

Vito Verardo

List of Publications by Year in descending order

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102
papers

4,165
citations

117571

34
h-index

133188

59
g-index

103
all docs

103
docs citations

103
times ranked

5918
citing authors

#	ARTICLE	IF	CITATIONS
1	Changes in Dietary Behaviours during the COVID-19 Outbreak Confinement in the Spanish COVIDiet Study. <i>Nutrients</i> , 2020, 12, 1730.	1.7	387
2	Antioxidant Phenols in Barley (<i>Hordeum vulgare</i> L.) Flour:Â Comparative Spectrophotometric Study among Extraction Methods of Free and Bound Phenolic Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5195-5200.	2.4	249
3	Phenolic Compounds in the Potato and Its Byproducts: An Overview. <i>International Journal of Molecular Sciences</i> , 2016, 17, 835.	1.8	207
4	Determination of the Major Phenolic Compounds in Pomegranate Juices by HPLCâ€“DADâ€“ESI-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5328-5337.	2.4	134
5	Grape Seeds Proanthocyanidins: An Overview of In Vivo Bioactivity in Animal Models. <i>Nutrients</i> , 2019, 11, 2435.	1.7	101
6	Determination of guava (<i>Psidium guajava</i> L.) leaf phenolic compounds using HPLC-DAD-QTOF-MS. <i>Journal of Functional Foods</i> , 2016, 22, 376-388.	1.6	100
7	How Fermentation Affects the Antioxidant Properties of Cereals and Legumes. <i>Foods</i> , 2019, 8, 362.	1.9	98
8	Health Effects of <i>Psidium guajava</i> L. Leaves: An Overview of the Last Decade. <i>International Journal of Molecular Sciences</i> , 2017, 18, 897.	1.8	97
9	Use of HPLC- and GC-QTOF to determine hydrophilic and lipophilic phenols in mango fruit (<i>Mangifera</i>) Tj ETQq1 1 0,784314 rgBT /Ove	2.9	91
10	Influence of pearling process on phenolic and saponin content in quinoa (<i>Chenopodium quinoa</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3	4.2	92
11	Fatty acid and sterol composition of tea seed oils: Their comparison by the â€œFancyTilesâ€ approach. <i>Food Chemistry</i> , 2017, 233, 302-310.	4.2	91
12	Identification of buckwheat phenolic compounds by reverse phase high performance liquid chromatographyâ€“electrospray ionization-time of flight-mass spectrometry (RP-HPLCâ€“ESI-TOF-MS). <i>Journal of Cereal Science</i> , 2010, 52, 170-176.	1.8	77
13	Pomegranate seeds as a source of nutraceutical oil naturally rich in bioactive lipids. <i>Food Research International</i> , 2014, 65, 445-452.	2.9	76
14	Development of a rapid method to determine phenolic and other polar compounds in walnut by capillary electrophoresisâ€“electrospray ionization time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2008, 1209, 238-245.	1.8	75
15	Determination of Free and Bound Phenolic Compounds in Buckwheat Spaghetti by RP-HPLC-ESI-TOF-MS: Effect of Thermal Processing from Farm to Fork. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7700-7707.	2.4	72
16	Determination of glucosinolates and phenolic compounds in rocket salad by HPLC-DADâ€“MS: Evaluation of <i>Eruca sativa</i> Mill. and <i>Diplotaxis tenuifolia</i> L. genetic resources. <i>Food Chemistry</i> , 2012, 133, 1025-1033.	4.2	69
17	HPLC-DAD-q-TOF-MS as a powerful platform for the determination of phenolic and other polar compounds in the edible part of mango and its by-products (peel, seed, and seed husk). <i>Electrophoresis</i> , 2016, 37, 1072-1084.	1.3	69
18	Bioprocessing of Brewersâ€™ Spent Grain Enhances Its Antioxidant Activity: Characterization of Phenolic Compounds and Bioactive Peptides. <i>Frontiers in Microbiology</i> , 2020, 11, 1831.	1.5	69

