

Lorenzo Cerretani

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

107
papers

5,144
citations

41
h-index

68
g-index

109
ext. papers

5,559
ext. citations

4.8
avg, IF

5.31
L-index

#	Paper	IF	Citations
107	Acrylamide mitigation in processed potato derivatives by addition of natural phenols from olive chain by-products. <i>Journal of Food Composition and Analysis</i> , 2021 , 95, 103682	4.1	4
106	Exploring harmony in extra virgin olive oils and vegetables pairings. <i>Grasas Y Aceites</i> , 2020 , 71, 353	1.3	2
105	Glycidols Esters, 2-Chloropropane-1,3-Diols, and 3-Chloropropane-1,2-Diols Contents in Real Olive Oil Samples and their Relation with Diacylglycerols. <i>JAACS, Journal of the American Oil Chemistsp Society</i> , 2020 , 97, 15-23	1.8	3
104	Iodine Supplemented Diet Positively Affect Immune Response and Dairy Product Quality in Fresian Cow. <i>Animals</i> , 2019 , 9,	3.1	4
103	Comprehensive metabolite profiling of Solanum tuberosum L. (potato) leaves by HPLC-ESI-QTOF-MS. <i>Food Research International</i> , 2018 , 112, 390-399	7	21
102	Establishment of ultrasound-assisted extraction of phenolic compounds from industrial potato by-products using response surface methodology. <i>Food Chemistry</i> , 2018 , 269, 258-263	8.5	50
101	Coloured-fleshed potatoes after boiling: Promising sources of known antioxidant compounds. <i>Journal of Food Composition and Analysis</i> , 2017 , 59, 1-7	4.1	16
100	Transcriptome profiling and functional analysis of sheep fed with high zinc-supplemented diet: A nutrigenomic approach. <i>Animal Feed Science and Technology</i> , 2017 , 234, 195-204	3	8
99	Chemometric applications to assess quality and critical parameters of virgin and extra-virgin olive oil. A review. <i>Analytica Chimica Acta</i> , 2016 , 913, 1-21	6.6	112
98	Composition of commercial truffle flavored oils with GC-MS analysis and discrimination with an electronic nose. <i>Food Chemistry</i> , 2014 , 146, 30-5	8.5	47
97	Distribution of phenolic compounds and other polar compounds in the tuber of Solanum tuberosum L. by HPLC-DAD-q-TOF and study of their antioxidant activity. <i>Journal of Food Composition and Analysis</i> , 2014 , 36, 1-11	4.1	30
96	Evaluation of iodine content and stability in recipes prepared with biofortified potatoes. <i>International Journal of Food Sciences and Nutrition</i> , 2014 , 65, 797-802	3.7	17
95	Study of the influence of triacylglycerol composition on DSC cooling curves of extra virgin olive oil by chemometric data processing. <i>Journal of Thermal Analysis and Calorimetry</i> , 2014 , 115, 2037-2044	4.1	13
94	Chemical and thermal evaluation of olive oil refining at different oxidative levels. <i>European Journal of Lipid Science and Technology</i> , 2013 , 115, n/a-n/a	3	11
93	Thermal and chemical evaluation of naturally auto-oxidised virgin olive oils: a correlation study. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 2909-16	4.3	6
92	Stability of iodine during cooking: investigation on biofortified and not fortified vegetables. <i>International Journal of Food Sciences and Nutrition</i> , 2013 , 64, 857-61	3.7	25
91	Monitoring the bioactive compounds status of extra-virgin olive oil and storage by-products over the shelf life. <i>Food Control</i> , 2013 , 30, 606-615	6.2	36

