

Lorenzo Cerretani

List of Publications by Year in descending order

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107
papers

5,991
citations

57719

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76872

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109
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109
docs citations

109
times ranked

5636
citing authors

#	ARTICLE	IF	CITATIONS
1	Phenolic Molecules in Virgin Olive Oils: a Survey of Their Sensory Properties, Health Effects, Antioxidant Activity and Analytical Methods. An Overview of the Last Decade Alessandra. <i>Molecules</i> , 2007, 12, 1679-1719.	1.7	652
2	Evaluation of the Antioxidant Capacity of Individual Phenolic Compounds in Virgin Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8918-8925.	2.4	246
3	Chemical composition and oxidative stability of Tunisian monovarietal virgin olive oils with regard to fruit ripening. <i>Food Chemistry</i> , 2008, 109, 743-754.	4.2	209
4	Effect of Olive Ripening Degree on the Oxidative Stability and Organoleptic Properties of Cv. Nostrana di Brisighella Extra Virgin Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3649-3654.	2.4	208
5	Analytical determination of polyphenols in olive oils. <i>Journal of Separation Science</i> , 2005, 28, 837-858.	1.3	177
6	Monitoring of fatty acid composition in virgin olive oil by Fourier transformed infrared spectroscopy coupled with partial least squares. <i>Food Chemistry</i> , 2009, 114, 1549-1554.	4.2	146
7	Qualitative and Semiquantitative Analysis of Phenolic Compounds in Extra Virgin Olive Oils as a Function of the Ripening Degree of Olive Fruits by Different Analytical Techniques. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7026-7032.	2.4	139
8	PRELIMINARY EVALUATION OF THE APPLICATION OF THE FTIR SPECTROSCOPY TO CONTROL THE GEOGRAPHIC ORIGIN AND QUALITY OF VIRGIN OLIVE OILS. <i>Journal of Food Quality</i> , 2007, 30, 424-437.	1.4	139
9	Chemometric applications to assess quality and critical parameters of virgin and extra-virgin olive oil. A review. <i>Analytica Chimica Acta</i> , 2016, 913, 1-21.	2.6	135
10	Application of near (NIR) infrared and mid (MIR) infrared spectroscopy as a rapid tool to classify extra virgin olive oil on the basis of fruity attribute intensity. <i>Food Research International</i> , 2010, 43, 369-375.	2.9	128
11	A novel chemometric strategy for the estimation of extra virgin olive oil adulteration with edible oils. <i>Food Control</i> , 2010, 21, 890-895.	2.8	126
12	Classification of Pecorino cheeses using electronic nose combined with artificial neural network and comparison with GC-MS analysis of volatile compounds. <i>Food Chemistry</i> , 2011, 129, 1315-1319.	4.2	122
13	Liquid-liquid and solid-phase extractions of phenols from virgin olive oil and their separation by chromatographic and electrophoretic methods. <i>Journal of Chromatography A</i> , 2003, 985, 425-433.	1.8	101
14	Evaluation of the Influence of Thermal Oxidation on the Phenolic Composition and on the Antioxidant Activity of Extra-Virgin Olive Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4771-4780.	2.4	98
15	Comparative study on volatile compounds from Tunisian and Sicilian monovarietal virgin olive oils. <i>Food Chemistry</i> , 2008, 111, 322-328.	4.2	96
16	Differential scanning calorimeter application to the detection of refined hazelnut oil in extra virgin olive oil. <i>Food Chemistry</i> , 2008, 110, 248-256.	4.2	94
17	Protective Effects of Extra Virgin Olive Oil Phenolics on Oxidative Stability in the Presence or Absence of Copper Ions. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4880-4887.	2.4	93
18	Oxidative stability and phenolic content of virgin olive oil: An analytical approach by traditional and high resolution techniques. <i>Journal of Separation Science</i> , 2005, 28, 859-870.	1.3	90

