

# Gianni Galaverna

## List of Publications by Year in descending order

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172  
papers

6,383  
citations

53794

45  
h-index

91884

69  
g-index

173  
all docs

173  
docs citations

173  
times ranked

7276  
citing authors

#	ARTICLE	IF	CITATIONS
1	Bioavailability of trans-resveratrol from red wine in humans. <i>Molecular Nutrition and Food Research</i> , 2005, 49, 495-504.	3.3	268
2	Rapid and Comprehensive Evaluation of (Poly)phenolic Compounds in Pomegranate ( <i>Punica granatum</i> ) Tj ETQq0 0.0 r gBT / Overclock 10	3.8	247
3	Fluorescent Chemosensor for Organic Guests and Copper(II) Ion Based on Dansyldiethylenetriamine-Modified $\beta$ -Cyclodextrin. <i>Journal of Organic Chemistry</i> , 1997, 62, 6283-6289.	3.2	192
4	Clarification and concentration of citrus and carrot juices by integrated membrane processes. <i>Journal of Food Engineering</i> , 2003, 57, 153-163.	5.2	186
5	Masked Mycotoxins Are Efficiently Hydrolyzed by Human Colonic Microbiota Releasing Their Aglycones. <i>Chemical Research in Toxicology</i> , 2013, 26, 305-312.	3.3	166
6	Characterization of antioxidant compounds of red and white rice and changes in total antioxidant capacity during processing. <i>Molecular Nutrition and Food Research</i> , 2007, 51, 1006-1019.	3.3	163
7	Enantioselective Fluorescence Sensing of Amino Acids by Modified Cyclodextrins: Role of the Cavity and Sensing Mechanism. <i>Chemistry - A European Journal</i> , 2004, 10, 2749-2758.	3.3	121
8	A new integrated membrane process for the production of concentrated blood orange juice: Effect on bioactive compounds and antioxidant activity. <i>Food Chemistry</i> , 2008, 106, 1021-1030.	8.2	113
9	Difficulties in fumonisin determination: the issue of hidden fumonisins. <i>Analytical and Bioanalytical Chemistry</i> , 2009, 395, 1335-1345.	3.7	107
10	Volatile profile of elderberry juice: Effect of lactic acid fermentation using <i>L. plantarum</i> , <i>L. rhamnosus</i> and <i>L. casei</i> strains. <i>Food Research International</i> , 2018, 105, 412-422.	6.2	107
11	Bioavailability and pharmacokinetic profile of grape pomace phenolic compounds in humans. <i>Archives of Biochemistry and Biophysics</i> , 2018, 646, 1-9.	3.0	93
12	Evaluation of antioxidant capacity of some fruit and vegetable foods: efficiency of extraction of a sequence of solvents. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 103-111.	3.5	91
13	New reversed-phase liquid chromatographic method to detect aflatoxins in food and feed with cyclodextrins as fluorescence enhancers added to the eluent. <i>Journal of Chromatography A</i> , 2001, 937, 31-40.	3.7	90
14	Occurrence of ochratoxin A in raw ham muscle, salami and dry-cured ham from pigs fed with contaminated diet. <i>Food Chemistry</i> , 2010, 120, 978-983.	8.2	88
15	Effect of postharvest UV-B irradiation on nutraceutical quality and physical properties of tomato fruits. <i>Food Chemistry</i> , 2013, 137, 151-158.	8.2	83
16	Cheese peptidomics: A detailed study on the evolution of the oligopeptide fraction in Parmigiano-Reggiano cheese from curd to 24 months of aging. <i>Journal of Dairy Science</i> , 2012, 95, 3514-3526.	3.4	81
17	Oligopeptides and free amino acids in Parma hams of known cathepsin B activity. <i>Food Chemistry</i> , 2001, 75, 267-273.	8.2	74
18	<i>In Vitro</i> Digestion Assay for Determination of Hidden Fumonisins in Maize. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12042-12047.	5.2	72

