Sara Panseri

List of Publications by Year
in descending order

139 papers	3,309 citations	147726 31 h-index	197736 49 g-index
140 all docs	140 docs citations	140 times ranked	4489 citing authors

#	Article	IF	Citations
1	Characterization of multi-principal-element (TiZrNbHfTa)N and (TiZrNbHfTa)C coatings for biomedical applications. Journal of the Mechanical Behavior of Biomedical Materials, 2012, 10, 197-205.	1.5	153
2	Quality Traits of â€œCannabidiol Oilsâ€• Cannabinoids Content, Terpene Fingerprint and Oxidation Stability of European Commercially Available Preparations. Molecules, 2018, 23, 1230.	1.7	140
3	Chemical and microbiological parameters and sensory attributes of a typical Sicilian salami ripened in different conditions. Meat Science, 2004, 66, 845-854.	2.7	116
4	Comprehensive quality evaluation of medical Cannabis sativa L. inflorescence and macerated oils based on HS-SPME coupled to GCâ€“MS and LC-HRMS (q-exactive orbitrapÂ®) approach. Journal of Pharmaceutical and Biomedical Analysis, 2018, 150, 208-219.	1.4	104
5	The occurrence of pesticides and persistent organic pollutants in Italian organic honeys from different productive areas in relation to potential environmental pollution. Chemosphere, 2016, 154, 482-490.	4.2	95
6	Phytochemical and Ecological Analysis of Two Varieties of Hemp (Cannabis sativa L.) Grown in a Mountain Environment of Italian Alps. Frontiers in Plant Science, 2019, 10, 1265.	1.7	93
7	A headspace solid-phase microextraction gas-chromatographic mass-spectrometric method (HS-SPMEâ€“GC/MS) to quantify hexanal in butter during storage as marker of lipid oxidation. Food Chemistry, 2011, 127, 886-889.	4.2	91
8	Cannabinoid Profiling of Hemp Seed Oil by Liquid Chromatography Coupled to High-Resolution Mass Spectrometry. Frontiers in Plant Science, 2019, 10, 120.	1.7	86
9	Occurrence of pesticide residues in Italian honey from different areas in relation to its potential contamination sources. Food Control, 2014, 38, 150-156.	2.8	82
10	Hybrid composites made of multiwalled carbon nanotubes functionalized with Fe₃O₄nanoparticles for tissue engineering applications. Nanotechnology, 2012, 23, 465102.	1.3	74
11	Effect of dietary carnosic acid on the fatty acid profile and flavour stability of meat from fattening lambs. Food Chemistry, 2013, 138, 2407-2414.	4.2	64
12	Determination of volatile compounds of precooked prawn (Penaeus vannamei) and cultured gilthead sea bream (Sparus aurata) stored in ice as possible spoilage markers using solid phase microextraction and gas chromatography/mass spectrometry. Journal of the Science of Food and Agriculture, 2009, 89, 436-442.	1.7	62
13	Antibiotic use in heavy pigs: Comparison between urine and muscle samples from food chain animals analysed by HPLC-MS/MS. Food Chemistry, 2017, 235, 111-118.	4.2	60
14	Effects of dietary lipid sources on flavour volatile compounds of brown trout (Salmo trutta L.) fillet. Journal of Applied Ichthyology, 2004, 20, 71-75.	0.3	58
15	Modifying bone scaffold architecture in vivo with permanent magnets to facilitate fixation of magnetic scaffolds. Bone, 2013, 56, 432-439.	1.4	58
16	Occurrence of antibiotics in mussels and clams from various FAO areas. Food Chemistry, 2018, 240, 16-23.	4.2	58
17	Analysis of antibiotic residues in raw bovine milk and their impact toward food safety and on milk starter cultures in cheese-making process. LWT - Food Science and Technology, 2020, 131, 109783.	2.5	52
18	Feasibility of biodegradable based packaging used for red meat storage during shelf-life: A pilot study. Food Chemistry, 2018, 249, 22-29.	4.2	51

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19	Amino and carboxyl plasma functionalization of collagen films for tissue engineering applications. Journal of Colloid and Interface Science, 2013, 394, 590-597.	5.0	48
20	Validated multiclass targeted determination of antibiotics in fish with high performance liquid chromatographyâ€“benchtop quadrupole orbitrap hybrid mass spectrometry. Food Chemistry, 2018, 258, 222-230.	4.2	47
21	Polymerase Chain Reactionâ€“Based Analysis To Detect Terrestrial Animal Protein in Fish Meal. Journal of Food Protection, 2003, 66, 682-685.	0.8	44
