

Erica Liberto

List of Publications by Year in descending order

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75
papers

3,029
citations

117625

34
h-index

175258

52
g-index

81
all docs

81
docs citations

81
times ranked

2621
citing authors

#	ARTICLE	IF	CITATIONS
1	Quantitative analysis of essential oils: a complex task. <i>Flavour and Fragrance Journal</i> , 2008, 23, 382-391.	2.6	163
2	Headspace sampling of the volatile fraction of vegetable matrices. <i>Journal of Chromatography A</i> , 2008, 1184, 220-233.	3.7	132
3	Essential oils and volatiles: sample preparation and analysis. A review.. <i>Flavour and Fragrance Journal</i> , 2010, 25, 282-290.	2.6	132
4	Dual-phase twistlers: A new approach to headspace sorptive extraction and stir bar sorptive extraction. <i>Journal of Chromatography A</i> , 2005, 1094, 9-16.	3.7	124
5	Automated headspace solid-phase dynamic extraction to analyse the volatile fraction of food matrices. <i>Journal of Chromatography A</i> , 2004, 1024, 217-226.	3.7	109
6	Profiling food volatiles by comprehensive two-dimensional gas chromatography coupled with mass spectrometry: Advanced fingerprinting approaches for comparative analysis of the volatile fraction of roasted hazelnuts (<i>Corylus avellana</i> L.) from different origins. <i>Journal of Chromatography A</i> , 2010, 1217, 5848-5858.	3.7	100
7	Coffee aroma: Chemometric comparison of the chemical information provided by three different samplings combined with GC-MS to describe the sensory properties in cup. <i>Food Chemistry</i> , 2017, 214, 218-226.	8.2	91
8	Toward a definition of blueprint of virgin olive oil by comprehensive two-dimensional gas chromatography. <i>Journal of Chromatography A</i> , 2014, 1334, 101-111.	3.7	89
9	High-quality Italian rice cultivars: Chemical indices of ageing and aroma quality. <i>Food Chemistry</i> , 2015, 172, 305-313.	8.2	79
10	Headspace-Solid-Phase Microextraction in the Analysis of the Volatile Fraction of Aromatic and Medicinal Plants. <i>Journal of Chromatographic Science</i> , 2006, 44, 416-429.	1.4	73
11	Quantitative analysis of volatiles from solid matrices of vegetable origin by high concentration capacity headspace techniques: Determination of furan in roasted coffee. <i>Journal of Chromatography A</i> , 2011, 1218, 753-762.	3.7	72
12	Targeted and Non-Targeted Approaches for Complex Natural Sample Profiling by GCxGC-qMS. <i>Journal of Chromatographic Science</i> , 2010, 48, 251-261.	1.4	71
13	Black tea volatiles fingerprinting by comprehensive two-dimensional gas chromatography - Mass spectrometry combined with high concentration capacity sample preparation techniques: Toward a fully automated sensomic assessment. <i>Food Chemistry</i> , 2017, 225, 276-287.	8.2	65
14	Enantiomer identification in the flavour and fragrance fields by "interactive" combination of linear retention indices from enantioselective gas chromatography and mass spectrometry. <i>Journal of Chromatography A</i> , 2008, 1195, 117-126.	3.7	62
15	Comprehensive Chemical Fingerprinting of High-Quality Cocoa at Early Stages of Processing: Effectiveness of Combined Untargeted and Targeted Approaches for Classification and Discrimination. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6329-6341.	5.2	58
16	Reliability of fibres in solid-phase microextraction for routine analysis of the headspace of aromatic and medicinal plants. <i>Journal of Chromatography A</i> , 2007, 1152, 138-149.	3.7	57
17	Fast headspace-enantioselective GC-MS mass spectrometric-multivariate statistical method for routine authentication of flavoured fruit foods. <i>Food Chemistry</i> , 2012, 132, 1071-1079.	8.2	56
18	Sorptive tape extraction in the analysis of the volatile fraction emitted from biological solid matrices. <i>Journal of Chromatography A</i> , 2007, 1148, 137-144.	3.7	55

