

Francesco Siano

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7980717/publications.pdf>

Version: 2024-02-01

39
papers

976
citations

566801

15
h-index

454577

30
g-index

40
all docs

40
docs citations

40
times ranked

1427
citing authors

#	ARTICLE	IF	CITATIONS
1	Accurate determination of total biophenols in unfractionated extra-virgin olive oil with the fast blue BB assay. <i>Food Chemistry</i> , 2022, 370, 130990.	4.2	8
2	Selection of <i>Lactiplantibacillus</i> Strains for the Production of Fermented Table Olives. <i>Microorganisms</i> , 2022, 10, 625.	1.6	8
3	Proteomics and Integrated Techniques to Characterize Organic Residues in Funerary Findings from Italic Populations of the First Millennium BC. <i>Journal of Proteome Research</i> , 2022, , .	1.8	1
4	Rapid and Non-Destructive Techniques for the Discrimination of Ripening Stages in Candonga Strawberries. <i>Foods</i> , 2022, 11, 1534.	1.9	11
5	New Mater-Bi, Biodegradable Mulching Film for Strawberry (<i>Fragaria</i> Å— <i>Ananassa</i> Duch.): Effects on Film Duration, Crop Yields, Qualitative, and Nutraceutical Traits of Fruits. <i>Plants</i> , 2022, 11, 1726.	1.6	7
6	Assessment of free plant sterols in cold pressed <i>Citrus</i> essential oils. <i>Natural Product Research</i> , 2021, 35, 4078-4083.	1.0	4
7	Comparative analysis of volatile profiles and phenolic compounds of Four Southern Italian onion (<i>Allium cepa</i> L.) Landraces. <i>Journal of Food Composition and Analysis</i> , 2021, 101, 103990.	1.9	16
8	Coulometrically determined antioxidant capacity (CDAC) as a possible parameter to categorize extra virgin olive oil. <i>Food Chemistry</i> , 2021, 354, 129564.	4.2	6
9	Profiles of Volatile and Phenolic Compounds as Markers of Ripening Stage in Candonga Strawberries. <i>Foods</i> , 2021, 10, 3102.	1.9	10
10	Antiproliferative and antioxidant effect of polar hemp extracts (<i>Cannabis sativa</i> L., Fedora) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3 71, 410-423.	1.3	32
11	Phytochemical Characterization and Effects on Cell Proliferation of Lentisk (<i>Pistacia lentiscus</i>) Berry Oil: a Revalued Source of Phenolics. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 487-494.	1.4	5
12	Olive oil from the 79 A.D. Vesuvius eruption stored at the Naples National Archaeological Museum (Italy). <i>Npj Science of Food</i> , 2020, 4, 19.	2.5	5
13	GC-FID Analysis to Evaluate the Possible Adulteration of Extra Virgin Olive Oil with Different Vegetable Oils. <i>Journal of Chemical Education</i> , 2020, 97, 4108-4116.	1.1	14
14	Short-term effects of dietary bovine milk on fatty acid composition of human milk: A preliminary multi-analytical study. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2020, 1154, 122189.	1.2	3
15	Soil Fertilization with Urea Has Little Effect on Seed Quality but Reduces Soil N ₂ O Emissions from a Hemp Cultivation. <i>Agriculture (Switzerland)</i> , 2020, 10, 240.	1.4	11
16	Activation of cytosolic autophagy by polar extract of hempseed oil (<i>Cannabis sativa</i> L.) in a colorectal adenocarcinoma cell line. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2019, 29, 871.	1.1	2
17	Rapid Evaluation Methods for Quality of Trout (<i>Oncorhynchus mykiss</i>) Fresh Fillet Preserved in an Active Edible Coating. <i>Foods</i> , 2019, 8, 113.	1.9	16
18	Chestnut Shell Extract Modulates Immune Parameters in the Rainbow Trout <i>Oncorhynchus mykiss</i> . <i>Fishes</i> , 2019, 4, 18.	0.7	28

