

Gianfranco Panfili

List of Publications by Year in descending order

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57
papers

2,652
citations

168829

31
h-index

206121

51
g-index

59
all docs

59
docs citations

59
times ranked

3179
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	2.4	343
2	Improved Normal-Phase High-Performance Liquid Chromatography Procedure for the Determination of Carotenoids in Cereals. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6373-6377.	2.4	217
3	Production of functional probiotic, prebiotic, and synbiotic ice creams. <i>Journal of Dairy Science</i> , 2010, 93, 4555-4564.	1.4	118
4	Degradation of carotenoids in orange juice during microwave heating. <i>LWT - Food Science and Technology</i> , 2010, 43, 867-871.	2.5	112
5	High-performance liquid chromatographic method for the simultaneous determination of tocopherols, carotenes, and retinol and its geometric isomers in Italian cheeses. <i>Analyst</i> , The, 1994, 119, 1161.	1.7	111
6	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.	1.7	105
7	Estimation of Color of Durum Wheat. Comparison of WSB, HPLC, and Reflectance Colorimeter Measurements. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2373-2378.	2.4	92
8	Tocol and β -glucan levels in barley varieties and in pearling by-products. <i>Food Chemistry</i> , 2008, 107, 84-91.	4.2	82
9	Effect of the Biocontrol Yeast <i>Rhodotorula glutinis</i> Strain LS11 on Patulin Accumulation in Stored Apples. <i>Phytopathology</i> , 2005, 95, 1271-1278.	1.1	79
10	Effect of processing and storage on the chemical quality markers of spray-dried whole egg. <i>Food Chemistry</i> , 2005, 92, 293-303.	4.2	79
11	Extraction of wheat germ oil by supercritical CO ₂ : Oil and defatted cake characterization. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2003, 80, 157-161.	0.8	68
12	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.	0.7	66
13	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.	2.4	58
14	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.	4.2	55
15	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.	1.6	54
16	Degradation of Carotenoids in Apricot (<i>Prunus armeniaca</i> L.) During Drying Process. <i>Plant Foods for Human Nutrition</i> , 2013, 68, 241-246.	1.4	54
17	Chemical Composition and Nutritional Properties of Commercial Products of Mare Milk Powder. <i>Journal of Food Composition and Analysis</i> , 1998, 11, 178-187.	1.9	48
18	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.	2.5	48

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19	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.	0.7	45
20	Kinetics of carotenoids degradation and furosine formation in dried apricots (<i>Prunus armeniaca</i> L.). <i>Food Research International</i> , 2017, 99, 862-867.	2.9	45
21	Rapid determination of collagen in meat-based foods by microwave hydrolysis of proteins and HPAEC-PAD analysis of 4-hydroxyproline. <i>Meat Science</i> , 2008, 80, 401-409.	2.7	42
22	Patulin Degradation by the Biocontrol Yeast <i>Sporobolomyces</i> sp. Is an Inducible Process. <i>Toxins</i> , 2017, 9, 61.	1.5	42
23	Furosine: A Suitable Marker for Assessing the Freshness of Royal Jelly. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2825-2829.	2.4	41
24	Stabilization of sourdough starter by spray drying technique: New breadmaking perspective. <i>LWT - Food Science and Technology</i> , 2019, 99, 468-475.	2.5	40
25	Valorization of the honeys from the Molise region through physico-chemical, organoleptic and nutritional assessment. <i>Food Chemistry</i> , 1997, 58, 125-128.	4.2	39
26	Comparative study on microwave and conventional methods for protein hydrolysis in food. <i>Amino Acids</i> , 1995, 8, 201-208.	1.2	37
27	Evolution of free amino acids during ripening of Caciocavallo cheeses made with different milks. <i>Journal of Dairy Science</i> , 2017, 100, 9521-9531.	1.4	37
28	Gluten-Free Alternative Grains: Nutritional Evaluation and Bioactive Compounds. <i>Foods</i> , 2019, 8, 208.	1.9	37
29	Innovative Caciocavallo cheeses made from a mixture of cow milk with ewe or goat milk. <i>Journal of Dairy Science</i> , 2014, 97, 1296-1304.	1.4	36
30	Response of Carotenoids and Tocols of Durum Wheat in Relation to Water Stress and Sulfur Fertilization. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 2583-2590.	2.4	35
31	Carotenoids, tocopherols and retinols evolution during egg pasta "making processes. <i>Food Chemistry</i> , 2012, 131, 590-595.	4.2	34
32	Fast Analysis of Lysine in Food Using Protein Microwave Hydrolysis and an Electrochemical Biosensor. <i>Analytical Letters</i> , 1996, 29, 1125-1137.	1.0	29
33	Constituents of nutritional relevance in fermented milk products commercialised in Italy. <i>Food Chemistry</i> , 1999, 66, 353-358.	4.2	29
34	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.	1.5	29
35	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.	2.4	28
36	Bioactive Compounds in Wild Asteraceae Edible Plants Consumed in the Mediterranean Diet. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 540-546.	1.4	23

