## Francesco Cacciola

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Chemical characterization of <i>Anthemis parlatoreana</i> fresh and dried aerial parts by GC and LC chromatographic techniques and evaluation of the antioxidant properties. Plant Biosystems, 2023, 157, 38-46.	1.6	1
2	Phytochemical screening of ethanolic extracts of <i>Cuminum cyminum</i> L. seeds along with the evaluation of antidiabetic properties by molecular docking approach. Natural Product Research, 2023, 37, 681-686.	1.8	1
3	Phenolic constituents, antioxidant and α-amylase inhibitory activities ofÂ <i>Pulicaria vulgaris</i> growing in Tunisia: an <i>in vitro</i> and <i>in silico</i> study. Plant Biosystems, 2023, 157, 61-70.	1.6	0
4	Determination of the polyphenolic content of berry juices using focusing-modulated comprehensive two-dimensional liquid chromatography coupled to mass spectrometry detection. Analytical and Bioanalytical Chemistry, 2023, 415, 2371-2382.	3.7	5
5	Phytochemical characterization and antioxidant activity of the aerial part extracts from two species of <i>Matthiola</i> wild in Sicily: <i>Matthiola sinuata</i> and <i>M. tricuspidata</i> ( <i>Brassicaceae</i> ). Plant Biosystems, 2023, 157, 252-261.	1.6	1
6	Sets of internal and external factors influencing olive oil (Olea europaea L.) composition: a review. European Food Research and Technology, 2022, 248, 1069-1088.	3.3	11
7	Phenolic Compounds, Antioxidant and Antibacterial Activities of Extracts from Aerial Parts of <i>Thymus zygis</i> subsp. <i>gracilis</i> , <i>Mentha suaveolens</i> and <i>Sideritis incana</i> from Morocco. Chemistry and Biodiversity, 2022, 19, .	2.1	16
8	Leucine-Rich, Potent Anti-Bacterial Protein against Vibrio cholerae, Staphylococcus aureus from Solanum trilobatum Leaves. Molecules, 2022, 27, 1167.	3.8	2
9	Beta vulgaris subsp. maritima: A Valuable Food with High Added Health Benefits. Applied Sciences (Switzerland), 2022, 12, 1866.	2.5	16
10	Development of a new HPLC method for rapid histamine quantification in fish and fishery products without sample clean-up. European Food Research and Technology, 2022, 248, 1679-1689.	3.3	5
11	Positive Influences of Ohmicsonication on Phytochemical Profile and Storage Stability of Not-from-Concentrate Mango Juice. Molecules, 2022, 27, 1986.	3.8	2
12	Phytochemical Characterization of Rhus coriaria L. Extracts by Headspace Solid-Phase Micro Extraction Gas Chromatography, Comprehensive Two-Dimensional Liquid Chromatography, and Antioxidant Activity Evaluation. Molecules, 2022, 27, 1727.	3.8	15
13	Dittrichia viscosa L. Leaves: A Valuable Source of Bioactive Compounds with Multiple Pharmacological Effects. Molecules, 2022, 27, 2108.	3.8	13
14	Phenolic compounds, in vivo anti-inflammatory, analgesic and antipyretic activities of the aqueous extracts from fresh and dry aerial parts of Brocchia cinerea (Vis.). Journal of Pharmaceutical and Biomedical Analysis, 2022, 213, 114695.	2.8	9
15	Optimal Design Approach Applied to Headspace GC for the Monitoring of Diacetyl Concentration, Spectrophotometric Assessment of Phenolic Compounds and Antioxidant Potential in Different Fermentation Processes of Barley. Applied Sciences (Switzerland), 2022, 12, 37.	2.5	1
16	Phenolic and Volatile Composition and Antioxidant Properties of the Leaf Extract of Brassica fruticulosa subsp. fruticulosa (Brassicaceae) Growing Wild in Sicily (Italy). Molecules, 2022, 27, 2768.	3.8	5
17	Profiling the Volatile and Non-Volatile Compounds along with the Antioxidant Properties of Malted Barley. Separations, 2022, 9, 119.	2.4	1
