

# Barbara Sgorbini

## List of Publications by Year in descending order

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80  
papers

2,540  
citations

172207

29  
h-index

223531

46  
g-index

87  
all docs

87  
docs citations

87  
times ranked

2591  
citing authors

#	ARTICLE	IF	CITATIONS
1	Quantitative analysis of essential oils: a complex task. <i>Flavour and Fragrance Journal</i> , 2008, 23, 382-391.	1.2	163
2	Headspace sampling of the volatile fraction of vegetable matrices. <i>Journal of Chromatography A</i> , 2008, 1184, 220-233.	1.8	132
3	Dual-phase twistors: A new approach to headspace sorptive extraction and stir bar sorptive extraction. <i>Journal of Chromatography A</i> , 2005, 1094, 9-16.	1.8	124
4	Automated headspace solid-phase dynamic extraction to analyse the volatile fraction of food matrices. <i>Journal of Chromatography A</i> , 2004, 1024, 217-226.	1.8	109
5	High-quality Italian rice cultivars: Chemical indices of ageing and aroma quality. <i>Food Chemistry</i> , 2015, 172, 305-313.	4.2	79
6	Headspace-Solid-Phase Microextraction in the Analysis of the Volatile Fraction of Aromatic and Medicinal Plants. <i>Journal of Chromatographic Science</i> , 2006, 44, 416-429.	0.7	73
7	Quantitative analysis of volatiles from solid matrices of vegetable origin by high concentration capacity headspace techniques: Determination of furan in roasted coffee. <i>Journal of Chromatography A</i> , 2011, 1218, 753-762.	1.8	72
8	Removal of micropollutants by fungal laccases in model solution and municipal wastewater: evaluation of estrogenic activity and ecotoxicity. <i>Journal of Cleaner Production</i> , 2015, 100, 185-194.	4.6	69
9	Black tea volatiles fingerprinting by comprehensive two-dimensional gas chromatography – Mass spectrometry combined with high concentration capacity sample preparation techniques: Toward a fully automated sensomic assessment. <i>Food Chemistry</i> , 2017, 225, 276-287.	4.2	65
10	Enantiomer identification in the flavour and fragrance fields by –interactive– combination of linear retention indices from enantioselective gas chromatography and mass spectrometry. <i>Journal of Chromatography A</i> , 2008, 1195, 117-126.	1.8	62
11	Reliability of fibres in solid-phase microextraction for routine analysis of the headspace of aromatic and medicinal plants. <i>Journal of Chromatography A</i> , 2007, 1152, 138-149.	1.8	57
12	Fast headspace-enantioselective GC – mass spectrometric-multivariate statistical method for routine authentication of flavoured fruit foods. <i>Food Chemistry</i> , 2012, 132, 1071-1079.	4.2	56
13	Volatile profiling of high quality hazelnuts ( <i>Corylus avellana</i> L.): Chemical indices of roasting. <i>Food Chemistry</i> , 2013, 138, 1723-1733.	4.2	53
14	Comprehensive two-dimensional gas chromatography in the analysis of volatile samples of natural origin: A multidisciplinary approach to evaluate the influence of second dimension column coated with mixed stationary phases on system orthogonality. <i>Journal of Chromatography A</i> , 2006, 1132, 268-279.	1.8	47
15	Herbs and spices: Characterization and quantitation of biologically-active markers for routine quality control by multiple headspace solid-phase microextraction combined with separative or non-separative analysis. <i>Journal of Chromatography A</i> , 2015, 1376, 9-17.	1.8	47
16	A Further Tool To Monitor the Coffee Roasting Process: Aroma Composition and Chemical Indices. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 11283-11291.	2.4	46
17	Non-separative Headspace Solid Phase Microextraction – Mass Spectrometry Profile as a Marker To Monitor Coffee Roasting Degree. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1652-1660.	2.4	44
18	Conventional and narrow bore short capillary columns with cyclodextrin derivatives as chiral selectors to speed-up enantioselective gas chromatography and enantioselective gas chromatography – mass spectrometry analyses. <i>Journal of Chromatography A</i> , 2008, 1212, 114-123.	1.8	43