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19	Rocket salad (<i>Diplotaxis</i> and <i>Eruca</i> spp.) sensory analysis and relation with glucosinolate and phenolic content. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 2858-2864.	1.7	66
20	Establishment of ultrasound-assisted extraction of phenolic compounds from industrial potato by-products using response surface methodology. <i>Food Chemistry</i> , 2018, 269, 258-263.	4.2	63
21	Determination of lipid and phenolic fraction in two hazelnut (<i>Corylus avellana</i> L.) cultivars grown in Poland. <i>Food Chemistry</i> , 2015, 168, 615-622.	4.2	61
22	Recent Advances in Phospholipids from Colostrum, Milk and Dairy By-Products. <i>International Journal of Molecular Sciences</i> , 2017, 18, 173.	1.8	56
23	Pulsed electric field (PEF) as pre-treatment to improve the phenolic compounds recovery from brewers' spent grains. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 64, 102402.	2.7	56
24	Impact of COVID-19 confinement on eating behaviours across 16 European countries: The COVIDiet cross-national study. <i>Food Quality and Preference</i> , 2021, 93, 104231.	2.3	54
25	Chromatographic techniques for the determination of alkyl-phenols, tocopherols and other minor polar compounds in raw and roasted cold pressed cashew nut oils. <i>Journal of Chromatography A</i> , 2010, 1217, 7411-7417.	1.8	52
26	Free and bound minor polar compounds in oats: Different extraction methods and analytical determinations. <i>Journal of Cereal Science</i> , 2011, 54, 211-217.	1.8	52
27	Effects of different roasting conditions on physical-chemical properties of Polish hazelnuts (<i>Corylus</i>) Tj ETQq1 1 0.784314 rgBT /Over	2.5	48
28	Recent developments in extraction and encapsulation techniques of orange essential oil. <i>Food Chemistry</i> , 2021, 354, 129575.	4.2	47
29	A chemometric approach to determine the phenolic compounds in different barley samples by two different stationary phases: A comparison between C18 and pentafluorophenyl core shell columns. <i>Journal of Chromatography A</i> , 2014, 1355, 134-142.	1.8	41
30	Comprehensive metabolite profiling of <i>Solanum tuberosum</i> L. (potato) leaves by HPLC-ESI-QTOF-MS. <i>Food Research International</i> , 2018, 112, 390-399.	2.9	41
31	Role of cereal type and processing in whole grain in vivo protection from oxidative stress. <i>Frontiers in Bioscience - Landmark</i> , 2011, 16, 1609.	3.0	40
32	Nutritional and Functional Advantages of the Use of Fermented Black Chickpea Flour for Semolina-Pasta Fortification. <i>Foods</i> , 2021, 10, 182.	1.9	40
33	Characterization of bioactive compounds of <i>Annona cherimola</i> L. leaves using a combined approach based on HPLC-ESI-TOF-MS and NMR. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 3607-3619.	1.9	39
34	Analysis of Oligomer Proanthocyanidins in Different Barley Genotypes Using High-Performance Liquid Chromatography-Fluorescence Detection-Mass Spectrometry and Near-Infrared Methodologies. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 4130-4137.	2.4	37
35	Effect of nitrogen fertilisation rates on the content of fatty acids, sterols, tocopherols and phenolic compounds, and on the oxidative stability of walnuts. <i>LWT - Food Science and Technology</i> , 2013, 50, 732-738.	2.5	36
36	Development of Functional Spaghetti Enriched in Bioactive Compounds Using Barley Coarse Fraction Obtained by Air Classification. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 9127-9134.	2.4	35

