

Maria Fiorenza Caboni

List of Publications by Year in descending order

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148
papers

5,589
citations

70961

41
h-index

102304

66
g-index

149
all docs

149
docs citations

149
times ranked

6867
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant Phenols in Barley (<i>Hordeum vulgare</i> L.) Flour: A Comparative Spectrophotometric Study among Extraction Methods of Free and Bound Phenolic Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5195-5200.	2.4	249
2	Phenolic Compounds in the Potato and Its Byproducts: An Overview. <i>International Journal of Molecular Sciences</i> , 2016, 17, 835.	1.8	207
3	Effect of different cooking methods on some lipid and protein components of hamburgers. <i>Meat Science</i> , 1997, 45, 365-375.	2.7	195
4	Pressurized liquid extraction of lipids for the determination of oxysterols in egg-containing food. <i>Journal of Chromatography A</i> , 2001, 917, 239-244.	1.8	168
5	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, 7158-7167.	2.4	144
6	Determination of the Major Phenolic Compounds in Pomegranate Juices by HPLC-DAD-ESI-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5328-5337.	2.4	134
7	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, 1315-1319.	4.2	122
8	Simultaneous Determination of Phenolic Compounds and Saponins in Quinoa (<i>Chenopodium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Ionization-Time-of-Flight Mass Spectrometry Methodology. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10815-10825.	2.4	112
9	Photooxidation of cholesterol and lipids of turkey meat during storage under commercial retail conditions. <i>Food Chemistry</i> , 2005, 91, 705-713.	4.2	108
10	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, 4620-4627.	2.4	107
11	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.	2.5	103
12	Free and bound phenolic compounds in barley (<i>Hordeum vulgare</i> L.) flours. <i>Journal of Chromatography A</i> , 2004, 1057, 1-12.	1.8	94
13	Influence of pearling process on phenolic and saponin content in quinoa (<i>Chenopodium quinoa</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 92 4.2	4.2	92
14	Sugar Cane and Sugar Beet Molasses, Antioxidant-rich Alternatives to Refined Sugar. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 12508-12515.	2.4	85
15	Preliminary characterisation of virgin olive oils obtained from different cultivars in Sardinia. <i>European Food Research and Technology</i> , 2006, 222, 354-361.	1.6	80
16	Effect of processing and storage on the chemical quality markers of spray-dried whole egg. <i>Food Chemistry</i> , 2005, 92, 293-303.	4.2	79
17	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.	1.8	77
18	Pomegranate seeds as a source of nutraceutical oil naturally rich in bioactive lipids. <i>Food Research International</i> , 2014, 65, 445-452.	2.9	76

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19	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, 238-245.	1.8	75
20	Buckwheat honeys: Screening of composition and properties. <i>Food Chemistry</i> , 2013, 141, 2802-2811.	4.2	73
21	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, 7700-7707.	2.4	72
22	Determination and changes of free amino acids in royal jelly during storage. <i>Apidologie</i> , 2003, 34, 129-137.	0.9	70
23	Determination of glucosinolates and phenolic compounds in rocket salad by HPLC-DAD-MS: Evaluation of <i>Eruca sativa</i> Mill. and <i>Diplotaxis tenuifolia</i> L. genetic resources. <i>Food Chemistry</i> , 2012, 133, 1025-1033.	4.2	69
24	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, 2858-2864.	1.7	66
25	Evaluation of lipid oxidation in spaghetti pasta enriched with long chain $n-3$ polyunsaturated fatty acids under different storage conditions. <i>Food Chemistry</i> , 2009, 114, 472-477.	4.2	64
26	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.	4.2	63
27	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.	4.2	61
28	Determination of lipid and phenolic fraction in two hazelnut (<i>Corylus avellana</i> L.) cultivars grown in Poland. <i>Food Chemistry</i> , 2015, 168, 615-622.	4.2	61
29	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.	1.5	56
30	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.	2.7	56
31	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.	2.9	55
32	Identification of plant sterols in hexaploid and tetraploid wheats using gas chromatography with mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2003, 17, 2245-2252.	0.7	54
33	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, 7411-7417.	1.8	52
34	Free and bound minor polar compounds in oats: Different extraction methods and analytical determinations. <i>Journal of Cereal Science</i> , 2011, 54, 211-217.	1.8	52
35	Composition and microstructure of colostrum and mature bovine milk fat globule membrane. <i>Food Chemistry</i> , 2015, 185, 362-370.	4.2	52
36	Dodecyl succinylated alginate (DSA) as a novel dual-function emulsifier for improved fish oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2015, 46, 10-18.	5.6	49