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19	Phenol content related to antioxidant and antimicrobial activities of <i>Passiflora</i> spp. extracts. <i>European Food Research and Technology</i> , 2006, 223, 102-109.	1.6	90
20	Effects of Fly Attack (<i>Bactrocera oleae</i>) on the Phenolic Profile and Selected Chemical Parameters of Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 4577-4583.	2.4	82
21	Prediction of Extra Virgin Olive Oil Varieties through Their Phenolic Profile. Potential Cytotoxic Activity against Human Breast Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9942-9955.	2.4	82
22	Preliminary characterisation of virgin olive oils obtained from different cultivars in Sardinia. <i>European Food Research and Technology</i> , 2006, 222, 354-361.	1.6	80
23	Microwave heating of different commercial categories of olive oil: Part I. Effect on chemical oxidative stability indices and phenolic compounds. <i>Food Chemistry</i> , 2009, 115, 1381-1388.	4.2	79
24	Filtration process of extra virgin olive oil: effect on minor components, oxidative stability and sensorial and physicochemical characteristics. <i>Trends in Food Science and Technology</i> , 2010, 21, 201-211.	7.8	69
25	Rocket salad (<i>Diplotaxis</i> and <i>Eruca</i> spp.) sensory analysis and relation with glucosinolate and phenolic content. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 2858-2864.	1.7	66
26	Wastes Generated during the Storage of Extra Virgin Olive Oil as a Natural Source of Phenolic Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 11491-11500.	2.4	63
27	Establishment of ultrasound-assisted extraction of phenolic compounds from industrial potato by-products using response surface methodology. <i>Food Chemistry</i> , 2018, 269, 258-263.	4.2	63
28	Osmotic dehydrofreezing of strawberries: Polyphenolic content, volatile profile and consumer acceptance. <i>LWT - Food Science and Technology</i> , 2009, 42, 30-36.	2.5	61
29	Virgin olive oil in preventive medicine: From legend to epigenetics. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 375-388.	1.0	61
30	Composition of commercial truffle flavored oils with GC-MS analysis and discrimination with an electronic nose. <i>Food Chemistry</i> , 2014, 146, 30-35.	4.2	61
31	Relationship Between Sensory Evaluation Performed by Italian and Spanish Official Panels and Volatile and Phenolic Profiles of Virgin Olive Oils. <i>Chemosensory Perception</i> , 2008, 1, 258-267.	0.7	59
32	Chlorophylls in Olive and in Olive Oil: Chemistry and Occurrences. <i>Critical Reviews in Food Science and Nutrition</i> , 2011, 51, 678-690.	5.4	59
33	Use of triacylglycerol profiles established by high performance liquid chromatography with ultraviolet-visible detection to predict the botanical origin of vegetable oils. <i>Journal of Chromatography A</i> , 2011, 1218, 7521-7527.	1.8	57
34	Rapid Quantification of the Phenolic Fraction of Spanish Virgin Olive Oils by Capillary Electrophoresis with UV Detection. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7984-7991.	2.4	56
35	Thermal Decomposition Study of Monovarietal Extra Virgin Olive Oil by Simultaneous Thermogravimetry/Differential Scanning Calorimetry: Relation with Chemical Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4793-4800.	2.4	55
36	Differential scanning calorimetry: A potential tool for discrimination of olive oil commercial categories. <i>Analytica Chimica Acta</i> , 2008, 625, 215-226.	2.6	54

