

Alberto Angioni

List of Publications by Year in descending order

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5,393
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81900

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136
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#	ARTICLE	IF	CITATIONS
1	Pesticide Residues in Grapes, Wine, and Their Processing Products. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 967-973.	5.2	317
2	Chemical Composition, Seasonal Variability, and Antifungal Activity of <i>Lavandula stoechas</i> L. ssp. <i>stoechas</i> Essential Oils from Stem/Leaves and Flowers. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4364-4370.	5.2	308
3	Antimicrobial Activity of Tunisian Quince (<i>Cydonia oblonga</i> Miller) Pulp and Peel Polyphenolic Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 963-969.	5.2	264
4	Chemical Composition, Plant Genetic Differences, Antimicrobial and Antifungal Activity Investigation of the Essential Oil of <i>Rosmarinus officinalis</i> L.. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3530-3535.	5.2	246
5	Chemical Composition of the Essential Oils of <i>Juniperus</i> from Ripe and Unripe Berries and Leaves and Their Antimicrobial Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3073-3078.	5.2	168
6	Control of Postharvest Diseases of Fruit by Heat and Fungicides: Efficacy, Residue Levels, and Residue Persistence. A Review. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8531-8542.	5.2	106
7	Disappearance of Azoxystrobin, Pyrimethanil, Cyprodinil, and Fludioxonil on Tomatoes in a Greenhouse. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1929-1932.	5.2	102
8	Nematicidal Activity of (<i>E</i>)-2,4-Decadienal and (<i>E</i>)-2-Decenal from <i>Ailanthus altissima</i> against <i>Meloidogyne javanica</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1146-1151.	5.2	100
9	Fate of Some New Fungicides (Cyprodinil, Fludioxonil, Pyrimethanil, and Tebuconazole) from Vine to Wine. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2708-2710.	5.2	97
10	Chemical Composition of Volatiles in Sardinian Myrtle (<i>Myrtus communis</i> L.) Alcoholic Extracts and Essential Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 1420-1426.	5.2	93
11	Characterization of the Volatile Constituents in the Essential Oil of <i>Pistacia lentiscus</i> L. from Different Origins and Its Antifungal and Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7093-7098.	5.2	91
12	Comparison Between Two Thymol Formulations in the Control of <i>Varroa destructor</i> : Effectiveness, Persistence, and Residues. <i>Journal of Economic Entomology</i> , 2004, 97, 187-191.	1.8	88
13	Homogentisic Acid: A Phenolic Acid as a Marker of Strawberry-Tree (<i>Arbutus unedo</i>) Honey. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4064-4067.	5.2	87
14	Pesticides in Fermentative Processes of Wine. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3854-3857.	5.2	81
15	Persistence of Insecticide Residues in Olives and Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2244-2247.	5.2	79
16	Simultaneous amperometric detection of ascorbic acid and antioxidant capacity in orange, blueberry and kiwi juice, by a telemetric system coupled with a fullerene- or nanotubes-modified ascorbate subtractive biosensor. <i>Biosensors and Bioelectronics</i> , 2015, 67, 214-223.	10.1	75
17	Chemical Composition, Plant Genetic Differences, and Antifungal Activity of the Essential Oil of <i>Helichrysum italicum</i> G. Don ssp. <i>microphyllum</i> (Willd) Nym. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1030-1034.	5.2	74
18	Pesticide Residues in Raisin Processing. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 2309-2311.	5.2	70

