

Lina Cossignani

List of Publications by Year in descending order

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| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Lactobacillus rhamnosus lowers zebrafish lipid content by changing gut microbiota and host transcription of genes involved in lipid metabolism. Scientific Reports, 2015, 5, 9336. | 3.3 | 194 |
| 2 | Impact of conventional/non-conventional extraction methods on the untargeted phenolic profile of Moringa oleifera leaves. Food Research International, 2019, 115, 319-327. | 6.2 | 120 |
| 3 | Results of stereospecific analysis of triacylglycerol fraction from donkey, cow, ewe, goat and buffalo milk. Journal of Food Composition and Analysis, 2008, 21, 1-7. | 3.9 | 95 |
| 4 | Phenolic profiling and in vitro bioactivity of Moringa oleifera leaves as affected by different extraction solvents. Food Research International, 2020, 127, 108712. | 6.2 | 87 |
| 5 | Dietary lipid content reorganizes gut microbiota and probiotic L. rhamnosus attenuates obesity and enhances catabolic hormonal milieu in zebrafish. Scientific Reports, 2017, 7, 5512. | 3.3 | 83 |
| 6 | Changes in extra-virgin olive oil added with Lycium barbarum L. carotenoids during frying: Chemical analyses and metabolomic approach. Food Research International, 2018, 105, 507-516. | 6.2 | 82 |
| 7 | Free D- and L-Amino Acid Evolution During Sourdough Fermentation and Baking. Journal of Food Science, 1994, 59, 881-884. | 3.1 | 81 |
| 8 | Chemical and Nutritional Characterization of Seed Oil from Cucurbita maxima L. (var. Berrettina) Pumpkin. Foods, 2018, 7, 30. | 4.3 | 77 |
| 9 | Characterisation of secondary metabolites in saffron from central Italy (Cascia, Umbria). Food Chemistry, 2014, 143, 446-451. | 8.2 | 59 |
| 10 | An Overview of Natural Extracts with Antioxidant Activity for the Improvement of the Oxidative Stability and Shelf Life of Edible Oils. Processes, 2020, 8, 956. | 2.8 | 56 |
| 11 | Characterisation and geographical traceability of Italian goji berries. Food Chemistry, 2019, 275, 585-593. | 8.2 | 53 |
| 12 | Fatty Acids and Phytosterols to Discriminate Geographic Origin of Lycium barbarum Berry. Food Analytical Methods, 2018, 11, 1180-1188. | 2.6 | 52 |
| 13 | Live prey enrichment, with particular emphasis on HUFAs, as limiting factor in false percula clownfish (Amphiprion ocellaris, Pomacentridae) larval development and metamorphosis: Molecular and biochemical implications. Comparative Biochemistry and Physiology Part A, Molecular & Integrative Physiology, 2011, 159, 207-218. | 1.8 | 51 |
| 14 | Pigments profile in monovarietal virgin olive oils from various Italian olive varieties. Food Chemistry, 2011, 124, 1119-1123. | 8.2 | 50 |
| 15 | Biopeptides from vegetable proteins: new scientific evidences. Current Opinion in Food Science, 2020, 31, 31-37. | 8.0 | 47 |
| 16 | Oxidative modifications of conjugated and unconjugated linoleic acid during heating. Food Chemistry, 2013, 140, 680-685. | 8.2 | 46 |
| 17 | Preserved copepods as a new technology for the marine ornamental fish aquaculture: A feeding study. Aquaculture, 2010, 308, 124-131. | 3.5 | 45 |
| 18 | Antigenotoxic effect, composition and antioxidant activity of Dendrobium speciosum. Food Chemistry, 2013, 140, 660-665. | 8.2 | 45 |

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|----|--|-----|-----------|
| 19 | A Simple and Rapid Extraction Method to Evaluate the Fatty Acid Composition and Nutritional Value of Goji Berry Lipid. <i>Food Analytical Methods</i> , 2017, 10, 970-979. | 2.6 | 39 |
| 20 | Influence of Probiotics Administration on Gut Microbiota Core. <i>Journal of Clinical Gastroenterology</i> , 2018, 52, S50-S56. | 2.2 | 39 |
