

Nadia Mulinacci

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1376461/publications.pdf>

Version: 2024-02-01

84
papers

2,818
citations

147726

31
h-index

197736

49
g-index

84
all docs

84
docs citations

84
times ranked

3714
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant and Other Biological Activities of Olive Mill Waste Waters. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3397-3401.	2.4	218
2	Polyphenolic Content in Five Tuscany Cultivars of <i>Olea europaea</i> L.. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 964-967.	2.4	187
3	Daily consumption of a high-phenol extra-virgin olive oil reduces oxidative DNA damage in postmenopausal women. <i>British Journal of Nutrition</i> , 2006, 95, 742-751.	1.2	153
4	Effect of Cooking on the Anthocyanins, Phenolic Acids, Glycoalkaloids, and Resistant Starch Content in Two Pigmented Cultivars of <i>Solanum tuberosum</i> L.. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 11830-11837.	2.4	90
5	Rapid HPLC/DAD/MS method to determine phenolic acids, glycoalkaloids and anthocyanins in pigmented potatoes (<i>Solanum tuberosum</i> L.) and correlations with variety and geographical origin. <i>Food Chemistry</i> , 2011, 125, 750-759.	4.2	76
6	Study of the phenolic composition of spanish and italian monocultivar extra virgin olive oils: Distribution of lignans, secoiridoidic, simple phenols and flavonoids. <i>Talanta</i> , 2007, 73, 726-732.	2.9	74
7	The EFSA Health Claim on Olive Oil Polyphenols: Acid Hydrolysis Validation and Total Hydroxytyrosol and Tyrosol Determination in Italian Virgin Olive Oils. <i>Molecules</i> , 2019, 24, 2179.	1.7	73
8	Effects of Elicitors on the Production of Resveratrol and Viniferins in Cell Cultures of <i>Vitis vinifera</i> L. cv Italia. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 9094-9101.	2.4	68
9	Protective Effects of Resveratrol Against Senescence-Associated Changes in Cultured Human Fibroblasts. <i>Journals of Gerontology - Series A Biological Sciences and Medical Sciences</i> , 2011, 66A, 9-18.	1.7	68
10	Virgin Olive Oil Volatile Compounds: Composition, Sensory Characteristics, Analytical Approaches, Quality Control, and Authentication. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 2013-2040.	2.4	58
11	Antioxidant Effect of Two Virgin Olive Oils Depends on the Concentration and Composition of Minor Polar Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3121-3125.	2.4	55
12	Phenolic Distribution in Liquid Preparations of <i>Vaccinium myrtillus</i> L. and <i>Vaccinium vitis-idaea</i> L.. <i>Phytochemical Analysis</i> , 2013, 24, 467-475.	1.2	55
13	Selective recovery of rosmarinic and carnolic acids from rosemary leaves under ultrasound- and microwave-assisted extraction procedures. <i>Comptes Rendus Chimie</i> , 2016, 19, 699-706.	0.2	54
14	Food by-products valorisation: Grape pomace and olive pomace (pAO) as sources of phenolic compounds and fiber for enrichment of tagliatelle pasta. <i>Food Chemistry</i> , 2021, 355, 129642.	4.2	52
15	Evaluation of lignans and free and linked hydroxy-tyrosol and tyrosol in extra virgin olive oil after hydrolysis processes. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 757-764.	1.7	51
16	Evolution of Minor Polar Compounds and Antioxidant Capacity during Storage of Bottled Extra Virgin Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1315-1320.	2.4	51
17	Protective effect of rosmarinic acid against oxidative stress biomarkers in liver and kidney of streptozotocin-induced diabetic rats. <i>Journal of Physiology and Biochemistry</i> , 2015, 71, 743-751.	1.3	51
18	A two-phase olive mill by-product (pAO) as a convenient source of phenolic compounds: Content, stability, and antiaging properties in cultured human fibroblasts. <i>Journal of Functional Foods</i> , 2018, 40, 751-759.	1.6	41