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19	Liquid Chromatography-Tandem Mass Spectrometric Ion-Switching Determination of Chlorantraniliprole and Flubendiamide in Fruits and Vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 7696-7699.	5.2	66
20	Factors Affecting Imazalil and Thiabendazole Uptake and Persistence in Citrus Fruits Following Dip Treatments. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3352-3354.	5.2	65
21	In Vitro Interaction between Ochratoxin A and Different Strains of <i>Saccharomyces cerevisiae</i> and <i>Kloeckera apiculata</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 2043-2048.	5.2	64
22	Phenolic compounds in virgin olive oils I. Low-wavelength quantitative determination of complex phenols by high-performance liquid chromatography under isocratic elution. <i>Journal of Chromatography A</i> , 1997, 768, 207-213.	3.7	63
23	Residues of azoxystrobin, fenhexamid and pyrimethanil in strawberry following field treatments and the effect of domestic washing. <i>Food Additives and Contaminants</i> , 2004, 21, 1065-1070.	2.0	62
24	Fate of Azoxystrobin, Fluazinam, Kresoxim-methyl, Mepanipyrim, and Tetraconazole from Vine to Wine. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3249-3251.	5.2	60
25	Comparison Between Two Thymol Formulations in the Control of <i>Varroa destructor</i> : Effectiveness, Persistence, and Residues. <i>Journal of Economic Entomology</i> , 2004, 97, 187-191.	1.8	60
26	Persistence and Metabolism of Folpet in Grapes and Wine. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 476-479.	5.2	58
27	Rotenone Residues on Olives and in Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2576-2580.	5.2	58
28	Comparative Analysis of Polyphenolic Profiles and Antioxidant and Antimicrobial Activities of Tunisian Pome Fruit Pulp and Peel Aqueous Acetone Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1084-1090.	5.2	57
29	Fate of Quinoxifen Residues in Grapes, Wine, and Their Processing Products. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 6128-6131.	5.2	56
30	Residues and Persistence of Neem Formulations on Strawberry after Field Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 10026-10032.	5.2	56
31	Influence of Postharvest Hot Water Treatment on Nutritional and Functional Properties of Kumquat (<i>Fortunella japonica</i> Lour. Swingle Cv. Ovale) Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 455-460.	5.2	56
32	Simplified multiresidue method for the determination of organophosphorus insecticides in olive oil. <i>Journal of Chromatography A</i> , 1997, 761, 327-331.	3.7	55
33	Residue Level, Persistence, and Storage Performance of Citrus Fruit Treated with Fludioxonil. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 6718-6724.	5.2	49
34	Determination of famoxadone, fenamidone, fenhexamid and iprodione residues in greenhouse tomatoes. <i>Pest Management Science</i> , 2012, 68, 543-547.	3.4	48
35	Analysis of the Essential Oil of <i>Helichrysum italicum</i> G. Don ssp. <i>microphyllum</i> (Willd) Nym.. <i>Journal of Essential Oil Research</i> , 1999, 11, 711-715.	2.7	47
36	Determination of 4-Ethylphenol and 4-Ethylguaiacol in Wines by LC-MS-MS and HPLC-DAD-Fluorescence. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7288-7293.	5.2	46

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37	Persistence of Azadirachtin Residues on Olives after Field Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3491-3494.	5.2	45
38	Myrtle hydroalcoholic extracts obtained from different selections of <i>Myrtus communis</i> L.. <i>Food Chemistry</i> , 2007, 101, 806-811.	8.2	45
39	Pesticide Residues in Prune Processing. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3772-3774.	5.2	44
40	Influence of a prepared diet and a macroalga (<i>Ulva</i> sp.) on the growth, nutritional and sensory qualities of gonads of the sea urchin <i>Paracentrotus lividus</i> . <i>Aquaculture</i> , 2018, 493, 240-250.	3.5	41
41	Rotenone and Rotenoids in Cuban Resins, Formulations, and Residues on Olives. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 288-293.	5.2	40
42	Residue Levels and Effectiveness of Pyrimethanil vs Imazalil When Using Heated Postharvest Dip Treatments for Control of <i>Penicillium</i> Decay on Citrus Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4721-4726.	5.2	40
43	Effect of Epicuticular Waxes of Fruits on the Photodegradation of Fenthion. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 3681-3683.	5.2	39
44	GC-ITMS Determination and Degradation of Captan during Winemaking. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6761-6766.	5.2	39
45	Residues and Half-Life Times of Pyrethrins on Peaches after Field Treatments. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4059-4063.	5.2	39
46	Fenhexamid residues in grapes and wine. <i>Food Additives and Contaminants</i> , 2001, 18, 625-629.	2.0	38
47	Triazole fungicide degradation in peaches in the field and in model systems. <i>Food Additives and Contaminants</i> , 2003, 20, 368-374.	2.0	38
48	Persistence and Metabolism of Fenthion in Orange Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 936-939.	5.2	37
49	Synthesis and inhibitory activity of 7-geranoxycoumarin against <i>Penicillium</i> species in Citrus fruit. <i>Phytochemistry</i> , 1998, 47, 1521-1525.	2.9	37
50	Propolis Consumption Reduces <i>Nosema ceranae</i> Infection of European Honey Bees (<i>Apis mellifera</i>). <i>Insects</i> , 2020, 11, 124.	2.2	37
51	Pesticide Residues on Field-Sprayed Apricots and in Apricot Drying Processes. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 2306-2308.	5.2	36
52	Chilling injury and residue uptake in cold-stored 'Star Ruby' grapefruit following thiabendazole and imazalil dip treatments at 20 and 50°C. <i>Postharvest Biology and Technology</i> , 2000, 20, 91-98.	6.0	36
53	Fate of Iprovalicarb, Indoxacarb, and Boscalid Residues in Grapes and Wine by GC-ITMS Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 6806-6812.	5.2	36
54	Nematicidal Activity of 2-Thiophenecarboxaldehyde and Methylisothiocyanate from Caper (<i>Capparis</i>) Tj ETQq0 0 0 rgBT /Overlock 10 60, 7345-7351.	5.2	36