22	Food safety traits of mussels and clams: distribution of PCBs, PBDEs, OCPs, PAHs and PFASs in sample from different areas using HRMS-Orbitrap^{Â®} and modified QuEChERS extraction followed by GC-MS/MS. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 959-971.	1.1	44
23	Innovative magnetic scaffolds for orthopedic tissue engineering. Journal of Biomedical Materials Research - Part A, 2012, 100A, 2278-2286.	2.1	42
24	Authentication of Italian PDO lard using NIR spectroscopy, volatile profile and fatty acid composition combined with chemometrics. Food Chemistry, 2016, 212, 296-304.	4.2	41
25	Determination of veterinary antibiotics in bovine urine by liquid chromatographyâ€“tandem mass spectrometry. Food Chemistry, 2015, 185, 7-15.	4.2	40
26	Melissopalynological and Volatile Compounds Analysis of Buckwheat Honey from Different Geographical Origins and Their Role in Botanical Determination. Journal of Chemistry, 2013, 2013, 1-11.	0.9	39
27	Determination of Volatile Organic Compounds (VOCs) from Wrapping Films and Wrapped PDO Italian Cheeses by Using HS-SPME and GC/MS. Molecules, 2014, 19, 8707-8724.	1.7	38
28	Determination of flavour compounds in a mountain cheese by headspace sorptive extraction-thermal desorption-capillary gas chromatography-mass spectrometry. LWT - Food Science and Technology, 2008, 41, 185-192.	2.5	37
29	Pet Food as the Most Concrete Strategy for Using Food Waste as Feedstuff within the European Context: A Feasibility Study. Sustainability, 2018, 10, 2035.	1.6	37
30	Occurrence of perchlorate, chlorate and polar herbicides in different baby food commodities. Food Chemistry, 2020, 330, 127205.	4.2	36
31	Detection of glyphosate and its metabolites in food of animal origin based on ion-chromatography-high resolution mass spectrometry (IC-HRMS). Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2019, 36, 592-600.	1.1	34
32	Determination of antibiotic residues in honey in relation to different potential sources and relevance for food inspection. Food Chemistry, 2021, 334, 127575.	4.2	34
33	Distribution of POPs, pesticides and antibiotic residues in organic honeys from different production areas. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 1340-1355.	1.1	32
34	Persistent organic pollutants in fish: biomonitoring and cocktail effect with implications for food safety. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2019, 36, 601-611.	1.1	32
35	Distribution of persistent organic pollutants (POPS) IN wild Bluefin tuna (Thunnus thynnus) from different FAO capture zones. Chemosphere, 2016, 153, 162-169.	4.2	31
36	New hydroxyapatite nanophases with enhanced osteogenic and antiâ€bacterial activity. Journal of Biomedical Materials Research - Part A, 2018, 106, 521-530.	2.1	31

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37	Detection of perfluoroalkyl acids and sulphonates in Italian eel samples by HPLC-HRMS Orbitrap. Chemosphere, 2018, 193, 358-364.	4.2	28
38	Detection of nitrate and nitrite in different seafood. Food Chemistry, 2019, 288, 361-367.	4.2	28
39	Antioxidant and Antimicrobial Activity of Algal and Cyanobacterial Extracts: An In Vitro Study. Antioxidants, 2022, 11, 992.	2.2	28
40	Mussels and clams from the italian fish market. is there a human exposition risk to metals and arsenic?. Chemosphere, 2018, 194, 644-649.	4.2	26
41	Microbial, chemico-physical and volatile aromatic compounds characterization of Pitina PGI, a peculiar sausage-like product of North East Italy. Meat Science, 2020, 163, 108081.	2.7	26
42	Secondary metabolites and antioxidant capacities of Waldheimia glabra (Decne.) Regel from Nepal. Journal of the Science of Food and Agriculture, 2013, 93, 1026-1034.	1.7	24
43	Surface morphology, tribological properties and in vitro biocompatibility of nanostructured zirconia thin films. Journal of Materials Science: Materials in Medicine, 2016, 27, 96.	1.7	24
44	Influence of dietary conjugated linoleic acid on the fatty acid composition and volatile compounds profile of heavy pig loin muscle. Journal of the Science of Food and Agriculture, 2005, 85, 2227-2234.	1.7	23
