M Monica Giusti

List of Publications by Year
in descending order

70 papers	5,859 citations	94381 37 h-index	98753 67 g-index
71 all docs	71 docs citations	71 times ranked	6104 citing authors

#	Article	IF	Citations
1	Analyzing the Interaction between Anthocyanins and Native or Heat-Treated Whey Proteins Using Infrared Spectroscopy. Molecules, 2022, 27, 1538.	1.7	6
2	Pyranoanthocyanin formation rates and yields as affected by cyanidin-3-substitutions and pyruvic or caffeic acids. Food Chemistry, 2021, 345, 128776.	4.2	8
3	Monitoring the Interaction between Thermally Induced Whey Protein and Anthocyanin by Fluorescence Quenching Spectroscopy. Foods, 2021, 10, 310.	1.9	28
4	The effect of whey protein concentration and preheating temperature on the color and stability of purple corn, grape and black carrot anthocyanins in the presence of ascorbic acid. Food Research International, 2021, 144, 110350.	2.9	28
5	Influence of the Anthocyanin and Cofactor Structure on the Formation Efficiency of Naturally Derived Pyranoanthocyanins. International Journal of Molecular Sciences, 2021, 22, 6708.	1.8	11
6	Copigmentation with Chlorogenic and Ferulic Acid Affected Color and Anthocyanin Stability in Model Beverages Colored with Sambucus peruviana, Sambucus nigra, and Daucus carota during Storage. Foods, 2020, 9, 1476.	1.9	19
7	Metal Chelates of Petunidin Derivatives Exhibit Enhanced Color and Stability. Foods, 2020, 9, 1426.	1.9	26
8	Improvement of Naturally Derived Food Colorant Performance with Efficient Pyranoanthocyanin Formation from Sambucus nigra Anthocyanins Using Caffeic Acid and Heat. Molecules, 2020, 25, 5998.	1.7	11
9	Ex Vivo and In Vivo Assessment of the Penetration of Topically Applied Anthocyanins Utilizing ATR-FTIR/PLS Regression Models and HPLC-PDA-MS. Antioxidants, 2020, 9, 486.	2.2	13
10	Molar absorptivities (Îµ) and spectral and colorimetric characteristics of purple sweet potato anthocyanins. Food Chemistry, 2019, 271, 497-504.	4.2	29
11	Anthocyaninsâ€"Natureâ€™s Bold, Beautiful, and Health-Promoting Colors. Foods, 2019, 8, 550.	1.9	45
12	Stereochemistry and glycosidic linkages of C3-glycosylations affected the reactivity of cyanidin derivatives. Food Chemistry, 2019, 278, 443-451.	4.2	11
13	Solid phase fractionation techniques for segregation of red cabbage anthocyanins with different colorimetric and stability properties. Food Research International, 2019, 120, 688-696.	2.9	12
14	Assessment of the color modulation and stability of naturally copigmented anthocyanin-grape colorants with different levels of purification. Food Research International, 2018, 106, 791-799.	2.9	31
15	Encapsulation of purple corn and blueberry extracts in alginate-pectin hydrogel particles: Impact of processing and storage parameters on encapsulation efficiency. Food Research International, 2018, 107, 414-422.	2.9	65
16	Extraction of purple corn (Zea mays L.) cob pigments and phenolic compounds using food-friendly solvents. Journal of Cereal Science, 2018, 80, 87-93.	1.8	63
17	Influence of cyanidin glycosylation patterns on carboxypyranoanthocyanin formation. Food Chemistry, 2018, 259, 261-269.	4.2	22
18	Impact of location, type, and number of glycosidic substitutions on the color expression of o-dihydroxylated anthocyanidins. Food Chemistry, 2018, 268, 416-423.	4.2	21