90	Detection of low-quality extra virgin olive oils by fatty acid alkyl esters evaluation: a preliminary and fast mid-infrared spectroscopy discrimination by a chemometric approach. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 548-555	3.8	18
89	A New Patented System to Filter Cloudy Extra Virgin Olive Oil. <i>Current Nutrition and Food Science</i> , 2013 , 9, 43-51	0.7	7
88	Fourier transform infrared spectroscopy-Partial Least Squares (FTIR-PLS) coupled procedure application for the evaluation of fly attack on olive oil quality. <i>LWT - Food Science and Technology</i> , 2013 , 50, 153-159	5.4	14
87	A New Patented System to Filter Cloudy Extra Virgin Olive Oil. <i>Current Nutrition and Food Science</i> , 2013 , 9, 43-51	0.7	
86	New filtration systems for extra-virgin olive oil: effect on antioxidant compounds, oxidative stability, and physicochemical and sensory properties. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 3754-62	5.7	33
85	Discrimination of grated cheeses by Fourier transform infrared spectroscopy coupled with chemometric techniques. <i>International Dairy Journal</i> , 2012 , 23, 115-120	3.5	30
84	Virgin olive oil in preventive medicine: From legend to epigenetics. <i>European Journal of Lipid Science and Technology</i> , 2012 , 114, 375-388	3	55
83	Cherry leafroll virus: Impact on olive fruit and virgin olive oil quality. <i>European Journal of Lipid Science and Technology</i> , 2012 , 114, 535-541	3	3
82	Kinetic evaluation of non-isothermal crystallization of oxidized extra virgin olive oil. <i>Journal of Thermal Analysis and Calorimetry</i> , 2012 , 108, 799-806	4.1	12
81	Application of Differential Scanning Calorimetry-Chemometric Coupled Procedure to the Evaluation of Thermo-Oxidation on Extra Virgin Olive Oil. <i>Food Biophysics</i> , 2012 , 7, 114-123	3.2	14
80	DSC evaluation of extra virgin olive oil stability under accelerated oxidative test: effect of fatty acid composition and phenol contents. <i>Journal of Oleo Science</i> , 2012 , 61, 303-9	1.6	11
79	Chlorophylls in olive and in olive oil: chemistry and occurrences. <i>Critical Reviews in Food Science and Nutrition</i> , 2011 , 51, 678-90	11.5	43
78	Wastes generated during the storage of extra virgin olive oil as a natural source of phenolic compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 11491-500	5.7	51
77	EVALUATION OF THE VOLATILE FRACTION OF COMMERCIAL VIRGIN OLIVE OILS FROM TUNISIA AND ITALY: RELATION WITH OLFACTORY ATTRIBUTES. <i>Journal of Food Biochemistry</i> , 2011 , 35, 681-698	3.3	10
76	Use of triacylglycerol profiles established by high performance liquid chromatography with ultraviolet-visible detection to predict the botanical origin of vegetable oils. <i>Journal of Chromatography A</i> , 2011 , 1218, 7521-7	4.5	46
75	Differential scanning calorimetry thermal properties and oxidative stability indices of microwave heated extra virgin olive oils. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 198-206	4.3	12
74	Rocket salad (<i>Diplotaxis</i> and <i>Eruca</i> spp.) sensory analysis and relation with glucosinolate and phenolic content. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 2858-64	4.3	57
73	Application of a multidisciplinary approach for the evaluation of traceability of extra virgin olive oil. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 1509-1519	3	14