45	Secondary Metabolite Profile, Antioxidant Capacity, and Mosquito Repellent Activity ofBixa orellanafrom Brazilian Amazon Region. Journal of Chemistry, 2013, 2013, 1-10.	0.9	22
46	Degradation of aflatoxin B1 during anaerobic digestion and its effect on process stability. International Biodeterioration and Biodegradation, 2014, 94, 19-23.	1.9	22
47	Suitability of feathers as control matrix for antimicrobial treatments detection compared to muscle and liver of broilers. Food Control, 2018, 91, 268-275.	2.8	22
48	Evaluation of parabens and their metabolites in fish and fish products: a comprehensive analytical approach using LC-HRMS. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 2400-2413.	1.1	22
49	Multidisciplinary study of a little known landrace of Fagopyrum tataricum Gaertn. of Valtellina (Italian Alps). Genetic Resources and Crop Evolution, 2019, 66, 783-796.	0.8	22
50	Presence of emerging contaminants in baby food. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2020, 37, 131-142.	1.1	22
51	Determination of Fatty Acids Profile in Original Brown Cows Dairy Products and Relationship with Alpine Pasture Farming System. Animals, 2020, 10, 1231.	1.0	22
52	HS-SPME-GC/MS analysis of the volatile compounds of Achillea collina: Evaluation of the emissions fingerprint induced by Myzus persicae infestation. Journal of Plant Biology, 2012, 55, 251-260.	0.9	21
53	Volatile Fingerprint of Italian Populations of Orchids Using Solid Phase Microextraction and Gas Chromatography Coupled with Mass Spectrometry. Molecules, 2014, 19, 7913-7936.	1.7	20
54	Economic and qualitative traits of Italian Alps saffron. Journal of Mountain Science, 2015, 12, 1542-1550.	0.8	20

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55	A Liquid Chromatographyâ€“Tandem Mass Spectrometry Method for the Detection of Antimicrobial Agents from Seven Classes in Calf Milk Replacers: Validation and Application. Journal of Agricultural and Food Chemistry, 2016, 64, 2635-2640.	2.4	20
56	Pesticides and Environmental Contaminants in Organic Honeys According to Their Different Productive Areas toward Food Safety Protection. Foods, 2020, 9, 1863.	1.9	20
57	Risk characterisation from the presence of environmental contaminants and antibiotic residues in wild and farmed salmon from different FAO zones. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2019, 36, 152-162.	1.1	18
58	Improved determination of 2-dodecylcyclobutanone in irradiated ground beef patties by gas-chromatographyâ€“mass-spectrometry (GC/MS) coupled with solid-phase microextraction (SPME) technique. Food Chemistry, 2012, 134, 440-444.	4.2	17
59	The Odour of Sex: Sex-Related Differences in Volatile Compound Composition among Barn Swallow Eggs Carrying Embryos of Either Sex. PLoS ONE, 2016, 11, e0165055.	1.1	17
60	Quality traits of saffron (Crocus sativus L.) produced in the Italian Alps. Open Agriculture, 2017, 2, 52-57.	0.7	17
61	Detection of selected corticosteroids and anabolic steroids in calf milkÂreplacers by liquid chromatographyâ€“electrospray ionisation â€“ Tandem mass spectrometry. Food Control, 2016, 61, 196-203.	2.8	16
62	From a Food Safety Prospective: The Role of Earthworms as Food and Feed in Assuring Food Security and in Valuing Food Waste. Insects, 2020, 11, 293.	1.0	16
63	Detection of polyphosphates in seafood and its relevance toward food safety. Food Chemistry, 2020, 332, 127397.	4.2	16
64	The relative absorption of fatty acids in brown trout (Salmo trutta) fed a commercial extruded pellet coated with different lipid sources. Italian Journal of Animal Science, 2005, 4, 241-252.	0.8	15
65	Determination of styrene content in Gorgonzola PDO cheese by headspace solid phase micro-extraction (HS-SPME) and gas-chromatography mass-spectrometry (GC-MS). Veterinary Research Communications, 2010, 34, 167-170.	0.6	15
66	New Stable Cell Lines Derived from the Proximal and Distal Intestine of Rainbow Trout (Oncorhynchus mykiss) Retain Several Properties Observed In Vivo. Cells, 2021, 10, 1555.	1.8	15
67	Lipidomics profile of irradiated ground meat to support food safety. Food Chemistry, 2022, 375, 131700.	4.2	15