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37	Characterization of Total, Free and Esterified Phytosterols in Tetraploid and Hexaploid Wheats. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2267-2273.	2.4	33
38	CAPILLARY GAS CHROMATOGRAPHY ANALYSIS OF LIPID COMPOSITION AND EVALUATION OF PHENOLIC COMPOUNDS BY MICELLAR ELECTROKINETIC CHROMATOGRAPHY IN ITALIAN WALNUT (<i>JUGLANS REGIA</i>) Tj ETQq0 0 0 rgBT /Ove	1.4	0
39	Bioactive lipids in the butter production chain from Parmigiano Reggiano cheese area. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3625-3633.	1.7	31
40	Determination of free and bound phenolic compounds and their antioxidant activity in buckwheat bread loaf, crust and crumb. <i>LWT - Food Science and Technology</i> , 2018, 87, 217-224.	2.5	31
41	Determination of Free Flavan-3-ol Content in Barley (<i>Hordeum vulgare</i> L.) Air-Classified Flours: Comparative Study of HPLC-DAD/MS and Spectrophotometric Determinations. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 6944-6948.	2.4	30
42	Distribution of Bound Hydroxycinnamic Acids and Their Glycosyl Esters in Barley (<i>Hordeum vulgare</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 Chromatographyâ”™Mass Spectrometry (RP-HPLC/MS) and Spectrophotometric Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 11900-11905.	2.4	29
43	Determination of Polar Compounds in Guava Leaves Infusions and Ultrasound Aqueous Extract by HPLC-ESI-MS. <i>Journal of Chemistry</i> , 2015, 2015, 1-9.	0.9	29
44	Variations in the Composition, Antioxidant and Antimicrobial Activities of <i>Cystoseira compressa</i> during Seasonal Growth. <i>Marine Drugs</i> , 2022, 20, 64.	2.2	29
45	Air classification of barley flours to produce phenolic enriched ingredients: Comparative study among MEKC-UV, RP-HPLC-DAD-MS and spectrophotometric determinations. <i>LWT - Food Science and Technology</i> , 2011, 44, 1555-1561.	2.5	28
46	Exploratory Characterization of Phenolic Compounds with Demonstrated Anti-Diabetic Activity in Guava Leaves at Different Oxidation States. <i>International Journal of Molecular Sciences</i> , 2016, 17, 699.	1.8	28
47	Optimization of Ultrasound-Assisted Extraction via Sonotrode of Phenolic Compounds from Orange By-Products. <i>Foods</i> , 2021, 10, 1120.	1.9	28
48	Accelerated oxidation: Comparative study of a new reactor with oxidation stability instrument. <i>European Journal of Lipid Science and Technology</i> , 2009, 111, 933-940.	1.0	27
49	The hypoglycemic effects of guava leaf (<i>Psidium guajava</i> L.) extract are associated with improving endothelial dysfunction in mice with diet-induced obesity. <i>Food Research International</i> , 2017, 96, 64-71.	2.9	27
50	Development of a CEâ”™ESIâ”™microTOFâ”™MS method for a rapid identification of phenolic compounds in buckwheat. <i>Electrophoresis</i> , 2011, 32, 669-673.	1.3	24
51	Optimization of Sonotrode Ultrasonic-Assisted Extraction of Proanthocyanidins from Brewersâ”™ Spent Grains. <i>Antioxidants</i> , 2019, 8, 282.	2.2	24
52	Comparative Extraction of Phenolic Compounds from Olive Leaves Using a Sonotrode and an Ultrasonic Bath and the Evaluation of Both Antioxidant and Antimicrobial Activity. <i>Antioxidants</i> , 2022, 11, 558.	2.2	24
53	Counteraction of oxidative damage by pomegranate juice: influence of the cultivar. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3565-3573.	1.7	22
54	Effect of fermentation on the content of bioactive compounds in tofu-type products. <i>Journal of Functional Foods</i> , 2016, 27, 131-139.	1.6	22