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55	Residue Level of Imazalil Fungicide in Lemons following Prestorage Dip Treatment at 20 and 50 Â°C. Journal of Agricultural and Food Chemistry, 1996, 44, 2865-2869.	5.2	34
56	THE EFFECT OF SIMULATED RAIN ON FOLPET AND MANCOZEB RESIDUES ON GRAPES AND ON VINE LEAVES. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2001, 36, 609-618.	1.5	34
57	Antioxidant Effect of Natural Table Olives Phenolic Extract Against Oxidative Stress and Membrane Damage in Enterocyteâ€Like Cells. Journal of Food Science, 2017, 82, 380-385.	3.1	34
58	Seasonal Susceptibility of Tarocco Oranges to Chilling Injury As Affected by Hot Water and Thiabendazole Postharvest Dip Treatments. Journal of Agricultural and Food Chemistry, 1998, 46, 1177-1180.	5.2	32
59	Gas chromatographic ion trap mass spectrometry determination of zoxamide residues in grape, grape processing, and in the fermentation process. Journal of Chromatography A, 2005, 1097, 165-170.	3.7	32
60	Gas Chromatographic Determination of Cyprodinil, Fludioxonil, Pyrimethanil, and Tebuconazole in Grapes, Must, and Wine. Journal of AOAC INTERNATIONAL, 1997, 80, 867-870.	1.5	31
61	Factors Affecting the Synergy of Thiabendazole, Sodium Bicarbonate, and Heat To Control Postharvest Green Mold of Citrus Fruit. Journal of Agricultural and Food Chemistry, 2008, 56, 10793-10798.	5.2	31
62	Fast and Versatile Multiresidue Method for the Analysis of Botanical Insecticides on Fruits and Vegetables by HPLC/DAD/MS. Journal of Agricultural and Food Chemistry, 2005, 53, 8644-8649.	5.2	30
63	Chemical Variability, Antifungal and Antioxidant Activity of Eucalyptus camaldulensis Essential Oil from Sardinia. Natural Product Communications, 2010, 5, 1934578X1000500.	0.5	29
64	Presence of Trihalomethanes in ready-to-eat vegetables disinfected with chlorine. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 2111-2117.	2.3	29
65	LC/DAD/ESI/MS Method for the Determination of Imidacloprid, Thiacloprid, and Spinosad in Olives and Olive Oil after Field Treatment. Journal of Agricultural and Food Chemistry, 2011, 59, 11359-11366.	5.2	27
66	Residues of Some Pesticides in Fresh and Dried Apricots. Journal of Agricultural and Food Chemistry, 1997, 45, 3221-3222.	5.2	26
67	Photolysis of Î±-Tocopherol in Olive Oils and Model Systems. Journal of Agricultural and Food Chemistry, 1998, 46, 4529-4533.	5.2	26
68	Complexation of Imazalil with Î²-Cyclodextrin, Residue Uptake, Persistence, and Activity against Penicillium Decay in Citrus Fruit Following Postharvest Dip Treatments. Journal of Agricultural and Food Chemistry, 2002, 50, 6790-6797.	5.2	25
69	Cold quarantine responses of â€Taroccoâ€™ oranges to short hot water and thiabendazole postharvest dip treatments. Postharvest Biology and Technology, 2013, 78, 24-33.	6.0	25
70	Integrated environmental evaluation of heavy metals and metalloids bioaccumulation in invertebrates and seaweeds from different marine coastal areas of sardinia, mediterranean sea. Environmental Pollution, 2020, 266, 115048.	7.5	25
71	Residue Levels and Storage Decay Control in Cv. Star Ruby Grapefruit after Dip Treatments with Azoxystrobin. Journal of Agricultural and Food Chemistry, 2002, 50, 1461-1464.	5.2	24
72	Influence of Epicuticular Waxes on the Photolysis of Pirimicarb in the Solid Phase. Journal of Agricultural and Food Chemistry, 1998, 46, 762-765.	5.2	23

