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List of Publications by Year
in descending order

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Version: 2024-02-01

44 papers	2,408 citations	201385 27 h-index	243296 44 g-index
44 all docs	44 docs citations	44 times ranked	3841 citing authors

#	Article	IF	Citations
1	A Versatile Targeted Metabolomics Method for the Rapid Quantification of Multiple Classes of Phenolics in Fruits and Beverages. Journal of Agricultural and Food Chemistry, 2012, 60, 8831-8840.	2.4	267
2	Antioxidant Activity of Phenolic Acids and Their Metabolites: Synthesis and Antioxidant Properties of the Sulfate Derivatives of Ferulic and Caffeic Acids and of the Acyl Glucuronide of Ferulic Acid. Journal of Agricultural and Food Chemistry, 2012, 60, 12312-12323.	2.4	157
3	Differences in the amount and structure of extractable skin and seed tannins amongst red grape varieties. Australian Journal of Grape and Wine Research, 2009, 15, 27-35.	1.0	155
4	Profiling and Accurate Quantification of Rubus Ellagitannins and Ellagic Acid Conjugates Using Direct UPLC-Q-TOF HDMS and HPLC-DAD Analysis. Journal of Agricultural and Food Chemistry, 2010, 58, 4602-4616.	2.4	125
5	Fate of Microbial Metabolites of Dietary Polyphenols in Rats: Is the Brain Their Target Destination?. ACS Chemical Neuroscience, 2015, 6, 1341-1352.	1.7	118
6	Profiling of Resveratrol Oligomers, Important Stress Metabolites, Accumulating in the Leaves of Hybrid Vitis vinifera (Merzling Ã— Teroldego) Genotypes Infected with Plasmopara viticola. Journal of Agricultural and Food Chemistry, 2011, 59, 5364-5375.	2.4	115
7	Gibberellin metabolism in Vitis vinifera L. during bloom and fruit-set: functional characterization and evolution of grapevine gibberellin oxidases. Journal of Experimental Botany, 2013, 64, 4403-4419.	2.4	102
8	A rapid LCâ€“MS/MS method for quantitative profiling of fatty acids, sterols, glycerolipids, glycerophospholipids and sphingolipids in grapes. Talanta, 2015, 140, 52-61.	2.9	82
9	A Metabolomic Approach to the Study of Wine Micro-Oxygenation. PLoS ONE, 2012, 7, e37783.	1.1	80
10	LC-MS based global metabolite profiling of grapes: solvent extraction protocol optimisation. Metabolomics, 2012, 8, 175-185.	1.4	72
11	Identification of Biomarkers for Defense Response to Plasmopara viticola in a Resistant Grape Variety. Frontiers in Plant Science, 2017, 8, 1524.	1.7	65
12	Is There Room for Improving the Nutraceutical Composition of Apple?. Journal of Agricultural and Food Chemistry, 2015, 63, 2750-2759.	2.4	64
13	A Multidisciplinary Approach Providing New Insight into Fruit Flesh Browning Physiology in Apple (Malus x domestica Borkh.). PLoS ONE, 2013, 8, e78004.	1.1	63
14	Evolution of Ellagitannin Content and Profile during Fruit Ripening in Fragaria spp.. Journal of Agricultural and Food Chemistry, 2013, 61, 8597-8607.	2.4	60
15	Measuring the impact of olive pomace enriched biscuits on the gut microbiota and its metabolic activity in mildly hypercholesterolaemic subjects. European Journal of Nutrition, 2019, 58, 63-81.	1.8	59
16	The Rpv3-3 Haplotype and Stilbenoid Induction Mediate Downy Mildew Resistance in a Grapevine Interspecific Population. Frontiers in Plant Science, 2019, 10, 234.	1.7	58
17	Quantitative metabolic profiling of grape, apple and raspberry volatile compounds (VOCs) using a GC/MS/MS method. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2014, 966, 132-139.	1.2	57
18	Identification and quantification of flavonol glycosides in cultivated blueberry cultivars. Journal of Food Composition and Analysis, 2012, 25, 9-16.	1.9	54

