

Lanfranco S Conte

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8752849/publications.pdf>

Version: 2024-02-01

105
papers

5,299
citations

81743

39
h-index

91712

69
g-index

107
all docs

107
docs citations

107
times ranked

4862
citing authors

#	ARTICLE	IF	CITATIONS
1	Emerging trends in olive oil fraud and possible countermeasures. <i>Food Control</i> , 2021, 124, 107902.	2.8	43
2	Olive oil quality and authenticity: A review of current EU legislation, standards, relevant methods of analyses, their drawbacks and recommendations for the future. <i>Trends in Food Science and Technology</i> , 2020, 105, 483-493.	7.8	111
3	The Chemistry of Olive Oil: an endless story. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , 2020, 27, 28.	0.6	0
4	Effect of the Refining Process on Total Hydroxytyrosol, Tyrosol, and Tocopherol Contents of Olive Oil. <i>Foods</i> , 2020, 9, 292.	1.9	36
5	Temperature Dependence of Oxidation Kinetics of Extra Virgin Olive Oil (EVOO) and Shelf-Life Prediction. <i>Foods</i> , 2020, 9, 295.	1.9	29
6	Evaluation of hydrocarbon contaminants in olives and virgin olive oils from Tunisia. <i>Food Control</i> , 2017, 75, 160-166.	2.8	29
7	Direct determination of 3-chloropropanol esters in edible vegetable oils using high resolution mass spectrometry (HRMS-Orbitrap). <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017, 34, 1893-1903.	1.1	22
8	Phenols and Volatiles of Istarska Bjelica and Leccino Virgin Olive Oils Produced with Talc, NaCl and KCl as Processing Aids. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 1365-1372.	0.8	4
9	Characterisation of minor components in vegetable oil by comprehensive gas chromatography with dual detection. <i>Food Chemistry</i> , 2016, 212, 730-738.	4.2	39
10	Relationships between volatile compounds and sensory characteristics in virgin olive oil by analytical and chemometric approaches. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 311-318.	1.7	40
11	Reliability of the \hat{I}^* ECN42 limit and global method for extra virgin olive oil purity assessment using different analytical approaches. <i>Food Chemistry</i> , 2016, 190, 216-225.	4.2	9
12	Rapid direct analysis to discriminate geographic origin of extra virgin olive oils by flash gas chromatography electronic nose and chemometrics. <i>Food Chemistry</i> , 2016, 204, 263-273.	4.2	121
13	Microwave assisted saponification (MAS) followed by on-line liquid chromatography (LC) and gas chromatography (GC) for high-throughput and high-sensitivity determination of mineral oil in different cereal-based foodstuffs. <i>Food Chemistry</i> , 2016, 196, 50-57.	4.2	30
14	Solid-phase microextraction with gas chromatography and mass spectrometry determination of benzo(a)pyrene in microcrystalline waxes used as food additives. <i>Journal of Separation Science</i> , 2015, 38, 1749-1754.	1.3	7
15	Comparison of different injection modes in edible oil minor components analysis. <i>Journal of Separation Science</i> , 2015, 38, 2278-2285.	1.3	5
16	Fingerprinting of vegetable oil minor components by multidimensional comprehensive gas chromatography with dual detection. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 309-319.	1.9	27
17	Evaluation of total hydroxytyrosol and tyrosol in extra virgin olive oils. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 805-811.	1.0	37
18	Lipase activity and antioxidant capacity in coffee (<i>Coffea arabica</i> L.) seeds during germination. <i>Plant Science</i> , 2014, 219-220, 19-25.	1.7	23

