Marco Iammarino

List of Publications by Year
in descending order

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60	948	471061	525886
papers	citations	17	27
		h-index	g-index

62	62	62	1126
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Endogenous levels of nitrites and nitrates in wide consumption foodstuffs: Results of five years of official controls and monitoring. Food Chemistry, 2013, 140, 763-771.	4.2	59
2	Monitoring of nitrites and nitrates levels in leafy vegetables (spinach and lettuce): a contribution to risk assessment. Journal of the Science of Food and Agriculture, 2014, 94, 773-778.	1.7	57
3	Sulfites in meat: Occurrence, activity, toxicity, regulation, and detection. A comprehensive review. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 2701-2720.	5.9	48
4	Nitrite and nitrate in fresh meats: a contribution to the estimation of admissible maximum limits to introduce in directive 95/2/EC. International Journal of Food Science and Technology, 2012, 47, 1852-1858.	1.3	47
5	Development of a new analytical method for the determination of sulfites in fresh meats and shrimps by ion-exchange chromatography with conductivity detection. Analytica Chimica Acta, 2010, 672, 61-65.	2.6	41
6	A multiresidual method based on ion-exchange chromatography with conductivity detection for the determination of biogenic amines in food and beverages. Analytical and Bioanalytical Chemistry, 2013, 405, 1015-1023.	1.9	41
7	Technical note: Rapid method for determination of amino acids in milk. Journal of Dairy Science, 2010, 93, 2367-2370.	1.4	38
8	Validation of a confirmatory analytical method for the determination of aflatoxins B1, B2, G1and G2in foods and feed materials by HPLC with on-line photochemical derivatization and fluorescence detection. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2009, 26, 1402-1410.	1.1	34
9	Simultaneous determination of twelve dyes in meat products: Development and validation of an analytical method based on HPLC-UV-diode array detection. Food Chemistry, 2019, 285, 1-9.	4.2	32
10	How meaty? Detection and quantification of adulterants, foreign proteins and food additives in meat products. International Journal of Food Science and Technology, 2017, 52, 851-863.	1.3	31
11	Development and Validation of an Analytical Method for Nitrite and Nitrate Determination in Meat Products by Capillary Ion Chromatography (CIC). Food Analytical Methods, 2019, 12, 1813-1822.	1.3	27
12	Measurement of Histamine in Seafood by HPLC, CE, and ELISA: Comparison of Three Techniques. Veterinary Research Communications, 2005, 29, 343-346.	0.6	26
13	Optimization and Validation of a Confirmatory Method for Determination of Ten Sulfonamides in Feeds by LC and UV-Diode Array Detection. Chromatographia, 2011, 73, 75-82.	0.7	25
14	Assessment of lead, cadmium and mercury in seafood marketed in Puglia and Basilicata (Italy) by inductively coupled plasma mass spectrometry. Food Additives and Contaminants: Part B Surveillance, 2015, 8, 85-92.	1.3	24
15	Survey of benzoic acid in cheeses: contribution to the estimation of an admissible maximum limit. Food Additives and Contaminants: Part B Surveillance, 2011, 4, 231-237.	1.3	22
16	Investigation on the presence of sulphites in fresh meat preparations: Estimation of an allowable maximum limit. Meat Science, 2012, 90, 304-308.	2.7	21
17	Determination of deoxynivalenol and nivalenol by liquid chromatography and fluorimetric detection with on-line chemical post-column derivatization. Talanta, 2012, 97, 145-149.	2.9	18
18	Environmental monitoring of the area surrounding oil wells in Val dâ€™Agri (Italy): element accumulation in bovine and ovine organs. Environmental Monitoring and Assessment, 2016, 188, 338.	1.3	17

