

Marco Iammarino

List of Publications by Year in descending order

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Version: 2024-02-01

60
papers

948
citations

471371

17
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526166

27
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62
all docs

62
docs citations

62
times ranked

1126
citing authors

#	ARTICLE	IF	CITATIONS
1	Fast and Sensitive Radiochemical Method for Sr-90 Determination in Food and Feed by Chromatographic Extraction and Liquid Scintillation Counting. <i>Food Analytical Methods</i> , 2022, 15, 1521-1534.	1.3	9
2	Aflatoxins contamination in nuts for direct human consumption: analytical findings from three years of official control in Italy. <i>International Journal of Food Science and Technology</i> , 2022, 57, 7496-7504.	1.3	5
3	Advanced Analysis Techniques of Food Contaminants and Risk Assessment—Editorial. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 4863.	1.3	6
4	ELISA and UPLC/FLD as Screening and Confirmatory Techniques for T-2/HT-2 Mycotoxin Determination in Cereals. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 1688.	1.3	14
5	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. <i>LWT - Food Science and Technology</i> , 2021, 141, 110841.	2.5	12
6	Identification of mechanically separated meat in meat products: a simplified analytical approach by ion chromatography with conductivity detection. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5305-5314.	1.3	4
7	Pesticides Contamination of Cereals and Legumes: Monitoring of Samples Marketed in Italy as a Contribution to Risk Assessment. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 7283.	1.3	12
8	Different use of nitrite and nitrate in meats: A survey on typical and commercial Italian products as a contribution to risk assessment. <i>LWT - Food Science and Technology</i> , 2021, 150, 112004.	2.5	13
9	Electroanalytical characterisation of nitrosamines in different mobile phases as supporting electrolytes. <i>Microchemical Journal</i> , 2021, 171, 106885.	2.3	0
10	Dye use in fresh meat preparations and meat products: a survey by a validated method based on HPLC–UV diode array detection as a contribution to risk assessment. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1126-1135.	1.3	9
11	Anion exchange polymeric sorbent coupled to high-performance liquid chromatography with UV diode array detection for the determination of ten nitrosamines in meat products: a validated approach. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1097-1109.	1.3	10
12	Innovative approaches for identifying a mechanically separated meat: evaluation of radiostromtium levels and development of a new tool of investigation. <i>Journal of Food Science and Technology</i> , 2020, 57, 484-494.	1.4	11
13	Sulfites in meat: Occurrence, activity, toxicity, regulation, and detection. A comprehensive review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 2701-2720.	5.9	48
14	A 5-Years (2015–2019) Control Activity of an EU Laboratory: Contamination of Histamine in Fish Products and Exposure Assessment. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 8693.	1.3	10
15	Aflatoxins in Milk and Dairy Products: Occurrence and Exposure Assessment for the Serbian Population. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 7420.	1.3	10
16	Recent advances in meat products quality & safety improvements and assurance: Editorial. <i>International Journal of Food Science and Technology</i> , 2020, 55, 917-918.	1.3	5
17	The analytical determination of polyphosphates in food: A point-to-point comparison between direct ion chromatography and indirect photometry. <i>Food Chemistry</i> , 2020, 325, 126937.	4.2	9
18	Innovative techniques for identifying a mechanically separated meat: sample irradiation coupled to electronic spin resonance. <i>European Food Research and Technology</i> , 2019, 245, 2331-2341.	1.6	10

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19	Chromatographic determination of 12 dyes in meat products by HPLC-UV-DIODE array detection. <i>MethodsX</i> , 2019, 6, 856-861.	0.7	17
20	Certification of nitrate in spinach powder reference material SPIN-1 by high-precision isotope dilution GC-MS. <i>Analytical and Bioanalytical Chemistry</i> , 2019, 411, 3435-3445.	1.9	10
21	Development and Validation of an Analytical Method for Nitrite and Nitrate Determination in Meat Products by Capillary Ion Chromatography (CIC). <i>Food Analytical Methods</i> , 2019, 12, 1813-1822.	1.3	27
22	Simultaneous determination of twelve dyes in meat products: Development and validation of an analytical method based on HPLC-UV-diode array detection. <i>Food Chemistry</i> , 2019, 285, 1-9.	4.2	32
23	Radiostrontium accumulation in animal bones: development of a radiochemical method by ultra low-level liquid scintillation counting for its quantification. <i>Veterinaria Italiana</i> , 2018, 54, 41-47.	0.5	5
24	Determination Of Sulphiting Agents In Raw And Processed Meat. , 2018, , .		0
25	Sulphur dioxide in meat products: 3-year control results of an accredited Italian laboratory. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2017, 10, 99-104.	1.3	11
26	Application of inductively coupled plasma-mass spectrometry for trace element characterisation of equine meats. <i>International Journal of Food Properties</i> , 2017, 20, 2888-2900.	1.3	11
27	How meaty? Detection and quantification of adulterants, foreign proteins and food additives in meat products. <i>International Journal of Food Science and Technology</i> , 2017, 52, 851-863.	1.3	31
28	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. <i>Food Analytical Methods</i> , 2017, 10, 3956-3963.	1.3	11
29	Detection of sulfites in fresh meat preparation commercialised at retail in Lazio Region. <i>Italian Journal of Food Safety</i> , 2017, 6, 6482.	0.5	5
30	Environmental monitoring of the area surrounding oil wells in Val d'Agri (Italy): element accumulation in bovine and ovine organs. <i>Environmental Monitoring and Assessment</i> , 2016, 188, 338.	1.3	17
31	Radiostrontium levels in foodstuffs: 4-Years control activity by Italian reference centre, as a contribution to risk assessment. <i>Food Chemistry</i> , 2016, 210, 344-354.	4.2	6
32	Optimisation and Validation of a Multi-matrix Ultrasensible Radiochemical Method for the Determination of Radiostrontium in Solid Foodstuffs by Liquid Scintillation Counting. <i>Food Analytical Methods</i> , 2016, 9, 95-104.	1.3	9
33	Anticoagulant rodenticide poisoning in animals of Apulia and Basilicata, Italy. <i>Veterinaria Italiana</i> , 2016, 52, 153-9.	0.5	5
34	Beta emitter radionuclides (⁹⁰ Sr) contamination in animal feed: validation and application of a radiochemical method by ultra low level liquid scintillation counting. <i>Italian Journal of Food Safety</i> , 2015, 4, 4531.	0.5	5
35	Assessment of lead, cadmium and mercury in seafood marketed in Puglia and Basilicata (Italy) by inductively coupled plasma mass spectrometry. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2015, 8, 85-92.	1.3	24
36	Food Additives in mozzarella Cheese: A Contribution for a Correct Analytical Determination. <i>Journal of Food and Nutrition Sciences</i> , 2015, 3, 13.	0.2	2