68	Tetrahydro-metabolites of cortisol and cortisone in bovine urine evaluated by HPLCâ€“ESI-mass spectrometry. Journal of Steroid Biochemistry and Molecular Biology, 2013, 135, 30-35.	1.2	14
69	Detection of boldenone, its conjugates and androstadienedione, as well as five corticosteroids in bovine bile through a unique immunoaffinity column clean-up and two validated liquid chromatographyâ€“tandem mass spectrometry analyses. Analytica Chimica Acta, 2014, 852, 137-145.	2.6	14
70	A new cause of spoilage in goose sausages. Food Microbiology, 2016, 58, 56-62.	2.1	14
71	Effects of Low ï‰6:ï‰3 Ratio in Sow Diet and Seaweed Supplement in Piglet Diet on Performance, Colostrum and Milk Fatty Acid Profiles, and Oxidative Status. Animals, 2020, 10, 2049.	1.0	14
72	Evaluation of different methods to prevent Penicillium nordicum growth on and ochratoxin A production in country-style sausages. World Mycotoxin Journal, 2013, 6, 411-418.	0.8	14

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73	Effect of biotic and abiotic stresses on volatile emission ofAchillea collinaBecker ex Rchb. Natural Product Research, 2015, 29, 1695-1702.	1.0	13
74	Suitability of bovine bile compared to urine for detection of free, sulfate and glucuronate boldenone, androstadienedione, cortisol, cortisone, prednisolone, prednisone and dexamethasone by LCâ€“MS/MS. Food Chemistry, 2015, 188, 473-480.	4.2	13
75	Effectiveness of fine root fingerprinting as a tool to identify plants of the Alps: Results of a preliminary study. Plant Biosystems, 2018, 152, 464-473.	0.8	13
76	Presence of organic halogenated compounds, organophosphorus insecticides and polycyclic aromatic hydrocarbons in meat of different game animal species from an Italian subalpine area. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2019, 36, 1244-1252.	1.1	13
77	Effect of High-Pressure Processing on Physico-Chemical, Microbiological and Sensory Traits in Fresh Fish Fillets (Salmo salar and Pleuronectes platessa). Foods, 2021, 10, 1775.	1.9	13
78	Multidisciplinary analysis of Italian Alpine wildflower honey reveals criticalities, diversity and value. Scientific Reports, 2021, 11, 19316.	1.6	13
79	Screening of the chemical composition and bioactivity of Waldheimia glabra (Decne.) Regel essential oil. Journal of the Science of Food and Agriculture, 2016, 96, 3195-3201.	1.7	12
80	Evaluation of Smart Portable Device for Food Diagnostics: A Preliminary Study on Cape Hake Fillets (M. capensis and M. paradoxus). Journal of Chemistry, 2019, 2019, 1-7.	0.9	12
81	Discrimination between Fresh and Frozen-Thawed Fish Involved in Food Safety and Fraud Protection. Foods, 2020, 9, 1896.	1.9	12
82	Fruit and Vegetable Wholesale Market Waste: Safety and Nutritional Characterisation for Their Potential Re-Use in Livestock Nutrition. Sustainability, 2021, 13, 9478.	1.6	12
83	DETERMINATION OF CORTISOL, CORTISONE, PREDNISOLONE AND PREDNISONE IN BOVINE URINE BY LIQUID CHROMATOGRAPHYâ€“ELECTROSPRAY IONISATION SINGLE QUADRUPOLE MASS SPECTROMETRY. Journal of Liquid Chromatography and Related Technologies, 2012, 35, 444-457.	0.5	11
84	Determination of Î±- and Î²-boldenone sulfate, glucuronide and free forms, and androstadienedione in bovine urine using immunoaffinity columns clean-up and liquid chromatography tandem mass spectrometry analysis. Talanta, 2015, 131, 163-169.	2.9	11
85	Histamine Control in Raw and Processed Tuna: A Rapid Tool Based on NIR Spectroscopy. Foods, 2021, 10, 885.	1.9	11
86	Incidence of persistent contaminants through blue mussels biomonitoring from Flekkefjord fjord and their relevance to food safety. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2020, 37, 831-844.	1.1	10
87	Antibiotics and Non-Targeted Metabolite Residues Detection as a Comprehensive Approach toward Food Safety in Raw Milk. Foods, 2021, 10, 544.	1.9	10
88	Impact of irradiation on metabolomics profile of ground meat and its implications toward food safety. LWT - Food Science and Technology, 2022, 161, 113305.	2.5	10
89	Presence of perfluoroalkyl substances in Mediterranean sea and North Italian lake fish addressed to Italian consumer. International Journal of Food Science and Technology, 2022, 57, 1303-1316.	1.3	10
