

# Maria Plessi

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8512438/publications.pdf>

Version: 2024-02-01

25  
papers

1,044  
citations

471371

17  
h-index

580701

25  
g-index

25  
all docs

25  
docs citations

25  
times ranked

1464  
citing authors

#	ARTICLE	IF	CITATIONS
1	Detection of Honey Adulteration by Sugar Syrups Using One-Dimensional and Two-Dimensional High-Resolution Nuclear Magnetic Resonance. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 8495-8501.	2.4	143
2	Mercury and Selenium Content in Selected Seafood. <i>Journal of Food Composition and Analysis</i> , 2001, 14, 461-467.	1.9	130
3	Extraction and identification by GC-MS of phenolic acids in traditional balsamic vinegar from Modena. <i>Journal of Food Composition and Analysis</i> , 2006, 19, 49-54.	1.9	73
4	Classification of Italian Honeys by 2D HR-NMR. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1298-1304.	2.4	72
5	<sup>1</sup> H-NMR Simultaneous Identification of Health-Relevant Compounds in Propolis Extracts. <i>Phytochemical Analysis</i> , 2012, 23, 260-266.	1.2	72
6	Chemical and Functional Characterization of Italian Propolis Obtained by Different Harvesting Methods. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 2852-2862.	2.4	63
7	Classification of Italian honeys by mid-infrared diffuse reflectance spectroscopy (DRIFTS). <i>Food Chemistry</i> , 2007, 101, 1565-1570.	4.2	62
8	Distribution of metals and phenolic compounds as a criterion to evaluate variety of berries and related jams. <i>Food Chemistry</i> , 2007, 100, 419-427.	4.2	59
9	Application of One- and Two-Dimensional NMR Spectroscopy for the Characterization of Protected Designation of Origin Lambrusco Wines of Modena. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1741-1746.	2.4	57
10	Separation by solid phase extraction and quantification by reverse phase HPLC of sulforaphane in broccoli. <i>Food Chemistry</i> , 1998, 63, 417-421.	4.2	56
11	Antioxidant Activity, Phenolic Compounds, and NMR Characterization of Balsamic and Traditional Balsamic Vinegar of Modena. <i>Food Analytical Methods</i> , 2015, 8, 371-379.	1.3	31
12	Effect of Microwaves on Volatile Compounds in White and Black Pepper. <i>LWT - Food Science and Technology</i> , 2002, 35, 260-264.	2.5	30
13	Development of an HS-SPME-GC method to determine the methyl anthranilate in Citrus honeys. <i>Food Chemistry</i> , 2008, 108, 297-303.	4.2	28
14	Traditional balsamic vinegar and balsamic vinegar of Modena analyzed by nuclear magnetic resonance spectroscopy coupled with multivariate data analysis. <i>LWT - Food Science and Technology</i> , 2015, 60, 1017-1024.	2.5	27
15	Use of HR-NMR to classify propolis obtained using different harvesting methods. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1610-1618.	1.3	21
16	Aluminium Determination in Bottled Mineral Waters by Electrothermal Atomic Absorption Spectrometry. <i>Journal of Food Composition and Analysis</i> , 1995, 8, 21-26.	1.9	20
17	Dietary Fiber and Some Elements in Nuts and Wheat Brans. <i>Journal of Food Composition and Analysis</i> , 1999, 12, 91-96.	1.9	17
18	Use of HS-SPME-GC-MS for the classification of Italian lemon, orange and citrus spp. honeys. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2352-2358.	1.3	14

#	ARTICLE	IF	CITATIONS
19	Determination of Aluminum and Zinc in Infant Formulas and Infant Foods. Journal of Food Composition and Analysis, 1997, 10, 36-42.	1.9	13
20	Chemical composition of Italian propolis of different ecoregional origin. Journal of Apicultural Research, 2018, 57, 639-647.	0.7	13
21	Fruits of ribes, rubus, vaccinium and prunus genus. Metal contents and genome. Fresenius' Journal of Analytical Chemistry, 1998, 361, 353-354.	1.5	12
22	Determination of the monosaccharide and alcohol content of balsamic and other vinegars by enzymatic methods.. Agricultural and Biological Chemistry, 1988, 52, 25-30.	0.3	11
23	Effect of microwaves on volatile compounds in organum. LWT - Food Science and Technology, 2003, 36, 555-560.	2.5	9
24	Methyl anthranilate content in Italian citrus honeys determined by HS-SPME-GC. International Journal of Food Science and Technology, 2009, 44, 1933-1938.	1.3	6
25	Novel 2D-NMR Approach for the Classification of Balsamic Vinegars of Modena. Journal of Agricultural and Food Chemistry, 2017, 65, 5421-5426.	2.4	5