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37	Metal oxide semiconductor sensors for monitoring of oxidative status evolution and sensory analysis of virgin olive oils with different phenolic content. <i>Food Chemistry</i> , 2009, 117, 608-614.	4.2	54
38	In-process monitoring in industrial olive mill by means of FT-NIR. <i>European Journal of Lipid Science and Technology</i> , 2007, 109, 498-504.	1.0	53
39	A simple and rapid electrophoretic method to characterize simple phenols, lignans, complex phenols, phenolic acids, and flavonoids in extra-virgin olive oil. <i>Journal of Separation Science</i> , 2006, 29, 2221-2233.	1.3	49
40	A simplified method for HPLC-MS analysis of sterols in vegetable oil. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 1142-1149.	1.0	49
41	Analytical comparison of monovarietal virgin olive oils obtained by both a continuous industrial plant and a low-scale mill. <i>European Journal of Lipid Science and Technology</i> , 2005, 107, 93-100.	1.0	47
42	Use of electronic nose to determine defect percentage in oils. Comparison with sensory panel results. <i>Sensors and Actuators B: Chemical</i> , 2010, 147, 283-289.	4.0	47
43	Rapid FTIR determination of water, phenolics and antioxidant activity of olive oil. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 1150-1157.	1.0	46
44	Determination of Tocopherols and Tocotrienols in Vegetable Oils by Nanoliquid Chromatography with Ultraviolet-Visible Detection Using a Silica Monolithic Column. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 757-761.	2.4	46
45	Classification of Pecorino cheeses produced in Italy according to their ripening time and manufacturing technique using Fourier transform infrared spectroscopy. <i>Journal of Dairy Science</i> , 2010, 93, 4490-4496.	1.4	45
46	Monovarietal Extra Virgin Olive Oils: Correlation Between Thermal Properties and Chemical Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 10779-10786.	2.4	44
47	Preliminary chemical characterization of Tunisian monovarietal virgin olive oils and comparison with Sicilian ones. <i>European Journal of Lipid Science and Technology</i> , 2007, 109, 1208-1217.	1.0	42
48	Classification of extra virgin olive oils according to their geographical origin using phenolic compound profiles obtained by capillary electrochromatography. <i>Food Research International</i> , 2009, 42, 1446-1452.	2.9	42
49	Rapid evaluation of oxidised fatty acid concentration in virgin olive oil using Fourier-transform infrared spectroscopy and multiple linear regression. <i>Food Chemistry</i> , 2011, 124, 679-684.	4.2	42
50	Monitoring the bioactive compounds status of extra-virgin olive oil and storage by-products over the shelf life. <i>Food Control</i> , 2013, 30, 606-615.	2.8	41
51	Distribution of phenolic compounds and other polar compounds in the tuber of <i>Solanum tuberosum</i> L. by HPLC-DAD-q-TOF and study of their antioxidant activity. <i>Journal of Food Composition and Analysis</i> , 2014, 36, 1-11.	1.9	41
52	Comprehensive metabolite profiling of <i>Solanum tuberosum</i> L. (potato) leaves by HPLC-ESI-QTOF-MS. <i>Food Research International</i> , 2018, 112, 390-399.	2.9	41
53	Discrimination of grated cheeses by Fourier transform infrared spectroscopy coupled with chemometric techniques. <i>International Dairy Journal</i> , 2012, 23, 115-120.	1.5	40
54	Effect of vacuum impregnation on the phenolic content of Granny Smith and Stark Delicious frozen apple cvv. <i>European Food Research and Technology</i> , 2008, 226, 1229-1237.	1.6	39