18	Chemical profile, antibacterial, antioxidant and insecticidal properties of the essential oil from <i>Tetraclinis articulata</i> (Vahl) masters cones. Journal of Essential Oil Research, 2022, 34, 383-393.	2.7	5

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19	Determination of the polyphenolic content of <i>Ammodaucus leucotrichus</i> Cosson and Durieu by liquid chromatography coupled with mass spectrometry and evaluation of the antioxidant and antiglycation properties. Journal of Separation Science, 2022, 45, 3301-3309.	2.5	7
20	Determination of the Phenolic Profile by Liquid Chromatography, Evaluation of Antioxidant Activity and Toxicity of Moroccan Erica multiflora, Erica scoparia, and Calluna vulgaris (Ericaceae). Molecules, 2022, 27, 3979.	3.8	6
21	Production and Characterization of a Bioemulsifier Derived from Microorganisms with Potential Application in the Food Industry. Life, 2022, 12, 924.	2.4	9
22	Optimized Green Extraction of Polyphenols from Cassia javanica L. Petals for Their Application in Sunflower Oil: Anticancer and Antioxidant Properties. Molecules, 2022, 27, 4329.	3.8	2
23	An updated review of extraction and liquid chromatography techniques for analysis of phenolic compounds in honey. Journal of Food Composition and Analysis, 2022, 114, 104751.	3.9	13
24	An hydroxytyrosol enriched extract from olive mill wastewaters exerts antioxidant activity and antimicrobial activity on <i>Pseudomonas savastanoi</i> pv. <i>savastanoi</i> and <i>Agrobacterium tumefaciens</i> . Natural Product Research, 2021, 35, 2677-2684.	1.8	16
25	Distribution of bioactives in entire mill chain from the drupe to the oil and wastes. Natural Product Research, 2021, 35, 4182-4187.	1.8	12
26	Polyphenolic profile, antibacterial activity and brine shrimp toxicity of leaf extracts from six Tunisian spontaneous species. Natural Product Research, 2021, 35, 1057-1063.	1.8	19
27	Multidimensional liquid chromatography approaches for analysis of food contaminants. Journal of Separation Science, 2021, 44, 17-34.	2.5	15
28	Phytochemical Investigation and Antioxidant Activity of Globularia alypum L Molecules, 2021, 26, 759.	3.8	26
29	Characterization of Rubus fruticosus L. berries growing wild in Morocco: phytochemical screening, antioxidant activity and chromatography analysis. European Food Research and Technology, 2021, 247, 1689-1699.	3.3	6
30	Reversed phase versus hydrophilic interaction liquid chromatography as first dimension of comprehensive two-dimensional liquid chromatography systems for the elucidation of the polyphenolic content of food and natural products. Journal of Chromatography A, 2021, 1645, 462129.	3.7	28
31	Elucidation of Antioxidant Compounds in Moroccan Chamaerops humilis L. Fruits by GC–MS and HPLC–MS Techniques. Molecules, 2021, 26, 2710.	3.8	13
32	Dye Removal from Colored Textile Wastewater Using Seeds and Biochar of Barley (Hordeum vulgare) Tj ETQq0	0 0 rgBT /0	Dverlock 10 Tf
33	Determination of multi-pesticide residues in vegetable products using a "reduced-scale―Quechers method and flow-modulated comprehensive two-dimensional gas chromatography-triple quadrupole mass spectrometry. Journal of Chromatography A, 2021, 1645, 462126.	3.7	15
34	Phytochemical Profile, Antioxidant Capacity, α-Amylase and α-Glucosidase Inhibitory Potential of Wild Moroccan Inula viscosa (L.) Aiton Leaves. Molecules, 2021, 26, 3134.	3.8	24
35	Phytochemical Profile and Antioxidant Activity of the Aerial Part Extracts from Matthiola incana subsp. rupestris and subsp . pulchella ( Brassicaceae ) Endemic to Sicily. Chemistry and Biodiversity, 2021, 18, e2100167.	2.1	10
