

Alberto Angioni

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	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
2	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
3	Effects of blue, orange and white lights on growth, chlorophyll fluorescence, and phycocyanin production of <i>Arthrospira platensis</i> cultures. <i>Algal Research</i> , 2022, 61, 102583.	4.6	15
4	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
5	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
6	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
7	Zoxamide accumulation and retention evaluation after nanosuspension technology application in tomato plant. <i>Pest Management Science</i> , 2021, 77, 3508-3518.	3.4	11
8	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
9	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
10	Heavy metal and metalloid accumulation in wild brown trout (<i>Salmo trutta</i> L., 1758 complex,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 387 and Assessment, 2021, 193, 448.	2.7	2
11	Fipronil and Fipronil Sulfone Distribution in Chicken Feathers and Eggs after Oral and Dermal Exposure. <i>Foods</i> , 2021, 10, 3077.	4.3	6
12	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
13	Influence of the Technological Process on the Biochemical Composition of Fresh Roe and Bottarga from <i>Liza ramada</i> and <i>Mugil cephalus</i> . <i>Foods</i> , 2020, 9, 1408.	4.3	6
14	Effects of Industrial Processing on Pesticide Multiresidues Transfer from Raw Tomatoes to Processed Products. <i>Foods</i> , 2020, 9, 1497.	4.3	11
15	Integrated environmental evaluation of heavy metals and metalloids bioaccumulation in invertebrates and seaweeds from different marine coastal areas of sardinia, mediterranean sea. <i>Environmental Pollution</i> , 2020, 266, 115048.	7.5	25
16	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
17	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
18	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

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19	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
20	The effects of raw propolis on <i>Varroa</i> -infested honey bee (<i>Apis mellifera</i>) workers. <i>Parasitology Research</i> , 2018, 117, 3527-3535.	1.6	11
21	Antioxidant Effect of Natural Table Olives Phenolic Extract Against Oxidative Stress and Membrane Damage in Enterocyte-Like Cells. <i>Journal of Food Science</i> , 2017, 82, 380-385.	3.1	34
22	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
23	Presence of Trihalomethanes in ready-to-eat vegetables disinfected with chlorine. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017, 34, 2111-2117.	2.3	29
24	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
25	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
26	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
27	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
28	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
29	Gas Chromatographic Mass Spectrometry Determination of Geosmin and 2-methylisoborneol Off-Flavor in <i>Mugil cephalus</i> Roe. <i>Food Analytical Methods</i> , 2015, 8, 1484-1489.	2.6	5
30	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
31	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
32	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
33	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
34	Cold quarantine responses of Tarocco™ oranges to short hot water and thiabendazole postharvest dip treatments. <i>Postharvest Biology and Technology</i> , 2013, 78, 24-33.	6.0	25
35	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
36	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

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37	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
38	Determination of Wine Aroma Compounds by Dehydration Followed by GC/MS. <i>Journal of AOAC INTERNATIONAL</i> , 2012, 95, 813-819.	1.5	12
39	Nematicidal Activity of (<i>E</i>,<i>E</i>)-2,4-Decadienal and (<i>E</i>,<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
40	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
41	QuEChERS Method for the Determination of PAH Compounds in Sardinia Sea Urchin (<i>Paracentrotus</i> Tj ETQq1 1 0.784314 rgBT /Overlock 16	2.6	16
42	Determination of famoxadone, fenamidone, fenhexamid and iprodione residues in greenhouse tomatoes. <i>Pest Management Science</i> , 2012, 68, 543-547.	3.4	48
43	LC/DAD/ESI/MS Method for the Determination of Imidacloprid, Thiacloprid, and Spinosad in Olives and Olive Oil after Field Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 11359-11366.	5.2	27
44	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
45	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
46	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
47	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
48	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
49	Chemical Variability, Antifungal and Antioxidant Activity of <i>Eucalyptus camaldulensis</i> Essential Oil from Sardinia. <i>Natural Product Communications</i> , 2010, 5, 1934578X1000500.	0.5	29
50	Olive Cultivar, Period of Harvest, and Environmental Pollution on the Contents of Cu, Cd, Pb, and Zn. , 2010, , 307-311.		0
51	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
52	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
53	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
54	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