| 21 | Innovative extraction procedure for obtaining high pure lycopene from tomato. <i>European Food Research and Technology</i> , 2008, 226, 327-335. | 3.3 | 38 |
| 22 | Extraction of Phenolic Compounds from Fresh Apple Pomace by Different Non-Conventional Techniques. <i>Molecules</i> , 2021, 26, 4272. | 3.8 | 36 |
| 23 | Biocatalysed synthesis of sn-1,3-diacylglycerol oil from extra virgin olive oil. <i>Enzyme and Microbial Technology</i> , 2007, 41, 727-732. | 3.2 | 35 |
| 24 | Volatile compounds as indicators of conjugated and unconjugated linoleic acid thermal oxidation. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 407-412. | 1.5 | 35 |
| 25 | Varietal Authentication of Extra Virgin Olive Oils by Triacylglycerols and Volatiles Analysis. <i>Foods</i> , 2019, 8, 58. | 4.3 | 35 |
| 26 | Untargeted Metabolomics to Evaluate the Stability of Extra-Virgin Olive Oil with Added Lycium barbarum Carotenoids during Storage. <i>Foods</i> , 2019, 8, 179. | 4.3 | 34 |
| 27 | Investigation on secondary metabolite content and antioxidant activity of commercial saffron powder. <i>European Food Research and Technology</i> , 2016, 242, 987-993. | 3.3 | 33 |
| 28 | Detection of cow milk in donkey milk by chemometric procedures on triacylglycerol stereospecific analysis results. <i>Journal of Dairy Research</i> , 2011, 78, 335-342. | 1.4 | 31 |
| 29 | Invited review: Authentication of milk by direct and indirect analysis of triacylglycerol molecular species. <i>Journal of Dairy Science</i> , 2019, 102, 5871-5882. | 3.4 | 31 |
| 30 | Characterization of Volatile Fraction of Saffron from Central Italy (Cascia, Umbria). <i>International Journal of Food Properties</i> , 2015, 18, 2223-2230. | 3.0 | 28 |
| 31 | Impact of Ultrasound Extraction Parameters on the Antioxidant Properties of Moringa Oleifera Leaves. <i>Antioxidants</i> , 2020, 9, 277. | 5.1 | 28 |
| 32 | A SPME-GC-MS approach for antiviral and pesticide residues analysis in honey. <i>Chromatographia</i> , 2001, 54, 241-246. | 1.3 | 27 |
| 33 | Optimisation of phenol extraction from wine using layered double hydroxides and technological evaluation of the bioactive-rich powder. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2582-2588. | 2.7 | 27 |
| 34 | Malnutrition may affect common sole (<i>Solea solea</i> L.) growth, pigmentation and stress response: Molecular, biochemical and histological implications. <i>Comparative Biochemistry and Physiology Part A, Molecular & Integrative Physiology</i> , 2012, 161, 361-371. | 1.8 | 26 |
| 35 | Phenol Profiling and Nutraceutical Potential of Lycium spp. Leaf Extracts Obtained with Ultrasound and Microwave Assisted Techniques. <i>Antioxidants</i> , 2019, 8, 260. | 5.1 | 25 |
| 36 | Ultrasound-Assisted Extraction and Characterization of Polyphenols from Apple Pomace, Functional Ingredients for Beef Burger Fortification. <i>Molecules</i> , 2022, 27, 1933. | 3.8 | 24 |

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|----|---|-----|-----------|
| 37 | Stereospecific analysis of the triacylglycerol fraction and linear discriminant analysis in a climatic differentiation of Umbrian extra-virgin olive oils. <i>Journal of Chromatography A</i> , 1997, 758, 109-116. | 3.7 | 23 |
| 38 | Study of Some Experimental Parameters in the Synthesis of Triacylglycerols with CLA Isomers and Structural Analysis. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2009, 86, 531-537. | 1.9 | 23 |
| 39 | Fatty acid composition and CLA content in goat milk and cheese samples from Umbrian market. <i>European Food Research and Technology</i> , 2014, 239, 905-911. | 3.3 | 23 |
| 40 | Alternariol-induced cytotoxicity in Caco-2 cells. Protective effect of the phenolic fraction from virgin olive oil. <i>Toxicon</i> , 2015, 93, 103-111. | 1.6 | 23 |