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55	Molecular Characterization of Phospholipids by High-Performance Liquid Chromatography Combined with an Evaporative Light Scattering Detector, High-Performance Liquid Chromatography Combined with Mass Spectrometry, and Gas Chromatography Combined with a Flame Ionization Detector in Different Oat Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 10963-10969.	2.4	21
56	Design of Sonotrode Ultrasound-Assisted Extraction of Phenolic Compounds from <i>Psidium guajava</i> L. Leaves. <i>Food Analytical Methods</i> , 2017, 10, 2781-2791.	1.3	21
57	Recovery of Oligomeric Proanthocyanidins and Other Phenolic Compounds with Established Bioactivity from Grape Seed By-Products. <i>Molecules</i> , 2019, 24, 677.	1.7	21
58	GC-QTOF-MS as valuable tool to evaluate the influence of cultivar and sample time on olive leaves triterpenic components. <i>Food Research International</i> , 2019, 115, 219-226.	2.9	21
59	Use of air classification technology as green process to produce functional barley flours naturally enriched of alkylresorcinols, β -glucans and phenolic compounds. <i>Food Research International</i> , 2015, 73, 88-96.	2.9	20
60	New insight into the cholesterol-lowering effect of phytosterols in rat cardiomyocytes. <i>Food Research International</i> , 2016, 89, 1056-1063.	2.9	20
61	New insight into phenolic composition of chayote (<i>Sechium edule</i> (Jacq.) Sw.). <i>Food Chemistry</i> , 2019, 295, 514-519.	4.2	20
62	Integrated Profiling of Fatty Acids, Sterols and Phenolic Compounds in Tree and Herbaceous Peony Seed Oils: Marker Screening for New Resources of Vegetable Oil. <i>Foods</i> , 2020, 9, 770.	1.9	20
63	<i>Psidium guajava</i> L. leaves as source of proanthocyanidins: Optimization of the extraction method by RSM and study of the degree of polymerization by NP-HPLC-FLD-ESI-MS. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2017, 133, 1-7.	1.4	19
64	Distribution of Free and Bound Phenolic Compounds in Buckwheat Milling Fractions. <i>Foods</i> , 2019, 8, 670.	1.9	19
65	Phytosterol supplementation reduces metabolic activity and slows cell growth in cultured rat cardiomyocytes. <i>British Journal of Nutrition</i> , 2011, 106, 540-548.	1.2	18
66	Fourier transform infrared spectroscopyâ€Partial Least Squares (FTIRâ€PLS) coupled procedure application for the evaluation of fly attack on olive oil quality. <i>LWT - Food Science and Technology</i> , 2013, 50, 153-159.	2.5	18
67	Determination of free and bound phenolic compounds in soy isoflavone concentrate using a PFP fused core column. <i>Food Chemistry</i> , 2015, 185, 239-244.	4.2	18
68	New Advances in the Determination of Free and Bound Phenolic Compounds of Banana Passion Fruit Pulp (<i>Passiflora tripartita</i> , var. <i>Mollissima</i> (Kunth) L.H. Bailey) and Their In Vitro Antioxidant and Hypoglycemic Capacities. <i>Antioxidants</i> , 2020, 9, 628.	2.2	18
69	Bioactive Components in Fermented Foods and Food By-Products. <i>Foods</i> , 2020, 9, 153.	1.9	18
70	Distribution of free and bound phenolic compounds, and alkylresorcinols in wheat aleurone enriched fractions. <i>Food Research International</i> , 2021, 140, 109816.	2.9	18
71	Influence of Storage Conditions on Cholesterol Oxidation in Dried Egg Pasta. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3586-3590.	2.4	17
72	Determination of lipophilic and hydrophilic bioactive compounds in raw and parboiled rice bran. <i>RSC Advances</i> , 2016, 6, 50786-50796.	1.7	17