36	Phytochemical Constituents, Antioxidant Activity, and Toxicity Assessment of the Aerial Part Extracts from the Infraspecific Taxa of Matthiola fruticulosa (Brassicaceae) Endemic to Sicily. Molecules, 2021, 26, 4114.	3.8	9

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37	The Digestibility of Hibiscus sabdariffa L. Polyphenols Using an In Vitro Human Digestion Model and Evaluation of Their Antimicrobial Activity. Nutrients, 2021, 13, 2360.	4.1	10
38	Salvia officinalis and Lippia triphylla: Chemical characterization and evaluation of antidepressant-like activity. Journal of Pharmaceutical and Biomedical Analysis, 2021, 203, 114207.	2.8	5
39	Determination of bioactive compounds in extra virgin olive oils from 19 Moroccan areas using liquid chromatography coupled to mass spectrometry: a study over two successive years. European Food Research and Technology, 2021, 247, 2993-3012.	3.3	16
40	Nano Milk Protein-Mucilage Complexes: Characterization and Anticancer Effect. Molecules, 2021, 26, 6372.	3.8	3
41	Application and Effects of Ohmic-Vacuum Combination Heating on the Quality Factors of Tomato Paste. Foods, 2021, 10, 2920.	4.3	8
42	Comparative study of the phenolic profile, antioxidant and antimicrobial activities of leaf extracts of five <i>Juniperus</i> L. (Cupressaceae) taxa growing in Turkey. Natural Product Research, 2020, 34, 1636-1641.	1.8	25
43	Evaluation of antioxidant and anti-inflammatory activity of green coffee beans methanolic extract in rat skin. Natural Product Research, 2020, 34, 1535-1541.	1.8	24
44	Characterization of the polyphenolic fraction of pomegranate samples by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry detection. Natural Product Research, 2020, 34, 39-45.	1.8	34
45	<i>Inula viscosa</i> (L.) Aiton leaves and flower buds: Effect of extraction solvent/technique on their antioxidant ability, antimicrobial properties and phenolic profile. Natural Product Research, 2020, 34, 46-52.	1.8	22
46	Silene vulgaris subsp. macrocarpa leaves and roots from Morocco: assessment of the efficiency of different extraction techniques and solvents on their antioxidant capacity, brine shrimp toxicity and phenolic characterization. Plant Biosystems, 2020, 154, 692-699.	1.6	10
47	Characterization of monoacylglycerols and diacylglycerols rich in polyunsaturated fatty acids produced by hydrolysis of Musteleus mustelus liver oil catalyzed by an immobilized bacterial lipase. Journal of Chromatography A, 2020, 1613, 460692.	3.7	9
48	Optimization of Ultrasonicated Kaempferol Extraction from Ocimum basilicum Using a Box–Behnken Design and Its Densitometric Validation. Foods, 2020, 9, 1379.	4.3	12
49	Identification of Fatty Acid, Lipid and Polyphenol Compounds from Prunus armeniaca L. Kernel Extracts. Foods, 2020, 9, 896.	4.3	9
50	Isolation of Microalgae from Mediterranean Seawater and Production of Lipids in the Cultivated Species. Foods, 2020, 9, 1601.	4.3	10
51	Characterization of Phenolic Compounds, Vitamin E and Fatty Acids from Monovarietal Virgin Olive Oils of "Picholine marocaine―Cultivar. Molecules, 2020, 25, 5428.	3.8	15
52	Chemical Characterization of Three Accessions of Brassica juncea L. Extracts from Different Plant Tissues. Molecules, 2020, 25, 5421.	3.8	12
53	Physico-Chemical and Phytochemical Characterization of Moroccan Wild Jujube "Zizyphus lotus (L.)― Fruit Crude Extract and Fractions. Molecules, 2020, 25, 5237	3.8	14
54	Polyphenolic compounds with biological activity in guabiroba fruits ( <i>Campomanesia) Tj ETQq0 0 0 rgBT /Over</i>	lock 10 Tf 2.4	50 67 Td (xa 19

2020, 41, 1784-1792.

