Antonella De Leonardis

Elenco delle pubblicazioni scientifiche

Aggiornato al 15 novembre 2026

1. Libri, curatele e capitoli di libro

Capitolo di libro accettato per la pubblicazione – De Leonardis, A. Bag-in-Box Packaging: Structure, Materials, and Applications in the Food Industry. In Encyclopedia of Food Packaging. Elsevier. DOI: 10.1016/B978-0-443-34158-8.00043-8.

2023 – Capitolo di libro: De Leonardis, A., Macciola, V., Iftikhar, A. Present and future perspectives on the use of olive-oil mill wastewater in food applications. In Souabi, S., Anouzla, A. (Editors), Wastewater from Olive Oil Production: Environmental Impacts, Treatment and Valorisation. Springer Water, Springer, pp. 85–105. DOI: 10.1007/978-3-031-23449-1_4.

2014 – Curatela di volume scientifico: De Leonardis, A. (Editor su invito). Virgin Olive Oil: Production, Composition, Uses and Benefits for Man. Nova Science Publishers, Hauppauge, NY, USA, 392 pp. ISBN: 978-1-63117-656-2. EID Scopus: 2-s2.0-84953406979.

2014 – Capitolo di libro: De Leonardis, A., Macciola, V., Lopez, F. The role of virgin olive oil in the traditional Mediterranean cuisine. In De Leonardis, A. (Editor), Virgin Olive Oil: Production, Composition, Uses and Benefits for Man. Nova Science Publishers, Hauppauge, NY, USA, capitolo 14. ISBN: 978-1-63117-656-2. EID Scopus: 2-s2.0-84953383622.

2014 – Prefazione: De Leonardis, A. Preface. In De Leonardis, A. (Editor), Virgin Olive Oil: Production, Composition, Uses and Benefits for Man. Nova Science Publishers, Hauppauge, NY, USA, pp. VII–XI. ISBN: 978-1-63117-656-2.

2011 – Capitolo di libro: De Leonardis, A., Macciola, V. Innovative sunflower edible oils with modified composition. In Hughes, V. C. (Editor), Sunflowers: Cultivation, Nutrition, and Biodiesel Uses. Nova Science Publishers, Hauppauge, NY, USA, capitolo 7, pp. 183–200. ISBN: 978-1-61761-309-8. EID Scopus: 2-s2.0-84892125829.

2010 – Capitolo di libro: De Leonardis, A., Macciola, V. Olive biophenols as food supplements and additives. In Preedy, V. R., Watson, R. R. (Editors), Olives and Olive Oil in Health and Disease Prevention. Academic Press, Oxford, UK, capitolo 30, pp. 283–289. ISBN: 978-0-12-374420-3. EID Scopus: 2-s2.0-84882840980.

2009 – Capitolo di libro: De Leonardis, A., Macciola, V., Nag, A. Phenolic substances from olives (Olea europaea) and related olive mill products. In Nag, A. (Editor), Biosystems Engineering. McGraw-Hill, New York, USA, capitolo 14, pp. 391–404. ISBN: 978-0-07-160628-8.

2008 – Monografia: De Leonardis, A. Qualità e processi di trasformazione dei prodotti ittici. Aracne Editrice, Roma, Italia. ISBN: 978-88-548-2131-6.

2002 – Capitolo di libro: De Leonardis, A., Macciola, V. Alternative technologies to extract oil from oilseeds. Influence on oil quality and commercial aspects. In Mohan, R. M. (Editor), Research Advances in Food Science. Global Research Network, Trivandrum, India, vol. 3, pp. 47–53. ISBN: 81-87736-37-2.

1996 – Contributo in volume: De Leonardis, A., et al. I prodotti lattiero-caseari del Mezzogiorno. Vol. II: Caratterizzazione analitica e compositiva, pp. 273–422.

