Ilario Losito

List of Publications by Year in descending order

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304743 302126 1,756 73 22 39 citations h-index g-index papers 73 73 73 2005 all docs docs citations times ranked citing authors

#	Article	IF	CITATIONS
1	Highly Efficient Gluten Degradation by Lactobacilli and Fungal Proteases during Food Processing: New Perspectives for Celiac Disease. Applied and Environmental Microbiology, 2007, 73, 4499-4507.	3.1	217
2	VSL#3 probiotic preparation has the capacity to hydrolyze gliadin polypeptides responsible for Celiac Sprue probiotics and gluten intolerance. Biochimica Et Biophysica Acta - Molecular Basis of Disease, 2006, 1762, 80-93.	3.8	197
3	Degradation of vicine, convicine and their aglycones during fermentation of faba bean flour. Scientific Reports, 2016, 6, 32452.	3.3	84
4	Identification of allergenic milk proteins markers in fined white wines by capillary liquid chromatography–electrospray ionization-tandem mass spectrometry. Journal of Chromatography A, 2010, 1217, 4300-4305.	3.7	82
5	Multiâ€allergen quantification of finingâ€related egg and milk proteins in white wines by highâ€resolution mass spectrometry. Rapid Communications in Mass Spectrometry, 2013, 27, 2009-2018.	1.5	80
6	Characterization of caffeic acid enzymatic oxidation by-products by liquid chromatography coupled to electrospray ionization tandem mass spectrometry. Journal of Chromatography A, 2006, 1102, 184-192.	3.7	47
7	Reliable Detection of Milk Allergens in Food Using a High-Resolution, Stand-Alone Mass Spectrometer. Journal of AOAC INTERNATIONAL, 2011, 94, 1034-1042.	1.5	46
8	Evaluation of the thermal history of bovine milk from the lactosylation of whey proteins: an investigation by liquid chromatography–electrospray ionization mass spectrometry. Analytical and Bioanalytical Chemistry, 2007, 389, 2065-2074.	3.7	44
9	Assessing fish authenticity by direct analysis in real time-high resolution mass spectrometry and multivariate analysis: discrimination between wild-type and farmed salmon. Food Research International, 2019, 116, 1258-1265.	6.2	44
10	Bioactive Compounds in Waste By-Products from Olive Oil Production: Applications and Structural Characterization by Mass Spectrometry Techniques. Foods, 2021, 10, 1236.	4.3	43
11	Identification of peptides in antimicrobial fractions of cheese extracts by electrospray ionization ion trap mass spectrometry coupled to a two-dimensional liquid chromatographic separation. Rapid Communications in Mass Spectrometry, 2006, 20, 447-455.	1.5	37
12	Acylated glucosinolates with diverse acyl groups investigated by high resolution mass spectrometry and infrared multiphoton dissociation. Phytochemistry, 2014, 100, 92-102.	2.9	36
13	Identification of isobaric lyso-phosphatidylcholines in lipid extracts of gilthead sea bream (Sparus) Tj ETQq1 1 0.78 Fourier-transform mass spectrometry. Analytical and Bioanalytical Chemistry, 2015, 407, 6391-6404.		T /Overloc <mark>k</mark> 34
14	Overview on Untargeted Methods to Combat Food Frauds: A Focus on Fishery Products. Journal of Food Quality, 2018, 2018, 1-13.	2.6	32
15	Quantification of Volatile Compounds in Wines by HS-SPME-GC/MS: Critical Issues and Use of Multivariate Statistics in Method Optimization. Processes, 2021, 9, 662.	2.8	29
16	Quantitative issues related to the headspace-SPME-GC/MS analysis of volatile compounds in wines: the case of Maresco sparkling wine. LWT - Food Science and Technology, 2019, 108, 268-276.	5.2	28
17	Electro-Fenton and photocatalytic oxidation of phenyl-urea herbicides: An insight by liquid chromatography–electrospray ionization tandem mass spectrometry. Applied Catalysis B: Environmental, 2008, 79, 224-236.	20.2	26
18	Fatty acid neutral losses observed in tandem mass spectrometry with collisionâ€induced dissociation allows regiochemical assignment of sulfoquinovosylâ€diacylglycerols. Journal of Mass Spectrometry, 2013, 48, 205-215.	1.6	25