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73	RP-HPLCâ€DAD-ESI-TOFâ€MS based strategy for new insights into the qualitative and quantitative phenolic profile in Tunisian industrial Citrus Limon by-product and their antioxidant activity. <i>European Food Research and Technology</i> , 2017, 243, 2011-2024.	1.6	17
74	Effect of early lactation stage on goat colostrum: Assessment of lipid and oligosaccharide compounds. <i>International Dairy Journal</i> , 2018, 77, 65-72.	1.5	17
75	Exploring Dietary Behavior Changes Due to the COVID-19 Confinement in Colombia: A National and Regional Survey Study. <i>Frontiers in Nutrition</i> , 2021, 8, 644800.	1.6	17
76	Effect of the addition of air-classified barley flours on the lipid stability of bakery products. <i>European Food Research and Technology</i> , 2010, 231, 309-319.	1.6	15
77	Dietary fiber and flavan-3-ols in shortbread biscuits enriched with barley flours co-products. <i>International Journal of Food Sciences and Nutrition</i> , 2011, 62, 262-269.	1.3	15
78	Changes of the lipid fraction during fruit development in hazelnuts (<i>Corylus avellana</i> L.) grown in Poland. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 710-717.	1.0	15
79	Influence of drying temperatures on the quality of pasta formulated with different egg products. <i>European Food Research and Technology</i> , 2017, 243, 817-825.	1.6	14
80	Formulation of New Media from Dairy and Brewery Wastes for a Sustainable Production of DHA-Rich Oil by <i>Aurantiochytrium mangrovei</i> . <i>Marine Drugs</i> , 2022, 20, 39.	2.2	13
81	Determination of bioactive compounds in cream obtained as a by-product during cheese-making: Influence of cows' diet on lipid quality. <i>International Dairy Journal</i> , 2015, 42, 16-25.	1.5	12
82	Effect of Different Egg Products on Lipid Oxidation of Biscuits. <i>Foods</i> , 2020, 9, 1714.	1.9	12
83	Analysis of glycerophosphoand sphingolipids by CE . <i>Electrophoresis</i> , 2014, 35, 779-792.	1.3	11
84	Monitoring of compositional changes during berry ripening in grape seed extracts of cv. Sangiovese (<i>Vitis vinifera</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3058-3064.	1.7	11
85	<i>Olea europaea</i> as Potential Source of Bioactive Compounds for Diseases Prevention. <i>Studies in Natural Products Chemistry</i> , 2018, , 389-411.	0.8	11
86	Bioactive Compounds and Antioxidant Capacity of Moringa Leaves Grown in Spain Versus 28 Leaves Commonly Consumed in Pre-Packaged Salads. <i>Processes</i> , 2020, 8, 1297.	1.3	11
87	Essential Oils from Fruit and Vegetables, Aromatic Herbs, and Spices: Composition, Antioxidant, and Antimicrobial Activities. <i>Biology</i> , 2021, 10, 1091.	1.3	11
88	Determination of lipid composition of the two principal cherimoya cultivars grown in Andalusian Region. <i>LWT - Food Science and Technology</i> , 2016, 65, 390-397.	2.5	10
89	Air classification as a useful technology to obtain phenolics-enriched buckwheat flour fractions. <i>LWT - Food Science and Technology</i> , 2021, 150, 111893.	2.5	10
90	New Advances in the Phenolic Composition of Tiger Nut (<i>Cyperus esculentus</i> L.) by-Products. <i>Foods</i> , 2022, 11, 343.	1.9	10

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91	Phenolic composition as measured by liquid chromatography/mass spectrometry and biological properties of Tunisian barley. <i>International Journal of Food Properties</i> , 0, , 1-15.	1.3	9
92	Chemical and physical changes during storage of differently packed biscuits formulated with sunflower oil. <i>Journal of Food Science and Technology</i> , 2019, 56, 4714-4721.	1.4	9
93	Phenolic Compounds and Saponins in Plants Grown Under Different Irrigation Regimes. , 2014, , 37-52.		8
94	Setup of an Ultrasonic-Assisted Extraction to Obtain High Phenolic Recovery in <i>Crataegus monogyna</i> Leaves. <i>Molecules</i> , 2021, 26, 4536.	1.7	8
95	Influence of infant cereal formulation on phenolic compounds and formation of Maillard reaction products. <i>Journal of Food Composition and Analysis</i> , 2021, 104, 104187.	1.9	8
96	Evaluation of Phenolic Compounds and Pigments Content in Yellow Bell Pepper Wastes. <i>Antioxidants</i> , 2022, 11, 557.	2.2	7
97	Establishment of Acid Hydrolysis by Boxâ€Behnken Methodology as Pretreatment to Obtain Reducing Sugars from Tiger Nut Byproducts. <i>Agronomy</i> , 2020, 10, 477.	1.3	6
98	Assessment of phytochemical compounds in functional couscous: Determination of free and bound phenols and alkylresorcinols. <i>Food Research International</i> , 2020, 130, 108970.	2.9	5
99	The Establishment of Ultrasonic-Assisted Extraction for the Recovery of Phenolic Compounds and Evaluation of Their Antioxidant Activity from <i>Morus alba</i> Leaves. <i>Foods</i> , 2022, 11, 314.	1.9	5
100	Use of Sieving as a Valuable Technology to Produce Enriched Buckwheat Flours: A Preliminary Study. <i>Antioxidants</i> , 2019, 8, 583.	2.2	4
101	Optimization of Ultrasound Assisted Extraction of Phenolic Compounds from Orange By-Product. <i>Proceedings (mdpi)</i> , 2021, 70, 49.	0.2	1
102	INTENTIONAL ERRORS AND GAME-BASED PLATFORMS AS MECHANISMS TO IMPROVE LEARNING AMONG UNIVERSITY STUDENTS: A PILOT STUDY CARRIED OUT IN THE DEGREE IN NUTRITION. <i>EDULEARN Proceedings</i> , 2022, , .	0.0	0