Barbara Sgorbini

List of Publications by Year
in descending order

80	2,540	172457	223800
papers	citations	29 h-index	46 g-index

87	87	87	2591
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Quantitative analysis of essential oils: a complex task. Flavour and Fragrance Journal, 2008, 23, 382-391.	2.6	163
2	Headspace sampling of the volatile fraction of vegetable matrices. Journal of Chromatography A, 2008, 1184, 220-233.	3.7	132
3	Dual-phase twisters: A new approach to headspace sorptive extraction and stir bar sorptive extraction. Journal of Chromatography A, 2005, 1094, 9-16.	3.7	124
4	Automated headspace solid-phase dynamic extraction to analyse the volatile fraction of food matrices. Journal of Chromatography A, 2004, 1024, 217-226.	3.7	109
5	High-quality Italian rice cultivars: Chemical indices of ageing and aroma quality. Food Chemistry, 2015, 172, 305-313.	8.2	79
6	Headspace-Solid-Phase Microextraction in the Analysis of the Volatile Fraction of Aromatic and Medicinal Plants. Journal of Chromatographic Science, 2006, 44, 416-429.	1.4	73
7	Quantitative analysis of volatiles from solid matrices of vegetable origin by high concentration capacity headspace techniques: Determination of furan in roasted coffee. Journal of Chromatography A, 2011, 1218, 753-762.	3.7	72
8	Removal of micropollutants by fungal laccases in model solution and municipal wastewater: evaluation of estrogenic activity and ecotoxicity. Journal of Cleaner Production, 2015, 100, 185-194.	9.3	69
9	Black tea volatiles fingerprinting by comprehensive two-dimensional gas chromatography â€“ Mass spectrometry combined with high concentration capacity sample preparation techniques: Toward a fully automated sensomic assessment. Food Chemistry, 2017, 225, 276-287.	8.2	65
10	Enantiomer identification in the flavour and fragrance fields by â€œinteractiveâ€•combination of linear retention indices from enantioselective gas chromatography and mass spectrometry. Journal of Chromatography A, 2008, 1195, 117-126.	3.7	62
11	Reliability of fibres in solid-phase microextraction for routine analysis of the headspace of aromatic and medicinal plants. Journal of Chromatography A, 2007, 1152, 138-149.	3.7	57
12	Fast headspace-enantioselective GCâ€“mass spectrometric-multivariate statistical method for routine authentication of flavoured fruit foods. Food Chemistry, 2012, 132, 1071-1079.	8.2	56
13	Volatile profiling of high quality hazelnuts (Corylus avellana L.): Chemical indices of roasting. Food Chemistry, 2013, 138, 1723-1733.	8.2	53
14	Comprehensive two-dimensional gas chromatography in the analysis of volatile samples of natural origin: A multidisciplinary approach to evaluate the influence of second dimension column coated with mixed stationary phases on system orthogonality. Journal of Chromatography A, 2006, 1132, 268-279.	3.7	47
15	Herbs and spices: Characterization and quantitation of biologically-active markers for routine quality control by multiple headspace solid-phase microextraction combined with separative or non-separative analysis. Journal of Chromatography A, 2015, 1376, 9-17.	3.7	47
16	A Further Tool To Monitor the Coffee Roasting Process: Aroma Composition and Chemical Indices. Journal of Agricultural and Food Chemistry, 2012, 60, 11283-11291.	5.2	46
17	Non-separative Headspace Solid Phase Microextractionâ€“Mass Spectrometry Profile as a Marker To Monitor Coffee Roasting Degree. Journal of Agricultural and Food Chemistry, 2013, 61, 1652-1660.	5.2	44
18	Conventional and narrow bore short capillary columns with cyclodextrin derivatives as chiral selectors to speed-up enantioselective gas chromatography and enantioselective gas chromatographyâ€“mass spectrometry analyses. Journal of Chromatography A, 2008, 1212, 114-123.	3.7	43