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19	Volatile profiling of high quality hazelnuts (<i>Corylus avellana</i> L.): Chemical indices of roasting. <i>Food Chemistry</i> , 2013, 138, 1723-1733.	8.2	53
20	Fructose liquid and solid formulations differently affect gut integrity, microbiota composition and related liver toxicity: a comparative in vivo study. <i>Journal of Nutritional Biochemistry</i> , 2018, 55, 185-199.	4.2	53
21	Herbs and spices: Characterization and quantitation of biologically-active markers for routine quality control by multiple headspace solid-phase microextraction combined with separative or non-separative analysis. <i>Journal of Chromatography A</i> , 2015, 1376, 9-17.	3.7	47
22	A Further Tool To Monitor the Coffee Roasting Process: Aroma Composition and Chemical Indices. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 11283-11291.	5.2	46
23	Quantitative determination of some volatile suspected allergens in cosmetic creams spread on skin by direct contact sorptive tape extraction—gas chromatography—mass spectrometry. <i>Journal of Chromatography A</i> , 2010, 1217, 2599-2605.	3.7	44
24	Non-separative Headspace Solid Phase Microextraction—Mass Spectrometry Profile as a Marker To Monitor Coffee Roasting Degree. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1652-1660.	5.2	44
25	Conventional and narrow bore short capillary columns with cyclodextrin derivatives as chiral selectors to speed-up enantioselective gas chromatography and enantioselective gas chromatography—mass spectrometry analyses. <i>Journal of Chromatography A</i> , 2008, 1212, 114-123.	3.7	43
26	Room temperature ionic liquids: New GC stationary phases with a novel selectivity for flavor and fragrance analyses. <i>Journal of Chromatography A</i> , 2012, 1268, 130-138.	3.7	43
27	Untargeted and Targeted Fingerprinting of Extra Virgin Olive Oil Volatiles by Comprehensive Two-Dimensional Gas Chromatography with Mass Spectrometry: Challenges in Long-Term Studies. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5289-5302.	5.2	41
28	Headspace—solid-phase microextraction fast GC in combination with principal component analysis as a tool to classify different chemotypes of chamomile flower-heads (<i>Matricaria recutita</i> L.). <i>Phytochemical Analysis</i> , 2006, 17, 217-225.	2.4	40
29	Development of fast enantioselective gas-chromatographic analysis using gas-chromatographic method-translation software in routine essential oil analysis (lavender essential oil). <i>Journal of Chromatography A</i> , 2010, 1217, 1530-1536.	3.7	40
30	Quantitative fingerprinting by headspace—Two-dimensional comprehensive gas chromatography—mass spectrometry of solid matrices: Some challenging aspects of the exhaustive assessment of food volatiles. <i>Analytica Chimica Acta</i> , 2013, 798, 115-125.	5.4	40
31	Chemometric Modeling of Coffee Sensory Notes through Their Chemical Signatures: Potential and Limits in Defining an Analytical Tool for Quality Control. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 7096-7109.	5.2	40
32	New medium-to-high polarity twister coatings for liquid and vapour phase sorptive extraction of matrices of vegetable origin. <i>Journal of Chromatography A</i> , 2012, 1265, 39-45.	3.7	36
33	Impact of phase ratio, polydimethylsiloxane volume and size, and sampling temperature and time on headspace sorptive extraction recovery of some volatile compounds in the essential oil field. <i>Journal of Chromatography A</i> , 2005, 1071, 111-118.	3.7	35
34	Advanced fingerprinting of high-quality cocoa: Challenges in transferring methods from thermal to differential-flow modulated comprehensive two dimensional gas chromatography. <i>Journal of Chromatography A</i> , 2018, 1536, 122-136.	3.7	35
35	Fast—GC—conventional quadrupole mass spectrometry in essential oil analysis. <i>Journal of Separation Science</i> , 2008, 31, 1074-1084.	2.5	34
36	Strategies for Accurate Quantitation of Volatiles from Foods and Plant-Origin Materials: A Challenging Task. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1619-1630.	5.2	34