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55	HARMONY OF VIRGIN OLIVE OIL AND FOOD PAIRING: A METHODOLOGICAL PROPOSAL. <i>Journal of Sensory Studies</i> , 2007, 22, 403-416.	0.8	35
56	Chemical and thermal characterization of Tunisian extra virgin olive oil from Chetoui and Chemlali cultivars and different geographical origin. <i>European Food Research and Technology</i> , 2009, 228, 735-742.	1.6	34
57	DIFFERENTIAL SCANNING CALORIMETRY DETECTION OF HIGH OLEIC SUNFLOWER OIL AS AN ADULTERANT IN EXTRA-VIRGIN OLIVE OIL. <i>Journal of Food Lipids</i> , 2009, 16, 227-244.	0.9	34
58	Pigment profile and chromatic parameters of monovarietal virgin olive oils from different Italian cultivars. <i>European Food Research and Technology</i> , 2008, 226, 1251-1258.	1.6	33
59	New Filtration Systems for Extra-Virgin Olive Oil: Effect on Antioxidant Compounds, Oxidative Stability, and Physicochemical and Sensory Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3754-3762.	2.4	33
60	Monovarietal Extra Virgin Olive Oils. Correlation between Thermal Properties and Chemical Composition: Heating Thermograms. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 496-501.	2.4	31
61	CAPILLARY GAS CHROMATOGRAPHY ANALYSIS OF LIPID COMPOSITION AND EVALUATION OF PHENOLIC COMPOUNDS BY MICELLAR ELECTROKINETIC CHROMATOGRAPHY IN ITALIAN WALNUT (<i>JUGLANS REGIA</i>)		
62	Study of Chemical Changes Produced in Virgin Olive Oils with Different Phenolic Contents during an Accelerated Storage Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7834-7840.	2.4	31
63	Rapid Assays to Evaluate the Antioxidant Capacity of Phenols in Virgin Olive Oil. , 2010, , 625-635.		31
64	Stability of iodine during cooking: investigation on biofortified and not fortified vegetables. <i>International Journal of Food Sciences and Nutrition</i> , 2013, 64, 857-861.	1.3	31
65	Bovine Serum Albumin Produces a Synergistic Increase in the Antioxidant Activity of Virgin Olive Oil Phenolic Compounds in Oil-in-Water Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 7076-7081.	2.4	30
66	Application of partial least square regression to differential scanning calorimetry data for fatty acid quantitation in olive oil. <i>Food Chemistry</i> , 2011, 127, 1899-1904.	4.2	30
67	A spectroscopic and chemometric study of virgin olive oils subjected to thermal stress. <i>Food Chemistry</i> , 2011, 127, 216-221.	4.2	29
68	Microwave heating of different commercial categories of olive oil: Part II. Effect on thermal properties. <i>Food Chemistry</i> , 2009, 115, 1393-1400.	4.2	28
69	Use of capillary electrophoresis with UV detection to compare the phenolic profiles of extra-virgin olive oils belonging to Spanish and Italian PDOs and their relation to sensorial properties. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 2144-2155.	1.7	26
70	Investigation of off-odour and off-flavour development in boiled potatoes. <i>Food Chemistry</i> , 2010, 118, 283-290.	4.2	26
71	Determination of total trans fat content in Pakistani cereal-based foods by SB-HATR FT-IR spectroscopy coupled with partial least square regression. <i>Food Chemistry</i> , 2010, 123, 1289-1293.	4.2	26
72	Study on the Effects of Heating of Virgin Olive Oil Blended with Mildly Deodorized Olive Oil: Focus on the Hydrolytic and Oxidative State. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 10055-10062.	2.4	24

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73	Application of a spectroscopic method to estimate the olive oil oxidative status. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 1356-1362.	1.0	23
74	Correlation Between Thermal Properties and Chemical Composition of Italian Virgin Olive Oils. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, NA-NA.	1.0	22
75	Detection of low-quality extra virgin olive oils by fatty acid alkyl esters evaluation: a preliminary and fast mid-infrared spectroscopy discrimination by a chemometric approach. <i>International Journal of Food Science and Technology</i> , 2013, 48, 548-555.	1.3	20
76	Evaluation of iodine content and stability in recipes prepared with biofortified potatoes. <i>International Journal of Food Sciences and Nutrition</i> , 2014, 65, 797-802.	1.3	20
77	Coloured-fleshed potatoes after boiling: Promising sources of known antioxidant compounds. <i>Journal of Food Composition and Analysis</i> , 2017, 59, 1-7.	1.9	20
78	Influence of chemical composition of olive oil on the development of volatile compounds during frying. <i>European Food Research and Technology</i> , 2009, 230, 217-229.	1.6	19
79	Application of Differential Scanning Calorimetry-Chemometric Coupled Procedure to the Evaluation of Thermo-Oxidation on Extra Virgin Olive Oil. <i>Food Biophysics</i> , 2012, 7, 114-123.	1.4	19
80	CZE separation of strawberry anthocyanins with acidic buffer and comparison with HPLC. <i>Journal of Separation Science</i> , 2008, 31, 3257-3264.	1.3	18
81	Fourier transform infrared spectroscopy-Partial Least Squares (FTIR-PLS) coupled procedure application for the evaluation of fly attack on olive oil quality. <i>LWT - Food Science and Technology</i> , 2013, 50, 153-159.	2.5	18
82	Study of the influence of triacylglycerol composition on DSC cooling curves of extra virgin olive oil by chemometric data processing. <i>Journal of Thermal Analysis and Calorimetry</i> , 2014, 115, 2037-2044.	2.0	18
83	Differential scanning calorimetry thermal properties and oxidative stability indices of microwave heated extra virgin olive oils. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 198-206.	1.7	17
84	Application of a multidisciplinary approach for the evaluation of traceability of extra virgin olive oil. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 1509-1519.	1.0	17
85	Retention effects of oxidized polyphenols during analytical extraction of phenolic compounds of virgin olive oil. <i>Journal of Separation Science</i> , 2007, 30, 2401-2406.	1.3	15
86	Phenolic content and antioxidant capacity versus consumer acceptance of soaked and vacuum impregnated frozen nectarines. <i>European Food Research and Technology</i> , 2008, 227, 191-197.	1.6	15
87	DSC evaluation of extra virgin olive oil stability under accelerated oxidative test: effect of fatty acid composition and phenol contents. <i>Journal of Oleo Science</i> , 2012, 61, 303-309.	0.6	14
88	Chemical and thermal evaluation of olive oil refining at different oxidative levels. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, n/a-n/a.	1.0	14
89	Kinetic evaluation of non-isothermal crystallization of oxidized extra virgin olive oil. <i>Journal of Thermal Analysis and Calorimetry</i> , 2012, 108, 799-806.	2.0	13
90	Effect of olive fruit freezing on oxidative stability of virgin olive oil. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 368-372.	1.0	12

