

Maria Fiorenza Caboni

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

147
papers

4,425
citations

38
h-index

58
g-index

149
ext. papers

5,011
ext. citations

4.9
avg, IF

5.47
L-index

#	Paper	IF	Citations
147	Enzymatic Digestion of Calf Fleshing Meat By-Products: Antioxidant and Anti-Tyrosinase Activity of Protein Hydrolysates, and Identification of Fatty Acids. <i>Foods</i> , 2021 , 10,	4.9	2
146	Study of the Effect of NaCl on Lipolysis in Parmigiano Reggiano Cheese. <i>ACS Food Science & Technology</i> , 2021 , 1, 54-59		1
145	Influence of infant cereal formulation on phenolic compounds and formation of Maillard reaction products. <i>Journal of Food Composition and Analysis</i> , 2021 , 104, 104187	4.1	4
144	Characterization of Defatted Products Obtained from the Parmigiano-Reggiano Manufacturing Chain: Determination of Peptides and Amino Acids Content and Study of the Digestibility and Bioactive Properties. <i>Foods</i> , 2020 , 9,	4.9	2
143	Influence of different baking powders on physico-chemical, sensory and volatile compounds in biscuits and their impact on textural modifications during soaking. <i>Journal of Food Science and Technology</i> , 2020 , 57, 3864-3873	3.3	6
142	Pulsed electric field (PEF) as pre-treatment to improve the phenolic compounds recovery from brewers' spent grains. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 64, 102402	6.8	27
141	Glycidols Esters, 2-Chloropropane-1,3-Diols, and 3-Chloropropane-1,2-Diols Contents in Real Olive Oil Samples and their Relation with Diacylglycerols. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2020 , 97, 15-23	1.8	3
140	Olive oil by-product as functional ingredient in bakery products. Influence of processing and evaluation of biological effects. <i>Food Research International</i> , 2020 , 131, 108940	7	23
139	Effect of Different Egg Products on Lipid Oxidation of Biscuits. <i>Foods</i> , 2020 , 9,	4.9	8
138	(Ultra) High Pressure Homogenization Potential on the Shelf-Life and Functionality of Kiwifruit Juice. <i>Frontiers in Microbiology</i> , 2019 , 10, 246	5.7	12
137	Aspartic-Acid-Based Ampholytic Amphiphiles: Synthesis, Characterization, and pH-Dependent Properties at Air/Water and Oil/Water Interfaces. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 2321-2330	5.7	3
136	Recovery of Oligomeric Proanthocyanidins and Other Phenolic Compounds with Established Bioactivity from Grape Seed By-Products. <i>Molecules</i> , 2019 , 24,	4.8	12
135	Optimization of Sonotrode Ultrasonic-Assisted Extraction of Proanthocyanidins from Brewers' Spent Grains. <i>Antioxidants</i> , 2019 , 8,	7.1	16
134	Effect of Harvesting Time on Volatile Compounds Composition of Bergamot (Citrus [Bergamia) Essential Oil. <i>Flavour and Fragrance Journal</i> , 2019 , 34, 426-435	2.5	4
133	Water-mediated catalyst-free synthesis of lysine-based ampholytic amphiphiles for multipurpose applications: Characterization and pH-responsive emulsifying properties. <i>Journal of Colloid and Interface Science</i> , 2019 , 554, 404-416	9.3	2
132	Chemical and physical changes during storage of differently packed biscuits formulated with sunflower oil. <i>Journal of Food Science and Technology</i> , 2019 , 56, 4714-4721	3.3	4
131	Use of Sieving As a Valuable Technology to Produce Enriched Buckwheat Flours: A Preliminary Study. <i>Antioxidants</i> , 2019 , 8,	7.1	3

