

# Andrea Natolino

## List of Publications by Year in descending order

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23  
papers

969  
citations

566801

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docs citations

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times ranked

1433  
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#	ARTICLE	IF	CITATIONS
1	Ultrasound treatment of red wine: Effect on polyphenols, mathematical modeling, and scale-up considerations. <i>LWT - Food Science and Technology</i> , 2022, 154, 112843.	2.5	11
2	Comparison of a Rapid Light-Induced and Forced Test to Study the Oxidative Stability of White Wines. <i>Molecules</i> , 2022, 27, 326.	1.7	3
3	High-power ultrasound on the protein stability of white wines: Preliminary study of amplitude and sonication time. <i>LWT - Food Science and Technology</i> , 2021, 147, 111602.	2.5	11
4	High Power Ultrasound Treatments of Red Young Wines: Effect on Anthocyanins and Phenolic Stability Indices. <i>Foods</i> , 2020, 9, 1344.	1.9	18
5	Kinetic models for conventional and ultrasound assistant extraction of polyphenols from defatted fresh and distilled grape marc and its main components skins and seeds. <i>Chemical Engineering Research and Design</i> , 2020, 156, 1-12.	2.7	41
6	Supercritical carbon dioxide extraction of pomegranate ( <i>Punica granatum</i> L.) seed oil: Kinetic modelling and solubility evaluation. <i>Journal of Supercritical Fluids</i> , 2019, 151, 30-39.	1.6	53
7	Optimization of the extraction of phenolic compounds from red grape marc ( <i>Vitis vinifera</i> L.) using response surface methodology. <i>Journal of Wine Research</i> , 2018, 29, 26-36.	0.9	12
8	Extraction kinetic modelling of total polyphenols and total anthocyanins from saffron floral bio-residues: Comparison of extraction methods. <i>Food Chemistry</i> , 2018, 258, 137-143.	4.2	70
9	Ultrasound-assisted extraction of proanthocyanidins from vine shoots of <i>Vitis vinifera</i> . <i>Journal of Wine Research</i> , 2018, 29, 290-301.	0.9	6
10	Supercritical fluid extraction of polyphenols from grape seed ( <i>Vitis vinifera</i> ): Study on process variables and kinetics. <i>Journal of Supercritical Fluids</i> , 2017, 130, 239-245.	1.6	72
11	Supercritical antisolvent precipitation of polyphenols from grape marc extract. <i>Journal of Supercritical Fluids</i> , 2016, 118, 54-63.	1.6	29
12	Towards multi-purpose biorefinery platforms for the valorisation of red grape pomace: production of polyphenols, volatile fatty acids, polyhydroxyalkanoates and biogas. <i>Green Chemistry</i> , 2016, 18, 261-270.	4.6	110
13	Microwave pretreatment of <i>Moringa oleifera</i> seed: Effect on oil obtained by pilot-scale supercritical carbon dioxide extraction and Soxhlet apparatus. <i>Journal of Supercritical Fluids</i> , 2016, 107, 38-43.	1.6	43
14	Potential Oil Yield, Fatty Acid Composition, and Oxidation Stability of the Hempseed Oil from Four <i>Cannabis sativa</i> L. Cultivars. <i>Journal of Dietary Supplements</i> , 2015, 12, 1-10.	1.4	43
15	Application of a Supercritical CO <sub>2</sub> Extraction Procedure to Recover Volatile Compounds and Polyphenols from <i>Rosa damascena</i> . <i>Separation Science and Technology</i> , 2015, 50, 1175-1180.	1.3	5
16	The combined extraction of polyphenols from grape marc: Ultrasound assisted extraction followed by supercritical CO <sub>2</sub> extraction of ultrasound-raffinate. <i>LWT - Food Science and Technology</i> , 2015, 61, 98-104.	2.5	66
17	Effect of ultrasound pre-treatment of hemp ( <i>Cannabis sativa</i> L.) seed on supercritical CO <sub>2</sub> extraction of oil. <i>Journal of Food Science and Technology</i> , 2015, 52, 1748-1753.	1.4	42
18	Water and ethanol as co-solvent in supercritical fluid extraction of proanthocyanidins from grape marc: A comparison and a proposal. <i>Journal of Supercritical Fluids</i> , 2014, 87, 1-8.	1.6	89

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19	Separation of aroma compounds from industrial hemp inflorescences ( <i>Cannabis sativa</i> L.) by supercritical CO <sub>2</sub> extraction and on-line fractionation. <i>Industrial Crops and Products</i> , 2014, 58, 99-103.	2.5	79
20	Extraction of proanthocyanidins from grape marc by supercritical fluid extraction using CO <sub>2</sub> as solvent and ethanol-water mixture as co-solvent. <i>Journal of Supercritical Fluids</i> , 2014, 87, 59-64.	1.6	65
21	Effect of commercial enzymatic preparation with pectolytic activities on conventional extraction and ultrasound-assisted extraction of oil from grape seed ( <i>Vitis vinifera</i> L.). <i>International Journal of Food Science and Technology</i> , 2013, 48, 2127-2132.	1.3	6
22	Response surface optimization of hemp seed ( <i>Cannabis sativa</i> L.) oil yield and oxidation stability by supercritical carbon dioxide extraction. <i>Journal of Supercritical Fluids</i> , 2012, 68, 45-51.	1.6	87
23	Batch distillation of grappa: effect of the recycling operation. <i>International Journal of Food Science and Technology</i> , 2010, 45, 271-277.	1.3	8