#	ARTICLE	IF	CITATIONS
19	Comparative analysis of protein composition and digestibility of <i>Ceratonia siliqua</i> L. and <i>Prosopis</i> spp. seed germ flour. <i>Food Research International</i> , 2019, 120, 188-195.	2.9	14
20	Comparative Study of Chemical, Biochemical Characteristic and ATR-FTIR Analysis of Seeds, Oil and Flour of the Edible Fedora Cultivar Hemp (<i>Cannabis sativa</i> L.). <i>Molecules</i> , 2019, 24, 83.	1.7	95
21	Multianalytical Detection of Pig-Derived Ingredients in Bread. <i>Food Analytical Methods</i> , 2019, 12, 780-790.	1.3	4
22	Gonad quality of sea urchin <i>Paracentrotus lividus</i> cultured in an offshore pilot-scale trial on the south-east Italian coast. <i>Aquaculture Nutrition</i> , 2018, 24, 1444-1455.	1.1	12
23	Chemical, nutritional, and spectroscopic characterization of typical ecotypes of Mediterranean area beans. <i>European Food Research and Technology</i> , 2018, 244, 795-804.	1.6	6
24	Integrated Analytical Methods to Characterize Lipids from <i>Prosopis</i> spp. and <i>Ceratonia siliqua</i> Seed Germ Flour. <i>Food Analytical Methods</i> , 2018, 11, 3471-3480.	1.3	12
25	Olive mill wastewater-enriched diet positively affects growth, oxidative and immune status and intestinal microbiota in the crayfish, <i>Astacus leptodactylus</i> . <i>Aquaculture</i> , 2017, 473, 161-168.	1.7	33
26	Comparative analysis of C-glycosidic flavonoids from <i>Prosopis</i> spp. and <i>Ceratonia siliqua</i> seed germ flour. <i>Food Research International</i> , 2017, 99, 730-738.	2.9	49
27	Effects of conventional and organic feed on the mineral composition of cultured European sea bass (<i>Dicentrarchus labrax</i>). <i>Aquaculture Nutrition</i> , 2017, 23, 796-804.	1.1	9
28	Chemical, Volatile Profile and Shelf Life of Muffin Enriched with Supplementation Chestnut Cream. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13013.	0.9	5
29	Potential Anticancer Effects of Polyphenols from Chestnut Shell Extracts: Modulation of Cell Growth, and Cytokinomic and Metabolomic Profiles. <i>Molecules</i> , 2016, 21, 1411.	1.7	57
30	Physicochemical properties and fatty acid composition of pomegranate, cherry and pumpkin seed oils. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1730-1735.	1.7	81
31	Oxidative Stability of Pomegranate (<i>Punica granatum</i> L.) Seed Oil to Simulated Gastric Conditions and Thermal Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 8369-8378.	2.4	24
32	Betaines and related ammonium compounds in chestnut (<i>Castanea sativa</i> Mill.). <i>Food Chemistry</i> , 2016, 196, 1301-1309.	4.2	19
33	Content of micronutrients, mineral and trace elements in some Mediterranean spontaneous edible herbs. <i>Chemistry Central Journal</i> , 2015, 9, 57.	2.6	39
34	Active edible coating effectiveness in shelf-life enhancement of trout (<i>Oncorhynchus mykiss</i>) fillets. <i>LWT - Food Science and Technology</i> , 2015, 60, 615-622.	2.5	128
35	Influence of Extraction Techniques on Physical-chemical Characteristics and Volatile Compounds of Extra Virgin Olive Oil. <i>Journal of Oleo Science</i> , 2014, 63, 875-883.	0.6	13
36	Shelf-life of Extra Virgin Olive Oils from Southern Italy. <i>Current Nutrition and Food Science</i> , 2014, 10, 234-240.	0.3	8

#	ARTICLE	IF	CITATIONS
37	Assessment of agronomic, chemical and genetic variability in common basil (<i>Ocimum basilicum</i> L.). <i>European Food Research and Technology</i> , 2006, 223, 273-281.	1.6	88
38	Analysis of pulegone and its enantiomeric distribution in mint-flavoured food products. <i>Food Additives and Contaminants</i> , 2005, 22, 197-203.	2.0	21
39	Determination of estragole, safrole and eugenol methyl ether in food products. <i>Food Chemistry</i> , 2003, 81, 469-475.	4.2	62