

# Gianfranco Panfili

## List of Publications by Year in descending order

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59  
papers

2,652  
citations

147801

31  
h-index

182427

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g-index

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all docs

59  
docs citations

59  
times ranked

2962  
citing authors

#	ARTICLE	IF	CITATIONS
1	Cis-trans retinol isomerisation: Influence of microorganisms during the production of pasta filata cheeses. <i>International Dairy Journal</i> , 2022, 133, 105441.	3.0	1
2	Chemical characterization of "Pecorino Di Farindola"™ cheese during ripening. <i>Italian Journal of Food Science</i> , 2021, 33, 46-51.	2.9	3
3	Loss or Gain of Lipophilic Bioactive Compounds in Vegetables after Domestic Cooking? Effect of Steaming and Boiling. <i>Foods</i> , 2021, 10, 960.	4.3	10
4	Evolution of Carotenoid Content, Antioxidant Activity and Volatiles Compounds in Dried Mango Fruits ( <i>Mangifera Indica</i> L.). <i>Foods</i> , 2020, 9, 1424.	4.3	21
5	Bioactive Compounds in Wild Asteraceae Edible Plants Consumed in the Mediterranean Diet. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 540-546.	3.2	23
6	Evolution of Carotenoids, Sensory Profiles and Volatile Compounds in Microwave-Dried Fruits of Three Different Loquat Cultivars ( <i>Eriobotrya japonica</i> Lindl.). <i>Plant Foods for Human Nutrition</i> , 2020, 75, 200-207.	3.2	14
7	Evaluation of carotenoids and furosine content in air dried carrots and parsnips pre-treated with pulsed electric field (PEF). <i>European Food Research and Technology</i> , 2019, 245, 2529-2537.	3.3	17
8	Gluten-Free Alternative Grains: Nutritional Evaluation and Bioactive Compounds. <i>Foods</i> , 2019, 8, 208.	4.3	37
9	Stabilization of sourdough starter by spray drying technique: New breadmaking perspective. <i>LWT - Food Science and Technology</i> , 2019, 99, 468-475.	5.2	40
10	Bioactive compounds in rice on Italian market: pigmented varieties as a source of carotenoids, total phenolic compounds and anthocyanins, before and after cooking. <i>Food Chemistry</i> , 2019, 277, 119-127.	8.2	55
11	Effect of a physical pre-treatment and drying on carotenoids of goji berries ( <i>Lycium barbarum</i> L.). <i>LWT - Food Science and Technology</i> , 2018, 92, 318-323.	5.2	48
12	Effect of pH on malolactic fermentation in southern Italian wines. <i>European Food Research and Technology</i> , 2018, 244, 1261-1268.	3.3	19
13	Kinetics of carotenoids degradation and furosine formation in dried apricots ( <i>Prunus armeniaca</i> L.). <i>Food Research International</i> , 2017, 99, 862-867.	6.2	45
14	Limits and potentials of African red palm oils purchased from European ethnic food stores. <i>European Food Research and Technology</i> , 2017, 243, 1239-1248.	3.3	4
15	Evolution of free amino acids during ripening of Caciocavallo cheeses made with different milks. <i>Journal of Dairy Science</i> , 2017, 100, 9521-9531.	3.4	37
16	Patulin Degradation by the Biocontrol Yeast <i>Sporobolomyces</i> sp. Is an Inducible Process. <i>Toxins</i> , 2017, 9, 61.	3.4	42
17	Variability in chemical and microbiological profiles of long-ripened Caciocavallo cheeses. <i>Journal of Dairy Science</i> , 2016, 99, 9521-9533.	3.4	9
18	Determination of Lutein from Fruit and Vegetables Through an Alkaline Hydrolysis Extraction Method and HPLC Analysis. <i>Journal of Food Science</i> , 2015, 80, C2686-91.	3.1	29

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19	Carotenoids, Tocols, and Retinols during the Pasta-Making Process. , 2015, , 309-317.		2
20	Tocopherol and tocotrienol analysis as a tool to discriminate different fat ingredients in bakery products. Food Control, 2015, 54, 31-38.	5.5	15
21	Innovative Caciocavallo cheeses made from a mixture of cow milk with ewe or goat milk. Journal of Dairy Science, 2014, 97, 1296-1304.	3.4	36
22	Degradation of Carotenoids in Apricot ( <i>Prunus armeniaca</i> L.) During Drying Process. Plant Foods for Human Nutrition, 2013, 68, 241-246.	3.2	54
23	Response of Carotenoids and Tocols of Durum Wheat in Relation to Water Stress and Sulfur Fertilization. Journal of Agricultural and Food Chemistry, 2013, 61, 2583-2590.	5.2	35
24	An innovative pre-ripening drying method to improve the quality of pasta filata cheeses. Journal of Dairy Research, 2012, 79, 397-404.	1.4	5
25	Dissection of antioxidant activity of durum wheat ( <i>Triticum durum</i> Desf.) grains as evaluated by the new LOX/RNO method. Journal of Cereal Science, 2012, 56, 214-222.	3.7	19
26	Carotenoids, tocopherols and retinols evolution during egg pasta "making processes. Food Chemistry, 2012, 131, 590-595.	8.2	34
27	Degradation of carotenoids in orange juice during microwave heating. LWT - Food Science and Technology, 2010, 43, 867-871.	5.2	112
28	Production of functional probiotic, prebiotic, and synbiotic ice creams. Journal of Dairy Science, 2010, 93, 4555-4564.	3.4	118
29	Tocol and $\beta$ -glucan levels in barley varieties and in pearling by-products. Food Chemistry, 2008, 107, 84-91.	8.2	82
30	Rapid determination of collagen in meat-based foods by microwave hydrolysis of proteins and HPAEC-PAD analysis of 4-hydroxyproline. Meat Science, 2008, 80, 401-409.	5.5	42
31	Influence of microorganisms on retinol isomerization in milk. Journal of Dairy Research, 2008, 75, 37-43.	1.4	15
32	Effect of the Biocontrol Yeast <i>Rhodotorula glutinis</i> Strain LS11 on Patulin Accumulation in Stored Apples. Phytopathology, 2005, 95, 1271-1278.	2.2	79
33	Effect of processing and storage on the chemical quality markers of spray-dried whole egg. Food Chemistry, 2005, 92, 293-303.	8.2	79
34	Estimation of Color of Durum Wheat. Comparison of WSB, HPLC, and Reflectance Colorimeter Measurements. Journal of Agricultural and Food Chemistry, 2005, 53, 2373-2378.	5.2	92
35	Improved Normal-Phase High-Performance Liquid Chromatography Procedure for the Determination of Carotenoids in Cereals. Journal of Agricultural and Food Chemistry, 2004, 52, 6373-6377.	5.2	217
36	Extraction of wheat germ oil by supercritical CO <sub>2</sub> : Oil and defatted cake characterization. JAOCS, Journal of the American Oil Chemists' Society, 2003, 80, 157-161.	1.9	68

