

Riccardo Leardi

List of Publications by Year in descending order

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82
papers

4,815
citations

172457

29
h-index

91884

69
g-index

84
all docs

84
docs citations

84
times ranked

5207
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of visual training on motor performance in young tennis players using FitLight trainer. <i>Journal of Sports Medicine and Physical Fitness</i> , 2022, 62, .	0.7	2
2	A Preliminary Color Study of Different Basil-Based Semi-Finished Products during Their Storage. <i>Molecules</i> , 2022, 27, 2059.	3.8	2
3	Potential Role of miRNAs in the Acquisition of Chemoresistance in Neuroblastoma. <i>Journal of Personalized Medicine</i> , 2021, 11, 107.	2.5	7
4	PKC δ Inhibition as a Strategy to Sensitize Neuroblastoma Stem Cells to Etoposide by Stimulating Ferroptosis. <i>Antioxidants</i> , 2021, 10, 691.	5.1	20
5	Background, Applications and Issues of the Experimental Designs for Mixture in the Food Sector. <i>Foods</i> , 2021, 10, 1128.	4.3	16
6	Electrochemical preconcentration coupled with spectroscopic techniques for trace lead analysis in olive oils. <i>Talanta</i> , 2020, 210, 120667.	5.5	11
7	Chemometric challenges in development of paper-based analytical devices: Optimization and image processing. <i>Analytica Chimica Acta</i> , 2020, 1101, 1-8.	5.4	10
8	Effect of the irrigation method and genotype on the bioaccumulation of toxic and trace elements in rice. <i>Science of the Total Environment</i> , 2020, 748, 142484.	8.0	17
9	Assessing the influence of pH and cationic strength on i-motif DNA structure. <i>Analytical and Bioanalytical Chemistry</i> , 2019, 411, 7473-7479.	3.7	19
10	An innovative green extraction and re-use strategy to valorize food supplement by-products: <i>Castanea sativa</i> bud preparations as case study. <i>Food Research International</i> , 2019, 115, 276-282.	6.2	26
11	Fabrication of paper-based analytical devices optimized by central composite design. <i>Analyst</i> , The, 2018, 143, 2102-2108.	3.5	12
12	Optimization of the Ultrasonic-Assisted Extraction of Phenolic Compounds from <i>Oryza Sativa</i> L. "Violet Nori"™ and Determination of the Antioxidant Properties of its Caryopses and Leaves. <i>Molecules</i> , 2018, 23, 844.	3.8	17
13	Design of Experiment as a powerful tool when applying Finite Element Method: a case study on prediction of hot rolling process parameters. <i>Frattura Ed Integrita Strutturale</i> , 2018, 12, 1-15.	0.9	3
14	Olive fruits and vacuum impregnation, an interesting combination for dietetic iron enrichment. <i>Journal of Food Science and Technology</i> , 2017, 54, 481-487.	2.8	5
15	Tools based on multivariate statistical analysis for classification of soil and groundwater in Apulian agricultural sites. <i>Environmental Science and Pollution Research</i> , 2017, 24, 13967-13978.	5.3	8
16	Building of prediction models by using Mid-Infrared spectroscopy and fatty acid profile to discriminate the geographical origin of sheep milk. <i>LWT - Food Science and Technology</i> , 2017, 75, 131-136.	5.2	32
17	UV-VIS spectroscopy for monitoring yogurt stability during storage time. <i>Analytical Methods</i> , 2016, 8, 5962-5969.	2.7	18
18	A Biosurfactant/Polystyrene Polymer Partition System for Remediating Coal Tar-Contaminated Sediment. <i>Soil and Sediment Contamination</i> , 2016, 25, 683-699.	1.9	4