| 41 | <i>In Vitro</i> Safety/Protection Assessment of Resveratrol and Pterostilbene in a Human Hepatoma Cell Line (HepG2). <i>Natural Product Communications</i> , 2015, 10, 1934578X1501000. | 0.5 | 22 |
| 42 | Preparation and characterization of polymeric microparticles loaded with <i>Moringa oleifera</i> leaf extract for exuding wound treatment. <i>International Journal of Pharmaceutics</i> , 2020, 587, 119700. | 5.2 | 22 |
| 43 | Assessing bioaccessibility and bioavailability in vitro of phenolic compounds from freeze-dried apple pomace by LC-Q-TOF-MS. <i>Food Bioscience</i> , 2022, 48, 101799. | 4.4 | 22 |
| 44 | Analysis of isomeric diacylglycerolic classes to evaluate the quality of olive oil in relation to storage conditions. <i>European Food Research and Technology</i> , 2006, 224, 379-383. | 3.3 | 20 |
| 45 | Enzymatic Synthesis of Structured Triacylglycerols Containing CLA Isomers Starting from sn-1,3-diacylglycerols. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2009, 86, 127-133. | 1.9 | 20 |
| 46 | Stereospecific analysis of triacylglycerol and phospholipid fractions of four freshwater fish species: <i>Salmo trutta</i> , <i>Ictalurus punctatus</i> , <i>Ictalurus melas</i> and <i>Micropterus salmoides</i> . <i>Food Chemistry</i> , 2008, 110, 199-206. | 8.2 | 18 |
| 47 | The effects of starving and feeding on Dover sole (<i>Solea solea</i> , Soleidae, Linnaeus, 1758) stress response and early larval development. <i>Aquaculture Research</i> , 2015, 46, 2512-2526. | 1.8 | 18 |
| 48 | <i>In Vitro</i> Safety/Protection Assessment of Resveratrol and Pterostilbene in a Human Hepatoma Cell Line (HepG2). <i>Natural Product Communications</i> , 2015, 10, 1403-8. | 0.5 | 18 |
| 49 | Biocatalyzed acidolysis of olive oil triacylglycerols with 9c,11t and 10t,12c isomers of conjugated linoleic acid. <i>European Food Research and Technology</i> , 2005, 220, 267-271. | 3.3 | 17 |
| 50 | Changes in Absolute Contents of Compounds Affecting the Taste and Nutritional Properties of the Flesh of Three Plum Species Throughout Development. <i>Foods</i> , 2019, 8, 486. | 4.3 | 16 |
| 51 | Analysis of Commercial Hand Sanitisers amid CoViD-19: Are We Getting the Products that We Need?. <i>AAPS PharmSciTech</i> , 2020, 21, 286. | 3.3 | 16 |
| 52 | Extraction Optimization by Experimental Design of Bioactives from <i>Pleurotus ostreatus</i> and Evaluation of Antioxidant and Antimicrobial Activities. <i>Processes</i> , 2021, 9, 743. | 2.8 | 16 |
| 53 | Enzymatic deacylation of 1,2-diacyl-sn-glycero-3-phosphocholines to sn-glycerol-3-phosphocholine. <i>Enzyme and Microbial Technology</i> , 2006, 39, 1405-1408. | 3.2 | 15 |
| 54 | Italian <i>Lycium barbarum</i> L. Berry: Chemical Characterization and Nutraceutical Value. <i>Natural Product Communications</i> , 2018, 13, 1934578X1801300. | 0.5 | 15 |

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|----|---|-----|-----------|
| 55 | Phenolic Acids from <i>Lycium barbarum</i> Leaves: In Vitro and In Silico Studies of the Inhibitory Activity against Porcine Pancreatic α -Amylase. <i>Processes</i> , 2020, 8, 1388. | 2.8 | 15 |
| 56 | Pure lycopene from tomato preserves extra virgin olive oil from natural oxidative events during storage. <i>JAOCS</i> , Journal of the American Oil Chemists' Society, 2006, 83, 933-941. | 1.9 | 14 |
| 57 | Structural changes of triacylglycerol and diacylglycerol fractions during olive drupe ripening. <i>European Food Research and Technology</i> , 2001, 212, 160-164. | 3.3 | 13 |
| 58 | Effective and Selective Extraction of Quercetin from Onion (<i>Allium cepa</i> L.) Skin Waste Using Water Dilutions of Acid-Based Deep Eutectic Solvents. <i>Materials</i> , 2021, 14, 6465. | 2.9 | 13 |
| 59 | Hazelnut Shells as Source of Active Ingredients: Extracts Preparation and Characterization. <i>Molecules</i> , 2021, 26, 6607. | 3.8 | 13 |
