Michele Suman

List of Publications by Year
in descending order

53 papers	1,904 citations	279798 23 h-index	265206 42 g-index
54 all docs	54 docs citations	54 times ranked	2400 citing authors

#	Article	IF	Citations
1	Impact of food processing and detoxification treatments on mycotoxin contamination. Mycotoxin Research, 2016, 32, 179-205.	2.3	462
2	Ion mobility spectrometry coupled to gas chromatography: A rapid tool to assess eggs freshness. Food Chemistry, 2019, 271, 691-696.	8.2	126
3	The scientific challenges in moving from targeted to non-targeted mass spectrometric methods for food fraud analysis: A proposed validation workflow to bring about a harmonized approach. Trends in Food Science and Technology, 2018, 80, 223-241.	15.1	109
4	Development and inâ€house validation of a robust and sensitive solidâ€phase extraction liquid chromatography/tandem mass spectrometry method for the quantitative determination of aflatoxins B₁, B₂, G₁, G₂, ochratoxin A, deoxynivalenol, zearalenone, Tâ€2 and HTâ€2 toxins in cerealâ€based foods. Rapid Communications in Mass Spectrometry, 2011, 25, 1869-1880.	1.5	66
5	Acrylamide removal from heated foods. Food Chemistry, 2010, 119, 791-794.	8.2	59
6	Analytical approaches for the characterization and quantification of nanoparticles in food and beverages. Analytical and Bioanalytical Chemistry, 2017, 409, 63-80.	3.7	57
7	Species specific marker peptides for meat authenticity assessment: A multispecies quantitative approach applied to Bolognese sauce. Food Control, 2019, 97, 15-24.	5.5	50
8	Liquid chromatographyâ€“full scan-high resolution mass spectrometry-based method towards the comprehensive analysis of migration of primary aromatic amines from food packaging. Journal of Chromatography A, 2013, 1320, 96-102.	3.7	45
9	Development and practical application in the cereal food industry of a rapid and quantitative lateral flow immunoassay for deoxynivalenol. Food Control, 2012, 26, 88-91.	5.5	44
10	Targeted screening of pesticides, veterinary drugs and mycotoxins in bakery ingredients and food commodities by liquid chromatographyâ€highâ€resolution singleâ€stage Orbitrap mass spectrometry. Journal of Mass Spectrometry, 2012, 47, 1232-1241.	1.6	44
11	Development and validation of a liquid chromatography/linear ion trap mass spectrometry method for the quantitative determination of deoxynivalenol-3-glucoside in processed cereal-derived products. Food Chemistry, 2013, 136, 1568-1576.	8.2	41
12	Novel analytical methods to study the fate of mycotoxins during thermal food processing. Analytical and Bioanalytical Chemistry, 2020, 412, 9-16.	3.7	41
13	Mass spectrometry quantification of beef and pork meat in highly processed food: Application on Bolognese sauce. Food Control, 2017, 74, 61-69.	5.5	39
14	Discrimination between durum and common wheat kernels using near infrared hyperspectral imaging. Journal of Cereal Science, 2018, 84, 74-82.	3.7	38
15	Technological Strategies to Reduce Acrylamide Levels in Heated Foods. Food Engineering Reviews, 2009, 1, 169-179.	5.9	35
16	Deoxynivalenol & Deoxynivalenol-3-Glucoside Mitigation through Bakery Production Strategies: Effective Experimental Design within Industrial Rusk-Making Technology. Toxins, 2015, 7, 2773-2790.	3.4	33
17	Fluorescence Polarization Immunoassay for Rapid, Accurate and Sensitive Determination of Ochratoxin A in Wheat. Food Analytical Methods, 2014, 7, 298-307.	2.6	30
18	Formulation and processing factors affecting trichothecene mycotoxins within industrial biscuit-making. Food Chemistry, 2017, 229, 597-603.	8.2	30

