

Danila Di Majo

List of Publications by Citations

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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.

9 papers	1,535 citations	7 h-index	9 g-index
9 ext. papers	1,702 ext. citations	5.5 avg, IF	3.93 L-index

#	Paper	IF	Citations
9	Citrus flavonoids: Molecular structure, biological activity and nutritional properties: A review. <i>Food Chemistry</i> , 2007 , 104, 466-479	8.5	704
8	The phenolic compounds of olive oil: structure, biological activity and beneficial effects on human health. <i>Nutrition Research Reviews</i> , 2005 , 18, 98-112	7	419
7	Flavanones in Citrus fruit: Structure–Antioxidant activity relationships. <i>Food Research International</i> , 2005 , 38, 1161-1166	7	173
6	The antioxidant capacity of red wine in relationship with its polyphenolic constituents. <i>Food Chemistry</i> , 2008 , 111, 45-49	8.5	141
5	Influence of solvents on the antioxidant property of flavonoids. <i>Molecular Nutrition and Food Research</i> , 2003 , 47, 186-7		43
4	Different sorption behaviors for wine polyphenols in contact with oak wood. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 7021-7	5.7	31
3	The influence of two different pH levels on the antioxidant properties of flavonols, flavan-3-ols, phenolic acids and aldehyde compounds analysed in synthetic wine and in a phosphate buffer. <i>Journal of Food Composition and Analysis</i> , 2011 , 24, 265-269	4.1	17
2	Flavonols and flavan-3-ols as modulators of xanthine oxidase and manganese superoxide dismutase activity. <i>International Journal of Food Sciences and Nutrition</i> , 2014 , 65, 886-92	3.7	7
1	Different Behaviour of Plasma Antioxidant Status after Red Wine Consumption in Subjects of the Same Sex: A Preliminary Report. <i>Journal of Food Research</i> , 2012 , 1, 302	1.3	