#	ARTICLE	IF	CITATIONS
19	Analysis of extra virgin olive oils from stoned olives. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 662-670.	1.7	40
20	Phenolic profiles, oil amount and sugar content during olive ripening of three typical Tuscan cultivars to detect the best harvesting time for oil production. <i>Food Research International</i> , 2013, 54, 1876-1884.	2.9	39
21	Polysaccharides from by-products of the Wonderful and Laffan pomegranate varieties: New insight into extraction and characterization. <i>Food Chemistry</i> , 2017, 235, 58-66.	4.2	39
22	Enhancement of Viniferin Production in <i>Vitis vinifera</i> L. cv. Alphonse Lavallée Cell Suspensions by Low-Energy Ultrasound Alone and in Combination with Methyl Jasmonate. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 11135-11142.	2.4	36
23	Headspace Solid-Phase Microextraction-Gas Chromatography-Mass Spectrometry Quantification of the Volatile Profile of More than 1200 Virgin Olive Oils for Supporting the Panel Test in Their Classification: Comparison of Different Chemometric Approaches. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 9112-9120.	2.4	36
24	Sensory Profiling and Consumer Acceptance of Pasta, Bread, and Granola Bar Fortified with Dried Olive Pomace (PACtA©): A Byproduct from Virgin Olive Oil Production. <i>Journal of Food Science</i> , 2019, 84, 2995-3008.	1.5	36
25	Characterization of Arils Juice and Peel Decoction of Fifteen Varieties of <i>Punica granatum</i> L.: A Focus on Anthocyanins, Ellagitannins and Polysaccharides. <i>Antioxidants</i> , 2020, 9, 238.	2.2	36
26	Dietary supplement based on stilbenes: a focus on gut microbial metabolism by the in vitro simulator M-SHIMEA®. <i>Food and Function</i> , 2016, 7, 4564-4575.	2.1	35
27	Solid Olive Residues: An Insight into Their Phenolic Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8963-8969.	2.4	34
28	Authentication of the geographical origin of virgin olive oils from the main worldwide producing countries: A new combination of HS-SPME-GC-MS analysis of volatile compounds and chemometrics applied to 1217 samples. <i>Food Control</i> , 2020, 112, 107156.	2.8	34
29	An effective HPLC-based approach for the evaluation of the content of total phenolic compounds transferred from olives to virgin olive oil during the olive milling process. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3636-3643.	1.7	33
30	Complementary Untargeted and Targeted Metabolomics for Differentiation of Extra Virgin Olive Oils of Different Origin of Purchase Based on Volatile and Phenolic Composition and Sensory Quality. <i>Molecules</i> , 2019, 24, 2896.	1.7	33
31	Evaluation of Anti- <i>Candida</i> Activity of <i>Vitis vinifera</i> L. Seed Extracts Obtained from Wine and Table Cultivars. <i>BioMed Research International</i> , 2014, 2014, 1-11.	0.9	32
32	Acute effect of <i>Capparis spinosa</i> root extracts on rat articular pain. <i>Journal of Ethnopharmacology</i> , 2016, 193, 456-465.	2.0	32
33	Whole Lyophilized Olives as Sources of Unexpectedly High Amounts of Secoiridoids: The Case of Three Tuscan Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1175-1185.	2.4	31
34	Phenolic composition of bud extracts of <i>Ribes nigrum</i> L., <i>Rosa canina</i> L. and <i>Tilia tomentosa</i> M.. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2015, 115, 1-9.	1.4	31
35	An insight on the alkaloid content of <i>Capparis spinosa</i> L. root by HPLC-DAD-MS, MS/MS and 1H qNMR. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2016, 123, 53-62.	1.4	31
36	In depth study of phenolic profile and PTP-1B inhibitory power of cold-pressed grape seed oils of different varieties. <i>Food Chemistry</i> , 2019, 271, 380-387.	4.2	30