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55	Development and Validation of a TLC-Densitometry Method for Histamine Monitoring in Fish and Fishery Products. Molecules, 2020, 25, 3611.	3.8	17
56	Concentration of Potentially Bioactive Compounds in Italian Extra Virgin Olive Oils from Various Sources by Using LC-MS and Multivariate Data Analysis. Foods, 2020, 9, 1120.	4.3	20
5 <b>7</b>	Botanical and Genetic Identification Followed by Investigation of Chemical Composition and Biological Activities on the Scabiosa atropurpurea L. Stem from Tunisian Flora. Molecules, 2020, 25, 5032.	3.8	15
58	Development and Validation of a High-Performance Liquid Chromatography Method for the Determination of Histamine in Fish Samples Using Fluorescence Detection with Pre-column Derivatization. Chromatographia, 2020, 83, 893-901.	1.3	28
59	Determination of the Metabolite Content of Brassica juncea Cultivars Using Comprehensive Two-Dimensional Liquid Chromatography Coupled with a Photodiode Array and Mass Spectrometry Detection. Molecules, 2020, 25, 1235.	3.8	29
60	Exploration of Rapid Evaporative-Ionization Mass Spectrometry as a Shotgun Approach for the Comprehensive Characterization of Kigelia Africana (Lam) Benth. Fruit. Molecules, 2020, 25, 962.	3.8	14
61	Hyphenations of 2D capillary-based LC with mass spectrometry. , 2020, , 369-412.		1
62	Carotenoids, Fatty Acids, and Volatile Compounds in Apricot Cultivars from Romania—A Chemometric Approach. Antioxidants, 2020, 9, 562.	5.1	12
63	8-Hydroxyquinoline-2-Carboxylic Acid as Possible Molybdophore: A Multi-Technique Approach to Define Its Chemical Speciation, Coordination and Sequestering Ability in Aqueous Solution. Biomolecules, 2020, 10, 930.	4.0	4
64	Wild strawberry (Arbutus unedo): Phytochemical screening and antioxidant properties of fruits collected in northern Morocco. Arabian Journal of Chemistry, 2020, 13, 6299-6311.	4.9	18
65	Development of a Millet Starch Edible Film Containing Clove Essential Oil. Foods, 2020, 9, 184.	4.3	58
66	Determination of the Phenol and Tocopherol Content in Italian High-Quality Extra-Virgin Olive Oils by Using LC-MS and Multivariate Data Analysis. Food Analytical Methods, 2020, 13, 1027-1041.	2.6	28
67	Comprehensive two-dimensional liquid chromatography as a powerful tool for the analysis of food and food products. TrAC - Trends in Analytical Chemistry, 2020, 127, 115894.	11.4	52
68	Evaluation of Italian extra virgin olive oils based on the phenolic compounds composition using multivariate statistical methods. European Food Research and Technology, 2020, 246, 1241-1249.	3.3	11
69	Evaluation of matrix effect in oneâ€dimensional and comprehensive twoâ€dimensional liquid chromatography for the determination of the phenolic fraction in extra virgin olive oils. Journal of Separation Science, 2020, 43, 1781-1789.	2.5	19
70	Effect of seasonal variation on the chemical composition and antioxidant and antifungal activities of Convolvulus althaeoides L. leaf extracts. Arabian Journal of Chemistry, 2020, 13, 5651-5668.	4.9	18
71	Brassica incana Ten. (Brassicaceae): Phenolic Constituents, Antioxidant and Cytotoxic Properties of the Leaf and Flowering Top Extracts. Molecules, 2020, 25, 1461.	3.8	24
72	Free carotenoids and carotenoids esters composition in Spanish orange and mandarin juices from diverse varieties. Food Chemistry, 2019, 300, 125139.	8.2	16

