

Paola Dugo

List of Publications by Year in descending order

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331
papers

13,944
citations

19657

61
h-index

45317

90
g-index

340
all docs

340
docs citations

340
times ranked

11068
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Comprehensive two-dimensional gas chromatography-mass spectrometry: A review. <i>Mass Spectrometry Reviews</i> , 2008, 27, 101-124. | 5.4 | 350 |
| 2 | Comprehensive multidimensional liquid chromatography: Theory and applications. <i>Journal of Chromatography A</i> , 2008, 1184, 353-368. | 3.7 | 299 |
| 3 | Gas chromatography-olfactometry in food flavour analysis. <i>Journal of Chromatography A</i> , 2008, 1186, 123-143. | 3.7 | 214 |
| 4 | Linear retention indices in gas chromatographic analysis: a review. <i>Flavour and Fragrance Journal</i> , 2008, 23, 297-314. | 2.6 | 192 |
| 5 | Protective effects of cyanidin-3-O-glucoside from blackberry extract against peroxynitrite-induced endothelial dysfunction and vascular failure. <i>Life Sciences</i> , 2003, 73, 1097-1114. | 4.3 | 162 |
| 6 | Release of Protein, Lipid, and Vitamin E from Almond Seeds during Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3409-3416. | 5.2 | 160 |
| 7 | Characterization of 12 Capsicum varieties by evaluation of their carotenoid profile and pungency determination. <i>Food Chemistry</i> , 2013, 140, 794-802. | 8.2 | 158 |
| 8 | Antifungal activity of essential oils against filamentous fungi determined by broth microdilution and vapour contact methods. <i>Journal of Applied Microbiology</i> , 2007, 102, 1544-1550. | 3.1 | 155 |
| 9 | Protective Effects of Anthocyanins from Blackberry in a Rat Model of Acute Lung Inflammation. <i>Free Radical Research</i> , 2003, 37, 891-900. | 3.3 | 150 |
| 10 | Comprehensive Two-Dimensional Normal-Phase (Adsorption)-Reversed-Phase Liquid Chromatography. <i>Analytical Chemistry</i> , 2004, 76, 2525-2530. | 6.5 | 149 |
| 11 | Inhibition of nitric oxide biosynthesis by anthocyanin fraction of blackberry extract. <i>Nitric Oxide - Biology and Chemistry</i> , 2006, 15, 30-39. | 2.7 | 140 |
| 12 | LC-MS for the identification of oxygen heterocyclic compounds in citrus essential oils. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2000, 24, 147-154. | 2.8 | 135 |
| 13 | Comprehensive two-dimensional liquid chromatography combined with mass spectrometric detection in the analyses of triacylglycerols in natural lipidic matrixes. <i>Journal of Chromatography A</i> , 2006, 1112, 269-275. | 3.7 | 135 |
| 14 | Identification of Anthocyanins in Berries by Narrow-Bore High-Performance Liquid Chromatography with Electrospray Ionization Detection. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3987-3992. | 5.2 | 133 |
| 15 | Determination of flavonoids in citrus juices by micro-HPLC-ESI/MS. <i>Journal of Separation Science</i> , 2005, 28, 1149-1156. | 2.5 | 131 |
| 16 | Characterization of polyphenols, lipids and dietary fibre from almond skins (<i>Amygdalus communis</i> L.). <i>Journal of Food Composition and Analysis</i> , 2010, 23, 166-174. | 3.9 | 131 |
| 17 | A comparison between different techniques for the isolation of rosemary essential oil. <i>Journal of Separation Science</i> , 2005, 28, 273-280. | 2.5 | 125 |
| 18 | Silver-ion reversed-phase comprehensive two-dimensional liquid chromatography combined with mass spectrometric detection in lipidic food analysis. <i>Journal of Chromatography A</i> , 2005, 1086, 91-98. | 3.7 | 115 |