#	ARTICLE	IF	CITATIONS
37	Extra Virgin Olive Oil Phenol Extracts Exert Hypocholesterolemic Effects through the Modulation of the LDLR Pathway: In Vitro and Cellular Mechanism of Action Elucidation. <i>Nutrients</i> , 2020, 12, 1723.	1.7	30
38	High-performance liquid chromatography/electrospray ionization tandem mass spectrometric investigation of stilbenoids in cell cultures of <i>Vitis vinifera</i> L., cv. Malvasia. <i>Rapid Communications in Mass Spectrometry</i> , 2010, 24, 2065-2073.	0.7	29
39	New Volatile Molecular Markers of Rancidity in Virgin Olive Oils under Nonaccelerated Oxidative Storage Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 13150-13163.	2.4	28
40	Pomegranate By-Products in Colorectal Cancer Chemoprevention: Effects in Apc-Mutated Pirc Rats and Mechanistic Studies In Vitro and Ex Vivo. <i>Molecular Nutrition and Food Research</i> , 2018, 62, 1700401.	1.5	27
41	Recovery and stability over time of phenolic fractions by an industrial filtration system of olive mill wastewaters: a three-year study. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2761-2769.	1.7	27
42	Optimized hydrolytic methods by response surface methodology to accurately estimate the phenols in cereal by HPLC-DAD: The case of millet. <i>Food Chemistry</i> , 2020, 303, 125393.	4.2	27
43	HPLC/DAD/ESI/MS detection of lignans from Spanish and Italian <i>Olea europaea</i> L. fruits. <i>Journal of Food Composition and Analysis</i> , 2008, 21, 62-70.	1.9	26
44	Does Fermentation Really Increase the Phenolic Content in Cereals? A Study on Millet. <i>Foods</i> , 2020, 9, 303.	1.9	26
45	Electrospray ionisation tandem mass spectrometric investigation of phenylpropanoids and secoiridoids from solid olive residue. <i>Rapid Communications in Mass Spectrometry</i> , 2006, 20, 2013-2022.	0.7	25
46	New isobaric lignans from Refined Olive Oils as quality markers for Virgin Olive Oils. <i>Food Chemistry</i> , 2017, 219, 148-157.	4.2	25
47	Anti-neuropathic effects of <i>Rosmarinus officinalis</i> L. terpenoid fraction: relevance of nicotinic receptors. <i>Scientific Reports</i> , 2016, 6, 34832.	1.6	24
48	Effects of Olive and Pomegranate By-Products on Human Microbiota: A Study Using the SHIME® in Vitro Simulator. <i>Molecules</i> , 2019, 24, 3791.	1.7	22
49	Pomegranate Mesocarp against Colitis-Induced Visceral Pain in Rats: Effects of a Decoction and Its Fractions. <i>International Journal of Molecular Sciences</i> , 2020, 21, 4304.	1.8	21
50	An innovative approach to the recovery of phenolic compounds and volatile terpenes from the same fresh foliar sample of <i>Rosmarinus officinalis</i> L.. <i>Talanta</i> , 2015, 131, 81-87.	2.9	20
51	Coloured-fleshed potatoes after boiling: Promising sources of known antioxidant compounds. <i>Journal of Food Composition and Analysis</i> , 2017, 59, 1-7.	1.9	20
52	Anti-Dermatophyte and Anti-Malassezia Activity of Extracts Rich in Polymeric Flavanols Obtained from <i>Vitis vinifera</i> Seeds. <i>Phytotherapy Research</i> , 2017, 31, 124-131.	2.8	20
53	Efficient and selective green extraction of polyphenols from lemon balm. <i>Comptes Rendus Chimie</i> , 2017, 20, 921-926.	0.2	19
54	Phenolic Compounds and Triterpenes in Different Olive Tissues and Olive Oil By-Products, and Cytotoxicity on Human Colorectal Cancer Cells: The Case of Frantoio, Moraiolo and Leccino Cultivars (<i>Olea europaea</i> L.). <i>Foods</i> , 2021, 10, 2823.	1.9	18

#	ARTICLE	IF	CITATIONS
55	The antimicrobial effects of three phenolic extracts from <i>Rosmarinus officinalis</i> L., <i>Vitis vinifera</i> L. and <i>Polygonum cuspidatum</i> L. on food pathogens. <i>Natural Product Research</i> , 2018, 32, 2639-2645.	1.0	17
56	Effects of ionizing radiation on bio-active plant extracts useful for preventing oxidative damages. <i>Natural Product Research</i> , 2019, 33, 1106-1114.	1.0	17
57	Stabilisation of natural anthocyanins by micellar Systems. <i>International Journal of Pharmaceutics</i> , 2001, 216, 23-31.	2.6	16
58	Quaternary ammonium compounds in roots and leaves of <i>Capparis spinosa</i> L. from Saudi Arabia and Italy: investigation by HPLC-MS and ¹ H NMR. <i>Natural Product Research</i> , 2019, 33, 1322-1328.	1.0	16
59	Effects of an Olive By-Product Called PÄ© on Cardiovascular Risk Factors. <i>Journal of the American College of Nutrition</i> , 2021, 40, 617-623.	1.1	16
60	Phenolic compounds and polysaccharides in the date fruit (<i>Phoenix dactylifera</i> L.): Comparative study on five widely consumed Arabian varieties. <i>Food Chemistry</i> , 2022, 395, 133591.	4.2	14
61	Formulation of a Phenol-Rich Extract from Unripe Olives (<i>Olea europaea</i> L.) in Microemulsion to Improve Its Solubility and Intestinal Permeability. <i>Molecules</i> , 2020, 25, 3198.	1.7	13
62	Virgin Olive Oil Extracts Reduce Oxidative Stress and Modulate Cholesterol Metabolism: Comparison between Oils Obtained with Traditional and Innovative Processes. <i>Antioxidants</i> , 2020, 9, 798.	2.2	13
63	Extra Virgin Olive Oil Phenolic Extract on Human Hepatic HepG2 and Intestinal Caco-2 Cells: Assessment of the Antioxidant Activity and Intestinal Trans-Epithelial Transport. <i>Antioxidants</i> , 2021, 10, 118.	2.2	13
64	Study on a Fermented Whole Wheat: Phenolic Content, Activity on PTP1B Enzyme and In Vitro Prebiotic Properties. <i>Molecules</i> , 2019, 24, 1120.	1.7	11
65	A by-product from virgin olive oil production (pÄ©) encapsulated by fluid bed coating: evaluation of the phenolic profile after shelf-life test and <i>in vitro</i> gastrointestinal digestion. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3773-3783.	1.3	11
66	Comparison between In Vitro Chemical and Ex Vivo Biological Assays to Evaluate Antioxidant Capacity of Botanical Extracts. <i>Antioxidants</i> , 2021, 10, 1136.	2.2	11
67	Implementation of the Sono-Heat-Exchanger in the Extra Virgin Olive Oil Extraction Process: End-User Validation and Analytical Evaluation. <i>Molecules</i> , 2019, 24, 2379.	1.7	10
68	Moisture in Rehydrated Olive Paste Affects Oil Extraction Yield and Phenolic Compound Content and Profile of Extracted Olive Oil. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800449.	1.0	10
69	Extra virgin olive oil and related by-products (<i>Olea europaea</i> L.) as natural sources of phenolic compounds for abdominal pain relief in gastrointestinal disorders in rats. <i>Food and Function</i> , 2020, 11, 10423-10435.	2.1	10
70	A Study on the Biodiversity of Pigmented Andean Potatoes: Nutritional Profile and Phenolic Composition. <i>Molecules</i> , 2020, 25, 3169.	1.7	10
71	A New Extract from Pomegranate (<i>Punica granatum</i> L.) By-Products as a Potential Oenological Tannin: Preliminary Characterization and Comparison with Existing Commercial Products. <i>Molecules</i> , 2020, 25, 4460.	1.7	10
72	Is the volatile compounds profile a suitable tool for authentication of virgin olive oils (<i>Olea</i>)? <i>Food Control</i> , 2022, 139, 109092.	2.8	10