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73	The Contribution of Carotenoids, Phenolic Compounds, and Flavonoids to the Antioxidative Properties of Marine Microalgae Isolated from Mediterranean Morocco. Molecules, 2019, 24, 4037.	3.8	88
74	Evaluation of the availability of delphinidin and cyanidin-3-O-sambubioside from Hibiscus sabdariffa and 6-gingerol from Zingiber officinale in colon using liquid chromatography and mass spectrometry detection. European Food Research and Technology, 2019, 245, 2425-2433.	3.3	9
75	The Phenolic Fraction of Italian Extra Virgin Olive Oils: Elucidation Through Combined Liquid Chromatography and NMR Approaches. Food Analytical Methods, 2019, 12, 1759-1770.	2.6	38
76	Determination of the polyphenolic fraction of Pistacia vera L. kernel extracts by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry detection. Analytical and Bioanalytical Chemistry, 2019, 411, 4819-4829.	3.7	30
77	Phytochemical Characterization and Biological Activities of a Hydroalcoholic Extract Obtained from the Aerial Parts of <i>Matthiola incana</i> (L.) R.B <scp>r</scp> . subsp. <i>incana</i> (Brassicaceae) Growing Wild in Sicily (Italy). Chemistry and Biodiversity, 2019, 16, e1800677.	2.1	20
78	A Comprehensive Review on Infrared Heating Applications in Food Processing. Molecules, 2019, 24, 4125.	3.8	138
79	Blood orange (Citrus sinensis) as a rich source of nutraceuticals: investigation of bioactive compounds in different parts of the fruit by HPLC-PDA/MS. Natural Product Research, 2019, 35, 1-5.	1.8	18
80	Untargeted profiling of <i>Glycyrrhiza glabra</i> extract with comprehensive twoâ€dimensional liquid chromatographyâ€mass spectrometry using multiâ€segmented shift gradients in the second dimension: Expanding the metabolic coverage. Electrophoresis, 2018, 39, 1993-2000.	2.4	27
81	Phenolic profile, antioxidant and cytotoxic properties of polar extracts from leaves and flowers of <i>lsatis tinctoria</i> L. (Brassicaceae) growing in Sicily. Plant Biosystems, 2018, 152, 795-803.	1.6	24
82	Flavonoid profile, antioxidant and antiglycation properties of <i>Retama sphaerocarpa</i> fruits extracts. Natural Product Research, 2018, 32, 1911-1919.	1.8	19
83	Novel comprehensive multidimensional liquid chromatography approach for elucidation of the microbosphere of shikimate-producing Escherichia coli SP1.1/pKD15.071 strain. Analytical and Bioanalytical Chemistry, 2018, 410, 3473-3482.	3.7	8
84	Monoacylglycerol and diacylglycerol production by hydrolysis of refined vegetable oil byâ€products using an immobilized lipase from <i>Serratia</i> sp. W3. Journal of Separation Science, 2018, 41, 4323-4330.	2.5	11
85	Comprehensive Two-Dimensional Liquid Chromatography Coupled to Mass Spectrometry. Comprehensive Analytical Chemistry, 2018, 79, 81-123.	1.3	3
86	Phenolic profile and biological properties of the leaves of Ficus vasta Forssk. (Moraceae) growing in Egypt. BMC Complementary and Alternative Medicine, 2018, 18, 161.	3.7	13
87	Bioactives Screening in Overripe Fruits and Vegetables by Liquid Chromatography Coupled to Photodiode Array and Mass Spectrometry Detection. Food Analytical Methods, 2018, 11, 3053-3070.	2.6	2
88	Chemical Characterization and Biological Activities of Phenolicâ€Rich Fraction from Cauline Leaves of <i>Isatis tinctoria</i> L. (Brassicaceae) Growing in Sicily, Italy. Chemistry and Biodiversity, 2017, 14, e1700073.	2.1	29
89	Determination of amines and phenolic acids in wine with benzoyl chloride derivatization and liquid chromatography–mass spectrometry. Journal of Chromatography A, 2017, 1523, 248-256.	3.7	24

