Francesca Rigano

List of Publications by Year
in descending order

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173 papers	5,545 citations	61984 43 h-index	128289 60 g-index
176 all docs	176 docs citations	176 times ranked	5011 citing authors

#	Article	IF	Citations
1	Linear retention indices in gas chromatographic analysis: a review. Flavour and Fragrance Journal, 2008, 23, 297-314.	2.6	192
2	Chemical Characterization of Sacha Inchi (Plukenetia volubilis L.) Oil. Journal of Agricultural and Food Chemistry, 2011, 59, 13043-13049.	5.2	111
3	Analysis of phenolic compounds in different parts of pomegranate (Punica granatum) fruit by HPLC-PDA-ESI/MS and evaluation of their antioxidant activity: application to different Italian varieties. Analytical and Bioanalytical Chemistry, 2018, 410, 3507-3520.	3.7	111
4	Determination of phospholipids in milk samples by means of hydrophilic interaction liquid chromatography coupled to evaporative light scattering and mass spectrometry detection. Journal of Chromatography A, 2011, 1218, 6476-6482.	3.7	110
5	Use of ionic liquids as stationary phases in hyphenated gas chromatography techniques. Journal of Chromatography A, 2012, 1255, 130-144.	3.7	94
6	Potential of comprehensive chromatography in food analysis. TrAC - Trends in Analytical Chemistry, 2013, 52, 186-205.	11.4	91
7	Employing ultra high pressure liquid chromatography as the second dimension in a comprehensive two-dimensional system for analysis of Stevia rebaudiana extracts. Journal of Chromatography A, 2011, 1218, 2012-2018.	3.7	90
8	High efficiency liquid chromatography techniques coupled to mass spectrometry for the characterization of mate extracts. Journal of Chromatography A, 2009, 1216, 7213-7221.	3.7	89
9	The Contribution of Carotenoids, Phenolic Compounds, and Flavonoids to the Antioxidative Properties of Marine Microalgae Isolated from Mediterranean Morocco. Molecules, 2019, 24, 4037.	3.8	88
10	Mass spectrometry detection in comprehensive liquid chromatography: Basic concepts, instrumental aspects, applications and trends. Mass Spectrometry Reviews, 2012, 31, 523-559.	5.4	86
11	Native carotenoids composition of some tropical fruits. Food Chemistry, 2013, 140, 825-836.	8.2	85
12	Reliable characterization of coffee bean aroma profiles by automated headspace solid phase microextraction-gas chromatography-mass spectrometry with the support of a dual-filter mass spectra library. Journal of Separation Science, 2005, 28, 1101-1109.	2.5	80
13	Evaluation of a Medium-Polarity Ionic Liquid Stationary Phase in the Analysis of Flavor and Fragrance Compounds. Analytical Chemistry, 2011, 83, 7947-7954.	6.5	77
14	Comprehensive two-dimensional liquid chromatography to quantify polyphenols in red wines. Journal of Chromatography A, 2009, 1216, 7483-7487.	3.7	74
15	Comprehensive chromatographic methods for the analysis of lipids. TrAC - Trends in Analytical Chemistry, 2007, 26, 191-205.	11.4	73
16	Use of partially porous column as second dimension in comprehensive twoâ€dimensional system for analysis of polyphenolic antioxidants. Journal of Separation Science, 2008, 31, 3297-3308.	2.5	72
17	Underestimated sources of flavonoids, limonoids and dietary fibre: Availability in lemon's by-products. Journal of Functional Foods, 2014, 9, 18-26.	3.4	71
18	Stop-flow comprehensive two-dimensional liquid chromatography combined with mass spectrometric detection for phospholipid analysis. Journal of Chromatography A, 2013, 1278, 46-53.	3.7	69

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19	Comprehensive two-dimensional liquid chromatographyâ€“tandem mass spectrometry for the simultaneous determination of wine polyphenols and target contaminants. Journal of Chromatography A, 2016, 1458, 54-62.	3.7	69