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19	Room temperature ionic liquids: New GC stationary phases with a novel selectivity for flavor and fragrance analyses. <i>Journal of Chromatography A</i> , 2012, 1268, 130-138.	1.8	43
20	Headspace "solid-phase microextraction fast GC in combination with principal component analysis as a tool to classify different chemotypes of chamomile flower-heads ( <i>Matricaria recutita</i> L.). <i>Phytochemical Analysis</i> , 2006, 17, 217-225.	1.2	40
21	Quantitative fingerprinting by headspace "Two-dimensional comprehensive gas chromatography" mass spectrometry of solid matrices: Some challenging aspects of the exhaustive assessment of food volatiles. <i>Analytica Chimica Acta</i> , 2013, 798, 115-125.	2.6	40
22	Dynamics of Metabolite Induction in Fungal Co-cultures by Metabolomics at Both Volatile and Non-volatile Levels. <i>Frontiers in Microbiology</i> , 2018, 9, 72.	1.5	40
23	Chemometric Modeling of Coffee Sensory Notes through Their Chemical Signatures: Potential and Limits in Defining an Analytical Tool for Quality Control. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 7096-7109.	2.4	40
24	New medium-to-high polarity twister coatings for liquid and vapour phase sorptive extraction of matrices of vegetable origin. <i>Journal of Chromatography A</i> , 2012, 1265, 39-45.	1.8	36
25	Impact of phase ratio, polydimethylsiloxane volume and size, and sampling temperature and time on headspace sorptive extraction recovery of some volatile compounds in the essential oil field. <i>Journal of Chromatography A</i> , 2005, 1071, 111-118.	1.8	35
26	Fast "conventional quadrupole mass spectrometry in essential oil analysis. <i>Journal of Separation Science</i> , 2008, 31, 1074-1084.	1.3	34
27	Strategies for Accurate Quantitation of Volatiles from Foods and Plant-Origin Materials: A Challenging Task. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1619-1630.	2.4	34
28	Highly Informative Fingerprinting of Extra-Virgin Olive Oil Volatiles: The Role of High Concentration-Capacity Sampling in Combination with Comprehensive Two-Dimensional Gas Chromatography. <i>Separations</i> , 2019, 6, 34.	1.1	33
29	New asymmetrical per-substituted cyclodextrins (2-O-methyl-3-O-ethyl- and) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 347 Td (2-O-... chromatography in the flavour and fragrance field. <i>Journal of Chromatography A</i> , 2010, 1217, 1106-1113.	1.8	30
30	Parallel dual secondary column-dual detection: A further way of enhancing the informative potential of two-dimensional comprehensive gas chromatography. <i>Journal of Chromatography A</i> , 2014, 1360, 264-274.	1.8	30
31	High concentration capacity sample preparation techniques to improve the informative potential of two-dimensional comprehensive gas chromatography "mass spectrometry: Application to sensomics. <i>Journal of Chromatography A</i> , 2013, 1318, 1-11.	1.8	29
32	Parallel dual secondary "column" dual detection comprehensive two-dimensional gas chromatography: a flexible and reliable analytical tool for essential oils quantitative profiling. <i>Flavour and Fragrance Journal</i> , 2015, 30, 366-380.	1.2	29
33	Analysis of essential oils and fragrances with a new generation of highly inert gas chromatographic columns coated with ionic liquids. <i>Journal of Chromatography A</i> , 2017, 1495, 64-75.	1.8	29
34	<i>Punica granatum</i> Leaf Ethanolic Extract and Ellagic Acid as Inhibitors of Zika Virus Infection. <i>Planta Medica</i> , 2020, 86, 1363-1374.	0.7	28
35	Conventional and enantioselective gas chromatography with microfabricated planar columns for analysis of real-world samples of plant volatile fraction. <i>Journal of Chromatography A</i> , 2016, 1429, 329-339.	1.8	27
36	Enantioselective Gas Chromatography with Derivatized Cyclodextrins in the Flavour and Fragrance Field. <i>Israel Journal of Chemistry</i> , 2016, 56, 925-939.	1.0	26