90 Comprehensive two-dimensional liquid chromatography. , 2017, , 403-415.

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91	Multidimensional liquid chromatography in food analysis. TrAC - Trends in Analytical Chemistry, 2017, 96, 116-123.	11.4	59
92	Comprehensive Liquid Chromatography and Other Liquid-Based Comprehensive Techniques Coupled to Mass Spectrometry in Food Analysis. Analytical Chemistry, 2017, 89, 414-429.	6.5	46
93	Comprehensive twoâ€dimensional liquid chromatography for polyphenol analysis in foodstuffs. Journal of Separation Science, 2017, 40, 7-24.	2.5	48
94	Recent Advances in Comprehensive Two-Dimensional Liquid Chromatography for the Analysis of Natural Products. , 2017, , 287-307.		1
95	Green Sample-Preparation Techniques in Comprehensive Two-Dimensional Chromatography. Comprehensive Analytical Chemistry, 2017, 76, 601-623.	1.3	Ο
96	Characterization of the pigment fraction in sweet bell peppers ( <i>Capsicum annuum</i> L.) harvested at green and overripe yellow and red stages by offline multidimensional convergence chromatography/liquid chromatography–mass spectrometry. Journal of Separation Science, 2016, 39, 3281-3291.	2.5	30
97	Comprehensive two-dimensional liquid chromatography–tandem mass spectrometry for the simultaneous determination of wine polyphenols and target contaminants. Journal of Chromatography A, 2016, 1458, 54-62.	3.7	69
98	Chemical characterisation of old cabbage ( <i>Brassica oleracea</i> L. var. <i>acephala</i> ) seed oil by liquid chromatography and different spectroscopic detection systems. Natural Product Research, 2016, 30, 1646-1654.	1.8	22
99	Application of Comprehensive Two-Dimensional Liquid Chromatography for Carotenoid Analysis in Red Mamey (Pouteria sapote) Fruit. Food Analytical Methods, 2016, 9, 2335-2341.	2.6	33
100	Antimicrobial activities, toxicity and phenolic composition of <i>Asphodeline anatolica</i> E. Tuzlaci leaf extracts from Turkey. Natural Product Research, 2016, 30, 2620-2623.	1.8	12
101	Capsaicinoids and Carotenoids in Capsicum annuum L.: Optimization of the Extraction Method, Analytical Characterization, and Evaluation of its Biological Properties. Food Analytical Methods, 2016, 9, 1381-1390.	2.6	22
102	Role of the flavonoid-rich fraction in the antioxidant and cytotoxic activities of <i>Bauhinia forficata</i> Link. (Fabaceae) leaves extract. Natural Product Research, 2016, 30, 1229-1239.	1.8	40
103	Analysis of the Carotenoid Composition in Overripe Fruits by Advanced Liquid Chromatography Techniques. Journal of Nutritional Health & Food Engineering, 2016, 4, .	0.5	Ο
104	Lipidomics. Comprehensive Analytical Chemistry, 2015, 68, 395-439.	1.3	4
105	Determination of the triacylglycerol fraction in fish oil by comprehensive liquid chromatography techniques with the support of gas chromatography and mass spectrometry data. Analytical and Bioanalytical Chemistry, 2015, 407, 5211-5225.	3.7	36
106	Flavonoid profile, antioxidant and cytotoxic activity of different extracts from Algerian Rhamnus alaternus L. bark. Pharmacognosy Magazine, 2015, 11, 102.	0.6	25
107	Determination of the polyphenolic content of a <i>Capsicum annuum</i> L. extract by liquid chromatography coupled to photodiode array and mass spectrometry detection and evaluation of its biological activity. Journal of Separation Science, 2015, 38, 171-178.	2.5	54
108	Screening of volatile compounds composition of white truffle during storage by GCxGC-(FID/MS) and gas sensor array analyses. LWT - Food Science and Technology, 2015, 60, 905-913.	5.2	42

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109	Study of the carotenoid composition in membrillo, guanabana toreta, jobo and mamey fruits. Fruits, 2015, 70, 163-172.	0.4	10
