

# Francesca Di Donato

## List of Publications by Year in descending order

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Version: 2024-02-01

14  
papers

191  
citations

1039406

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1058022

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docs citations

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times ranked

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citing authors

#	ARTICLE	IF	CITATIONS
1	Characterization of high value Italian chickpeas ( <i>Cicer arietinum</i> L.) by means of ICP-OES multi-elemental analysis coupled with chemometrics. <i>Food Control</i> , 2022, 131, 108451.	2.8	7
2	DoE-Driven Development of an Organocatalytic Enantioselective Addition of Acetaldehyde to Nitrostyrenes in Water**. <i>Chemistry - A European Journal</i> , 2022, , .	1.7	7
3	Detection of Plant-Derived Adulterants in Saffron ( <i>Crocus sativus</i> L.) by HS-SPME/GC-MS Profiling of Volatiles and Chemometrics. <i>Food Analytical Methods</i> , 2021, 14, 784-796.	1.3	14
4	Sequential Data Fusion Techniques for the Authentication of the P.G.I. Senise (âœCruscoâœ) Bell Pepper. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 1709.	1.3	10
5	Application of Spectroscopic Techniques to Evaluate Heat Treatments in Milk and Dairy Products: an Overview of the Last Decade. <i>Food and Bioprocess Technology</i> , 2021, 14, 781-803.	2.6	15
6	ICP-OES analysis coupled with chemometrics for the characterization and the discrimination of high added value Italian Emmer samples. <i>Journal of Food Composition and Analysis</i> , 2021, 98, 103842.	1.9	1
7	Characterization of the Volatile Profile of Cultivated and Wild-Type Italian Celery ( <i>Apium graveolens</i> ) Tj ETQq1 1 0.784314 rgBT /Overbo	1.3	7
8	HS-SPME/GC-MS volatile fraction determination and chemometrics for the discrimination of typical Italian Pecorino cheeses. <i>Microchemical Journal</i> , 2021, 165, 106133.	2.3	27
9	Multi-Elemental Composition Data Handled by Chemometrics for the Discrimination of High-Value Italian Pecorino Cheeses. <i>Molecules</i> , 2021, 26, 6875.	1.7	6
10	Emerging Techniques for Differentiation of Fresh and Frozen-Thawed Seafoods: Highlighting the Potential of Spectroscopic Techniques. <i>Molecules</i> , 2020, 25, 4472.	1.7	36
11	Application of Novel Techniques for Monitoring Quality Changes in Meat and Fish Products during Traditional Processing Processes: Reconciling Novelty and Tradition. <i>Processes</i> , 2020, 8, 988.	1.3	11
12	Preliminary Analysis of the Diet of <i>Triturus carnifex</i> and Pollution in Mountain Karst Ponds in Central Apennines. <i>Water (Switzerland)</i> , 2020, 12, 44.	1.2	16
13	Discrimination of Potato ( <i>Solanum tuberosum</i> L.) Accessions Collected in Majella National Park (Abruzzo, Italy) Using Mid-Infrared Spectroscopy and Chemometrics Combined with Morphological and Molecular Analysis. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 1630.	1.3	12
14	UHPLC Analysis of Saffron ( <i>Crocus sativus</i> L.): Optimization of Separation Using Chemometrics and Detection of Minor Crocetin Esters. <i>Molecules</i> , 2018, 23, 1851.	1.7	22