Teresa Cecchi

List of Publications by Year
in descending order

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50	1,166	471061	395343
papers	citations	17	33
		h-index	g-index

51	51	51	1400
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	An overview of experimental designs in HPLC method development and validation. Journal of Pharmaceutical and Biomedical Analysis, 2018, 147, 590-611.	1.4	240
2	Ion Pairing Chromatography. Critical Reviews in Analytical Chemistry, 2008, 38, 161-213.	1.8	107
3	Volatile profiles of Italian monovarietal extra virgin olive oils via HS-SPMEâ€“GCâ€“MS: Newly identified compounds, flavors molecular markers, and terpenic profile. Food Chemistry, 2013, 141, 2025-2035.	4.2	103
4	Retention mechanism for ion-pair chromatography with chaotropic reagents. Journal of Chromatography A, 2009, 1216, 1789-1797.	1.8	62
5	Study of the quality of extra virgin olive oil stored in PET bottles with or without an oxygen scavenger. Food Chemistry, 2010, 120, 730-735.	4.2	57
6	Microbiological characterisation and volatiles profile of model, ex-novo, and traditional Italian white wheat sourdoughs. Food Chemistry, 2016, 205, 297-307.	4.2	57
7	Extended Thermodynamic Approach to Ion Interaction Chromatography. Analytical Chemistry, 2001, 73, 2632-2639.	3.2	47
8	Effects of freeze-drying and spray-drying on donkey milk volatile compounds and whey proteins stability. LWT - Food Science and Technology, 2018, 88, 189-195.	2.5	37
9	Volatile compounds of Algerian extra-virgin olive oils: Effects of cultivar and ripening stage. International Journal of Food Properties, 2018, 21, 36-49.	1.3	26
10	Monovarietal Extra Virgin Olive Oils from the Marche Region, Italy: Analytical and Sensory Characterization. International Journal of Food Properties, 2011, 14, 483-495.	1.3	24
11	Novel microencapsulated yeast for the primary fermentation of green beer: kinetic behavior, volatiles and sensory profile. Food Chemistry, 2021, 340, 127900.	4.2	24
12	Unprecedented high percentage of food waste powder filler in poly lactic acid green composites: synthesis, characterization, and volatile profile. Environmental Science and Pollution Research, 2019, 26, 7263-7271.	2.7	23
13	Theoretical Models of Ion Pair Chromatography: A Close Up of Recent Literature Production. Journal of Liquid Chromatography and Related Technologies, 2015, 38, 404-414.	0.5	22
14	Analysis of volatiles organic compounds in Venice lagoon water reveals COVID 19 lockdown impact on microplastics and mass tourism related pollutants. Science of the Total Environment, 2021, 783, 146951.	3.9	22
15	Extended thermodynamic approach to ion interaction chromatography: a thorough comparison with the electrostatic approach, and further quantitative validation. Journal of Chromatography A, 2002, 958, 51-58.	1.8	19
16	Identification of representative pollutants in multiple locations of anÂItalian school using solid phase micro extraction technique. Building and Environment, 2014, 82, 655-665.	3.0	19
17	Application of Ion Pairing Chromatography to the Analysis of Inorganic Analytes: Review. Journal of Liquid Chromatography and Related Technologies, 2007, 30, 1205-1225.	0.5	18
18	The dipole approach in ion-interaction chromatography of zwitterions. Chromatographia, 2001, 54, 38-44.	0.7	17

