

Domenico Castaldo

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

46
papers

1,205
citations

20
h-index

34
g-index

48
ext. papers

1,362
ext. citations

5.3
avg, IF

3.92
L-index

#	Paper	IF	Citations
46	Colorectal Cancer Apoptosis Induced by Dietary β-Valerobetaine Involves PINK1/Parkin Dependent-Mitophagy and SIRT3. <i>International Journal of Molecular Sciences</i> , 2021 , 22,	6.3	1
45	Amino acids, betaines and related ammonium compounds in Neapolitan limmo, a Mediterranean sweet lime, also known as lemoncetta Locrese. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 981-988	4.3	0
44	Global warming threatens the world production of bergamot essential oil. <i>Industrial Crops and Products</i> , 2021 , 172, 113986	5.9	0
43	Bergamot essential oil nanoemulsions: antimicrobial and cytotoxic activity. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2020 , 75, 279-290	1.7	17
42	Structure and Ligands Interactions of Tryptophan Decarboxylase by Molecular Modeling and Docking Simulations. <i>Biomolecules</i> , 2019 , 9,	5.9	2
41	The Ancient Neapolitan Sweet Lime and the Calabrian Lemoncetta Locrese Belong to the Same Citrus Species. <i>Molecules</i> , 2019 , 25,	4.8	5
40	Ophthalmic acid is a marker of oxidative stress in plants as in animals. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2018 , 1862, 991-998	4	9
39	Ruminant meat and milk contain β-Valerobetaine, another precursor of trimethylamine N-oxide (TMAO) like β-Butyrobetaine. <i>Food Chemistry</i> , 2018 , 260, 193-199	8.5	27
38	Improving diced tomato firmness by pulsed vacuum calcification. <i>LWT - Food Science and Technology</i> , 2018 , 92, 451-457	5.4	1
37	The betaine profile of cereal flours unveils new and uncommon betaines. <i>Food Chemistry</i> , 2018 , 239, 234-241	8.5	21
36	Thermal inactivation of pectin methylesterase in pineapple juice. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 2795-2800	2.8	9
35	Tyramine Pathways in Citrus Plant Defense: Glycoconjugates of Tyramine and Its N-Methylated Derivatives. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 892-899	5.7	11
34	Ergothioneine products derived by superoxide oxidation in endothelial cells exposed to high-glucose. <i>Free Radical Biology and Medicine</i> , 2017 , 108, 8-18	7.8	11
33	Experimental Evidence and In Silico Identification of Tryptophan Decarboxylase in Citrus Genus. <i>Molecules</i> , 2017 , 22,	4.8	13
32	Betaines and related ammonium compounds in chestnut (<i>Castanea sativa</i> Mill.). <i>Food Chemistry</i> , 2016 , 196, 1301-9	8.5	11
31	Homostachydrine (pipercolic acid betaine) as authentication marker of roasted blends of <i>Coffea arabica</i> and <i>Coffea canephora</i> (Robusta) beans. <i>Food Chemistry</i> , 2016 , 205, 52-7	8.5	16
30	Glucosylated forms of serotonin and tryptophan in green coffee beans. <i>LWT - Food Science and Technology</i> , 2016 , 73, 117-122	5.4	4