| 60 | Emulgel Loaded with Flaxseed Extracts as New Therapeutic Approach in Wound Treatment. <i>Pharmaceutics</i> , 2021, 13, 1107. | 4.5 | 12 |
| 61 | Wound Dressing: Combination of Acacia Gum/PVP/Cyclic Dextrin in Bioadhesive Patches Loaded with Grape Seed Extract. <i>Pharmaceutics</i> , 2022, 14, 485. | 4.5 | 12 |
| 62 | Binding modes identification through molecular dynamic simulations: A case study with carnosine enantiomers and the Teicoplanin A2 α -C β -based chiral stationary phase. <i>Journal of Separation Science</i> , 2020, 43, 1728-1736. | 2.5 | 11 |
| 63 | Investigation on chlorogenic acid stability in aqueous solution after microwave treatment. <i>Food Chemistry</i> , 2022, 374, 131820. | 8.2 | 11 |
| 64 | Biocatalyzed acidolysis of soybean oil triacylglycerols to increase oleic acid content. <i>Journal of Chromatography A</i> , 2004, 1052, 167-170. | 3.7 | 10 |
| 65 | Triacylglycerol stereospecific analysis and linear discriminant analysis for milk speciation. <i>Journal of Dairy Research</i> , 2013, 80, 144-151. | 1.4 | 10 |
| 66 | <i>Artocarpus tonkinensis</i> Protects Mice Against Collagen-Induced Arthritis and Decreases Th17 Cell Function. <i>Frontiers in Pharmacology</i> , 2019, 10, 503. | 3.5 | 10 |
| 67 | Changes of milk fatty acid composition in four lipid classes as biomarkers for the diagnosis of bovine ketosis using bioanalytical Thin Layer Chromatography and Gas Chromatographic techniques (TLC-GC). <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2020, 188, 113372. | 2.8 | 10 |
| 68 | Metabolomic Profiling and Biological Activities of <i>Pleurotus columbinus</i> Qu α -I. Cultivated on Different Agri-Food Byproducts. <i>Antibiotics</i> , 2021, 10, 1245. | 3.7 | 10 |
| 69 | Bioactive minor components of Italian and Extra-European hemp seed oils. <i>LWT - Food Science and Technology</i> , 2022, 158, 113167. | 5.2 | 10 |
| 70 | Prediction of HPLC Retention Parameters and Response Factors of Triacylglycerols. <i>Journal of Chromatographic Science</i> , 1994, 32, 21-24. | 1.4 | 9 |
| 71 | Production and structural analysis of triacylglycerols containing capric acid and conjugated linoleic acid isomers obtained by enzymatic acidolysis. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 2595-2600. | 3.5 | 9 |
| 72 | In vitro genotoxicity/antigenotoxicity testing of some conjugated linoleic acid isomers using comet assay. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 1016-1024. | 1.5 | 9 |

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|----|---|-----|-----------|
| 73 | Lipidomic profiling of <i>Pleurotus ostreatus</i> by LC/MS Q-TOF analysis. Food Research International, 2022, 156, 111335. | 6.2 | 9 |
| 74 | Gas chromatographic evaluation of pesticide residue contents in nectarines after non-toxic washing treatments. Journal of Chromatography A, 2004, 1050, 185-191. | 3.7 | 8 |
| 75 | Two new lignans from the resin of <i>Bursera microphylla</i> A. gray and their cytotoxic activity. Natural Product Research, 2018, 32, 2646-2651. | 1.8 | 8 |
| 76 | Characterization of the Triacylglycerol Fraction of Italian and Extra-European Hemp Seed Oil. Foods, 2021, 10, 916. | 4.3 | 8 |
| 77 | Free D- and L-Amino Acids from Hydrolyzed Milk Proteins by <i>Pseudomonas fluorescens</i> ATCC 948. Journal of Dairy Science, 1993, 76, 2500-2506. | 3.4 | 7 |
| 78 | Stereospecific analysis of triacylglycerols from vegetable oils by two procedures: Normal and high-oleic sunflower oils. JAOCS, Journal of the American Oil Chemists' Society, 1997, 74, 927-933. | 1.9 | 7 |
| 79 | Relationship between Fatty Acids Composition/Antioxidant Potential of Breast Milk and Maternal Diet: Comparison with Infant Formulas. Molecules, 2020, 25, 2910. | 3.8 | 7 |