90	Analytical investigations on elastomeric shells of new Poly Implant ProthÃ¨se (PIP) breast and from sixteen cases of surgical explantation. Journal of Pharmaceutical and Biomedical Analysis, 2014, 98, 144-152.	1.4	9

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91	Bovine teeth as a novel matrix for the control of the food chain: liquid chromatographyâ€“tandem mass spectrometry detection of treatments with prednisolone, dexamethasone, estradiol, nandrolone and seven Î²₂-agonists. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 40-48.	1.1	9
92	Food risk characterization from exposure to persistent organic pollutants and metals contaminating eels from an Italian lake. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2019, 36, 779-788.	1.1	9
93	Histopathological effects induced by paraquat during Xenopus laevis primary myogenesis. Tissue and Cell, 2006, 38, 209-217.	1.0	8
94	Composite biomedical foams for engineering bone tissue. , 2014, , 249-280.		8
95	Bone substitutes based on biomineralization. , 2014, , 3-29.		8
96	Irradiated ground beef patties: Dose and dose-age estimation by volatile compounds measurement. Food Control, 2015, 50, 521-529.	2.8	8
97	Occurrence of antibiotic residues in Apulian honey: potential risk of environmental pollution by antibiotics. Italian Journal of Food Safety, 2020, 9, 8678.	0.5	8
98	Rapid safety and quality control during fish shelfâ€life by using a portable device. Journal of the Science of Food and Agriculture, 2021, 101, 315-326.	1.7	8
99	Determination of Carbohydrates in Lactose-Free Dairy Products to Support Food Labelling. Foods, 2021, 10, 1219.	1.9	8
100	Biomimetic materials in regenerative medicine. , 2013, , 3-45.		7
101	Effects and detection of Nandrosol and ractopamine administration in veal calves. Food Chemistry, 2017, 221, 706-713.	4.2	7
102	Levels and distribution of PBDEs and PFASs in pork from different European countries. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 2414-2423.	1.1	7
103	Volatilome in Milk for Grana Padano and Parmigiano Reggiano Cheeses: A First Survey. Veterinary Sciences, 2019, 6, 41.	0.6	7
104	The Sustainability of Urban Food Systems: The Case of Mozzarella Production in the City of Milan. Sustainability, 2020, 12, 682.	1.6	7
105	HPLC-ESI-MS/MS assessment of the tetrahydro-metabolites of cortisol and cortisone in bovine urine: promising markers of dexamethasone and prednisolone treatment. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 1175-1189.	1.1	6
106	Quality Traits of Medical Cannabis sativa L. Inflorescences and Derived Products Based on Comprehensive Mass-Spectrometry Analytical Investigation. , 2019, , .		6
107	Release of ethylbenzene and styrene from plastic cheese containers. Veterinary Research Communications, 2008, 32, 319-321.	0.6	5
108	Determination of Thyreostats in Bovine Urine and Thyroid Glands by HPLCâ€“MS/MS. Chromatographia, 2016, 79, 591-599.	0.7	5

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109	Study on cortisol, cortisone and prednisolone presence in urine of Chianina cattle breed. Journal of Animal Physiology and Animal Nutrition, 2017, 101, 893-903.	1.0	5
110	Accelerated solvent extraction by using an â€˜in-lineâ€™ clean-up approach for multiresidue analysis of pesticides in organic honey. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 1-10.	1.1	5
111	Biogenic amines evaluation in wild Bluefin tuna (Thunnus thynnus) originating from various FAO areas. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2018, 13, 375-382.	0.5	5
112	Milk Quality and Safety in a One Health Perspective: Results of a Prevalence Study on Dairy Herds in Lombardy (Italy). Life, 2022, 12, 786.	1.1	5
113	Effect of Light Environment on Growth and Phenylpropanoids of Yarrow (Achillea collina cv.) Tj ETQq1 1 0.784314 rgBT /Overlock	1.3	4
114	Effect of commercial or depurinized milk on rat liver growth-regulatory kinases, nuclear factor-kappa B, and endonuclease in experimental hyperuricemia: Comparison with allopurinol therapy. Journal of Dairy Science, 2014, 97, 4029-4042.	1.4	4