130	Distribution of Free and Bound Phenolic Compounds in Buckwheat Milling Fractions. <i>Foods</i> , 2019 , 8,	4.9	9
129	Caffeoyl maleic fatty alcohol monoesters: Synthesis, characterization and antioxidant assessment. <i>Journal of Colloid and Interface Science</i> , 2019 , 536, 399-407	9.3	2
128	Fermented Nut-Based Vegan Food: Characterization of a Home made Product and Scale-Up to an Industrial Pilot-Scale Production. <i>Journal of Food Science</i> , 2018 , 83, 711-722	3.4	9
127	Chemical composition and antioxidant activity of the volatile fraction extracted from air-dried fruits of Tunisian <i>Eryngium maritimum</i> L. ecotypes. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 635-643	4.3	11
126	Effect of early lactation stage on goat colostrum: Assessment of lipid and oligosaccharide compounds. <i>International Dairy Journal</i> , 2018 , 77, 65-72	3.5	12
125	Determination of free and bound phenolic compounds and their antioxidant activity in buckwheat bread loaf, crust and crumb. <i>LWT - Food Science and Technology</i> , 2018 , 87, 217-224	5.4	20
124	Olive oil industry by-products. Effects of a polyphenol-rich extract on the metabolome and response to inflammation in cultured intestinal cell. <i>Food Research International</i> , 2018 , 113, 392-400	7	31
123	Enzymatic alkylsuccinylation of tyrosol: Synthesis, characterization and property evaluation as a dual-functional antioxidant. <i>Food Chemistry</i> , 2018 , 246, 108-114	8.5	9
122	Study of the Effect of Tyrosyl Oleate on Lipid Oxidation in a Typical Italian Bakery Product. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 12555-12560	5.7	5
121	Effect of Fermentation with Different Lactic Acid Bacteria Starter Cultures on Biogenic Amine Content and Ripening Patterns in Dry Fermented Sausages. <i>Nutrients</i> , 2018 , 10,	6.7	21
120	Value-addition of Beef Meat By-products: Lipid Characterization by Chromatographic Techniques. <i>Journal of Oleo Science</i> , 2018 , 67, 143-150	1.6	7
119	Establishment of ultrasound-assisted extraction of phenolic compounds from industrial potato by-products using response surface methodology. <i>Food Chemistry</i> , 2018 , 269, 258-263	8.5	50
118	Lipid characterization of <i>Eryngium maritimum</i> seeds grown in Tunisia. <i>Industrial Crops and Products</i> , 2017 , 105, 47-52	5.9	7
117	Effects of different roasting conditions on physical-chemical properties of Polish hazelnuts (<i>Corylus avellana</i> L. var. KataloŹki). <i>LWT - Food Science and Technology</i> , 2017 , 77, 440-448	5.4	32
116	A novel array of interface-confined molecules: Assembling natural segments for delivery of multi-functionalities. <i>Journal of Colloid and Interface Science</i> , 2017 , 508, 230-236	9.3	11
115	Psidium guajava L. leaves as source of proanthocyanidins: Optimization of the extraction method by RSM and study of the degree of polymerization by NP-HPLC-FLD-ESI-MS. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2017 , 133, 1-7	3.5	15
114	Influence of drying temperatures on the quality of pasta formulated with different egg products. <i>European Food Research and Technology</i> , 2017 , 243, 817-825	3.4	11
113	Monitoring of compositional changes during berry ripening in grape seed extracts of cv. Sangiovese (<i>Vitis vinifera</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3058-3064	4.3	6