| # | ARTICLE | IF | CITATIONS |
|----|--|------|-----------|
| 19 | Modulators for comprehensive two-dimensional gas chromatography. <i>TrAC - Trends in Analytical Chemistry</i> , 2011, 30, 1437-1461. | 11.4 | 115 |
| 20 | Off-line coupling of non-aqueous reversed-phase and silver ion high-performance liquid chromatography–mass spectrometry for the characterization of rice oil triacylglycerol positional isomers. <i>Journal of Chromatography A</i> , 2004, 1041, 135-142. | 3.7 | 114 |
| 21 | Chemical Characterization of Sacha Inchi (<i>Plukenetia volubilis</i> L.) Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 13043-13049. | 5.2 | 111 |
| 22 | Bioaccessibility of pistachio polyphenols, xanthophylls, and tocopherols during simulated human digestion. <i>Nutrition</i> , 2013, 29, 338-344. | 2.4 | 111 |
| 23 | Analysis of phenolic compounds in different parts of pomegranate (<i>Punica granatum</i>) fruit by HPLC-PDA-ESI/MS and evaluation of their antioxidant activity: application to different Italian varieties. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 3507-3520. | 3.7 | 111 |
| 24 | Determination of phospholipids in milk samples by means of hydrophilic interaction liquid chromatography coupled to evaporative light scattering and mass spectrometry detection. <i>Journal of Chromatography A</i> , 2011, 1218, 6476-6482. | 3.7 | 110 |
| 25 | Elucidation of Carotenoid Patterns in Citrus Products by Means of Comprehensive Normal-Phase – Reversed-Phase Liquid Chromatography. <i>Analytical Chemistry</i> , 2006, 78, 7743-7750. | 6.5 | 107 |
| 26 | Comprehensive two-dimensional gas chromatography–mass spectrometry: Recent evolution and current trends. <i>Mass Spectrometry Reviews</i> , 2016, 35, 524-534. | 5.4 | 100 |
| 27 | GC–MS, GC–O and enantio–GC investigation of the essential oil of <i>Tarhomonanthus camphoratus</i> L. <i>Flavour and Fragrance Journal</i> , 2008, 23, 40-48. | 2.6 | 99 |
| 28 | Comprehensive two-dimensional gas chromatography in combination with rapid scanning quadrupole mass spectrometry in perfume analysis. <i>Journal of Chromatography A</i> , 2005, 1067, 235-243. | 3.7 | 95 |
| 29 | Use of ionic liquids as stationary phases in hyphenated gas chromatography techniques. <i>Journal of Chromatography A</i> , 2012, 1255, 130-144. | 3.7 | 94 |
| 30 | Comprehensive two-dimensional chromatography in food analysis. <i>Journal of Chromatography A</i> , 2004, 1054, 3-16. | 3.7 | 91 |
| 31 | Comparative Analysis of Flavonoid Profile, Antioxidant and Antimicrobial Activity of the Berries of <i>Juniperus communis</i> L. var. <i>communis</i> and <i>Juniperus communis</i> L. var. <i>saxatilis</i> Pall. from Turkey. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 6570-6577. | 5.2 | 91 |
| 32 | Analysis of <i>Citrus</i> essential oils: state of the art and future perspectives. A review. <i>Flavour and Fragrance Journal</i> , 2012, 27, 98-123. | 2.6 | 91 |
| 33 | Potential of comprehensive chromatography in food analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2013, 52, 186-205. | 11.4 | 91 |
| 34 | Employing ultra high pressure liquid chromatography as the second dimension in a comprehensive two-dimensional system for analysis of <i>Stevia rebaudiana</i> extracts. <i>Journal of Chromatography A</i> , 2011, 1218, 2012-2018. | 3.7 | 90 |
| 35 | Heart-cutting multidimensional gas chromatography: A review of recent evolution, applications, and future prospects. <i>Analytica Chimica Acta</i> , 2012, 716, 66-75. | 5.4 | 90 |
| 36 | High efficiency liquid chromatography techniques coupled to mass spectrometry for the characterization of mate extracts. <i>Journal of Chromatography A</i> , 2009, 1216, 7213-7221. | 3.7 | 89 |