#	ARTICLE	IF	CITATIONS
19	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.	1.8	89
20	Optimisation of pressurised liquid extraction (PLE) for rapid and efficient extraction of superficial and total mineral oil contamination from dry foods. <i>Food Chemistry</i> , 2014, 157, 470-475.	4.2	28
21	Microestrazione in fase solida (SPME). <i>Food</i> , 2014, , 177-214.	0.0	2
22	Tecniche per l'analisi della frazione volatile. <i>Food</i> , 2014, , 231-251.	0.0	0
23	Comparison of two different multidimensional liquid-gas chromatography interfaces for determination of mineral oil saturated hydrocarbons in foodstuffs. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 1077-1084.	1.9	24
24	Direct-immersion solid-phase microextraction coupled to fast gas chromatography mass spectrometry as a purification step for polycyclic aromatic hydrocarbons determination in olive oil. <i>Journal of Chromatography A</i> , 2013, 1307, 166-171.	1.8	33
25	Phthalate analysis by gas chromatography-mass spectrometry: Blank problems related to the syringe needle. <i>Journal of Chromatography A</i> , 2013, 1273, 105-110.	1.8	42
26	Optimization of pressurized liquid extraction (PLE) for rapid determination of mineral oil saturated (MOSH) and aromatic hydrocarbons (MOAH) in cardboard and paper intended for food contact. <i>Talanta</i> , 2013, 115, 246-252.	2.9	16
27	Sample pre-fractionation of environmental and food samples using LC-GC multidimensional techniques. <i>TrAC - Trends in Analytical Chemistry</i> , 2013, 43, 146-160.	5.8	30
28	Detailed elucidation of hydrocarbon contamination in food products by using solid-phase extraction and comprehensive gas chromatography with dual detection. <i>Analytica Chimica Acta</i> , 2013, 773, 97-104.	2.6	22
29	Influence of Phenols Mass Fraction in Olive (<i>Olea europaea</i> L.) Paste on Volatile Compounds in Bu ³ a Cultivar Virgin Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5921-5927.	2.4	7
30	Overview on polycyclic aromatic hydrocarbons: Occurrence, legislation and innovative determination in foods. <i>Talanta</i> , 2013, 105, 292-305.	2.9	209
31	Rapid Screening of Fatty Acid Alkyl Esters in Olive Oils by Time Domain Reflectometry. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10919-10924.	2.4	12
32	Microwave-assisted extraction of edible <i>Cicerbita alpina</i> shoots and its LC-MS phenolic profile. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2676-2682.	1.7	13
33	Misdescription of edible oils: Flowcharts of analytical choices in a forensic view. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 1205-1223.	1.0	15
34	A high-sample-throughput LC-GC method for mineral oil determination. <i>Journal of Separation Science</i> , 2013, 36, 3135-3139.	1.3	27
35	Olive Oil Authentication. , 2013, , 589-653.		13
36	Determination of saturated-hydrocarbon contamination in baby foods by using on-line liquid-gas chromatography and off-line liquid chromatography-comprehensive gas chromatography combined with mass spectrometry. <i>Journal of Chromatography A</i> , 2012, 1259, 221-226.	1.8	27

