

Sara Panseri

List of Publications by Year in descending order

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139
papers

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docs citations

140
times ranked

4489
citing authors

#	ARTICLE	IF	CITATIONS
1	Lipidomics profile of irradiated ground meat to support food safety. <i>Food Chemistry</i> , 2022, 375, 131700.	4.2	15
2	Trends and potential human health risk of trace elements accumulated in transplanted blue mussels during restoration activities of Flekkefjord fjord (Southern Norway). <i>Environmental Monitoring and Assessment</i> , 2022, 194, 208.	1.3	2
3	Impact of irradiation on metabolomics profile of ground meat and its implications toward food safety. <i>LWT - Food Science and Technology</i> , 2022, 161, 113305.	2.5	10
4	Presence of perfluoroalkyl substances in Mediterranean sea and North Italian lake fish addressed to Italian consumer. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1303-1316.	1.3	10
5	Presence of fipronil and metabolites in eggs and feathers of ornamental hens from Italian family farms. <i>Food Control</i> , 2022, 138, 109034.	2.8	3
6	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. <i>Molecules</i> , 2022, 27, 2925.	1.7	2
7	Antioxidant and Antimicrobial Activity of Algal and Cyanobacterial Extracts: An In Vitro Study. <i>Antioxidants</i> , 2022, 11, 992.	2.2	28
8	Milk Quality and Safety in a One Health Perspective: Results of a Prevalence Study on Dairy Herds in Lombardy (Italy). <i>Life</i> , 2022, 12, 786.	1.1	5
9	Rapid safety and quality control during fish shelf-life by using a portable device. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 315-326.	1.7	8
10	Determination of antibiotic residues in honey in relation to different potential sources and relevance for food inspection. <i>Food Chemistry</i> , 2021, 334, 127575.	4.2	34
11	When Pet Snacks Look Like Children's Toys! The Potential Role of Pet Snacks in Transmission of Bacterial Zoonotic Pathogens in the Household. <i>Foodborne Pathogens and Disease</i> , 2021, 18, 56-62.	0.8	3
12	Antibiotics and Non-Targeted Metabolite Residues Detection as a Comprehensive Approach toward Food Safety in Raw Milk. <i>Foods</i> , 2021, 10, 544.	1.9	10
13	Histamine Control in Raw and Processed Tuna: A Rapid Tool Based on NIR Spectroscopy. <i>Foods</i> , 2021, 10, 885.	1.9	11
14	Determination of Carbohydrates in Lactose-Free Dairy Products to Support Food Labelling. <i>Foods</i> , 2021, 10, 1219.	1.9	8
15	New Stable Cell Lines Derived from the Proximal and Distal Intestine of Rainbow Trout (<i>Oncorhynchus mykiss</i>) Retain Several Properties Observed In Vivo. <i>Cells</i> , 2021, 10, 1555.	1.8	15
16	Natural Clays as Potential Amino Acids Carriers for Animal Nutrition Application. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 5669.	1.3	2
17	Evaluation of the Absorption of Methionine Carried by Mineral Clays and Zeolites in Porcine Ex Vivo Permeability Models. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6384.	1.3	2
18	Undeclared (Poly)phosphates Detection in Food of Animal Origin as a Potential Tool toward Fraud Prevention. <i>Foods</i> , 2021, 10, 1547.	1.9	4

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19	Maternal and neonatal canine cortisol measurement in multiple matrices during the perinatal period: A pilot study. PLoS ONE, 2021, 16, e0254842.	1.1	3
20	Effect of High-Pressure Processing on Physico-Chemical, Microbiological and Sensory Traits in Fresh Fish Fillets (<i>Salmo salar</i> and <i>Pleuronectes platessa</i>). Foods, 2021, 10, 1775.	1.9	13
21	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
22	Multidisciplinary analysis of Italian Alpine wildflower honey reveals criticalities, diversity and value. Scientific Reports, 2021, 11, 19316.	1.6	13
23	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
24	Effects of Low I ⁶ :I 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
25	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
26	Legacy and Emerging Contaminants in Demersal Fish Species from Southern Norway and Implications for Food Safety. Foods, 2020, 9, 1108.	1.9	3
27	Pesticides and Environmental Contaminants in Organic Honeys According to Their Different Productive Areas toward Food Safety Protection. Foods, 2020, 9, 1863.	1.9	20
28	Discrimination between Fresh and Frozen-Thawed Fish Involved in Food Safety and Fraud Protection. Foods, 2020, 9, 1896.	1.9	12
29	From a Food Safety Perspective: The Role of Earthworms as Food and Feed in Assuring Food Security and in Valuing Food Waste. Insects, 2020, 11, 293.	1.0	16
30	Occurrence of perchlorate, chlorate and polar herbicides in different baby food commodities. Food Chemistry, 2020, 330, 127205.	4.2	36
31	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
32	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
33	The Sustainability of Urban Food Systems: The Case of Mozzarella Production in the City of Milan. Sustainability, 2020, 12, 682.	1.6	7
34	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
35	Detection of polyphosphates in seafood and its relevance toward food safety. Food Chemistry, 2020, 332, 127397.	4.2	16
36	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

