Irene Dini

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/7859792/publications.pdf

Version: 2024-02-01

50 papers	1,295 citations	361296 20 h-index	360920 35 g-index
50 all docs	50 docs citations	50 times ranked	1399 citing authors

#	Article	IF	Citations
1	Antioxidant compound contents and antioxidant activity before and after cooking in sweet and bitter Chenopodium quinoa seeds. LWT - Food Science and Technology, 2010, 43, 447-451.	2.5	115
2	Chemical composition, nutritional value and antioxidant properties of Allium caepa L. Var. tropeana (red onion) seeds. Food Chemistry, 2008, 107, 613-621.	4.2	89
3	Studies on the Constituents ofChenopodium quinoaSeeds:Â Isolation and Characterization of New Triterpene Saponins. Journal of Agricultural and Food Chemistry, 2001, 49, 741-746.	2.4	74
4	Phenolic constituents of Kancolla seeds. Food Chemistry, 2004, 84, 163-168.	4.2	68
5	Saponins in Ipomoea batatas tubers: Isolation, characterization, quantification and antioxidant properties. Food Chemistry, 2009, 113, 411-419.	4.2	66
6	The New Challenge of Green Cosmetics: Natural Food Ingredients for Cosmetic Formulations. Molecules, 2021, 26, 3921.	1.7	61
7	S-Alkenyl Cysteine Sulfoxide and Its Antioxidant Properties from Allium cepa var. tropeana (Red Onion) Seeds. Journal of Natural Products, 2008, 71, 2036-2037.	1.5	60
8	Nutricosmetics: A brief overview. Phytotherapy Research, 2019, 33, 3054-3063.	2.8	57
9	Glucosinolates from Maca (Lepidium meyenii). Biochemical Systematics and Ecology, 2002, 30, 1087-1090.	0.6	52
10	New Polyphenol Derivative inIpomoea batatasTubers and Its Antioxidant Activity. Journal of Agricultural and Food Chemistry, 2006, 54, 8733-8737.	2.4	48
11	Flavonoid Glycosides ofBarbarea vulgarisL. (Brassicaceae). Journal of Agricultural and Food Chemistry, 2000, 48, 2659-2662.	2.4	44
12	Furostanol saponins in Allium caepa L. Var. tropeana seeds. Food Chemistry, 2005, 93, 205-214.	4.2	37
13	Effects of Trichoderma Biostimulation on the Phenolic Profile of Extra-Virgin Olive Oil and Olive Oil By-Products. Antioxidants, 2020, 9, 284.	2.2	36
14	New Oleanane Saponins inChenopodium quinoa. Journal of Agricultural and Food Chemistry, 2001, 49, 3976-3981.	2.4	34
15	Spices, Condiments, Extra Virgin Olive Oil and Aromas as Not Only Flavorings, but Precious Allies for Our Wellbeing. Antioxidants, 2021, 10, 868.	2.2	29
16	An Innovative Olive PÃ¢tÃ© with Nutraceutical Properties. Antioxidants, 2020, 9, 581.	2.2	26
17	Raisins and Currants as Conventional Nutraceuticals in Italian Market: Natural Occurrence of Ochratoxin A. Journal of Food Science, 2017, 82, 2306-2312.	1.5	25
18	New Strategies in the Cultivation of Olive Trees and Repercussions on the Nutritional Value of the Extra Virgin Olive Oil. Molecules, 2020, 25, 2345.	1.7	25