| # | ARTICLE | IF | CITATIONS |
|----|--|------|-----------|
| 37 | Evaluation of a Rapid-Scanning Quadrupole Mass Spectrometer in an Apolar $\tilde{\text{A}}$ - Ionic-Liquid Comprehensive Two-Dimensional Gas Chromatography System. <i>Analytical Chemistry</i> , 2010, 82, 8583-8590. | 6.5 | 88 |
| 38 | Mass spectrometry detection in comprehensive liquid chromatography: Basic concepts, instrumental aspects, applications and trends. <i>Mass Spectrometry Reviews</i> , 2012, 31, 523-559. | 5.4 | 86 |
| 39 | Native carotenoids composition of some tropical fruits. <i>Food Chemistry</i> , 2013, 140, 825-836. | 8.2 | 85 |
| 40 | Comprehensive normal-phase $\tilde{\text{A}}$ - reversed-phase liquid chromatography coupled to photodiode array and mass spectrometry detection for the analysis of free carotenoids and carotenoid esters from mandarin. <i>Journal of Chromatography A</i> , 2008, 1189, 196-206. | 3.7 | 82 |
| 41 | Reliable characterization of coffee bean aroma profiles by automated headspace solid phase microextraction-gas chromatography-mass spectrometry with the support of a dual-filter mass spectra library. <i>Journal of Separation Science</i> , 2005, 28, 1101-1109. | 2.5 | 80 |
| 42 | Hypolipidemic Effects of Citrus bergamia Risso et Poiteau Juice in Rats Fed a Hypercholesterolemic Diet. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 10671-10677. | 5.2 | 78 |
| 43 | Detailed analysis and group-type separation of natural fats and oils using comprehensive two-dimensional gas chromatography. <i>Journal of Chromatography A</i> , 2003, 1019, 187-196. | 3.7 | 77 |
| 44 | Separation of triacylglycerols in a complex lipidic matrix by using comprehensive two-dimensional liquid chromatography coupled with atmospheric pressure chemical ionization mass spectrometric detection. <i>Journal of Separation Science</i> , 2006, 29, 1146-1154. | 2.5 | 77 |
| 45 | Evaluation of a Medium-Polarity Ionic Liquid Stationary Phase in the Analysis of Flavor and Fragrance Compounds. <i>Analytical Chemistry</i> , 2011, 83, 7947-7954. | 6.5 | 77 |
| 46 | Characterization of the Anthocyanin Fraction of Sicilian Blood Orange Juice by Micro-HPLC-ESI/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1173-1176. | 5.2 | 76 |
| 47 | Comprehensive multidimensional GC for the characterization of roasted coffee beans. <i>Journal of Separation Science</i> , 2004, 27, 442-450. | 2.5 | 76 |
| 48 | Comprehensive two-dimensional liquid chromatography to quantify polyphenols in red wines. <i>Journal of Chromatography A</i> , 2009, 1216, 7483-7487. | 3.7 | 74 |
| 49 | Comprehensive chromatographic methods for the analysis of lipids. <i>TrAC - Trends in Analytical Chemistry</i> , 2007, 26, 191-205. | 11.4 | 73 |
| 50 | Use of partially porous column as second dimension in comprehensive two-dimensional system for analysis of polyphenolic antioxidants. <i>Journal of Separation Science</i> , 2008, 31, 3297-3308. | 2.5 | 72 |
| 51 | Capillary-liquid chromatography (CLC) and nano-LC in food analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2013, 52, 226-238. | 11.4 | 71 |
| 52 | Underestimated sources of flavonoids, limonoids and dietary fibre: Availability in lemon's by-products. <i>Journal of Functional Foods</i> , 2014, 9, 18-26. | 3.4 | 71 |
| 53 | Stop-flow comprehensive two-dimensional liquid chromatography combined with mass spectrometric detection for phospholipid analysis. <i>Journal of Chromatography A</i> , 2013, 1278, 46-53. | 3.7 | 69 |
| 54 | Comprehensive two-dimensional liquid chromatography-tandem mass spectrometry for the simultaneous determination of wine polyphenols and target contaminants. <i>Journal of Chromatography A</i> , 2016, 1458, 54-62. | 3.7 | 69 |