#	ARTICLE	IF	CITATIONS
37	Hyphenated liquid chromatography-gas chromatography technique: Recent evolution and applications. <i>Journal of Chromatography A</i> , 2012, 1255, 100-111.	1.8	56
38	Ultra-high performance liquid chromatographic method for the determination of polycyclic aromatic hydrocarbons in a passive environmental sampler. <i>Journal of Separation Science</i> , 2012, 35, 922-928.	1.3	23
39	Rapid and sensitive solid phase extraction-large volume injection-gas chromatography for the analysis of mineral oil saturated and aromatic hydrocarbons in cardboard and dried foods. <i>Journal of Chromatography A</i> , 2012, 1243, 1-5.	1.8	39
40	A rapid multidimensional liquid-gas chromatography method for the analysis of mineral oil saturated hydrocarbons in vegetable oils. <i>Journal of Chromatography A</i> , 2011, 1218, 7476-7480.	1.8	42
41	Visible and near-infrared absorption spectroscopy by an integrating sphere and optical fibers for quantifying and discriminating the adulteration of extra virgin olive oil from Tuscany. <i>Analytical and Bioanalytical Chemistry</i> , 2011, 399, 1315-1324.	1.9	48
42	Performance evaluation of a rapid-scanning quadrupole mass spectrometer in the comprehensive two-dimensional gas chromatography analysis of pesticides in water. <i>Journal of Separation Science</i> , 2011, 34, 2411-2417.	1.3	35
43	Optimised off-line SPE-GC-FID method for the determination of mineral oil saturated hydrocarbons (MOSH) in vegetable oils. <i>Food Chemistry</i> , 2011, 129, 1898-1903.	4.2	48
44	A flexible loop-type flow modulator for comprehensive two-dimensional gas chromatography. <i>Journal of Chromatography A</i> , 2011, 1218, 3140-3145.	1.8	35
45	Diffuse-Light Absorption Spectroscopy in the VIS and NIR Spectral Ranges for Adulteration Assessment of Extra Virgin Olive Oils. <i>Lecture Notes in Electrical Engineering</i> , 2011, , 431-437.	0.3	1
46	Lipoxygenase and hydroperoxide lyase activities in two olive varieties from Northern Italy. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 780-790.	1.0	14
47	Characterization of bacterial lipid profiles by using rapid sample preparation and fast comprehensive two-dimensional gas chromatography in combination with mass spectrometry. <i>Journal of Separation Science</i> , 2010, 33, 2334-2340.	1.3	38
48	Polycyclic aromatic hydrocarbons (PAHs) levels in propolis and propolis-based dietary supplements from the Italian market. <i>Food Chemistry</i> , 2010, 122, 333-338.	4.2	61
49	Mineral Paraffins in Olives and Olive Oils. , 2010, , 499-506.		2
50	Evaluation of a Rapid-Scanning Quadrupole Mass Spectrometer in an Apolar Ionic-Liquid Comprehensive Two-Dimensional Gas Chromatography System. <i>Analytical Chemistry</i> , 2010, 82, 8583-8590.	3.2	88
51	Characterization of the yerba mate (<i>Ilex paraguariensis</i>) volatile fraction using solid-phase microextraction-comprehensive 2D GC-MS. <i>Journal of Separation Science</i> , 2009, 32, 3755-3763.	1.3	27
52	Enhanced resolution comprehensive two-dimensional gas chromatography applied to the analysis of roasted coffee volatiles. <i>Journal of Chromatography A</i> , 2009, 1216, 7301-7306.	1.8	35
53	Optimized Use of a 50 μ m Internal Diameter Secondary Column in a Comprehensive Two-Dimensional Gas Chromatography System. <i>Analytical Chemistry</i> , 2009, 81, 8529-8537.	3.2	17
54	Optimisation of microwave assisted extraction (MAE) for polycyclic aromatic hydrocarbon (PAH) determination in smoked meat. <i>Meat Science</i> , 2009, 81, 275-280.	2.7	110