#	Article	IF	Citations
19	Quantitative targeted and retrospective data analysis of relevant pesticides, antibiotics and mycotoxins in bakery products by liquid chromatography-single-stage Orbitrap mass spectrometry. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2015, 32, 1617-1627.	2.3	29
20	GC-IMS and FGC-Enose fingerprint as screening tools for revealing extra virgin olive oil blending with soft-refined olive oils: A feasibility study. Microchemical Journal, 2020, 159, 105374.	4.5	28
21	Tracing the Geographical Origin of Durum Wheat by FT-NIR Spectroscopy. Foods, 2019, 8, 450.	4.3	27
22	Oregano authentication by mid-level data fusion of chemical fingerprint signatures acquired by ambient mass spectrometry. Food Control, 2021, 126, 108058.	5.5	27
23	Determination of Deoxynivalenol in Wheat Bran and Whole-Wheat Flour by Fluorescence Polarization Immunoassay. Food Analytical Methods, 2014, 7, 806-813.	2.6	25
24	Liquid Chromatographyâˆ’Electrospray Ionizationâˆ’Tandem Mass Spectrometry Method for the Determination of Epoxidized Soybean Oil in Food Products. Journal of Agricultural and Food Chemistry, 2005, 53, 9879-9884.	5.2	24
25	Rapid and Simultaneous Analysis of Xanthines and Polyphenols as Bitter Taste Markers in Bakery Products by FT-NIR Spectroscopy. Food Analytical Methods, 2013, 6, 17-27.	2.6	24
26	Egg product freshness evaluation: A metabolomic approach. Journal of Mass Spectrometry, 2018, 53, 849-861.	1.6	23
27	The Influence of Processing Parameters on the Mitigation of Deoxynivalenol during Industrial Baking. Toxins, 2019, 11, 317.	3.4	23
28	Untargeted LCâ€“MS based 13C labelling provides a full mass balance of deoxynivalenol and its degradation products formed during baking of crackers, biscuits and bread. Food Chemistry, 2019, 279, 303-311.	8.2	23
29	Detection of soft-refined oils in extra virgin olive oil using data fusion approaches for LC-MS, GC-IMS and FGC-Enose techniques: The winning synergy of GC-IMS and FGC-Enose. Food Control, 2022, 133, 108645.	5.5	22
30	Last decade studies on mycotoxinsâ€™ fate during food processing: an overview. Current Opinion in Food Science, 2021, 41, 70-80.	8.0	21
31	Influence of the industrial process from caryopsis to cornmeal semolina on levels of fumonisins and their masked forms. Food Control, 2015, 48, 170-174.	5.5	19
32	A non-targeted high-resolution mass spectrometry approach for the assessment of the geographical origin of durum wheat. Food Chemistry, 2020, 317, 126366.	8.2	19
33	Reliable liquid chromatographyâ€mass spectrometry method for investigation of primary aromatic amines migration from food packaging and during industrial curing of multilayer plastic laminates. Journal of Mass Spectrometry, 2014, 49, 870-877.	1.6	17
34	Selfâ€Assembly of TbPc₂ Singleâ€Molecule Magnets on Surface through Multiple Hydrogen Bonding. Small, 2018, 14, 1702572.	10.0	17
35	Direct analysis real-timeâ€“high-resolution mass spectrometry for<i>Triticum</i>species authentication. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 2291-2297.	2.3	17
36	Optimization and Validation of a Fluorescence Polarization Immunoassay for Rapid Detection of T-2 and HT-2 Toxins in Cereals and Cereal-Based Products. Food Analytical Methods, 2016, 9, 3310-3318.	2.6	16

#	Article	IF	Citations
37	Acrylamide Reduction Strategy in Combination with Deoxynivalenol Mitigation in Industrial Biscuits Production. Toxins, 2019, 11, 499.	3.4	16
38	Inâ€house validation and smallâ€scale collaborative study to evaluate analytical performances of multimycotoxin screening methods based on liquid chromatographyâ€“highâ€resolution mass spectrometry: Case study on <i>Fusarium</i> toxins in wheat. Journal of Mass Spectrometry, 2018, 53, 743-752.	1.6	15
39	Analytical issue related to fumonisins: A matter of sample comminution?. Food Control, 2019, 95, 1-5.	5.5	15
40	Fighting food frauds exploiting chromatography-mass spectrometry technologies: Scenario comparison between solutions in scientific literature and real approaches in place in industrial facilities. TrAC - Trends in Analytical Chemistry, 2021, 142, 116305.	11.4	15
41	A Non-Targeted High-Resolution Mass Spectrometry Study for Extra Virgin Olive Oil Adulteration with Soft Refined Oils: Preliminary Findings from Two Different Laboratories. ACS Omega, 2020, 5, 24169-24178.	3.5	14
42	Trace detection of the chlorohydrins of epoxidized soybean oil in foodstuffs by UPLC-ESI-MS/MS. Journal of Mass Spectrometry, 2010, 45, 996-1002.	1.6	11
43	Development of a DNA Barcoding-Like Approach to Detect Mustard Allergens in Wheat Flours. Genes, 2019, 10, 234.	2.4	11
44	Assessment of Enzymatic Improvers in Flours Using LCâ€“MS/MS Detection of Marker Tryptic Peptides. Journal of the American Society for Mass Spectrometry, 2020, 31, 240-248.	2.8	11
45	Multiresidual LCâ€“MS analysis of plasticizers used in PVC gaskets of lids and assessment of their migration into food sauces. Journal of Mass Spectrometry, 2016, 51, 805-813.	1.6	9
46	Determination of Ochratoxin A in Rye and Rye-Based Products by Fluorescence Polarization Immunoassay. Toxins, 2017, 9, 305.	3.4	7
47	ESEM-EDS-based analytical approach to assess nanoparticles for food safety and environmental control. Talanta, 2019, 196, 429-435.	5.5	7
48	The MyToolbox EUâ€“China Partnershipâ€”Progress and Future Directions in Mycotoxin Research and Management. Toxins, 2020, 12, 712.	3.4	7
49	Practical approach to develop a multiâ€group screening method for detection of mycotoxins, pesticides and veterinary drugs in food. Journal of Mass Spectrometry, 2020, 55, e4618.	1.6	6
50	Non-targeted high-resolution mass spectrometry study for evaluation of milk freshness. Journal of Dairy Science, 2021, 104, 12286-12294.	3.4	5
51	Fate of Free and Modified Forms of Mycotoxins during Food Processing. Toxins, 2020, 12, 448.	3.4	2
52	Direct Synthesis of ESBO Derivatives-¹⁸O Labelled with Dioxirane. Scientific World Journal, The, 2013, 2013, 1-7.	2.1	1
53	Evaluation of chemical indices for the identification of incubator-reject eggs in egg products. Food Control, 2020, 107, 106767.	5.5	1