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37	Alignment for Comprehensive Two-Dimensional Gas Chromatography with Dual Secondary Columns and Detectors. <i>Analytical Chemistry</i> , 2015, 87, 10056-10063.	6.5	33
38	Highly Informative Fingerprinting of Extra-Virgin Olive Oil Volatiles: The Role of High Concentration-Capacity Sampling in Combination with Comprehensive Two-Dimensional Gas Chromatography. <i>Separations</i> , 2019, 6, 34.	2.4	33
39	Evolution of potent odorants within the volatile metabolome of high-quality hazelnuts (<i>Corylus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 3491-3506.	3.7	32
40	New asymmetrical per-substituted cyclodextrins (2-O-methyl-3-O-ethyl- and) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 627 Td (2-O-ethyl-3-O chromatography in the flavour and fragrance field. <i>Journal of Chromatography A</i> , 2010, 1217, 1106-1113.	3.7	30
41	Parallel dual secondary column-dual detection: A further way of enhancing the informative potential of two-dimensional comprehensive gas chromatography. <i>Journal of Chromatography A</i> , 2014, 1360, 264-274.	3.7	30
42	Comprehensive two-dimensional gas chromatography coupled with time of flight mass spectrometry featuring tandem ionization: Challenges and opportunities for accurate fingerprinting studies. <i>Journal of Chromatography A</i> , 2019, 1597, 132-141.	3.7	30
43	High concentration capacity sample preparation techniques to improve the informative potential of two-dimensional comprehensive gas chromatographyâ€“mass spectrometry: Application to sensomics. <i>Journal of Chromatography A</i> , 2013, 1318, 1-11.	3.7	29
44	Parallel dual secondaryâ€“columnâ€“dual detection comprehensive twoâ€“dimensional gas chromatography: a flexible and reliable analytical tool for essential oils quantitative profiling. <i>Flavour and Fragrance Journal</i> , 2015, 30, 366-380.	2.6	29
45	Analysis of essential oils and fragrances with a new generation of highly inert gas chromatographic columns coated with ionic liquids. <i>Journal of Chromatography A</i> , 2017, 1495, 64-75.	3.7	29
46	Urinary metabolic fingerprinting of mice with diet-induced metabolic derangements by parallel dual secondary column-dual detection two-dimensional comprehensive gas chromatography. <i>Journal of Chromatography A</i> , 2014, 1361, 265-276.	3.7	26
47	Enantioselective Gas Chromatography with Derivatized Cyclodextrins in the Flavour and Fragrance Field. <i>Israel Journal of Chemistry</i> , 2016, 56, 925-939.	2.3	26
48	Oxygenated heterocyclic compounds to differentiate Citrus spp. essential oils through metabolomic strategies. <i>Food Chemistry</i> , 2016, 206, 223-233.	8.2	25
49	Ionic liquids as water-compatible GC stationary phases for the analysis of fragrances and essential oils. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 4657-4668.	3.7	24
50	Combined untargeted and targeted fingerprinting by comprehensive two-dimensional gas chromatography: revealing fructose-induced changes in mice urinary metabolic signatures. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 2723-2737.	3.7	23
51	An effective chromatographic fingerprinting workflow based on comprehensive two-dimensional gas chromatography â€“ Mass spectrometry to establish volatiles patterns discriminative of spoiled hazelnuts (<i>Corylus avellana</i> L.). <i>Food Chemistry</i> , 2021, 340, 128135.	8.2	23
52	A metabolomic approach to quality determination and authentication of raw plant material in the fragrance field. Iris rhizomes: A case study. <i>Journal of Chromatography A</i> , 2014, 1368, 143-154.	3.7	22
53	Cocoa smoky off-flavor: Chemical characterization and objective evaluation for quality control. <i>Food Chemistry</i> , 2020, 309, 125561.	8.2	20
54	Adulteration of Essential Oils: A Multitask Issue for Quality Control. Three Case Studies: <i>Lavandula angustifolia</i> Mill., <i>Citrus limon</i> (L.) Osbeck and <i>Melaleuca alternifolia</i> (Maiden & Betche) Cheel. <i>Molecules</i> , 2021, 26, 5610.	3.8	19