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37	Development of Functional Spaghetti Enriched with Long Chain Omega-3 Fatty Acids. <i>Cereal Chemistry</i> , 2008, 85, 146-151.	1.1	48
38	Effects of different roasting conditions on physical-chemical properties of Polish hazelnuts (<i>Corylus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.5	48
39	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.	2.9	47
40	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, 4490-4496.	1.4	45
41	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.	1.0	42
42	Furosine: A Suitable Marker for Assessing the Freshness of Royal Jelly. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2825-2829.	2.4	41
43	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, 134-142.	1.8	41
44	Cholesterol Oxidation in Baked Foods Containing Fresh and Powdered Eggs. <i>Journal of Food Science</i> , 1995, 60, 913-915.	1.5	40
45	Separation and analysis of phospholipids in different foods with a light-scattering detector. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1996, 73, 1561-1566.	0.8	40
46	Role of cereal type and processing in whole grain in vivo protection from oxidative stress. <i>Frontiers in Bioscience - Landmark</i> , 2011, 16, 1609.	3.0	40
47	Discrimination of grated cheeses by Fourier transform infrared spectroscopy coupled with chemometric techniques. <i>International Dairy Journal</i> , 2012, 23, 115-120.	1.5	40
48	High-performance liquid chromatography separation and light-scattering detection of phospholipids from cooked beef. <i>Journal of Chromatography A</i> , 1994, 683, 59-65.	1.8	39
49	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.	2.9	38
50	Determination of imidazole antimycotics in creams by supercritical fluid extraction and derivative UV spectroscopy. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 1998, 18, 235-240.	1.4	37
51	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, 4130-4137.	2.4	37
52	A study on cashew nut oil composition. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1993, 70, 1017-1020.	0.8	36
53	Evaluation of cholesterol and lipid oxidation in raw and cooked minced beef stored under oxygen-enriched atmosphere. <i>Meat Science</i> , 2008, 80, 681-685.	2.7	36
54	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.	2.5	36

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55	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.	0.8	35
56	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, 1061-1069.	1.3	35
57	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, 9127-9134.	2.4	35
58	Supercritical carbon dioxide extraction of phospholipids from dried egg yolk without organic modifier. <i>Journal of Supercritical Fluids</i> , 2000, 19, 45-50.	1.6	34
59	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, 7465-7472.	2.4	33
60	Characterization of Total, Free and Esterified Phytosterols in Tetraploid and Hexaploid Wheats. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2267-2273.	2.4	33
61	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, 1497.	1.7	32
62	CAPILLARY GAS CHROMATOGRAPHY ANALYSIS OF LIPID COMPOSITION AND EVALUATION OF PHENOLIC COMPOUNDS BY MICELLAR ELECTROKINETIC CHROMATOGRAPHY IN ITALIAN WALNUT (<i>JUGLANS REGIA</i>) TjETQq0001rgBT /Over	1.7	31
63	Bioactive lipids in the butter production chain from Parmigiano Reggiano cheese area. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3625-3633.	1.7	31
64	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.	2.5	31
65	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, 6944-6948.	2.4	30
66	Cholesterol photosensitised oxidation of beef meat under standard and modified atmosphere at retail conditions. <i>Meat Science</i> , 2009, 81, 224-229.	2.7	30
67	Distribution of Bound Hydroxycinnamic Acids and Their Glycosyl Esters in Barley (<i>Hordeum vulgare</i>) TjETQq110.784314rgBT /Over Chromatography and Mass Spectrometry (RP-HPLC/MS) and Spectrophotometric Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 11900-11905.	2.4	29
68	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.	2.5	28
69	High performance liquid chromatographic separation of cholesterol oxidation products. <i>Chromatographia</i> , 1997, 46, 151-155.	0.7	27
70	High-performance liquid chromatography determination of phenyllactic acid in MRS broth. <i>Journal of Chromatography A</i> , 2006, 1131, 281-284.	1.8	27
71	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.	1.0	27
72	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.	2.7	27

