

Luigi Castaldo

List of Publications by Year in descending order

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877
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#	ARTICLE	IF	CITATIONS
1	Deoxynivalenol contamination in cereal-based foodstuffs from Spain: Systematic review and meta-analysis approach for exposure assessment. <i>Food Control</i> , 2022, 132, 108521.	2.8	14
2	Multiclass and multi-residue screening of mycotoxins, pharmacologically active substances, and pesticides in infant milk formulas through ultra-high-performance liquid chromatography coupled with high-resolution mass spectrometry analysis. <i>Journal of Dairy Science</i> , 2022, 105, 2948-2962.	1.4	15
3	Effect of Phenolic Extract from Red Beans (<i>Phaseolus vulgaris</i> L.) on T-2 Toxin-Induced Cytotoxicity in HepG2 Cells. <i>Foods</i> , 2022, 11, 1033.	1.9	6
4	Chemical Composition of Green Pea (<i>Pisum sativum</i> L.) Pods Extracts and Their Potential Exploitation as Ingredients in Nutraceutical Formulations. <i>Antioxidants</i> , 2022, 11, 105.	2.2	13
5	Bioaccessibility and Antioxidant Capacity of Bioactive Compounds From Various Typologies of Canned Tomatoes. <i>Frontiers in Nutrition</i> , 2022, 9, 849163.	1.6	11
6	Chemical Composition, In Vitro Bioaccessibility and Antioxidant Activity of Polyphenolic Compounds from Nutraceutical Fennel Waste Extract. <i>Molecules</i> , 2021, 26, 1968.	1.7	24
7	An Italian Survey on Dietary Habits and Changes during the COVID-19 Lockdown. <i>Nutrients</i> , 2021, 13, 1197.	1.7	54
8	In Vitro Bioaccessibility and Antioxidant Activity of Polyphenolic Compounds from Spent Coffee Grounds-Enriched Cookies. <i>Foods</i> , 2021, 10, 1837.	1.9	24
9	Colon Bioaccessibility under In Vitro Gastrointestinal Digestion of Different Coffee Brews Chemically Profiled through UHPLC-Q-Orbitrap HRMS. <i>Foods</i> , 2021, 10, 179.	1.9	20
10	Antioxidant and Anti-Inflammatory Activity of Coffee Brew Evaluated after Simulated Gastrointestinal Digestion. <i>Nutrients</i> , 2021, 13, 4368.	1.7	19
11	Human Biomonitoring of T-2 Toxin, T-2 Toxin-3-Glucoside and Their Metabolites in Urine through High-Resolution Mass Spectrometry. <i>Toxins</i> , 2021, 13, 869.	1.5	2
12	Colon Bioaccessibility under In Vitro Gastrointestinal Digestion of a Red Cabbage Extract Chemically Profiled through UHPLC-Q-Orbitrap HRMS. <i>Antioxidants</i> , 2020, 9, 955.	2.2	21
13	Occurrence and Exposure Assessment of Mycotoxins in Ready-to-Eat Tree Nut Products through Ultra-High Performance Liquid Chromatography Coupled with High Resolution Q-Orbitrap Mass Spectrometry. <i>Metabolites</i> , 2020, 10, 344.	1.3	10
14	Chemical Analysis of Minor Bioactive Components and Cannabidiolic Acid in Commercial Hemp Seed Oil. <i>Molecules</i> , 2020, 25, 3710.	1.7	49
15	Genetic Variants Associated with Non-Alcoholic Fatty Liver Disease Do Not Associate with Measures of Sub-Clinical Atherosclerosis: Results from the IMPROVE Study. <i>Genes</i> , 2020, 11, 1243.	1.0	5
16	In Vitro Bioaccessibility and Antioxidant Activity of Coffee Silverskin Polyphenolic Extract and Characterization of Bioactive Compounds Using UHPLC-Q-Orbitrap HRMS. <i>Molecules</i> , 2020, 25, 2132.	1.7	35
17	An Environmentally Friendly Practice Used in Olive Cultivation Capable of Increasing Commercial Interest in Waste Products from Oil Processing. <i>Antioxidants</i> , 2020, 9, 466.	2.2	19
18	Target Quantification and Semi-Target Screening of Undesirable Substances in Pear Juices Using Ultra-High-Performance Liquid Chromatography-Quadrupole Orbitrap Mass Spectrometry. <i>Foods</i> , 2020, 9, 841.	1.9	5

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19	Ultra-High-Performance Liquid Chromatography Coupled with Quadrupole Orbitrap High-Resolution Mass Spectrometry for Multi-Residue Analysis of Mycotoxins and Pesticides in Botanical Nutraceuticals. <i>Toxins</i> , 2020, 12, 114.	1.5	43
20	Analysis of Phenolic Compounds in Commercial Cannabis sativa L. Inflorescences Using UHPLC-Q-Orbitrap HRMS. <i>Molecules</i> , 2020, 25, 631.	1.7	76
21	Effects of Trichoderma Biostimulation on the Phenolic Profile of Extra-Virgin Olive Oil and Olive Oil By-Products. <i>Antioxidants</i> , 2020, 9, 284.	2.2	36
22	Target Analysis and Retrospective Screening of Multiple Mycotoxins in Pet Food Using UHPLC-Q-Orbitrap HRMS. <i>Toxins</i> , 2019, 11, 434.	1.5	29
23	Red Wine Consumption and Cardiovascular Health. <i>Molecules</i> , 2019, 24, 3626.	1.7	131
24	Development of an UHPLC-Q-Orbitrap HRMS method for simultaneous determination of mycotoxins and isoflavones in soy-based burgers. <i>LWT - Food Science and Technology</i> , 2019, 99, 34-42.	2.5	28
25	Study of the Chemical Components, Bioactivity and Antifungal Properties of the Coffee Husk. <i>Journal of Food Research</i> , 2018, 7, 43.	0.1	13
26	Evaluation of anaerobic digestates from different feedstocks as growth media for <i>Tetrademus obliquus</i> , <i>Botryococcus braunii</i> , <i>Phaeodactylum tricornutum</i> and <i>Arthrospira maxima</i> . <i>New Biotechnology</i> , 2017, 36, 8-16.	2.4	51