72	Rapid evaluation of oxidised fatty acid concentration in virgin olive oil using Fourier-transform infrared spectroscopy and multiple linear regression. <i>Food Chemistry</i> , 2011 , 124, 679-684	8.5	37
71	A spectroscopic and chemometric study of virgin olive oils subjected to thermal stress. <i>Food Chemistry</i> , 2011 , 127, 216-221	8.5	28
70	Application of partial least square regression to differential scanning calorimetry data for fatty acid quantitation in olive oil. <i>Food Chemistry</i> , 2011 , 127, 1899-1904	8.5	27
69	Classification of Pecorino cheeses using electronic nose combined with artificial neural network and comparison with GC-MS analysis of volatile compounds. <i>Food Chemistry</i> , 2011 , 129, 1315-9	8.5	100
68	Analytical Determination of Polyphenols in Olive Oil 2010 , 509-523		7
67	Rapid Assays to Evaluate the Antioxidant Capacity of Phenols in Virgin Olive Oil 2010 , 625-635		19
66	Classification of Pecorino cheeses produced in Italy according to their ripening time and manufacturing technique using Fourier transform infrared spectroscopy. <i>Journal of Dairy Science</i> , 2010 , 93, 4490-6	4	33
65	Prediction of extra virgin olive oil varieties through their phenolic profile. Potential cytotoxic activity against human breast cancer cells. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 9942-55	5.7	72
64	A novel chemometric strategy for the estimation of extra virgin olive oil adulteration with edible oils. <i>Food Control</i> , 2010 , 21, 890-895	6.2	114
63	Application of near (NIR) infrared and mid (MIR) infrared spectroscopy as a rapid tool to classify extra virgin olive oil on the basis of fruity attribute intensity. <i>Food Research International</i> , 2010 , 43, 369-375	7.5	109
62	Filtration process of extra virgin olive oil: effect on minor components, oxidative stability and sensorial and physicochemical characteristics. <i>Trends in Food Science and Technology</i> , 2010 , 21, 201-211	15.3	48
61	Determination of tocopherols and tocotrienols in vegetable oils by nanoliquid chromatography with ultraviolet-visible detection using a silica monolithic column. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 757-61	5.7	40
60	Effects of heating on virgin olive oils and their blends: focus on modifications of phenolic fraction. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 8158-66	5.7	9
59	Mass transfer and phenolic profile of strawberries upon refrigerated osmodehydration Transferencia de masa y perfil fenólico de las fresas cuando son osmo-deshidratadas por refrigeración. <i>CYTA - Journal of Food</i> , 2010 , 8, 129-138	2.3	1
58	Correlation between thermal properties and chemical composition of Italian virgin olive oils. <i>European Journal of Lipid Science and Technology</i> , 2010 , 112, NA-NA	3	17
57	Rapid FTIR determination of water, phenolics and antioxidant activity of olive oil. <i>European Journal of Lipid Science and Technology</i> , 2010 , 112, 1150-1157	3	39
56	Application of a spectroscopic method to estimate the olive oil oxidative status. <i>European Journal of Lipid Science and Technology</i> , 2010 , 112, 1356-1362	3	21
55	Methacrylate ester-based monolithic columns for nano-LC separation of tocopherols in vegetable oils. <i>Journal of Separation Science</i> , 2010 , 33, 2681-7	3.4	3

54	Investigation of off-odour and off-flavour development in boiled potatoes. <i>Food Chemistry</i> , 2010 , 118, 283-290	8.5	19
53	Determination of total trans fat content in Pakistani cereal-based foods by SB-HATR FT-IR spectroscopy coupled with partial least square regression. <i>Food Chemistry</i> , 2010 , 123, 1289-1293	8.5	20
52	Use of electronic nose to determine defect percentage in oils. Comparison with sensory panel results. <i>Sensors and Actuators B: Chemical</i> , 2010 , 147, 283-289	8.5	41
51	Use of capillary electrophoresis with UV detection to compare the phenolic profiles of extra-virgin olive oils belonging to Spanish and Italian PDOs and their relation to sensorial properties. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 2144-2155	4.3	23
50	Evaluation of the oxidative status of virgin olive oils with different phenolic content by direct infusion atmospheric pressure chemical ionization mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2009 , 395, 1543-50	4.4	9
49	Chemical and thermal characterization of Tunisian extra virgin olive oil from Chetoui and Chemlali cultivars and different geographical origin. <i>European Food Research and Technology</i> , 2009 , 228, 735-742	3.4	33
48	Influence of chemical composition of olive oil on the development of volatile compounds during frying. <i>European Food Research and Technology</i> , 2009 , 230, 217-229	3.4	17
47	DIFFERENTIAL SCANNING CALORIMETRY DETECTION OF HIGH OLEIC SUNFLOWER OIL AS AN ADULTERANT IN EXTRA-VIRGIN OLIVE OIL. <i>Journal of Food Lipids</i> , 2009 , 16, 227-244		30
46	CAPILLARY GAS CHROMATOGRAPHY ANALYSIS OF LIPID COMPOSITION AND EVALUATION OF PHENOLIC COMPOUNDS BY MICELLAR ELECTROKINETIC CHROMATOGRAPHY IN ITALIAN WALNUT (JUGLANS REGIAL.): IRRIGATION AND FERTILIZATION INFLUENCE. <i>Journal of Food Quality</i> , 2009 , 32, 262-281	2.7	28
45	Monitoring of fatty acid composition in virgin olive oil by Fourier transformed infrared spectroscopy coupled with partial least squares. <i>Food Chemistry</i> , 2009 , 114, 1549-1554	8.5	129
44	Microwave heating of different commercial categories of olive oil: Part I. Effect on chemical oxidative stability indices and phenolic compounds. <i>Food Chemistry</i> , 2009 , 115, 1381-1388	8.5	63
43	Microwave heating of different commercial categories of olive oil: Part II. Effect on thermal properties. <i>Food Chemistry</i> , 2009 , 115, 1393-1400	8.5	25
42	Metal oxide semiconductor sensors for monitoring of oxidative status evolution and sensory analysis of virgin olive oils with different phenolic content. <i>Food Chemistry</i> , 2009 , 117, 608-614	8.5	49
41	Rapid evaluation of oxidized fatty acid concentration in virgin olive oils using metal oxide semiconductor sensors and multiple linear regression. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 9365-9	5.7	8
40	Study on the effects of heating of virgin olive oil blended with mildly deodorized olive oil: focus on the hydrolytic and oxidative state. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 10055-62	5.7	22
39	Classification of extra virgin olive oils according to their geographical origin using phenolic compound profiles obtained by capillary electrochromatography. <i>Food Research International</i> , 2009 , 42, 1446-1452	7	38
38	Osmotic dehydrofreezing of strawberries: Polyphenolic content, volatile profile and consumer acceptance. <i>LWT - Food Science and Technology</i> , 2009 , 42, 30-36	5.4	51
37	Thermal decomposition study of monovarietal extra virgin olive oil by simultaneous thermogravimetry/differential scanning calorimetry: relation with chemical composition. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 4793-800	5.7	51