2. Pubblicazioni scientifiche su riviste del settore

2.1. Olio extra vergine di oliva

1. Macciola, V., & De Leonardis, A. (2022). Exceptional long-term durability of Coratina monovarietal extra virgin olive oil evaluated through chemical parameters and oxidative stability test. OCL, 29, 24. https://doi.org/10.1051/ocl/2022014

2. De Leonardis, A., Angelico, R., Macciola, V., & Ceglie, A. (2013). Effects of polyphenol enzymatic-oxidation on the oxidative stability of virgin olive oil. Food Research International, 54, 2001–2007.

3. De Leonardis, A., Macciola, V., & De Felice, M. A. (2001). Changes in olive oils used as covering in preserves of eggplants (Solanum Melongena) in relation to the time and the condition of storage. Grasas Y Aceites, 52, 104–109.

4. De Leonardis, A., Macciola, V., & Palmucci, M. (2000). Il ferro in oli vergini di oliva prodotti con il sistema classico. Industrie Alimentari, 39, 1119–1122.

5. De Leonardis, A., & Macciola, V. (1998). Evaluation of the shelf-life of virgin olive oils. La Rivista Italiana delle Sostanze Grasse, 75, 391–398.

6. De Leonardis, A., Macciola, V., & De Felice, M. (1997). La determinazione del ferro e del rame negli oli vergini di oliva mediante spettrofotometria ad assorbimento atomico. La Rivista Italiana delle Sostanze Grasse, 74, 149–154.

7. De Leonardis, A., Macciola, V., & De Felice, M. (1997). Determinazione del ferro e del rame negli oli di oliva vergini Molisani e valutazione della loro influenza sui processi ossidativi. La Rivista Italiana delle Sostanze Grasse, 74, 291–297.

8. De Leonardis, A., De Felice, M., & Macciola, V. (1996). Studio sulla composizione acidica degli oli vergini di oliva del Basso Molise. La Rivista Italiana delle Sostanze Grasse, 73, 321–326.

9. De Felice, M., & De Leonardis, A. (1994). La conservazione delle olive per congelamento. Effetti sulle rese e qualità degli oli. La Rivista Italiana delle Sostanze Grasse, 71, 135–138.

2.2. Olive da tavola

10. Lombardi, S. J., Macciola, V., Iorizzo, M., & De Leonardis, A. (2018). Effect of different storage conditions on the shelf life of natural green table olives. Italian Journal of Food Science, 30, 414–427.

11. Iorizzo, M., Lombardi, S. J., Macciola, V., Testa, B., Lustrato, G., Lopez, F., & De Leonardis, A. (2016). Technological potential of lactobacillus strains isolated from fermented green olives: In vitro studies with emphasis on oleuropein-degrading capability. The Scientific World Journal, 2016, 1–11.

12. De Leonardis, A., Testa, B., Macciola, V., Lombardi, S. J., & Iorizzo, M. (2016). Exploring enzyme and microbial technology for the preparation of green table olives. European Food Research and Technology, 242, 363–370.

2.3. Recupero e valorizzazione di sottoprodotti ed eccedenze agroalimentari

13. Cofelice, M., Lopez, F., & De Leonardis, A. (2026). Valorisation of surplus fresh tomatoes through the simultaneous recovery of lipid, solid and polar fractions. Journal of Food Science and Technology. https://doi.org/10.1007/s13197-026-06711-x

14. De Leonardis, A., Iftikhar, A., & Macciola, V. (2022). Possible utilization of two-phase olive pomace (TPOP) to formulate potential functional beverages: A preliminary study. Beverages, 8, 57. https://doi.org/10.3390/beverages8030057

15. De Leonardis, A., Masino, F., Macciola, V., Montevecchi, G., Antonelli, A., & Marconi, E. (2019). A study on acetification process to produce olive vinegar from oil mill wastewaters. European Food Research and Technology 245(10), 2123-2131.

16. De Leonardis, A., Macciola, V., Iorizzo, M., Lombardi, S. J., Lopez, F., & Marconi, E. (2018). Effective assay for olive vinegar production from olive oil mill wastewaters. Food Chemistry, 240, 437–440.