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19	Effect of Extended Aging of Parma Dry-Cured Ham on the Content of Oligopeptides and Free Amino Acids. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 9422-9429.	5.2	71
20	Free and bound fumonisins in gluten-free food products. <i>Molecular Nutrition and Food Research</i> , 2009, 53, 492-499.	3.3	70
21	Ultra-HPLC-MS (Poly)phenolic Profiling and Chemometric Analysis of Juices from Ancient <i>Punica granatum</i> L. Cultivars: A Nontargeted Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5600-5609.	5.2	70
22	Anomericity of T-2 Toxin-glucoside: Masked Mycotoxin in Cereal Crops. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 731-738.	5.2	68
23	Peptides from gluten digestion: A comparison between old and modern wheat varieties. <i>Food Research International</i> , 2017, 91, 92-102.	6.2	68
24	In vitro metabolism of elderberry juice polyphenols by lactic acid bacteria. <i>Food Chemistry</i> , 2019, 276, 692-699.	8.2	66
25	Histamine-modified $\beta$ -cyclodextrins for the enantiomeric separation of dansyl-amino acids in capillary electrophoresis. <i>Electrophoresis</i> , 1997, 18, 905-911.	2.4	65
26	Use of Dairy and Plant-Derived Lactobacilli as Starters for Cherry Juice Fermentation. <i>Nutrients</i> , 2019, 11, 213.	4.1	62
27	Enantioselective sensing of amino acids by copper(II) complexes of phenylalanine-based fluorescent $\beta$ -cyclodextrins. <i>Tetrahedron Letters</i> , 2000, 41, 3691-3695.	1.4	61
28	Ion mobility-derived collision cross section database: Application to mycotoxin analysis. <i>Analytica Chimica Acta</i> , 2018, 1014, 50-57.	5.4	61
29	Bioactive properties of fermented donkey milk, before and after in vitro simulated gastrointestinal digestion. <i>Food Chemistry</i> , 2018, 268, 476-484.	8.2	60
30	Solid state lactic acid fermentation: A strategy to improve wheat bran functionality. <i>LWT - Food Science and Technology</i> , 2020, 118, 108668.	5.2	58
31	Recent Advances and Future Challenges in Modified Mycotoxin Analysis: Why HRMS Has Become a Key Instrument in Food Contaminant Research. <i>Toxins</i> , 2016, 8, 361.	3.4	56
32	Flavonoid Profiling and Biosynthetic Gene Expression in Flesh and Peel of Two Tomato Genotypes Grown under UV-B-Depleted Conditions during Ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 5905-5915.	5.2	53
33	Hybrid in Silico/in Vitro Approach for the Identification of Angiotensin I Converting Enzyme Inhibitory Peptides from Parma Dry-Cured Ham. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6366-6375.	5.2	53
34	Hyphenated chromatographic techniques for structural characterization and determination of masked mycotoxins. <i>Journal of Chromatography A</i> , 2012, 1255, 145-152.	3.7	52
35	Effect of Post-harvest UV-B Irradiation on Polyphenol Profile and Antioxidant Activity in Flesh and Peel of Tomato Fruits. <i>Food and Bioprocess Technology</i> , 2014, 7, 2241-2250.	4.7	52
36	Role of Maize Hybrids and Their Chemical Composition in <i>Fusarium</i> Infection and Fumonisin Production. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3800-3808.	5.2	51