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19	Oxysterol mixture and, in particular, 27 α -hydroxycholesterol drive M2 polarization of human macrophages. <i>BioFactors</i> , 2016, 42, 80-92.	5.4	26
20	Fingerprint detection and process prediction by multivariate analysis of fed-batch monoclonal antibody cell culture data. <i>Biotechnology Progress</i> , 2015, 31, 1633-1644.	2.6	37
21	Chemometric approach to open validation protocols. <i>Analytica Chimica Acta</i> , 2015, 878, 78-86.	5.4	3
22	Ultra-trace measurement of Dechloranes to investigate food as a route of human exposure. <i>Chemosphere</i> , 2015, 139, 525-533.	8.2	11
23	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. <i>Talanta</i> , 2015, 134, 360-365.	5.5	57
24	Total and free-lipids in commercial infant formulas: Fatty acid composition and their stability to oxidation. <i>Food Chemistry</i> , 2015, 173, 332-338.	8.2	17
25	Direct GC-(EI)MS determination of fatty acid alkyl esters in olive oils. <i>Talanta</i> , 2014, 119, 60-67.	5.5	18
26	Application of a GA-PLS strategy for variable reduction of electronic tongue signals. <i>Sensors and Actuators B: Chemical</i> , 2013, 183, 52-57.	7.8	28
27	Solving the sign indeterminacy for multiway models. <i>Journal of Chemometrics</i> , 2013, 27, 70-75.	1.3	8
28	DEHYDRATION OF PDO GENOVESE BASIL LEAVES (<i>OCIMUM BASILICUM MAXIMUM</i> L. CV GENOVESE) Tj ET 0 0 0 rg BT /Overlo	2.0	8
29	A multiway chemometric and kinetic study for evaluating the thermal stability of edible oils by 1H NMR analysis: Comparison of methods. <i>Talanta</i> , 2012, 88, 358-368.	5.5	29
30	Detection of addition of barley to coffee using near infrared spectroscopy and chemometric techniques. <i>Talanta</i> , 2012, 99, 175-179.	5.5	89
31	Application of multi-way analysis to UV-visible spectroscopy, gas chromatography and electronic nose data for wine ageing evaluation. <i>Analytica Chimica Acta</i> , 2012, 719, 43-51.	5.4	26
32	Genetic algorithms in chemometrics. <i>Journal of Chemometrics</i> , 2012, 26, 345-351.	1.3	115
33	Prediction of the optimum harvest time of 'Scarlet' apples using DR-UV-Vis and NIR spectroscopy. <i>Postharvest Biology and Technology</i> , 2012, 69, 15-23.	6.0	45
34	Effect of the Addition of Membrane Processed Olive Mill Waste Water (OMWW) to Extra Virgin Olive Oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2011, 88, 1821-1829.	1.9	5
35	Oxidative stability of virgin olive oil enriched with carnosic acid. <i>Food Research International</i> , 2010, 43, 1511-1516.	6.2	23
36	Experimental design in chemistry: A tutorial. <i>Analytica Chimica Acta</i> , 2009, 652, 161-172.	5.4	567

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37	Multivariate calibration of mango firmness using vis/NIR spectroscopy and acoustic impulse method. <i>Journal of Food Engineering</i> , 2009, 94, 7-13.	5.2	63
38	Principal component analysis of colour measurements of patinas and coating systems for outdoor bronze monuments. <i>Journal of Cultural Heritage</i> , 2009, 10, 331-337.	3.3	27
39	Comprehensive investigation and optimisation of the main experimental variables in stir-bar sorptive extraction (SBSE)-thermal desorption-capillary gas chromatography (TD-CGC). <i>Analytica Chimica Acta</i> , 2009, 636, 190-197.	5.4	34
40	Annual and spatial variations of chemical and physical properties in the Ross Sea surface waters (Antarctica). <i>Continental Shelf Research</i> , 2009, 29, 2333-2344.	1.8	13
41	Poloxamer 407 as a solubilising agent for tolfenamic acid and as a base for a gel formulation. <i>European Journal of Pharmaceutical Sciences</i> , 2008, 35, 19-29.	4.0	47
42	A composite sensor array impedentiometric electronic tongue Part II. Discrimination of basic tastes. <i>Biosensors and Bioelectronics</i> , 2007, 22, 2624-2628.	10.1	47
43	Genetic algorithms in chemistry. <i>Journal of Chromatography A</i> , 2007, 1158, 226-233.	3.7	123
44	Optimization of a glucose biosensor setup based on a Ni/Al HT matrix. <i>Analytica Chimica Acta</i> , 2007, 599, 36-40.	5.4	24
45	Preparation and evaluation of nanoparticles made of chitosan or N-trimethyl chitosan and a cisplatin-alginate complex. <i>Journal of Controlled Release</i> , 2007, 121, 110-123.	9.9	143
46	Simultaneous kinetic-spectrophotometric determination of sulfide and sulfite by partial least squares and genetic algorithm variable selection. <i>Journal of Analytical Chemistry</i> , 2007, 62, 348-354.	0.9	9
47	Simultaneous kinetic-spectrophotometric determination of sulfide and sulfite and genetic algorithm variable selection using partial least squares calibration. <i>Journal of Analytical Chemistry</i> , 2006, 61, 92-98.	0.9	6
48	Characterizing the pollution produced by an industrial area. <i>Science of the Total Environment</i> , 2006, 370, 99-116.	8.0	21
49	Fast GC analysis of major volatile compounds in distilled alcoholic beverages. <i>Analytica Chimica Acta</i> , 2005, 542, 260-267.	5.4	21
50	Preparation and evaluation of a chitosan salt-poloxamer 407 based matrix for buccal drug delivery. <i>Journal of Controlled Release</i> , 2005, 102, 159-169.	9.9	53
51	Polycyclic aromatic hydrocarbons assessment in the sediments of the Porto Torres Harbor (Northern Tj ETQq1 1 0.784314 rgBT /Ove	2.3	947
52	Direct thermal extraction and gas chromatographic-mass spectrometric determination of volatile compounds of extra-virgin olive oils. <i>Journal of Chromatography A</i> , 2004, 1023, 271-276.	3.7	50
53	Selection of internal standards in inductively coupled plasma atomic emission spectrometry by principal component analysis. <i>Journal of Analytical Atomic Spectrometry</i> , 2003, 18, 274-281.	3.0	48
54	Application of Three-Way Principal Component Analysis to the Evaluation of Two-Dimensional Maps in Proteomics. <i>Journal of Proteome Research</i> , 2003, 2, 351-360.	3.7	39