115	Extracts and compounds active on TRP ion channels from Waldheimia glabra , a ritual medicinal plant from Himalaya. Phytomedicine, 2017, 32, 80-87.	2.3	4
116	Undeclared (Poly)phosphates Detection in Food of Animal Origin as a Potential Tool toward Fraud Prevention. Foods, 2021, 10, 1547.	1.9	4
117	In silico prediction of the cell proliferation in porous scaffold using model of effective pore. BioSystems, 2013, 114, 227-237.	0.9	3
118	Improved determination of malonaldehyde by high-performance liquid chromatography with UV detection as 2,3-diaminonaphthalene derivative. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2015, 976-977, 91-95.	1.2	3
119	Exposure to metals and arsenic from yellow and red tuna consumption. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2019, 36, 1228-1235.	1.1	3
120	Legacy and Emerging Contaminants in Demersal Fish Species from Southern Norway and Implications for Food Safety. Foods, 2020, 9, 1108.	1.9	3
121	When Pet Snacks Look Like Children's Toys! The Potential Role of Pet Snacks in Transmission of Bacterial Zoonotic Pathogens in the Household. Foodborne Pathogens and Disease, 2021, 18, 56-62.	0.8	3
122	Maternal and neonatal canine cortisol measurement in multiple matrices during the perinatal period: A pilot study. PLoS ONE, 2021, 16, e0254842.	1.1	3
123	HS-SPME-GC-MS method development of volatile constituents from Achillea collina. Planta Medica, 2009, 75, .	0.7	3
124	Presence of fipronil and metabolites in eggs and feathers of ornamental hens from Italian family farms. Food Control, 2022, 138, 109034.	2.8	3
125	The presence of prednisolone in complementary feedstuffs for bovine husbandry. Journal of the Science of Food and Agriculture, 2014, 94, 2331-2337.	1.7	2
126	Chemical and Microbiological Characterization for PDO Labelling of Typical East Piedmont (Italy) Salami. Journal of Chemistry, 2015, 2015, 1-22.	0.9	2

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127	An Italian survey of undeclared allergens in food over the years 2014â€“2018. Food Additives and Contaminants: Part B Surveillance, 2020, 13, 115-120.	1.3	2
128	Natural Clays as Potential Amino Acids Carriers for Animal Nutrition Application. Applied Sciences (Switzerland), 2021, 11, 5669.	1.3	2
129	Evaluation of the Absorption of Methionine Carried by Mineral Clays and Zeolites in Porcine Ex Vivo Permeability Models. Applied Sciences (Switzerland), 2021, 11, 6384.	1.3	2
130	Trends and potential human health risk of trace elements accumulated in transplanted blue mussels during restoration activities of Flekkefjord fjord (Southern Norway). Environmental Monitoring and Assessment, 2022, 194, 208.	1.3	2
131	Low n-6/n-3 Gestation and Lactation Diets Influence Early Performance, Muscle and Adipose Polyunsaturated Fatty Acid Content and Deposition, and Relative Abundance of Proteins in Suckling Piglets. Molecules, 2022, 27, 2925.	1.7	2
132	Pseudoendogenous presence of Î²-boldenone sulphate and glucuronide in untreated young bulls from the food chain. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2015, 32, 825-832.	1.1	1
133	Evaluation of nandrolone and ractopamine in the urine of veal calves: liquid chromatographyâ€tandem mass spectrometry approach. Drug Testing and Analysis, 2017, 9, 561-570.	1.6	1
134	Food safety in food services in Lombardy: proposal for an inspection-scoring model. Italian Journal of Food Safety, 2017, 6, 6915.	0.5	1
135	Use of compositional analysis to distinguish farmed and wild gilthead seabream (<i>Sparus) Tj ETQq1 1 0.784314 rgBT /Overlock 10	0.8	0
136	COMPARISON OF VOLATILE COMPOUNDS INDUCED BY APHIDS AND MECHANICAL DAMAGE IN ACHILLEA COLLINA. Acta Horticulturae, 2012, , 275-280.	0.1	0
137	Pseudoendogenous origin of prednisolone in pigs from the food chain. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2015, 32, 833-840.	1.1	0
138	Endogenous level of acetic acid in yellowfin tuna (Thunnus albacares): a pilot study about a possible controversy on its residue nature. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 321-329.	1.1	0
139	Validation study on new isothermal container for hot ready to eat food in catering establishments: Preliminary results. Italian Journal of Food Safety, 2020, 9, 8417.	0.5	0