Riccardo Leardi

List of Publications by Year
in descending order

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82	4,815	172457	91884
papers	citations	29 h-index	69 g-index

84	84	84	5207
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Genetic algorithms as a strategy for feature selection. Journal of Chemometrics, 1992, 6, 267-281.	1.3	699
2	Experimental design in chemistry: A tutorial. Analytica Chimica Acta, 2009, 652, 161-172.	5.4	567
3	Application of genetic algorithm-PLS for feature selection in spectral data sets. Journal of Chemometrics, 2000, 14, 643-655.	1.3	488
4	Genetic Algorithms as a Tool for Wavelength Selection in Multivariate Calibration. Analytical Chemistry, 1995, 67, 4295-4301.	6.5	292
5	Variable selection for multivariate calibration using a genetic algorithm: prediction of additive concentrations in polymer films from Fourier transform-infrared spectral data. Analytica Chimica Acta, 2002, 461, 189-200.	5.4	196
6	Application of a genetic algorithm to feature selection under full validation conditions and to outlier detection. Journal of Chemometrics, 1994, 8, 65-79.	1.3	195
7	Polycyclic aromatic hydrocarbons assessment in the sediments of the Porto Torres Harbor (Northern) Tj ETQq1 1 0.784314 rgBT /Ove	2.3	147
8	Preparation and evaluation of nanoparticles made of chitosan or N-trimethyl chitosan and a cisplatinâ€“alginate complex. Journal of Controlled Release, 2007, 121, 110-123.	9.9	143
9	Genetic algorithms in chemistry. Journal of Chromatography A, 2007, 1158, 226-233.	3.7	123
10	Influence of Heat Treatment on the Volatile Compounds of Milk. Journal of Agricultural and Food Chemistry, 1997, 45, 3171-3177.	5.2	119
11	A class-modelling technique based on potential functions. Journal of Chemometrics, 1991, 5, 435-453.	1.3	118
12	Genetic algorithms in chemometrics. Journal of Chemometrics, 2012, 26, 345-351.	1.3	115
13	Genetic-algorithm-based wavelength selection in multicomponent spectrophotometric determination by PLS: application on copper and zinc mixture. Talanta, 2003, 59, 311-317.	5.5	108
14	Detection of addition of barley to coffee using near infrared spectroscopy and chemometric techniques. Talanta, 2012, 99, 175-179.	5.5	89
15	Feature selection by genetic algorithms for mass spectral classifiers. Analytica Chimica Acta, 2001, 446, 483-492.	5.4	70
16	Multivariate calibration of mango firmness using vis/NIR spectroscopy and acoustic impulse method. Journal of Food Engineering, 2009, 94, 7-13.	5.2	63
17	Determination and speciation of trace and ultratrace selenium ions by energy-dispersive X-ray fluorescence spectrometry using graphene as solid adsorbent in dispersive micro-solid phase extraction. Talanta, 2015, 134, 360-365.	5.5	57
18	Preparation and evaluation of a chitosan saltâ€“poloxamer 407 based matrix for buccal drug delivery. Journal of Controlled Release, 2005, 102, 159-169.	9.9	53

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19	Direct thermal extraction and gas chromatographicâ€“mass spectrometric determination of volatile compounds of extra-virgin olive oils. Journal of Chromatography A, 2004, 1023, 271-276.	3.7	50
20	Selection of internal standards in inductively coupled plasma atomic emission spectrometry by principal component analysis. Journal of Analytical Atomic Spectrometry, 2003, 18, 274-281.	3.0	48
21	A composite sensor array impedentiometric electronic tonguePart II. Discrimination of basic tastes. Biosensors and Bioelectronics, 2007, 22, 2624-2628.	10.1	47
22	Poloxamer 407 as a solubilising agent for tolfenamic acid and as a base for a gel formulation. European Journal of Pharmaceutical Sciences, 2008, 35, 19-29.	4.0	47
23	Prediction of the optimum harvest time of â€˜Scarletâ€™ apples using DR-UVâ€“Vis and NIR spectroscopy. Postharvest Biology and Technology, 2012, 69, 15-23.	6.0	45
24	Multivariate data analysis in classification of musts and wines of the same variety according to vintage year. Journal of Agricultural and Food Chemistry, 1991, 39, 1764-1769.	5.2	41
25	Application of Three-Way Principal Component Analysis to the Evaluation of Two-Dimensional Maps in Proteomics. Journal of Proteome Research, 2003, 2, 351-360.	3.7	39
26	Fingerprint detection and process prediction by multivariate analysis of fedâ€batch monoclonal antibody cell culture data. Biotechnology Progress, 2015, 31, 1633-1644.	2.6	37
27	Comprehensive investigation and optimisation of the main experimental variables in stir-bar sorptive extraction (SBSE)-thermal desorption-capillary gas chromatography (TD-CGC). Analytica Chimica Acta, 2009, 636, 190-197.	5.4	34
28	Selection of near Infrared Wavelengths Using Genetic Algorithms for the Determination of Seed Moisture Content. Journal of Near Infrared Spectroscopy, 2003, 11, 433-446.	1.5	33
29	Building of prediction models by using Mid-Infrared spectroscopy and fatty acid profile to discriminate the geographical origin of sheep milk. LWT - Food Science and Technology, 2017, 75, 131-136.	5.2	32
30	A multiway chemometric and kinetic study for evaluating the thermal stability of edible oils by 1H NMR analysis: Comparison of methods. Talanta, 2012, 88, 358-368.	5.5	29
31	Application of a GAâ€“PLS strategy for variable reduction of electronic tongue signals. Sensors and Actuators B: Chemical, 2013, 183, 52-57.	7.8	28
32	Principal component analysis of colour measurements of patinas and coating systems for outdoor bronze monuments. Journal of Cultural Heritage, 2009, 10, 331-337.	3.3	27
33	Application of multi-way analysis to UVâ€“visible spectroscopy, gas chromatography and electronic nose data for wine ageing evaluation. Analytica Chimica Acta, 2012, 719, 43-51.	5.4	26
34	An innovative green extraction and re-use strategy to valorize food supplement by-products: Castanea sativa bud preparations as case study. Food Research International, 2019, 115, 276-282.	6.2	26
35	Oxysterol mixture and, in particular, 27â€hydroxycholesterol drive <scp>M2</scp> polarization of human macrophages. BioFactors, 2016, 42, 80-92.	5.4	26
36	Design and optimization of the variables in the adsorptive stripping voltammetric determination of rufloxacin in tablets, human plasma and urine. Journal of Pharmaceutical and Biomedical Analysis, 1995, 13, 431-438.	2.8	25