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|----|--|------|-----------|
| 55 | Interactive use of linear retention indices, on polar and apolar columns, with a ms-library for reliable identification of complex mixtures. <i>Journal of Separation Science</i> , 1995, 7, 581-591. | 1.0 | 68 |
| 56 | Multidimensional Tandem Capillary Gas Chromatography System for the Analysis of Real Complex Samples. Part I: Development of a Fully Automated Tandem Gas Chromatography System. <i>Journal of Chromatographic Science</i> , 1998, 36, 201-209. | 1.4 | 67 |
| 57 | Rapid, micro-scale preparation and very fast gas chromatographic separation of cod liver oil fatty acid methyl esters. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006, 41, 1566-1570. | 2.8 | 67 |
| 58 | Evaluation of Use of a Dicationic Liquid Stationary Phase in the Fast and Conventional Gas Chromatographic Analysis of Health-Hazardous C ₁₈ Cis/Trans Fatty Acids. <i>Analytical Chemistry</i> , 2009, 81, 5561-5568. | 6.5 | 67 |
| 59 | Evaluation of fast gas chromatography and gas chromatography–mass spectrometry in the analysis of lipids. <i>Journal of Chromatography A</i> , 2004, 1035, 237-247. | 3.7 | 65 |
| 60 | Multiple headspace-solid-phase microextraction: An application to quantification of mushroom volatiles. <i>Analytica Chimica Acta</i> , 2013, 770, 1-6. | 5.4 | 65 |
| 61 | Application of Comprehensive Two-Dimensional Liquid Chromatography To Elucidate the Native Carotenoid Composition in Red Orange Essential Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3478-3485. | 5.2 | 64 |
| 62 | Ultra high pressure in the second dimension of a comprehensive two-dimensional liquid chromatographic system for carotenoid separation in red chili peppers. <i>Journal of Chromatography A</i> , 2012, 1255, 244-251. | 3.7 | 63 |
| 63 | Automated HPLC-HRGC: A powerful method for essential oils analysis. Part V. identification of terpene hydrocarbons of bergamot, lemon, mandarin, sweet orange, bitter orange, grapefruit, clementine and mexican lime oils by coupled HPLC-HRGC-MS(ITD). <i>Flavour and Fragrance Journal</i> , 1995, 10, 33-42. | 2.6 | 62 |
| 64 | Bergamot (<i>Citrus bergamia</i> Risso) as a source of nutraceuticals: Limonoids and flavonoids. <i>Journal of Functional Foods</i> , 2016, 20, 10-19. | 3.4 | 62 |
| 65 | Separation of organophosphorus pesticides by using nano-liquid chromatography. <i>Journal of Chromatography A</i> , 2009, 1216, 3970-3976. | 3.7 | 61 |
| 66 | Online Comprehensive RPLC – RPLC with Mass Spectrometry Detection for the Analysis of Proteome Samples. <i>Analytical Chemistry</i> , 2011, 83, 2485-2491. | 6.5 | 60 |
| 67 | <i>Betula pendula</i> leaves: Polyphenolic characterization and potential innovative use in skin whitening products. <i>FÄ-toterapÄ-t</i> , 2012, 83, 877-882. | 2.2 | 60 |
| 68 | Mechanisms Underlying the Anti-Tumoral Effects of Citrus bergamia Juice. <i>PLoS ONE</i> , 2013, 8, e61484. | 2.5 | 60 |
| 69 | Odour fingerprint acquisition by means of comprehensive two-dimensional gas chromatography-olfactometry and comprehensive two-dimensional gas chromatography/mass spectrometry. <i>Journal of Chromatography A</i> , 2007, 1141, 279-286. | 3.7 | 59 |
| 70 | Analysis of anthocyanins in commercial fruit juices by using nano-liquid chromatography–electrospray–mass spectrometry and high-performance liquid chromatography with UV-vis detector. <i>Journal of Separation Science</i> , 2011, 34, 150-159. | 2.5 | 59 |
| 71 | Multidimensional liquid chromatography in food analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2017, 96, 116-123. | 11.4 | 59 |
| 72 | Determination of anthocyanins in blood orange juices by HPLC analysis. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2000, 23, 191-195. | 2.8 | 57 |