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19	Ceramide lipids in alive and thermally stressed mussels: an investigation by hydrophilic interaction liquid chromatographyâ€electrospray ionization Fourier transform mass spectrometry. Journal of Mass Spectrometry, 2016, 51, 768-781.	1.6	25
20	Hydrophilic interaction and reversed phase mixed-mode liquid chromatography coupled to high resolution tandem mass spectrometry for polar lipids analysis. Journal of Chromatography A, 2016, 1477, 47-55.	3.7	24
21	Analysis of Phospholipids, Lysophospholipids, and Their Linked Fatty Acyl Chains in Yellow Lupin Seeds (Lupinus luteus L.) by Liquid Chromatography and Tandem Mass Spectrometry. Molecules, 2020, 25, 805.	3 . 8	24
22	A new paradigm to search for allergenic proteins in novel foods by integrating proteomics analysis and in silico sequence homology prediction: Focus on spirulina and chlorella microalgae. Talanta, 2022, 240, 123188.	5 . 5	24
23	Development of a Method for the Quantification of Caseinate Traces in Italian Commercial White Wines Based on Liquid Chromatography–Electrospray Ionization–Ion Trap–Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2013, 61, 12436-12444.	5.2	23
24	Structural characterization and profiling of lysoâ€phospholipids in fresh and in thermally stressed mussels by hydrophilic interaction liquid chromatographyâ€"electrospray ionizationâ€"Fourier transform mass spectrometry. Electrophoresis, 2016, 37, 1823-1838.	2.4	23
25	Fatty acidomics: Evaluation of the effects of thermal treatments on commercial mussels through an extended characterization of their free fatty acids by liquid chromatography – Fourier transform mass spectrometry. Food Chemistry, 2018, 255, 309-322.	8.2	22
26	Direct analysis in real time coupled to high resolution mass spectrometry as a rapid tool to assess salmon (<scp><i>Salmo salar</i></scp>) freshness. Journal of Mass Spectrometry, 2018, 53, 781-791.	1.6	21
27	HILIC-ESI-FTMS with All Ion Fragmentation (AIF) Scans as a Tool for Fast Lipidome Investigations. Molecules, 2020, 25, 2310.	3.8	20
28	Seasonal variations in the profile of main phospholipids in ⟨i⟩Mytilus galloprovincialis⟨/i⟩ mussels: A study by hydrophilic interaction liquid chromatography–electrospray ionization Fourier transform mass spectrometry. Journal of Mass Spectrometry, 2018, 53, 1-20.	1.6	18
29	Investigation of the Effects of Virgin Olive Oil Cleaning Systems on the Secoiridoid Aglycone Content Using High Performance Liquid Chromatography–Mass Spectrometry. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 665-671.	1.9	18
30	Rose Bengal-photosensitized oxidation of 4-thiothymidine in aqueous medium: evidence for the reaction of the nucleoside with singlet state oxygen. Physical Chemistry Chemical Physics, 2015, 17, 26307-26319.	2.8	17
31	The Phospholipidomic Signatures of Human Blood Microparticles, Platelets and Plateletâ€Derived Microparticles: a Comparative HILICâ€ESI–MS Investigation. Lipids, 2015, 50, 71-84.	1.7	17
32	A comprehensive study of oleuropein aglycone isomers in olive oil by enzymatic/chemical processes and liquid chromatography-Fourier transform mass spectrometry integrated by H/D exchange. Talanta, 2019, 205, 120107.	5 . 5	17
33	Insight into the Storage-Related Oxidative/Hydrolytic Degradation of Olive Oil Secoiridoids by Liquid Chromatography and High-Resolution Fourier Transform Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2020, 68, 12310-12325.	5.2	17
34	Identification of unsaturated <i>N</i> â€acylhomoserine lactones in bacterial isolates of <i>Rhodobacter sphaeroides</i> by liquid chromatography coupled to electrospray ionizationâ€hybrid linear ion trapâ€Fourier transform ion cyclotron resonance mass spectrometry. Rapid Communications in Mass Spectrometry, 2011, 25, 1817-1826.	1.5	16
35	Characterization of bioactive and nutraceutical compounds occurring in olive oil processing wastes. Rapid Communications in Mass Spectrometry, 2019, 33, 1670-1681.	1.5	16
36	Detection of collagen synthesis by human osteoblasts on a tricalcium phosphate hydroxyapatite: An X-ray photoelectron spectroscopy investigation. , 2000, 49, 120-126.		15