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19	Room temperature ionic liquids: New GC stationary phases with a novel selectivity for flavor and fragrance analyses. Journal of Chromatography A, 2012, 1268, 130-138.	3.7	43
20	Headspaceâ€“solid-phase microextraction fast GC in combination with principal component analysis as a tool to classify different chemotypes of chamomile flower-heads (Matricaria recutita L.). Phytochemical Analysis, 2006, 17, 217-225.	2.4	40
21	Quantitative fingerprinting by headspaceâ€”Two-dimensional comprehensive gas chromatographyâ€“mass spectrometry of solid matrices: Some challenging aspects of the exhaustive assessment of food volatiles. Analytica Chimica Acta, 2013, 798, 115-125.	5.4	40
22	Dynamics of Metabolite Induction in Fungal Co-cultures by Metabolomics at Both Volatile and Non-volatile Levels. Frontiers in Microbiology, 2018, 9, 72.	3.5	40
23	Chemometric Modeling of Coffee Sensory Notes through Their Chemical Signatures: Potential and Limits in Defining an Analytical Tool for Quality Control. Journal of Agricultural and Food Chemistry, 2018, 66, 7096-7109.	5.2	40
24	New medium-to-high polarity twister coatings for liquid and vapour phase sorptive extraction of matrices of vegetable origin. Journal of Chromatography A, 2012, 1265, 39-45.	3.7	36
25	Impact of phase ratio, polydimethylsiloxane volume and size, and sampling temperature and time on headspace sorptive extraction recovery of some volatile compounds in the essential oil field. Journal of Chromatography A, 2005, 1071, 111-118.	3.7	35
26	Fastâ€GCâ€“conventional quadrupole mass spectrometry in essential oil analysis. Journal of Separation Science, 2008, 31, 1074-1084.	2.5	34
27	Strategies for Accurate Quantitation of Volatiles from Foods and Plant-Origin Materials: A Challenging Task. Journal of Agricultural and Food Chemistry, 2019, 67, 1619-1630.	5.2	34
28	Highly Informative Fingerprinting of Extra-Virgin Olive Oil Volatiles: The Role of High Concentration-Capacity Sampling in Combination with Comprehensive Two-Dimensional Gas Chromatography. Separations, 2019, 6, 34.	2.4	33
29	New asymmetrical per-substituted cyclodextrins (2-O-methyl-3-O-ethyl- and) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 347 Td (2-O- chromatography in the flavour and fragrance field. Journal of Chromatography A, 2010, 1217, 1106-1113.	3.7	30
30	Parallel dual secondary column-dual detection: A further way of enhancing the informative potential of two-dimensional comprehensive gas chromatography. Journal of Chromatography A, 2014, 1360, 264-274.	3.7	30
31	High concentration capacity sample preparation techniques to improve the informative potential of two-dimensional comprehensive gas chromatographyâ€“mass spectrometry: Application to sensomics. Journal of Chromatography A, 2013, 1318, 1-11.	3.7	29
32	Parallel dual secondaryâ€columnâ€dual detection comprehensive twoâ€dimensional gas chromatography: a flexible and reliable analytical tool for essential oils quantitative profiling. Flavour and Fragrance Journal, 2015, 30, 366-380.	2.6	29
33	Analysis of essential oils and fragrances with a new generation of highly inert gas chromatographic columns coated with ionic liquids. Journal of Chromatography A, 2017, 1495, 64-75.	3.7	29
34	Punica granatum Leaf Ethanolic Extract and Ellagic Acid as Inhibitors of Zika Virus Infection. Planta Medica, 2020, 86, 1363-1374.	1.3	28
35	Conventional and enantioselective gas chromatography with microfabricated planar columns for analysis of real-world samples of plant volatile fraction. Journal of Chromatography A, 2016, 1429, 329-339.	3.7	27
36	Enantioselective Gas Chromatography with Derivatized Cyclodextrins in the Flavour and Fragrance Field. Israel Journal of Chemistry, 2016, 56, 925-939.	2.3	26