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37	Cerulenin and tetrahydrocerulenin: Stimulating factors of aflatoxin biosynthesis. Transactions of the British Mycological Society, 1983, 81, 201-204.	0.6	22
38	Evolution of Carotenoid Content, Antioxidant Activity and Volatiles Compounds in Dried Mango Fruits (<i>Mangifera Indica</i> L.). Foods, 2020, 9, 1424.	1.9	21
39	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.	1.8	19
40	Effect of pH on malolactic fermentation in southern Italian wines. European Food Research and Technology, 2018, 244, 1261-1268.	1.6	19
41	Evaluation of carotenoids and furosine content in air dried carrots and parsnips pre-treated with pulsed electric field (PEF). European Food Research and Technology, 2019, 245, 2529-2537.	1.6	17
42	Nutritional Evaluation of Typical and Reformulated Italian Cheese. Journal of the Science of Food and Agriculture, 1997, 73, 46-52.	1.7	16
43	Influence of microorganisms on retinol isomerization in milk. Journal of Dairy Research, 2008, 75, 37-43.	0.7	15
44	Tocopherol and tocotrienol analysis as a tool to discriminate different fat ingredients in bakery products. Food Control, 2015, 54, 31-38.	2.8	15
45	Evolution of Carotenoids, Sensory Profiles and Volatile Compounds in Microwave-Dried Fruits of Three Different Loquat Cultivars (<i>Eriobotrya japonica</i> Lindl.). Plant Foods for Human Nutrition, 2020, 75, 200-207.	1.4	14
46	Loss or Gain of Lipophilic Bioactive Compounds in Vegetables after Domestic Cooking? Effect of Steaming and Boiling. Foods, 2021, 10, 960.	1.9	10
47	Variability in chemical and microbiological profiles of long-ripened Caciocavallo cheeses. Journal of Dairy Science, 2016, 99, 9521-9533.	1.4	9
48	Effect of T-2 toxin on aflatoxin production. Transactions of the British Mycological Society, 1984, 83, 150-152.	0.6	8
49	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
50	An innovative pre-ripening drying method to improve the quality of pasta filata cheeses. Journal of Dairy Research, 2012, 79, 397-404.	0.7	5
51	Fisiologia e Genetica. Giornale Botanico Italiano (Florence, Italy: 1962), 1986, 120, 122-130.	0.0	4
52	Limits and potentials of African red palm oils purchased from European ethnic food stores. European Food Research and Technology, 2017, 243, 1239-1248.	1.6	4
53	Aflatoxin congener biosynthesis induced by lipoperoxidation. Experimental Mycology, 1989, 13, 61-68.	1.8	3
54	Chemical characterization of "Pecorino Di Farindola"™ cheese during ripening. Italian Journal of Food Science, 2021, 33, 46-51.	1.5	3

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55	Carotenoids, Tocols, and Retinols during the Pasta-Making Process. , 2015, , 309-317.		2
56	Effect of some food preservatives on aflatoxin production. Food Additives and Contaminants, 1992, 9, 417-425.	2.0	1
57	Cis-trans retinol isomerisation: Influence of microorganisms during the production of pasta filata cheeses. International Dairy Journal, 2022, 133, 105441.	1.5	1