Federica Pasini

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/8833645/publications.pdf

Version: 2024-02-01

33	1,010	430754	414303
papers	citations	18	32
		h-index	g-index

33	33	33	1787
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	HPLC-DAD-ESI-QTOF-MS and HPLC-FLD-MS as valuable tools for the determination of phenolic and other polar compounds in the edible part and by-products of avocado. LWT - Food Science and Technology, 2016, 73, 505-513.	2.5	103
2	Quantification of the polyphenolic fraction and in vitro antioxidant and in vivo anti-hyperlipemic activities of Hibiscus sabdariffa aqueous extract. Food Research International, 2011, 44, 1490-1495.	2.9	95
3	Buckwheat honeys: Screening of composition and properties. Food Chemistry, 2013, 141, 2802-2811.	4.2	73
4	Determination of glucosinolates and phenolic compounds in rocket salad by HPLC-DADâ€“MS: Evaluation of Eruca sativa Mill. and Diplotaxis tenuifolia L. genetic resources. Food Chemistry, 2012, 133, 1025-1033.	4.2	69
5	Rocket salad (Diplotaxis and Eruca spp.) sensory analysis and relation with glucosinolate and phenolic content. Journal of the Science of Food and Agriculture, 2011, 91, 2858-2864.	1.7	66
6	Determination of lipid and phenolic fraction in two hazelnut (Corylus avellana L.) cultivars grown in Poland. Food Chemistry, 2015, 168, 615-622.	4.2	61
7	Pulsed electric field (PEF) as pre-treatment to improve the phenolic compounds recovery from brewers' spent grains. Innovative Food Science and Emerging Technologies, 2020, 64, 102402.	2.7	56
8	Effects of different roasting conditions on physical-chemical properties of Polish hazelnuts (Corylus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.5	48
9	Olive oil industry by-products. Effects of a polyphenol-rich extract on the metabolome and response to inflammation in cultured intestinal cell. Food Research International, 2018, 113, 392-400.	2.9	47
10	Olive oil by-product as functional ingredient in bakery products. Influence of processing and evaluation of biological effects. Food Research International, 2020, 131, 108940.	2.9	38
11	Analysis of Oligomer Proanthocyanidins in Different Barley Genotypes Using High-Performance Liquid Chromatographyâ€“Fluorescence Detectionâ€“Mass Spectrometry and Near-Infrared Methodologies. Journal of Agricultural and Food Chemistry, 2015, 63, 4130-4137.	2.4	37
12	Effect of Fermentation with Different Lactic Acid Bacteria Starter Cultures on Biogenic Amine Content and Ripening Patterns in Dry Fermented Sausages. Nutrients, 2018, 10, 1497.	1.7	32
13	Optimization of Sonotrode Ultrasonic-Assisted Extraction of Proanthocyanidins from Brewersâ€™ Spent Grains. Antioxidants, 2019, 8, 282.	2.2	24
14	(Ultra) High Pressure Homogenization Potential on the Shelf-Life and Functionality of Kiwifruit Juice. Frontiers in Microbiology, 2019, 10, 246.	1.5	23
15	Recovery of Oligomeric Proanthocyanidins and Other Phenolic Compounds with Established Bioactivity from Grape Seed By-Products. Molecules, 2019, 24, 677.	1.7	21
16	Organic honey supplementation reverses pesticideâ€induced genotoxicity by modulating DNA damage response. Molecular Nutrition and Food Research, 2016, 60, 2243-2255.	1.5	19
17	Psidium guajava L. leaves as source of proanthocyanidins: Optimization of the extraction method by RSM and study of the degree of polymerization by NP-HPLC-FLD-ESI-MS. Journal of Pharmaceutical and Biomedical Analysis, 2017, 133, 1-7.	1.4	19
18	Distribution of Free and Bound Phenolic Compounds in Buckwheat Milling Fractions. Foods, 2019, 8, 670.	1.9	19

#	Article	IF	Citations
19	Influence of Storage Conditions on Cholesterol Oxidation in Dried Egg Pasta. Journal of Agricultural and Food Chemistry, 2010, 58, 3586-3590.	2.4	17
20	Chemical composition and antioxidant activity of the volatile fraction extracted from airâ€dried fruits of Tunisian Eryngium maritimum L. ecotypes. Journal of the Science of Food and Agriculture, 2018, 98, 635-643.	1.7	16
21	Changes of the lipid fraction during fruit development in hazelnuts (Corylus avellana L.) grown in Poland. European Journal of Lipid Science and Technology, 2015, 117, 710-717.	1.0	15
22	Lipid characterization of Eryngium maritimum seeds grown in Tunisia. Industrial Crops and Products, 2017, 105, 47-52.	2.5	14
23	Fermented Nutâ€Based Vegan Food: Characterization of a Home made Product and Scaleâ€Up to an Industrial Pilotâ€Scale Production. Journal of Food Science, 2018, 83, 711-722.	1.5	13
24	Traditional foods for health: screening of the antioxidant capacity and phenolic content of selected Black Sea area local foods. Journal of the Science of Food and Agriculture, 2013, 93, 3595-3603.	1.7	12
25	Influence of different baking powders on physico-chemical, sensory and volatile compounds in biscuits and their impact on textural modifications during soaking. Journal of Food Science and Technology, 2020, 57, 3864-3873.	1.4	12
26	Monitoring of compositional changes during berry ripening in grape seed extracts of cv. Sangiovese (Vitis vinifera L.). Journal of the Science of Food and Agriculture, 2017, 97, 3058-3064.	1.7	11
27	Value-addition of Beef Meat By-products: Lipid Characterization by Chromatographic Techniques. Journal of Oleo Science, 2018, 67, 143-150.	0.6	11
28	Fatty acid composition of the intramuscular fat in the longissimus thoracis muscle of Apulo-Calabrese and crossbreed pigs. Livestock Science, 2020, 232, 103878.	0.6	10
29	Phenolic composition as measured by liquid chromatography/mass spectrometry and biological properties of Tunisian barley. International Journal of Food Properties, 0, , 1-15.	1.3	9
30	Wheat Germ and Lipid Oxidation: An Open Issue. Foods, 2022, 11, 1032.	1.9	7
31	Survival of the functional yeast Kluyveromyces marxianus B0399 in fermented milk with added sorbic acid. Journal of Dairy Science, 2016, 99, 120-129.	1.4	6
32	Use of Sieving as a Valuable Technology to Produce Enriched Buckwheat Flours: A Preliminary Study. Antioxidants, 2019, 8, 583.	2.2	4
33	Artichoke Phenolics Confer Protection Against Acute Kidney Injury. Revista Brasileira De Farmacognosia, 2020, 30, 34-42.	0.6	3