

Mariosimone Zoccali

List of Publications by Year in descending order

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Version: 2024-02-01

60
papers

1,149
citations

394421

19
h-index

454955

30
g-index

61
all docs

61
docs citations

61
times ranked

1028
citing authors

#	ARTICLE	IF	CITATIONS
1	Fast gas chromatography-mass spectrometry: A review of the last decade. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 118, 444-452.	11.4	65
2	Direct online extraction and determination by supercritical fluid extraction with chromatography and mass spectrometry of targeted carotenoids from red Habanero peppers (<i>Capsicum chinense</i>) <i>Trends in Analytical Chemistry</i> , 2019, 118, 453-462.	11.4	65
3	Apocarotenoids determination in <i>Capsicum chinense</i> Jacq. cv. Habanero, by supercritical fluid chromatography-triple-quadrupole/mass spectrometry. <i>Food Chemistry</i> , 2017, 231, 316-323.	8.2	48
4	Determination of phthalate esters in vegetable oils using direct immersion solid-phase microextraction and fast gas chromatography coupled with triple quadrupole mass spectrometry. <i>Analytica Chimica Acta</i> , 2015, 887, 237-244.	5.4	47
5	Untargeted and targeted comprehensive two-dimensional GC analysis using a novel unified high-speed triple quadrupole mass spectrometer. <i>Journal of Chromatography A</i> , 2013, 1278, 153-159.	3.7	43
6	A rapid multidimensional liquid-gas chromatography method for the analysis of mineral oil saturated hydrocarbons in vegetable oils. <i>Journal of Chromatography A</i> , 2011, 1218, 7476-7480.	3.7	42
7	Flow-modulated comprehensive two-dimensional gas chromatography combined with a vacuum ultraviolet detector for the analysis of complex mixtures. <i>Journal of Chromatography A</i> , 2017, 1497, 135-143.	3.7	42
8	Comparison of different analytical techniques for the analysis of carotenoids in tamarillo (<i>Solanum</i>) <i>Trends in Analytical Chemistry</i> , 2019, 118, 463-472.	3.0	42
9	Carotenoids and apocarotenoids determination in intact human blood samples by online supercritical fluid extraction-supercritical fluid chromatography-tandem mass spectrometry. <i>Analytica Chimica Acta</i> , 2018, 1032, 40-47.	5.4	39
10	The off-line combination of high performance liquid chromatography and comprehensive two-dimensional gas chromatography-mass spectrometry: A powerful approach for highly detailed essential oil analysis. <i>Journal of Chromatography A</i> , 2013, 1305, 276-284.	3.7	38
11	Green Extraction Approaches for Carotenoids and Esters: Characterization of Native Composition from Orange Peel. <i>Antioxidants</i> , 2019, 8, 613.	5.1	37
12	Improvement of mineral oil saturated and aromatic hydrocarbons determination in edible oil by liquid-gas chromatography with dual detection. <i>Journal of Separation Science</i> , 2016, 39, 623-631.	2.5	33
13	Recent advances in the coupling of carbon dioxide-based extraction and separation techniques. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 116, 158-165.	11.4	33
14	Determination of the polyphenolic fraction of <i>Pistacia vera</i> L. kernel extracts by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry detection. <i>Analytical and Bioanalytical Chemistry</i> , 2019, 411, 4819-4829.	3.7	30
15	Determination of saturated-hydrocarbon contamination in baby foods by using on-line liquid-gas chromatography and off-line liquid chromatography-comprehensive gas chromatography combined with mass spectrometry. <i>Journal of Chromatography A</i> , 2012, 1259, 221-226.	3.7	27
16	On-Line Combination of High Performance Liquid Chromatography with Comprehensive Two-Dimensional Gas Chromatography-Triple Quadrupole Mass Spectrometry: A Proof of Principle Study. <i>Analytical Chemistry</i> , 2015, 87, 1911-1918.	6.5	27
17	Multidimensional Gas Chromatography Coupled to Combustion-Isotope Ratio Mass Spectrometry/Quadrupole MS with a Low-Bleed Ionic Liquid Secondary Column for the Authentication of Truffles and Products Containing Truffle. <i>Analytical Chemistry</i> , 2018, 90, 6610-6617.	6.5	25
18	Comparison of two different multidimensional liquid-gas chromatography interfaces for determination of mineral oil saturated hydrocarbons in foodstuffs. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 1077-1084.	3.7	24