17. Cuomo, F., Venditti, F., Ceglie, A., De Leonardis, A., Macciola, V., & Lopez, F. (2015). Cleaning of olive mill wastewaters by visible light activated carbon doped titanium dioxide. RSC Advances, 5, 85586–85591.

18. De Leonardis, A., Macciola, V., & Nag, A. (2009). Antioxidant activity of various phenol extracts of olive-oil mill wastewaters. Acta Alimentaria, 38, 77–86.

19. De Leonardis, A., Aretini, A., Alfano, G., Macciola, V., & Ranalli, G. (2008). Isolation of a hydroxytyrosol-rich extract from olive leaves (Olea Europaea L.) and evaluation of its antioxidant properties and bioactivity. European Food Research and Technology, 226, 653–659.

20. De Leonardis, A., & Macciola, V. (2008). The hydroxytyrosol recovered from oil mill by-products as a possible food antioxidant. Electronic Journal of Environmental, Agricultural and Food Chemistry, 7, 3310–3314.

21. De Leonardis, A., Macciola, V., Lembo, G., Aretini, A., & Nag, A. (2007). Studies on oxidative stabilisation of lard by natural antioxidants recovered from olive-oil mill wastewater. Food Chemistry, 100, 998–1004.

2.4. Composti bioattivi e antiossidanti naturali

22. Iftikhar, A., Dupas-Farrugia, C., De Leonardis, A., Macciola, V., Moiz, A., & Martin, D. (2024). Antioxidant potential of olive leaf (Olea europaea L.) sustainable extracts evaluated in vitro and minced beef meat. Italian Journal of Food Science, 36(4), 305–316. https://doi.org/10.15586/ijfs.v36i4.2697

23. De Leonardis, A., Macciola, V., Iftikhar, A., & Lopez, F. (2022). Antioxidant effect of traditional and new vinegars on functional oil/vinegar dressing-based formulations. European Food Research and Technology. https://doi.org/10.1007/s00217-022-03986-0

24. Cuomo, F., Iacovino, S., Sacco, P., De Leonardis, A., Ceglie, A., & Lopez, F. (2022). Progress in Colloid Delivery Systems for Protection and Delivery of Phenolic Bioactive Compounds: Two Study Cases—Hydroxytyrosol and Curcumin. Molecules, 27(3), 921.

25. Macciola, V., Cuomo, F., & De Leonardis, A. (2020). Importance of oleacin and oleocanthal on the oxidative stability of extra virgin olive oil measured by Rancimat. La Rivista Italiana delle Sostanze Grasse, 97, 21–29.

26. De Leonardis, A., Macciola, V., & Iacovino, S. (2020). Delivery systems for hydroxytyrosol supplementation: state of the art. Colloids and Interfaces, 4, 1–13.

27. Abdallah, I. B., Macciola, V., Boukhchina, S., de la Torre Fornell, R., & De Leonardis, A. (2017). The negligible role of ellagic acid in preventing fat oxidation of Tunisian walnuts (Juglans regia L.). Journal of Food Measurement and Characterization, 11, 1406–1411.

28. Patil, D., De Leonardis, A., & Nag, A. (2011). Synthesis of biosurfactants from natural resources. Journal of Food Biochemistry, 35, 747–758.

29. De Leonardis, A., Pizzella, L., & Macciola, V. (2008). Evaluation of chlorogenic acid and its metabolites as potential antioxidants for fish oils. European Journal of Lipid Science and Technology, 110, 941–948.

30. Macciola, V., & De Leonardis, A. (2006). Natura e proprietà antiossidanti di fenoli estratti da un olio extra-vergine d'oliva e suoi sottoprodotti. Ingredienti Alimentari, 5, 6–14.

31. De Leonardis, A., Macciola, V., & Di Domenico, N. (2005). Chemical changes of the chlorogenic acid observed in different alkaline solutions. La Rivista Italiana delle Sostanze Grasse, 82, 19–24.

