

Selected recent (2023) papers published about Foodomics retrieved from Scopus.

#	Authors	Title	Year	Source title	Vol	Issue	Art. No.	Page start	Page end	Cit by	DOI	Doc Type
1	Li W.; Wu Z.; Xu Y.; Long H.; Deng Y.; Li S.; Xi Y.; Li W.; Cai H.; Zhang B.; Wang Y.	Emerging LC-MS/MS-based molecular networking strategy facilitates foodomics to assess the function, safety, and quality of foods: recent trends and future perspectives	2023	Trends in Food Science and Technology	139		104114			2	10.1016/j.tifs.2023.07.011	Review
2	Xu T.; Yi H.; Liu Y.; Li G.; Zhu D.; Liu J.	Mechanism of freshness-lock during the quality determination period of farmed turbot <i>Scophthalmus maximus</i> revealed by foodomics	2023	Aquaculture	572		739513			0	10.1016/j.aquaculture.2023.739513	Article
3	Schirmer T.M.; Ludwig C.; Scherf K.A.	Proteomic Characterization of Wheat Protein Fractions Taken at Different Baking Conditions	2023	Journal of Agricultural and Food Chemistry	71	34		12899	12909	0	10.1021/acs.jafc.3c02100	Article
4	Chowdhury C.R.; Kavita D.; Jaiswal K.K.; Jaiswal K.S.; Reddy G.B.; Agarwal V.; Shetty P.H.	NMR-based metabolomics as a significant tool for human nutritional research and health applications	2023	Food Bioscience	53		102538			2	10.1016/j.fbio.2023.102538	Review
5	Rivera-Pérez A.; García-Pérez P.; Romero-González R.; Garrido Frenich A.; Lucini L.	UHPLC-QTOF-HRMS metabolomics insight on the origin and processing authentication of thyme by comprehensive fingerprinting and chemometrics	2023	Food Chemistry	407		135123			3	10.1016/j.foodchem.2022.135123	Article
6	Gupta A.; Sharma T.; Singh S.P.; Bhardwaj A.; Srivastava D.; Kumar R.	Prospects of microgreens as budding living functional food: Breeding and biofortification through OMICS and other approaches for nutritional security	2023	Frontiers in Genetics	14		1053810			10	10.3389/fgene.2023.1053810	Review
7	Rocchetti G.; Rebecchi A.; Maria Lopez C.; Dallolio M.; Dallolio G.; Trevisan M.; Lucini L.	Impact of axenic and mixed starter cultures on metabolomic and sensory profiles of ripened Italian salami	2023	Food Chemistry	402		134182			5	10.1016/j.foodchem.2022.134182	Article
8	Cebi N.; Bekiroglu H.; Erarslan A.	Nondestructive Metabolomic Fingerprinting: FTIR, NIR and Raman Spectroscopy in Food Screening	2023	Molecules	28	23	7933			0	10.3390/molecules28237933	Review

9	Qin Z.; Wang J.; Wang D.; Xiao H.; Lv X.; Chen H.; Wei F.	Analytical opportunities and challenges for data handling with chemometrics strategies from LC-MS based food metabolomics	2024	Trends in Food Science and Technology	143		104298			0	10.1016/j.tifs.2023.104298	Review
10	Sadeghi A.; Ebrahimi M.; Hajinia F.; Kharazmi M.S.; Jafari S.M.	FoodOmics as a promising strategy to study the effects of sourdough on human health and nutrition, as well as product quality and safety; back to the future	2023	Trends in Food Science and Technology	136			24	47	3	10.1016/j.tifs.2023.03.026	Review
11	Cui J.; Yang Z.; Xu Y.; Tan C.-P.; Zhang W.	Lipidomics insight on differences in lipid profiles and phytosterol compositions of coconut oils extracted by classical and green solvents	2023	Food Research International	174		113653			0	10.1016/j.foodres.2023.113653	Article
12	Herráiz-Gil S.; del Carmen de Arriba M.; Escámez M.J.; León C.	Multi-omic data integration in food science and analysis	2023	Current Opinion in Food Science	52		101049			1	10.1016/j.coefs.2023.101049	Review
13	Pratelli G.; Tamburini B.; Carli D.; De Blasio A.; D'Anneo A.; Emanuele S.; Notaro A.; Affranchi F.; Giuliano M.; Seidita A.; Lauricella M.; Di Liberto D.	Foodomics-Based Approaches Shed Light on the Potential Protective Effects of Polyphenols in Inflammatory Bowel Disease	2023	International Journal of Molecular Sciences	24	19	14619			0	10.3390/ijms241914619	Review
14	Ding Z.; Jiang F.; Shi J.; Wang Y.; He M.; Tan C.P.; Liu Y.; Xu Y.-J.	Foodomics Reveals Anti-Obesity Properties of Cannabinoids from Hemp Oil	2023	Molecular Nutrition and Food Research	67	2	2200508			2	10.1002/mnfr.202200508	Article
15	Valdés A.; Álvarez-Rivera G.; Sánchez-Martínez J.D.; Cifuentes A.	Foodomics: LC and LC-MS-based omics strategies in food science and nutrition	2023	Liquid Chromatography: Applications	647		681	0	10.1016/B978-0-323-99969-4.00015-2	Book chapter		
16	Paolo Becchi P.; Rocchetti G.; Vezzulli F.; Lambri M.; Lucini L.	The integrated metabolomics and sensory analyses unravel the peculiarities of mountain grassland-based cheese production: The case of Parmigiano Reggiano PDO	2023	Food Chemistry	428		136803			0	10.1016/j.foodchem.2023.136803	Article
17	Zhang R.; Jia W.; Shi L.	A Comprehensive Review on the Development of Foodomics-Based Approaches to Evaluate the Quality Degradation of Different Food Products	2023	Food Reviews International	39	8		5563	5582	2	10.1080/87559129.2022	Review