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37	Searching for Potential Lipid Biomarkers of Parkinson's Disease in Parkin-Mutant Human Skin Fibroblasts by HILIC-ESI-MS/MS: Preliminary Findings. International Journal of Molecular Sciences, 2019, 20, 3341.	4.1	15
38	Effect of pH and mobile phase additives on the chromatographic behaviour of an amideâ€embedded stationary phase: Cyanocobalamin and its diaminemonochloroâ€platinum(II) conjugate as a case study. Journal of Separation Science, 2019, 42, 1155-1162.	2.5	15
39	pH-related features and photostability of 4-thiothymidine in aqueous solution: an investigation by UV-visible, NMR and FTIR-ATR spectroscopies and by electrospray ionization mass spectrometry. RSC Advances, 2014, 4, 48804-48814.	3.6	14
40	Unambiguous regiochemical assignment of sulfoquinovosyl mono―and diacylglycerols in parsley and spinach leaves by liquid chromatography/electrospray ionization sequential mass spectrometry assisted by regioselective enzymatic hydrolysis. Rapid Communications in Mass Spectrometry, 2017, 31, 1499-1509.	1.5	14
41	Structural characterization of the ligstroside aglycone isoforms in virgin olive oils by liquid chromatography–highâ€resolution Fourierâ€transform mass spectrometry and H/Dexchange. Journal of Mass Spectrometry, 2019, 54, 843-855.	1.6	14
42	Correlation between lactosylation and denaturation of major whey proteins: an investigation by liquid chromatography–electrospray ionization mass spectrometry. Analytical and Bioanalytical Chemistry, 2010, 396, 2293-2306.	3.7	13
43	Identification of neutral and acidic glycosphingolipids in the human dermal fibroblasts. Analytical Biochemistry, 2019, 581, 113348.	2.4	13
44	Bioactive Secoiridoids in Italian Extra-Virgin Olive Oils: Impact of Olive Plant Cultivars, Cultivation Regions and Processing. Molecules, 2021, 26, 743.	3.8	13
45	Lipidomics of the Edible Brown Alga Wakame (Undaria pinnatifida) by Liquid Chromatography Coupled to Electrospray Ionization and Tandem Mass Spectrometry. Molecules, 2021, 26, 4480.	3.8	13
46	Tree Nuts and Peanuts as a Source of Beneficial Compounds and a Threat for Allergic Consumers: Overview on Methods for Their Detection in Complex Food Products. Foods, 2022, 11, 728.	4.3	10
47	Use of Multivariate Statistics in the Processing of Data on Wine Volatile Compounds Obtained by HS-SPME-GC-MS. Foods, 2022, 11, 910.	4.3	10
48	Arsenosugar Phospholipids (As-PL) in Edible Marine Algae: An Interplay between Liquid Chromatography with Electrospray Ionization Multistage Mass Spectrometry and Phospholipases A ₁ and A ₂ for Regiochemical Assignment. Journal of the American Society for Mass Spectrometry, 2020, 31, 1260-1270.	2.8	9
49	Influence of Horizontal Centrifugation Processes on the Content of Phenolic Secoiridoids and Their Oxidized Derivatives in Commercial Olive Oils: An Insight by Liquid Chromatography–High-Resolution Mass Spectrometry and Chemometrics. Journal of Agricultural and Food Chemistry, 2020, 68, 3171-3183.	5.2	9
50	Complementary amphiphilic ribonucleotides confined into nanostructured environments. Physical Chemistry Chemical Physics, 2010, 12, 7977.	2.8	7
51	Improved specificity of cardiolipin peroxidation by soybean lipoxygenase: a liquid chromatography - electrospray ionization mass spectrometry investigation. Journal of Mass Spectrometry, 2011, 46, 1255-1262.	1.6	7
5 0	Identification and quantification of phospholipids in strawberry seeds and pulp ($\langle i \rangle$ Fragaria \tilde{A} —) Tj ETQq0 0 0 r	_	
52	spectrometry. Journal of Mass Spectrometry, 2020, 55, e4523.	1.6	7
53	Tracing the Thermal History of Seafood Products through Lysophospholipid Analysis by Hydrophilic Interaction Liquid Chromatography–Electrospray Ionization Fourier Transform Mass Spectrometry. Molecules, 2018, 23, 2212.	3.8	6
54	Structural Elucidation of Cisplatin and Hydrated <i>cis</i> i>-Diammineplatinum(II) Complex Conjugated with Cyanocobalamin by Liquid Chromatography with Electrospray Ionization–Mass Spectrometry and Multistage Mass Spectrometry. ACS Omega, 2018, 3, 12914-12922.	3 . 5	6