112	Effect of fermentation on the content of bioactive compounds in tofu-type products. <i>Journal of Functional Foods</i> , 2016 , 27, 131-139	5.1	15
111	Synthetic ultra-long chain fatty acyl based amphiphilic lipids as a dual function excipient for the production of surfactant-free solid lipid nanoparticles (SF-SLNs): a physico-chemical study. <i>Green Chemistry</i> , 2016 , 18, 3962-3971	10	7
110	HPLC-DAD-ESI-QTOF-MS and HPLC-FLD-MS as valuable tools for the determination of phenolic and other polar compounds in the edible part and by-products of avocado. <i>LWT - Food Science and Technology</i> , 2016 , 73, 505-513	5.4	71
109	Survival of the functional yeast <i>Kluyveromyces marxianus</i> B0399 in fermented milk with added sorbic acid. <i>Journal of Dairy Science</i> , 2016 , 99, 120-9	4	3
108	Determination of lipid composition of the two principal cherimoya cultivars grown in Andalusian Region. <i>LWT - Food Science and Technology</i> , 2016 , 65, 390-397	5.4	9
107	Phenolic Compounds in the Potato and Its Byproducts: An Overview. <i>International Journal of Molecular Sciences</i> , 2016 , 17,	6.3	134
106	Influence of duration of gestation on fatty acid profiles of human milk. <i>European Journal of Lipid Science and Technology</i> , 2016 , 118, 1775-1787	3	10
105	Organic honey supplementation reverses pesticide-induced genotoxicity by modulating DNA damage response. <i>Molecular Nutrition and Food Research</i> , 2016 , 60, 2243-2255	5.9	15
104	Composition and microstructure of colostrum and mature bovine milk fat globule membrane. <i>Food Chemistry</i> , 2015 , 185, 362-70	8.5	43
103	Use of air classification technology as green process to produce functional barley flours naturally enriched of alkylresorcinols, Eglucans and phenolic compounds. <i>Food Research International</i> , 2015 , 73, 88-96	7	18
102	Determination of free and bound phenolic compounds in soy isoflavone concentrate using a PFP fused core column. <i>Food Chemistry</i> , 2015 , 185, 239-44	8.5	14
101	Biocatalytic synthesis of ultra-long-chain fatty acid sugar alcohol monoesters. <i>Green Chemistry</i> , 2015 , 17, 3475-3489	10	18
100	Analysis of oligomer proanthocyanidins in different barley genotypes using high-performance liquid chromatography-fluorescence detection-mass spectrometry and near-infrared methodologies. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 4130-7	5.7	28
99	Determination of bioactive compounds in cream obtained as a by-product during cheese-making: Influence of cows' diet on lipid quality. <i>International Dairy Journal</i> , 2015 , 42, 16-25	3.5	11
98	Estimation of the main compositional features of grated Parmigiano Reggiano cheese by a simple capacitive technique. <i>Journal of Food Engineering</i> , 2015 , 149, 181-187	6	6
97	Determination of lipid and phenolic fraction in two hazelnut (<i>Corylus avellana</i> L.) cultivars grown in Poland. <i>Food Chemistry</i> , 2015 , 168, 615-22	8.5	49
96	Changes of the lipid fraction during fruit development in hazelnuts (<i>Corylus avellana</i> L.) grown in Poland. <i>European Journal of Lipid Science and Technology</i> , 2015 , 117, 710-717	3	10
95	Dodeceny succinylated alginate (DSA) as a novel dual-function emulsifier for improved fish oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2015 , 46, 10-18	10.6	29