110	Complementary Analytical Liquid Chromatography Methods for the Characterization of Aqueous Phase from Pyrolysis of Lignocellulosic Biomasses. Analytical Chemistry, 2014, 86, 11255-11262.	6.5	51
111	Characterisation of lipid fraction of marine macroalgae by means of chromatography techniques coupled to mass spectrometry. Food Chemistry, 2014, 145, 932-940.	8.2	55
112	High performance characterization of triacylglycerols in milk and milk-related samples by liquid chromatography and mass spectrometry. Journal of Chromatography A, 2014, 1360, 172-187.	3.7	54
113	Continuous vs. segmented second-dimension system gradients for comprehensive two-dimensional liquid chromatography of sugarcane (Saccharum spp.). Analytical and Bioanalytical Chemistry, 2014, 406, 4315-4324.	3.7	33
114	Profiling and quantifying polar lipids in milk by hydrophilic interaction liquid chromatography coupled with evaporative light-scattering and mass spectrometry detection. Analytical and Bioanalytical Chemistry, 2013, 405, 4617-4626.	3.7	49
115	Juniperus oxycedrus L. subsp. oxycedrus and Juniperus oxycedrus L. subsp. macrocarpa (Sibth. &) Tj ETQq1 1 and antimicrobial activities. Food and Chemical Toxicology, 2013, 58, 22-29.	0.784314 3.6	rgBT /Overl 49
116	<i>Betula pendula</i> Roth leaves: gastroprotective effects of an HPLC-fingerprinted methanolic extract. Natural Product Research, 2013, 27, 1569-1575.	1.8	9
117	Potential of comprehensive chromatography in food analysis. TrAC - Trends in Analytical Chemistry, 2013, 52, 186-205.	11.4	91
118	Stop-flow comprehensive two-dimensional liquid chromatography combined with mass spectrometric detection for phospholipid analysis. Journal of Chromatography A, 2013, 1278, 46-53.	3.7	69
119	A direct sensitivity comparison between flowâ€modulated comprehensive 2D and 1D GC in untargeted and targeted MSâ€based experiments. Journal of Separation Science, 2013, 36, 2746-2752.	2.5	18
120	Mass spectrometric elucidation of triacylglycerol content of Brevoortia tyrannus (menhaden) oil using non-aqueous reversed-phase liquid chromatography under ultra high pressure conditions. Journal of Chromatography A, 2012, 1259, 227-236.	3.7	34
121	Ultra high pressure in the second dimension of a comprehensive two-dimensional liquid chromatographic system for carotenoid separation in red chili peppers. Journal of Chromatography A, 2012, 1255, 244-251.	3.7	63
122	Mass spectrometry detection in comprehensive liquid chromatography: Basic concepts, instrumental aspects, applications and trends. Mass Spectrometry Reviews, 2012, 31, 523-559.	5.4	86
123	Betula pendula leaves: Polyphenolic characterization and potential innovative use in skin whitening products. F¬toterap¬¢, 2012, 83, 877-882.	2.2	60
124	Development of an online capillary comprehensive 2Dâ€LC system for the analysis of proteome samples. Journal of Separation Science, 2012, 35, 530-533.	2.5	22
125	Online Comprehensive RPLC × RPLC with Mass Spectrometry Detection for the Analysis of Proteome Samples. Analytical Chemistry, 2011, 83, 2485-2491.	6.5	60
126	Chemical Characterization of Sacha Inchi ( <i>Plukenetia volubilis </i> L.) Oil. Journal of Agricultural and Food Chemistry, 2011, 59, 13043-13049.	5.2	111

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127	Phenolic composition and biological activities of Juniperus drupacea Labill. berries from Turkey. Food and Chemical Toxicology, 2011, 49, 2600-2608.	3.6	53
128	Comprehensive chromatographic separations in proteomics. Journal of Chromatography A, 2011, 1218, 8777-8790.	3.7	39