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37	Populus nigra L. bud absolute: a case study for a strategy of analysis of natural complex substances. Analytical and Bioanalytical Chemistry, 2013, 405, 1223-1235.	3.7	25
38	Development of an innovative and sustainable one-step method for rapid plant DNA isolation for targeted PCR using magnetic ionic liquids. Plant Methods, 2019, 15, 23.	4.3	25
39	Ionic liquids as stationary phases for gas chromatographyâ€"Unusual selectivity of ionic liquids with a phosphonium cation and different anions in the flavor, fragrance and essential oil analyses. Journal of Chromatography A, 2019, 1583, 124-135.	3.7	25
40	Direct Contact â€“ Sorptive Tape Extraction coupled with Gas Chromatography â€“ Mass Spectrometry to reveal volatile topographical dynamics of lima bean (Phaseolus lunatus L.) upon herbivory by Spodoptera littoralis Boisd.. BMC Plant Biology, 2015, 15, 102.	3.6	24
41	Ionic liquids as water-compatible GC stationary phases for the analysis of fragrances and essential oils. Analytical and Bioanalytical Chemistry, 2018, 410, 4657-4668.	3.7	24
42	Odorants quantitation in high-quality cocoa by multiple headspace solid phase micro-extraction: Adoption of FID-predicted response factors to extend method capabilities and information potential. Analytica Chimica Acta, 2019, 1052, 190-201.	5.4	24
43	In vitro anti-herpes simplex virus-2 activity of Salvia desoleana Atzei & V. Picci essential oil. PLoS ONE, 2017, 12, e0172322.	2.5	24
44	New phases for analytical scale extraction from plants: Current and future trends. TrAC - Trends in Analytical Chemistry, 2021, 141, 116288.	11.4	19
45	Adulteration of Essential Oils: A Multitask Issue for Quality Control. Three Case Studies: Lavandula angustifolia Mill., Citrus limon (L.) Osbeck and Melaleuca alternifolia (Maiden & Betche) Cheel. Molecules, 2021, 26, 5610.	3.8	19
46	Bio-Guided Fractionation Driven by In Vitro Î±-Amylase Inhibition Assays of Essential Oils Bearing Specialized Metabolites with Potential Hypoglycemic Activity. Plants, 2020, 9, 1242.	3.5	18
47	Determination of free and glucosidically-bound volatiles in plants. Two case studies: L-menthol in peppermint (Mentha x piperita L.) and eugenol in clove (Syzygium aromaticum (L.) Merr. &) Tj ETQq1 1 0.784314 rgBT /Overlock 10	3.4	17
48	Solventâ€enhanced headspace sorptive extraction in the analysis of the volatile fraction of matrices of vegetable origin. Journal of Separation Science, 2010, 33, 2191-2199.	2.5	16
49	Chemical fingerprinting strategies based on comprehensive two-dimensional gas chromatography combined with gas chromatography-olfactometry to capture the unique signature of Piemonte peppermint essential oil (Mentha x piperita var Italo-Mitcham). Journal of Chromatography A, 2021, 1645, 462101.	3.7	16
50	Citral-Containing Essential Oils as Potential Tyrosinase Inhibitors: A Bio-Guided Fractionation Approach. Plants, 2021, 10, 969.	3.5	16
51	Chemical, Enantioselective, and Sensory Analysis of a Cholinesterase Inhibitor Essential Oil from Coreopsis triloba S.F. Blake (Asteraceae). Plants, 2019, 8, 448.	3.5	15
52	Analytical strategies for in-vivo evaluation of plant volatile emissions - A review. Analytica Chimica Acta, 2021, 1147, 240-258.	5.4	15
53	Grapevine Green Pruning Residues as a Promising and Sustainable Source of Bioactive Phenolic Compounds. Molecules, 2020, 25, 464.	3.8	15
54	Evaluation of volatile bioactive secondary metabolites transfer from medicinal and aromatic plants to herbal teas: Comparison of different methods for the determination of transfer rate and human intake. Journal of Chromatography A, 2019, 1594, 173-180.	3.7	14