94	Influence of pearling process on phenolic and saponin content in quinoa (<i>Chenopodium quinoa</i> Willd). <i>Food Chemistry</i> , 2014 , 157, 174-8	8.5	66
93	Analysis of glycerophospho- and sphingolipids by CE. <i>Electrophoresis</i> , 2014 , 35, 779-92	3.6	9
92	Phenolic Compounds and Saponins in Plants Grown Under Different Irrigation Regimes 2014 , 37-52		6
91	Pomegranate seeds as a source of nutraceutical oil naturally rich in bioactive lipids. <i>Food Research International</i> , 2014 , 65, 445-452	7	57
90	Comparison of the Lipid Content, Fatty Acid Profile and Sterol Composition in Local Italian and Commercial Royal Jelly Samples. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2014 , 91, 875-884	1.8	16
89	A chemometric approach to determine the phenolic compounds in different barley samples by two different stationary phases: a comparison between C18 and pentafluorophenyl core shell columns. <i>Journal of Chromatography A</i> , 2014 , 1355, 134-42	4.5	35
88	Lipid fraction of creams collected in the Parmigiano-Reggiano cheese production area in response to extruded linseed supplementation of dairy cows Diets: GC-FID and FT-MIR evaluation. <i>International Journal of Dairy Technology</i> , 2014 , 67, 510-520	3.7	3
87	Buckwheat honeys: screening of composition and properties. <i>Food Chemistry</i> , 2013 , 141, 2802-11	8.5	64
86	FT-NIR and FT-MIR spectroscopy to discriminate competitors, non compliance and compliance grated Parmigiano Reggiano cheese. <i>Food Research International</i> , 2013 , 52, 214-220	7	44
85	Optimization of a solid phase extraction method and hydrophilic interaction liquid chromatography coupled to mass spectrometry for the determination of phospholipids in virgin olive oil. <i>Food Research International</i> , 2013 , 54, 2083-2090	7	21
84	Determination of the major phenolic compounds in pomegranate juices by HPLC-DAESI-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 5328-37	5.7	108
83	Effect of nitrogen fertilisation rates on the content of fatty acids, sterols, tocopherols and phenolic compounds, and on the oxidative stability of walnuts. <i>LWT - Food Science and Technology</i> , 2013 , 50, 732-738	5.4	25
82	HR-MAS NMR metabolic profiling, furosine and (E)-10-Hydroxy-2-decenoic acid for qualitative and geographical discrimination of royal jelly. <i>Journal of Apicultural Research</i> , 2013 , 52, 141-148	2	3
81	Traditional foods for health: screening of the antioxidant capacity and phenolic content of selected Black Sea area local foods. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 3595-603	4.3	9
80	Bioactive lipids in the butter production chain from Parmigiano Reggiano cheese area. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 3625-33	4.3	26
79	Counteraction of oxidative damage by pomegranate juice: influence of the cultivar. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 3565-73	4.3	18
78	Facile synthesis of phosphatidyl saccharides for preparation of anionic nanoliposomes with enhanced stability. <i>PLoS ONE</i> , 2013 , 8, e73891	3.7	14
77	A rapid method to discriminate season of production and feeding regimen of butters based on infrared spectroscopy and artificial neural networks. <i>Journal of Food Engineering</i> , 2012 , 109, 525-530	6	24

76	Molecular characterization of phospholipids by high-performance liquid chromatography combined with an evaporative light scattering detector, high-performance liquid chromatography combined with mass spectrometry, and gas chromatography combined with a flame ionization detector in different oat varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 10963-9	5.7	16
75	Sugar cane and sugar beet molasses, antioxidant-rich alternatives to refined sugar. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 12508-15	5.7	61
74	Phenolic compounds and saponins in quinoa samples (<i>Chenopodium quinoa</i> Willd.) grown under different saline and nonsaline irrigation regimens. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 4620-7	5.7	91
73	Quality parameter assessment of grated ParmigianoReggiano cheese by waveguide spectroscopy. <i>Journal of Food Engineering</i> , 2012 , 113, 201-209	6	10
72	Discrimination of grated cheeses by Fourier transform infrared spectroscopy coupled with chemometric techniques. <i>International Dairy Journal</i> , 2012 , 23, 115-120	3.5	30
71	Evaluation of different extraction approaches for the determination of phenolic compounds and their metabolites in plasma by nanoLC-ESI-TOF-MS. <i>Analytical and Bioanalytical Chemistry</i> , 2012 , 404, 3081-90	4.4	8
70	Human milk fat globules from different stages of lactation: a lipid composition analysis and microstructure characterization. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7158-67	5.7	116
69	Kernel Components of Technological Value 2012 , 85-124		7
68	Determination of glucosinolates and phenolic compounds in rocket salad by HPLC-DADMS: Evaluation of <i>Eruca sativa</i> Mill. and <i>Diplotaxis tenuifolia</i> L. genetic resources. <i>Food Chemistry</i> , 2012 , 133, 1025-1033	8.5	55
67	Determination of free and bound phenolic compounds in buckwheat spaghetti by RP-HPLC-ESI-TOF-MS: effect of thermal processing from farm to fork. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 7700-7	5.7	56
66	Simultaneous determination of phenolic compounds and saponins in quinoa (<i>Chenopodium quinoa</i> Willd) by a liquid chromatography-diode array detection-electrospray ionization-time-of-flight mass spectrometry methodology. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 10815-25	5.7	88
65	Air classification of barley flours to produce phenolic enriched ingredients: Comparative study among MEKC-UV, RP-HPLC-DAD-MS and spectrophotometric determinations. <i>LWT - Food Science and Technology</i> , 2011 , 44, 1555-1561	5.4	25
64	Role of cereal type and processing in whole grain in vivo protection from oxidative stress. <i>Frontiers in Bioscience - Landmark</i> , 2011 , 16, 1609-18	2.8	38
63	Free and bound minor polar compounds in oats: Different extraction methods and analytical determinations. <i>Journal of Cereal Science</i> , 2011 , 54, 211-217	3.8	46
62	Rocket salad (<i>Diplotaxis</i> and <i>Eruca</i> spp.) sensory analysis and relation with glucosinolate and phenolic content. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 2858-64	4.3	57
61	Prediction of seasonal variation of butters by computing the fatty acids composition with artificial neural networks. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 1412-1419	3	4
60	Development of a CE-ESI-microTOF-MS method for a rapid identification of phenolic compounds in buckwheat. <i>Electrophoresis</i> , 2011 , 32, 669-73	3.6	22
59	Development of functional spaghetti enriched in bioactive compounds using barley coarse fraction obtained by air classification. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 9127-34	5.7	29