#	Article	IF	Citations
19	Oleanane Saponins in â€œKancollaâ€ a Sweet Variety ofChenopodiumquinoa. Journal of Natural Products, 2002, 65, 1023-1026.	1.5	24
20	Development and Validation of an Analytical Method for Total Polyphenols Quantification in Extra Virgin Olive Oils. Food Analytical Methods, 2020, 13, 457-464.	1.3	24
21	Flavonoid glycosides from Pouteria obovata (R. Br.) fruit flour. Food Chemistry, 2011, 124, 884-888.	4.2	20
22	Trichoderma Strains and Metabolites Selectively Increase the Production of Volatile Organic Compounds (VOCs) in Olive Trees. Metabolites, 2021, 11, 213.	1.3	20
23	An Environmentally Friendly Practice Used in Olive Cultivation Capable of Increasing Commercial Interest in Waste Products from Oil Processing. Antioxidants, 2020, 9, 466.	2.2	19
24	Studies on the Constituents ofLupinus mutabilis(Fabaceae). Isolation and Characterization of Two New Isoflavonoid Derivatives. Journal of Agricultural and Food Chemistry, 1998, 46, 5089-5092.	2.4	18
25	Dosage of Bioactive Molecules in the Nutricosmeceutical Helix aspersa Muller Mucus and Formulation of New Cosmetic Cream with Moisturizing Effect. Natural Product Communications, 2019, 14, 1934578X1986860.	0.2	18
26	Two novel betaine derivatives from Kancolla seeds (Chenopodiaceae). Food Chemistry, 2006, 98, 209-213.	4.2	17
27	An Extract from Ficus carica Cell Cultures Works as an Anti-Stress Ingredient for the Skin. Antioxidants, 2021, 10, 515.	2.2	17
28	Trichoderma Enzymes for Degradation of Aflatoxin B1 and Ochratoxin A. Molecules, 2022, 27, 3959.	1.7	14
29	Plant cell culture extract of Cirsium eriophorum with skin pore refiner activity by modulating sebum production and inflammatory response. Phytotherapy Research, 2021, 35, 530-540.	2.8	13
30	Bio Discarded from Waste to Resource. Foods, 2021, 10, 2652.	1.9	12
31	Contribution of Nanoscience Research in Antioxidants Delivery Used in Nutricosmetic Sector. Antioxidants, 2022, 11, 563.	2.2	12
32	Phenolic Metabolites fromOrobanche speciosa. Planta Medica, 1995, 61, 389-390.	0.7	11
33	The Nutraceutical Properties of â€œPizza Napoletana Marinara TSGâ€•a Traditional Food Rich in Bioaccessible Antioxidants. Antioxidants, 2021, 10, 495.	2.2	11
34	Parabens Permeation through Biological Membranes: A Comparative Study Using Franz Cell Diffusion System and Biomimetic Liquid Chromatography. Molecules, 2022, 27, 4263.	1.7	11
35	Effect of Selected Trichoderma Strains and Metabolites on Olive Drupes. Applied Sciences (Switzerland), 2021, 11, 8710.	1.3	10
36	In Vitro Application of Exogenous Fibrolytic Enzymes from Trichoderma Spp. to Improve Feed Utilization by Ruminants. Agriculture (Switzerland), 2022, 12, 573.	1.4	10

#	Article	IF	Citations
37	Monitoring of Pollutants Content in Bottled and Tap Drinking Water in Italy. Molecules, 2022, 27, 3990.	1.7	10
38	Pharmacological and molecular docking assessment of cryptotanshinone as natural-derived analgesic compound. Biomedicine and Pharmacotherapy, 2020, 126, 110042.	2.5	9
39	Validation of Rapid Enzymatic Quantification of Acetic Acid in Vinegar on Automated Spectrophotometric System. Foods, 2020, 9, 761.	1.9	9
40	Seven New Aminoacyl Sugars in Ipomoea batatas. Journal of Agricultural and Food Chemistry, 2006, 54, 6089-6093.	2.4	8
41	The Potential of Dietary Antioxidants. Antioxidants, 2021, 10, 1752.	2.2	7
42	Two new quercetagetin O-glucosides from Tagetes mandonii. Biochemical Systematics and Ecology, 1999, 27, 309-311.	0.6	6
43	Phenylalanine Butyramide Is a New Cosmetic Ingredient with Soothing and Anti-Reddening Potential. Molecules, 2021, 26, 6611.	1.7	6
44	Use of Essential Oils in Food Packaging. , 2016, , 139-147.		5
45	Comparison between Mid-Infrared (ATR-FTIR) Spectroscopy and Official Analysis Methods for Determination of the Concentrations of Alcohol, SO2, and Total Acids in Wine. Separations, 2021, 8, 191.	1.1	5
46	Red Onion (Allium caepa L. var. tropeana) Seeds. , 2011, , 981-990.		2
47	The commercial importance to develop validated analytical methods to define phytochemical levels in herbal medicinal products. Phytotherapy Research, 2022, 36, 3675-3677.	2.8	1
48	Kancolla Seeds. , 2020, , 211-227.		0
49	The Nutraceutical Properties of â€œPizza Marinara TSGâ€•a Traditional Food Rich in Bioaccessible Antioxidants. Medical Sciences Forum, 2020, 2, .	0.5	0
50	The commercial importance of defining Î”â€9â€tetrahydrocannabinol levels in hemp. Phytotherapy Research, 2022, 36, 3369-3370.	2.8	0