Francesca Di Donato

List of Publications by Year
in descending order

14 papers	191 citations	1039406 9 h-index	1058022 14 g-index
14 all docs	14 docs citations	14 times ranked	229 citing authors

#	Article	IF	Citations
1	Emerging Techniques for Differentiation of Fresh and Frozen–Thawed Seafoods: Highlighting the Potential of Spectroscopic Techniques. Molecules, 2020, 25, 4472.	1.7	36
2	HS-SPME/GC–MS volatile fraction determination and chemometrics for the discrimination of typical Italian Pecorino cheeses. Microchemical Journal, 2021, 165, 106133.	2.3	27
3	UHPLC Analysis of Saffron (Crocus sativus L.): Optimization of Separation Using Chemometrics and Detection of Minor Crocetin Esters. Molecules, 2018, 23, 1851.	1.7	22
4	Preliminary Analysis of the Diet of Triturus carnifex and Pollution in Mountain Karst Ponds in Central Apennines. Water (Switzerland), 2020, 12, 44.	1.2	16
5	Application of Spectroscopic Techniques to Evaluate Heat Treatments in Milk and Dairy Products: an Overview of the Last Decade. Food and Bioprocess Technology, 2021, 14, 781-803.	2.6	15
6	Detection of Plant-Derived Adulterants in Saffron (Crocus sativus L.) by HS-SPME/GC-MS Profiling of Volatiles and Chemometrics. Food Analytical Methods, 2021, 14, 784-796.	1.3	14
7	Discrimination of Potato (Solanum tuberosum L.) Accessions Collected in Majella National Park (Abruzzo, Italy) Using Mid-Infrared Spectroscopy and Chemometrics Combined with Morphological and Molecular Analysis. Applied Sciences (Switzerland), 2020, 10, 1630.	1.3	12
8	Application of Novel Techniques for Monitoring Quality Changes in Meat and Fish Products during Traditional Processing Processes: Reconciling Novelty and Tradition. Processes, 2020, 8, 988.	1.3	11
9	Sequential Data Fusion Techniques for the Authentication of the P.G.I. Senise (“Crusco”) Bell Pepper. Applied Sciences (Switzerland), 2021, 11, 1709.	1.3	10
10	Characterization of the Volatile Profile of Cultivated and Wild-Type Italian Celery (Apium graveolens) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.3	7
11	Characterization of high value Italian chickpeas (Cicer arietinum L.) by means of ICP-OES multi-elemental analysis coupled with chemometrics. Food Control, 2022, 131, 108451.	2.8	7
12	DoE–Driven Development of an Organocatalytic Enantioselective Addition of Acetaldehyde to Nitrostyrenes in Water**. Chemistry - A European Journal, 2022, , .	1.7	7
13	Multi-Elemental Composition Data Handled by Chemometrics for the Discrimination of High-Value Italian Pecorino Cheeses. Molecules, 2021, 26, 6875.	1.7	6
14	ICP-OES analysis coupled with chemometrics for the characterization and the discrimination of high added value Italian Emmer samples. Journal of Food Composition and Analysis, 2021, 98, 103842.	1.9	1