58	Classification of Pecorino cheeses using electronic nose combined with artificial neural network and comparison with GC-MS analysis of volatile compounds. <i>Food Chemistry</i> , 2011 , 129, 1315-9	8.5	100
57	Phytosterol supplementation reduces metabolic activity and slows cell growth in cultured rat cardiomyocytes. <i>British Journal of Nutrition</i> , 2011 , 106, 540-8	3.6	15
56	Dietary fiber and flavan-3-ols in shortbread biscuits enriched with barley flours co-products. <i>International Journal of Food Sciences and Nutrition</i> , 2011 , 62, 262-9	3.7	14
55	Influence of storage conditions on cholesterol oxidation in dried egg pasta. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 3586-90	5.7	16
54	Classification of Pecorino cheeses produced in Italy according to their ripening time and manufacturing technique using Fourier transform infrared spectroscopy. <i>Journal of Dairy Science</i> , 2010 , 93, 4490-6	4	33
53	Proteins and proteolysis in pre-term and term human milk and possible implications for infant formulae. <i>International Dairy Journal</i> , 2010 , 20, 715-723	3.5	45
52	Cholesterol photosensitised oxidation of horse meat slices stored under different packaging films. <i>Meat Science</i> , 2010 , 85, 500-5	6.4	22
51	Composition of phospholipid fraction in raw chicken meat and pre-cooked chicken patties: influence of feeding fat sources and processing technology. <i>European Food Research and Technology</i> , 2010 , 231, 117-126	3.4	7
50	Effect of the addition of air-classified barley flours on the lipid stability of bakery products. <i>European Food Research and Technology</i> , 2010 , 231, 309-319	3.4	11
49	Characterisation of the phospholipid fraction of hulled and naked tetraploid and hexaploid wheats. <i>Journal of Cereal Science</i> , 2010 , 51, 120-126	3.8	15
48	Identification of buckwheat phenolic compounds by reverse phase high performance liquid chromatography-electrospray ionization-time of flight-mass spectrometry (RP-HPLC-ESI-TOF-MS). <i>Journal of Cereal Science</i> , 2010 , 52, 170-176	3.8	68
47	Cholesterol and lipid oxidation in raw and pan-fried minced beef stored under aerobic packaging. <i>Journal of the Science of Food and Agriculture</i> , 2010 , 90, 1050-5	4.3	11
46	Chromatographic techniques for the determination of alkyl-phenols, tocopherols and other minor polar compounds in raw and roasted cold pressed cashew nut oils. <i>Journal of Chromatography A</i> , 2010 , 1217, 7411-7	4.5	41
45	Accelerated oxidation: Comparative study of a new reactor with oxidation stability instrument. <i>European Journal of Lipid Science and Technology</i> , 2009 , 111, 933-940	3	24
44	The influence of dietary lipid source on quality characteristics of raw and processed chicken meat. <i>European Food Research and Technology</i> , 2009 , 229, 339-348	3.4	9
43	CAPILLARY GAS CHROMATOGRAPHY ANALYSIS OF LIPID COMPOSITION AND EVALUATION OF PHENOLIC COMPOUNDS BY MICELLAR ELECTROKINETIC CHROMATOGRAPHY IN ITALIAN WALNUT (JUGLANS REGIAL.): IRRIGATION AND FERTILIZATION INFLUENCE. <i>Journal of Food Quality</i> , 2009 , 32, 262-281	2.7	28
42	Evaluation of lipid oxidation in spaghetti pasta enriched with long chain n ω polyunsaturated fatty acids under different storage conditions. <i>Food Chemistry</i> , 2009 , 114, 472-477	8.5	51
41	Characterization of total, free and esterified phytosterols in tetraploid and hexaploid wheats. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 2267-73	5.7	31