#	ARTICLE	IF	CITATIONS
55	Rapid SPE-HPLC determination of the 16 European priority polycyclic aromatic hydrocarbons in olive oils. <i>Journal of Separation Science</i> , 2008, 31, 3936-3944.	1.3	44
56	The occurrence of volatile and semi-volatile aromatic hydrocarbons in virgin olive oils from north-eastern Italy. <i>Food Control</i> , 2007, 18, 1204-1210.	2.8	25
57	Stereospecific distribution of fatty acids in triacylglycerols of olive oils. <i>European Journal of Lipid Science and Technology</i> , 2007, 109, 72-78.	1.0	38
58	Determination of polycyclic aromatic hydrocarbons in vegetable oils using solid-phase microextraction-comprehensive two-dimensional gas chromatography coupled with time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2007, 1161, 284-291.	1.8	103
59	Rapid validated method for the analysis of benzo[a]pyrene in vegetable oils by using solid-phase microextraction-gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2007, 1176, 231-235.	1.8	36
60	A survey on the presence of free glutamic acid in foodstuffs, with and without added monosodium glutamate. <i>Food Chemistry</i> , 2007, 104, 1712-1717.	4.2	60
61	Polycyclic aromatic hydrocarbon (PAH) content of soil and olives collected in areas contaminated with creosote released from old railway ties. <i>Science of the Total Environment</i> , 2007, 386, 1-8.	3.9	56
62	Polycyclic Aromatic Hydrocarbons in Frying Oils and Snacks. <i>Journal of Food Protection</i> , 2006, 69, 199-204.	0.8	59
63	A survey on free biogenic amine content of fresh and preserved vegetables. <i>Food Chemistry</i> , 2005, 89, 355-361.	4.2	166
64	Variety differentiation of virgin olive oil based on n-alkane profile. <i>Food Chemistry</i> , 2005, 90, 603-608.	4.2	33
65	Simultaneous determination of volatile and semi-volatile aromatic hydrocarbons in virgin olive oil by headspace solid-phase microextraction coupled to gas chromatography/mass spectrometry. <i>Journal of Chromatography A</i> , 2005, 1090, 146-154.	1.8	88
66	Polycyclic aromatic hydrocarbons in vegetable oils from canned foods. <i>European Journal of Lipid Science and Technology</i> , 2005, 107, 488-496.	1.0	59
67	Study of volatile compounds of defective virgin olive oils and sensory evaluation: a chemometric approach. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 2175-2183.	1.7	39
68	HPLC determination of free nitrogenous compounds of <i>Centaurea solstitialis</i> (Asteraceae), the cause of equine nigropallidal encephalomalacia. <i>Toxicol</i> , 2005, 46, 651-657.	0.8	19
69	Relative hopane content confirming the mineral origin of hydrocarbons contaminating foods and human milk. <i>Food Additives and Contaminants</i> , 2004, 21, 893-904.	2.0	29
70	Lactic acid fermentation of <i>Brassica rapa</i> : chemical and microbial evaluation of a typical Italian product (brovada). <i>European Food Research and Technology</i> , 2004, 218, 469-473.	1.6	28
71	Analyses of orange spirit flavour by direct-injection gas chromatography-mass spectrometry and headspace solid-phase microextraction/GC-MC. <i>Flavour and Fragrance Journal</i> , 2003, 18, 66-72.	1.2	26
72	Solid phase microextraction (SPME) applied to honey quality control. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 1037-1044.	1.7	121

#	ARTICLE	IF	CITATIONS
73	Analysis of virgin olive oil volatile compounds by headspace solid-phase microextraction coupled to gas chromatography with mass spectrometric and flame ionization detection. <i>Journal of Chromatography A</i> , 2003, 983, 19-33.	1.8	219
74	Solid-Phase Microextraction in the Analysis of Virgin Olive Oil Volatile Fraction: Modifications Induced by Oxidation and Suitable Markers of Oxidative Status. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6564-6571.	2.4	161
75	Presence of Phytosterol Oxides in Crude Vegetable Oils and Their Fate during Refining. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2394-2401.	2.4	79
76	Solid-Phase Microextraction in the Analysis of Virgin Olive Oil Volatile Fraction: Characterization of Virgin Olive Oils from Two Distinct Geographical Areas of Northern Italy. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6572-6577.	2.4	133
77	Occurrence of C15-C45 mineral paraffins in olives and olive oils. <i>Food Additives and Contaminants</i> , 2003, 20, 417-426.	2.0	57
78	A rapid method for polycyclic aromatic hydrocarbon determination in vegetable oils. <i>Journal of Separation Science</i> , 2002, 25, 96-100.	1.3	122
79	Antioxidant activity of sage (<i>Salvia officinalis</i> and <i>S. fruticosa</i>) and oregano (<i>Origanum onites</i> and <i>O. Tj ETQq1</i>). <i>Journal of Food and Agriculture</i> , 2002, 82, 1645-1651.	1.7	211
80	Sesquiterpene, Alkene, and Alkane Hydrocarbons in Virgin Olive Oils of Different Varieties and Geographical Origins. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3278-3283.	2.4	82
81	Detection of Hazelnut Oil in Virgin Olive Oil by Assessment of Free Sterols and Triacylglycerols. <i>Journal of AOAC INTERNATIONAL</i> , 2001, 84, 1534-1542.	0.7	40
82	On-line solvent evaporator for coupled normal phase-reversed phase high-performance liquid chromatography systems: Heavy polycyclic aromatic hydrocarbons analysis. <i>Journal of Separation Science</i> , 2001, 13, 13-18.	1.0	11
83	Polycyclic aromatic hydrocarbons in edible fats and oils: occurrence and analytical methods. <i>Journal of Chromatography A</i> , 2000, 882, 245-253.	1.8	272
84	Biochemical responses in a <i>Candida famata</i> strain adapted to high copper concentrations. <i>BioMetals</i> , 2000, 13, 251-259.	1.8	2
85	A Rapid Method for the Quantitative Determination of Short-Chain Free Volatile Fatty Acids from Cheese. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3321-3323.	2.4	30
86	Identification of New Steroidal Hydrocarbons in Refined Oils and the Role of Hydroxy Sterols as Possible Precursors. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1101-1105.	2.4	33
87	Study on volatile components in salami by reverse carrier gas headspace gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 1999, 830, 175-182.	1.8	12
88	Assessment of Polycyclic Aromatic Hydrocarbon Content of Smoked Fish by Means of a Fast HPLC/HPLC Method. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 1367-1371.	2.4	64
89	Mass Spectrometry Characterization of the 5 β - Δ^7 -, 7 β - Δ^7 -, and 7 β - Δ^2 -Hydroxy Derivatives of Δ^2 -Sitosterol, Campesterol, Stigmasterol, and Brassicasterol. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3069-3074.	2.4	56
90	Off-Line LC-LC Determination of PAHs in Edible Oils and Lipidic Extracts. <i>Journal of High Resolution Chromatography</i> , 1998, 21, 253-257.	2.0	25