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37	Determination of manganese by graphite furnace atomic absorption spectrometry: matrix effect control by multiple linear regression model. Spectrochimica Acta, Part B: Atomic Spectroscopy, 1999, 54, 845-851.	2.9	25
38	Quantifying Main Trends in Lysozyme Nucleation:â€‰ The Effect of Precipitant Concentration, Supersaturation, and Impurities. Crystal Growth and Design, 2001, 1, 333-337.	3.0	24
39	Optimization of a glucose biosensor setup based on a Ni/Al HT matrix. Analytica Chimica Acta, 2007, 599, 36-40.	5.4	24
40	Oxidative stability of virgin olive oil enriched with carnosic acid. Food Research International, 2010, 43, 1511-1516.	6.2	23
41	Fast GC analysis of major volatile compounds in distilled alcoholic beverages. Analytica Chimica Acta, 2005, 542, 260-267.	5.4	21
42	Characterizing the pollution produced by an industrial area. Science of the Total Environment, 2006, 370, 99-116.	8.0	21
43	PKCÎ± Inhibition as a Strategy to Sensitize Neuroblastoma Stem Cells to Etoposide by Stimulating Ferroptosis. Antioxidants, 2021, 10, 691.	5.1	20
44	Optimization by experimental design of the adsorptive stripping voltammetric parameters in the determination of cinoxacin. Electroanalysis, 1995, 7, 1161-1164.	2.9	19
45	Assessing the influence of pH and cationic strength on i-motif DNA structure. Analytical and Bioanalytical Chemistry, 2019, 411, 7473-7479.	3.7	19
46	Study of interferences in graphite furnace atomic absorption spectrometry by means of experimental design. Analytica Chimica Acta, 1996, 327, 47-51.	5.4	18
47	Direct GCâ€“(EI)MS determination of fatty acid alkyl esters in olive oils. Talanta, 2014, 119, 60-67.	5.5	18
48	UV-VIS spectroscopy for monitoring yogurt stability during storage time. Analytical Methods, 2016, 8, 5962-5969.	2.7	18
49	Empirical modelling of interferences in electrothermal atomization atomic absorption spectrometry. Analytica Chimica Acta, 1998, 376, 293-304.	5.4	17
50	Total and â€œfreeâ€•lipids in commercial infant formulas: Fatty acid composition and their stability to oxidation. Food Chemistry, 2015, 173, 332-338.	8.2	17
51	Optimization of the Ultrasonic-Assisted Extraction of Phenolic Compounds from Oryza Sativa L. â€˜Violet Noriâ€™ and Determination of the Antioxidant Properties of its Caryopses and Leaves. Molecules, 2018, 23, 844.	3.8	17
52	Effect of the irrigation method and genotype on the bioaccumulation of toxic and trace elements in rice. Science of the Total Environment, 2020, 748, 142484.	8.0	17
53	Combined effects of inorganic acids in inductively coupled plasma optical emission spectrometry. Spectrochimica Acta, Part B: Atomic Spectroscopy, 2002, 57, 1915-1924.	2.9	16
54	Background, Applications and Issues of the Experimental Designs for Mixture in the Food Sector. Foods, 2021, 10, 1128.	4.3	16

