Domenico Castaldo

List of Publications by Year
in descending order

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48 papers	1,546 citations	331259 21 h-index	301761 39 g-index
48 all docs	48 docs citations	48 times ranked	2070 citing authors

#	Article	IF	Citations
1	Bioavailability of encapsulated resveratrol into nanoemulsion-based delivery systems. Food Chemistry, 2014, 147, 42-50.	4.2	245
2	A glycoprotein inhibitor of pectin methylesterase in kiwi fruit (Actinidia chinensis). FEBS Journal, 1990, 193, 183-187.	0.2	139
3	Assessment of agronomic, chemical and genetic variability in common basil (Ocimum basilicum L.). European Food Research and Technology, 2006, 223, 273-281.	1.6	88
4	A Glycoprotein Inhibitor of Pectin Methylesterase in Kiwi Fruit. Purification by Affinity Chromatography and Evidence of a Ripening-Related Precursor. FEBS Journal, 1995, 233, 926-929.	0.2	85
5	An uncommon redox behavior sheds light on the cellular antioxidant properties of ergothioneine. Free Radical Biology and Medicine, 2015, 79, 228-236.	1.3	69
6	Where Does NÎµ-Trimethyllysine for the Carnitine Biosynthesis in Mammals Come from?. PLoS ONE, 2014, 9, e84589.	1.1	53
7	Purification and properties of pectin methylesterase from mandarin orange fruit. Journal of Agricultural and Food Chemistry, 1992, 40, 591-593.	2.4	51
8	Betaines in Fruits of Citrus Genus Plants. Journal of Agricultural and Food Chemistry, 2011, 59, 9410-9416.	2.4	51
9	Ruminant meat and milk contain Î´-valerobetaine, another precursor of trimethylamine N-oxide (TMAO) like Î³-butyrobetaine. Food Chemistry, 2018, 260, 193-199.	4.2	50
10	Stachydrine ameliorates high-glucose induced endothelial cell senescence and SIRT1 downregulation. Journal of Cellular Biochemistry, 2013, 114, 2522-2530.	1.2	46
11	PURIFICATION AND CHARACTERIZATION OF THREEISOZYMES OF PECTIN METHYLESTERASE FROM TOMATO FRUIT. Journal of Food Biochemistry, 1993, 17, 339-349.	1.2	44
12	Occurrence of Pipecolic Acid and Pipecolic Acid Betaine (Homostachydrine) in Citrus Genus Plants. Journal of Agricultural and Food Chemistry, 2012, 60, 315-321.	2.4	42
13	Estimating Bergamot Juice Adulteration of Lemon Juice by High-Performance Liquid Chromatography (HPLC) Analysis of Flavanone Glycosides. Journal of Agricultural and Food Chemistry, 2008, 56, 5407-5414.	2.4	39
14	Citrus Genus Plants Contain N-Methylated Tryptamine Derivatives and Their 5-Hydroxylated Forms. Journal of Agricultural and Food Chemistry, 2013, 61, 5156-5162.	2.4	35
15	Bergamot essential oil nanoemulsions: antimicrobial and cytotoxic activity. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2020, 75, 279-290.	0.6	35
16	Thermal resistance of pectin methylesterase in tomato juice. Food Chemistry, 1995, 52, 135-138.	4.2	29
17	The betaine profile of cereal flours unveils new and uncommon betaines. Food Chemistry, 2018, 239, 234-241.	4.2	28
18	Proline Derivatives in Fruits of Bergamot (Citrus bergamia Risso et Poit): Presence of N-Methyl-<scp>l</scp>-proline and 4-Hydroxy-<scp>l</scp>-Prolinebetaine. Journal of Agricultural and Food Chemistry, 2011, 59, 274-281.	2.4	27

