

# 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	Impact of a Shorter Brine Soaking Time on Nutrient Bioaccessibility and Peptide Formation in 30-Months-Ripened Parmigiano Reggiano Cheese. <i>Molecules</i> , 2022, 27, 664.	3.8	10
2	Evolutionary Wheat Populations in High-Quality Breadmaking as a Tool to Preserve Agri-Food Biodiversity. <i>Foods</i> , 2022, 11, 495.	4.3	4
3	A molecular insight into the lipid changes of pig <i>Longissimus thoracis</i> muscle following dietary supplementation with functional ingredients. <i>PLoS ONE</i> , 2022, 17, e0264953.	2.5	4
4	A Computational Understanding of Inter-Individual Variability in CYP2D6 Activity to Investigate the Impact of Missense Mutations on Ochratoxin A Metabolism. <i>Toxins</i> , 2022, 14, 207.	3.4	5
5	Assessing food authenticity through protein and metabolic markers. <i>Advances in Food and Nutrition Research</i> , 2022, , .	3.0	0
6	Exploring the Potential of Lactic Acid Fermentation for the Recovery of Exhausted Vanilla Beans. <i>Frontiers in Nutrition</i> , 2022, 9, .	3.7	4
7	Effect of Parmigiano Reggiano Consumption on Blood Pressure of Spontaneous Hypertensive Rats. <i>Dairy</i> , 2022, 3, 364-376.	2.0	1
8	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
9	Rice Bran By-Product: From Valorization Strategies to Nutritional Perspectives. <i>Foods</i> , 2021, 10, 85.	4.3	30
10	Reduction in the Brining Time in Parmigiano Reggiano Cheese Production Minimally Affects Proteolysis, with No Effect on Sensory Properties. <i>Foods</i> , 2021, 10, 770.	4.3	3
11	Production and recovery of volatile compounds from fermented fruit by-products with <i>Lactocaseibacillus rhamnosus</i> . <i>Food and Bioprocess Processing</i> , 2021, 128, 215-226.	3.6	9
12	Use of GC-MS and 1H NMR low-level data fusion as an advanced and comprehensive metabolomic approach to discriminate milk from dairy chains based on different types of forage. <i>International Dairy Journal</i> , 2021, 123, 105174.	3.0	9
13	A heuristic, computer-driven and top-down approach to identify novel bioactive peptides: A proof-of-principle on angiotensin I converting enzyme inhibitory peptides. <i>Food Research International</i> , 2021, 150, 110753.	6.2	9
14	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
15	Exploiting the potential of micropropagated durum wheat organs as modified mycotoxin biofactories: The case of deoxynivalenol. <i>Phytochemistry</i> , 2020, 170, 112194.	2.9	8
16	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
17	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
18	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

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19	Preventing the Interaction between Coronaviruses Spike Protein and Angiotensin I Converting Enzyme 2: An In Silico Mechanistic Case Study on Emodin as a Potential Model Compound. <i>Applied Sciences</i> (Switzerland), 2020, 10, 6358.	2.5	4
20	Impact of air classification, with and without micronisation, on the lipid component of rice bran ( <i>J. Food Sci. Technol.</i> ) <i>Food Technology</i> , 2020, 55, 2832-2840.	2.7	4
21	Antimicrobial Biomasses from Lactic Acid Fermentation of Black Soldier Fly Prepupae and Related By-Products. <i>Microorganisms</i> , 2020, 8, 1785.	3.6	13
22	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
23	“Bottom-Up” 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
24	A Structural Study on the <i>Listeria Monocytogenes</i> Internalin A-Human E-cadherin Interaction: A Molecular Tool to Investigate the Effects of Missense Mutations. <i>Toxins</i> , 2020, 12, 60.	3.4	7
25	<i>Alternaria</i> 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
26	Interaction of zearalenone-14-sulfate with cyclodextrins and the removal of the modified mycotoxin from aqueous solution by beta-cyclodextrin bead polymer. <i>Journal of Molecular Liquids</i> , 2020, 310, 113236.	4.9	9
27	An In Silico Target Fishing Approach to Identify Novel Ochratoxin A Hydrolyzing Enzyme. <i>Toxins</i> , 2020, 12, 258.	3.4	18
28	Thinking Out of the Box: On the Ability of <i>Zea mays</i> L. to Biotransform Aflatoxin B1 Into Its Modified Forms. <i>Frontiers in Plant Science</i> , 2020, 11, 599158.	3.6	3
29	Analytical issue related to fumonisins: A matter of sample comminution?. <i>Food Control</i> , 2019, 95, 1-5.	5.5	15
30	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
31	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
32	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
33	Evaluation of the volatile fraction, pungency and extractable color of different Italian <i>Capsicum annum</i> cultivars designed for food industry. <i>European Food Research and Technology</i> , 2019, 245, 2669-2678.	3.3	16
34	<sup>1</sup> H NMR Metabolic Profile to Discriminate Pasture Based Alpine Asiago PDO Cheeses. <i>Animals</i> , 2019, 9, 722.	2.3	21
35	Use of Dairy and Plant-Derived Lactobacilli as Starters for Cherry Juice Fermentation. <i>Nutrients</i> , 2019, 11, 213.	4.1	62
36	5-n-alkylresorcinols but not hydroxycinnamic acids are directly related to a lower accumulation of deoxynivalenol and its glucoside in <i>Triticum</i> spp. Genotypes with different ploidy levels. <i>Journal of Cereal Science</i> , 2019, 85, 214-220.	3.7	10