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55	Genetic-algorithm-based wavelength selection in multicomponent spectrophotometric determination by PLS: application on copper and zinc mixture. <i>Talanta</i> , 2003, 59, 311-317.	5.5	108
56	Selection of near Infrared Wavelengths Using Genetic Algorithms for the Determination of Seed Moisture Content. <i>Journal of Near Infrared Spectroscopy</i> , 2003, 11, 433-446.	1.5	33
57	Combined effects of inorganic acids in inductively coupled plasma optical emission spectrometry. <i>Spectrochimica Acta, Part B: Atomic Spectroscopy</i> , 2002, 57, 1915-1924.	2.9	16
58	Variable selection for multivariate calibration using a genetic algorithm: prediction of additive concentrations in polymer films from Fourier transform-infrared spectral data. <i>Analytica Chimica Acta</i> , 2002, 461, 189-200.	5.4	196
59	Quantifying Main Trends in Lysozyme Nucleation: The Effect of Precipitant Concentration, Supersaturation, and Impurities. <i>Crystal Growth and Design</i> , 2001, 1, 333-337.	3.0	24
60	Feature selection by genetic algorithms for mass spectral classifiers. <i>Analytica Chimica Acta</i> , 2001, 446, 483-492.	5.4	70
61	Application of genetic algorithm-PLS for feature selection in spectral data sets. <i>Journal of Chemometrics</i> , 2000, 14, 643-655.	1.3	488
62	Monitoring of heavy metals and butyltin compounds in coastal waters of Ligurian Sea: Results of a mussel watch project. <i>Toxicological and Environmental Chemistry</i> , 2000, 75, 99-111.	1.2	5
63	Determination of manganese by graphite furnace atomic absorption spectrometry: matrix effect control by multiple linear regression model. <i>Spectrochimica Acta, Part B: Atomic Spectroscopy</i> , 1999, 54, 845-851.	2.9	25
64	Empirical modelling of interferences in electrothermal atomization atomic absorption spectrometry. <i>Analytica Chimica Acta</i> , 1998, 376, 293-304.	5.4	17
65	Influence of Heat Treatment on the Volatile Compounds of Milk. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 3171-3177.	5.2	119
66	Lipid Supplementation of Dairy Cows' Diets: Effects on Milk Fat Composition. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 3507-3511.	5.2	2
67	Selection of Aroma Components to Predict Sensory Quality of Kenyan Black Teas Using a Genetic Algorithm for Multiple Linear Regression Models. <i>Food Science and Technology Research</i> , 1996, 2, 124-126.	0.2	4
68	Study of interferences in graphite furnace atomic absorption spectrometry by means of experimental design. <i>Analytica Chimica Acta</i> , 1996, 327, 47-51.	5.4	18
69	Optimization by experimental design of the adsorptive stripping voltammetric parameters in the determination of cinoxacin. <i>Electroanalysis</i> , 1995, 7, 1161-1164.	2.9	19
70	Design and optimization of the variables in the adsorptive stripping voltammetric determination of rufloxacin in tablets, human plasma and urine. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 1995, 13, 431-438.	2.8	25
71	Genetic Algorithms as a Tool for Wavelength Selection in Multivariate Calibration. <i>Analytical Chemistry</i> , 1995, 67, 4295-4301.	6.5	292
72	Use of experimental design to optimize the analysis of volatile compounds by dynamic headspace extraction followed by cold trapping and capillary GC. <i>Journal of High Resolution Chromatography</i> , 1994, 17, 91-94.	1.4	11

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73	Application of a genetic algorithm to feature selection under full validation conditions and to outlier detection. <i>Journal of Chemometrics</i> , 1994, 8, 65-79.	1.3	195
74	A program for non-orthogonal rotation in factor analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 1993, 12, 226-230.	11.4	5
75	Genetic algorithms as a strategy for feature selection. <i>Journal of Chemometrics</i> , 1992, 6, 267-281.	1.3	699
76	Multivariate data analysis in classification of musts and wines of the same variety according to vintage year. <i>Journal of Agricultural and Food Chemistry</i> , 1991, 39, 1764-1769.	5.2	41
77	A class-modelling technique based on potential functions. <i>Journal of Chemometrics</i> , 1991, 5, 435-453.	1.3	118
78	Classification and prediction ability of pattern recognition methods applied to sea-water fish. <i>Analytica Chimica Acta</i> , 1990, 233, 143-147.	5.4	11
79	Pattern recognition study of biochemical assays for liver function. <i>Analytica Chimica Acta</i> , 1987, 202, 175-186.	5.4	8
80	A program for varimax rotation in factor analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 1987, 6, 250-251.	11.4	6
81	A routine to change an MS-DOS program during run time. <i>TrAC - Trends in Analytical Chemistry</i> , 1986, 5, 56-58.	11.4	1
82	From electromagnetic to sediment textural maps: an integrated approach to unravel the intra-point-bar variability of sediment properties. <i>Journal of the Geological Society</i> , 0, , jgs2021-156.	2.1	3