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19	Investigating the Interaction of Ascorbic Acid with Anthocyanins and Pyranoanthocyanins. Molecules, 2018, 23, 744.	1.7	38
20	Black goji as a potential source of natural color in a wide pH range. Food Chemistry, 2018, 269, 419-426.	4.2	40
21	Cisâ€“Trans Configuration of Coumaric Acid Acylation Affects the Spectral and Colorimetric Properties of Anthocyanins. Molecules, 2018, 23, 598.	1.7	27
22	Natural Colorants: Food Colorants from Natural Sources. Annual Review of Food Science and Technology, 2017, 8, 261-280.	5.1	361
23	Health Benefits of Purple Corn (<i>Zea mays</i> L.) Phenolic Compounds. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 234-246.	5.9	98
24	Establishing Standards on Colors from Natural Sources. Journal of Food Science, 2017, 82, 2539-2553.	1.5	40
25	Time, Concentration, and pH-Dependent Transport and Uptake of Anthocyanins in a Human Gastric Epithelial (NCI-N87) Cell Line. International Journal of Molecular Sciences, 2017, 18, 446.	1.8	20
26	Improving the screening of potato breeding lines for specific nutritional traits using portable mid-infrared spectroscopy and multivariate analysis. Food Chemistry, 2016, 211, 374-382.	4.2	26
27	Molar absorptivity (Îµ) and spectral characteristics of cyanidin-based anthocyanins from red cabbage. Food Chemistry, 2016, 197, 900-906.	4.2	40
28	Quantification of Purple Corn (Zea mays L.) Anthocyanins Using Spectrophotometric and HPLC Approaches: Method Comparison and Correlation. Food Analytical Methods, 2016, 9, 1367-1380.	1.3	89
29	Anthocyanin and other phenolic compounds in Ceylon gooseberry (Dovyalis hebecarpa) fruits. Food Chemistry, 2015, 176, 234-243.	4.2	40
30	Anthocyanins. Advances in Nutrition, 2015, 6, 620-622.	2.9	191
31	Rapid authentication of concord juice concentration in a grape juice blend using Fourier-Transform infrared spectroscopy and chemometric analysis. Food Chemistry, 2014, 147, 295-301.	4.2	38
32	NMR-Based Metabolomic Investigation of Bioactivity of Chemical Constituents in Black Raspberry (<i>Rubus occidentalis</i> L.) Fruit Extracts. Journal of Agricultural and Food Chemistry, 2014, 62, 1989-1998.	2.4	28
33	Anthocyanin Structure Determines Susceptibility to Microbial Degradation and Bioavailability to the Buccal Mucosa. Journal of Agricultural and Food Chemistry, 2014, 62, 6903-6910.	2.4	53
34	Anthocyanins Contents, Profiles, and Color Characteristics of Red Cabbage Extracts from Different Cultivars and Maturity Stages. Journal of Agricultural and Food Chemistry, 2014, 62, 7524-7531.	2.4	114
35	Characterization and Quantitation of Anthocyanins and Other Phenolics in Native Andean Potatoes. Journal of Agricultural and Food Chemistry, 2014, 62, 4408-4416.	2.4	57
36	Bathochromic and Hyperchromic Effects of Aluminum Salt Complexation by Anthocyanins from Edible Sources for Blue Color Development. Journal of Agricultural and Food Chemistry, 2014, 62, 6955-6965.	2.4	58

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37	Susceptibility of anthocyanins to ex vivo degradation in human saliva. Food Chemistry, 2012, 135, 738-747.	4.2	72
38	Effect of Black Raspberry (Rubus occidentalis L.) Extract Variation Conditioned by Cultivar, Production Site, and Fruit Maturity Stage on Colon Cancer Cell Proliferation. Journal of Agricultural and Food Chemistry, 2011, 59, 1638-1645.	2.4	42
39	Contribution of Berry Anthocyanins to Their Chemopreventive Properties. , 2011, , 3-40.		9
40	Selective Removal of the Violet Color Produced by Anthocyanins in Procyanidinâ€Rich Unfermented Cocoa Extracts. Journal of Food Science, 2011, 76, C1010-7.	1.5	4
41	High-purity isolation of anthocyanins mixtures from fruits and vegetables â€" A novel solid-phase extraction method using mixed mode cation-exchange chromatography. Journal of Chromatography A, 2011, 1218, 7914-7922.	1.8	71
42	Characterisation and preliminary bioactivity determination of Berberis boliviana Lechler fruit anthocyanins. Food Chemistry, 2011, 128, 717-724.	4.2	25
43	Anthocyanins: Natural Colorants with Health-Promoting Properties. Annual Review of Food Science and Technology, 2010, 1, 163-187.	5.1	1,164
44	Stability of Black Raspberry Anthocyanins in the Digestive Tract Lumen and Transport Efficiency into Gastric and Small Intestinal Tissues in the Rat. Journal of Agricultural and Food Chemistry, 2009, 57, 3141-3148.	2.4	92
45	Structureâ^'Function Relationships of Anthocyanins from Various Anthocyanin-Rich Extracts on the Inhibition of Colon Cancer Cell Growth. Journal of Agricultural and Food Chemistry, 2008, 56, 9391-9398.	2.4	224
46	Improving the Screening Process for the Selection of Potato Breeding Lines with Enhanced Polyphenolics Content. Journal of Agricultural and Food Chemistry, 2008, 56, 9835-9842.	2.4	12
47	Color Quality of Maraschino Cherries. ACS Symposium Series, 2008, , 43-53.	0.5	1
48	Expanding the Potato Industry: Exotic-Colored Fleshed Tubers. ACS Symposium Series, 2008, , 114-130.	0.5	2
49	Midinfrared Spectroscopy for Juice AuthenticationRapid Differentiation of Commercial Juices. Journal of Agricultural and Food Chemistry, 2007, 55, 4443-4452.	2.4	101
50	Effects of Growing Conditions on Purple Corncob (<i>Zea mays</i> L.) Anthocyanins. Journal of Agricultural and Food Chemistry, 2007, 55, 8625-8629.	2.4	81
51	Natural pigments of berries. Food Additives, 2007, , 105-146.	0.1	0
52	High-Performance Liquid Chromatography with Photodiode Array Detection (HPLCâ^'DAD)/HPLCâ^'Mass Spectrometry (MS) Profiling of Anthocyanins from Andean Mashua Tubers (Tropaeolum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 142 Td (t Agricultural and Food Chemistry, 2006, 54, 7089-7097.	2.4	37
53	Intact Anthocyanins and Metabolites in Rat Urine and Plasma After 3 Months of Anthocyanin Supplementation. Nutrition and Cancer, 2006, 54, 3-12.	0.9	66
54	Anthocyanin-Rich Extracts Inhibit Multiple Biomarkers of Colon Cancer in Rats. Nutrition and Cancer, 2006, 54, 84-93.	0.9	214