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|----|---|------|-----------|
| 73 | Determination of Oxygen Heterocyclic Components in Citrus Products by HPLC with UV Detection. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 6543-6551. | 5.2 | 57 |
| 74 | Electronic nose and GC-MS analysis of volatile compounds in Tuber magnatum Pico: Evaluation of different storage conditions. <i>Food Chemistry</i> , 2013, 136, 668-674. | 8.2 | 57 |
| 75 | Characterization of the polyphenolic fraction of Morus alba leaves extracts by HPLC coupled to a hybrid IT-TOF MS system. <i>Journal of Separation Science</i> , 2009, 32, 3627-3634. | 2.5 | 56 |
| 76 | Characterization of Oils from the Fruits, Leaves and Flowers of the Bitter Orange Tree. <i>Journal of Essential Oil Research</i> , 2011, 23, 45-59. | 2.7 | 55 |
| 77 | Characterisation of lipid fraction of marine macroalgae by means of chromatography techniques coupled to mass spectrometry. <i>Food Chemistry</i> , 2014, 145, 932-940. | 8.2 | 55 |
| 78 | Generation of Improved Gas Linear Velocities in a Comprehensive Two-Dimensional Gas Chromatography System. <i>Analytical Chemistry</i> , 2007, 79, 2266-2275. | 6.5 | 54 |
| 79 | High performance characterization of triacylglycerols in milk and milk-related samples by liquid chromatography and mass spectrometry. <i>Journal of Chromatography A</i> , 2014, 1360, 172-187. | 3.7 | 54 |
| 80 | Determination of the polyphenolic content of a <i>Capsicum annum</i> L. extract by liquid chromatography coupled to photodiode array and mass spectrometry detection and evaluation of its biological activity. <i>Journal of Separation Science</i> , 2015, 38, 171-178. | 2.5 | 54 |
| 81 | High-performance liquid chromatography combined with electron ionization mass spectrometry: A review. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 118, 112-122. | 11.4 | 54 |
| 82 | Quantification in Comprehensive Two-Dimensional Liquid Chromatography. <i>Analytical Chemistry</i> , 2008, 80, 5418-5424. | 6.5 | 53 |
| 83 | Study on the chemical composition variability of some processed bergamot (<i>Citrus bergamia</i>) essential oils. <i>Flavour and Fragrance Journal</i> , 2010, 25, 4-12. | 2.6 | 53 |
| 84 | Phenolic composition and biological activities of Juniperus drupacea Labill. berries from Turkey. <i>Food and Chemical Toxicology</i> , 2011, 49, 2600-2608. | 3.6 | 53 |
| 85 | Underestimated sources of flavonoids, limonoids and dietary fiber: Availability in orange's by-products. <i>Journal of Functional Foods</i> , 2015, 12, 150-157. | 3.4 | 53 |
| 86 | Partial characterization of the pigments produced by the marine-derived fungus Talaromyces albiverticillius 30548. Towards a new fungal red colorant for the food industry. <i>Journal of Food Composition and Analysis</i> , 2018, 67, 38-47. | 3.9 | 53 |
| 87 | 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, 112-122. | 11.4 | 54 |
| 88 | Comprehensive two-dimensional liquid chromatography as a powerful tool for the analysis of food and food products. <i>TrAC - Trends in Analytical Chemistry</i> , 2020, 127, 115894. | 11.4 | 52 |
| 89 | Complementary Analytical Liquid Chromatography Methods for the Characterization of Aqueous Phase from Pyrolysis of Lignocellulosic Biomasses. <i>Analytical Chemistry</i> , 2014, 86, 11255-11262. | 6.5 | 51 |
| 90 | Deterpenation of sweet orange and lemon essential oils with supercritical carbon dioxide using silica gel as an adsorbent. <i>Flavour and Fragrance Journal</i> , 1995, 10, 51-58. | 2.6 | 50 |