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73	Storage Stability Assessment of Freeze-Dried Royal Jelly by Furosine Determination. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4440-4443.	2.4	26
74	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.	2.9	25
75	Comparison of the Lipid Content, Fatty Acid Profile and Sterol Composition in Local Italian and Commercial Royal Jelly Samples. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 875-884.	0.8	25
76	Cholesterol photosensitised oxidation of horse meat slices stored under different packaging films. <i>Meat Science</i> , 2010, 85, 500-505.	2.7	24
77	Development of a CE-ESI-TOF-MS method for a rapid identification of phenolic compounds in buckwheat. <i>Electrophoresis</i> , 2011, 32, 669-673.	1.3	24
78	Optimization of Sonotrode Ultrasonic-Assisted Extraction of Proanthocyanidins from Brewers' Spent Grains. <i>Antioxidants</i> , 2019, 8, 282.	2.2	24
79	(Ultra) High Pressure Homogenization Potential on the Shelf-Life and Functionality of Kiwifruit Juice. <i>Frontiers in Microbiology</i> , 2019, 10, 246.	1.5	23
80	Counteraction of oxidative damage by pomegranate juice: influence of the cultivar. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3565-3573.	1.7	22
81	Effect of fermentation on the content of bioactive compounds in tofu-type products. <i>Journal of Functional Foods</i> , 2016, 27, 131-139.	1.6	22
82	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, 10963-10969.	2.4	21
83	Recovery of Oligomeric Proanthocyanidins and Other Phenolic Compounds with Established Bioactivity from Grape Seed By-Products. <i>Molecules</i> , 2019, 24, 677.	1.7	21
84	Use of air classification technology as green process to produce functional barley flours naturally enriched of alkylresorcinols, β -glucans and phenolic compounds. <i>Food Research International</i> , 2015, 73, 88-96.	2.9	20
85	Biocatalytic synthesis of ultra-long-chain fatty acid sugar alcohol monoesters. <i>Green Chemistry</i> , 2015, 17, 3475-3489.	4.6	19
86	Organic honey supplementation reverses pesticide-induced genotoxicity by modulating DNA damage response. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 2243-2255.	1.5	19
87	<i>Psidium guajava</i> 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.	1.4	19
88	Distribution of Free and Bound Phenolic Compounds in Buckwheat Milling Fractions. <i>Foods</i> , 2019, 8, 670.	1.9	19
89	CZE separation of strawberry anthocyanins with acidic buffer and comparison with HPLC. <i>Journal of Separation Science</i> , 2008, 31, 3257-3264.	1.3	18
90	Phytosterol supplementation reduces metabolic activity and slows cell growth in cultured rat cardiomyocytes. <i>British Journal of Nutrition</i> , 2011, 106, 540-548.	1.2	18

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91	Determination of free and bound phenolic compounds in soy isoflavone concentrate using a PFP fused core column. <i>Food Chemistry</i> , 2015, 185, 239-244.	4.2	18
92	Facile Synthesis of Phosphatidyl Saccharides for Preparation of Anionic Nanoliposomes with Enhanced Stability. <i>PLoS ONE</i> , 2013, 8, e73891.	1.1	18
93	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, 223-231.	1.8	17
94	Influence of Storage Conditions on Cholesterol Oxidation in Dried Egg Pasta. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3586-3590.	2.4	17
95	Effect of early lactation stage on goat colostrum: Assessment of lipid and oligosaccharide compounds. <i>International Dairy Journal</i> , 2018, 77, 65-72.	1.5	17
96	Characterisation of the phospholipid fraction of hulled and naked tetraploid and hexaploid wheats. <i>Journal of Cereal Science</i> , 2010, 51, 120-126.	1.8	16
97	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.	1.7	16
98	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.	1.6	15
99	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, 262-269.	1.3	15
100	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.	1.0	15
101	Lipid characterization of <i>Eryngium maritimum</i> seeds grown in Tunisia. <i>Industrial Crops and Products</i> , 2017, 105, 47-52.	2.5	14
102	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.	1.6	14
103	Enzymatic alkylsuccinylation of tyrosol: Synthesis, characterization and property evaluation as a dual-functional antioxidant. <i>Food Chemistry</i> , 2018, 246, 108-114.	4.2	14
104	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.	1.5	13
105	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, 1050-1055.	1.7	12
106	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, 3595-3603.	1.7	12
107	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.	1.5	12
108	Effect of Different Egg Products on Lipid Oxidation of Biscuits. <i>Foods</i> , 2020, 9, 1714.	1.9	12

