oxygen in Milks and Their Constituents. Molecules, 2020, 25, 4000.	1.7	9
98	Studying trophic interactions between a plant pathogen and two different antagonistic microorganisms using a ¹³ Câ€labeled compound and isotope ratio mass spectrometry. Rapid Communications in Mass Spectrometry, 2012, 26, 510-516.	0.7	8
99	Shift from nival to pluvial recharge of an aquifer-fed lake increases water temperature. Inland Waters, 2019, 9, 261-274.	1.1	7
100	Validation of the 2H-SNIF NMR and IRMS Methods for Vinegar and Vinegar Analysis: An International Collaborative Study. Molecules, 2020, 25, 2932.	1.7	7
101	Spatiotemporal dynamics of C and N isotopic signature of zooplankton: a seasonal study on a man-made lake in the Mediterranean region. Annales De Limnologie, 2014, 50, 279-287.	0.6	7
102	Application of 13C Quantitative NMR Spectroscopy to Isotopic Analyses for Vanillin Authentication Source. Foods, 2021, 10, 2635.	1.9	7
103	Isotopic Characterization of Italian Industrial Hemp (Cannabis sativa L.) Intended for Food Use: A First Exploratory Study. Separations, 2022, 9, 136.	1.1	7
104	Assessing the authenticity of animal rennet using \hat{l} 15N analysis of chymosin. Food Chemistry, 2019, 293, 545-549.	4.2	6
105	The use of stable isotope ratio analysis to characterise saw palmetto (Serenoa Repens) extract. Food Chemistry, 2019, 274, 26-34.	4.2	6
106	Isotopic and elemental characterisation of Italian white truffle: A first exploratory study. Food and Chemical Toxicology, 2020, 145, 111627.	1.8	6
107	Compound-specific carbon and hydrogen isotope analysis of volatile organic compounds using headspace solid-phase microextraction. Talanta, 2020, 219, 121264.	2.9	5
108	Using Bioelements Isotope Ratios and Fatty Acid Composition to Deduce Beef Origin and Zebu Feeding Regime in Cameroon. Molecules, 2021, 26, 2155.	1.7	5

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109	Simultaneous evaluation of the enantiomeric and carbon isotopic ratios of Cannabis sativa L. essential oils by multidimensional gas chromatography. Analytical and Bioanalytical Chemistry, 2022, 414, 5643-5656.	1.9	5
110	Stable isotope ratio analysis of lactose as a possible potential geographical tracer of milk. Food Control, 2022, 139, 109051.	2.8	5
111	Study on the suspended particulate matter of a Mediterranean artificial lake (Sos Canales Lake) using Stable Isotope Analysis of carbon and nitrogen. Annales De Limnologie, 2016, 52, 401-412.	0.6	4
112	Combination of sugar and stable isotopes analyses to detect the use of nongrape sugars in balsamic vinegar must. Journal of Mass Spectrometry, 2018, 53, 772-780.	0.7	4
113	Tracing lamb meat with stable isotope ratio analysis: a review. Small Ruminant Research, 2021, 203, 106482.	0.6	4
114	Isotope ratio mass spectrometry identifies soil microbial biocontrol agents having trophic relations with the plant pathogen Armillaria mellea. Applied Soil Ecology, 2013, 64, 142-151.	2.1	3
115	Fatty acids stable carbon isotope fractionation in the bovine organism. A compound-specific isotope analysis through gas chromatography combustion isotope ratio mass spectrometry. Journal of Chromatography A, 2021, 1641, 461966.	1.8	3
116	Stable Isotope Ratios of Herbs and Spices Commonly Used as Herbal Infusions in the Italian Market. ACS Omega, 2021, 6, 11925-11934.	1.6	3
117	Natal origins and timing of migration of two passerine species through the southern Alps: inferences from multiple stable isotopes (\hat{l} 2 H, \hat{l} 13 C, \hat{l} 15 N, \hat{l} 34 S) and ringing data. Ibis, 2020, 162, 293-306.	1.0	2
118	Special Issue "lsotopic Techniques for Food Science― Molecules, 2021, 26, 134.	1.7	2
119	The Hierarchical Contribution of Organic vs. Conventional Farming, Cultivar, and Terroir on Untargeted Metabolomics Phytochemical Profile and Functional Traits of Tomato Fruits. Frontiers in Plant Science, 2022, 13, 856513.	1.7	2
120	Analysis of δ13C and δ15N isotopic signatures to shed light on the hydrological cycle's influence on the trophic behavior of fish in a Mediterranean reservoir. Biologia (Poland), 2016, 71, 1395-1403.	0.8	1