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37	Populus nigra L. bud absolute: a case study for a strategy of analysis of natural complex substances. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 1223-1235.	1.9	25
38	Development of an innovative and sustainable one-step method for rapid plant DNA isolation for targeted PCR using magnetic ionic liquids. <i>Plant Methods</i> , 2019, 15, 23.	1.9	25
39	Ionic liquids as stationary phases for gas chromatography—Unusual selectivity of ionic liquids with a phosphonium cation and different anions in the flavor, fragrance and essential oil analyses. <i>Journal of Chromatography A</i> , 2019, 1583, 124-135.	1.8	25
40	Direct Contact “ Sorptive Tape Extraction coupled with Gas Chromatography “ Mass Spectrometry to reveal volatile topographical dynamics of lima bean ( <i>Phaseolus lunatus</i> L.) upon herbivory by <i>Spodoptera littoralis</i> Boisdl.. <i>BMC Plant Biology</i> , 2015, 15, 102.	1.6	24
41	Ionic liquids as water-compatible GC stationary phases for the analysis of fragrances and essential oils. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 4657-4668.	1.9	24
42	Odorants quantitation in high-quality cocoa by multiple headspace solid phase micro-extraction: Adoption of FID-predicted response factors to extend method capabilities and information potential. <i>Analytica Chimica Acta</i> , 2019, 1052, 190-201.	2.6	24
43	In vitro anti-herpes simplex virus-2 activity of <i>Salvia desoleana</i> Atzei & V. Picci essential oil. <i>PLoS ONE</i> , 2017, 12, e0172322.	1.1	24
44	New phases for analytical scale extraction from plants: Current and future trends. <i>TrAC - Trends in Analytical Chemistry</i> , 2021, 141, 116288.	5.8	19
45	Adulteration of Essential Oils: A Multitask Issue for Quality Control. Three Case Studies: <i>Lavandula angustifolia</i> Mill., <i>Citrus limon</i> (L.) Osbeck and <i>Melaleuca alternifolia</i> (Maiden & Betche) Cheel. <i>Molecules</i> , 2021, 26, 5610.	1.7	19
46	Bio-Guided Fractionation Driven by In Vitro $\alpha$ -Amylase Inhibition Assays of Essential Oils Bearing Specialized Metabolites with Potential Hypoglycemic Activity. <i>Plants</i> , 2020, 9, 1242.	1.6	18
47	Determination of free and glucosidically-bound volatiles in plants. Two case studies: L-menthol in peppermint ( <i>Mentha x piperita</i> L.) and eugenol in clove ( <i>Syzygium aromaticum</i> (L.) Merr. & Tj ETQq1 1 0.784314 rgBT / Overlock	1.4	17
48	Solvent-enhanced headspace sorptive extraction in the analysis of the volatile fraction of matrices of vegetable origin. <i>Journal of Separation Science</i> , 2010, 33, 2191-2199.	1.3	16
49	Chemical fingerprinting strategies based on comprehensive two-dimensional gas chromatography combined with gas chromatography-olfactometry to capture the unique signature of Piemonte peppermint essential oil ( <i>Mentha x piperita</i> var <i>Italo-Mitcham</i> ). <i>Journal of Chromatography A</i> , 2021, 1645, 462101.	1.8	16
50	Citral-Containing Essential Oils as Potential Tyrosinase Inhibitors: A Bio-Guided Fractionation Approach. <i>Plants</i> , 2021, 10, 969.	1.6	16
51	Chemical, Enantioselective, and Sensory Analysis of a Cholinesterase Inhibitor Essential Oil from <i>Coreopsis triloba</i> S.F. Blake (Asteraceae). <i>Plants</i> , 2019, 8, 448.	1.6	15
52	Analytical strategies for in-vivo evaluation of plant volatile emissions - A review. <i>Analytica Chimica Acta</i> , 2021, 1147, 240-258.	2.6	15
53	Grapevine Green Pruning Residues as a Promising and Sustainable Source of Bioactive Phenolic Compounds. <i>Molecules</i> , 2020, 25, 464.	1.7	15
54	Evaluation of volatile bioactive secondary metabolites transfer from medicinal and aromatic plants to herbal teas: Comparison of different methods for the determination of transfer rate and human intake. <i>Journal of Chromatography A</i> , 2019, 1594, 173-180.	1.8	14