36	Study of chemical changes produced in virgin olive oils with different phenolic contents during an accelerated storage treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 7834-40	5-7	26
35	Bovine serum albumin produces a synergistic increase in the antioxidant activity of virgin olive oil phenolic compounds in oil-in-water emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 7076-81	5-7	25
34	Effects of fly attack (<i>Bactrocera oleae</i>) on the phenolic profile and selected chemical parameters of olive oil. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 4577-83	5-7	64
33	Monovarietal extra virgin olive oils. Correlation between thermal properties and chemical composition: heating thermograms. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 496-501	5-7	26
32	Differential scanning calorimetry: a potential tool for discrimination of olive oil commercial categories. <i>Analytica Chimica Acta</i> , 2008 , 625, 215-26	6.6	46
31	Effect of vacuum impregnation on the phenolic content of Granny Smith and Stark Delicious frozen apple cvv. <i>European Food Research and Technology</i> , 2008 , 226, 1229-1237	3-4	34
30	Pigment profile and chromatic parameters of monovarietal virgin olive oils from different Italian cultivars. <i>European Food Research and Technology</i> , 2008 , 226, 1251-1258	3-4	27
29	Phenolic content and antioxidant capacity versus consumer acceptance of soaked and vacuum impregnated frozen nectarines. <i>European Food Research and Technology</i> , 2008 , 227, 191-197	3-4	13
28	Effect of frozen storage on the phenolic content of vacuum impregnated Granny Smith and Stark Delicious apple cvv.. <i>European Food Research and Technology</i> , 2008 , 227, 961-964	3-4	4
27	Relationship Between Sensory Evaluation Performed by Italian and Spanish Official Panels and Volatile and Phenolic Profiles of Virgin Olive Oils. <i>Chemosensory Perception</i> , 2008 , 1, 258-267	1.2	55
26	CZE separation of strawberry anthocyanins with acidic buffer and comparison with HPLC. <i>Journal of Separation Science</i> , 2008 , 31, 3257-64	3-4	12
25	Effect of olive fruit freezing on oxidative stability of virgin olive oil. <i>European Journal of Lipid Science and Technology</i> , 2008 , 110, 368-372	3	11
24	A simplified method for HPLC-MS analysis of sterols in vegetable oil. <i>European Journal of Lipid Science and Technology</i> , 2008 , 110, 1142-1149	3	45
23	Chemical composition and oxidative stability of Tunisian monovarietal virgin olive oils with regard to fruit ripening. <i>Food Chemistry</i> , 2008 , 109, 743-54	8.5	182
22	Differential scanning calorimeter application to the detection of refined hazelnut oil in extra virgin olive oil. <i>Food Chemistry</i> , 2008 , 110, 248-56	8.5	84
21	Comparative study on volatile compounds from Tunisian and Sicilian monovarietal virgin olive oils. <i>Food Chemistry</i> , 2008 , 111, 322-8	8.5	91
20	Monovarietal extra virgin olive oils: correlation between thermal properties and chemical composition. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 10779-86	5-7	39
19	Preliminary chemical characterization of Tunisian monovarietal virgin olive oils and comparison with Sicilian ones. <i>European Journal of Lipid Science and Technology</i> , 2007 , 109, 1208-1217	3	39

