

Giuseppe Maiani

List of Publications by Year in descending order

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48
papers

3,811
citations

185998

28
h-index

223531

46
g-index

48
all docs

48
docs citations

48
times ranked

5342
citing authors

#	ARTICLE	IF	CITATIONS
1	Carotenoids: Actual knowledge on food sources, intakes, stability and bioavailability and their protective role in humans. <i>Molecular Nutrition and Food Research</i> , 2009, 53, S194-218.	1.5	575
2	Plasma antioxidants from chocolate. <i>Nature</i> , 2003, 424, 1013-1013.	13.7	484
3	A fluorescence-based method for measuring total plasma antioxidant capability. <i>Free Radical Biology and Medicine</i> , 1995, 18, 29-36.	1.3	384
4	Alcohol-Free Red Wine Enhances Plasma Antioxidant Capacity in Humans. <i>Journal of Nutrition</i> , 1998, 128, 1003-1007.	1.3	359
5	Seasonal variations in antioxidant components of cherry tomatoes (<i>Lycopersicon esculentum</i> cv.) Tj ETQq1 1 0.784314 rgBT JOverlod	1.9	191
6	Changes in Antioxidant Content of Tomato Fruits in Response to Cultivar and Nutrient Solution Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4319-4325.	2.4	146
7	Effect of acute ingestion of fresh and stored lettuce (<i>Lactuca sativa</i>) on plasma total antioxidant capacity and antioxidant levels in human subjects. <i>British Journal of Nutrition</i> , 2002, 88, 615-623.	1.2	111
8	Antioxidant activity of blueberry fruit is impaired by association with milk. <i>Free Radical Biology and Medicine</i> , 2009, 46, 769-774.	1.3	101
9	Antioxidative and Apoptotic Properties of Polyphenolic Extracts from Edible Part of Artichoke (<i>Cynara scolymus</i> L.) on Cultured Rat Hepatocytes and on Human Hepatoma Cells. <i>Nutrition and Cancer</i> , 2008, 60, 276-283.	0.9	89
10	Phenols, lignans and antioxidant properties of legume and sweet chestnut flours. <i>Food Chemistry</i> , 2013, 140, 666-671.	4.2	87
11	Nutritional characterisation and bioactive components of commercial carobs flours. <i>Food Chemistry</i> , 2014, 153, 109-113.	4.2	87
12	Bioavailability of strawberry antioxidants in human subjects. <i>British Journal of Nutrition</i> , 2010, 104, 1165-1173.	1.2	86
13	Effect of Ethanol on Red Wine Tannin~Protein (BSA) Interactions. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 3148-3151.	2.4	81
14	Application of a new high-performance liquid chromatographic method for measuring selected polyphenols in human plasma. <i>Biomedical Applications</i> , 1997, 692, 311-317.	1.7	80
15	Naringenin from Cooked Tomato Paste Is Bioavailable in Men. <i>Journal of Nutrition</i> , 2002, 132, 3349-3352.	1.3	73
16	Use of N, N -dimethyl- p -phenylenediamine to Evaluate the Oxidative Status of Human Plasma. <i>Free Radical Research</i> , 2002, 36, 869-873.	1.5	68
17	Mediterranean Diet Effect: an Italian picture. <i>Nutrition Journal</i> , 2011, 10, 125.	1.5	67
18	A Consensus Proposal for Nutritional Indicators to Assess the Sustainability of a Healthy Diet: The Mediterranean Diet as a Case Study. <i>Frontiers in Nutrition</i> , 2016, 3, 37.	1.6	67