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55	A Novel Chemical Profile of a Selective In Vitro Cholinergic Essential Oil from <i>Clinopodium taxifolium</i> (Kunth) Govaerts (Lamiaceae), a Native Andean Species of Ecuador. <i>Molecules</i> , 2021, 26, 45.	1.7	14
56	Influence of polydimethylsiloxane outer coating and packing material on analyte recovery in dual-phase headspace sorptive extraction. <i>Journal of Chromatography A</i> , 2007, 1164, 33-39.	1.8	13
57	Can the selectivity of phosphonium based ionic liquids be exploited as stationary phase for routine gas chromatography? A case study: The use of trihexyl(tetradecyl) phosphonium chloride in the flavor, fragrance and natural product fields. <i>Journal of Chromatography A</i> , 2020, 1619, 460969.	1.8	13
58	<i>Melaleuca alternifolia</i> Essential Oil: Evaluation of Skin Permeation and Distribution from Topical Formulations with a Solvent-Free Analytical Method. <i>Planta Medica</i> , 2020, 86, 442-450.	0.7	13
59	Exploiting the versatility of vacuum-assisted headspace solid-phase microextraction in combination with the selectivity of ionic liquid-based GC stationary phases to discriminate <i>Boswellia</i> spp. resins through their volatile and semivolatile fractions. <i>Journal of Separation Science</i> , 2020, 43, 1879-1889.	1.3	13
60	Gas chromatography of essential oil: State-of-the-art, recent advances, and perspectives. <i>Journal of Separation Science</i> , 2022, 45, 94-112.	1.3	13
61	Intra-specific variation in the little-known Mediterranean plant <i>Ptilostemon casabonae</i> (L.) Greuter analysed through phytochemical and biomolecular markers. <i>Phytochemistry</i> , 2019, 161, 21-27.	1.4	12
62	Vacuum-assisted headspace sorptive extraction: Theoretical considerations and proof-of-concept extraction of polycyclic aromatic hydrocarbons from water samples. <i>Analytica Chimica Acta</i> , 2020, 1096, 100-107.	2.6	12
63	Fractionated dynamic headspace sampling in the analysis of matrices of vegetable origin in the food field. <i>Journal of Chromatography A</i> , 2017, 1489, 18-28.	1.8	11
64	In vitro release and permeation kinetics of <i>Melaleuca alternifolia</i> (tea tree) essential oil bioactive compounds from topical formulations. <i>Flavour and Fragrance Journal</i> , 2017, 32, 354-361.	1.2	11
65	HS-SPME-MS-Enose Coupled with Chemometrics as an Analytical Decision Maker to Predict In-Cup Coffee Sensory Quality in Routine Controls: Possibilities and Limits. <i>Molecules</i> , 2019, 24, 4515.	1.7	11
66	Ionic liquids as water-compatible GC stationary phases for the analysis of fragrances and essential oils: Quantitative GC-MS analysis of officially-regulated allergens in perfumes. <i>Journal of Chromatography A</i> , 2020, 1610, 460567.	1.8	11
67	Essential Oil Composition and In Vitro Biological Activities of Seven Namibian Species of <i>Eriocephalus</i> L. (Asteraceae). <i>Journal of Essential Oil Research</i> , 2006, 18, 124-128.	1.3	9
68	Characterization and Biological Activity of Fiber-Type <i>Cannabis sativa</i> L. Aerial Parts at Different Growth Stages. <i>Plants</i> , 2022, 11, 419.	1.6	9
69	Volatile Composition and Enantioselective Analysis of Chiral Terpenoids of Nine Fruit and Vegetable Fibres Resulting from Juice Industry By-Products. <i>Journal of Chemistry</i> , 2017, 2017, 1-11.	0.9	8
70	A New Sesquiterpene Essential Oil from the Native Andean Species <i>Jungia rugosa</i> Less (Asteraceae): Chemical Analysis, Enantiomeric Evaluation, and Cholinergic Activity. <i>Plants</i> , 2021, 10, 2102.	1.6	8
71	Volatile profiling of <i>Arnicão</i> ( <i>Lychnophora salicifolia</i> mart.), a wild medicinal species from Brazilian Cerrado. <i>Plant Biosystems</i> , 2020, 154, 1-8.	0.8	7
72	Cyclodextrin Derivatives as Stationary Phases for the GC Separation of Enantiomers in the Flavor and Fragrance Field. <i>ACS Symposium Series</i> , 2015, , 15-34.	0.5	6

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73	<i>Artemisia umbelliformis</i> Lam. and C��pi Liqueur: Volatile Profile as Diagnostic Marker for Geographic Origin and To Predict Liqueur Safety. Journal of Agricultural and Food Chemistry, 2017, 65, 2849-2856.	2.4	6
74	A sustainable approach for the reliable and simultaneous determination of terpenoids and cannabinoids in hemp inflorescences by vacuum assisted headspace solid-phase microextraction. Advances in Sample Preparation, 2022, 2, 100014.	1.1	6
75	Separation of stereoisomers by gas chromatography. , 2021, , 581-614.		4
76	Evaluation of Porcine and Aspergillus oryzae Î±-Amylases as Possible Model for the Human Enzyme. Processes, 2022, 10, 780.	1.3	4
77	Enantioselective Gas Chromatography with Cyclodextrin in Odorant Analysis. , 2017, , 51-52.		3
78	Evaluation of the Farming Potential of Echinacea Angustifolia DC. Accessions Grown in Italy by Root-Marker Compound Content and Morphological Trait Analyses. Plants, 2020, 9, 873.	1.6	1
79	Gas Chromatography in the Analysis of Flavours and Fragrances. , 2014, , 717-743.		1
80	Immobilization of phosphonium-based ionic liquid stationary phases extends their operative range to routine applications in the flavor, fragrance and natural product fields. Journal of Chromatography A, 2022, 1664, 462796.	1.8	1