20	Evaluation of Use of a Dicationic Liquid Stationary Phase in the Fast and Conventional Gas Chromatographic Analysis of Health-Hazardous C₁₈ Cis/Trans Fatty Acids. Analytical Chemistry, 2009, 81, 5561-5568.	6.5	67
21	Ultra high pressure in the second dimension of a comprehensive two-dimensional liquid chromatographic system for carotenoid separation in red chili peppers. Journal of Chromatography A, 2012, 1255, 244-251.	3.7	63
22	Bergamot (Citrus bergamia Risso) as a source of nutraceuticals: Limonoids and flavonoids. Journal of Functional Foods, 2016, 20, 10-19.	3.4	62
23	Online Comprehensive RPLC Ã— RPLC with Mass Spectrometry Detection for the Analysis of Proteome Samples. Analytical Chemistry, 2011, 83, 2485-2491.	6.5	60
24	Nano Liquid Chromatography Directly Coupled to Electron Ionization Mass Spectrometry for Free Fatty Acid Elucidation in Mussel. Analytical Chemistry, 2016, 88, 4021-4028.	6.5	60
25	Multidimensional liquid chromatography in food analysis. TrAC - Trends in Analytical Chemistry, 2017, 96, 116-123.	11.4	59
26	Determination of Oxygen Heterocyclic Components in Citrus Products by HPLC with UV Detection. Journal of Agricultural and Food Chemistry, 2009, 57, 6543-6551.	5.2	57
27	Characterisation of lipid fraction of marine macroalgae by means of chromatography techniques coupled to mass spectrometry. Food Chemistry, 2014, 145, 932-940.	8.2	55
28	High performance characterization of triacylglycerols in milk and milk-related samples by liquid chromatography and mass spectrometry. Journal of Chromatography A, 2014, 1360, 172-187.	3.7	54
29	High-performance liquid chromatography combined with electron ionization mass spectrometry: A review. TrAC - Trends in Analytical Chemistry, 2019, 118, 112-122.	11.4	54
30	Quantification in Comprehensive Two-Dimensional Liquid Chromatography. Analytical Chemistry, 2008, 80, 5418-5424.	6.5	53
31	Study on the chemical composition variability of some processed bergamot (Citrus bergamia) essential oils. Flavour and Fragrance Journal, 2010, 25, 4-12.	2.6	53
32	Underestimated sources of flavonoids, limonoids and dietary fiber: Availability in orange's by-products. Journal of Functional Foods, 2015, 12, 150-157.	3.4	53
33	Partial characterization of the pigments produced by the marine-derived fungus Talaromyces albobiverticillius 30548. Towards a new fungal red colorant for the food industry. Journal of Food Composition and Analysis, 2018, 67, 38-47.	3.9	53
34	Direct online extraction and determination by supercritical fluid extraction with chromatography and mass spectrometry of targeted carotenoids from red Habanero peppers (Capsicum chinense) Tj ETQq0 0 0 rgBT /Overlock 10	2.6	52
35	Comprehensive two-dimensional liquid chromatography as a powerful tool for the analysis of food and food products. TrAC - Trends in Analytical Chemistry, 2020, 127, 115894.	11.4	52
36	Complementary Analytical Liquid Chromatography Methods for the Characterization of Aqueous Phase from Pyrolysis of Lignocellulosic Biomasses. Analytical Chemistry, 2014, 86, 11255-11262.	6.5	51

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37	Cannabis Sativa L.: a comprehensive review on the analytical methodologies for cannabinoids and terpenes characterization. Journal of Chromatography A, 2021, 1637, 461864.	3.7	49
38	Use of greatly-reduced gas flows in flow-modulated comprehensive two-dimensional gas chromatography-mass spectrometry. Journal of Chromatography A, 2014, 1359, 271-276.	3.7	48
39	Apocarotenoids determination in Capsicum chinense Jacq. cv. Habanero, by supercritical fluid chromatography-triple-quadrupole/mass spectrometry. Food Chemistry, 2017, 231, 316-323.	8.2	48
40	Comprehensive twoâ€dimensional liquid chromatography for polyphenol analysis in foodstuffs. Journal of Separation Science, 2017, 40, 7-24.	2.5	48
