Lina Cossignani

List of Publications by Year
in descending order

98 papers	2,567 citations	172207 29 h-index	233125 45 g-index
98 all docs	98 docs citations	98 times ranked	3208 citing authors

#	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.	1.6	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.	2.9	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.	1.9	95
4	Phenolic profiling and in vitro bioactivity of Moringa oleifera leaves as affected by different extraction solvents. Food Research International, 2020, 127, 108712.	2.9	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.	1.6	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.	2.9	82
7	Free D- and L-Amino Acid Evolution During Sourdough Fermentation and Baking. Journal of Food Science, 1994, 59, 881-884.	1.5	81
8	Chemical and Nutritional Characterization of Seed Oil from Cucurbita maxima L. (var. Berrettina) Pumpkin. Foods, 2018, 7, 30.	1.9	77
9	Characterisation of secondary metabolites in saffron from central Italy (Cascia, Umbria). Food Chemistry, 2014, 143, 446-451.	4.2	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.	1.3	56
11	Characterisation and geographical traceability of Italian goji berries. Food Chemistry, 2019, 275, 585-593.	4.2	53
12	Fatty Acids and Phytosterols to Discriminate Geographic Origin of Lycium barbarum Berry. Food Analytical Methods, 2018, 11, 1180-1188.	1.3	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.	0.8	51
14	Pigments profile in monovarietal virgin olive oils from various Italian olive varieties. Food Chemistry, 2011, 124, 1119-1123.	4.2	50
15	Biopeptides from vegetable proteins: new scientific evidences. Current Opinion in Food Science, 2020, 31, 31-37.	4.1	47
16	Oxidative modifications of conjugated and unconjugated linoleic acid during heating. Food Chemistry, 2013, 140, 680-685.	4.2	46
17	Preserved copepods as a new technology for the marine ornamental fish aquaculture: A feeding study. Aquaculture, 2010, 308, 124-131.	1.7	45
18	Antigenotoxic effect, composition and antioxidant activity of Dendrobium speciosum. Food Chemistry, 2013, 140, 660-665.	4.2	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. Food Analytical Methods, 2017, 10, 970-979.	1.3	39
20	Influence of Probiotics Administration on Gut Microbiota Core. Journal of Clinical Gastroenterology, 2018, 52, S50-S56.	1.1	39
21	Innovative extraction procedure for obtaining high pure lycopene from tomato. European Food Research and Technology, 2008, 226, 327-335.	1.6	38
22	Extraction of Phenolic Compounds from Fresh Apple Pomace by Different Non-Conventional Techniques. Molecules, 2021, 26, 4272.	1.7	36
23	Biocatalysed synthesis of sn-1,3-diacylglycerol oil from extra virgin olive oil. Enzyme and Microbial Technology, 2007, 41, 727-732.	1.6	35
24	Volatile compounds as indicators of conjugated and unconjugated linoleic acid thermal oxidation. European Journal of Lipid Science and Technology, 2014, 116, 407-412.	1.0	35
25	Varietal Authentication of Extra Virgin Olive Oils by Triacylglycerols and Volatiles Analysis. Foods, 2019, 8, 58.	1.9	35
26	Untargeted Metabolomics to Evaluate the Stability of Extra-Virgin Olive Oil with Added Lycium barbarum Carotenoids during Storage. Foods, 2019, 8, 179.	1.9	34
27	Investigation on secondary metabolite content and antioxidant activity of commercial saffron powder. European Food Research and Technology, 2016, 242, 987-993.	1.6	33
28	Detection of cow milk in donkey milk by chemometric procedures on triacylglycerol stereospecific analysis results. Journal of Dairy Research, 2011, 78, 335-342.	0.7	31
29	Invited review: Authentication of milk by direct and indirect analysis of triacylglycerol molecular species. Journal of Dairy Science, 2019, 102, 5871-5882.	1.4	31
30	Characterization of Volatile Fraction of Saffron from Central Italy (Cascia, Umbria). International Journal of Food Properties, 2015, 18, 2223-2230.	1.3	28
31	Impact of Ultrasound Extraction Parameters on the Antioxidant Properties of Moringa Oleifera Leaves. Antioxidants, 2020, 9, 277.	2.2	28
32	A SPME-GC-MS approach for antivarroa and pesticide residues analysis in honey. Chromatographia, 2001, 54, 241-246.	0.7	27
33	Optimisation of phenol extraction from wine using layered double hydroxides and technological evaluation of the bioactiveâ€rich powder. International Journal of Food Science and Technology, 2017, 52, 2582-2588.	1.3	27
34	Malnutrition may affect common sole (Solea solea L.) growth, pigmentation and stress response: Molecular, biochemical and histological implications. Comparative Biochemistry and Physiology Part A, Molecular & Integrative Physiology, 2012, 161, 361-371.	0.8	26
35	Phenol Profiling and Nutraceutical Potential of Lycium spp. Leaf Extracts Obtained with Ultrasound and Microwave Assisted Techniques. Antioxidants, 2019, 8, 260.	2.2	25
36	Ultrasound-Assisted Extraction and Characterization of Polyphenols from Apple Pomace, Functional Ingredients for Beef Burger Fortification. Molecules, 2022, 27, 1933.	1.7	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. Journal of Chromatography A, 1997, 758, 109-116.	1.8	23
38	Study of Some Experimental Parameters in the Synthesis of Triacylglycerols with CLA Isomers and Structural Analysis. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 531-537.	0.8	23
39	Fatty acid composition and CLA content in goat milk and cheese samples from Umbrian market. European Food Research and Technology, 2014, 239, 905-911.	1.6	23
40	Alternariol-induced cytotoxicity in Caco-2 cells. Protective effect of the phenolic fraction from virgin olive oil. Toxicon, 2015, 93, 103-111.	0.8	23
41	In Vitro Safety/Protection Assessment of Resveratrol and Pterostilbene in a Human Hepatoma Cell Line (HepG2). Natural Product Communications, 2015, 10, 1934578X1501000.	0.2	22
42	Preparation and characterization of polymeric microparticles loaded with Moringa oleifera leaf extract for exuding wound treatment. International Journal of Pharmaceutics, 2020, 587, 119700.	2.6	22
43	Assessing bioaccessibility and bioavailability in vitro of phenolic compounds from freeze-dried apple pomace by LC-Q-TOF-MS. Food Bioscience, 2022, 48, 101799.	2.0	22
44	Analysis of isomeric diacylglycerolic classes to evaluate the quality of olive oil in relation to storage conditions. European Food Research and Technology, 2006, 224, 379-383.	1.6	20
45	Enzymatic Synthesis of Structured Triacylglycerols Containing CLA Isomers Starting from snâ€1,3â€Diacylglycerols. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 127-133.	0.8	20
46	Stereospecific analysis of triacylglycerol and phospholipid fractions of four freshwater fish species: Salmo trutta, Ictalurus punctatus, Ictalurus melas and Micropterus salmoides. Food Chemistry, 2008, 110, 199-206.	4.2	18
47	The effects of starving and feeding on Dover sole (Solea solea, Soleidae, Linnaeus, 1758) stress response and early larval development. Aquaculture Research, 2015, 46, 2512-2526.	0.9	18
48	In Vitro Safety/Protection Assessment of Resveratrol and Pterostilbene in a Human Hepatoma Cell Line (HepG2). Natural Product Communications, 2015, 10, 1403-8.	0.2	18
49	Biocatalyzed acidolysis of olive oil triacylglycerols with 9c,11t and 10t,12c isomers of conjugated linoleic acid. European Food Research and Technology, 2005, 220, 267-271.	1.6	17
50	Changes in Absolute Contents of Compounds Affecting the Taste and Nutritional Properties of the Flesh of Three Plum Species Throughout Development. Foods, 2019, 8, 486.	1.9	16
51	Analysis of Commercial Hand Sanitisers amid CoViD-19: Are We Getting the Products that We Need?. AAPS PharmSciTech, 2020, 21, 286.	1.5	16
52	Extraction Optimization by Experimental Design of Bioactives from Pleurotus ostreatus and Evaluation of Antioxidant and Antimicrobial Activities. Processes, 2021, 9, 743.	1.3	16
53	Enzymatic deacylation of l,2-diacyl-sn-glycero-3-phosphocholines to sn-glycerol-3-phosphocholine. Enzyme and Microbial Technology, 2006, 39, 1405-1408.	1.6	15
54	Italian Lycium barbarum L. Berry: Chemical Characterization and Nutraceutical Value. Natural Product Communications, 2018, 13, 1934578X1801300.	0.2	15