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19	Development of a targeted method for twenty-three metabolites related to polyphenol gut microbial metabolism in biological samples, using SPE and UHPLCâ€“ESI-MS/MS. Talanta, 2014, 128, 221-230.	2.9	49
20	Concentration and Mean Degree of Polymerization ofRubusEllagitannins Evaluated by Optimized Acid Methanolysis. Journal of Agricultural and Food Chemistry, 2006, 54, 4469-4475.	2.4	47
21	Polyphenols Variation in Fruits of the Susceptible Strawberry Cultivar Alba during Ripening and upon Fungal Pathogen Interaction and Possible Involvement in Unripe Fruit Tolerance. Journal of Agricultural and Food Chemistry, 2016, 64, 1869-1878.	2.4	43
22	LC-MS/MS analysis of free fatty acid composition and other lipids in skins and seeds of Vitis vinifera grape cultivars. Food Research International, 2019, 125, 108556.	2.9	42
23	Insights into the Role of the Berry-Specific Ethylene Responsive Factor VviERF045. Frontiers in Plant Science, 2016, 7, 1793.	1.7	38
24	Genotypeâ€byâ€environment effect on bioactive compounds in strawberry (Fragaria x) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542	1.7	35
25	Complementary Untargeted and Targeted Metabolomics for Differentiation of Extra Virgin Olive Oils of Different Origin of Purchase Based on Volatile and Phenolic Composition and Sensory Quality. Molecules, 2019, 24, 2896.	1.7	33
26	A benchmark spikeâ€in data set for biomarker identification in metabolomics. Journal of Chemometrics, 2012, 26, 16-24.	0.7	32
27	Genetic diversity and metabolic profile of Salvia officinalis populations: implications for advanced breeding strategies. Planta, 2017, 246, 201-215.	1.6	29
28	Lipid, phenol and carotenoid changes in â€˜Biancaâ€™ grapevine leaves after mechanical wounding: a case study. Protoplasma, 2017, 254, 2095-2106.	1.0	27
29	A bio-guided approach for the development of a chestnut-based proanthocyanidin-enriched nutraceutical with potential anti-gastritis properties. Pharmacological Research, 2018, 134, 145-155.	3.1	27
30	Profiling and accurate quantification of trans-resveratrol, trans-piceid, trans-pterostilbene and 11 viniferins induced by Plasmopara viticola in partially resistant grapevine leaves. Australian Journal of Grape and Wine Research, 2012, 18, 11-19.	1.0	26
31	Dual Transcriptome and Metabolic Analysis of Vitis vinifera cv. Pinot Noir Berry and Botrytis cinerea During Quiescence and Egressed Infection. Frontiers in Plant Science, 2019, 10, 1704.	1.7	26
32	Identification of intermediates involved in the biosynthetic pathway of 3-mercaptohexan-1-ol conjugates in yellow passion fruit (Passiflora edulis f. flavicarpa). Phytochemistry, 2012, 77, 287-293.	1.4	25
33	Overall dietary polyphenol intake in a bowl of strawberries: The influence of Fragaria spp. in nutritional studies. Journal of Functional Foods, 2015, 18, 1057-1069.	1.6	24
34	Metabolomics assisted fingerprint of Hypericum perforatum chemotypes and assessment of their cytotoxic activity. Food and Chemical Toxicology, 2018, 114, 325-333.	1.8	24
35	Primary and secondary metabolites as a tool for differentiation of apple juice according to cultivar and geographical origin. LWT - Food Science and Technology, 2018, 90, 238-245.	2.5	24
36	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

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37	High-throughput carotenoid profiling using multivariate curve resolution. Analytical and Bioanalytical Chemistry, 2013, 405, 5075-5086.	1.9	20
38	Proximate composition, lipid and phenolic profiles, and antioxidant activity of different ecotypes of Lupinus albus, Lupinus luteus and lupinus angustifolius. Journal of Food Measurement and Characterization, 2021, 15, 1241-1257.	1.6	13
39	Cluster Thinning and Vineyard Site Modulate the Metabolomic Profile of Ribolla Gialla Base and Sparkling Wines. Metabolites, 2021, 11, 331.	1.3	11
40	Methyl Salicylate Glycosides in Some Italian Varietal Wines. Molecules, 2019, 24, 3260.	1.7	10
41	Anti-Inflammatory and Anti-Acne Effects of Hamamelis virginiana Bark in Human Keratinocytes. Antioxidants, 2022, 11, 1119.	2.2	10
42	Inoculation of Lupinus albus with the nodule-endophyte Paenibacillus glycanilyticus LJ121 improves grain nutritional quality. Archives of Microbiology, 2020, 202, 283-291.	1.0	6
43	Grape Lipidomics: An Extensive Profiling thorough UHPLC-MS/MS Method. Metabolites, 2021, 11, 827.	1.3	6
44	Exploratory Analysis of Commercial Olive-Based Dietary Supplements Using Untargeted and Targeted Metabolomics. Metabolites, 2020, 10, 516.	1.3	4