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37	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
38	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
39	Quality Traits of Medical Cannabis sativa L. Inflorescences and Derived Products Based on Comprehensive Mass-Spectrometry Analytical Investigation. , 2019, , .		6
40	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
41	Volatilome in Milk for Grana Padano and Parmigiano Reggiano Cheeses: A First Survey. Veterinary Sciences, 2019, 6, 41.	0.6	7
42	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
43	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
44	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
45	Evaluation of Smart Portable Device for Food Diagnostics: A Preliminary Study on Cape Hake Fillets (<i>M. capensis</i> and <i>M. paradoxus</i>). Journal of Chemistry, 2019, 2019, 1-7.	0.9	12
46	Detection of nitrate and nitrite in different seafood. Food Chemistry, 2019, 288, 361-367.	4.2	28
47	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
48	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
49	Multidisciplinary study of a little known landrace of <i>Fagopyrum tataricum</i> Gaertn. of Valtellina (Italian Alps). Genetic Resources and Crop Evolution, 2019, 66, 783-796.	0.8	22
50	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
51	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
52	Food safety traits of mussels and clams: distribution of PCBs, PBDEs, OCPs, PAHs and PFASs in sample from different areas using HRMS-Orbitrap [®] 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
53	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
54	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

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55	Suitability of feathers as control matrix for antimicrobial treatments detection compared to muscle and liver of broilers. <i>Food Control</i> , 2018, 91, 268-275.	2.8	22
56	Validated multiclass targeted determination of antibiotics in fish with high performance liquid chromatography–benchtop quadrupole orbitrap hybrid mass spectrometry. <i>Food Chemistry</i> , 2018, 258, 222-230.	4.2	47
57	Distribution of POPs, pesticides and antibiotic residues in organic honeys from different production areas. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018, 35, 1340-1355.	1.1	32
58	Effectiveness of fine root fingerprinting as a tool to identify plants of the Alps: Results of a preliminary study. <i>Plant Biosystems</i> , 2018, 152, 464-473.	0.8	13
59	Occurrence of antibiotics in mussels and clams from various FAO areas. <i>Food Chemistry</i> , 2018, 240, 16-23.	4.2	58
60	New hydroxyapatite nanophases with enhanced osteogenic and anti-bacterial activity. <i>Journal of Biomedical Materials Research - Part A</i> , 2018, 106, 521-530.	2.1	31
61	Detection of perfluoroalkyl acids and sulphonates in Italian eel samples by HPLC-HRMS Orbitrap. <i>Chemosphere</i> , 2018, 193, 358-364.	4.2	28
62	Comprehensive quality evaluation of medical Cannabis sativa L. inflorescence and macerated oils based on HS-SPME coupled to GC-MS and LC-HRMS (q-exactive orbitrap®) approach. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2018, 150, 208-219.	1.4	104
63	Levels and distribution of PBDEs and PFASs in pork from different European countries. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018, 35, 2414-2423.	1.1	7
64	Evaluation of parabens and their metabolites in fish and fish products: a comprehensive analytical approach using LC-HRMS. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018, 35, 2400-2413.	1.1	22
65	Biogenic amines evaluation in wild Bluefin tuna (<i>Thunnus thynnus</i>) originating from various FAO areas. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2018, 13, 375-382.	0.5	5
66	Quality Traits of “Cannabidiol Oils”: Cannabinoids Content, Terpene Fingerprint and Oxidation Stability of European Commercially Available Preparations. <i>Molecules</i> , 2018, 23, 1230.	1.7	140
67	Pet Food as the Most Concrete Strategy for Using Food Waste as Feedstuff within the European Context: A Feasibility Study. <i>Sustainability</i> , 2018, 10, 2035.	1.6	37
68	Study on cortisol, cortisone and prednisolone presence in urine of Chianina cattle breed. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2017, 101, 893-903.	1.0	5
69	Endogenous level of acetic acid in yellowfin tuna (<i>Thunnus albacares</i>): a pilot study about a possible controversy on its residue nature. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017, 34, 321-329.	1.1	0
70	Accelerated solvent extraction by using an “in-line” clean-up approach for multiresidue analysis of pesticides in organic honey. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017, 34, 1-10.	1.1	5
71	Antibiotic use in heavy pigs: Comparison between urine and muscle samples from food chain animals analysed by HPLC-MS/MS. <i>Food Chemistry</i> , 2017, 235, 111-118.	4.2	60
72	Extracts and compounds active on TRP ion channels from <i>Waldheimia glabra</i> , a ritual medicinal plant from Himalaya. <i>Phytomedicine</i> , 2017, 32, 80-87.	2.3	4