41	Determination of flavanones in Citrus juices by means of oneâ€•and twoâ€dimensional liquid chromatography. Journal of Separation Science, 2011, 34, 681-687.	2.5	46
42	Comprehensive Liquid Chromatography and Other Liquid-Based Comprehensive Techniques Coupled to Mass Spectrometry in Food Analysis. Analytical Chemistry, 2017, 89, 414-429.	6.5	46
43	Serial coupled columns reversed-phase separations in high-performance liquid chromatography. Journal of Chromatography A, 2008, 1188, 208-215.	3.7	45
44	Free fatty acid profiling of marine sentinels by nanoLC-EI-MS for the assessment of environmental pollution effects. Science of the Total Environment, 2016, 571, 955-962.	8.0	45
45	Flow-modulation low-pressure comprehensive two-dimensional gas chromatography. Journal of Chromatography A, 2014, 1372, 236-244.	3.7	44
46	Flow-modulated comprehensive two-dimensional gas chromatography combined with a vacuum ultraviolet detector for the analysis of complex mixtures. Journal of Chromatography A, 2017, 1497, 135-143.	3.7	42
47	Comparison of different analytical techniques for the analysis of carotenoids in tamarillo (Solanum) Tj ETQq1 1 0.784314 rgBT /Overlo	3.0	42
48	Role of the flavonoid-rich fraction in the antioxidant and cytotoxic activities of Bauhinia forficata Link. (Fabaceae) leaves extract. Natural Product Research, 2016, 30, 1229-1239.	1.8	40
49	Choline-chloride and betaine-based deep eutectic solvents for green extraction of nutraceutical compounds from spent coffee ground. Journal of Pharmaceutical and Biomedical Analysis, 2020, 189, 113421.	2.8	40
50	Characterization of Cold-Pressed Key and Persian Lime Oils by Gas Chromatography, Gas Chromatography/Mass Spectroscopy, High-Performance Liquid Chromatography, and Physicochemical Indices. Journal of Agricultural and Food Chemistry, 1997, 45, 3608-3616.	5.2	39
51	Comprehensive gas chromatography coupled to mass spectrometry for the separation of pesticides in a very complex matrix. Analytical and Bioanalytical Chemistry, 2007, 389, 1755-1763.	3.7	39
52	Carotenoids and apocarotenoids determination in intact human blood samples by online supercritical fluid extraction-supercritical fluid chromatography-tandem mass spectrometry. Analytica Chimica Acta, 2018, 1032, 40-47.	5.4	39
53	RPâ€ŁCÃ—RPâ€ŁC analysis of a tryptic digest using a combination of totally porous and partially porous stationary phases. Journal of Separation Science, 2010, 33, 1454-1461.	2.5	38
54	The Phenolic Fraction of Italian Extra Virgin Olive Oils: Elucidation Through Combined Liquid Chromatography and NMR Approaches. Food Analytical Methods, 2019, 12, 1759-1770.	2.6	38

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55	Green Extraction Approaches for Carotenoids and Esters: Characterization of Native Composition from Orange Peel. Antioxidants, 2019, 8, 613.	5.1	37
56	Quantitative Characterization of Solid Epoxy Resins Using Comprehensive Two Dimensional Liquid Chromatography Coupled with Electrospray Ionization-Time of Flight Mass Spectrometry. Analytical Chemistry, 2009, 81, 4271-4279.	6.5	36
57	Determination of the triacylglycerol fraction in fish oil by comprehensive liquid chromatography techniques with the support of gas chromatography and mass spectrometry data. Analytical and Bioanalytical Chemistry, 2015, 407, 5211-5225.	3.7	36
58	A flexible loop-type flow modulator for comprehensive two-dimensional gas chromatography. Journal of Chromatography A, 2011, 1218, 3140-3145.	3.7	35
59	Comprehensive lipid profiling in the Mediterranean mussel (Mytilus galloprovincialis) using hyphenated and multidimensional chromatography techniques coupled to mass spectrometry detection. Analytical and Bioanalytical Chemistry, 2018, 410, 3297-3313.	3.7	35