| 80 | Identification of cocoa butter equivalents added to cocoa butter. III. Stereospecific analysis of triacylglycerol fraction and some its subfraction. European Food Research and Technology, 2006, 223, 645-648. | 3.3 | 6 |
| 81 | Is the Household Microwave Recommended to Obtain Antioxidant-Rich Extracts from <i>Lycium barbarum</i> Leaves?. Processes, 2021, 9, 656. | 2.8 | 6 |
| 82 | Apple Pomace as Valuable Food Ingredient for Enhancing Nutritional and Antioxidant Properties of Italian Salami. Antioxidants, 2022, 11, 1221. | 5.1 | 6 |
| 83 | Identification of cocoa butter equivalents added to cocoa butter. European Food Research and Technology, 1998, 206, 387-392. | 0.6 | 5 |
| 84 | Cross-Validation in Linear Discriminant Analysis of Triacylglycerol Structural Data from Istrian Olive Oils. Journal of AOAC INTERNATIONAL, 1999, 82, 1489-1494. | 1.5 | 5 |
| 85 | Prediction of Isocratic Nonaqueous Reversed-Phase High-Performance Liquid Chromatography Retention Parameters and Response Factors of Triacylglycerols Detected by an Ultraviolet-Diode Array-Evaporative Light-Scattering On-Line System. Journal of Chromatographic Science, 2000, 38, 195-199. | 1.4 | 5 |
| 86 | Phytochemical Analysis and Antiradical Properties of <i>Sarcodon imbricatus</i> (L.:Fr) Karsten. Natural Product Communications, 2008, 3, 1934578X0800301. | 0.5 | 5 |
| 87 | Composition of meat and offal from weaned and fattened rabbits and results of stereospecific analysis of triacylglycerols and phosphatidylcholines. Journal of the Science of Food and Agriculture, 2012, 92, 952-959. | 3.5 | 5 |
| 88 | HPLC Separation and NMR Structural Elucidation of sn-1,2-, 2,3-, and 1,3-Diacylglycerols from Olive Oil as Naphthylethylurethane Derivatives. Journal of Agricultural and Food Chemistry, 2007, 55, 191-196. | 5.2 | 4 |
| 89 | Synthesis and Structural Analysis of Structured Triacylglycerols with CLA Isomers in the sn-1,3-Position. JAOCS, Journal of the American Oil Chemists' Society, 2008, 85, 613-619. | 1.9 | 4 |
| 90 | Improved HRGC Separation of cis, trans CLA Isomers as Diels-Alder Adducts of Alkyl Esters. Journal of Chromatographic Science, 2011, 49, 379-383. | 1.4 | 4 |

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|----|---|-----|-----------|
| 91 | Analysis of CLA Isomer Distribution in Nutritional Supplements by Single Column Silver-ion HPLC. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 327-335. | 1.9 | 4 |
| 92 | Chromatographic Characterization and In Vitro Bioactivity Evaluation of Lactobacillus helveticus Hydrolysates upon Fermentation of Different Substrates. Applied Sciences (Switzerland), 2021, 11, 811. | 2.5 | 4 |
| 93 | In-depth characterization of phenolic profiling of Moraiolo extra-virgin olive oil extract and initial investigation of the inhibitory effect on Indoleamine-2,3-Dioxygenase (IDO1) enzyme. Journal of Pharmaceutical and Biomedical Analysis, 2022, 213, 114688. | 2.8 | 3 |
| 94 | Candida rugosa lipase selectivity toward trans,cis- and cis,trans-conjugated linoleic acid isomers. European Food Research and Technology, 2012, 235, 53-59. | 3.3 | 2 |
| 95 | Quantitative assay of capreomycin oleate levels in a drug formulation for inhalation with a fully validated HPLC method. Journal of Pharmaceutical and Biomedical Analysis, 2016, 120, 413-418. | 2.8 | 2 |
| 96 | Oxidative Stability of Long-Chain Fatty Acids with Different Unsaturation Degrees into Layered Double Hydroxides. Applied Sciences (Switzerland), 2021, 11, 7035. | 2.5 | 1 |
| 97 | Enantiospecific synthesis of sn-1,2-, 2,3-, and 1,3-diacylglycerols as naphthylethylurethane derivatives. Arkivoc, 2020, 2019, 86-98. | 0.5 | 0 |
| 98 | Two cases of black human breast milk not related to minocycline. A sphingolipidomic approach. Italian Journal of Food Science, 2022, 34, 132-139. | 2.9 | 0 |