#	ARTICLE	IF	CITATIONS
73	Phenolic content and in vitro antifungal activity of unripe grape extracts from agro-industrial wastes. <i>Natural Product Research</i> , 2019, 33, 803-807.	1.0	8
74	Volatile Profile of Two-Phase Olive Pomace (Alperujo) by HS-SPME-GC-MS as a Key to Defining Volatile Markers of Sensory Defects Caused by Biological Phenomena in Virgin Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5155-5166.	2.4	8
75	¹ H NMR and HPLC-DAD-MS for the characterization of ellagitannins and triterpenoids of less investigated <i>Anogeissus leiocarpus</i> DC (Combretaceae) stem bark. <i>Food Chemistry</i> , 2022, 375, 131813.	4.2	8
76	Phenolic Extracts from Extra Virgin Olive Oils Inhibit Dipeptidyl Peptidase IV Activity: In Vitro, Cellular, and In Silico Molecular Modeling Investigations. <i>Antioxidants</i> , 2021, 10, 1133.	2.2	7
77	Within-Plant Variation in <i>Rosmarinus officinalis</i> L. Terpenes and Phenols and Their Antimicrobial Activity against the Rosemary Phytopathogens <i>Alternaria alternata</i> and <i>Pseudomonas viridiflava</i> . <i>Molecules</i> , 2021, 26, 3425.	1.7	6
78	Optimization of the production process of dried unripe olives (<i>Olea europaea</i> L.) as a nutraceutical ingredient naturally rich in phenolic compounds. <i>LWT - Food Science and Technology</i> , 2020, 129, 109569.	2.5	6
79	Exploitation of virgin olive oil by-products (<i>Olea europaea</i> L.): phenolic and volatile compounds transformations phenomena in fresh two-phase olive pomace (alperujo) under different storage conditions. <i>Journal of the Science of Food and Agriculture</i> , 2021, , .	1.7	6
80	What's new on total phenols and ¹³ C-oryzanol derivatives in wheat? A comparison between modern and ancient varieties. <i>Journal of Food Composition and Analysis</i> , 2022, 109, 104453.	1.9	4
81	Purple Queen® fruits of <i>Punica granatum</i> L.: Nutraceutical properties and unconventional growing substrates. <i>Journal of Berry Research</i> , 2020, 10, 637-650.	0.7	3
82	Paving the Way to Food Grade Analytical Chemistry: Use of a Natural Deep Eutectic Solvent to Determine Total Hydroxytyrosol and Tyrosol in Extra Virgin Olive Oils. <i>Foods</i> , 2021, 10, 677.	1.9	3
83	Mesocarp and Exocarp of Laffan and Wonderful Pomegranate Varieties: By-Products as a Source of Ellagitannins. <i>International Journal of Food and Nutritional Science</i> , 2017, 4, 60-66.	0.4	3
84	Steryl ferulates composition in twenty-two millet samples: Do microwave popping and fermentation affect their content?. <i>Food Chemistry</i> , 2022, 391, 133222.	4.2	1