40	Cholesterol photosensitised oxidation of beef meat under standard and modified atmosphere at retail conditions. <i>Meat Science</i> , 2009 , 81, 224-9	6.4	27
39	Effect of processing technology on the quality and composition of lipids of precooked chicken patties. <i>International Journal of Food Science and Technology</i> , 2008 , 43, 296-308	3.8	10
38	Development of Functional Spaghetti Enriched with Long Chain Omega-3 Fatty Acids. <i>Cereal Chemistry</i> , 2008 , 85, 146-151	2.4	43
37	Evaluation of cholesterol and lipid oxidation in raw and cooked minced beef stored under oxygen-enriched atmosphere. <i>Meat Science</i> , 2008 , 80, 681-5	6.4	30
36	Distribution of bound hydroxycinnamic acids and their glycosyl esters in barley (<i>Hordeum vulgare</i> L.) air-classified flour: comparative study between reversed phase-high performance chromatography-mass spectrometry (RP-HPLC/MS) and spectrophotometric analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 11900-5	5.7	27
35	Determination of free flavan-3-ol content in barley (<i>Hordeum vulgare</i> L.) air-classified flours: comparative study of HPLC-DAD/MS and spectrophotometric determinations. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 6944-8	5.7	26
34	CZE separation of strawberry anthocyanins with acidic buffer and comparison with HPLC. <i>Journal of Separation Science</i> , 2008 , 31, 3257-64	3.4	12
33	Development of a rapid method to determine phenolic and other polar compounds in walnut by capillary electrophoresis-electrospray ionization time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2008 , 1209, 238-45	4.5	63
32	EFFECT OF DIFFERENT STORAGE CONDITIONS ON THE LIPID FRACTION OF A VEGETABLE CREAM. <i>Journal of Food Quality</i> , 2008 , 31, 446-464	2.7	3
31	Preliminary chemical characterization of Tunisian monovarietal virgin olive oils and comparison with Sicilian ones. <i>European Journal of Lipid Science and Technology</i> , 2007 , 109, 1208-1217	3	39
30	Determination of (E)-10-hydroxy-2-decenoic acid content in pure royal jelly: a comparison between a new CZE method and HPLC. <i>Journal of Separation Science</i> , 2007 , 30, 1061-9	3.4	28
29	Effect of feeding fat sources on the quality and composition of lipids of precooked ready-to-eat fried chicken patties. <i>Food Chemistry</i> , 2007 , 101, 1327-1337	8.5	55
28	Preliminary characterisation of virgin olive oils obtained from different cultivars in Sardinia. <i>European Food Research and Technology</i> , 2006 , 222, 354-361	3.4	74
27	High-performance liquid chromatography determination of phenyllactic acid in MRS broth. <i>Journal of Chromatography A</i> , 2006 , 1131, 281-4	4.5	25
26	Storage stability assessment of freeze-dried royal jelly by furosine determination. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 4440-3	5.7	20
25	Analysis of fatty acid steryl esters in tetraploid and hexaploid wheats: identification and comparison between chromatographic methods. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 7465-72	5.7	30
24	Photooxidation of cholesterol and lipids of turkey meat during storage under commercial retail conditions. <i>Food Chemistry</i> , 2005 , 91, 705-713	8.5	93
23	Effect of processing and storage on the chemical quality markers of spray-dried whole egg. <i>Food Chemistry</i> , 2005 , 92, 293-303	8.5	65

