

# 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	Gas chromatography of essential oil: State-of-the-art, recent advances, and perspectives. Journal of Separation Science, 2022, 45, 94-112.	1.3	13
2	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
3	Characterization and Biological Activity of Fiber-Type Cannabis sativa L. Aerial Parts at Different Growth Stages. Plants, 2022, 11, 419.	1.6	9
4	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
5	Evaluation of Porcine and Aspergillus oryzae $\alpha$ -Amylases as Possible Model for the Human Enzyme. Processes, 2022, 10, 780.	1.3	4
6	Analytical strategies for in-vivo evaluation of plant volatile emissions - A review. Analytica Chimica Acta, 2021, 1147, 240-258.	2.6	15
7	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> ). Journal of Chromatography A, 2021, 1645, 462101.	1.8	16
8	Citral-Containing Essential Oils as Potential Tyrosinase Inhibitors: A Bio-Guided Fractionation Approach. Plants, 2021, 10, 969.	1.6	16
9	New phases for analytical scale extraction from plants: Current and future trends. TrAC - Trends in Analytical Chemistry, 2021, 141, 116288.	5.8	19
10	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. Molecules, 2021, 26, 5610.	1.7	19
11	Separation of stereoisomers by gas chromatography. , 2021, , 581-614.		4
12	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. Molecules, 2021, 26, 45.	1.7	14
13	A New Sesquiterpene Essential Oil from the Native Andean Species <i>Jungia rugosa</i> Less (Asteraceae): Chemical Analysis, Enantiomeric Evaluation, and Cholinergic Activity. Plants, 2021, 10, 2102.	1.6	8
14	Volatile profiling of <i>Lychnophora salicifolia</i> Mart., a wild medicinal species from Brazilian Cerrado. Plant Biosystems, 2020, 154, 1-8.	0.8	7
15	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. Journal of Chromatography A, 2020, 1610, 460567.	1.8	11
16	Vacuum-assisted headspace sorptive extraction: Theoretical considerations and proof-of-concept extraction of polycyclic aromatic hydrocarbons from water samples. Analytica Chimica Acta, 2020, 1096, 100-107.	2.6	12
17	Bio-Guided Fractionation Driven by In Vitro $\alpha$ -Amylase Inhibition Assays of Essential Oils Bearing Specialized Metabolites with Potential Hypoglycemic Activity. Plants, 2020, 9, 1242.	1.6	18
18	Evaluation of the Farming Potential of <i>Echinacea angustifolia</i> DC. Accessions Grown in Italy by Root-Marker Compound Content and Morphological Trait Analyses. Plants, 2020, 9, 873.	1.6	1

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19	Punica granatum Leaf Ethanol Extract and Ellagic Acid as Inhibitors of Zika Virus Infection. <i>Planta Medica</i> , 2020, 86, 1363-1374.	0.7	28
20	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
21	Melaleuca alternifolia 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
22	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
23	Grapevine Green Pruning Residues as a Promising and Sustainable Source of Bioactive Phenolic Compounds. <i>Molecules</i> , 2020, 25, 464.	1.7	15
24	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
25	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
26	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
27	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
28	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
29	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
30	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
31	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
32	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
33	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
34	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
35	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
36	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