60	High peak capacity separation of peptides through the serial connection of LC shellâ€packed columns. Journal of Separation Science, 2009, 32, 1129-1136.	2.5	34
61	Mass spectrometric elucidation of triacylglycerol content of Brevoortia tyrannus (menhaden) oil using non-aqueous reversed-phase liquid chromatography under ultra high pressure conditions. Journal of Chromatography A, 2012, 1259, 227-236.	3.7	34
62	Characterization of the polyphenolic fraction of pomegranate samples by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry detection. Natural Product Research, 2020, 34, 39-45.	1.8	34
63	Continuous vs. segmented second-dimension system gradients for comprehensive two-dimensional liquid chromatography of sugarcane (Saccharum spp.). Analytical and Bioanalytical Chemistry, 2014, 406, 4315-4324.	3.7	33
64	Application of Comprehensive Two-Dimensional Liquid Chromatography for Carotenoid Analysis in Red Mamey (Pouteria sapote) Fruit. Food Analytical Methods, 2016, 9, 2335-2341.	2.6	33
65	Recent Analytical Techniques Advances in the Carotenoids and Their Derivatives Determination in Various Matrixes. Journal of Agricultural and Food Chemistry, 2018, 66, 3302-3307.	5.2	33
66	Recent advances in the coupling of carbon dioxide-based extraction and separation techniques. TrAC - Trends in Analytical Chemistry, 2019, 116, 158-165.	11.4	33
67	Elucidation of fatty acid profiles in vegetable oils exploiting groupâ€type patterning and enhanced sensitivity of comprehensive twoâ€dimensional gas chromatography. Journal of Separation Science, 2008, 31, 1797-1802.	2.5	32
68	Reduced time HPLC analyses for fast quality control ofcitrusessential oils. Journal of Essential Oil Research, 2015, 27, 307-315.	2.7	32
69	Supercritical fluid chromatography for lipid analysis in foodstuffs. Journal of Separation Science, 2017, 40, 361-382.	2.5	32
70	Use of an â€œIntelligent Knifeâ€•(iknife), Based on the Rapid Evaporative Ionization Mass Spectrometry Technology, for Authenticity Assessment of Pistachio Samples. Food Analytical Methods, 2019, 12, 558-568.	2.6	32
71	A new HPLC method developed for the analysis of oxygen heterocyclic compounds inCitrusessential oils. Journal of Essential Oil Research, 2012, 24, 119-129.	2.7	31
72	A flow-modulated comprehensive gas chromatographyâ€“mass spectrometry method for the analysis of fatty acid profiles in marine and biological samples. Journal of Chromatography A, 2012, 1255, 171-176.	3.7	31

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73	Proposal of a Linear Retention Index System for Improving Identification Reliability of Triacylglycerol Profiles in Lipid Samples by Liquid Chromatography Methods. Analytical Chemistry, 2018, 90, 3313-3320.	6.5	31
74	Characterization of the pigment fraction in sweet bell peppers (Capsicum annuum L.) harvested at green and overripe yellow and red stages by offline multidimensional convergence chromatography/liquid chromatographyâ€“mass spectrometry. Journal of Separation Science, 2016, 39, 3281-3291.	2.5	30
75	Determination of the polyphenolic fraction of Pistacia vera L. kernel extracts by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry detection. Analytical and Bioanalytical Chemistry, 2019, 411, 4819-4829.	3.7	30
76	Nitric oxide affects cadmium-induced changes in the lichen Ramalina farinacea. Nitric Oxide - Biology and Chemistry, 2019, 83, 11-18.	2.7	30
77	Miniaturized LC in Molecular Omics. Analytical Chemistry, 2020, 92, 11485-11497.	6.5	30
78	Determination of the Metabolite Content of Brassica juncea Cultivars Using Comprehensive Two-Dimensional Liquid Chromatography Coupled with a Photodiode Array and Mass Spectrometry Detection. Molecules, 2020, 25, 1235.	3.8	29
79	Analytical characterization of mandarin (Citrus deliciosa Ten.) essential oil. Flavour and Fragrance Journal, 2011, 26, 34-46.	2.6	28
