Cecilia Cagliero

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8862289/publications.pdf

Version: 2024-02-01

218592 315616 1,861 73 26 38 citations h-index g-index papers 76 76 76 2157 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	High-quality Italian rice cultivars: Chemical indices of ageing and aroma quality. Food Chemistry, 2015, 172, 305-313.	4.2	79
2	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.	1.8	72
3	Black tea volatiles fingerprinting by comprehensive two-dimensional gas chromatography – Mass spectrometry combined with high concentration capacity sample preparation techniques: Toward a fully automated sensomic assessment. Food Chemistry, 2017, 225, 276-287.	4.2	65
4	Rapid and sensitive analysis of polychlorinated biphenyls and acrylamide in food samples using ionic liquid-based in situ dispersive liquid-liquid microextraction coupled to headspace gas chromatography. Journal of Chromatography A, 2017, 1481, 1-11.	1.8	63
5	Enantiomer identification in the flavour and fragrance fields by "interactive―combination of linear retention indices from enantioselective gas chromatography and mass spectrometry. Journal of Chromatography A, 2008, 1195, 117-126.	1.8	62
6	Fast headspace-enantioselective GC–mass spectrometric-multivariate statistical method for routine authentication of flavoured fruit foods. Food Chemistry, 2012, 132, 1071-1079.	4.2	56
7	Determination of acrylamide in brewed coffee and coffee powder using polymeric ionic liquid-based sorbent coatings in solid-phase microextraction coupled to gas chromatography–mass spectrometry. Journal of Chromatography A, 2016, 1449, 2-7.	1.8	55
8	Dual Catalytic Activity of Hydroxycinnamoyl-Coenzyme A Quinate Transferase from Tomato Allows It to Moonlight in the Synthesis of Both Mono- and Dicaffeoylquinic Acids. Plant Physiology, 2014, 166, 1777-1787.	2.3	53
9	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.	1.8	47
10	A Further Tool To Monitor the Coffee Roasting Process: Aroma Composition and Chemical Indices. Journal of Agricultural and Food Chemistry, 2012, 60, 11283-11291.	2.4	46
11	Conventional and narrow bore short capillary columns with cyclodextrin derivatives as chiral selectors to speed-up enantioselective gas chromatography and enantioselective gas chromatography–mass spectrometry analyses. Journal of Chromatography A, 2008, 1212, 114-123.	1.8	43
12	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.	1.8	43
13	In vitro anti-Herpes simplex virus activity of crude extract of the roots of Nauclea latifolia Smith (Rubiaceae). BMC Complementary and Alternative Medicine, 2013, 13, 266.	3.7	41
14	Biopolymers in sorbent-based microextraction methods. TrAC - Trends in Analytical Chemistry, 2020, 125, 115839.	5.8	41
15	Development of fast enantioselective gas-chromatographic analysis using gas-chromatographic method-translation software in routine essential oil analysis (lavender essential oil). Journal of Chromatography A, 2010, 1217, 1530-1536.	1.8	40
16	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.	2.6	40
17	Genome-Wide Identification of BAHD Acyltransferases and In vivo Characterization of HQT-like Enzymes Involved in Caffeoylquinic Acid Synthesis in Globe Artichoke. Frontiers in Plant Science, 2016, 7, 1424.	1.7	39
18	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.	1.8	36

#	Article	IF	CITATIONS
19	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.	2.4	34
20	Matrix-compatible sorbent coatings based on structurally-tuned polymeric ionic liquids for the determination of acrylamide in brewed coffee and coffee powder using solid-phase microextraction. Journal of Chromatography A, 2016, 1459, 17-23.	1.8	32
01	New asymmetrical per-substituted cyclodextrins (2-O-methyl-3-O-ethyl- and) Tj ETQq1 1 0.784314 rgBT /Overlock	10 Tf 50 (
21	chromatography in the flavour and fragrance field. Journal of Chromatography A, 2010, 1217, 1106-1113.	1.0	30
22	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.	1.8	30
23	High concentration capacity sample preparation techniques to improve the informative potential of two-dimensional comprehensive gas chromatography–mass spectrometry: Application to sensomics. Journal of Chromatography A, 2013, 1318, 1-11.	1.8	29
24	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.	1.2	29
25	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.	1.8	29
26	In vitro evaluation of the antiviral properties of Shilajit and investigation of its mechanisms of action. Journal of Ethnopharmacology, 2015, 166, 129-134.	2.0	28
27	Punica granatum Leaf Ethanolic Extract and Ellagic Acid as Inhibitors of Zika Virus Infection. Planta Medica, 2020, 86, 1363-1374.	0.7	28
28	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.	1.8	27
29	Identification of a new R3 MYB type repressor and functional characterization of the members of the MBW transcriptional complex involved in anthocyanin biosynthesis in eggplant (S. melongena L.). PLoS ONE, 2020, 15, e0232986.	1.1	27
30	Antiviral Activity of a Arisaema Tortuosum Leaf Extract and Some of its Constituents against Herpes Simplex Virus Type 2. Planta Medica, 2020, 86, 267-275.	0.7	27
31	Enantioselective Gas Chromatography with Derivatized Cyclodextrins in the Flavour and Fragrance Field. Israel Journal of Chemistry, 2016, 56, 925-939.	1.0	26
32	The hydro-alcoholic extracts of Sardinian wild thistles (Onopordum spp.) inhibit TNFα-induced IL-8 secretion and NF-ΰB pathway in human gastric epithelial AGS cells. Journal of Ethnopharmacology, 2018, 210, 469-476.	2.0	26
33	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.	1.9	25
34	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.	1.9	25
35	lonic liquids as stationary phases for gas chromatography—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.	1.8	25
36	New trends in the analysis of the volatile fraction of matrices of vegetable origin: a short overview. A review Flavour and Fragrance Journal, 2011, 26, n/a-n/a.	1.2	24