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91	EVALUATION OF THE VOLATILE FRACTION OF COMMERCIAL VIRGIN OLIVE OILS FROM TUNISIA AND ITALY: RELATION WITH OLFACTORY ATTRIBUTES. <i>Journal of Food Biochemistry</i> , 2011, 35, 681-698.	1.2	12
92	Evaluation of the oxidative status of virgin olive oils with different phenolic content by direct infusion atmospheric pressure chemical ionization mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2009, 395, 1543-1550.	1.9	11
93	Rapid Evaluation of Oxidized Fatty Acid Concentration in Virgin Olive Oils Using Metal Oxide Semiconductor Sensors and Multiple Linear Regression. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 9365-9369.	2.4	11
94	Transcriptome profiling and functional analysis of sheep fed with high zinc-supplemented diet: A nutrigenomic approach. <i>Animal Feed Science and Technology</i> , 2017, 234, 195-204.	1.1	11
95	Iodine Supplemented Diet Positively Affect Immune Response and Dairy Product Quality in Fresian Cow. <i>Animals</i> , 2019, 9, 866.	1.0	11
96	Acrylamide mitigation in processed potato derivatives by addition of natural phenols from olive chain by-products. <i>Journal of Food Composition and Analysis</i> , 2021, 95, 103682.	1.9	11
97	Effects of Heating on Virgin Olive Oils and Their Blends: Focus on Modifications of Phenolic Fraction. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 8158-8166.	2.4	9
98	Cherry leafroll virus: Impact on olive fruit and virgin olive oil quality. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 535-541.	1.0	9
99	Thermal and chemical evaluation of naturally auto-oxidised virgin olive oils: a correlation study. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2909-2916.	1.7	9
100	Analytical Determination of Polyphenols in Olive Oil. , 2010, , 509-523.		7
101	A New Patented System to Filter Cloudy Extra Virgin Olive Oil. <i>Current Nutrition and Food Science</i> , 2013, 9, 43-51.	0.3	7
102	Glycidols Esters, 2- α -Chloropropane- ϵ 1,3-diols, and 3- α -Chloropropane- ϵ 1,2-diols Contents in Real Olive Oil Samples and their Relation with Diacylglycerols. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2020, 97, 15-23.	0.8	7
103	Effect of frozen storage on the phenolic content of vacuum impregnated Granny Smith and Stark Delicious apple cvv.. <i>European Food Research and Technology</i> , 2008, 227, 961-964.	1.6	5
104	Methacrylate ester-based monolithic columns for nano-LC separation of tocopherols in vegetable oils. <i>Journal of Separation Science</i> , 2010, 33, 2681-2687.	1.3	3
105	Exploring harmony in extra virgin olive oils and vegetables pairings. <i>Grasas Y Aceites</i> , 2020, 71, 353.	0.3	2
106	Mass transfer and phenolic profile of strawberries upon refrigerated osmodehydration Transferencia de masa y perfil fenólico de las fresas cuando son osmo-deshidratadas por refrigeración. <i>CYTA - Journal of Food</i> , 2010, 8, 129-138.	0.9	1
107	A New Patented System to Filter Cloudy Extra Virgin Olive Oil. <i>Current Nutrition and Food Science</i> , 2013, 9, 43-51.	0.3	0