80	Accumulation and toxicity of organochlorines in green microalgae. Journal of Hazardous Materials, 2018, 347, 168-175.	12.4	28
81	Determination of the Phenol and Tocopherol Content in Italian High-Quality Extra-Virgin Olive Oils by Using LC-MS and Multivariate Data Analysis. Food Analytical Methods, 2020, 13, 1027-1041.	2.6	28
82	Reversed phase versus hydrophilic interaction liquid chromatography as first dimension of comprehensive two-dimensional liquid chromatography systems for the elucidation of the polyphenolic content of food and natural products. Journal of Chromatography A, 2021, 1645, 462129.	3.7	28
83	Untargeted profiling of Glycyrrhiza glabra extract with comprehensive twoâ€dimensional liquid chromatographyâ€mass spectrometry using multiâ€segmented shift gradients in the second dimension: Expanding the metabolic coverage. Electrophoresis, 2018, 39, 1993-2000.	2.4	27
84	Phytochemical Investigation and Antioxidant Activity of Globularia alypum L.. Molecules, 2021, 26, 759.	3.8	26
85	Sample preparation techniques coupled to advanced chromatographic methods for marine organisms investigation. Analytica Chimica Acta, 2015, 875, 41-53.	5.4	25
86	Comparative study of the phenolic profile, antioxidant and antimicrobial activities of leaf extracts of five Juniperus L. (Cupressaceae) taxa growing in Turkey. Natural Product Research, 2020, 34, 1636-1641.	1.8	25
87	Comprehensive twoâ€dimensional liquid chromatography with evaporative lightâ€scattering detection for the analysis of triacylglycerols in Borago officinalis. Journal of Separation Science, 2011, 34, 688-692.	2.5	24
88	Determination of amines and phenolic acids in wine with benzoyl chloride derivatization and liquid chromatographyâ€“mass spectrometry. Journal of Chromatography A, 2017, 1523, 248-256.	3.7	24
89	Brassica incana Ten. (Brassicaceae): Phenolic Constituents, Antioxidant and Cytotoxic Properties of the Leaf and Flowering Top Extracts. Molecules, 2020, 25, 1461.	3.8	24
90	Apocarotenoids profiling in different Capsicum species. Food Chemistry, 2021, 334, 127595.	8.2	24

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91	Rapid and miniaturized qualitative and quantitative gas chromatography profiling of human blood total fatty acids. Analytical and Bioanalytical Chemistry, 2020, 412, 2327-2337.	3.7	23
92	Untargeted profiling and differentiation of geographical variants of wine samples using headspace solid-phase microextraction flow-modulated comprehensive two-dimensional gas chromatography with the support of tile-based Fisher ratio analysis. Journal of Chromatography A, 2022, 1662, 462735.	3.7	23
93	Chemical characterisation of old cabbage (Brassica oleracea L. var. acephala) seed oil by liquid chromatography and different spectroscopic detection systems. Natural Product Research, 2016, 30, 1646-1654.	1.8	22
94	Authentication of citrus volatiles based on carbon isotope ratios. Journal of Essential Oil Research, 2018, 30, 1-15.	2.7	21
95	Characterization of peel and pulp proanthocyanidins and carotenoids during ripening in persimmon â€œKaki Tipoâ€•cv, cultivated in Italy. Food Research International, 2019, 120, 800-809.	6.2	21
96	Rapid isolation, reliable characterization, and water solubility improvement of polymethoxyflavones from coldâ€pressed mandarin essential oil. Journal of Separation Science, 2016, 39, 2018-2027.	2.5	20
97	Supercritical Fluid Chromatography Ã— Ultra-High Pressure Liquid Chromatography for Red Chilli Pepper Fingerprinting by Photodiode Array, Quadrupole-Time-of-Flight and Ion Mobility Mass Spectrometry (SFC Ã— RP-UHPLC-PDA-Q-ToF MS-IMS). Food Analytical Methods, 2018, 11, 3331-3341.	2.6	20
