

Lorenzo Cerretani

List of Publications by Year in descending order

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107
papers

5,991
citations

57719

44
h-index

76872

74
g-index

109
all docs

109
docs citations

109
times ranked

5636
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Glycidols Esters, 2- and 3-Chloropropane-1,3-Diols, and 3-Chloropropane-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
3	Exploring harmony in extra virgin olive oils and vegetables pairings. <i>Grasas Y Aceites</i> , 2020, 71, 353.	0.3	2
4	Iodine Supplemented Diet Positively Affect Immune Response and Dairy Product Quality in Fresian Cow. <i>Animals</i> , 2019, 9, 866.	1.0	11
5	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
6	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
7	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
8	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
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	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
11	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
12	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
13	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
14	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
15	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
16	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
17	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
18	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

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19	Fourier transform infrared spectroscopyâ€“Partial Least Squares (FTIRâ€“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
20	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
21	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
22	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
23	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
24	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
25	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
26	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
27	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
28	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
29	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
30	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
31	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
32	Use of triacylglycerol profiles established by high performance liquid chromatography with ultravioletâ€“visible detection to predict the botanical origin of vegetable oils. <i>Journal of Chromatography A</i> , 2011, 1218, 7521-7527.	1.8	57
33	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
34	Rocket salad (<i>Diploaxis</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
35	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
36	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

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37	A spectroscopic and chemometric study of virgin olive oils subjected to thermal stress. Food Chemistry, 2011, 127, 216-221.	4.2	29
38	Application of partial least square regression to differential scanning calorimetry data for fatty acid quantitation in olive oil. Food Chemistry, 2011, 127, 1899-1904.	4.2	30
39	Classification of Pecorino cheeses using electronic nose combined with artificial neural network and comparison with GC-MS analysis of volatile compounds. Food Chemistry, 2011, 129, 1315-1319.	4.2	122
40	Correlation Between Thermal Properties and Chemical Composition of Italian Virgin Olive Oils. European Journal of Lipid Science and Technology, 2010, 112, NA-NA.	1.0	22
41	Rapid FTIR determination of water, phenolics and antioxidant activity of olive oil. European Journal of Lipid Science and Technology, 2010, 112, 1150-1157.	1.0	46
42	Application of a spectroscopic method to estimate the olive oil oxidative status. European Journal of Lipid Science and Technology, 2010, 112, 1356-1362.	1.0	23
43	Methacrylate ester-based monolithic columns for nano-LC separation of tocopherols in vegetable oils. Journal of Separation Science, 2010, 33, 2681-2687.	1.3	3
44	Investigation of off-odour and off-flavour development in boiled potatoes. Food Chemistry, 2010, 118, 283-290.	4.2	26
45	Determination of total trans fat content in Pakistani cereal-based foods by SB-HATR FT-IR spectroscopy coupled with partial least square regression. Food Chemistry, 2010, 123, 1289-1293.	4.2	26
46	Use of electronic nose to determine defect percentage in oils. Comparison with sensory panel results. Sensors and Actuators B: Chemical, 2010, 147, 283-289.	4.0	47
47	Analytical Determination of Polyphenols in Olive Oil. , 2010, , 509-523.		7
48	Rapid Assays to Evaluate the Antioxidant Capacity of Phenols in Virgin Olive Oil. , 2010, , 625-635.		31
49	Classification of Pecorino cheeses produced in Italy according to their ripening time and manufacturing technique using Fourier transform infrared spectroscopy. Journal of Dairy Science, 2010, 93, 4490-4496.	1.4	45
50	Prediction of Extra Virgin Olive Oil Varieties through Their Phenolic Profile. Potential Cytotoxic Activity against Human Breast Cancer Cells. Journal of Agricultural and Food Chemistry, 2010, 58, 9942-9955.	2.4	82
51	A novel chemometric strategy for the estimation of extra virgin olive oil adulteration with edible oils. Food Control, 2010, 21, 890-895.	2.8	126
52	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. Food Research International, 2010, 43, 369-375.	2.9	128
53	Filtration process of extra virgin olive oil: effect on minor components, oxidative stability and sensorial and physicochemical characteristics. Trends in Food Science and Technology, 2010, 21, 201-211.	7.8	69
54	Determination of Tocopherols and Tocotrienols in Vegetable Oils by Nanoliquid Chromatography with Ultraviolet-Visible Detection Using a Silica Monolithic Column. Journal of Agricultural and Food Chemistry, 2010, 58, 757-761.	2.4	46