#	Article	IF	CITATIONS
37	Direct Contact – Sorptive Tape Extraction coupled with Gas Chromatography – 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.	1.6	24
38	lonic liquids as water-compatible GC stationary phases for the analysis of fragrances and essential oils. Analytical and Bioanalytical Chemistry, 2018, 410, 4657-4668.	1.9	24
39	In vitro anti-herpes simplex virus-2 activity of Salvia desoleana Atzei & Emp; V. Picci essential oil. PLoS ONE, 2017, 12, e0172322.	1.1	24
40	Characterization of four wild edible Carduus species from the Mediterranean region via phytochemical and biomolecular analyses. Food Research International, 2017, 100, 822-831.	2.9	20
41	New phases for analytical scale extraction from plants: Current and future trends. TrAC - Trends in Analytical Chemistry, 2021, 141, 116288.	5.8	19
42	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.	1.7	19
43	Bio-Guided Fractionation Driven by In Vitro $\hat{\mathbf{l}}\pm$ -Amylase Inhibition Assays of Essential Oils Bearing Specialized Metabolites with Potential Hypoglycemic Activity. Plants, 2020, 9, 1242.	1.6	18
44	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. & Determination (L.) Mer	T1/. @ verloc	ku 170 Tf 50 4
45	Ionic liquids as gas chromatographic stationary phases: how can they change food and natural product analyses?. Analytical and Bioanalytical Chemistry, 2020, 412, 17-25.	1.9	17
46	Citral-Containing Essential Oils as Potential Tyrosinase Inhibitors: A Bio-Guided Fractionation Approach. Plants, 2021, 10, 969.	1.6	16
47	The (+)â€ <i>cis</i> ê•and (+)â€ <i>trans</i> ê•Olibanic Acids: Key Odorants of Frankincense. Angewandte Chemie - International Edition, 2016, 55, 13719-13723.	7.2	15
48	Analytical strategies for in-vivo evaluation of plant volatile emissions - A review. Analytica Chimica Acta, 2021, 1147, 240-258.	2.6	15
49	Grapevine Green Pruning Residues as a Promising and Sustainable Source of Bioactive Phenolic Compounds. Molecules, 2020, 25, 464.	1.7	15
50	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.	1.8	14
51	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.	1.8	13
52	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.	0.7	13
53	Exploiting the versatility of vacuumâ€assisted headspace solidâ€phase microextraction in combination with the selectivity of ionic liquidâ€based GC stationary phases to discriminate <i>Boswellia</i> spp. resins through their volatile and semivolatile fractions. Journal of Separation Science, 2020, 43, 1879-1889.	1.3	13
54	Gas chromatography of essential oil: Stateâ€ofâ€theâ€art, recent advances, and perspectives. Journal of Separation Science, 2022, 45, 94-112.	1.3	13

#	Article	IF	CITATIONS
55	Intra-specific variation in the little-known Mediterranean plant Ptilostemon casabonae (L.) Greuter analysed through phytochemical and biomolecular markers. Phytochemistry, 2019, 161, 21-27.	1.4	12
56	Fractionated dynamic headspace sampling in the analysis of matrices of vegetable origin in the food field. Journal of Chromatography A, 2017, 1489, 18-28.	1.8	11
57	<i>In vitro</i> release and permeation kinetics of <i>Melaleuca alternifolia</i> (tea tree) essential oil bioactive compounds from topical formulations. Flavour and Fragrance Journal, 2017, 32, 354-361.	1.2	11
58	Ionic liquids as water-compatible GC stationary phases for the analysis of fragrances and essential oils: Quantitative GC–MS analysis of officially-regulated allergens in perfumes. Journal of Chromatography A, 2020, 1610, 460567.	1.8	11
59	Arabidopsis thaliana ITS sequence-specific DNA extraction by ion-tagged oligonucleotides coupled with a magnetic ionic liquid. Analytical and Bioanalytical Chemistry, 2019, 411, 6583-6590.	1.9	10
60	Sustainable Micro-Scale Extraction of Bioactive Phenolic Compounds from Vitis vinifera Leaves with lonic Liquid-Based Surfactants. Molecules, 2020, 25, 3072.	1.7	10
61	Simple and efficient isolation of plant genomic DNA using magnetic ionic liquids. Plant Methods, 2022, 18, 37.	1.9	10
62	Characterization and Biological Activity of Fiber-Type Cannabis sativa L. Aerial Parts at Different Growth Stages. Plants, 2022, 11, 419.	1.6	9
63	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.	0.9	8
64	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
65	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.	1.1	6
66	General retention parameters of chiral analytes in cyclodextrin gas chromatographic columns. Journal of Chromatography A, 2014, 1340, 121-127.	1.8	4
67	The (+)â€ <i>cis</i> ―and (+)â€ <i>trans</i> â€Olibanic Acids: Key Odorants of Frankincense. Angewandte Chemie 2016, 128, 13923-13927.		4
68	Separation of stereoisomers by gas chromatography. , 2021, , 581-614.		4
69	Enantioselective Gas Chromatography with Cyclodextrin in Odorant Analysis. , 2017, , 51-52.		3
70	Corylus avellana L. Natural Signature: Chiral Recognition of Selected Informative Components in the Volatilome of High-Quality Hazelnuts. Frontiers in Plant Science, 2022, 13, 844711.	1.7	3
71	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.	1.6	1
72	Gas Chromatography in the Analysis of Flavours and Fragrances. , 2014, , 717-743.		1

#	Article	IF	CITATIONS
73	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.	1.8	1