98	Concentration of Potentially Bioactive Compounds in Italian Extra Virgin Olive Oils from Various Sources by Using LC-MS and Multivariate Data Analysis. Foods, 2020, 9, 1120.	4.3	20
99	Polyphenolic compounds with biological activity in guabiroba fruits (Campomanesia) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 4 2020, 41, 1784-1792.	2.4	19
100	Evaluation of matrix effect in oneâ€dimensional and comprehensive twoâ€dimensional liquid chromatography for the determination of the phenolic fraction in extra virgin olive oils. Journal of Separation Science, 2020, 43, 1781-1789.	2.5	19
101	On the genuineness of citrus essential oils. Part XLVI. Polymethoxylated flavones of the non-volatile residue of Italian sweet orange and mandarin essential oils. Flavour and Fragrance Journal, 1994, 9, 105-111.	2.6	18
102	Analysis of human plasma lipids by using comprehensive twoâ€dimensional gas chromatography with dual detection and with the support of highâ€resolution timeâ€ofâ€flight mass spectrometry for structural elucidation. Journal of Separation Science, 2015, 38, 267-275.	2.5	18
103	Highly informative multiclass profiling of lipids by ultra-high performance liquid chromatography â€“ Low resolution (quadrupole) mass spectrometry by using electrospray ionization and atmospheric pressure chemical ionization interfaces. Journal of Chromatography A, 2017, 1509, 69-82.	3.7	18
104	Quali-quantitative characterization of the volatile constituents in Cordia verbenacea D.C. essential oil exploiting advanced chromatographic approaches and nuclear magnetic resonance analysis. Journal of Chromatography A, 2017, 1524, 246-253.	3.7	18
105	Metabolic responses of Ulva compressa to single and combined heavy metals. Chemosphere, 2018, 213, 384-394.	8.2	18
106	The retention index approach in liquid chromatography: An historical review and recent advances. Journal of Chromatography A, 2021, 1640, 461963.	3.7	18
107	Coumarins, Psoralens and Polymethoxyflavones in Cold-pressed Citrus Essential Oils: a Review. Journal of Essential Oil Research, 2021, 33, 221-239.	2.7	18
108	Gas velocity at the point of re-injection: An additional parameter in comprehensive two-dimensional gas chromatography optimization. Journal of Chromatography A, 2013, 1314, 216-223.	3.7	17

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109	Use of an Online Extraction Technique Coupled to Liquid Chromatography for Determination of Caffeine in Coffee, Tea, and Cocoa. Food Analytical Methods, 2018, 11, 2637-2644.	2.6	17
110	Combining linear retention index and electron ionization mass spectrometry for a reliable identification in nano liquid chromatography. Journal of Chromatography A, 2020, 1610, 460581.	3.7	17
111	Rapid evaporative ionization mass spectrometry coupled with an electrosurgical knife for the rapid identification of Mediterranean Sea species. Analytical and Bioanalytical Chemistry, 2019, 411, 6603-6614.	3.7	16
112	Free carotenoids and carotenoids esters composition in Spanish orange and mandarin juices from diverse varieties. Food Chemistry, 2019, 300, 125139.	8.2	16
113	Elucidation of the Lipid Composition of Hemp (Cannabis sativa L.) Products by Means of Gas Chromatography and Ultra-High Performance Liquid Chromatography Coupled to Mass Spectrometry Detection. Molecules, 2022, 27, 3358.	3.8	16
114	Reliable identification of pesticides using linear retention indices as an active tool in gas chromatographicâ€“mass spectrometric analysis. Journal of Chromatography A, 2008, 1186, 430-433.	3.7	15
115	Comprehensive two-dimensional gas chromatography-mass spectrometry using milder electron ionization conditions: A preliminary evaluation. Journal of Chromatography A, 2019, 1589, 134-140.	3.7	15
116	Determination of free apocarotenoids and apocarotenoid esters in human colostrum. Analytical and Bioanalytical Chemistry, 2020, 412, 1335-1342.	3.7	15
