

Elisabetta Torregiani

List of Publications by Year in descending order

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Version: 2024-02-01

15
papers

341
citations

840776

11
h-index

996975

15
g-index

15
all docs

15
docs citations

15
times ranked

528
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparative study of aroma profile and phenolic content of Montepulciano monovarietal red wines from the Marches and Abruzzo regions of Italy using HS-SPME-GC-MS and HPLC-MS. <i>Food Chemistry</i> , 2012, 132, 1592-1599.	8.2	70
2	An Overview on Truffle Aroma and Main Volatile Compounds. <i>Molecules</i> , 2020, 25, 5948.	3.8	42
3	Characterization of the Aroma Profile and Main Key Odorants of Espresso Coffee. <i>Molecules</i> , 2021, 26, 3856.	3.8	37
4	Comparative Analysis of the Volatile Profile of 20 Commercial Samples of Truffles, Truffle Sauces, and Truffle-Flavored Oils by Using HS-SPME-GC-MS. <i>Food Analytical Methods</i> , 2017, 10, 1857-1869.	2.6	28
5	An analytical method for the simultaneous quantification of 30 bioactive compounds in spent coffee ground by HPLC-MS/MS. <i>Journal of Mass Spectrometry</i> , 2020, 55, e4519.	1.6	26
6	Analysis of 17 polyphenolic compounds in organic and conventional legumes by high-performance liquid chromatography-diode array detection (HPLC-DAD) and evaluation of their antioxidant activity. <i>International Journal of Food Sciences and Nutrition</i> , 2018, 69, 557-565.	2.8	23
7	HS-SPME-GC-MS technique for FFA and hexanal analysis in different cheese packaging in the course of long term storage. <i>Food Research International</i> , 2019, 121, 730-737.	6.2	22
8	Effective clean-up and ultra high-performance liquid chromatography-tandem mass spectrometry for isoflavone determination in legumes. <i>Food Chemistry</i> , 2015, 174, 487-494.	8.2	18
9	Chemical and biological analysis of the by-product obtained by processing <i>Gentiana lutea</i> L. and other herbs during production of bitter liqueurs. <i>Industrial Crops and Products</i> , 2016, 80, 131-140.	5.2	17
10	Development of an extraction method for the quantification of lignans in espresso coffee by using HPLC-MS/MS triple quadrupole. <i>Journal of Mass Spectrometry</i> , 2018, 53, 842-848.	1.6	17
11	The impact of different filter baskets, heights of perforated disc and amount of ground coffee on the extraction of organics acids and the main bioactive compounds in espresso coffee. <i>Food Research International</i> , 2020, 133, 109220.	6.2	14
12	Rapid Quantification of Soyasaponins I and II in Italian Lentils by High-Performance Liquid Chromatography (HPLC)-Tandem Mass Spectrometry (MS/MS). <i>Food Analytical Methods</i> , 2014, 7, 1024-1031.	2.6	11
13	Quantification of isoflavones in coffee by using solid phase extraction (SPE) and high-performance liquid chromatography-tandem mass spectrometry (HPLC-MS/MS). <i>Journal of Mass Spectrometry</i> , 2016, 51, 698-703.	1.6	9
14	Effect of Plasma Activated Water on Selected Chemical Compounds of Rocket-Salad (<i>Eruca sativa</i>) Tj ETQq0 0 0 rgBTj/Overlock 10 Tf 50	3.8	5
15	Antioxidant Properties of Ester Derivatives of Cinnamic and Hydroxycinnamic Acids in <i>Nigella sativa</i> and Extra-Virgin Olive Oils-Based Emulsions. <i>Antioxidants</i> , 2022, 11, 194.	5.1	2