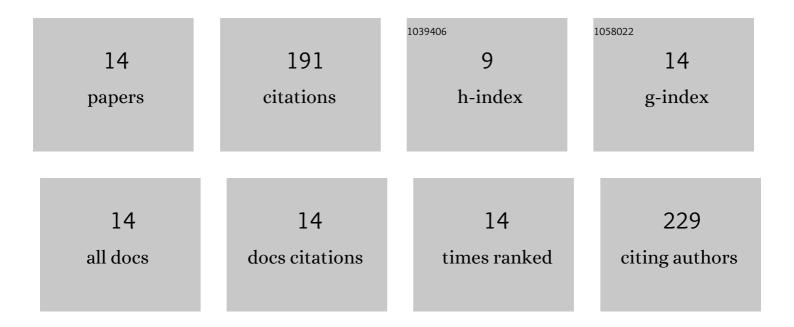
Francesca Di Donato

List of Publications by Year in descending order

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#	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 ("Cruscoâ€) 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 /Ov	verlock 10 Tf 5

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	DoEâ€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