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55	Phenolic Acids from Lycium barbarum Leaves: In Vitro and In Silico Studies of the Inhibitory Activity against Porcine Pancreatic Î±-Amylase. Processes, 2020, 8, 1388.	1.3	15
56	Pure lycopene from tomato preserves extra virgin olive oil from natural oxidative events during storage. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 933-941.	0.8	14
57	Structural changes of triacylglycerol and diacylglycerol fractions during olive drupe ripening. European Food Research and Technology, 2001, 212, 160-164.	1.6	13
58	Effective and Selective Extraction of Quercetin from Onion (Allium cepa L.) Skin Waste Using Water Dilutions of Acid-Based Deep Eutectic Solvents. Materials, 2021, 14, 6465.	1.3	13
59	Hazelnut Shells as Source of Active Ingredients: Extracts Preparation and Characterization. Molecules, 2021, 26, 6607.	1.7	13
60	Emulgel Loaded with Flaxseed Extracts as New Therapeutic Approach in Wound Treatment. Pharmaceutics, 2021, 13, 1107.	2.0	12
61	Wound Dressing: Combination of Acacia Gum/PVP/Cyclic Dextrin in Bioadhesive Patches Loaded with Grape Seed Extract. Pharmaceutics, 2022, 14, 485.	2.0	12
62	Binding modes identification through molecular dynamic simulations: A case study with carnosine enantiomers and the Teicoplanin A2â€2â€based chiral stationary phase. Journal of Separation Science, 2020, 43, 1728-1736.	1.3	11
63	Investigation on chlorogenic acid stability in aqueous solution after microwave treatment. Food Chemistry, 2022, 374, 131820.	4.2	11
64	Biocatalyzed acidolysis of soybean oil triacylglycerols to increase oleic acid content. Journal of Chromatography A, 2004, 1052, 167-170.	1.8	10
65	Triacylglycerol stereospecific analysis and linear discriminant analysis for milk speciation. Journal of Dairy Research, 2013, 80, 144-151.	0.7	10
66	Artocarpus tonkinensis Protects Mice Against Collagen-Induced Arthritis and Decreases Th17 Cell Function. Frontiers in Pharmacology, 2019, 10, 503.	1.6	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). Journal of Pharmaceutical and Biomedical Analysis, 2020, 188, 113372.	1.4	10
68	Metabolomic Profiling and Biological Activities of Pleurotus columbinus QuÃ©l. Cultivated on Different Agri-Food Byproducts. Antibiotics, 2021, 10, 1245.	1.5	10
69	Bioactive minor components of Italian and Extra-European hemp seed oils. LWT - Food Science and Technology, 2022, 158, 113167.	2.5	10
70	Prediction of HRGC Retention Parameters and Response Factors of Triacylglycerols. Journal of Chromatographic Science, 1994, 32, 21-24.	0.7	9
71	Production and structural analysis of triacylglycerols containing capric acid and conjugated linoleic acid isomers obtained by enzymatic acidolysis. Journal of the Science of Food and Agriculture, 2009, 89, 2595-2600.	1.7	9
72	In vitro genotoxicity/antigenotoxicity testing of some conjugated linoleic acid isomers using comet assay. European Journal of Lipid Science and Technology, 2012, 114, 1016-1024.	1.0	9