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37	Co-Occurrence and Combinatory Effects of <i>Alternaria</i> Mycotoxins and other Xenobiotics of Food Origin: Current Scenario and Future Perspectives. <i>Toxins</i> , 2019, 11, 640.	3.4	51
38	Fast parallel enantiomeric analysis of unmodified amino acids by sensing with fluorescent $\beta$ -cyclodextrins. <i>Journal of Materials Chemistry</i> , 2005, 15, 2741.	6.7	50
39	A novel approach based on untargeted lipidomics reveals differences in the lipid pattern among durum and common wheat. <i>Food Chemistry</i> , 2018, 240, 775-783.	8.2	50
40	Extraction, Semi-Quantification, and Fast On-line Identification of Oligopeptides in Grana Padano Cheese by HPLC-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2130-2135.	5.2	49
41	Dietary exposure to fumonisins and evaluation of nutrient intake in a group of adult celiac patients on a gluten-free diet. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 632-640.	3.3	49
42	Reversed-phase liquid chromatographic method for the determination of ochratoxin A in wine. <i>Journal of Chromatography A</i> , 2004, 1024, 275-279.	3.7	48
43	The occurrence of ochratoxin A in blue cheese. <i>Food Chemistry</i> , 2008, 106, 729-734.	8.2	48
44	Stereoselective Formation of Ternary Copper(II) Complexes of (S)-amino-acid amides and (R)- or (S)-amino acids in aqueous solution. <i>Helvetica Chimica Acta</i> , 1994, 77, 1623-1630.	1.6	47
45	Accumulation of non-proteolytic aminoacyl derivatives in Parmigiano-Reggiano cheese during ripening. <i>International Dairy Journal</i> , 2009, 19, 582-587.	3.0	46
46	Volatile fingerprinting of chestnut flours from traditional Emilia Romagna (Italy) cultivars. <i>Food Chemistry</i> , 2012, 134, 662-668.	8.2	46
47	Histamine-modified cationic $\beta$ -cyclodextrins as chiral selectors for the enantiomeric separation of hydroxy acids and carboxylic acids by capillary electrophoresis. <i>Electrophoresis</i> , 1999, 20, 2619-2629.	2.4	45
48	Angiotensin-converting enzyme inhibitory activity of water-soluble extracts of Asiago d'allevio cheese. <i>International Dairy Journal</i> , 2010, 20, 11-17.	3.0	45
49	Masked fumonisins in processed food: co-occurrence of hidden and bound forms and their stability under digestive conditions. <i>World Mycotoxin Journal</i> , 2012, 5, 325-334.	1.4	44
50	Assessing the hydrolytic fate of the masked mycotoxin zearalenone-14-glucoside – A warning light for the need to look at the “maskedome”. <i>Food and Chemical Toxicology</i> , 2017, 99, 9-16.	3.6	44
51	In Silico Approaches Applied to the Study of Peptide Analogs of Ile-Pro-Ile in Relation to Their Dipeptidyl Peptidase IV Inhibitory Properties. <i>Frontiers in Endocrinology</i> , 2018, 9, 329.	3.5	44
52	Brand-dependent volatile fingerprinting of Italian wines from Valpolicella. <i>Journal of Chromatography A</i> , 2011, 1218, 7557-7565.	3.7	42
53	Chiral separation of amino acids by copper(II) complexes of tetradentate diaminodiamido-type ligands added to the eluent in reversed-phase high-performance liquid chromatography: a ligand exchange mechanism. <i>Journal of Chromatography A</i> , 2001, 922, 151-163.	3.7	41
54	Chiral separation of unmodified amino acids by ligand-exchange high-performance liquid chromatography using copper(II) complexes of l-amino acid amides as additives to the eluent. <i>Journal of Chromatography A</i> , 1993, 657, 43-54.	3.7	40