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19	Optimization of the Measurement of Italian Monocultivar Extra Virgin Olive Oil Antioxidant Power Via the Briggsâ€“Rauscher Reaction. Food Analytical Methods, 2010, 3, 1-6.	1.3	16
20	Recipe, volatiles profile, sensory analysis, physico-chemical and microbial characterization of acidic beers from both sourdough yeasts and lactic acid bacteria. European Food Research and Technology, 2018, 244, 2027-2040.	1.6	16
21	On the antioxidant activity of eumelanin biopigments: a quantitative comparison between free radical scavenging and redox properties. Natural Product Research, 2020, 34, 2465-2473.	1.0	16
22	Ion-interaction chromatography of zwitterions. The fractional charge approach to model the influence of the mobile phase concentration of the ion-interaction reagent. Analyst, The, 2004, 129, 1037.	1.7	15
23	Melanins and Melanosomes From Llama (Lama glama L.). Pigment Cell & Melanoma Research, 2004, 17, 307-311.	4.0	13
24	Extended thermodynamic approach to ion interaction chromatography. A mono- and bivariate strategy to model the influence of ionic strength. Journal of Separation Science, 2004, 27, 1323-1332.	1.3	13
25	Is It Advisable to Store Olive Oil in PET Bottles?. Food Reviews International, 2009, 25, 271-283.	4.3	13
26	Quantitative variation of melanins in llama (Lama glama L.). Small Ruminant Research, 2007, 71, 52-58.	0.6	11
27	ANALYTICAL DEFINITION OF THE QUALITY OF EXTRA-VIRGIN OLIVE OIL STORED IN POLYETHYLENE TEREPHTHALATE BOTTLES. Journal of Food Lipids, 2006, 13, 251-258.	0.9	10
28	Quantitative variation of melanins in alpaca (Lama pacosL.). Italian Journal of Animal Science, 2011, 10, e30.	0.8	9
29	Head Spaceâ€”Solid Phase Micro Extraction Profile of Volatile Organic Compounds Emitted from Parquet Samples. Journal of Wood Chemistry and Technology, 2014, 34, 211-224.	0.9	9
30	First Investigation on the Shelf life of Mediterranean Mussels (Mytilus galloprovincialis) on the Basis of Their Volatiles Profiles. Food Analytical Methods, 2018, 11, 1451-1456.	1.3	9
31	Extended thermodynamic approach to ion interaction chromatography. Influence of the chain length of the solute ion: a chromatographic method for the determination of ion-pairing constants. Journal of Separation Science, 2005, 28, 549-554.	1.3	8
32	Optimisation of the Measurement of the Antioxidant Activity of Probiotics and Pathogens: a Crucial Step Towards Evidence-Based Assessment of Health Claims and Production of Effective Functional Foods. Food Analytical Methods, 2015, 8, 312-320.	1.3	8
33	Chemical Recycling of Plastic Marine Litter: First Analytical Characterization of The Pyrolysis Oil and of Its Fractions and Comparison with a Commercial Marine Gasoil. Sustainability, 2022, 14, 1235.	1.6	8
34	The first quantitative rating system of the antioxidant capacity of beauty creams via the Briggsâ€“Rauscher reaction: a crucial step towards evidence-based cosmetics. Analyst, The, 2011, 136, 613-618.	1.7	6
35	Volatile and Sensory Profiles of Algerian Extraâ€Virgin Olive Oil from Souidi and Zeletni Cultivars. Chemistry and Biodiversity, 2019, 16, e1900297.	1.0	6
36	First Study of Sourdough Beer Aging Via the Chemical Fingerprint of Volatile Markers. Food Analytical Methods, 2019, 12, 2459-2468.	1.3	6

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37	A new and efficient lactic acid polymerization by multimetallic cerium complexes: a poly(lactic acid) suitable for biomedical applications. RSC Advances, 2021, 11, 10592-10598.	1.7	6
38	The Fractional Charge Approach in Ionâ€Interaction Chromatography of Zwitterions: Influence of the Stationary Phase Concentration of the Ion Interaction Reagent and pH. Journal of Liquid Chromatography and Related Technologies, 2005, 28, 2655-2667.	0.5	4
39	Retention Mechanism for Ion-Pair Chromatography with Chaotropic Reagents. Advances in Chromatography, 2011, 49, 1-35.	1.0	3
40	Chromatography and the Hundred Year Mystery of Inorganic Ions at Aqueous Interfaces: First Evidence of the Presence of a Kosmotrope at the Graphite/Electrolyte Solution Interface. Journal of Physical Chemistry C, 2013, 117, 19002-19009.	1.5	3
41	Chromatography and the hundred year mystery of inorganic ions at aqueous interfaces: Adsorption of inorganic ions at the Porous Graphitic Carbon Aqueous Interface follows the Hofmeister series. Journal of Chromatography A, 2013, 1314, 106-114.	1.8	3
42	Chromatography and the Hotly Debated Enigma of Aqueous Surfaceâ€™s Acidâ€“Base Character. Journal of Physical Chemistry C, 2013, 117, 25579-25585.	1.5	3
43	First liquid chromatographyâ€“high resolution mass spectrometry method for the determination of cocaine on banknote dust. Forensic Toxicology, 0, , .	1.4	2
44	Effect of Alkali Halides Upon Photocurrent Due to Emission of Electrons from Dropping Mercury Electrode Into Water. Collection of Czechoslovak Chemical Communications, 2002, 67, 439-453.	1.0	1
45	Food Processing Industries, Food Waste Classification and Handling, Target Compounds. , 2021, , 17-78.		1
46	Biocascading: Platform Molecules, Value Added Chemicals, and Bioactives. , 2021, , 169-229.		1
47	Assessment of the Safety of BioBased Products. , 2021, , 343-363.		1
48	Physico-chemical Characterization of Bioplastics and Biocomposites. , 2021, , 323-340.		0
49	Biocomposites from Food Waste. , 2021, , 287-310.		0
50	Biobased Polymers from Food Waste Feedstock and Their Synthesis. , 2021, , 231-285.		0