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109	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.	1.4	12
110	Comparison of Cholesterol Oxidation Product Preparation Methods for Subsequent Gas Chromatographic Analysis. <i>Journal of AOAC INTERNATIONAL</i> , 2004, 87, 474-480.	0.7	11
111	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.	1.3	11
112	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.	1.6	11
113	Analysis of glycerophospho- and sphingolipids by CE . <i>Electrophoresis</i> , 2014, 35, 779-792.	1.3	11
114	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.	5.0	11
115	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.	1.7	11
116	Value-addition of Beef Meat By-products: Lipid Characterization by Chromatographic Techniques. <i>Journal of Oleo Science</i> , 2018, 67, 143-150.	0.6	11
117	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.	2.0	10
118	Cholesterol oxidation in pasta produced with eggs of different origin. <i>European Food Research and Technology</i> , 2004, 218, 410-414.	1.6	10
119	Quality parameter assessment of grated Parmigiano-Reggiano cheese by waveguide spectroscopy. <i>Journal of Food Engineering</i> , 2012, 113, 201-209.	2.7	10
120	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.	1.0	10
121	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.	2.5	10
122	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.	1.6	9
123	Kernel Components of Technological Value. , 2012, , 85-124.		9
124	Effect of Harvesting Time on Volatile Compounds Composition of Bergamot (<i>Citrus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 14	1.2	9
125	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.	1.4	9
126	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, 755.	1.9	9

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127	In vitro Effects of 5.alpha.-Cholestane-3.beta.,5,6.beta.-triol on Cultured Rat Cardiomyocytes. Journal of Agricultural and Food Chemistry, 1994, 42, 2367-2371.	2.4	8
128	Evaluation of different extraction approaches for the determination of phenolic compounds and their metabolites in plasma by nanoLC-ESI-TOF-MS. Analytical and Bioanalytical Chemistry, 2012, 404, 3081-3090.	1.9	8
129	Phenolic Compounds and Saponins in Plants Grown Under Different Irrigation Regimes. , 2014, , 37-52.		8
130	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. Green Chemistry, 2016, 18, 3962-3971.	4.6	8
131	Influence of infant cereal formulation on phenolic compounds and formation of Maillard reaction products. Journal of Food Composition and Analysis, 2021, 104, 104187.	1.9	8
132	Extraction and purification of free cholesterol from some egg-containing food by on-line supercritical fluid extraction - solid-phase extraction. European Food Research and Technology, 2001, 212, 244-246.	1.6	7
133	Prediction of seasonal variation of butters by computing the fatty acids composition with artificial neural networks. European Journal of Lipid Science and Technology, 2011, 113, 1412-1419.	1.0	7
134	Estimation of the main compositional features of grated Parmigiano Reggiano cheese by a simple capacitive technique. Journal of Food Engineering, 2015, 149, 181-187.	2.7	7
135	Glycidols Esters, 2-â€Chloropropane-â€1,3-â€Diols, and 3-â€Chloropropane-â€1,2-â€Diols Contents in Real Olive Oil Samples and their Relation with Diacylglycerols. JAOCS, Journal of the American Oil Chemists' Society, 2020, 97, 15-23.	0.8	7
136	Wheat Germ and Lipid Oxidation: An Open Issue. Foods, 2022, 11, 1032.	1.9	7
137	Determination of cholesterol oxidation products in the supercritical carbon dioxide extract of egg yolk powder: Comparison with conventional liquid solvent extraction methods. European Food Research and Technology, 2002, 215, 72-75.	1.6	6
138	Survival of the functional yeast Kluyveromyces marxianus B0399 in fermented milk with added sorbic acid. Journal of Dairy Science, 2016, 99, 120-129.	1.4	6
139	Study of the Effect of Tyrosyl Oleate on Lipid Oxidation in a Typical Italian Bakery Product. Journal of Agricultural and Food Chemistry, 2018, 66, 12555-12560.	2.4	6
140	Characterization of Defatted Products Obtained from the Parmigiano-â€Reggiano Manufacturing Chain: Determination of Peptides and Amino Acids Content and Study of the Digestibility and Bioactive Properties. Foods, 2020, 9, 310.	1.9	6
141	Water-mediated catalyst-free synthesis of lysine-based ampholytic amphiphiles for multipurpose applications: Characterization and pH-responsive emulsifying properties. Journal of Colloid and Interface Science, 2019, 554, 404-416.	5.0	5
142	Study of the Effect of NaCl on Lipolysis in Parmigiano Reggiano Cheese. ACS Food Science & Technology, 2021, 1, 54-59.	1.3	5
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148	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.	2.4	3