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55	Occurrence of deoxynivalenol and deoxynivalenol-3-glucoside in durum wheat. <i>World Mycotoxin Journal</i> , 2013, 6, 83-91.	1.4	40
56	LC/MS analysis of proteolytic peptides in wheat extracts for determining the content of the allergen amylase/trypsin inhibitor CM3: Influence of growing area and variety. <i>Food Chemistry</i> , 2013, 140, 141-146.	8.2	39
57	Characterization and Discrimination of Ancient Grains: A Metabolomics Approach. <i>International Journal of Molecular Sciences</i> , 2016, 17, 1217.	4.1	39
58	Degradation of Aflatoxins by Means of Laccases from <i>Trametes versicolor</i> : An In Silico Insight. <i>Toxins</i> , 2017, 9, 17.	3.4	39
59	Response of wild-type and high pigment-1 tomato fruit to UV-B depletion: flavonoid profiling and gene expression. <i>Planta</i> , 2010, 231, 755-765.	3.2	38
60	Role of chirality and optical purity in nucleic acid recognition by PNA and PNA analogs. <i>Chirality</i> , 2002, 14, 591-598.	2.6	37
61	LDS1-produced oxylipins are negative regulators of growth, conidiation and fumonisin synthesis in the fungal maize pathogen <i>Fusarium verticillioides</i> . <i>Frontiers in Microbiology</i> , 2014, 5, 669.	3.5	37
62	EAT-by-LIGHT: Fiber-Optic and Micro-Optic Devices for Food Quality and Safety Assessment. <i>IEEE Sensors Journal</i> , 2008, 8, 1342-1354.	4.7	36
63	<i>In vitro</i> gastrointestinal digestion of the major peach allergen Pru p 3, a lipid transfer protein: Molecular characterization of the products and assessment of their IgE binding abilities. <i>Molecular Nutrition and Food Research</i> , 2010, 54, 1452-1457.	3.3	35
64	Antioxidant capacity of water soluble extracts from Parmigiano-Reggiano cheese. <i>International Journal of Food Sciences and Nutrition</i> , 2013, 64, 953-958.	2.8	34
65	Vegetable By-Product Lacto-Fermentation as a New Source of Antimicrobial Compounds. <i>Microorganisms</i> , 2019, 7, 607.	3.6	34
66	Evaluation of polyphenolic compounds in membrane concentrated pistachio hull extract. <i>Food Chemistry</i> , 2019, 277, 398-406.	8.2	34
67	Fluorescence Enhancement of Aflatoxins Using Native and Substituted Cyclodextrins. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2003, 45, 257-263.	1.6	33
68	Qualitative and quantitative determination of peptides related to celiac disease in mixtures derived from different methods of simulated gastrointestinal digestion of wheat products. <i>Analytical and Bioanalytical Chemistry</i> , 2014, 406, 4765-4775.	3.7	33
69	Application of lactic acid fermentation to elderberry juice: Changes in acidic and glucidic fractions. <i>LWT - Food Science and Technology</i> , 2020, 118, 108779.	5.2	33
70	Effect of dry-cured ham maturation time on simulated gastrointestinal digestion: Characterization of the released peptide fraction. <i>Food Research International</i> , 2015, 67, 136-144.	6.2	32
71	Orange peels: from by-product to resource through lactic acid fermentation. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6761-6767.	3.5	32
72	Phomopsins: an overview of phytopathological and chemical aspects, toxicity, analysis and occurrence. <i>World Mycotoxin Journal</i> , 2011, 4, 345-359.	1.4	31