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55	A Novel Chemical Profile of a Selective In Vitro Cholinergic Essential Oil from Clinopodium taxifolium (Kunth) Govaerts (Lamiaceae), a Native Andean Species of Ecuador. Molecules, 2021, 26, 45.	3.8	14
56	Influence of polydimethylsiloxane outer coating and packing material on analyte recovery in dual-phase headspace sorptive extraction. Journal of Chromatography A, 2007, 1164, 33-39.	3.7	13
57	Can the selectivity of phosphonium based ionic liquids be exploited as stationary phase for routine gas chromatography? A case study: The use of trihexyl(tetradecyl) phosphonium chloride in the flavor, fragrance and natural product fields. Journal of Chromatography A, 2020, 1619, 460969.	3.7	13
58	Melaleuca alternifolia Essential Oil: Evaluation of Skin Permeation and Distribution from Topical Formulations with a Solvent-Free Analytical Method. Planta Medica, 2020, 86, 442-450.	1.3	13
59	Exploiting the versatility of vacuumâ€assisted headspace solidâ€phase microextraction in combination with the selectivity of ionic liquidâ€based GC stationary phases to discriminate Boswellia spp. resins through their volatile and semivolatile fractions. Journal of Separation Science, 2020, 43, 1879-1889.	2.5	13
60	Gas chromatography of essential oil: Stateâ€ofâ€theâ€art, recent advances, and perspectives. Journal of Separation Science, 2022, 45, 94-112.	2.5	13
61	Intra-specific variation in the little-known Mediterranean plant Ptilostemon casabonae (L.) Greuter analysed through phytochemical and biomolecular markers. Phytochemistry, 2019, 161, 21-27.	2.9	12
62	Vacuum-assisted headspace sorptive extraction: Theoretical considerations and proof-of-concept extraction of polycyclic aromatic hydrocarbons from water samples. Analytica Chimica Acta, 2020, 1096, 100-107.	5.4	12
63	Fractionated dynamic headspace sampling in the analysis of matrices of vegetable origin in the food field. Journal of Chromatography A, 2017, 1489, 18-28.	3.7	11
64	In vitro release and permeation kinetics of Melaleuca alternifolia (tea tree) essential oil bioactive compounds from topical formulations. Flavour and Fragrance Journal, 2017, 32, 354-361.	2.6	11
65	HS-SPME-MS-Enose Coupled with Chemometrics as an Analytical Decision Maker to Predict In-Cup Coffee Sensory Quality in Routine Controls: Possibilities and Limits. Molecules, 2019, 24, 4515.	3.8	11
66	Ionic liquids as water-compatible GC stationary phases for the analysis of fragrances and essential oils: Quantitative GCâ€“MS analysis of officially-regulated allergens in perfumes. Journal of Chromatography A, 2020, 1610, 460567.	3.7	11
67	Essential Oil Composition and In Vitro Biological Activities of Seven Namibian Species of Eriocephalus L. (Asteraceae). Journal of Essential Oil Research, 2006, 18, 124-128.	2.7	9
68	Characterization and Biological Activity of Fiber-Type Cannabis sativa L. Aerial Parts at Different Growth Stages. Plants, 2022, 11, 419.	3.5	9
69	Volatile Composition and Enantioselective Analysis of Chiral Terpenoids of Nine Fruit and Vegetable Fibres Resulting from Juice Industry By-Products. Journal of Chemistry, 2017, 2017, 1-11.	1.9	8
70	A New Sesquiterpene Essential Oil from the Native Andean Species Jungia rugosa Less (Asteraceae): Chemical Analysis, Enantiomeric Evaluation, and Cholinergic Activity. Plants, 2021, 10, 2102.	3.5	8
71	Volatile profiling of ArnicÃ£o (Lychnophora salicifolia mart.), a wild medicinal species from Brazilian Cerrado. Plant Biosystems, 2020, 154, 1-8.	1.6	7
72	Cyclodextrin Derivatives as Stationary Phases for the GC Separation of Enantiomers in the Flavor and Fragrance Field. ACS Symposium Series, 2015, , 15-34.	0.5	6

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73	Artemisia umbelliformis Lam. and GÃ©nÃ©pi Liqueur: Volatile Profile as Diagnostic Marker for Geographic Origin and To Predict Liqueur Safety. Journal of Agricultural and Food Chemistry, 2017, 65, 2849-2856.	5.2	6
74	A sustainable approach for the reliable and simultaneous determination of terpenoids and cannabinoids in hemp inflorescences by vacuum assisted headspace solid-phase microextraction. Advances in Sample Preparation, 2022, 2, 100014.	3.0	6
75	Separation of stereoisomers by gas chromatography. , 2021, , 581-614.		4
76	Evaluation of Porcine and Aspergillus oryzae Î±-Amylases as Possible Model for the Human Enzyme. Processes, 2022, 10, 780.	2.8	4
77	Enantioselective Gas Chromatography with Cyclodextrin in Odorant Analysis. , 2017, , 51-52.		3
78	Evaluation of the Farming Potential of Echinacea Angustifolia DC. Accessions Grown in Italy by Root-Marker Compound Content and Morphological Trait Analyses. Plants, 2020, 9, 873.	3.5	1
79	Gas Chromatography in the Analysis of Flavours and Fragrances. , 2014, , 717-743.		1
80	Immobilization of phosphonium-based ionic liquid stationary phases extends their operative range to routine applications in the flavor, fragrance and natural product fields. Journal of Chromatography A, 2022, 1664, 462796.	3.7	1