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73	Lipidomic profiling of Pleurotus ostreatus by LC/MS Q-TOF analysis. Food Research International, 2022, 156, 111335.	2.9	9
74	Gas chromatographic evaluation of pesticide residue contents in nectarines after non-toxic washing treatments. Journal of Chromatography A, 2004, 1050, 185-191.	1.8	8
75	Two new lignans from the resin of Bursera microphylla A. gray and their cytotoxic activity. Natural Product Research, 2018, 32, 2646-2651.	1.0	8
76	Characterization of the Triacylglycerol Fraction of Italian and Extra-European Hemp Seed Oil. Foods, 2021, 10, 916.	1.9	8
77	Free D- and L-Amino Acids from Hydrolyzed Milk Proteins by Pseudomonas fluorescens ATCC 948. Journal of Dairy Science, 1993, 76, 2500-2506.	1.4	7
78	Stereospecific analysis of triacylglycerols from vegetable oils by two proceduresâ€"II: Normal and high-oleic sunflower oils. JAOCS, Journal of the American Oil Chemists' Society, 1997, 74, 927-933.	0.8	7
79	Relationship between Fatty Acids Composition/Antioxidant Potential of Breast Milk and Maternal Diet: Comparison with Infant Formulas. Molecules, 2020, 25, 2910.	1.7	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.	1.6	6
81	Is the Household Microwave Recommended to Obtain Antioxidant-Rich Extracts from Lycium barbarum Leaves?. Processes, 2021, 9, 656.	1.3	6
82	Apple Pomace as Valuable Food Ingredient for Enhancing Nutritional and Antioxidant Properties of Italian Salami. Antioxidants, 2022, 11, 1221.	2.2	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.	0.7	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.	0.7	5
86	Phytochemical Analysis and Antiradical Properties of Sarcodon imbricatus (L.:Fr) Karsten. Natural Product Communications, 2008, 3, 1934578X0800301.	0.2	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.	1.7	5
88	HPLC Separation and NMR Structural Elucidation ofsn-1,2-, 2,3-, and 1,3-Diacylglycerols from Olive Oil as Naphthylethylurethane Derivatives. Journal of Agricultural and Food Chemistry, 2007, 55, 191-196.	2.4	4
89	Synthesis and Structural Analysis of Structured Triacylglycerols with CLA Isomers in the snâ€2â€• Position. JAOCS, Journal of the American Oil Chemists' Society, 2008, 85, 613-619.	0.8	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.	0.7	4

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91	Analysis of CLA Isomer Distribution in Nutritional Supplements by Single Column Silverâ€Ion HPLC. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 327-335.	0.8	4
92	Chromatographic Characterization and In Vitro Bioactivity Evaluation of Lactobacillus helveticus Hydrolysates upon Fermentation of Different Substrates. Applied Sciences (Switzerland), 2021, 11, 811.	1.3	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.	1.4	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.	1.6	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.	1.4	2
96	Oxidative Stability of Long-Chain Fatty Acids with Different Unsaturation Degrees into Layered Double Hydroxides. Applied Sciences (Switzerland), 2021, 11, 7035.	1.3	1
97	Enantiospecific synthesis of sn-1,2-, 2,3-, and 1,3-diacylglycerols as naphthylethylurethane derivatives. Arkivoc, 2020, 2019, 86-98.	0.3	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.	1.5	0