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73	Rice Bran By-Product: From Valorization Strategies to Nutritional Perspectives. <i>Foods</i> , 2021, 10, 85.	4.3	30
74	Chiral discrimination of Dns- and unmodified d,l-amino acids by copper(II) complexes of terdentate ligands in high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 1998, 829, 101-113.	3.7	29
75	Evaluation of Alternate Isotope-Coded Derivatization Assay (AIDA) in the LC-MS/MS analysis of aldehydes in exhaled breath condensate. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2010, 878, 2616-2622.	2.3	29
76	Study on the uptake and deglycosylation of the masked forms of zearalenone in human intestinal Caco-2 cells. <i>Food and Chemical Toxicology</i> , 2016, 98, 232-239.	3.6	29
77	Molecular insights on xenoestrogenic potential of zearalenone-14-glucoside through a mixed in vitro/in silico approach. <i>Food and Chemical Toxicology</i> , 2017, 108, 257-266.	3.6	29
78	Toxicodynamics of Mycotoxins in the Framework of Food Risk Assessment—An In Silico Perspective. <i>Toxins</i> , 2018, 10, 52.	3.4	29
79	Effect of fermentation with single and co-culture of lactic acid bacteria on okara: evaluation of bioactive compounds and volatile profiles. <i>Food and Function</i> , 2021, 12, 3033-3043.	4.6	29
80	Enantiomeric separation of hydroxy acids and carboxylic acids by diamino- $\beta$ -cyclodextrins (AB, AC, AD) in capillary electrophoresis. <i>Electrophoresis</i> , 2001, 22, 3171-3177.	2.4	28
81	Recognition and strand displacement of DNA oligonucleotides by peptide nucleic acids (PNAs). <i>Journal of Chromatography A</i> , 2001, 922, 177-185.	3.7	28
82	Detection of the R553X DNA single point mutation related to cystic fibrosis by a chiral box-D-lysine-peptide nucleic acid probe by capillary electrophoresis. <i>Electrophoresis</i> , 2005, 26, 4310-4316.	2.4	28
83	In silico analysis sheds light on the structural basis underlying the ribotoxicity of trichothecenes—A tool for supporting the hazard identification process. <i>Toxicology Letters</i> , 2017, 270, 80-87.	0.8	28
84	Chiral separation of unmodified $\beta$ -hydroxy acids by ligand exchange HPLC using chiral copper(II) complexes of (S)-phenylalaninamide as additives to the eluent. <i>Chirality</i> , 1995, 7, 331-336.	2.6	27
85	Chiral discrimination by ligand-exchange chromatography: A comparison between phenylalaninamide-based stationary and mobile phases. <i>Chirality</i> , 1996, 8, 452-461.	2.6	27
86	Durum Wheat ( <i>Triticum Durum</i> Desf.) Lines Show Different Abilities to Form Masked Mycotoxins under Greenhouse Conditions. <i>Toxins</i> , 2014, 6, 81-95.	3.4	27
87	On the masked mycotoxin zearalenone-14-glucoside. Does the mask truly hide?. <i>Toxicon</i> , 2016, 111, 139-142.	1.6	27
88	A sensitive UHPLC-ESI-MS/MS method for the determination of tropane alkaloids in herbal teas and extracts. <i>Food Control</i> , 2019, 105, 285-291.	5.5	26
89	Study of the Oligopeptide Fraction in Grana Padano and Parmigiano-Reggiano Cheeses by Liquid Chromatography-Electrospray Ionisation Mass Spectrometry. <i>European Journal of Mass Spectrometry</i> , 2004, 10, 421-427.	1.0	25
90	Molecular modelling approach to evaluate poisoning of topoisomerase I by alternariol derivatives. <i>Food Chemistry</i> , 2015, 189, 93-101.	8.2	25