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37	A computational study toward the “personalized” activity of alternariol “ Does it matter for safe food at individual level?. Food and Chemical Toxicology, 2019, 130, 199-206.	3.6	10
38	Simulated Gastrointestinal Digestion of Cocoa: Detection of Resistant Peptides and In Silico/In Vitro Prediction of Their Ace Inhibitory Activity. Nutrients, 2019, 11, 985.	4.1	18
39	A sensitive UHPLC-ESI-MS/MS method for the determination of tropane alkaloids in herbal teas and extracts. Food Control, 2019, 105, 285-291.	5.5	26
40	In vitro antibacterial activity and volatile characterisation of organic <i>Apis mellifera ligustica</i> (Spinola, 1906) beeswax ethanol extracts. Food Bioscience, 2019, 29, 102-109.	4.4	16
41	HR-MS profiling and distribution of native and modified <i>Fusarium</i> mycotoxins in tritordeum, wheat and barley whole grains and corresponding pearled fractions. Journal of Cereal Science, 2019, 87, 178-184.	3.7	13
42	Vegetable By-Product Lacto-Fermentation as a New Source of Antimicrobial Compounds. Microorganisms, 2019, 7, 607.	3.6	34
43	Evaluation of polyphenolic compounds in membrane concentrated pistachio hull extract. Food Chemistry, 2019, 277, 398-406.	8.2	34
44	In vitro metabolism of elderberry juice polyphenols by lactic acid bacteria. Food Chemistry, 2019, 276, 692-699.	8.2	66
45	Peptides as probes for food authentication. Peptide Science, 2018, 110, e24068.	1.8	11
46	Ion mobility-derived collision cross section database: Application to mycotoxin analysis. Analytica Chimica Acta, 2018, 1014, 50-57.	5.4	61
47	Zearalenone Uptake and Biotransformation in Micropropagated <i>Triticum durum</i> Desf. Plants: A Xenobolomic Approach. Journal of Agricultural and Food Chemistry, 2018, 66, 1523-1532.	5.2	18
48	Identification of acetylated derivatives of zearalenone as novel plant metabolites by high-resolution mass spectrometry. Analytical and Bioanalytical Chemistry, 2018, 410, 5583-5592.	3.7	3
49	Bioavailability and pharmacokinetic profile of grape pomace phenolic compounds in humans. Archives of Biochemistry and Biophysics, 2018, 646, 1-9.	3.0	93
50	A novel approach based on untargeted lipidomics reveals differences in the lipid pattern among durum and common wheat. Food Chemistry, 2018, 240, 775-783.	8.2	50
51	On the Mechanism of Action of Anti-Inflammatory Activity of Hypericin: An In Silico Study Pointing to the Relevance of Janus Kinases Inhibition. Molecules, 2018, 23, 3058.	3.8	20
52	The Influence of Viable Cells and Cell-Free Extracts of <i>Lactobacillus casei</i> on Volatile Compounds and Polyphenolic Profile of Elderberry Juice. Frontiers in Microbiology, 2018, 9, 2784.	3.5	18
53	Direct analysis real-time “high-resolution mass spectrometry for <i>Triticum</i> species authentication. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 2291-2297.	2.3	17
54	Mechanisms of Fumonisin B1 Toxicity: A Computational Perspective beyond the Ceramide Synthases Inhibition. Chemical Research in Toxicology, 2018, 31, 1203-1212.	3.3	21

