

# Irene Dini

## List of Publications by Year in descending order

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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	Contribution of Nanoscience Research in Antioxidants Delivery Used in Nutricosmetic Sector. <i>Antioxidants</i> , 2022, 11, 563.	2.2	12
2	In Vitro Application of Exogenous Fibrolytic Enzymes from <i>Trichoderma</i> Spp. to Improve Feed Utilization by Ruminants. <i>Agriculture (Switzerland)</i> , 2022, 12, 573.	1.4	10
3	The commercial importance of defining $\delta^9\text{-THC}$ tetrahydrocannabinol levels in hemp. <i>Phytotherapy Research</i> , 2022, 36, 3369-3370.	2.8	0
4	The commercial importance to develop validated analytical methods to define phytochemical levels in herbal medicinal products. <i>Phytotherapy Research</i> , 2022, 36, 3675-3677.	2.8	1
5	<i>Trichoderma</i> Enzymes for Degradation of Aflatoxin B1 and Ochratoxin A. <i>Molecules</i> , 2022, 27, 3959.	1.7	14
6	Monitoring of Pollutants Content in Bottled and Tap Drinking Water in Italy. <i>Molecules</i> , 2022, 27, 3990.	1.7	10
7	Parabens Permeation through Biological Membranes: A Comparative Study Using Franz Cell Diffusion System and Biomimetic Liquid Chromatography. <i>Molecules</i> , 2022, 27, 4263.	1.7	11
8	Plant cell culture extract of <i>Cirsium eriophorum</i> with skin pore refiner activity by modulating sebum production and inflammatory response. <i>Phytotherapy Research</i> , 2021, 35, 530-540.	2.8	13
9	An Extract from <i>Ficus carica</i> Cell Cultures Works as an Anti-Stress Ingredient for the Skin. <i>Antioxidants</i> , 2021, 10, 515.	2.2	17
10	<i>Trichoderma</i> Strains and Metabolites Selectively Increase the Production of Volatile Organic Compounds (VOCs) in Olive Trees. <i>Metabolites</i> , 2021, 11, 213.	1.3	20
11	The Nutraceutical Properties of $\delta^9\text{-THC}$ Pizza Napoletana Marinara TSG: a Traditional Food Rich in Bioaccessible Antioxidants. <i>Antioxidants</i> , 2021, 10, 495.	2.2	11
12	Spices, Condiments, Extra Virgin Olive Oil and Aromas as Not Only Flavorings, but Precious Allies for Our Wellbeing. <i>Antioxidants</i> , 2021, 10, 868.	2.2	29
13	The New Challenge of Green Cosmetics: Natural Food Ingredients for Cosmetic Formulations. <i>Molecules</i> , 2021, 26, 3921.	1.7	61
14	Effect of Selected <i>Trichoderma</i> Strains and Metabolites on Olive Drupes. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 8710.	1.3	10
15	Comparison between Mid-Infrared (ATR-FTIR) Spectroscopy and Official Analysis Methods for Determination of the Concentrations of Alcohol, SO <sub>2</sub> , and Total Acids in Wine. <i>Separations</i> , 2021, 8, 191.	1.1	5
16	Phenylalanine Butyramide Is a New Cosmetic Ingredient with Soothing and Anti-Reddening Potential. <i>Molecules</i> , 2021, 26, 6611.	1.7	6
17	Bio Discarded from Waste to Resource. <i>Foods</i> , 2021, 10, 2652.	1.9	12
18	The Potential of Dietary Antioxidants. <i>Antioxidants</i> , 2021, 10, 1752.	2.2	7