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73	Effects and detection of Nandrosol and ractopamine administration in veal calves. Food Chemistry, 2017, 221, 706-713.	4.2	7
74	Evaluation of nandrolone and ractopamine in the urine of veal calves: liquid chromatography-tandem mass spectrometry approach. Drug Testing and Analysis, 2017, 9, 561-570.	1.6	1
75	Bovine teeth as a novel matrix for the control of the food chain: liquid chromatography-tandem mass spectrometry detection of treatments with prednisolone, dexamethasone, estradiol, nandrolone and seven β -agonists. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 40-48.	1.1	9
76	Quality traits of saffron (<i>Crocus sativus</i> L.) produced in the Italian Alps. Open Agriculture, 2017, 2, 52-57.	0.7	17
77	Food safety in food services in Lombardy: proposal for an inspection-scoring model. Italian Journal of Food Safety, 2017, 6, 6915.	0.5	1
78	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
79	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
80	A new cause of spoilage in goose sausages. Food Microbiology, 2016, 58, 56-62.	2.1	14
81	Distribution of persistent organic pollutants (POPS) IN wild Bluefin tuna (<i>Thunnus thynnus</i>) from different FAO capture zones. Chemosphere, 2016, 153, 162-169.	4.2	31
82	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
83	Screening of the chemical composition and bioactivity of <i>Waldheimia glabra</i> (Decne.) Regel essential oil. Journal of the Science of Food and Agriculture, 2016, 96, 3195-3201.	1.7	12
84	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
85	A Liquid Chromatography-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
86	Determination of Thyreostats in Bovine Urine and Thyroid Glands by HPLC-MS/MS. Chromatographia, 2016, 79, 591-599.	0.7	5
87	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
88	Detection of selected corticosteroids and anabolic steroids in calf milk-replacers by liquid chromatography-electrospray ionisation - Tandem mass spectrometry. Food Control, 2016, 61, 196-203.	2.8	16
89	Economic and qualitative traits of Italian Alps saffron. Journal of Mountain Science, 2015, 12, 1542-1550.	0.8	20
90	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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91	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
92	Effect of biotic and abiotic stresses on volatile emission of <i>Achillea collina</i> Becker ex Rchb. Natural Product Research, 2015, 29, 1695-1702.	1.0	13
93	Suitability of bovine bile compared to urine for detection of free, sulfate and glucuronate boldenone, androstadienedione, cortisol, cortisone, prednisolone, prednisone and dexamethasone by LC-MS/MS. Food Chemistry, 2015, 188, 473-480.	4.2	13
94	Pseudoendogenous presence of β -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
95	Determination of veterinary antibiotics in bovine urine by liquid chromatography-tandem mass spectrometry. Food Chemistry, 2015, 185, 7-15.	4.2	40
96	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
97	Irradiated ground beef patties: Dose and dose-age estimation by volatile compounds measurement. Food Control, 2015, 50, 521-529.	2.8	8
98	Determination of β - and β -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
99	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
100	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
101	Composite biomedical foams for engineering bone tissue. , 2014, , 249-280.		8
102	Effect of Light Environment on Growth and Phenylpropanoids of Yarrow (<i>Achillea collina</i> cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.3	4
103	Effect of commercial or depurinated 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
104	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
105	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 chromatography-tandem mass spectrometry analyses. Analytica Chimica Acta, 2014, 852, 137-145.	2.6	14
106	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
107	Bone substitutes based on biomineralization. , 2014, , 3-29.		8
108	Degradation of aflatoxin B1 during anaerobic digestion and its effect on process stability. International Biodeterioration and Biodegradation, 2014, 94, 19-23.	1.9	22