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55	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
56	Occurrence of non-proteolytic amino acyl derivatives in dry-cured ham. <i>Food Research International</i> , 2018, 114, 38-46.	6.2	18
57	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
58	Toxicodynamics of Mycotoxins in the Framework of Food Risk Assessment – An In Silico Perspective. <i>Toxins</i> , 2018, 10, 52.	3.4	29
59	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
60	Toxicity of destruxins against the parasitic mite <i>Varroa destructor</i> and its host <i>Apis mellifera</i> . <i>Journal of Apicultural Research</i> , 2017, 56, 278-287.	1.5	6
61	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
62	Peptides from gluten digestion: A comparison between old and modern wheat varieties. <i>Food Research International</i> , 2017, 91, 92-102.	6.2	68
63	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
64	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
65	An in silico perspective on the toxicodynamic of tetrodotoxin and analogues – A tool for supporting the hazard identification. <i>Toxicon</i> , 2017, 138, 107-118.	1.6	7
66	Assessing the hydrolytic fate of the masked mycotoxin zearalenone-14-glucoside – A warning light for the need to look at the “masked” mycotoxins. <i>Food and Chemical Toxicology</i> , 2017, 99, 9-16.	3.6	44
67	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
68	Pedologic Factors Affecting Virgin Olive Oil Quality of “Chemlali” Olive Trees (&#x2013;Olea Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2	1.4	16
69	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
70	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
71	Characterization and Discrimination of Ancient Grains: A Metabolomics Approach. <i>International Journal of Molecular Sciences</i> , 2016, 17, 1217.	4.1	39
72	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

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73	On the masked mycotoxin zearalenone-14-glucoside. Does the mask truly hide?. <i>Toxicon</i> , 2016, 111, 139-142.	1.6	27
74	Open Field Study of Some Zea mays Hybrids, Lipid Compounds and Fumonisin Accumulation. <i>Toxins</i> , 2015, 7, 3657-3670.	3.4	10
75	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
76	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
77	Molecular modelling approach to evaluate poisoning of topoisomerase I by alternariol derivatives. <i>Food Chemistry</i> , 2015, 189, 93-101.	8.2	25
78	Hazard identification of cis/trans -zearalenone through the looking-glass. <i>Food and Chemical Toxicology</i> , 2015, 86, 65-71.	3.6	24
79	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
80	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
81	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
82	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
83	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
84	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
85	Production Processes of Orange Juice and Effects on Antioxidant Components. , 2014, , 203-214.		11
86	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
87	A true scale study of the maize chain with focus on free and hidden fumonisins and related fungi. <i>World Mycotoxin Journal</i> , 2014, 7, 297-304.	1.4	5
88	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
89	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
90	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

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91	A simple and reliable liquid chromatography-tandem mass spectrometry method for the determination of aflatoxin M <sub>1</sub> in milk. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2013, 30, 381-388.	2.3	16
92	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> . International Journal of Food Microbiology, 2013, 166, 21-27.	4.7	18
93	Effect of postharvest UV-B irradiation on nutraceutical quality and physical properties of tomato fruits. Food Chemistry, 2013, 137, 151-158.	8.2	83
94	Cheeses. Comprehensive Analytical Chemistry, 2013, , 479-509.	1.3	1
95	Ultra-HPLC-MS <sup>n</sup> (Poly)phenolic Profiling and Chemometric Analysis of Juices from Ancient <i>Punica granatum</i> L. Cultivars: A Nontargeted Approach. Journal of Agricultural and Food Chemistry, 2013, 61, 5600-5609.	5.2	70
96	Masked Mycotoxins Are Efficiently Hydrolyzed by Human Colonic Microbiota Releasing Their Aglycones. Chemical Research in Toxicology, 2013, 26, 305-312.	3.3	166
97	Antioxidant capacity of water soluble extracts from Parmigiano-Reggiano cheese. International Journal of Food Sciences and Nutrition, 2013, 64, 953-958.	2.8	34
98	Occurrence of deoxynivalenol and deoxynivalenol-3-glucoside in durum wheat. World Mycotoxin Journal, 2013, 6, 83-91.	1.4	40
99	Rapid and Comprehensive Evaluation of (Poly)phenolic Compounds in Pomegranate ( <i>Punica granatum</i> ) Tj ETQq1 1 0,784314,rgBT /O	3.8	247
100	Cheese peptidomics: A detailed study on the evolution of the oligopeptide fraction in Parmigiano-Reggiano cheese from curd to 24 months of aging. Journal of Dairy Science, 2012, 95, 3514-3526.	3.4	81
101	Fumonisin B, A and C profile and masking in <i>Fusarium verticillioides</i> strains on fumonisin-inducing and maize-based media. International Journal of Food Microbiology, 2012, 159, 93-100.	4.7	14
102	Hyphenated chromatographic techniques for structural characterization and determination of masked mycotoxins. Journal of Chromatography A, 2012, 1255, 145-152.	3.7	52
103	LC/ESI-MS/MS analysis outlines the different fumonisin patterns produced by <i>F. verticillioides</i> in culture media and in maize kernels. Journal of Mass Spectrometry, 2012, 47, 1170-1176.	1.6	16
104	Composition of peptide mixtures derived from simulated gastrointestinal digestion of prolamins from different wheat varieties. Journal of Cereal Science, 2012, 56, 223-231.	3.7	19
105	Role of Maize Hybrids and Their Chemical Composition in <i>Fusarium</i> Infection and Fumonisin Production. Journal of Agricultural and Food Chemistry, 2012, 60, 3800-3808.	5.2	51
106	Masked fumonisins in processed food: co-occurrence of hidden and bound forms and their stability under digestive conditions. World Mycotoxin Journal, 2012, 5, 325-334.	1.4	44
107	Dietary exposure to fumonisins and evaluation of nutrient intake in a group of adult celiac patients on a gluten-free diet. Molecular Nutrition and Food Research, 2012, 56, 632-640.	3.3	49
108	Preliminary investigation on the presence of peptides inhibiting the growth of <i>Listeria innocua</i> and <i>Listeria monocytogenes</i> in Asiago d'Alleva cheese. Dairy Science and Technology, 2012, 92, 297-308.	2.2	13