129	Determination of phospholipids in milk samples by means of hydrophilic interaction liquid chromatography coupled to evaporative light scattering and mass spectrometry detection. Journal of Chromatography A, 2011, 1218, 6476-6482.	3.7	110
130	Comprehensive twoâ€dimensional liquid chromatography with evaporative lightâ€scattering detection for the analysis of triacylglycerols in <i>Borago officinalis</i> . Journal of Separation Science, 2011, 34, 688-692.	2.5	24
131	Determination of flavanones in <i>Citrus</i> juices by means of one―and twoâ€dimensional liquid chromatography. Journal of Separation Science, 2011, 34, 681-687.	2.5	46
132	Employing ultra high pressure liquid chromatography as the second dimension in a comprehensive two-dimensional system for analysis of Stevia rebaudiana extracts. Journal of Chromatography A, 2011, 1218, 2012-2018.	3.7	90
133	RP‣C×RP‣C analysis of a tryptic digest using a combination of totally porous and partially porous stationary phases. Journal of Separation Science, 2010, 33, 1454-1461.	2.5	38
134	Characterization of polyphenols, lipids and dietary fibre from almond skins (Amygdalus communis L.). Journal of Food Composition and Analysis, 2010, 23, 166-174.	3.9	131
135	High peak capacity separation of peptides through the serial connection of LC shellâ€packed columns. Journal of Separation Science, 2009, 32, 1129-1136.	2.5	34
136	Characterization of the polyphenolic fraction of Morus alba leaves extracts by HPLC coupled to a hybrid ITâ€TOF MS system. Journal of Separation Science, 2009, 32, 3627-3634.	2.5	56
137	Comprehensive two-dimensional liquid chromatography to quantify polyphenols in red wines. Journal of Chromatography A, 2009, 1216, 7483-7487.	3.7	74
138	High efficiency liquid chromatography techniques coupled to mass spectrometry for the characterization of mate extracts. Journal of Chromatography A, 2009, 1216, 7213-7221.	3.7	89
139	Comparative Analysis of Flavonoid Profile, Antioxidant and Antimicrobial Activity of the Berries of <i>Juniperus communis</i> L. var. <i>communis</i> and <i>Juniperus communis</i> L. var. <i>saxatilis</i> Pall. from Turkey. Journal of Agricultural and Food Chemistry, 2009, 57, 6570-6577.	5.2	91
140	Use of partially porous column as second dimension in comprehensive twoâ€dimensional system for analysis of polyphenolic antioxidants. Journal of Separation Science, 2008, 31, 3297-3308.	2.5	72
141	Comprehensive multidimensional liquid chromatography: Theory and applications. Journal of Chromatography A, 2008, 1184, 353-368.	3.7	299
142	Serial coupled columns reversed-phase separations in high-performance liquid chromatography. Journal of Chromatography A, 2008, 1188, 208-215.	3.7	45
143	Multidimensional Liquid Chromatographic Separations Applied to the Analysis of Food Samples. Journal of Liquid Chromatography and Related Technologies, 2008, 31, 1758-1807.	1.0	40
144	Temperature effects on separation on zirconia columns: Applications to one- and two-dimensional LC separations of phenolic antioxidants. Journal of Separation Science, 2007, 30, 462-474.	2.5	38

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145	Superheated water as chromatographic eluent for parabens separation on octadecyl coated zirconia stationary phase. Journal of Separation Science, 2007, 30, 1125-1130.	2.5	21
146	Comprehensive two-dimensional liquid chromatography with parallel gradients for separation of phenolic and flavone antioxidants. Journal of Chromatography A, 2007, 1149, 73-87.	3.7	128
147	Comparison of High-Temperature Gradient Heart-Cutting and Comprehensive LCÂ×ÂLC Systems for the Separation of Phenolic Antioxidants. Chromatographia, 2007, 66, 661-667.	1.3	33
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