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109	Analytical investigations on elastomeric shells of new Poly Implant Prothèse (PIP) breast and from sixteen cases of surgical explantation. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2014, 98, 144-152.	1.4	9
110	Modifying bone scaffold architecture in vivo with permanent magnets to facilitate fixation of magnetic scaffolds. <i>Bone</i> , 2013, 56, 432-439.	1.4	58
111	Effect of dietary carnolic acid on the fatty acid profile and flavour stability of meat from fattening lambs. <i>Food Chemistry</i> , 2013, 138, 2407-2414.	4.2	64
112	Tetrahydro-metabolites of cortisol and cortisone in bovine urine evaluated by HPLC-ESI-mass spectrometry. <i>Journal of Steroid Biochemistry and Molecular Biology</i> , 2013, 135, 30-35.	1.2	14
113	In silico prediction of the cell proliferation in porous scaffold using model of effective pore. <i>BioSystems</i> , 2013, 114, 227-237.	0.9	3
114	Amino and carboxyl plasma functionalization of collagen films for tissue engineering applications. <i>Journal of Colloid and Interface Science</i> , 2013, 394, 590-597.	5.0	48
115	Secondary metabolites and antioxidant capacities of <i>Waldheimia glabra</i> (Decne.) Regel from Nepal. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1026-1034.	1.7	24
116	Melissopalynological and Volatile Compounds Analysis of Buckwheat Honey from Different Geographical Origins and Their Role in Botanical Determination. <i>Journal of Chemistry</i> , 2013, 2013, 1-11.	0.9	39
117	Secondary Metabolite Profile, Antioxidant Capacity, and Mosquito Repellent Activity of <i>Bixa orellana</i> from Brazilian Amazon Region. <i>Journal of Chemistry</i> , 2013, 2013, 1-10.	0.9	22
118	Biomimetic materials in regenerative medicine. , 2013, , 3-45.		7
119	Evaluation of different methods to prevent <i>Penicillium nordicum</i> growth on and ochratoxin A production in country-style sausages. <i>World Mycotoxin Journal</i> , 2013, 6, 411-418.	0.8	14
120	DETERMINATION OF CORTISOL, CORTISONE, PREDNISOLONE AND PREDNISONE IN BOVINE URINE BY LIQUID CHROMATOGRAPHY-ELECTROSPRAY IONISATION SINGLE QUADRUPOLE MASS SPECTROMETRY. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2012, 35, 444-457.	0.5	11
121	Hybrid composites made of multiwalled carbon nanotubes functionalized with Fe ₃ O ₄ nanoparticles for tissue engineering applications. <i>Nanotechnology</i> , 2012, 23, 465102.	1.3	74
122	COMPARISON OF VOLATILE COMPOUNDS INDUCED BY APHIDS AND MECHANICAL DAMAGE IN <i>ACHILLEA COLLINA</i> . <i>Acta Horticulturae</i> , 2012, , 275-280.	0.1	0
123	Innovative magnetic scaffolds for orthopedic tissue engineering. <i>Journal of Biomedical Materials Research - Part A</i> , 2012, 100A, 2278-2286.	2.1	42
124	HS-SPME-GC/MS analysis of the volatile compounds of <i>Achillea collina</i> : Evaluation of the emissions fingerprint induced by <i>Myzus persicae</i> infestation. <i>Journal of Plant Biology</i> , 2012, 55, 251-260.	0.9	21
125	Improved determination of 2-dodecylcyclobutanone in irradiated ground beef patties by gas-chromatography-mass-spectrometry (GC/MS) coupled with solid-phase microextraction (SPME) technique. <i>Food Chemistry</i> , 2012, 134, 440-444.	4.2	17
126	Characterization of multi-principal-element (TiZrNbHfTa)N and (TiZrNbHfTa)C coatings for biomedical applications. <i>Journal of the Mechanical Behavior of Biomedical Materials</i> , 2012, 10, 197-205.	1.5	153

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127	A headspace solid-phase microextraction gas-chromatographic mass-spectrometric method (HS-SPME-GC/MS) to quantify hexanal in butter during storage as marker of lipid oxidation. Food Chemistry, 2011, 127, 886-889.	4.2	91
128	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
129	Determination of volatile compounds of precooked prawn (<i>Penaeus vannamei</i>) and cultured gilthead sea bream (<i>Sparus aurata</i>) 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
130	HS-SPME-GC-MS method development of volatile constituents from Achillea collina. Planta Medica, 2009, 75, .	0.7	3
131	Release of ethylbenzene and styrene from plastic cheese containers. Veterinary Research Communications, 2008, 32, 319-321.	0.6	5
132	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
133	Histopathological effects induced by paraquat during <i>Xenopus laevis</i> primary myogenesis. Tissue and Cell, 2006, 38, 209-217.	1.0	8
134	The relative absorption of fatty acids in brown trout (<i>Salmo trutta</i>) fed a commercial extruded pellet coated with different lipid sources. Italian Journal of Animal Science, 2005, 4, 241-252.	0.8	15
135	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
136	Use of compositional analysis to distinguish farmed and wild gilthead seabream (<i>Sparus</i>)	0.8	0
137	Effects of dietary lipid sources on flavour volatile compounds of brown trout (<i>Salmo trutta</i> L.) fillet. Journal of Applied Ichthyology, 2004, 20, 71-75.	0.3	58
138	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
139	Polymerase Chain Reaction-Based Analysis To Detect Terrestrial Animal Protein in Fish Meal. Journal of Food Protection, 2003, 66, 682-685.	0.8	44