**Elenco pubblicazioni ultimi 5 anni**

1. D. Fraternale, A. Rudov, F. Prattichizzo, F. Olivieri, D. Ricci, E. Giacomini, S. Carloni, C. Azzolini, B. Gordillo, M.J. Jara-Palacios, G. Verardo, M.C. Albertini (2016). Chemical composition and "in vitro" anti-inflammatory activity of Vitis vinifera L. (var. Sangiovese) tendrils extract. *J. Funct. Foods*, *20*, 291-302.

2. G. Verardo, A. Gorassini, D. Ricci, D. Fraternale (2017). High triterpenic acids production in callus cultures from fruit pulp of two apple varieties. *Phytochem. Anal.*, *28*, 5-15.

3. A. Gorassini, G. Verardo, S.-C. Fregolent, R. Bortolomeazzi (2017). Rapid determination of cholesterol oxidation products in milk powder based products by reversed phase SPE and HPLC-APCI-MS/MS. *Food Chem.*, *230*, 604-610.

4. M. Alongi, G. Verardo, A. Gorassini, M. Anese (2018). Effect of pasteurization on in vitro α-glucosidase inhibitory activity of apple juice. *LWT*, *98*, 366-371.

5. G. Verardo, A. Gorassini, D. Fraternale (2019). New triterpenic acids produced in callus culture from fruit pulp of Acca sellowiana (O. Berg) Burret. *Food Res. Int.*, *119*, 596-604.

6. A. Gorassini, G. Verardo, R. Bortolomeazzi (2019). Polymeric reversed phase and small particle size silica gel solid phase extractions for rapid analysis of sterols and triterpene dialcohols in olive oils by GC-FID. *Food Chem.*, *283*, 177-182.

7. G. Verardo, M. Baldini, C. Ferfuia, A. Gorassini (2019). Rapid and selective screening for toxic phorbol esters in Jatropha curcas seed oil using high-performance liquid chromatography-electrospray ionization-tandem mass spectrometry. *J. Chromatogr. A*, *1597*, 63-75.

8. C. Ceccarini, F. Antognoni, S. Biondi, A. Fraternale, G. Verardo, A. Gorassini, V. Scoccianti (2019). Polyphenol-enriched spelt husk extracts improve growth and stress-related biochemical parameters under moderate salt stress in maize plants. *Plant Physiol. Bioch.*, *141*, 95-104.

9. M. Alongi, G. Verardo, A. Gorassini, M.A. Lemos, G. Hungerford, G. Cortella, M. Anese (2019). Phenolic content and potential bioactivity of apple juice as affected by thermal and ultrasound pasteurization. *Food Funct.*, *10*, 7366-7377.