Elisabetta Torregiani

List of Publications by Year
in descending order

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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	Antioxidant Properties of Ester Derivatives of Cinnamic and Hydroxycinnamic Acids in Nigella sativa and Extra-Virgin Olive Oils-Based Emulsions. Antioxidants, 2022, 11, 194.	5.1	2
2	Characterization of the Aroma Profile and Main Key Odorants of Espresso Coffee. Molecules, 2021, 26, 3856.	3.8	37
3	Effect of Plasma Activated Water on Selected Chemical Compounds of Rocket-Salad (Eruca sativa) Tj ETQq1 1 0.784314 rgBT /Overlo	3.8	5
4	An Overview on Truffle Aroma and Main Volatile Compounds. Molecules, 2020, 25, 5948.	3.8	42
5	An analytical method for the simultaneous quantification of 30 bioactive compounds in spent coffee ground by HPLCâ€MS/MS. Journal of Mass Spectrometry, 2020, 55, e4519.	1.6	26
6	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. Food Research International, 2020, 133, 109220.	6.2	14
7	HS-SPME-GC-MS technique for FFA and hexanal analysis in different cheese packaging in the course of long term storage. Food Research International, 2019, 121, 730-737.	6.2	22
8	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. International Journal of Food Sciences and Nutrition, 2018, 69, 557-565.	2.8	23
9	Development of an extraction method for the quantification of lignans in espresso coffee by using HPLCâ€MS/MS triple quadrupole. Journal of Mass Spectrometry, 2018, 53, 842-848.	1.6	17
10	Comparative Analysis of the Volatile Profile of 20 Commercial Samples of Truffles, Truffle Sauces, and Truffle-Flavored Oils by Using HS-SPME-GC-MS. Food Analytical Methods, 2017, 10, 1857-1869.	2.6	28
11	Quantification of isoflavones in coffee by using solid phase extraction (SPE) and highâ€performance liquid chromatographyâ€“tandem mass spectrometry (HPLCâ€MS/MS). Journal of Mass Spectrometry, 2016, 51, 698-703.	1.6	9
12	Chemical and biological analysis of the by-product obtained by processing Gentiana lutea L. and other herbs during production of bitter liqueurs. Industrial Crops and Products, 2016, 80, 131-140.	5.2	17
13	Effective clean-up and ultra high-performance liquid chromatographyâ€“tandem mass spectrometry for isoflavone determination in legumes. Food Chemistry, 2015, 174, 487-494.	8.2	18
14	Rapid Quantification of Soyasaponins I and Î²g in Italian Lentils by High-Performance Liquid Chromatography (HPLC)â€“Tandem Mass Spectrometry (MS/MS). Food Analytical Methods, 2014, 7, 1024-1031.	2.6	11
15	Comparative study of aroma profile and phenolic content of Montepulciano monovarietal red wines from the Marches and Abruzzo regions of Italy using HS-SPMEâ€“GCâ€“MS and HPLCâ€–MS. Food Chemistry, 2012, 132, 1592-1599.	8.2	70