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19	Apocarotenoids profiling in different Capsicum species. Food Chemistry, 2021, 334, 127595.	8.2	24
20	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
21	Development of a Novel Microwave Distillation Technique for the Isolation of Cannabis sativa L. Essential Oil and Gas Chromatography Analyses for the Comprehensive Characterization of Terpenes and Terpenoids, Including Their Enantio-Distribution. Molecules, 2021, 26, 1588.	3.8	20
22	A direct sensitivity comparison between flow-modulated comprehensive 2D and 1D GC in untargeted and targeted MS-based experiments. Journal of Separation Science, 2013, 36, 2746-2752.	2.5	18
23	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
24	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
25	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
26	First Apocarotenoids Profiling of Four Microalgae Strains. Antioxidants, 2019, 8, 209.	5.1	17
27	Analysis of the sesquiterpene fraction of citrus essential oils by using the off-line combination of high performance liquid chromatography and gas chromatography-based methods: a comparative study. Flavour and Fragrance Journal, 2015, 30, 411-422.	2.6	15
28	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
29	Determination of free apocarotenoids and apocarotenoid esters in human colostrum. Analytical and Bioanalytical Chemistry, 2020, 412, 1335-1342.	3.7	15
30	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
31	Determination of multi-pesticide residues in vegetable products using a "reduced-scale" QuEChERS method and flow-modulated comprehensive two-dimensional gas chromatography-triple quadrupole mass spectrometry. Journal of Chromatography A, 2021, 1645, 462126.	3.7	15
32	Tuberomics: a molecular profiling for the adaption of edible fungi (Tuber magnatum Pico) to different natural environments. BMC Genomics, 2020, 21, 90.	2.8	15
33	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
34	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
35	Solid-phase microextraction with fast GC combined with a high-speed triple quadrupole mass spectrometer for targeted and untargeted food analysis. Journal of Separation Science, 2013, 36, 2145-2150.	2.5	13
36	Miniaturization of the QuEChERS Method in the Fast Gas Chromatography-Tandem Mass Spectrometry Analysis of Pesticide Residues in Vegetables. Food Analytical Methods, 2017, 10, 2636-2645.	2.6	12