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73	Distribution of Folpet on the Grape Surface after Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 915-916.	5.2	23
74	Residue-free Wines: Fate of Some Quinone outside Inhibitor (Qoi) Fungicides in the Winemaking Process. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2329-2333.	5.2	23
75	Characterization of the Lipid Fraction of Wild Sea Urchin from the Sardinian Sea (Western) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	3.1	23
76	Pesticides in the Distilled Spirits of Wine and Its Byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2248-2251.	5.2	22
77	Effect of the Epicuticular Waxes of Fruits and Vegetables on the Photodegradation of Rotenone. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3451-3455.	5.2	22
78	Residue Levels and Efficacy of Fludioxonil and Thiabendazole in Controlling Postharvest Green Mold Decay in Citrus Fruit When Applied in Combination with Sodium Bicarbonate. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 296-306.	5.2	22
79	Influence of olive cultivars and period of harvest on the contents of Cu, Cd, Pb, and Zn in virgin olive oils. <i>Food Chemistry</i> , 2006, 99, 525-529.	8.2	21
80	Determination of Buprofezin, Pyridaben, and Tebufenpyrad Residues by Gas Chromatography-Mass-Selective Detection in Clementine Citrus. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 4255-4259.	5.2	20
81	Suitability for Ready-to-Eat Processing and Preservation of Six Green and Red Baby Leaves Cultivars and Evaluation of Their Antioxidant Value during Storage and after the Expiration Date. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 550-558.	2.0	20
82	Combined effects of potassium sorbate, hot water and thiabendazole against green mould of citrus fruit and residue levels. <i>Food Chemistry</i> , 2013, 141, 858-864.	8.2	19
83	Effect of Heated Solutions on Decay Control and Residues of Imazalil in Lemons. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 4127-4130.	5.2	18
84	Acephate and buprofezin residues in olives and olive oil. <i>Food Additives and Contaminants</i> , 2000, 17, 855-858.	2.0	17
85	Evaluation of a single strain starter culture, a selected inoculum enrichment, and natural microflora in the processing of Tonda di Cagliari natural table olives: Impact on chemical, microbiological, sensory and texture quality. <i>LWT - Food Science and Technology</i> , 2015, 64, 671-677.	5.2	17
86	Thiabendazole Uptake and Storage Performance of Cactus Pear [<i>Opuntia ficus-indica</i> (L.) Mill. Cv Gialla] Fruit Following Postharvest Treatments with Reduced Doses of Fungicide at 52 Å°C. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 739-743.	5.2	16
87	QuEChERS Method for the Determination of PAH Compounds in Sardinia Sea Urchin (<i>Paracentrotus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	2.6	16
88	Effect of maturation and cold storage on the organic acid composition of myrtle fruits. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 37-44.	3.5	16
89	Residue Uptake and Storage Responses of Tarocco Blood Oranges after Preharvest Thiabendazole Spray and Postharvest Heat Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2293-2296.	5.2	15
90	Residues of the Quinone Outside Inhibitor Fungicide Trifloxystrobin after Postharvest Dip Treatments To Control <i>Penicillium</i> spp. on Citrus Fruit. <i>Journal of Food Protection</i> , 2006, 69, 1646-1652.	1.7	15

