Mariateresa Maldini

List of Publications by Year
in descending order

38	1,303	279798	345221
papers	citations	23 h-index	36 g-index

38	38	38	2546
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Metabolic profiling of roots of liquorice (Glycyrrhiza glabra) from different geographical areas by ESI/MS/MS and determination of major metabolites by LC-ESI/MS and LC-ESI/MS/MS. Journal of Pharmaceutical and Biomedical Analysis, 2011, 54, 535-544.	2.8	142
2	Screening of the topical anti-inflammatory activity of the bark of Acacia cornigera Willdenow, Byrsonima crassifolia Kunth, Sweetia panamensis Yakovlev and the leaves of Sphagneticola trilobata Hitchcock. Journal of Ethnopharmacology, 2009, 122, 430-433.	4.1	73
3	Altitude and climate influence Helichrysum italicum subsp. microphyllum essential oils composition. Industrial Crops and Products, 2016, 80, 242-250.	5.2	70
4	Effects of olive polyphenols administration on nerve growth factor and brain-derived neurotrophic factor in the mouse brain. Nutrition, 2013, 29, 681-687.	2.4	69
5	â€˜Moringa oleifera: study of phenolics and glucosinolates by mass spectrometryâ€™. Journal of Mass Spectrometry, 2014, 49, 900-910.	1.6	68
6	Chemical characterization, antioxidant capacity and antimicrobial activity against food related microorganisms of Citrus limon var. pompia leaf essential oil. LWT - Food Science and Technology, 2016, 69, 579-585.	5.2	64
7	Radical Scavenging Activity and LCâ€MS Metabolic Profiling of Petals, Stamens, and Flowers of Crocus sativus L.. Journal of Food Science, 2012, 77, C893-900.	3.1	54
8	Variability of chemical composition and antioxidant activity of essential oils between Myrtus communis var. Leucocarpa DC and var. Melanocarpa DC. Food Chemistry, 2016, 197, 124-131.	8.2	48
9	Strong antioxidant phenolics from Acacia nilotica: Profiling by ESI-MS and qualitativeâ€“quantitative determination by LCâ€“ESI-MS. Journal of Pharmaceutical and Biomedical Analysis, 2011, 56, 228-239.	2.8	47
10	Improvement of the nutraceutical quality of broccoli sprouts by elicitation. Food Chemistry, 2016, 201, 101-109.	8.2	45
11	A liquid chromatographyâ€mass spectrometry approach to study â€œglucosinolomaâ€•in broccoli sprouts. Journal of Mass Spectrometry, 2012, 47, 1198-1206.	1.6	41
12	Determination of six steviol glycosides of Stevia rebaudiana (Bertoni) from different geographical origin by LCâ€“ESIâ€“MS/MS. Food Chemistry, 2013, 141, 745-753.	8.2	41
13	Metabolite fingerprinting of Camptotheca acuminata and the HPLCâ€“ESI-MS/MS analysis of camptothecin and related alkaloids. Journal of Pharmaceutical and Biomedical Analysis, 2010, 51, 405-415.	2.8	39
14	Genista sessilifolia DC. and Genista tinctoria L. inhibit UV light and nitric oxide-induced DNA damage and human melanoma cell growth. Chemico-Biological Interactions, 2009, 180, 211-219.	4.0	34
15	Absorption, Metabolism, and Effects at Transcriptome Level of a Standardized French Oak Wood Extract, Robuvit, in Healthy Volunteers: Pilot Study. Journal of Agricultural and Food Chemistry, 2014, 62, 443-453.	5.2	32
16	Valorizing coffee pulp by-products as anti-inflammatory ingredient of food supplements acting on IL-8 release. Food Research International, 2018, 112, 129-135.	6.2	31
17	Identification and quantification of glucosinolates in different tissues of Raphanus raphanistrum by liquid chromatography tandem-mass spectrometry. Journal of Food Composition and Analysis, 2017, 61, 20-27.	3.9	30
18	Protective effects of Brassica oleracea sprouts extract toward renal damage in high-salt-fed SHRSP. Journal of Hypertension, 2015, 33, 1465-1479.	0.5	29