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|-----|--|-----|-----------|
| 91 | Comparison of Fast and Conventional GC Analysis for Citrus Essential Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 5602-5606. | 5.2 | 50 |
| 92 | Epoxy-carotenoids esters analysis in intact orange juices using two-dimensional comprehensive liquid chromatography. <i>Journal of Separation Science</i> , 2009, 32, 973-980. | 2.5 | 49 |
| 93 | Profiling and quantifying polar lipids in milk by hydrophilic interaction liquid chromatography coupled with evaporative light-scattering and mass spectrometry detection. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 4617-4626. | 3.7 | 49 |
| 94 | <i>Juniperus oxycedrus</i> L. subsp. <i>oxycedrus</i> and <i>Juniperus oxycedrus</i> L. subsp. <i>macrocarpa</i> (Sibth. & Sm.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 and antimicrobial activities. <i>Food and Chemical Toxicology</i> , 2013, 58, 22-29. | 3.6 | 49 |
| 95 | Evaluation of carotenoid and capsaicinoid contents in powder of red chili peppers during one year of storage. <i>Food Research International</i> , 2014, 65, 163-170. | 6.2 | 49 |
| 96 | <i>Cannabis Sativa</i> L.: a comprehensive review on the analytical methodologies for cannabinoids and terpenes characterization. <i>Journal of Chromatography A</i> , 2021, 1637, 461864. | 3.7 | 49 |
| 97 | The Protective Effect of Bergamot Oil Extract on Lecithine-like OxyLDL Receptor-1 Expression in Balloon Injury-related Neointima Formation. <i>Journal of Cardiovascular Pharmacology and Therapeutics</i> , 2008, 13, 120-129. | 2.0 | 48 |
| 98 | Genuineness assessment of mandarin essential oils employing gas chromatography-combustion-isotope ratio MS (GC-C-IRMS). <i>Journal of Separation Science</i> , 2010, 33, 617-625. | 2.5 | 48 |
| 99 | Determination of Carotenoids and their Esters in Fruits of Sea Buckthorn (<i>Hippophae</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5 | 2.4 | 48 |
| 100 | Use of greatly-reduced gas flows in flow-modulated comprehensive two-dimensional gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2014, 1359, 271-276. | 3.7 | 48 |
| 101 | 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 |
| 102 | Comprehensive two-dimensional liquid chromatography for polyphenol analysis in foodstuffs. <i>Journal of Separation Science</i> , 2017, 40, 7-24. | 2.5 | 48 |
| 103 | Comprehensive two-dimensional GC for the analysis of citrus essential oils. <i>Flavour and Fragrance Journal</i> , 2005, 20, 136-140. | 2.6 | 47 |
| 104 | Determination of flavor components in Sicilian goat cheese by automated HS-SPME-GC. <i>Flavour and Fragrance Journal</i> , 2005, 20, 659-665. | 2.6 | 46 |
| 105 | Analysis of native carotenoid composition in orange juice using C ₃₀ columns in tandem. <i>Journal of Separation Science</i> , 2008, 31, 2151-2160. | 2.5 | 46 |
| 106 | Determination of flavanones in <i>Citrus</i> juices by means of one- and two-dimensional liquid chromatography. <i>Journal of Separation Science</i> , 2011, 34, 681-687. | 2.5 | 46 |
| 107 | Comprehensive Liquid Chromatography and Other Liquid-Based Comprehensive Techniques Coupled to Mass Spectrometry in Food Analysis. <i>Analytical Chemistry</i> , 2017, 89, 414-429. | 6.5 | 46 |
| 108 | Serial coupled columns reversed-phase separations in high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 2008, 1188, 208-215. | 3.7 | 45 |