22	Comparison of Cholesterol Oxidation Product Preparation Methods for Subsequent Gas Chromatographic Analysis. <i>Journal of AOAC INTERNATIONAL</i> , 2004 , 87, 474-480	1.7	8
21	Cholesterol oxidation in pasta produced with eggs of different origin. <i>European Food Research and Technology</i> , 2004 , 218, 410-414	3.4	9
20	Free and bound phenolic compounds in barley (<i>Hordeum vulgare</i> L.) flours. evaluation of the extraction capability of different solvent mixtures and pressurized liquid methods by micellar electrokinetic chromatography and spectrophotometry. <i>Journal of Chromatography A</i> , 2004 , 1057, 1-12	4.5	85
19	Antioxidant phenols in barley (<i>Hordeum vulgare</i> L.) flour: comparative spectrophotometric study among extraction methods of free and bound phenolic compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 5195-200	5.7	182
18	Determination and changes of free amino acids in royal jelly during storage. <i>Apidologie</i> , 2003 , 34, 129-133	3.3	57
17	Identification of plant sterols in hexaploid and tetraploid wheats using gas chromatography with mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2003 , 17, 2245-52	2.2	47
16	Determination of cholesterol oxidation products in the supercritical carbon dioxide extract of egg yolk powder: Comparison with conventional liquid solvent extraction methods. <i>European Food Research and Technology</i> , 2002 , 215, 72-75	3.4	6
15	Furosine: a suitable marker for assessing the freshness of royal jelly. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 2825-9	5.7	34
14	Extraction and purification of free cholesterol from some egg-containing food by on-line supercritical fluid extraction [Solid-phase extraction]. <i>European Food Research and Technology</i> , 2001 , 212, 244-246	3.4	6
13	Pressurized liquid extraction of lipids for the determination of oxysterols in egg-containing food. <i>Journal of Chromatography A</i> , 2001 , 917, 239-44	4.5	141
12	Supercritical carbon dioxide extraction of phospholipids from dried egg yolk without organic modifier. <i>Journal of Supercritical Fluids</i> , 2000 , 19, 45-50	4.2	28
11	Gas Chromatographic Analysis of Cholesterol Oxidation Products on a Thermostable Medium Polarity Capillary Column. <i>Journal of High Resolution Chromatography</i> , 1998 , 21, 509-512		10
10	Determination of imidazole antimycotics in creams by supercritical fluid extraction and derivative UV spectroscopy. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 1998 , 18, 235-40	3.5	31
9	Effect of different cooking methods on some lipid and protein components of hamburgers. <i>Meat Science</i> , 1997 , 45, 365-75	6.4	161
8	High performance liquid chromatographic separation of cholesterol oxidation products. <i>Chromatographia</i> , 1997 , 46, 151-155	2.1	24
7	Separation and analysis of phospholipids in different foods with a light-scattering detector. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1996 , 73, 1561-1566	1.8	35
6	Cholesterol Oxidation in Baked Foods Containing Fresh and Powdered Eggs. <i>Journal of Food Science</i> , 1995 , 60, 913-915	3.4	32
5	Routine high-performance liquid chromatographic determination of free 7-ketocholesterol in some foods by two different analytical methods. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1995 , 72, 1523-1527	1.8	27

4	High-performance liquid chromatography separation and light-scattering detection of phospholipids from cooked beef. <i>Journal of Chromatography A</i> , 1994 , 683, 59-65	4.5	38
3	In vitro Effects of 5.alpha.-Cholestane-3.beta.,5,6.beta.-triol on Cultured Rat Cardiomyocytes. <i>Journal of Agricultural and Food Chemistry</i> , 1994 , 42, 2367-2371	5.7	8
2	A study on cashew nut oil composition. <i>JAACS, Journal of the American Oil Chemists Society</i> , 1993 , 70, 1017-1020	1.8	32
1	Analysis of phospholipids in cow's milk by high-temperature injection gas chromatography and high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 1984 , 315, 223-31	4.5	15