32. De Leonardis, A., Macciola, V., & Di Domenico, N. (2005). A first pilot study to produce a food antioxidant from sunflower seed shells (Helianthus annuus). European Journal of Lipid Science and Technology, 107, 220–227.

33. De Leonardis, A., Macciola, V., & Di Rocco, A. (2003). Oxidative stabilization of cold pressed sunflower oil using phenolic compounds of the same seeds. Journal of the Science of Food and Agriculture, 83, 523–528.

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35. De Leonardis, A., & Macciola, V. (2003). Effectiveness of caffeic acid as an antioxidant for cod liver oil. International Journal of Food Science and Technology, 38, 475–480.

2.5. Enzimi e applicazioni biotecnologiche alimentari

36. Cuomo, F., Ceglie, A., De Leonardis, A., & Lopez, F. (2019). Polymer capsules for enzymatic catalysis in confined environments. Catalysts, 9(1), 1.

37. De Leonardis, A., Macciola, V., Cuomo, F., & Lopez, F. (2015). Evidence of oleuropein degradation by olive leaf protein extract. Food Chemistry, 175, 568–578.

38. Lopez, F., Cinelli, G., Colella, M., De Leonardis, A., Palazzo, G., & Ambrosone, L. (2014). The role of microemulsions in lipase-catalyzed hydrolysis reactions. Biotechnology Progress, 30, 360–366.

39. De Leonardis, A., & Macciola, V. (2013). Degradazione enzimatica dei polifenoli e stabilità ossidativa dell'olio extra vergine di oliva. Industrie Alimentari, 52, 7–14.

40. De Leonardis, A., & Macciola, V. (2011). Polyphenol oxidase from eggplant reduces the content of phenols and oxidative stability of olive oil. European Journal of Lipid Science and Technology, 113, 1124–1131.

41. De Leonardis, A., Macciola, V., Lustrato, G., Ranalli, G., & Nag, A. (2010). Isolation and catalytic actions of polyphenoloxidase from sunflower seeds (Helianthus annuus). European Food Research and Technology, 230, 405–410.

42. De Leonardis, A., Lustrato, G., Macciola, V., & Ranalli, G. (2010). Application of chemical and physical agents in model systems to controlling phenoloxidase enzymes. European Food Research and Technology, 231, 603–610.

43. De Leonardis, A., & Macciola, V. (2009). Potenziali applicazioni tecnologiche della polifenolossidasi da germogli di semi di girasole (Helianthus annuus). Ingredienti Alimentari, 8, 1–7.

44. De Leonardis, A., Albanese, T., & Macciola, V. (2006). Biodegradation in vivo and in vitro of chlorogenic acid by a sunflower-seedling (Helianthus annuus) like-polyphenoloxidase enzyme. European Food Research and Technology, 223, 295–301.

45. De Leonardis, A., & Macciola, V. (2000). Changes in lipids of germinating rape-seeds (Brassica napus). La Rivista Italiana delle Sostanze Grasse, 77, 609–612.

46. Pallavicini, C., Alloggio, V., & De Leonardis, A. (1992). Azione di una transglutaminasi di origine vegetale su alcune proteine del latte. Industrie Alimentari, 31, 1130–1134.

2.6. Altre sostanze grasse e sistemi lipidici strutturati

47. De Leonardis, A. (2026). Oxidative stability of beeswax oleogels: effects of lipid matrix composition and artichoke leaf extract incorporation. European Food Research and Technology, 252, 319. https://doi.org/10.1007/s00217-026-05245-y

48. De Leonardis, A., Macciola, V., Niro, S., Nag, A., & Panfili, G. (2017). Limits and potentials of African red palm oils purchased from European ethnic food stores. European Food Research and Technology, 243, 1239–1248.

49. De Leonardis, A., Cuomo, F., Macciola, V., & Lopez, F. (2016). Influence of free fatty acid content on the oxidative stability of red palm oil. RSC Advances, 6, 101098–101104.