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|-----|--|-----|-----------|
| 109 | InÂvitro antimycoplasmal activity of citrus bergamia essential oil and its major components. <i>European Journal of Medicinal Chemistry</i> , 2012, 52, 66-69. | 5.5 | 45 |
| 110 | Fast HPLC for the Analysis of Oxygen Heterocyclic Compounds of Citrus Essential Oils. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4237-4239. | 5.2 | 44 |
| 111 | Flow-modulation low-pressure comprehensive two-dimensional gas chromatography. <i>Journal of Chromatography A</i> , 2014, 1372, 236-244. | 3.7 | 44 |
| 112 | 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 |
| 113 | Free carotenoid and carotenoid ester composition in native orange juices of different varieties. <i>Fruits</i> , 2010, 65, 277-284. | 0.4 | 43 |
| 114 | Determination of triacylglycerols in donkey milk by using high performance liquid chromatography coupled with atmospheric pressure chemical ionization mass spectrometry. <i>Journal of Separation Science</i> , 2005, 28, 1023-1030. | 2.5 | 42 |
| 115 | Evaluation of tea tree oil quality and ascaridole: A deep study by means of chiral and multi heart-cuts multidimensional gas chromatography system coupled to mass spectrometry detection. <i>Journal of Chromatography A</i> , 2010, 1217, 6422-6427. | 3.7 | 42 |
| 116 | Thorough evaluation of the validity of conventional enantio-gas chromatography in the analysis of volatile chiral compounds in mandarin essential oil: A comparative investigation with multidimensional gas chromatography. <i>Journal of Chromatography A</i> , 2010, 1217, 1101-1105. | 3.7 | 42 |
| 117 | Analysis of Fresh and Aged Tea Tree Essential Oils By Using GCxGC-qMS. <i>Journal of Chromatographic Science</i> , 2010, 48, 262-266. | 1.4 | 42 |
| 118 | A rapid multidimensional liquidâ€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 |
| 119 | Headspace-solid phase microextraction coupled to gas chromatographyâ€combustion-isotope ratio mass spectrometer and to enantioselective gas chromatography for strawberry flavoured food quality control. <i>Journal of Chromatography A</i> , 2011, 1218, 7481-7486. | 3.7 | 42 |
| 120 | Application of a multidimensional gas chromatography system with simultaneous mass spectrometric and flame ionization detection to the analysis of sandalwood oil. <i>Journal of Chromatography A</i> , 2011, 1218, 137-142. | 3.7 | 42 |
| 121 | Comparison of different analytical techniques for the analysis of carotenoids in tamarillo (<i>Solanum</i>) Tj ETQq1 1 0.784314 rgBT /Overlo | 3.0 | 42 |
| 122 | Protective effects of an extract from <i>Citrus bergamia</i> against inflammatory injury in interferon-gamma and histamine exposed human keratinocytes. <i>Life Sciences</i> , 2012, 90, 968-974. | 4.3 | 41 |
| 123 | Multidimensional capillary GC-GC for the analysis of real complex samples. Part II. Enantiomeric distribution of monoterpene hydrocarbons and monoterpene alcohols of cold-pressed and distilled lime oils. <i>Journal of Separation Science</i> , 1998, 10, 203-212. | 1.0 | 40 |
| 124 | Fast GC for the Analysis of Citrus Oils. <i>Journal of Chromatographic Science</i> , 2004, 42, 410-416. | 1.4 | 40 |
| 125 | Rapid analysis of food products by means of high speed gas chromatography. <i>Journal of Separation Science</i> , 2007, 30, 508-526. | 2.5 | 40 |
| 126 | Multidimensional Liquid Chromatographic Separations Applied to the Analysis of Food Samples. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2008, 31, 1758-1807. | 1.0 | 40 |

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|-----|---|-----|-----------|
| 127 | Role of the flavonoid-rich fraction in the antioxidant and cytotoxic activities of <i>Bauhinia forficata</i> Link. (Fabaceae) leaves extract. <i>Natural Product Research</i> , 2016, 30, 1229-1239. | 1.8 | 40 |
| 128 | Characterization of Cold-Pressed Key and Persian Lime Oils by Gas Chromatography, Gas Chromatography/Mass Spectroscopy, High-Performance Liquid Chromatography, and Physicochemical Indices. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 3608-3616. | 5.2 | 39 |
| 129 | High-performance liquid chromatography coupled on-line with high resolution gas chromatography State of the art. <i>Journal of Chromatography A</i> , 1999, 842, 373-390. | 3.7 | 39 |
| 130 | Fast gas chromatography-full scan quadrupole mass spectrometry for the determination of allergens in fragrances. <i>Journal of Separation Science</i> , 2007, 30, 1905-1911. | 2.5 | 39 |
| 131 | Comprehensive gas chromatography coupled to mass spectrometry for the separation of pesticides in a very complex matrix. <i>Analytical and Bioanalytical Chemistry</i> , 2007, 389, 1755-1763. | 3.7 | 39 |
| 132 | Comprehensive chromatographic separations in proteomics. <i>Journal of Chromatography A</i> , 2011, 1218, 8777-8790. | 3.7 | 39 |
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