117	Recent developments in the carotenoid and carotenoid derivatives chromatography-mass spectrometry analysis in food matrices. TrAC - Trends in Analytical Chemistry, 2020, 132, 116047.	11.4	15
118	Characterization of Phenolic Compounds, Vitamin E and Fatty Acids from Monovarietal Virgin Olive Oils of â€œPicholine marocaineâ€•Cultivar. Molecules, 2020, 25, 5428.	3.8	15
119	Botanical and Genetic Identification Followed by Investigation of Chemical Composition and Biological Activities on the Scabiosa atropurpurea L. Stem from Tunisian Flora. Molecules, 2020, 25, 5032.	3.8	15
120	Multidimensional liquid chromatography approaches for analysis of food contaminants. Journal of Separation Science, 2021, 44, 17-34.	2.5	15
121	Comprehensive twoâ€dimensional liquid chromatographyâ€based qualiâ€quantitative screening of aqueous phases from pyrolysis bioâ€oils. Electrophoresis, 2021, 42, 58-67.	2.4	15
122	Identification of highâ€value generating molecules from the wastes of tuna fishery industry by liquid chromatography and gas chromatography hyphenated techniques with automated sample preparation. Journal of Separation Science, 2021, 44, 1571-1580.	2.5	15
123	Determination of multi-pesticide residues in vegetable products using a â€œreduced-scaleâ€•Quechers method and flow-modulated comprehensive two-dimensional gas chromatography-triple quadrupole mass spectrometry. Journal of Chromatography A, 2021, 1645, 462126.	3.7	15
124	Linear retention index approach applied to liquid chromatography coupled to triple quadrupole mass spectrometry to determine oxygen heterocyclic compounds at trace level in finished cosmetics. Journal of Chromatography A, 2021, 1649, 462183.	3.7	15
125	Phytochemical Characterization of Rhus coriaria L. Extracts by Headspace Solid-Phase Micro Extraction Gas Chromatography, Comprehensive Two-Dimensional Liquid Chromatography, and Antioxidant Activity Evaluation. Molecules, 2022, 27, 1727.	3.8	15
126	On the genuineness of citrus essential oils. Part LVII. The composition of distilled lime oil. Flavour and Fragrance Journal, 1998, 13, 93-97.	2.6	14

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127	On-line liquid chromatography-comprehensive two dimensional gas chromatography with dual detection for the analysis of mineral oil and synthetic hydrocarbons in cosmetic lip care products. Analytica Chimica Acta, 2019, 1048, 221-226.	5.4	14
128	Exploration of Rapid Evaporative-Ionization Mass Spectrometry as a Shotgun Approach for the Comprehensive Characterization of Kigelia Africana (Lam) Benth. Fruit. Molecules, 2020, 25, 962.	3.8	14
129	Interlaboratory study of a supercritical fluid chromatography method for the determination of pharmaceutical impurities: Evaluation of multi-systems reproducibility. Journal of Pharmaceutical and Biomedical Analysis, 2021, 203, 114206.	2.8	14
130	Thorough investigation of the oxygen heterocyclic fraction of lime (Citrus aurantifolia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622	2.5	13
131	Influence of Citrus Flavor Addition in Brewing Process: Characterization of the Volatile and Non-Volatile Profile to Prevent Frauds and Adulterations. Separations, 2021, 8, 18.	2.4	13
132	Dietary Intake of Coumarins and Furocoumarins through Citrus Beverages: A Detailed Estimation by a HPLC-MS/MS Method Combined with the Linear Retention Index System. Foods, 2021, 10, 1533.	4.3	13
133	Elucidation of Analyticalâ€“Compositional Fingerprinting of Three Different Species of Chili Pepper by Using Headspace Solid-Phase Microextraction Coupled with Gas Chromatographyâ€“Mass Spectrometry Analysis, and Sensory Profile Evaluation. Molecules, 2022, 27, 2355.	3.8	13