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37	Validation of an Analytical Method for the Determination of Ascorbic Acid and Nicotinic Acid in Fresh Meat Preparations by HPLC-UV-DAD. <i>Journal of Food and Nutrition Sciences</i> , 2015, 3, 7.	0.2	0
38	Determination of radiostrontium in milk samples by ultra-low-level liquid scintillation counting: a validated approach. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2014, 31, 2014-2021.	1.1	8
39	Monitoring of nitrites and nitrates levels in leafy vegetables (spinach and lettuce): a contribution to risk assessment. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 773-778.	1.7	57
40	Determination of pyrethroids in chicken egg samples: development and validation of a confirmatory analytical method by gas chromatography/mass spectrometry. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1391-1400.	1.3	14
41	Monitoring of sulphites levels in shrimps samples collected in Puglia (Italy) by ion-exchange chromatography with conductivity detection. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2014, 7, 84-89.	1.3	11
42	Recent Advances in the Post-Column Derivatization for the Determination of Mycotoxins in Food Products and Feed Materials by Liquid Chromatography and Fluorescence Detection. <i>Current Analytical Chemistry</i> , 2014, 10, 355-365.	0.6	12
43	A multiresidual method based on ion-exchange chromatography with conductivity detection for the determination of biogenic amines in food and beverages. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 1015-1023.	1.9	41
44	Endogenous levels of nitrites and nitrates in wide consumption foodstuffs: Results of five years of official controls and monitoring. <i>Food Chemistry</i> , 2013, 140, 763-771.	4.2	59
45	Survey on the presence of ⁹⁰ Sr in milk samples by a validated ultra low level liquid scintillation counting (LSC) method. <i>E3S Web of Conferences</i> , 2013, 1, 39005.	0.2	3
46	Development and Validation of an Ion Chromatography Method for the Simultaneous Determination of Seven Food Additives in Cheeses. <i>Journal of Analytical Sciences Methods and Instrumentation</i> , 2013, 03, 30-37.	0.1	9
47	Validation and application of multi-residue analysis of eight anticoagulant rodenticides by high-performance liquid chromatography with fluorimetric detection. <i>Journal of Veterinary Diagnostic Investigation</i> , 2012, 24, 307-311.	0.5	14
48	Determination of polyphosphates in products of animal origin: application of a validated ion chromatography method for commercial samples analyses. <i>European Food Research and Technology</i> , 2012, 235, 409-417.	1.6	13
49	Determination of deoxynivalenol and nivalenol by liquid chromatography and fluorimetric detection with on-line chemical post-column derivatization. <i>Talanta</i> , 2012, 97, 145-149.	2.9	18
50	Investigation on the presence of sulphites in fresh meat preparations: Estimation of an allowable maximum limit. <i>Meat Science</i> , 2012, 90, 304-308.	2.7	21
51	Monitoring on the Presence of Ascorbic Acid in Not Prepacked Fresh Meat Preparations by a Validated HPLC Method. <i>Journal of Food Research</i> , 2012, 1, .	0.1	4
52	Nitrite and nitrate in fresh meats: a contribution to the estimation of admissible maximum limits to introduce in directive 95/2/EC. <i>International Journal of Food Science and Technology</i> , 2012, 47, 1852-1858.	1.3	47
53	Simultaneous Determination of Aflatoxins B1, B2, G1, and G2 in Foods and Feed Materials. <i>Methods in Molecular Biology</i> , 2011, 739, 203-210.	0.4	1
54	Optimization and Validation of a Confirmatory Method for Determination of Ten Sulfonamides in Feeds by LC and UV-Diode Array Detection. <i>Chromatographia</i> , 2011, 73, 75-82.	0.7	25

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55	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
56	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
57	Technical note: Rapid method for determination of amino acids in milk. Journal of Dairy Science, 2010, 93, 2367-2370.	1.4	38
58	Validation of a confirmatory analytical method for the determination of aflatoxins B1, B2, G1 and G2 in 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
59	Measurement of Histamine in Seafood by HPLC, CE, and ELISA: Comparison of Three Techniques. Veterinary Research Communications, 2005, 29, 343-346.	0.6	26
60	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