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37	Fingerprinting of the Unsaponifiable Fraction of Vegetable Oils by Using Cryogenically-Modulated Comprehensive Two-Dimensional Gas Chromatography-High Resolution Time-of-Flight Mass Spectrometry. <i>Food Analytical Methods</i> , 2020, 13, 1523-1529.	2.6	12
38	Fast gas chromatography combined with a high-speed triple quadrupole mass spectrometer for the analysis of unknown and target citrus essential oil volatiles. <i>Journal of Separation Science</i> , 2013, 36, 511-516.	2.5	11
39	A unique data analysis framework and open source benchmark data set for the analysis of comprehensive two-dimensional gas chromatography software. <i>Journal of Chromatography A</i> , 2021, 1635, 461721.	3.7	11
40	Characterization of Limonoids in Citrus Essential Oils by Means of Supercritical Fluid Chromatography Tandem Mass Spectrometry. <i>Food Analytical Methods</i> , 2018, 11, 3257-3266.	2.6	10
41	Flow-modulated comprehensive two-dimensional gas chromatography combined with time-of-flight mass spectrometry: use of hydrogen as a more sustainable alternative to helium. <i>Analytical and Bioanalytical Chemistry</i> , 2022, 414, 6371-6378.	3.7	10
42	Multilevel characterization of marine microbial biodegradation potentiality by means of flow-modulated comprehensive two-dimensional gas chromatography combined with a triple quadrupole mass spectrometer. <i>Journal of Chromatography A</i> , 2018, 1547, 99-106.	3.7	9
43	Measurement of fundamental chromatography parameters in conventional and split-flow comprehensive two-dimensional gas chromatography-mass spectrometry: A focus on the importance of second-dimension injection efficiency. <i>Journal of Separation Science</i> , 2013, 36, 212-218.	2.5	8
44	Use of a recently developed thermal modulator within the context of comprehensive two-dimensional gas chromatography combined with time-of-flight mass spectrometry: Gas flow optimization aspects. <i>Journal of Separation Science</i> , 2018, 42, 691-697.	2.5	8
45	A lab-developed interface for liquid-gas chromatography coupling based on the use of a modified programmed-temperature-vaporizing injector. <i>Journal of Chromatography A</i> , 2020, 1622, 461096.	3.7	8
46	Direct analysis of phthalate esters in vegetable oils by means of comprehensive two-dimensional gas chromatography combined with triple quadrupole mass spectrometry. <i>Food Chemistry</i> , 2022, 396, 133721.	8.2	8
47	Detailed Profiling of the Volatile Oxygenated Fraction of Mandarin Essential Oils by Using the Off-Line Combination of High-Performance Liquid Chromatography and Comprehensive Two-Dimensional Gas Chromatography-Mass Spectrometry. <i>Food Analytical Methods</i> , 2017, 10, 1106-1116.	2.6	7
48	Towards the determination of an equivalent standard column set between cryogenic and flow-modulated comprehensive two-dimensional gas chromatography. <i>Analytica Chimica Acta</i> , 2020, 1105, 231-236.	5.4	7
49	In-Depth Qualitative Analysis of Lime Essential Oils Using the Off-Line Combination of Normal Phase High Performance Liquid Chromatography and Comprehensive Two-Dimensional Gas Chromatography-Quadrupole Mass Spectrometry. <i>Foods</i> , 2019, 8, 580.	4.3	6
50	Preliminary observations on the use of a novel low duty cycle flow modulator for comprehensive two-dimensional gas chromatography. <i>Journal of Chromatography A</i> , 2021, 1643, 462076.	3.7	6
51	Biodegradation Potential of Oil-degrading Bacteria Related to the Genus <i>Thalassospira</i> Isolated from Polluted Coastal Area in Mediterranean Sea. <i>Soil and Sediment Contamination</i> , 2022, 31, 316-332.	1.9	6
52	Use of a low-cost, lab-made Y-interface for liquid-gas chromatography coupling for the analysis of mineral oils in food samples. <i>Journal of Chromatography A</i> , 2021, 1648, 462191.	3.7	6
53	Carotenoid and Apocarotenoid Analysis by SFE-SFC-QqQ/MS. <i>Methods in Molecular Biology</i> , 2020, 2083, 209-219.	0.9	6
54	On-line coupling of supercritical fluid extraction with enantioselective supercritical fluid chromatography-triple quadrupole mass spectrometry for the determination of chiral pesticides in hemp seeds: A proof-of-principle study. <i>Food Chemistry</i> , 2022, 373, 131418.	8.2	6

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55	Supercritical fluid chromatography-tandem mass spectrometry of oxygen heterocyclic compounds in Citrus essential oils. <i>Analytical and Bioanalytical Chemistry</i> , 2022, 414, 4821-4836.	3.7	4
56	Analysis of Organic Sulphur Compounds in Coal Tar by Using Comprehensive Two-Dimensional Gas Chromatography-High Resolution Time-of-Flight Mass Spectrometry. <i>Separations</i> , 2020, 7, 26.	2.4	3
57	Occurrence of Mineral Oil Hydrocarbons in Omega-3 Fatty Acid Dietary Supplements. <i>Foods</i> , 2021, 10, 2424.	4.3	2
58	Analytical evaluation of carotenoids, apocarotenoids, capsaicinoids, and phenolics to assess the effect of a protective treatment on chili peppers dried at different temperatures. <i>European Food Research and Technology</i> , 0, .	3.3	2
59	High-speed GC-MS. , 2020, , 109-132.		1
60	Evaluation of different internal diameter coated modulation columns within the context of solidâ€state modulation. <i>Journal of Separation Science</i> , 2021, 44, 1923-1930.	2.5	1