18	Retention effects of oxidized polyphenols during analytical extraction of phenolic compounds of virgin olive oil. <i>Journal of Separation Science</i> , 2007 , 30, 2401-6	3.4	15
17	PRELIMINARY EVALUATION OF THE APPLICATION OF THE FTIR SPECTROSCOPY TO CONTROL THE GEOGRAPHIC ORIGIN AND QUALITY OF VIRGIN OLIVE OILS. <i>Journal of Food Quality</i> , 2007 , 30, 424-437	2.7	127
16	HARMONY OF VIRGIN OLIVE OIL AND FOOD PAIRING: A METHODOLOGICAL PROPOSAL. <i>Journal of Sensory Studies</i> , 2007 , 22, 403-416	2.2	30
15	In-process monitoring in industrial olive mill by means of FT-NIR. <i>European Journal of Lipid Science and Technology</i> , 2007 , 109, 498-504	3	47
14	Phenolic molecules in virgin olive oils: a survey of their sensory properties, health effects, antioxidant activity and analytical methods. An overview of the last decade. <i>Molecules</i> , 2007 , 12, 1679-719	4.8	567
13	Evaluation of the influence of thermal oxidation on the phenolic composition and on the antioxidant activity of extra-virgin olive oils. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 4771-80	5.7	84
12	Preliminary characterisation of virgin olive oils obtained from different cultivars in Sardinia. <i>European Food Research and Technology</i> , 2006 , 222, 354-361	3.4	74
11	Phenol content related to antioxidant and antimicrobial activities of Passiflora spp. extracts. <i>European Food Research and Technology</i> , 2006 , 223, 102-109	3.4	72
10	A simple and rapid electrophoretic method to characterize simple phenols, lignans, complex phenols, phenolic acids, and flavonoids in extra-virgin olive oil. <i>Journal of Separation Science</i> , 2006 , 29, 2221-33	3.4	48
9	Rapid quantification of the phenolic fraction of Spanish virgin olive oils by capillary electrophoresis with UV detection. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 7984-91	5.7	51
8	Protective effects of extra virgin olive oil phenolics on oxidative stability in the presence or absence of copper ions. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 4880-7	5.7	81
7	Evaluation of the antioxidant capacity of individual phenolic compounds in virgin olive oil. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 8918-25	5.7	219
6	Analytical comparison of monovarietal virgin olive oils obtained by both a continuous industrial plant and a low-scale mill. <i>European Journal of Lipid Science and Technology</i> , 2005 , 107, 93-100	3	40
5	Analytical determination of polyphenols in olive oils. <i>Journal of Separation Science</i> , 2005 , 28, 837-58	3.4	161
4	Oxidative stability and phenolic content of virgin olive oil: an analytical approach by traditional and high resolution techniques. <i>Journal of Separation Science</i> , 2005 , 28, 859-70	3.4	85
3	Effect of olive ripening degree on the oxidative stability and organoleptic properties of cv. Nostrana di Brisighella extra virgin olive oil. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 3649-54	5.7	184
2	Qualitative and semiquantitative analysis of phenolic compounds in extra virgin olive oils as a function of the ripening degree of olive fruits by different analytical techniques. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 7026-32	5.7	127
1	Liquid-liquid and solid-phase extractions of phenols from virgin olive oil and their separation by chromatographic and electrophoretic methods. <i>Journal of Chromatography A</i> , 2003 , 985, 425-33	4.5	92