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91	A simple and reliable liquid chromatography-tandem mass spectrometry method for determination of ochratoxin A in hard cheese. <i>International Journal of Food Sciences and Nutrition</i> , 2013, 64, 632-640.	2.8	24
92	Hazard identification of cis/trans -zearalenone through the looking-glass. <i>Food and Chemical Toxicology</i> , 2015, 86, 65-71.	3.6	24
93	Assessment of the Multifunctional Behavior of Lupin Peptide P7 and Its Metabolite Using an Integrated Strategy. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13179-13188.	5.2	24
94	ESI-mass spectrometry analysis of unsubstituted and disubstituted $\beta$ -cyclodextrins: fragmentation mode and identification of the AB, AC, AD regioisomers. <i>Journal of the American Society for Mass Spectrometry</i> , 2003, 14, 124-135.	2.8	23
95	Common wheat determination in durum wheat samples through LC/MS analysis of gluten peptides. <i>Analytical and Bioanalytical Chemistry</i> , 2012, 403, 2909-2914.	3.7	23
96	Identification of Lipid Biomarkers To Discriminate between the Different Production Systems for Asiago PDO Cheese. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 9887-9892.	5.2	23
97	Fatty acid esters of fumonisins: first evidence of their presence in maize. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2013, 30, 1606-1613.	2.3	22
98	Two-dimensional high-performance liquid chromatographic system for the determination of enantiomeric excess in complex amino acid mixtures. <i>Journal of Chromatography A</i> , 1993, 653, 229-234.	3.7	21
99	Proteolytic oligopeptides as molecular markers for the presence of cows' milk in fresh cheeses derived from sheep milk. <i>International Dairy Journal</i> , 2008, 18, 1072-1076.	3.0	21
100	Mechanisms of Fumonisin B1 Toxicity: A Computational Perspective beyond the Ceramide Synthases Inhibition. <i>Chemical Research in Toxicology</i> , 2018, 31, 1203-1212.	3.3	21
101	$^1\text{H}$ NMR Metabolic Profile to Discriminate Pasture Based Alpine Asiago PDO Cheeses. <i>Animals</i> , 2019, 9, 722.	2.3	21
102	On the Mechanism of Action of Anti-Inflammatory Activity of Hypericin: An In Silico Study Pointing to the Relevance of Janus Kinases Inhibition. <i>Molecules</i> , 2018, 23, 3058.	3.8	20
103	An in silico structural approach to characterize human and rainbow trout estrogenicity of mycotoxins: Proof of concept study using zearalenone and alternariol. <i>Food Chemistry</i> , 2020, 312, 126088.	8.2	20
104	Composition of peptide mixtures derived from simulated gastrointestinal digestion of prolamins from different wheat varieties. <i>Journal of Cereal Science</i> , 2012, 56, 223-231.	3.7	19
105	Alternaria toxins as casein kinase 2 inhibitors and possible consequences for estrogenicity: a hybrid in silico/in vitro study. <i>Archives of Toxicology</i> , 2020, 94, 2225-2237.	4.2	19
106	Cornmeal and starch influence the dynamic of fumonisin B, A and C production and masking in <i>Fusarium verticillioides</i> and <i>F. proliferatum</i> . <i>International Journal of Food Microbiology</i> , 2013, 166, 21-27.	4.7	18
107	Zearalenone Uptake and Biotransformation in Micropropagated <i>Triticum durum</i> Desf. Plants: A Xenobolomic Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 1523-1532.	5.2	18
108	The Influence of Viable Cells and Cell-Free Extracts of <i>Lactobacillus casei</i> on Volatile Compounds and Polyphenolic Profile of Elderberry Juice. <i>Frontiers in Microbiology</i> , 2018, 9, 2784.	3.5	18