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109	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
110	Volatile fingerprinting of chestnut flours from traditional Emilia Romagna (Italy) cultivars. <i>Food Chemistry</i> , 2012, 134, 662-668.	8.2	46
111	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, , n/a-n/a.	3.3	0
112	Proteolytic Peptides as Molecular Markers of Species Authenticity in Cheeses. <i>ACS Symposium Series</i> , 2011, , 215-226.	0.5	1
113	Brand-dependent volatile fingerprinting of Italian wines from Valpolicella. <i>Journal of Chromatography A</i> , 2011, 1218, 7557-7565.	3.7	42
114	Phomopsins: an overview of phytopathological and chemical aspects, toxicity, analysis and occurrence. <i>World Mycotoxin Journal</i> , 2011, 4, 345-359.	1.4	31
115	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
116	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
117	<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
118	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
119	<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
120	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
121	Free and bound fumonisins in gluten-free food products. <i>Molecular Nutrition and Food Research</i> , 2009, 53, 492-499.	3.3	70
122	A multiresidual method for the simultaneous determination of the main glycoalkaloids and flavonoids in fresh and processed tomato ( <i>Solanum lycopersicum</i> L.) by LC-MS/MS. <i>Journal of Separation Science</i> , 2009, 32, 3664-3671.	2.5	10
123	Complexation of zearalenone and zearalenols with native and modified $\beta$ -cyclodextrins. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2009, 64, 331-340.	1.6	12
124	Difficulties in fumonisin determination: the issue of hidden fumonisins. <i>Analytical and Bioanalytical Chemistry</i> , 2009, 395, 1335-1345.	3.7	107
125	Accumulation of non-proteolytic aminoacyl derivatives in Parmigiano-Reggiano cheese during ripening. <i>International Dairy Journal</i> , 2009, 19, 582-587.	3.0	46
126	Masked Mycotoxins and Mycotoxin Derivatives in Food: The Hidden Menace. , 2009, , 385-397.		0



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127	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
128	The occurrence of ochratoxin A in blue cheese. <i>Food Chemistry</i> , 2008, 106, 729-734.	8.2	48
129	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
130	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
131	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
132	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
133	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
134	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
135	A new validated HPLC-FLD method for detecting ochratoxin A in dry-cured meat and in blue cheese. <i>Mycotoxin Research</i> , 2007, 23, 132-137.	2.3	7
136	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
137	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
138	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
139	Bioavailability of trans-resveratrol from red wine in humans. <i>Molecular Nutrition and Food Research</i> , 2005, 49, 495-504.	3.3	268
140	An innovative LC/MS approach applied to the determination of zearalenone in maize: Alternate Isotope-coded Derivatization Assay (AIDA). <i>Mycotoxin Research</i> , 2005, 21, 218-223.	2.3	4
141	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
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146	Enantiomeric separation of chiral peptide nucleic acid monomers by capillary electrophoresis with charged cyclodextrins. <i>Electrophoresis</i> , 2003, 24, 2698-2703.	2.4	6
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