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19	High-Performance Liquid Chromatography with Coulometric Electrode Array Detector for the Determination of Quercetin Levels in Cells of the Immune System. <i>Analytical Biochemistry</i> , 2000, 284, 296-300.	1.1	51
20	Lignan Content in Cereals, Buckwheat and Derived Foods. <i>Foods</i> , 2013, 2, 53-63.	1.9	47
21	Taste acuity in response to zinc supplementation in older Europeans. <i>British Journal of Nutrition</i> , 2008, 99, 129-136.	1.2	45
22	Cardiovascular and other causes of death as a function of lifestyle habits in a quasi extinct middle-aged male population. A 50-year follow-up study. <i>International Journal of Cardiology</i> , 2016, 210, 173-178.	0.8	45
23	Accumulation of β -carotene in normal colorectal mucosa and colonic neoplastic lesions in humans. <i>Nutrition and Cancer</i> , 1995, 24, 23-31.	0.9	43
24	The influence of postharvest processing and storage of foodstuffs on the bioavailability of flavonoids and phenolic acids. <i>Molecular Nutrition and Food Research</i> , 2009, 53, S184-93.	1.5	41
25	Nutritional composition and antioxidant properties of traditional Italian dishes. <i>Food Chemistry</i> , 2017, 218, 70-77.	4.2	41
26	Lifestyle behaviour and lifetime incidence of heart diseases. <i>International Journal of Cardiology</i> , 2015, 201, 293-299.	0.8	39
27	Cardiovascular risk factors predict survival in middle-aged men during 50years. <i>European Journal of Internal Medicine</i> , 2013, 24, 67-74.	1.0	31
28	Age- and sex-dependent effects of long-term zinc supplementation on essential trace element status and lipid metabolism in European subjects: the Zenith Study. <i>British Journal of Nutrition</i> , 2007, 97, 569-578.	1.2	29
29	Antioxidant properties of raw and cooked spears of green asparagus cultivars. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1017-1023.	1.3	26
30	The Potential Health Benefits of Polyphenol-Rich Extracts from <i>Cichorium intybus</i> L. Studied on Caco-2 Cells Model. <i>Oxidative Medicine and Cellular Longevity</i> , 2016, 2016, 1-9.	1.9	25
31	Determinants of longevity and all-cause mortality among middle-aged men. Role of 48 personal characteristics in a 40-year follow-up of Italian Rural Areas in the Seven Countries Study. <i>Aging Clinical and Experimental Research</i> , 2006, 18, 394-404.	1.4	21
32	Italian Wild Rocket [<i>Diploaxis tenuifolia</i> (L.) DC.]: Influence of Agricultural Practices on Antioxidant Molecules and on Cytotoxicity and Antiproliferative Effects. <i>Agriculture (Switzerland)</i> , 2013, 3, 285-298.	1.4	21
33	Antioxidant Properties of Seeds from Lines of Artichoke, Cultivated Cardoon and Wild Cardoon. <i>Antioxidants</i> , 2013, 2, 52-61.	2.2	19
34	Forty-year mortality from cardiovascular diseases and their risk factors in the men of the Italian rural areas of the Seven Countries Study. <i>Acta Cardiologica</i> , 2005, 60, 521-531.	0.3	19
35	Antioxidants in Italian Head Lettuce (<i>Lactuca sativa</i> var. <i>capitata</i> â€¦L.) Grown in Organic and Conventional Systems under Greenhouse Conditions. <i>Journal of Food Biochemistry</i> , 2014, 38, 56-61.	1.2	16
36	Influence of different crop management practices on the nutritional properties and benefits of tomato â€¦ <i>Lycopersicon esculentum</i> cv Perfectpeelâ€¦ <i>International Journal of Food Science and Technology</i> , 2010, 45, 2637-2644.	1.3	15

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37	Differential effect of cheese fatty acid composition on blood lipid profile and redox status in normolipidemic volunteers: a pilot study. <i>International Journal of Food Sciences and Nutrition</i> , 2011, 62, 660-669.	1.3	13
38	Phytochemicals Content in Italian Garlic Bulb (<i>Allium sativum</i> L.) Varieties. <i>Journal of Food Research</i> , 2014, 3, 26.	0.1	13
39	Evaluation of Antioxidant Properties in Cereals: Study of Some Traditional Italian Wheats. <i>Foods</i> , 2015, 4, 391-399.	1.9	13
40	Inhibition of protein kinase CK2 by quercetin enhances CD95-mediated apoptosis in a human thymus-derived T cell line. <i>Food Research International</i> , 2014, 63, 244-251.	2.9	11
41	Age at death as a useful indicator of healthy aging at population level: a 50-year follow-up of the Italian Rural Areas of the Seven Countries Study. <i>Aging Clinical and Experimental Research</i> , 2018, 30, 901-911.	1.4	11
42	The healthâ€ nutrition dimension: a methodological approach to assess the nutritional sustainability of typical agroâ€ food products and the Mediterranean diet. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3684-3705.	1.7	11
43	Antioxidant Agents and Colorectal Carcinogenesis: Role of Î²-Carotene, Vitamin E and Vitamin C. <i>Tumori</i> , 1996, 82, 6-11.	0.6	8
44	Antioxidant Properties of Experimental Wholegrain Pastas Made With Different Cereals. <i>Journal of Food Research</i> , 2014, 3, 33.	0.1	6
45	S. Giovanni Varieties (<i>Pyrus communis</i> L.): Antioxidant Properties and Phytochemical Characteristics. <i>Oxidative Medicine and Cellular Longevity</i> , 2019, 2019, 1-8.	1.9	6
46	Fatty acid content of serum lipid fractions and blood lipids in normolipidaemic volunteers fed two types of cheese having different fat compositions: a pilot study. <i>International Journal of Food Sciences and Nutrition</i> , 2013, 64, 185-193.	1.3	5
47	Mediterranean Diet. , 2015, , 249-257.		3
48	THE ANTIOXIDANT CAPACITY OF SELECTED FOODS AND THE POTENTIAL SYNERGISMS AMONG THEIR MAIN ANTIOXIDANT CONSTITUENTS. , 1999, , 283-290.		1