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109	Occurrence of non-proteolytic amino acyl derivatives in dry-cured ham. <i>Food Research International</i> , 2018, 114, 38-46.	6.2	18
110	Simulated Gastrointestinal Digestion of Cocoa: Detection of Resistant Peptides and In Silico/In Vitro Prediction of Their Ace Inhibitory Activity. <i>Nutrients</i> , 2019, 11, 985.	4.1	18
111	An In Silico Target Fishing Approach to Identify Novel Ochratoxin A Hydrolyzing Enzyme. <i>Toxins</i> , 2020, 12, 258.	3.4	18
112	Direct analysis real-time high-resolution mass spectrometry for <i>Triticum</i> species authentication. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018, 35, 2291-2297.	2.3	17
113	Synthesis of optically active 4-hydroxymandelic acid and derivatives via Regio- and Stereoselective Friedel-Crafts alkylation.. <i>Tetrahedron: Asymmetry</i> , 1993, 4, 2411-2414.	1.8	16
114	Complexation of the mycotoxin zearalenone with $\beta$ -cyclodextrin: Study of the interaction and first promising applications. <i>Mycotoxin Research</i> , 2008, 24, 14-18.	2.3	16
115	LC/ESI-MS/MS analysis outlines the different fumonisin patterns produced by <i>F. verticillioides</i> in culture media and in maize kernels. <i>Journal of Mass Spectrometry</i> , 2012, 47, 1170-1176.	1.6	16
116	A simple and reliable liquid chromatography-tandem mass spectrometry method for the determination of aflatoxin M <sub>1</sub> in milk. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2013, 30, 381-388.	2.3	16
117	Starch and thermal treatment, important factors in changing detectable fumonisins in maize post-harvest. <i>Journal of Cereal Science</i> , 2015, 61, 78-85.	3.7	16
118	Pedologic Factors Affecting Virgin Olive Oil Quality of Chemlali Olive Trees (&i>Olea Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50 3	1.4	16
119	Evaluation of the volatile fraction, pungency and extractable color of different Italian <i>Capsicum annuum</i> cultivars designed for food industry. <i>European Food Research and Technology</i> , 2019, 245, 2669-2678.	3.3	16
120	In vitro antibacterial activity and volatile characterisation of organic <i>Apis mellifera ligustica</i> (Spinola, 1906) beeswax ethanol extracts. <i>Food Bioscience</i> , 2019, 29, 102-109.	4.4	16
121	Plant organ cultures as masked mycotoxin biofactories: Deciphering the fate of zearalenone in micropropagated durum wheat roots and leaves. <i>PLoS ONE</i> , 2017, 12, e0187247.	2.5	16
122	Analytical issue related to fumonisins: A matter of sample comminution?. <i>Food Control</i> , 2019, 95, 1-5.	5.5	15
123	The impact of processing on the phenolic acids, free betaine and choline in <i>Triticum</i> spp. L. whole grains and milling by-products. <i>Food Chemistry</i> , 2020, 311, 125940.	8.2	15
124	Fumonisin B, A and C profile and masking in <i>Fusarium verticillioides</i> strains on fumonisin-inducing and maize-based media. <i>International Journal of Food Microbiology</i> , 2012, 159, 93-100.	4.7	14
125	Genetic and environmental factors affecting pathogenicity of wheat as related to celiac disease. <i>Journal of Cereal Science</i> , 2014, 59, 62-69.	3.7	14
126	Cyclodextrins Can Entrap Zearalenone-14-Glucoside: Interaction of the Masked Mycotoxin with Cyclodextrins and Cyclodextrin Bead Polymer. <i>Biomolecules</i> , 2019, 9, 354.	4.0	14



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127	Diaminomethane dihydrochloride, a novel reagent for the synthesis of primary amides of amino acids and peptides from active esters. <i>International Journal of Peptide and Protein Research</i> , 1993, 42, 53-57.	0.1	13
128	Preliminary investigation on the presence of peptides inhibiting the growth of <i>Listeria innocua</i> and <i>Listeria monocytogenes</i> in Asiago dâ€™Allevo cheese. <i>Dairy Science and Technology</i> , 2012, 92, 297-308.	2.2	13
129	HR-MS profiling and distribution of native and modified <i>Fusarium</i> mycotoxins in tritordeum, wheat and barley whole grains and corresponding pearled fractions. <i>Journal of Cereal Science</i> , 2019, 87, 178-184.	3.7	13
130	Antimicrobial Biomasses from Lactic Acid Fermentation of Black Soldier Fly Prepupae and Related By-Products. <i>Microorganisms</i> , 2020, 8, 1785.	3.6	13
131	Alternate Isotope-Coded Derivatization Assay: An Isotope Dilution Method Applied to the Quantification of Zearalenone in Maize Flour. <i>Angewandte Chemie - International Edition</i> , 2005, 44, 5126-5130.	13.8	12
132	Complexation of zearalenone and zearalenols with native and modified Î²-cyclodextrins. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2009, 64, 331-340.	1.6	12
133	â€œBottom-Upâ€ Strategy for the Identification of Novel Soybean Peptides with Angiotensin-Converting Enzyme Inhibitory Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 2082-2090.	5.2	12
134	Stereoselective Formation of Ternary Copper(II) Complexes of (S)-Amino-acid Amides and (R)- or (S)-Histidine and (R)- or (S)-Tyrosine in Aqueous Solution. <i>Helvetica Chimica Acta</i> , 1996, 79, 1818-1824.	1.6	11
135	Production Processes of Orange Juice and Effects on Antioxidant Components. , 2014, , 203-214.		11
136	Peptides as probes for food authentication. <i>Peptide Science</i> , 2018, 110, e24068.	1.8	11
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