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55	Annual and spatial variations of chemical and physical properties in the Ross Sea surface waters (Antarctica). Continental Shelf Research, 2009, 29, 2333-2344.	1.8	13
56	Fabrication of paper-based analytical devices optimized by central composite design. Analyst, The, 2018, 143, 2102-2108.	3.5	12
57	Classification and prediction ability of pattern recognition methods applied to sea-water fish. Analytica Chimica Acta, 1990, 233, 143-147.	5.4	11
58	Use of experimental design to optimize the analysis of volatile compounds by dynamic headspace extraction followed by cold trapping and capillary GC. Journal of High Resolution Chromatography, 1994, 17, 91-94.	1.4	11
59	Ultra-trace measurement of Dechloranes to investigate food as a route of human exposure. Chemosphere, 2015, 139, 525-533.	8.2	11
60	Electrochemical preconcentration coupled with spectroscopic techniques for trace lead analysis in olive oils. Talanta, 2020, 210, 120667.	5.5	11
61	Chemometric challenges in development of paper-based analytical devices: Optimization and image processing. Analytica Chimica Acta, 2020, 1101, 1-8.	5.4	10
62	Simultaneous kinetic-spectrophotometric determination of sulfide and sulfite by partial least squares and genetic algorithm variable selection. Journal of Analytical Chemistry, 2007, 62, 348-354.	0.9	9
63	Pattern recognition study of biochemical assays for liver function. Analytica Chimica Acta, 1987, 202, 175-186.	5.4	8
64	Solving the sign indeterminacy for multiway models. Journal of Chemometrics, 2013, 27, 70-75.	1.3	8
65	DEHYDRATION OF PDO GENOVESE BASIL LEAVES (OCIMUM BASILICUM MAXIMUM L. CV GENOVESE) Tj ETQq1 1 0.784314 rgBT	2.0	8
66	Tools based on multivariate statistical analysis for classification of soil and groundwater in Apulian agricultural sites. Environmental Science and Pollution Research, 2017, 24, 13967-13978.	5.3	8
67	Potential Role of miRNAs in the Acquisition of Chemoresistance in Neuroblastoma. Journal of Personalized Medicine, 2021, 11, 107.	2.5	7
68	A program for varimax rotation in factor analysis. TrAC - Trends in Analytical Chemistry, 1987, 6, 250-251.	11.4	6
69	Simultaneous kinetic-spectrophotometric determination of sulfide and sulfite and genetic algorithim variable selection using partial least squares calibration. Journal of Analytical Chemistry, 2006, 61, 92-98.	0.9	6
70	A program for non-orthogonal rotation in factor analysis. TrAC - Trends in Analytical Chemistry, 1993, 12, 226-230.	11.4	5
71	Monitoring of heavy metals and butyltin compounds in coastal waters of Ligurian Sea: Results of a mussel watch project. Toxicological and Environmental Chemistry, 2000, 75, 99-111.	1.2	5
72	Effect of the Addition of Membrane Processed Olive Mill Waste Water (OMWW) to Extra Virgin Olive Oil. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 1821-1829.	1.9	5

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73	Olive fruits and vacuum impregnation, an interesting combination for dietetic iron enrichment. Journal of Food Science and Technology, 2017, 54, 481-487.	2.8	5
74	Selection of Aroma Components to Predict Sensory Quality of Kenyan Black Teas Using a Genetic Algorithm for Multiple Linear Regression Models.. Food Science and Technology Research, 1996, 2, 124-126.	0.2	4
75	A Biosurfactant/Polystyrene Polymer Partition System for Remediating Coal Tar-Contaminated Sediment. Soil and Sediment Contamination, 2016, 25, 683-699.	1.9	4
76	Chemometric approach to open validation protocols. Analytica Chimica Acta, 2015, 878, 78-86.	5.4	3
77	Design of Experiment as a powerful tool when applying Finite Element Method: a case study on prediction of hot rolling process parameters. Frattura Ed Integrita Strutturale, 2018, 12, 1-15.	0.9	3
78	From electromagnetic to sediment textural maps: an integrated approach to unravel the intra-point-bar variability of sediment properties. Journal of the Geological Society, 0, , jgs2021-156.	2.1	3
79	Lipid Supplementation of Dairy Cows' Diets:Â Effects on Milk Fat Composition. Journal of Agricultural and Food Chemistry, 1996, 44, 3507-3511.	5.2	2
80	Effects of visual training on motor performance in young tennis players using FitLight trainer. Journal of Sports Medicine and Physical Fitness, 2022, 62, .	0.7	2
81	A Preliminary Color Study of Different Basil-Based Semi-Finished Products during Their Storage. Molecules, 2022, 27, 2059.	3.8	2
82	A routine to change an MS-DOS program during run time. TrAC - Trends in Analytical Chemistry, 1986, 5, 56-58.	11.4	1