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55	Effects of Heating on Virgin Olive Oils and Their Blends: Focus on Modifications of Phenolic Fraction. Journal of Agricultural and Food Chemistry, 2010, 58, 8158-8166.	2.4	9
56	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. CYTA - Journal of Food, 2010, 8, 129-138.	0.9	1
57	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. Journal of the Science of Food and Agriculture, 2009, 89, 2144-2155.	1.7	26
58	Evaluation of the oxidative status of virgin olive oils with different phenolic content by direct infusion atmospheric pressure chemical ionization mass spectrometry. Analytical and Bioanalytical Chemistry, 2009, 395, 1543-1550.	1.9	11
59	Chemical and thermal characterization of Tunisian extra virgin olive oil from Chetoui and Chemlali cultivars and different geographical origin. European Food Research and Technology, 2009, 228, 735-742.	1.6	34
60	Influence of chemical composition of olive oil on the development of volatile compounds during frying. European Food Research and Technology, 2009, 230, 217-229.	1.6	19
61	DIFFERENTIAL SCANNING CALORIMETRY DETECTION OF HIGH OLEIC SUNFLOWER OIL AS AN ADULTERANT IN EXTRA VIRGIN OLIVE OIL. Journal of Food Lipids, 2009, 16, 227-244.	0.9	34
62	CAPILLARY GAS CHROMATOGRAPHY ANALYSIS OF LIPID COMPOSITION AND EVALUATION OF PHENOLIC COMPOUNDS BY MICELLAR ELECTROKINETIC CHROMATOGRAPHY IN ITALIAN WALNUT (<i>JUGLANS REGIA</i>) Tj1E7Qq0 0 0rgBT /Ove	1.4	0
63	Monitoring of fatty acid composition in virgin olive oil by Fourier transformed infrared spectroscopy coupled with partial least squares. Food Chemistry, 2009, 114, 1549-1554.	4.2	146
64	Microwave heating of different commercial categories of olive oil: Part I. Effect on chemical oxidative stability indices and phenolic compounds. Food Chemistry, 2009, 115, 1381-1388.	4.2	79
65	Microwave heating of different commercial categories of olive oil: Part II. Effect on thermal properties. Food Chemistry, 2009, 115, 1393-1400.	4.2	28
66	Metal oxide semiconductor sensors for monitoring of oxidative status evolution and sensory analysis of virgin olive oils with different phenolic content. Food Chemistry, 2009, 117, 608-614.	4.2	54
67	Rapid Evaluation of Oxidized Fatty Acid Concentration in Virgin Olive Oils Using Metal Oxide Semiconductor Sensors and Multiple Linear Regression. Journal of Agricultural and Food Chemistry, 2009, 57, 9365-9369.	2.4	11
68	Study on the Effects of Heating of Virgin Olive Oil Blended with Mildly Deodorized Olive Oil: Focus on the Hydrolytic and Oxidative State. Journal of Agricultural and Food Chemistry, 2009, 57, 10055-10062.	2.4	24
69	Classification of extra virgin olive oils according to their geographical origin using phenolic compound profiles obtained by capillary electrochromatography. Food Research International, 2009, 42, 1446-1452.	2.9	42
70	Osmotic dehydrofreezing of strawberries: Polyphenolic content, volatile profile and consumer acceptance. LWT - Food Science and Technology, 2009, 42, 30-36.	2.5	61
71	Thermal Decomposition Study of Monovarietal Extra Virgin Olive Oil by Simultaneous Thermogravimetry/Differential Scanning Calorimetry: Relation with Chemical Composition. Journal of Agricultural and Food Chemistry, 2009, 57, 4793-4800.	2.4	55
72	Study of Chemical Changes Produced in Virgin Olive Oils with Different Phenolic Contents during an Accelerated Storage Treatment. Journal of Agricultural and Food Chemistry, 2009, 57, 7834-7840.	2.4	31

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73	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
74	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
75	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
76	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
77	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
78	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
79	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
80	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
81	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
82	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
83	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
84	Comparative study on volatile compounds from Tunisian and Sicilian monovarietal virgin olive oils. <i>Food Chemistry</i> , 2008, 111, 322-328.	4.2	96
85	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
86	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
87	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
88	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
89	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
90	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

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91	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
92	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
93	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
94	HARMONY OF VIRGIN OLIVE OIL AND FOOD PAIRING: A METHODOLOGICAL PROPOSAL. <i>Journal of Sensory Studies</i> , 2007, 22, 403-416.	0.8	35
95	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
96	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
97	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
98	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
99	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
100	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
101	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
102	Analytical determination of polyphenols in olive oils. <i>Journal of Separation Science</i> , 2005, 28, 837-858.	1.3	177
103	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
104	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
105	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
106	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
107	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