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91	Residue levels and performance of potassium sorbate and thiabendazole and their co-application against blue mold of apples when applied as water dip treatments at 20 or 53°C. <i>Postharvest Biology and Technology</i> , 2015, 106, 33-43.	6.0	15
92	Effects of blue, orange and white lights on growth, chlorophyll fluorescence, and phycoerythrin production of <i>Arthrospira platensis</i> cultures. <i>Algal Research</i> , 2022, 61, 102583.	4.6	15
93	Photolysis of pesticides: influence of epicuticular waxes from <i>Persica laevis</i> DC on the photodegradation in the solid phase of aminocarb, methiocarb and fenthion. <i>Pest Management Science</i> , 2001, 57, 522-526.	3.4	14
94	Residue Levels and Storage Responses of Nectarines, Apricots, and Peaches after Dip Treatments with Fludioxonil Fungicide Mixtures. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 825-831.	5.2	14
95	Efficacy of Heat Treatments with Water and Fludioxonil for Postharvest Control of Blue and Gray Molds on Inoculated Pears and Fludioxonil Residues in Fruit. <i>Journal of Food Protection</i> , 2008, 71, 967-972.	1.7	14
96	Postinfection Activity, Residue Levels, and Persistence of Azoxystrobin, Fludioxonil, and Pyrimethanil Applied Alone or in Combination with Heat and Imazalil for Green Mold Control on Inoculated Oranges. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3661-3666.	5.2	14
97	Influence of Different Light Sources on the Biochemical Composition of <i>Arthrospira</i> spp. Grown in Model Systems. <i>Foods</i> , 2022, 11, 399.	4.3	14
98	Fate of azadirachtin A and related azadirachtoids on tomatoes after greenhouse treatment. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2009, 44, 598-605.	1.5	12
99	EFFECTIVENESS OF FLUDIOXONIL IN CONTROL STORAGE DECAY ON POMEGRANATE FRUIT. <i>Acta Horticulturae</i> , 2009, , 313-318.	0.2	12
100	Determination of Wine Aroma Compounds by Dehydration Followed by GC/MS. <i>Journal of AOAC INTERNATIONAL</i> , 2012, 95, 813-819.	1.5	12
101	A sequential treatment with sodium hypochlorite and a reduced dose of imazalil heated at 50 °C effectively control decay of individually film-wrapped lemons stored at 20 °C. <i>Postharvest Biology and Technology</i> , 2017, 124, 75-84.	6.0	12
102	Honeybees use propolis as a natural pesticide against their major ectoparasite. <i>Proceedings of the Royal Society B: Biological Sciences</i> , 2021, 288, 20212101.	2.6	12
103	Degradation of Pyrethrin Residues on Stored Durum Wheat after Postharvest Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 832-835.	5.2	11
104	The effects of raw propolis on Varroa-infested honey bee (<i>Apis mellifera</i>) workers. <i>Parasitology Research</i> , 2018, 117, 3527-3535.	1.6	11
105	Effects of Industrial Processing on Pesticide Multiresidues Transfer from Raw Tomatoes to Processed Products. <i>Foods</i> , 2020, 9, 1497.	4.3	11
106	Zoxamide accumulation and retention evaluation after nanosuspension technology application in tomato plant. <i>Pest Management Science</i> , 2021, 77, 3508-3518.	3.4	11
107	Effect of the Technological Process from Vine to Wine on Pesticide Residues in Vernaccia di Oristano Cultivar. <i>Foods</i> , 2021, 10, 1295.	4.3	11
108	Three years monitoring survey of pesticide residues in Sardinia wines following integrated pest management strategies. <i>Environmental Monitoring and Assessment</i> , 2013, 185, 4281-4289.	2.7	10