50. De Leonardis, A., & Macciola, V. (2012). Heat-oxidation stability of palm oil blended with extra virgin olive oil. Food Chemistry, 135, 1769–1776.

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54. De Leonardis, A., & Macciola, V. (2004). A study on the lipid fraction of Adriatic sardine filets (Sardina pilchardus). Nahrung-Food, 48, 209–212.

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58. De Leonardis, A., Macciola, V., & De Felice, M. (2001). Chemical and commercial characteristics of pressed sunflower seed oils. Italian Food & Beverage Technology, 25, 47–51.

2.7. Chimica analitica e metodi di analisi degli alimenti

59. Macciola, V., Candela, G., & De Leonardis, A. (2008). Rapid gas-chromatographic method for the determination of diacetyl in milk, fermented milk and butter. Food Control, 19, 873–878.

60. Russo, M. V., De Leonardis, A., & Macciola, V. (2005). Solid phase extraction – Gas-chromatographic method to determine free cholesterol in animal fats. Journal of Food Composition and Analysis, 18, 617–624.

61. De Leonardis, A., & Macciola, V. (2002). Catalytic effect of the Cu(II)- and Fe(III)-cyclohexanebutyrates on olive oil oxidation measured by Rancimat. European Journal of Lipid Science and Technology, 104, 156–160.

62. De Leonardis, A., Macciola, V., & De Felice, M. A. (2000). Copper and iron determination in edible vegetable oils by graphite furnace atomic absorption spectrometry after extraction with diluted nitric acid. International Journal of Food Science and Technology, 35, 371–375.

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2.8. Prodotti enologici

64. Lustrato, G., De Leonardis, A., Macciola, V., & Ranalli, G. (2015). Preliminary lab scale of advanced techniques as new tools to reduce ethylphenols content in synthetic wine. Agro Food Industry Hi-Tech, 26, 51–54.

65. Lustrato, G., Alfano, G., De Leonardis, A., Macciola, V., & Ranalli, G. (2015). Inactivation of Dekkera bruxellensis yeasts in wine storage in brand new oak barrels using low electric current technology. Annals of Microbiology. 65(4), 2091-2098

66. Lombardi, S.J., De Leonardis, A., Lustrato, G., Testa, B., & Iorizzo, M. (2015). Yeast autolysis in sparkling wine aging: Use of killer and sensitive Saccharomyces cerevisiae strains in co-culture. Recent Patents on Biotechnology, 9, 223–230.

67. Iorizzo, M., Macciola, V., Testa, B., Lombardi, S. J., & De Leonardis, A. (2014). Physicochemical and sensory characteristics of red wines from the rediscovered autochthonous Tintilia grapevine grown in the Molise region (Italy). European Food Research and Technology, 238, 1037–1048.

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2.9. Prodotti lattiero-caseari

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74. Alloggio, V., Caponio, F., & De Leonardis, A. (1995). Indagine preliminare sul cacioricotta caprino pugliese. Scienza e Tecnica Lattiero-Casearia, 46, 135–147.

2.10. Tecnologie di conservazione e confezionamento degli alimenti

75. De Leonardis, A. (accettato per la pubblicazione). Bag-in-Box Packaging: Structure, Materials, and Applications in the Food Industry. In Encyclopedia of Food Packaging. Elsevier. https://doi.org/10.1016/B978-0-443-34158-8.00043-8

76. Cofelice, M., De Leonardis, A., Letizia, F., Iorizzo, M., Cuomo, F., & Lopez, F. (2025). Alginate-based edible coating to preserve the quality and extend the shelf life of fresh-cut salad. Colloids and Interfaces, 9, 87. https://doi.org/10.3390/colloids9060087

77. Cofelice, M., Iftikhar, A., Lopez, F., & De Leonardis, A. (2023). Effect of edible coatings on quality parameters and phenol composition of ready-to-eat Salanova lettuce. European Food Research and Technology. https://doi.org/10.1007/s00217-023-04425-4

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