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55	Characterization of a new anthocyanin in black raspberries (Rubus occidentalis) by liquid chromatography electrospray ionization tandem mass spectrometry. Food Chemistry, 2006, 94, 465-468.	4.2	79
56	Screening for anthocyanins using high-performance liquid chromatography coupled to electrospray ionization tandem mass spectrometry with precursor-ion analysis, product-ion analysis, common-neutral-loss analysis, and selected reaction monitoring. Journal of Chromatography A, 2005, 1091, 72-82.	1.8	129
57	Characterization of Anthocyanin-Rich Waste from Purple Corncobs (Zea maysL.) and Its Application to Color Milk. Journal of Agricultural and Food Chemistry, 2005, 53, 8775-8781.	2.4	76
58	Analysis of Anthocyanins in Rat Intestinal ContentsImpact of Anthocyanin Chemical Structure on Fecal Excretion. Journal of Agricultural and Food Chemistry, 2005, 53, 2859-2866.	2.4	97
59	Effects of Commercial Anthocyanin-Rich Extracts on Colonic Cancer and Nontumorigenic Colonic Cell Growth. Journal of Agricultural and Food Chemistry, 2004, 52, 6122-6128.	2.4	238
60	DEVELOPMENT AND PROCESS OPTIMIZATION OF RED RADISH CONCENTRATE EXTRACT AS POTENTIAL NATURAL RED COLORANT. Journal of Food Processing and Preservation, 2001, 25, 165-182.	0.9	62
61	Anthocyanins from Oxalis triangularis as potential food colorants. Food Chemistry, 2001, 75, 211-216.	4.2	84
62	Anthocyanins from Radishes and Red-Fleshed Potatoes. ACS Symposium Series, 2001, , 66-89.	0.5	8
63	Analysis of Anthocyanins in Nutraceuticals. ACS Symposium Series, 2001, , 42-62.	0.5	6
64	Electrospray and Tandem Mass Spectroscopy As Tools for Anthocyanin Characterization. Journal of Agricultural and Food Chemistry, 1999, 47, 4657-4664.	2.4	274
65	Molar Absorptivity and Color Characteristics of Acylated and Non-Acylated Pelargonidin-Based Anthocyanins. Journal of Agricultural and Food Chemistry, 1999, 47, 4631-4637.	2.4	288
66	Anthocyanin Pigment Composition of Red-fleshed Potatoes. Journal of Food Science, 1998, 63, 458-465.	1.5	149
67	Anthocyanin Pigment Composition of Red Radish Cultivars as Potential Food Colorants. Journal of Food Science, 1998, 63, 219-224.	1.5	64
68	Radish Anthocyanin Extract as a Natural Red Colorant for Maraschino Cherries. Journal of Food Science, 1996, 61, 688-694.	1.5	104
69	Characterization of Red Radish Anthocyanins. Journal of Food Science, 1996, 61, 322-326.	1.5	166
70	Ultravioletâ€"Visible Excitation of <i>cis</i>- and <i>trans-p-C</i>oumaric Acylated Delphinidins and Their Resulting Photochromic Characteristics. ACS Food Science & Technology, 0, , .	1.3	1