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19	Development and Validation of an Analytical Method for Total Polyphenols Quantification in Extra Virgin Olive Oils. <i>Food Analytical Methods</i> , 2020, 13, 457-464.	1.3	24
20	An Innovative Olive Pectin with Nutraceutical Properties. <i>Antioxidants</i> , 2020, 9, 581.	2.2	26
21	Kancolla Seeds. , 2020, , 211-227.		0
22	Pharmacological and molecular docking assessment of cryptotanshinone as natural-derived analgesic compound. <i>Biomedicine and Pharmacotherapy</i> , 2020, 126, 110042.	2.5	9
23	Validation of Rapid Enzymatic Quantification of Acetic Acid in Vinegar on Automated Spectrophotometric System. <i>Foods</i> , 2020, 9, 761.	1.9	9
24	An Environmentally Friendly Practice Used in Olive Cultivation Capable of Increasing Commercial Interest in Waste Products from Oil Processing. <i>Antioxidants</i> , 2020, 9, 466.	2.2	19
25	Effects of Trichoderma Biostimulation on the Phenolic Profile of Extra-Virgin Olive Oil and Olive Oil By-Products. <i>Antioxidants</i> , 2020, 9, 284.	2.2	36
26	New Strategies in the Cultivation of Olive Trees and Repercussions on the Nutritional Value of the Extra Virgin Olive Oil. <i>Molecules</i> , 2020, 25, 2345.	1.7	25
27	The Nutraceutical Properties of "Pizza Marinara TSG" a Traditional Food Rich in Bioaccessible Antioxidants. <i>Medical Sciences Forum</i> , 2020, 2, .	0.5	0
28	Dosage of Bioactive Molecules in the Nutricosmeceutical <i>Helix aspersa</i> Muller Mucus and Formulation of New Cosmetic Cream with Moisturizing Effect. <i>Natural Product Communications</i> , 2019, 14, 1934578X1986860.	0.2	18
29	Nutricosmetics: A brief overview. <i>Phytotherapy Research</i> , 2019, 33, 3054-3063.	2.8	57
30	Raisins and Currants as Conventional Nutraceuticals in Italian Market: Natural Occurrence of Ochratoxin A. <i>Journal of Food Science</i> , 2017, 82, 2306-2312.	1.5	25
31	Use of Essential Oils in Food Packaging. , 2016, , 139-147.		5
32	Flavonoid glycosides from <i>Pouteria obovata</i> (R. Br.) fruit flour. <i>Food Chemistry</i> , 2011, 124, 884-888.	4.2	20
33	Red Onion ( <i>Allium caepa</i> L. var. <i>tropeana</i> ) Seeds. , 2011, , 981-990.		2
34	Antioxidant compound contents and antioxidant activity before and after cooking in sweet and bitter <i>Chenopodium quinoa</i> seeds. <i>LWT - Food Science and Technology</i> , 2010, 43, 447-451.	2.5	115
35	Saponins in <i>Ipomoea batatas</i> tubers: Isolation, characterization, quantification and antioxidant properties. <i>Food Chemistry</i> , 2009, 113, 411-419.	4.2	66
36	Chemical composition, nutritional value and antioxidant properties of <i>Allium caepa</i> L. Var. <i>tropeana</i> (red onion) seeds. <i>Food Chemistry</i> , 2008, 107, 613-621.	4.2	89

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37	<i>S</i> -Alkenyl Cysteine Sulfoxide and Its Antioxidant Properties from <i>Allium cepa</i> var. <i>tropeana</i> (Red Onion) Seeds. <i>Journal of Natural Products</i> , 2008, 71, 2036-2037.	1.5	60
38	New Polyphenol Derivative in <i>Ipomoea batatas</i> Tubers and Its Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 8733-8737.	2.4	48
39	Seven New Aminoacyl Sugars in <i>Ipomoea batatas</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 6089-6093.	2.4	8
40	Two novel betaine derivatives from <i>Kancolla</i> seeds (Chenopodiaceae). <i>Food Chemistry</i> , 2006, 98, 209-213.	4.2	17
41	Furostanol saponins in <i>Allium caepa</i> L. Var. <i>tropeana</i> seeds. <i>Food Chemistry</i> , 2005, 93, 205-214.	4.2	37
42	Phenolic constituents of <i>Kancolla</i> seeds. <i>Food Chemistry</i> , 2004, 84, 163-168.	4.2	68
43	Oleanane Saponins in <i>Kancolla</i> , a Sweet Variety of <i>Chenopodium quinoa</i> . <i>Journal of Natural Products</i> , 2002, 65, 1023-1026.	1.5	24
44	Glucosinolates from Maca ( <i>Lepidium meyenii</i> ). <i>Biochemical Systematics and Ecology</i> , 2002, 30, 1087-1090.	0.6	52
45	Studies on the Constituents of <i>Chenopodium quinoa</i> Seeds: Isolation and Characterization of New Triterpene Saponins. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 741-746.	2.4	74
46	New Oleanane Saponins in <i>Chenopodium quinoa</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3976-3981.	2.4	34
47	Flavonoid Glycosides of <i>Barbarea vulgaris</i> L. (Brassicaceae). <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 2659-2662.	2.4	44
48	Two new quercetin O-glucosides from <i>Tagetes mandonii</i> . <i>Biochemical Systematics and Ecology</i> , 1999, 27, 309-311.	0.6	6
49	Studies on the Constituents of <i>Lupinus mutabilis</i> (Fabaceae). Isolation and Characterization of Two New Isoflavonoid Derivatives. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 5089-5092.	2.4	18
50	Phenolic Metabolites from <i>Orobancha speciosa</i> . <i>Planta Medica</i> , 1995, 61, 389-390.	0.7	11