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19	Phenolic compounds from Bursera simaruba Sarg. bark: Phytochemical investigation and quantitative analysis by tandem mass spectrometry. Phytochemistry, 2009, 70, 641-649.	2.9	28
20	A new approach to discriminate Rosmarinus officinalis L. plants with antioxidant activity, based on HPTLC fingerprint and targeted phenolic analysis combined with PCA. Industrial Crops and Products, 2016, 94, 665-672.	5.2	28
21	Glucoraphanin and sulforaphane evolution during juice preparation from broccoli sprouts. Food Chemistry, 2018, 268, 249-256.	8.2	27
22	Phenolic compounds from Byrsonima crassifolia L. bark: Phytochemical investigation and quantitative analysis by LC-ESI MS/MS. Journal of Pharmaceutical and Biomedical Analysis, 2011, 56, 1-6.	2.8	26
23	Effect of oxygen reduction during malaxation on the quality of extra virgin olive oil (Cv.) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 5 Science and Technology, 2014, 59, 163-172.	5.2	23
24	Glucosinolates redox activities: Can they act as antioxidants?. Food Chemistry, 2014, 149, 226-232.	8.2	23
25	Nutraceutical Improvement Increases the Protective Activity of Broccoli Sprout Juice in a Human Intestinal Cell Model of Gut Inflammation. Pharmaceuticals, 2016, 9, 48.	3.8	21
26	Characterisation of Fragaria vesca fruit from Italy following a metabolomics approach through integrated mass spectrometry techniques. LWT - Food Science and Technology, 2016, 74, 387-395.	5.2	21
27	Untargeted Metabolomics Reveals Predominant Alterations in Lipid Metabolism Following Light Exposure in Broccoli Sprouts. International Journal of Molecular Sciences, 2015, 16, 13678-13691.	4.1	20
28	Metabolomic study of wild and cultivated caper (Capparis spinosa L.) from different areas of Sardinia and their comparative evaluation. Journal of Mass Spectrometry, 2016, 51, 716-728.	1.6	19
29	Antibacterial activity, cytotoxicity and chemical constituents of Hydnora johannis roots. South African Journal of Botany, 2012, 78, 228-234.	2.5	18
30	HPTLC-PCA Complementary to HRMS-PCA in the Case Study of Arbutus unedo Antioxidant Phenolic Profiling. Foods, 2019, 8, 294.	4.3	16
31	Saponin Inventory from Argania spinosa Kernel Cakes by Liquid Chromatography and Mass Spectrometry. Phytochemical Analysis, 2013, 24, 616-622.	2.4	15
32	Profiling and Simultaneous Quantitative Determination of Anthocyanins in Wild Myrtus communis L. Berries from Different Geographical Areas in Sardinia and their Comparative Evaluation. Phytochemical Analysis, 2016, 27, 249-256.	2.4	15
33	Myrtus communis Liquor Byproduct as a Source of Bioactive Compounds. Foods, 2019, 8, 237.	4.3	15
34	Moringa oleifera leaf extract influences oxidative metabolism in C2C12 myotubes through SIRT1-PPARÎ± pathway. Phytomedicine Plus, 2021, 1, 100014.	2.0	13
35	Flavanocoumarins from Guazuma ulmifolia bark and evaluation of their affinity for STAT1. Phytochemistry, 2013, 86, 64-71.	2.9	11
36	Profiling of Phenolics fromTephrosia cinerea. Planta Medica, 2011, 77, 1861-1864.	1.3	3

#	Article	IF	Citations
37	Profiling of the Bioactive Compounds in Flowers, Leaves and Roots of Vinca sardoa. Natural Product Communications, 2017, 12, 1934578X1701200.	0.5	3
38	Quantitative Analysis of Caffeoylquinic Acids and Styrylpyrones in Sweetia panamensis Bark by UPLC. Chromatographia, 2009, 70, 1621-1626.	1.3	1