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19	Genotyping of fig (Ficus carica L) via RAPD markers. Journal of the Science of Food and Agriculture, 2005, 85, 2235-2242.	1.7	24
20	Homostachydrine (pipecolic acid betaine) as authentication marker of roasted blends of Coffea arabica and Coffea canephora (Robusta) beans. Food Chemistry, 2016, 205, 52-57.	4.2	24
21	Ergothioneine products derived by superoxide oxidation in endothelial cells exposed to high-glucose. Free Radical Biology and Medicine, 2017, 108, 8-18.	1.3	22
22	N-Methylated Tryptamine Derivatives in Citrus Genus Plants: Identification of N,N,N-Trimethyltryptamine in Bergamot. Journal of Agricultural and Food Chemistry, 2012, 60, 9512-9518.	2.4	21
23	Determination of polychlorinated dibenzo-p-dioxins (PCDDs), polychlorinated dibenzo-p-furans (PCDFs) and polychlorinated biphenyls (PCBs) in buffalo milk and mozzarella cheese. European Food Research and Technology, 2006, 223, 51-56.	1.6	20
24	Elemental content and nutritional study of blood orange juice. Journal of the Science of Food and Agriculture, 2009, 89, 2283-2291.	1.7	20
25	The methylarginines NMMA, ADMA, and SDMA are ubiquitous constituents of the main vegetables of human nutrition. Nitric Oxide - Biology and Chemistry, 2013, 30, 43-48.	1.2	20
26	Betaines and related ammonium compounds in chestnut (Castanea sativa Mill.). Food Chemistry, 2016, 196, 1301-1309.	4.2	19
27	Ophthalmic acid is a marker of oxidative stress in plants as in animals. Biochimica Et Biophysica Acta - General Subjects, 2018, 1862, 991-998.	1.1	18
28	Tyramine Pathways in Citrus Plant Defense: Glycoconjugates of Tyramine and Its N-Methylated Derivatives. Journal of Agricultural and Food Chemistry, 2017, 65, 892-899.	2.4	17
29	Experimental Evidence and In Silico Identification of Tryptophan Decarboxylase in Citrus Genus. Molecules, 2017, 22, 272.	1.7	17
30	Colorectal Cancer Apoptosis Induced by Dietary Î´-Valerobetaine Involves PINK1/Parkin Dependent-Mitophagy and SIRT3. International Journal of Molecular Sciences, 2021, 22, 8117.	1.8	17
31	Dietâ€derived ergothioneine induces necroptosis in colorectal cancer cells by activating the SIRT3/MLKL pathway. FEBS Letters, 2022, 596, 1313-1329.	1.3	17
32	N-Methylated Derivatives of Tyramine in Citrus Genus Plants: Identification of N,N,N-Trimethyltyramine (Candicine). Journal of Agricultural and Food Chemistry, 2014, 62, 2679-2684.	2.4	16
33	The detection of residual pectin methylesterase activity in pasteurized tomato juices. International Journal of Food Science and Technology, 1996, 31, 313-318.	1.3	14
34	Agronomic, chemical and genetic profiles of hot peppers (Capsicum annuum ssp.). Molecular Nutrition and Food Research, 2007, 51, 1053-1062.	1.5	14
35	Determination of Homoarginine, Arginine, NMMA, ADMA, and SDMA in Biological Samples by HPLC-ESI-Mass Spectrometry. International Journal of Molecular Sciences, 2013, 14, 20131-20138.	1.8	14
36	Serotonin 5-O-Î²-Glucoside and Its N-Methylated Forms in Citrus Genus Plants. Journal of Agricultural and Food Chemistry, 2015, 63, 4220-4227.	2.4	14

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37	Thermal inactivation of pectin methylesterase in pineapple juice. Journal of Food Measurement and Characterization, 2018, 12, 2795-2800.	1.6	14
38	THERMORESISTANCE OF PECTIN METHYLESTERASE IN SANGUINELLO ORANGE JUICE. Journal of Food Biochemistry, 2001, 25, 105-115.	1.2	11
39	Glucosylated forms of serotonin and tryptophan in green coffee beans. LWT - Food Science and Technology, 2016, 73, 117-122.	2.5	7
40	The Ancient Neapolitan Sweet Lime and the Calabrian Lemoncetta Locrese Belong to the Same Citrus Species. Molecules, 2020, 25, 113.	1.7	6
41	Global warming threatens the world production of bergamot essential oil. Industrial Crops and Products, 2021, 172, 113986.	2.5	5
42	Enzymes in Citrus Juice Processing. , 2010, , 197-214.		5
43	Structure and Ligands Interactions of Citrus Tryptophan Decarboxylase by Molecular Modeling and Docking Simulations. Biomolecules, 2019, 9, 117.	1.8	4
44	Improving diced tomato firmness by pulsed vacuum calcification. LWT - Food Science and Technology, 2018, 92, 451-457.	2.5	3
45	CHAPTER 12. Occurrence and Analysis of Betaines in Fruits. Food and Nutritional Components in Focus, 2015, , 178-199.	0.1	3
46	Survey of Polychlorinated Dibenzo-p-dioxins (PCDDs), Polychlorinated Dibenzo-p-furans (PCDFs), Polychlorinated Biphenyls (PCBs), and Mineral Components in Italian Citrus Cold-Pressed Essential Oils. Journal of Agricultural and Food Chemistry, 2007, 55, 1627-1637.	2.4	2
47	Amino acids, betaines and related ammonium compounds in Neapolitan limmo, a Mediterranean sweet lime, also known as lemoncetta Locrese. Journal of the Science of Food and Agriculture, 2021, 101, 981-988.	1.7	2
48	Gaba-betaine modulates SIRT1 and p16INK4A expression during high-glucose induced endothelial cell senescence. Translational Medicine Reports, 2017, 1, .	0.8	0