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55	Influence of the production technology on kefir characteristics: Evaluation of microbiological aspects and profiling of phosphopeptides by LC-ESI-QTOF-MS/MS. Food Research International, 2020, 129, 108853.	6.2	6
56	Regiochemical Assignment of <i>N</i> -Acylphosphatidylethanolamines (NAPE) by Liquid Chromatography/Electrospray Ionization with Multistage Mass Spectrometry and Its Application to Extracts of Lupin Seeds. Journal of the American Society for Mass Spectrometry, 2020, 31, 1994-2005.	2.8	6
57	Positional Assignment of Câ^'C Double Bonds in Fatty Acyl Chains of Intact Arsenosugar Phospholipids Occurring in Seaweed Extracts by Epoxidation Reactions. Journal of the American Society for Mass Spectrometry, 2022, 33, 823-831.	2.8	6
58	Does hydrogen bonding contribute to lipoperoxidation-dependent membrane fluidity variation? An EPR-spin labeling study. Biochimica Et Biophysica Acta - Biomembranes, 2015, 1848, 2040-2049.	2.6	5
59	Potential of 4-thiothymidine as a molecular probe for H2O2 in systems related to PhotoDynamic therapy: A structuristic and mechanistic insight by UV–visible and FTIR-ATR spectroscopies and by ElectroSpray ionization mass spectrometry. Journal of Molecular Liquids, 2018, 264, 398-409.	4.9	5
60	Tandem mass spectrometry characterization of a conjugate between oleuropein and hydrated <i>cis</i> hyâ€diammineplatinum(II). Rapid Communications in Mass Spectrometry, 2019, 33, 657-666.	1.5	5
61	Characterization of Glucuronosyl-diacyl/monoacylglycerols and Discovery of Their Acylated Derivatives in Tomato Lipid Extracts by Reversed-Phase Liquid Chromatography with Electrospray Ionization and Tandem Mass Spectrometry. Journal of the American Society for Mass Spectrometry, 2021. 32, 2227-2240.	2.8	5
62	HILICâ€ESIâ€MS analysis of phosphatidic acid methyl esters artificially generated during lipid extraction from microgreen crops. Journal of Mass Spectrometry, 2021, 56, e4784.	1.6	5
63	Glycerophospholipidomics of Five Edible Oleaginous Microgreens. Journal of Agricultural and Food Chemistry, 2022, 70, 2410-2423.	5 . 2	5
64	Alkylation of complementary ribonucleotides by 1,2â€dodecylâ€epoxide in a micellar environment: a liquid chromatographyâ€"electrospray ionizationâ€"sequential mass spectrometry investigation. Journal of Mass Spectrometry, 2009, 44, 1053-1065.	1.6	4
65	Alkylation of complementary ribonucleotides in nanoreactors. Physical Chemistry Chemical Physics, 2013, 15, 586-595.	2.8	4
66	Targeted analysis of ceramides and cerebrosides in yellow lupin seeds by reversed-phase liquid chromatography coupled to electrospray ionization and multistage mass spectrometry. Food Chemistry, 2020, 324, 126878.	8.2	4
67	LIPIC: An Automated Workflow to Account for Isotopologue-Related Interferences in Electrospray Ionization High-Resolution Mass Spectra of Phospholipids. Journal of the American Society for Mass Spectrometry, 2021, 32, 1008-1019.	2.8	3
68	A validated interpretation of the collision-induced dissociation of protonated 5'-methylthioadenosine through selected A+1 and A+2 isotope fragmentations by tandem mass spectrometry. Rapid Communications in Mass Spectrometry, 2010, 24, 2925-2930.	1.5	2
69	A support for the identification of non-tryptic peptides based on low resolution tandem and sequential mass spectrometry data: The INSPIRE software. Analytica Chimica Acta, 2012, 718, 70-77.	5.4	2
70	Reactivity of 4â€thiothymidine with <scp>F</scp> enton reagent investigated by <scp>UV</scp> â€visible spectroscopy and electrospray ionization mass spectrometry. Journal of Mass Spectrometry, 2019, 54, 389-401.	1.6	2
71	Editorial to the Special Issue "Lipidomics and Neurodegenerative Diseases― International Journal of Molecular Sciences, 2021, 22, 1270.	4.1	2
72	<i>In vitro</i> reactions of a cyanocobalamin–cisplatin conjugate with nucleoside monophosphates. Rapid Communications in Mass Spectrometry, 2020, 34, e8945.	1.5	1

#	ARTICLE	IF	CITATIONS
73	Exploring the Isomeric Precursors of Olive Oil Major Secoiridoids: An Insight into Olive Leaves and Drupes by Liquid-Chromatography and Fourier-Transform Tandem Mass Spectrometry. Foods, 2021, 10, 2050.	4.3	1