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37	Normal Phase High-Performance Liquid Chromatography Method for the Determination of Tocopherols and Tocotrienols in Cereals. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3940-3944.	5.2	343
38	Furosine: A Suitable Marker for Assessing the Freshness of Royal Jelly. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2825-2829.	5.2	41
39	A critical comparison between traditional methods and supercritical carbon dioxide extraction for the determination of tocopherols in cereals. <i>European Food Research and Technology</i> , 2002, 215, 353-358.	3.3	54
40	Rapid Assay of Choline in Foods Using Microwave Hydrolysis and a Choline Biosensor. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3403-3407.	5.2	58
41	Constituents of nutritional relevance in fermented milk products commercialised in Italy. <i>Food Chemistry</i> , 1999, 66, 353-358.	8.2	29
42	Chemical Composition and Nutritional Properties of Commercial Products of Mare Milk Powder. <i>Journal of Food Composition and Analysis</i> , 1998, 11, 178-187.	3.9	48
43	Natural antioxidants in the unsaponifiable fraction of virgin olive oils from different cultivars. <i>Journal of the Science of Food and Agriculture</i> , 1998, 77, 115-120.	3.5	105
44	Influence of thermal and other manufacturing stresses on retinol isomerization in milk and dairy products. <i>Journal of Dairy Research</i> , 1998, 65, 253-260.	1.4	45
45	Valorization of the honeys from the Molise region through physico-chemical, organoleptic and nutritional assessment. <i>Food Chemistry</i> , 1997, 58, 125-128.	8.2	39
46	Nutritional Evaluation of Typical and Reformulated Italian Cheese. <i>Journal of the Science of Food and Agriculture</i> , 1997, 73, 46-52.	3.5	16
47	Application of the Microwave Hydrolysis to Furosine Determination in Cereal and Dairy Foods. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 3855-3857.	5.2	28
48	Normal and reversed-phase HPLC for more complete evaluation of tocopherols, retinols, carotenes and sterols in dairy products. <i>Chromatographia</i> , 1996, 43, 89-93.	1.3	66
49	Fast Analysis of Lysine in Food Using Protein Microwave Hydrolysis and an Electrochemical Biosensor. <i>Analytical Letters</i> , 1996, 29, 1125-1137.	1.8	29
50	Comparative study on microwave and conventional methods for protein hydrolysis in food. <i>Amino Acids</i> , 1995, 8, 201-208.	2.7	37
51	High-performance liquid chromatographic method for the simultaneous determination of tocopherols, carotenes, and retinol and its geometric isomers in Italian cheeses. <i>Analyst</i> , 1994, 119, 1161.	3.5	111
52	Effect of some food preservatives on aflatoxin production. <i>Food Additives and Contaminants</i> , 1992, 9, 417-425.	2.0	1
53	Gruppo II Ormoni - Regolazione. <i>Giornale Botanico Italiano (Florence, Italy: 1962)</i> , 1989, 123, 46-77.	0.0	0
54	Aflatoxin congener biosynthesis induced by lipoperoxidation. <i>Experimental Mycology</i> , 1989, 13, 61-68.	1.6	3

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55	Fisiologia e Genetica. Giornale Botanico Italiano (Florence, Italy: 1962), 1986, 120, 122-130.	0.0	4
56	Effect of organic solvents on aflatoxin production in cultures of <i>Aspergillus parasiticus</i> . Transactions of the British Mycological Society, 1985, 84, 591-593.	0.6	7
57	Effect of T-2 toxin on aflatoxin production. Transactions of the British Mycological Society, 1984, 83, 150-152.	0.6	8
58	Societ� Botanica Italiana 80� Congresso Sociale. Giornale Botanico Italiano (Florence, Italy: 1962), 1984, 118, 177-366.	0.0	0
59	Cerulenin and tetrahydrocerulenin: Stimulating factors of aflatoxin biosynthesis. Transactions of the British Mycological Society, 1983, 81, 201-204.	0.6	22