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37	<i>Artemisia umbelliformis</i> Lam. and <i>Onopi</i> 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
38	Fractionated dynamic headspace sampling in the analysis of matrices of vegetable origin in the food field. Journal of Chromatography A, 2017, 1489, 18-28.	1.8	11
39	Analysis of essential oils and fragrances with a new generation of highly inert gas chromatographic columns coated with ionic liquids. Journal of Chromatography A, 2017, 1495, 64-75.	1.8	29
40	<i>In vitro</i> release and permeation kinetics of <i>Melaleuca alternifolia</i> (tea tree) essential oil bioactive compounds from topical formulations. Flavour and Fragrance Journal, 2017, 32, 354-361.	1.2	11
41	Volatile Composition and Enantioselective Analysis of Chiral Terpenoids of Nine Fruit and Vegetable Fibres Resulting from Juice Industry By-Products. Journal of Chemistry, 2017, 2017, 1-11.	0.9	8
42	<i>In vitro</i> anti-herpes simplex virus-2 activity of <i>Salvia desoleana</i> Atzei & V. Picci essential oil. PLoS ONE, 2017, 12, e0172322.	1.1	24
43	Enantioselective Gas Chromatography with Cyclodextrin in Odorant Analysis. , 2017, , 51-52.		3
44	Enantioselective Gas Chromatography with Derivatized Cyclodextrins in the Flavour and Fragrance Field. Israel Journal of Chemistry, 2016, 56, 925-939.	1.0	26
45	Conventional and enantioselective gas chromatography with microfabricated planar columns for analysis of real-world samples of plant volatile fraction. Journal of Chromatography A, 2016, 1429, 329-339.	1.8	27
46	Parallel dual secondary column dual detection comprehensive two-dimensional gas chromatography: a flexible and reliable analytical tool for essential oils quantitative profiling. Flavour and Fragrance Journal, 2015, 30, 366-380.	1.2	29
47	Cyclodextrin Derivatives as Stationary Phases for the GC Separation of Enantiomers in the Flavor and Fragrance Field. ACS Symposium Series, 2015, , 15-34.	0.5	6
48	Removal of micropollutants by fungal laccases in model solution and municipal wastewater: evaluation of estrogenic activity and ecotoxicity. Journal of Cleaner Production, 2015, 100, 185-194.	4.6	69
49	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		
50	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> Boisds.. BMC Plant Biology, 2015, 15, 102.	1.6	24
51	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. Journal of Chromatography A, 2015, 1376, 9-17.	1.8	47
52	High-quality Italian rice cultivars: Chemical indices of ageing and aroma quality. Food Chemistry, 2015, 172, 305-313.	4.2	79
53	Parallel dual secondary column-dual detection: A further way of enhancing the informative potential of two-dimensional comprehensive gas chromatography. Journal of Chromatography A, 2014, 1360, 264-274.	1.8	30
54	Gas Chromatography in the Analysis of Flavours and Fragrances. , 2014, , 717-743.		1

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55	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
56	Quantitative fingerprinting by headspaceâ€”Two-dimensional comprehensive gas chromatographyâ€”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
57	High concentration capacity sample preparation techniques to improve the informative potential of two-dimensional comprehensive gas chromatographyâ€”mass spectrometry: Application to sensomics. <i>Journal of Chromatography A</i> , 2013, 1318, 1-11.	1.8	29
58	Non-separative Headspace Solid Phase Microextractionâ€”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
59	<i>Populus nigra</i> 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
60	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
61	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
62	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
63	Fast headspace-enantioselective GCâ€”mass spectrometric-multivariate statistical method for routine authentication of flavoured fruit foods. <i>Food Chemistry</i> , 2012, 132, 1071-1079.	4.2	56
64	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
65	Solventâ€”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
66	New asymmetrical per-substituted cyclodextrins (2-O-methyl-3-O-ethyl- and) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 307 Td (2-O-ethyl-3-O-ethyl-3-O-propyl-6-O-nonyl- $\beta$ -cyclodextrin) chromatography in the flavour and fragrance field. <i>Journal of Chromatography A</i> , 2010, 1217, 1106-1113.	1.8	30
67	Fastâ€”conventional quadrupole mass spectrometry in essential oil analysis. <i>Journal of Separation Science</i> , 2008, 31, 1074-1084.	1.3	34
68	Quantitative analysis of essential oils: a complex task. <i>Flavour and Fragrance Journal</i> , 2008, 23, 382-391.	1.2	163
69	Headspace sampling of the volatile fraction of vegetable matrices. <i>Journal of Chromatography A</i> , 2008, 1184, 220-233.	1.8	132
70	Enantiomer identification in the flavour and fragrance fields by â€”interactiveâ€”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
71	Conventional and narrow bore short capillary columns with cyclodextrin derivatives as chiral selectors to speed-up enantioselective gas chromatography and enantioselective gas chromatographyâ€”mass spectrometry analyses. <i>Journal of Chromatography A</i> , 2008, 1212, 114-123.	1.8	43
72	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

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73	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
74	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
75	Essential Oil Composition and In Vitro Biological Activities of Seven Namibian Species of <i>Eriocephalus L.</i> (Asteraceae). <i>Journal of Essential Oil Research</i> , 2006, 18, 124-128.	1.3	9
76	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 L.</i> ). <i>Phytochemical Analysis</i> , 2006, 17, 217-225.	1.2	40
77	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
78	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
79	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
80	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