29	Serotonin 5-O- β -glucoside and Its N-Methylated Forms in Citrus Genus Plants. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 4220-7	5-7	9
28	An uncommon redox behavior sheds light on the cellular antioxidant properties of ergothioneine. <i>Free Radical Biology and Medicine</i> , 2015 , 79, 228-36	7-8	48
27	CHAPTER 12: Occurrence and Analysis of Betaines in Fruits. <i>Food and Nutritional Components in Focus</i> , 2015 , 178-199		3
26	Bioavailability of encapsulated resveratrol into nanoemulsion-based delivery systems. <i>Food Chemistry</i> , 2014 , 147, 42-50	8-5	198
25	N-methylated derivatives of tyramine in citrus genus plants: identification of N,N,N-trimethyltyramine (candicine). <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 2679-84	5-7	15
24	Where does N,N,N-trimethyllysine for the carnitine biosynthesis in mammals come from?. <i>PLoS ONE</i> , 2014 , 9, e84589	3-7	36
23	Citrus genus plants contain N-methylated tryptamine derivatives and their 5-hydroxylated forms. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 5156-62	5-7	21
22	The methylarginines NMMA, ADMA, and SDMA are ubiquitous constituents of the main vegetables of human nutrition. <i>Nitric Oxide - Biology and Chemistry</i> , 2013 , 30, 43-8	5	20
21	Stachydrine ameliorates high-glucose induced endothelial cell senescence and SIRT1 downregulation. <i>Journal of Cellular Biochemistry</i> , 2013 , 114, 2522-30	4-7	39
20	Determination of homoarginine, arginine, NMMA, ADMA, and SDMA in biological samples by HPLC-ESI-mass spectrometry. <i>International Journal of Molecular Sciences</i> , 2013 , 14, 20131-8	6-3	12
19	Occurrence of pipercolic acid and pipercolic acid betaine (homostachydrine) in Citrus genus plants. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 315-21	5-7	36
18	N-methylated tryptamine derivatives in citrus genus plants: identification of N,N,N-trimethyltryptamine in bergamot. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 9512-8	5-7	17
17	Betaines in fruits of Citrus genus plants. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 9410-6	5-7	43
16	Proline derivatives in fruits of bergamot (<i>Citrus bergamia</i> Risso et Poit): presence of N-methyl-L-proline and 4-hydroxy-L-proline betaine. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 274-81	5-7	23
15	Enzymes in Citrus Juice Processing 2010 , 197-214		4
14	Elemental content and nutritional study of blood orange juice. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 2283-2291	4-3	18
13	Estimating bergamot juice adulteration of lemon juice by high-performance liquid chromatography (HPLC) analysis of flavanone glycosides. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 5407-14	5-7	29
12	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. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 1627-37	5-7	2

11	Agronomic, chemical and genetic profiles of hot peppers (<i>Capsicum annuum</i> ssp.). <i>Molecular Nutrition and Food Research</i> , 2007 , 51, 1053-62	5.9	13
10	Determination of polychlorinated dibenzo-p-dioxins (PCDDs), polychlorinated dibenzo-p-furans (PCDFs) and polychlorinated biphenyls (PCBs) in buffalo milk and mozzarella cheese. <i>European Food Research and Technology</i> , 2006 , 223, 51-56	3.4	20
9	Assessment of agronomic, chemical and genetic variability in common basil (<i>Ocimum basilicum</i> L.). <i>European Food Research and Technology</i> , 2006 , 223, 273-281	3.4	76
8	Genotyping of fig (<i>Ficus carica</i> L) via RAPD markers. <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 2235-2242	4.3	20
7	THERMORESISTANCE OF PECTIN METHYLESTERASE IN SANGUINELLO ORANGE JUICE. <i>Journal of Food Biochemistry</i> , 2001 , 25, 105-115	3.3	10
6	The detection of residual pectin methylesterase activity in pasteurized tomato juices. <i>International Journal of Food Science and Technology</i> , 1996 , 31, 313-318	3.8	13
5	Thermal resistance of pectin methylesterase in tomato juice. <i>Food Chemistry</i> , 1995 , 52, 135-138	8.5	29
4	A glycoprotein inhibitor of pectin methylesterase in kiwi fruit. Purification by affinity chromatography and evidence of a ripening-related precursor. <i>FEBS Journal</i> , 1995 , 233, 926-9		79
3	PURIFICATION AND CHARACTERIZATION OF THREE ISOZYMES OF PECTIN METHYLESTERASE FROM TOMATO FRUIT. <i>Journal of Food Biochemistry</i> , 1993 , 17, 339-349	3.3	40
2	Purification and properties of pectin methylesterase from mandarin orange fruit. <i>Journal of Agricultural and Food Chemistry</i> , 1992 , 40, 591-593	5.7	49
1	A glycoprotein inhibitor of pectin methylesterase in kiwi fruit (<i>Actinidia chinensis</i>). <i>FEBS Journal</i> , 1990 , 193, 183-7		123