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18	Denchai S.; Sasomsin S.; Prakitchaiwattana C.; Phuenpong T.; Homyog K.; Mekboonsonglarp W.; Settachaimongkon S.	Influence of Different Types, Utilization Times, and Volumes of Aging Barrels on the Metabolite Profile of Red Wine Revealed by ¹ H-NMR Metabolomics Approach	2023	Molecules	28	18	6716		1	10.3390 /molecu les2818 6716	Article	
19	Zhang Y.; Shi J.; Tan C.; Liu Y.; Xu Y.-J.	Oilomics: An important branch of foodomics dealing with oil science and technology	2023	Food Research International	173		113301		0	10.1016 /j.foodr es.2023 .113301	Review	
20	Rocchetti G.; Becchi P.P.; Salis L.; Lucini L.; Cabiddu A.	Impact of Pasture-Based Diets on the Untargeted Metabolomics Profile of Sarda Sheep Milk	2023	Foods	12	1	143		2	10.3390 /foods1 201014 3	Article	
21	Le Y.; Lou X.; Yu C.; Guo C.; He Y.; Lu Y.; Yang H.	Integrated metabolomics analysis of Lactobacillus in fermented milk with fish gelatin hydrolysate in different degrees of hydrolysis	2023	Food Chemistry	408		135232		8	10.1016 /j.foodc hem.20 22.1352 32	Article	
22	Garcia-Perez P.; Cassani L.; Garcia-Oliveira P.; Xiao J.; Simal-Gandara J.; Prieto M.A.; Lucini L.	Algal nutraceuticals: A perspective on metabolic diversity, current food applications, and prospects in the field of metabolomics	2023	Food Chemistry	409		135295		12	10.1016 /j.foodc hem.20 22.1352 95	Article	
23	Beteinakis S.; Papachristodoulou A.; Kolb P.; Rösch P.; Schwarzinger S.; Mikros E.; Halabalaki M.	NMR-Based Metabolite Profiling and the Application of STOCSY toward the Quality and Authentication Assessment of European EVOOs	2023	Molecules	28	4	1738		2	10.3390 /molecu les2804 1738	Article	
24	da Silva Lima L.R.; Barros Santos M.C.; dos Santos D'Almeida C.T.; Cameron L.C.; Gutkoski L.C.; Ferreira M.S.L.	Omics data reveals the phenolic fingerprint of Brazilian whole wheat flours of different technological qualities	2023	Journal of Food Science and Technology	60	2		783	796	0	10.1007 /s13197 -023- 05665- 8	Article
25	Weidner L.; Hemmler D.; Rychlik M.; Schmitt-Kopplin P.	Real-Time Monitoring of Miniaturized Thermal Food Processing by Advanced Mass Spectrometric Techniques	2023	Analytical Chemistry	95	2		1694	1702	3	10.1021 /acs.analchem.2 c04874	Article
26	Donnarumma D.; Micalizzi G.; Mondello L.; Dugo P.	Lipidomics in Food Industry and Nutrition	2023	Mass Spectrometry for Lipidomics: Methods and Applications	585	600	0	10.1002 /978352		Book chapter		