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55	Chromatographic Fingerprinting Strategy to Delineate Chemical Patterns Correlated to Coffee Odor and Taste Attributes. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 4550-4560.	5.2	18
56	Solvent-enhanced headspace sorptive extraction in the analysis of the volatile fraction of matrices of vegetable origin. <i>Journal of Separation Science</i> , 2010, 33, 2191-2199.	2.5	16
57	Robust Markers of Coffee Consumption Identified Among the Volatile Organic Compounds in Human Urine. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1801060.	3.3	16
58	Cocoa smoky off-flavour: A MS-based analytical decision maker for routine controls. <i>Food Chemistry</i> , 2021, 336, 127691.	8.2	16
59	Evaluation of volatile bioactive secondary metabolites transfer from medicinal and aromatic plants to herbal teas: Comparison of different methods for the determination of transfer rate and human intake. <i>Journal of Chromatography A</i> , 2019, 1594, 173-180.	3.7	14
60	Exploring extra dimensions to capture saliva metabolite fingerprints from metabolically healthy and unhealthy obese patients by comprehensive two-dimensional gas chromatography featuring Tandem ionization mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2021, 413, 403-418.	3.7	14
61	Influence of polydimethylsiloxane outer coating and packing material on analyte recovery in dual-phase headspace sorptive extraction. <i>Journal of Chromatography A</i> , 2007, 1164, 33-39.	3.7	13
62	Fractionated dynamic headspace sampling in the analysis of matrices of vegetable origin in the food field. <i>Journal of Chromatography A</i> , 2017, 1489, 18-28.	3.7	11
63	HS-SPME-MS-Enose Coupled with Chemometrics as an Analytical Decision Maker to Predict In-Cup Coffee Sensory Quality in Routine Controls: Possibilities and Limits. <i>Molecules</i> , 2019, 24, 4515.	3.8	11
64	Chromatographic Fingerprinting Enables Effective Discrimination and Identification of High-Quality Italian Extra-Virgin Olive Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 8874-8889.	5.2	10
65	<i>Corylus avellana</i> L. Aroma Blueprint: Potent Odorants Signatures in the Volatilome of High Quality Hazelnuts. <i>Frontiers in Plant Science</i> , 2022, 13, 840028.	3.6	10
66	Exploring the Extra-Virgin Olive Oil Volatilome by Adding Extra Dimensions to Comprehensive Two-Dimensional Gas Chromatography and Time-of-Flight Mass Spectrometry Featuring Tandem Ionization: Validation of Ripening Markers in Headspace Linearity Conditions. <i>Journal of AOAC INTERNATIONAL</i> , 2021, 104, 274-287.	1.5	9
67	Headspace Sampling in Flavor and Fragrance Field. , 2012, , 1-25.		8
68	Sedentariness and Urinary Metabolite Profile in Type 2 Diabetic Patients, a Cross-Sectional Study. <i>Metabolites</i> , 2020, 10, 205.	2.9	7
69	Cyclodextrin Derivatives as Stationary Phases for the GC Separation of Enantiomers in the Flavor and Fragrance Field. <i>ACS Symposium Series</i> , 2015, , 15-34.	0.5	6
70	Separation of stereoisomers by gas chromatography. , 2021, , 581-614.		4
71	Enantioselective Gas Chromatography with Cyclodextrin in Odorant Analysis. , 2017, , 51-52.		3
72	4th Conference on Cocoa Coffee and Tea (CoCoTea 2017) –“ The world in a cup. <i>Food Research International</i> , 2019, 115, 302.	6.2	1

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73	Gas Chromatography in the Analysis of Flavours and Fragrances. , 2014, , 717-743.		1
74	Chromatography: Focus on Multidimensional GC. , 2016, , 85-92.		0
75	Exploring food volatilome by advanced chromatographic fingerprinting based on comprehensive two-dimensional gas chromatographic patterns. Comprehensive Analytical Chemistry, 2022, 96, 261-261.	1.3	0