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109	Towards Controlled Fermentation of Table Olives: LAB Starter Driven Process in an Automatic Pilot Processing Plant. <i>Food and Bioprocess Technology</i> , 2017, 10, 1063-1073.	4.7	10
110	Chlorpyrifos residues levels in fruits and vegetables after field treatment. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2011, 46, 544-9.	1.5	10
111	Pyrimethanil Residues on Table Grapes Italia after Field Treatment. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2006, 41, 833-841.	1.5	9
112	GC-ITMS analysis of PAH contamination levels in the marine sea urchin <i>Paracentrotus lividus</i> in Sardinia. <i>Marine Pollution Bulletin</i> , 2014, 82, 201-207.	5.0	9
113	Environmental Fate of Two Organophosphorus Insecticides in Soil Microcosms under Mediterranean Conditions and Their Effect on Soil Microbial Communities. <i>Soil and Sediment Contamination</i> , 2019, 28, 285-303.	1.9	8
114	Influence of post-harvest treatments with fludioxonil and soy lecithin co-application in controlling blue and grey mould and fludioxonil residues in Coscia pears. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2009, 26, 68-72.	2.3	7
115	Persistence of Two Neem Formulations on Peach Leaves and Fruit: Effect of the Distribution. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2457-2461.	5.2	7
116	Do Best-Selected Strains Perform Table Olive Fermentation Better than Undefined Biodiverse Starters? A Comparative Study. <i>Foods</i> , 2020, 9, 135.	4.3	7
117	Pesticide residues in artichokes: Effect of different head shape. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 1996, 31, 1189-1199.	1.5	6
118	Determination of Carbamate Insecticides in Apples, Pears, and Lettuce by LC with UV Detector. <i>Journal of AOAC INTERNATIONAL</i> , 1997, 80, 1315-1319.	1.5	6
119	Influence of post-harvest application rates of cyprodinil, treatment time and temperature on residue levels and efficacy in controlling green mould on "Valencia" oranges. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2009, 26, 1033-1037.	2.3	6
120	Influence of the Technological Process on the Biochemical Composition of Fresh Roe and Bottarga from Liza ramada and Mugil cephalus. <i>Foods</i> , 2020, 9, 1408.	4.3	6
121	Flash flood simulation and valve behavior of <i>Mytilus galloprovincialis</i> measured with Hall sensors. <i>Integrative Zoology</i> , 2021, 16, 138-148.	2.6	6
122	In Vitro Activity of Several Essential Oils Extracted from Aromatic Plants against <i>Ascosphaera apis</i> . <i>Veterinary Sciences</i> , 2021, 8, 80.	1.7	6
123	Fipronil and Fipronil Sulfone Distribution in Chicken Feathers and Eggs after Oral and Dermal Exposure. <i>Foods</i> , 2021, 10, 3077.	4.3	6
124	Gas Chromatographic Mass Spectrometry Determination of Geosmin and 2-methylisoborneol Off-Flavor in Mugil cephalus Roe. <i>Food Analytical Methods</i> , 2015, 8, 1484-1489.	2.6	5
125	Photodegradation of pesticides .1. Photolysis rates and half-life of acylanilides and their major metabolites in water. <i>Toxicological and Environmental Chemistry</i> , 1996, 55, 199-214.	1.2	3
126	Spatial distribution patterns and population structure of the sea urchin <i>Paracentrotus lividus</i> (Echinodermata: Echinoidea), in the coastal fishery of western Sardinia: a geostatistical analysis. <i>Scientia Marina</i> , 2011, .	0.6	3

#	ARTICLE	IF	CITATIONS
127	Postharvest applications of clove essential oils on dry seeds stored under simulated warehouse conditions. <i>Journal of Essential Oil Research</i> , 2016, 28, 15-21.	2.7	2
128	UHPLC-MS/MS Method for the Analysis of 2,6 Toluene Diisocyanate and 2,4 Toluene Diisocyanate Released from Microa-gglomerated Corks in Wine. <i>Food Analytical Methods</i> , 2021, 14, 230-236.	2.6	2
129	Heavy metal and metalloid accumulation in wild brown trout (<i>Salmo trutta</i> L., 1758 complex,) Tj ETQq1 1 0.784314 rgBT /Overlock 10 and Assessment, 2021, 193, 448.	2.7	2
130	Effect of High-Pressure Processing on Fresh Sea Urchin Gonads in Terms of Shelf Life, Chemical Composition, and Microbiological Properties. <i>Foods</i> , 2022, 11, 260.	4.3	2
131	Influence of Salting Technology on the Diffusion of NaCl in Swordfish (<i>Xiphias gladius</i>) Fillets. <i>Foods</i> , 2022, 11, 164.	4.3	1
132	Influence of fenamidone, indoxacarb, pyraclostrobin, and deltamethrin on the population of natural yeast microflora during winemaking of two sardinian grape cultivars. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2011, 46, 491-7.	1.5	1
133	Olive Cultivar, Period of Harvest, and Environmental Pollution on the Contents of Cu, Cd, Pb, and Zn. , 2010, , 307-311.		0
134	Insecticideâ€™s Disappearance after Field Treatment and during Processing into Byproducts. , 0, , .		0