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27	Ali S.; Rezende V.T.; Ullah S.; de Paiva E.L.; Tonin F.G.; Abdullah; Corassini C.H.; Oliveira C.A.F.D.	Food processing and challenges in the food production and quality: The foodomics approach	2023	Food Bioscience	56		103217		1	10.1016 /j.fbio.2023.103217	Review	
	Calderón C.; Lämmerhofer M.	Nutritional lipidomics for the characterization of lipids in food	2023	Advances in Food and Nutrition Research	105			97	172	0	10.1016 /bs.afnr.2022.12.002	Book chapter
28	Senizza B.; Ganugi P.; Trevisan M.; Lucini L.	Combining untargeted profiling of phenolics and sterols, supervised multivariate class modelling and artificial neural networks for the origin and authenticity of extra-virgin olive oil: A case study on Taggiasca Ligur	2023	Food Chemistry	404		134543		8	10.1016 /j.foodchem.2022.134543	Article	
29	Cannavacciuolo C.; Pagliari S.; Giustra C.M.; Carabetta S.; Guidi Nissim W.; Russo M.; Branduardi P.; Labra M.; Campone L.	LC-MS and GC-MS Data Fusion Metabolomics Profiling Coupled with Multivariate Analysis for the Discrimination of Different Parts of Fastrume Fruit and Evaluation of Their Antioxidant Activity	2023	Antioxidants	12	3	565		0	10.3390 /antiox12030565	Article	
30	Lima R.A.M.; Ferraz S.M.M.; Cardoso V.G.K.; Teixeira C.A.; Hantao L.W.	Authentication of fish oil (omega-3) supplements using class-oriented chemometrics and comprehensive two-dimensional gas chromatography coupled to mass spectrometry	2023	Analytical and Bioanalytical Chemistry	415	13		2601	2611	3	10.1007 /s00216-022-04428-2	Article
31	Bertram H.C.	NMR foodomics in the assessment of diet and effects beyond nutrients	2023	Current Opinion in Clinical Nutrition and Metabolic Care	26	5		430	439	2	10.1097 /MCO.000000000000906	Review
32	Rocchetti G.; Rebecchi A.; Zhang L.; Dallolio M.; Del Buono D.; Freschi G.; Lucini L.	The effect of common duckweed (<i>Lemna minor</i> L.) extract on the shelf-life of beef burgers stored in modified atmosphere packs: A metabolomics approach	2023	Food Chemistry: X	20		101013		0	10.1016 /j.fochx.2023.101013	Article	
33	Cavallini N.; Strani L.; Becchi P.P.; Pizzamiglio V.; Michelini S.; Savorani F.; Cocchi M.; Durante C.	Tracing the identity of Parmigiano Reggiano “Prodotto di Montagna - Progetto Territorio” cheese using NMR spectroscopy and multivariate data analysis	2023	Analytica Chimica Acta	1278		341761		0	10.1016 /j.aca.2023.341761	Article	

34	Ghini V.; Meoni G.; Vignoli A.; Di Cesare F.; Tenori L.; Turano P.; Luchinat C.	Fingerprinting and profiling in metabolomics of biosamples	2023	Progress in Nuclear Magnetic Resonance Spectroscopy	138-139			105	135	1	10.1016/j.pnmrs.2023.10002	Review
35	Taslim N.A.; Nurkolis F.; Hardinsyah H.; Yusuf V.M.; Gunawan W.B.; Samtiya M.; Mayulu N.; Assa Y.A.; Tallei T.E.	Foodomics Approaches to Facilitate the Verification of the Authenticity of Foods: A Possible Strategy to Screen, Validate, and Standardize Food Matrices	2023	Nutricion Clinica y Dietetica Hospitalaria	43	1		73	80	0	10.12873/431habdinsyah	Article
36	Shi J.; Sun X.; Wang Y.; Yin S.; Liu Y.; Xu Y.-J.	Foodomics reveals altered lipid and protein profiles of Antarctic krill (<i>Euphausia superba</i>) under different processing	2023	Food Bioscience	53		102565			2	10.1016/j.fbio.2023.102565	Article
37	Boutsika A.; Michailidis M.; Ganopoulou M.; Dalakouras A.; Skodra C.; Xanthopoulou A.; Stamatakis G.; Samiotaki M.; Tanou G.; Moysiadis T.; Angelis L.; Bazakos C.; Molassiotis A.; Nianiou-Obeidat I.; Mellidou I.; Ganopoulos I.	A wide foodomics approach coupled with metagenomics elucidates the environmental signature of potatoes	2023	iScience	26	1	105917			4	10.1016/j.isci.2022.105917	Article
38	Dilmore A.H.; Martino C.; Neth B.J.; West K.A.; Zemlin J.; Rahman G.; Panitchpakdi M.; Meehan M.J.; Weldon K.C.; Blach C.; Schimmel L.; Kaddurah-Daouk R.; Dorrestein P.C.; Knight R.; Craft S.	Effects of a ketogenic and low-fat diet on the human metabolome, microbiome, and foodome in adults at risk for Alzheimer's disease	2023	Alzheimer's and Dementia	19	11		4805	4816	6	10.1002/alz.13007	Article