#	ARTICLE	IF	CITATIONS
91	Evaluation of Some Fixed Components for Unifloral Honey Characterization. Journal of Agricultural and Food Chemistry, 1998, 46, 1844-1849.	2.4	47
92	Mineral oil polyaromatic hydrocarbons in foods, e.g. from jute bags, by on-line LC-solvent evaporation (SE)-LC-GC-FID. European Food Research and Technology, 1997, 204, 241-246.	0.6	48
93	High-performance liquid chromatographic evaluation of biogenic amines in foods an analysis of different methods of sample preparation in relation to food characteristics. Journal of Chromatography A, 1996, 729, 363-369.	1.8	143
94	On-line solvent evaporator for coupled LC systems: Further developments. Journal of High Resolution Chromatography, 1996, 19, 434-438.	2.0	17
95	Resveratrol content of some wines obtained from dried Valpolicella grapes: Recioto and Amarone. Journal of Chromatography A, 1996, 730, 47-52.	1.8	137
96	On-line high-performance liquid chromatography-solvent evaporation - high-performance liquid chromatography - capillary gas chromatography - flame ionisation detection for the analysis of mineral oil polyaromatic hydrocarbons in fatty foods. Journal of Chromatography A, 1996, 750, 361-368.	1.8	50
97	Identification of thermal oxidation products of cholesteryl acetate. Journal of Chromatography A, 1994, 683, 75-85.	1.8	11
98	Some technological characteristics and potential uses of Crambe abyssinica products. Industrial Crops and Products, 1994, 3, 103-112.	2.5	67
99	Capillary gas chromatography combined with high performance liquid chromatography for the structural analysis of olive oil triacylglycerols. Journal of High Resolution Chromatography, 1993, 16, 725-730.	2.0	17
100	Seasonal variations of aliphatic hydrocarbons in Sardina pilchardus (Walb.) (Teleostei: Clupeidae) tissues. Marine Chemistry, 1991, 32, 9-18.	0.9	8
101	Applications of capillary gas chromatography to the quality control of butter and related products. Journal of Chromatography A, 1991, 552, 273-279.	1.8	3
102	Actinidia deliciosa in vitro II. Growth and exogenous carbohydrates utilization by explants. Plant Cell, Tissue and Organ Culture, 1991, 26, 153-160.	1.2	13
103	Composition of the unsaponifiable oil fraction obtained from a number of cultivars of safflower. JAOCs, Journal of the American Oil Chemists' Society, 1983, 60, 2003-2006.	0.8	10
104	Components of Royal Jelly II. The Lipid Fraction, Hydrocarbons and Sterols. Journal of Apicultural Research, 1982, 21, 178-184.	0.7	54
105	Components of royal jelly: I. Identification of the organic acids. Lipids, 1981, 16, 912-919.	0.7	94