134	Oxygen heterocyclic compound screening in Citrus essential oils by linear retention index approach applied to liquid chromatography coupled to photodiode array detector. Flavour and Fragrance Journal, 2019, 34, 349-364.	2.6	12
135	Distribution of bioactives in entire mill chain from the drupe to the oil and wastes. Natural Product Research, 2021, 35, 4182-4187.	1.8	12
136	NMR characterisation and dynamic behaviour of [Pt(bipy)(R-Thiourea)2]Cl2 and [Pt(phen)(R-Thiourea)2]Cl2 complexes. Inorganica Chimica Acta, 2014, 410, 1-10.	2.4	11
137	Monoacylglycerol and diacylglycerol production by hydrolysis of refined vegetable oil byâ€products using an immobilized lipase from Serratia sp. W3. Journal of Separation Science, 2018, 41, 4323-4330.	2.5	11
138	Evaluation of Italian extra virgin olive oils based on the phenolic compounds composition using multivariate statistical methods. European Food Research and Technology, 2020, 246, 1241-1249.	3.3	11
139	Lipid profile of fish species by liquid chromatography coupled to mass spectrometry and a novel linear retention index database. Journal of Separation Science, 2020, 43, 1773-1780.	2.5	11
140	Differentiation of Italian extra virgin olive oils by rapid evaporative ionization mass spectrometry. LWT - Food Science and Technology, 2021, 138, 110715.	5.2	11
141	Pattern-Type Separation of Triacylglycerols by Silver ThiolateÃ—Non-Aqueous Reversed Phase Comprehensive Liquid Chromatography. Separations, 2021, 8, 88.	2.4	11
142	Isolation of Microalgae from Mediterranean Seawater and Production of Lipids in the Cultivated Species. Foods, 2020, 9, 1601.	4.3	10
143	Multidimensional preparative liquid chromatography to isolate flavonoids from bergamot juice and evaluation of their anti-inflammatory potential. Journal of Separation Science, 2015, 38, 4196-4203.	2.5	9
144	Multilevel characterization of marine microbial biodegradation potentiality by means of flow-modulated comprehensive two-dimensional gas chromatography combined with a triple quadrupole mass spectrometer. Journal of Chromatography A, 2018, 1547, 99-106.	3.7	9

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145	Evaluation of the availability of delphinidin and cyanidin-3-O-sambubioside from Hibiscus sabdariffa and 6-gingerol from Zingiber officinale in colon using liquid chromatography and mass spectrometry detection. European Food Research and Technology, 2019, 245, 2425-2433.	3.3	9
146	Characterization of monoacylglycerols and diacylglycerols rich in polyunsaturated fatty acids produced by hydrolysis of Musteleus mustelus liver oil catalyzed by an immobilized bacterial lipase. Journal of Chromatography A, 2020, 1613, 460692.	3.7	9
147	Identification of Fatty Acid, Lipid and Polyphenol Compounds from Prunus armeniaca L. Kernel Extracts. Foods, 2020, 9, 896.	4.3	9
148	Novel comprehensive multidimensional liquid chromatography approach for elucidation of the microbosphere of shikimate-producing Escherichia coli SP1.1/pKD15.071 strain. Analytical and Bioanalytical Chemistry, 2018, 410, 3473-3482.	3.7	8
149	A lab-developed interface for liquid-gas chromatography coupling based on the use of a modified programmed-temperature-vaporizing injector. Journal of Chromatography A, 2020, 1622, 461096.	3.7	8
150	African baobab (Adansonia digitata) fruit as promising source of procyanidins. European Food Research and Technology, 2020, 246, 297-306.	3.3	7
151	Towards the determination of an equivalent standard column setÂbetween cryogenic and flow-modulated comprehensive two-dimensional gas chromatography. Analytica Chimica Acta, 2020, 1105, 231-236.	5.4	7
152	Non-psychoactive cannabinoids identification by linear retention index approach applied to a hand-portable capillary liquid chromatography platform. Analytical and Bioanalytical Chemistry, 2022, 414, 6341-6353.	3.7	7
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