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55	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
56	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
57	EFFECTIVENESS OF FLUDIOXONIL IN CONTROL STORAGE DECAY ON POMEGRANATE FRUIT. <i>Acta Horticulturae</i> , 2009, , 313-318.	0.2	12
58	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
59	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
60	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
61	Factors Affecting the Synergy of Thiabendazole, Sodium Bicarbonate, and Heat To Control Postharvest Green Mold of Citrus Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 10793-10798.	5.2	31
62	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
63	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
64	Determination of 4-Ethylphenol and 4-Ethylguaiaicol 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
65	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
66	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
67	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
68	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
69	Myrtle hydroalcoholic extracts obtained from different selections of <i>Myrtus communis</i> L.. <i>Food Chemistry</i> , 2007, 101, 806-811.	8.2	45
70	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
71	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
72	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

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73	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
74	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
75	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
76	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
77	Gas chromatographic ion trap mass spectrometry determination of zoxamide residues in grape, grape processing, and in the fermentation process. <i>Journal of Chromatography A</i> , 2005, 1097, 165-170.	3.7	32
78	Fast and Versatile Multiresidue Method for the Analysis of Botanical Insecticides on Fruits and Vegetables by HPLC/DAD/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8644-8649.	5.2	30
79	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
80	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
81	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
82	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
83	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
84	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
85	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
86	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
87	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
88	GC-ITMS Determination and Degradation of Captan during Winemaking. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6761-6766.	5.2	39
89	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
90	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

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91	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
92	Complexation of Imazalil with Î²-Cyclodextrin, Residue Uptake, Persistence, and Activity against <i>Penicillium</i> Decay in Citrus Fruit Following Postharvest Dip Treatments. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6790-6797.	5.2	25
93	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
94	Rotenone Residues on Olives and in Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2576-2580.	5.2	58
95	Residue Levels and Storage Decay Control in Cv. Star Ruby Grapefruit after Dip Treatments with Azoxystrobin. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1461-1464.	5.2	24
96	Persistence of Azadirachtin Residues on Olives after Field Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3491-3494.	5.2	45
97	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
98	THE EFFECT OF SIMULATED RAIN ON FOLPET AND MANCOZEB RESIDUES ON GRAPES AND ON VINE LEAVES. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2001, 36, 609-618.	1.5	34
99	Fenhexamid residues in grapes and wine. <i>Food Additives and Contaminants</i> , 2001, 18, 625-629.	2.0	38
100	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
101	Chilling injury and residue uptake in cold-stored â€™Star Rubyâ€™™ grapefruit following thiabendazole and imazalil dip treatments at 20 and 50Å°C. <i>Postharvest Biology and Technology</i> , 2000, 20, 91-98.	6.0	36
102	Acephate and buprofezin residues in olives and olive oil. <i>Food Additives and Contaminants</i> , 2000, 17, 855-858.	2.0	17
103	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
104	Pesticide Residues in Grapes, Wine, and Their Processing Products. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 967-973.	5.2	317
105	Distribution of Folpet on the Grape Surface after Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 915-916.	5.2	23
106	Pesticides in Fermentative Processes of Wine. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3854-3857.	5.2	81
107	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
108	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

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109	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
110	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
111	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
112	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
113	Photolysis of α -Tocopherol in Olive Oils and Model Systems. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 4529-4533.	5.2	26
114	Pesticide Residues in Prune Processing. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3772-3774.	5.2	44
115	Seasonal Susceptibility of Tarocco Oranges to Chilling Injury As Affected by Hot Water and Thiabendazole Postharvest Dip Treatments. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 1177-1180.	5.2	32
116	Pesticide Residues in Raisin Processing. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 2309-2311.	5.2	70
117	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
118	Influence of Epicuticular Waxes on the Photolysis of Pirimicarb in the Solid Phase. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 762-765.	5.2	23
119	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
120	Persistence of Insecticide Residues in Olives and Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2244-2247.	5.2	79
121	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
122	Residues of Some Pesticides in Fresh and Dried Apricots. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 3221-3222.	5.2	26
123	Persistence and Metabolism of Folpet in Grapes and Wine. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 476-479.	5.2	58
124	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
125	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
126	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

#	ARTICLE	IF	CITATIONS
127	Gas Chromatographic Determination of Cyprodinil, Fludioxonil, Pyrimethanil, and Tebuconazole in Grapes, Must, and Wine. <i>Journal of AOAC INTERNATIONAL</i> , 1997, 80, 867-870.	1.5	31
128	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
129	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
130	Persistence and Metabolism of Fenthion in Orange Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 936-939.	5.2	37
131	Residue Level of Imazalil Fungicide in Lemons following Prestorage Dip Treatment at 20 and 50 Å°C. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 2865-2869.	5.2	34
132	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
133	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
134	Insecticideâ€™s Disappearance after Field Treatment and during Processing into Byproducts. , 0, , .		0