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19	Chromatographic determination of 12 dyes in meat products by HPLC-UV-DIODE array detection. MethodsX, 2019, 6, 856-861.	0.7	17
20	Validation and application of multi-residue analysis of eight anticoagulant rodenticides by high-performance liquid chromatography with fluorimetric detection. Journal of Veterinary Diagnostic Investigation, 2012, 24, 307-311.	0.5	14
21	Determination of pyrethroids in chicken egg samples: development and validation of a confirmatory analytical method by gas chromatography/mass spectrometry. International Journal of Food Science and Technology, 2014, 49, 1391-1400.	1.3	14
22	ELISA and UPLC/FLD as Screening and Confirmatory Techniques for T-2/HT-2 Mycotoxin Determination in Cereals. Applied Sciences (Switzerland), 2021, 11, 1688.	1.3	14
23	Determination of polyphosphates in products of animal origin: application of a validated ion chromatography method for commercial samples analyses. European Food Research and Technology, 2012, 235, 409-417.	1.6	13
24	Different use of nitrite and nitrate in meats: A survey on typical and commercial Italian products as a contribution to risk assessment. LWT - Food Science and Technology, 2021, 150, 112004.	2.5	13
25	Going green in food analysis: A rapid and accurate method for the determination of sorbic acid and benzoic acid in foods by capillary ion chromatography with conductivity detection. LWT - Food Science and Technology, 2021, 141, 110841.	2.5	12
26	Pesticides Contamination of Cereals and Legumes: Monitoring of Samples Marketed in Italy as a Contribution to Risk Assessment. Applied Sciences (Switzerland), 2021, 11, 7283.	1.3	12
27	Recent Advances in the Post-Column Derivatization for the Determination of Mycotoxins in Food Products and Feed Materials by Liquid Chromatography and Fluorescence Detection. Current Analytical Chemistry, 2014, 10, 355-365.	0.6	12
28	Monitoring of sulphites levels in shrimps samples collected in Puglia (Italy) by ion-exchange chromatography with conductivity detection. Food Additives and Contaminants: Part B Surveillance, 2014, 7, 84-89.	1.3	11
29	Sulphur dioxide in meat products: 3-year control results of an accredited Italian laboratory. Food Additives and Contaminants: Part B Surveillance, 2017, 10, 99-104.	1.3	11
30	Application of inductively coupled plasmaâ€“mass spectrometry for trace element characterisation of equine meats. International Journal of Food Properties, 2017, 20, 2888-2900.	1.3	11
31	Determination of Sulphiting Agents in Raw and Processed Meat: Comparison Between a Modified Monier-Williams Method and the Direct Analysis by Ion Chromatography with Conductometric Detection. Food Analytical Methods, 2017, 10, 3956-3963.	1.3	11
32	Innovative approaches for identifying a mechanically separated meat: evaluation of radiostrontium levels and development of a new tool of investigation. Journal of Food Science and Technology, 2020, 57, 484-494.	1.4	11
33	Innovative techniques for identifying a mechanically separated meat: sample irradiation coupled to electronic spin resonance. European Food Research and Technology, 2019, 245, 2331-2341.	1.6	10
34	Certification of nitrate in spinach powder reference material SPIN-1 by high-precision isotope dilution GCâ€“MS. Analytical and Bioanalytical Chemistry, 2019, 411, 3435-3445.	1.9	10
35	Anion exchange polymeric sorbent coupled to highâ€performance liquid chromatography with <scp>UV</scp> diode array detection for the determination of ten Nâ€nitrosamines in meat products: a validated approach. International Journal of Food Science and Technology, 2020, 55, 1097-1109.	1.3	10
36	A 5-Years (2015â€“2019) Control Activity of an EU Laboratory: Contamination of Histamine in Fish Products and Exposure Assessment. Applied Sciences (Switzerland), 2020, 10, 8693.	1.3	10

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37	Aflatoxins in Milk and Dairy Products: Occurrence and Exposure Assessment for the Serbian Population. Applied Sciences (Switzerland), 2020, 10, 7420.	1.3	10
38	Optimisation and Validation of a Multi-matrix Ultrasensible Radiochemical Method for the Determination of Radiostrontium in Solid Foodstuffs by Liquid Scintillation Counting. Food Analytical Methods, 2016, 9, 95-104.	1.3	9
39	Dye use in fresh meat preparations and meat products: a survey by a validated method based on <scp>HPLC</scp>â€<scp>UV</scp>â€diode array detection as a contribution to risk assessment. International Journal of Food Science and Technology, 2020, 55, 1126-1135.	1.3	9
40	The analytical determination of polyphosphates in food: A point-to-point comparison between direct ion chromatography and indirect photometry. Food Chemistry, 2020, 325, 126937.	4.2	9
41	Development and Validation of an Ion Chromatography Method for the Simultaneous Determination of Seven Food Additives in Cheeses. Journal of Analytical Sciences Methods and Instrumentation, 2013, 03, 30-37.	0.1	9
42	Fast and Sensitive Radiochemical Method for Sr-90 Determination in Food and Feed by Chromatographic Extraction and Liquid Scintillation Counting. Food Analytical Methods, 2022, 15, 1521-1534.	1.3	9
43	Determination of radiostrontium in milk samples by ultra-low-level liquid scintillation counting: a validated approach. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 2014-2021.	1.1	8
44	Radiostrontium levels in foodstuffs: 4-Years control activity by Italian reference centre, as a contribution to risk assessment. Food Chemistry, 2016, 210, 344-354.	4.2	6
45	Advanced Analysis Techniques of Food Contaminants and Risk Assessmentâ€"Editorial. Applied Sciences (Switzerland), 2022, 12, 4863.	1.3	6
46	Beta emitter radionuclides (90Sr) contamination in animal feed: validation and application of a radiochemical method by ultra low level liquid scintillation counting. Italian Journal of Food Safety, 2015, 4, 4531.	0.5	5
47	Detection of sulfites in fresh meat preparation commercialised at retail in Lazio Region. Italian Journal of Food Safety, 2017, 6, 6482.	0.5	5
48	Recent advances in meat products quality & safety improvements and assurance: Editorial. International Journal of Food Science and Technology, 2020, 55, 917-918.	1.3	5
49	Radiostrontium accumulation in animal bones: development of a radiochemical method by ultra low-level liquid scintillation counting for its quantification. Veterinaria Italiana, 2018, 54, 41-47.	0.5	5
50	Aflatoxins contamination in nuts for direct human consumption: analytical findings from three years of official control in Italy. International Journal of Food Science and Technology, 2022, 57, 7496-7504.	1.3	5
51	Anticoagulant rodenticide poisoning in animals of Apulia and Basilicata, Italy. Veterinaria Italiana, 2016, 52, 153-9.	0.5	5
52	Monitoring on the Presence of Ascorbic Acid in Not Prepacked Fresh Meat Preparations by a Validated HPLC Method. Journal of Food Research, 2012, 1, .	0.1	4
53	Identification of mechanically separated meat in meat products: a simplified analytical approach by ion chromatography with conductivity detection. International Journal of Food Science and Technology, 2021, 56, 5305-5314.	1.3	4
54	Exposure assessment in the Serbian population and occurrence of histamine and heavy metals in fish and seafood. International Journal of Food Science and Technology, 0, , .	1.3	4

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55	Survey on the presence of90Sr in milk samples by a validated ultra low level liquid scintillation counting (LSC) method. E3S Web of Conferences, 2013, 1, 39005.	0.2	3
56	Food Additives in mozzarella Cheese: A Contribution for a Correct Analytical Determination. Journal of Food and Nutrition Sciences, 2015, 3, 13.	0.2	2
57	Simultaneous Determination of Aflatoxins B1, B2, G1, and G2 in Foods and Feed Materials. Methods in Molecular Biology, 2011, 739, 203-210.	0.4	1
58	Electroanalytical characterisation of nitrosamines in different mobile phases as supporting electrolytes. Microchemical Journal, 2021, 171, 106885.	2.3	0
59	Validation of an Analytical Method for the Determination of Ascorbic Acid and Nicotinic Acid in Fresh Meat Preparations by HPLC-UV-DAD. Journal of Food and Nutrition Sciences, 2015, 3, 7.	0.2	0
60	Determination Of Sulphiting Agents In Raw And Processed Meat. , 2018, , .		0