

# Gianfranco Picone

## List of Publications by Year in descending order

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Version: 2024-02-01

38  
papers

1,383  
citations

331670

21  
h-index

330143

37  
g-index

38  
all docs

38  
docs citations

38  
times ranked

2370  
citing authors

#	ARTICLE	IF	CITATIONS
1	Nutrimetabolomics: An Integrative Action for Metabolomic Analyses in Human Nutritional Studies. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1800384.	3.3	173
2	Gut microbiota, metabolome and immune signatures in patients with uncomplicated diverticular disease. <i>Gut</i> , 2017, 66, 1252-1261.	12.1	138
3	Nuclear magnetic resonance for foodomics beyond food analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2014, 59, 93-102.	11.4	107
4	Definition of food quality by NMR-based foodomics. <i>Current Opinion in Food Science</i> , 2015, 4, 99-104.	8.0	62
5	Metabolic profiling and aquaculture differentiation of gilthead sea bream by <sup>1</sup> H NMR metabolomics. <i>Food Chemistry</i> , 2010, 120, 907-914.	8.2	61
6	Metabolomics as a Powerful Tool for Molecular Quality Assessment of the Fish <i>Sparus aurata</i> . <i>Nutrients</i> , 2011, 3, 212-227.	4.1	60
7	Identification of Urinary Food Intake Biomarkers for Milk, Cheese, and Soy-Based Drink by Untargeted GC-MS and NMR in Healthy Humans. <i>Journal of Proteome Research</i> , 2017, 16, 3321-3335.	3.7	60
8	Evaluation of the effect of carvacrol on the <i>Escherichia coli</i> 555 metabolome by using <sup>1</sup> H-NMR spectroscopy. <i>Food Chemistry</i> , 2013, 141, 4367-4374.	8.2	56
9	NMR comparison of <i>in vitro</i> digestion of <i>Parmigiano Reggiano</i> cheese aged 15 and 30 months. <i>Magnetic Resonance in Chemistry</i> , 2011, 49, S61-70.	1.9	50
10	Bioaccessibility of the Bioactive Peptide Carnosine during <i>In Vitro</i> Digestion of Cured Beef Meat. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 4973-4978.	5.2	47
11	Olive oil industry by-products. Effects of a polyphenol-rich extract on the metabolome and response to inflammation in cultured intestinal cell. <i>Food Research International</i> , 2018, 113, 392-400.	6.2	47
12	<sup>1</sup> H NMR foodomics reveals that the biodynamic and the organic cultivation managements produce different grape berries ( <i>Vitis vinifera</i> L. cv. Sangiovese). <i>Food Chemistry</i> , 2016, 213, 187-195.	8.2	45
13	Unsupervised Principal Component Analysis of NMR Metabolic Profiles for the Assessment of Substantial Equivalence of Transgenic Grapes ( <i>Vitis vinifera</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 9271-9279.	5.2	40
14	Rifaximin Modulates the Vaginal Microbiome and Metabolome in Women Affected by Bacterial Vaginosis. <i>Antimicrobial Agents and Chemotherapy</i> , 2014, 58, 3411-3420.	3.2	40
15	Changes in the Amino Acid Composition of Bogue (Boops boops) Fish during Storage at Different Temperatures by <sup>1</sup> H-NMR Spectroscopy. <i>Nutrients</i> , 2012, 4, 542-553.	4.1	38
16	The foodomics approach for the evaluation of protein bioaccessibility in processed meat upon <i>in vitro</i> digestion. <i>Electrophoresis</i> , 2014, 35, 1607-1614.	2.4	38
17	GC-MS Based Metabolomics and NMR Spectroscopy Investigation of Food Intake Biomarkers for Milk and Cheese in Serum of Healthy Humans. <i>Metabolites</i> , 2018, 8, 26.	2.9	38
18	Olive oil by-product as functional ingredient in bakery products. Influence of processing and evaluation of biological effects. <i>Food Research International</i> , 2020, 131, 108940.	6.2	38

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19	Metabolomics characterization of colostrum in three sow breeds and its influences on piglets's survival and litter growth rates. <i>Journal of Animal Science and Biotechnology</i> , 2018, 9, 23.	5.3	35
20	Trimethylamine-N-Oxide Postprandial Response in Plasma and Urine Is Lower After Fermented Compared to Non-Fermented Dairy Consumption in Healthy Adults. <i>Nutrients</i> , 2020, 12, 234.	4.1	27
21	Lifelong calorie restriction affects indicators of colonic health in aging C57Bl/6J mice. <i>Journal of Nutritional Biochemistry</i> , 2018, 56, 152-164.	4.2	24
22	Metabolite release and protein hydrolysis during the in vitro digestion of cooked sea bass fillets. A study by 1H NMR. <i>Food Research International</i> , 2016, 88, 293-301.	6.2	19
23	Monitoring molecular composition and digestibility of ripened bresaola through a combined foodomics approach. <i>Food Research International</i> , 2019, 115, 360-368.	6.2	16
24	Freshness assessment of European hake ( <i>Merluccius merluccius</i> ) through the evaluation of eye chromatic and morphological characteristics. <i>Food Research International</i> , 2019, 115, 234-240.	6.2	15
25	The impact of gas mixtures of Argon and Nitrous oxide (N <sub>2</sub> O) on quality parameters of sardine ( <i>Sardina pilchardus</i> ) fillets during refrigerated storage. <i>Food Research International</i> , 2019, 115, 268-275.	6.2	15
26	Integrated genomic-metabolic classification of acute myeloid leukemia defines a subgroup with NPM1 and cohesin/DNA damage mutations. <i>Leukemia</i> , 2021, 35, 2813-2826.	7.2	15
27	Effects of Vitamin B2 Supplementation in Broilers Microbiota and Metabolome. <i>Microorganisms</i> , 2020, 8, 1134.	3.6	12
28	Impact of a Shorter Brine Soaking Time on Nutrient Bioaccessibility and Peptide Formation in 30-Months-Ripened Parmigiano Reggiano Cheese. <i>Molecules</i> , 2022, 27, 664.	3.8	10
29	The NMR added value to the green foodomics perspective: Advances by machine learning to the holistic view on food and nutrition. <i>Magnetic Resonance in Chemistry</i> , 2022, 60, 590-596.	1.9	10
30	The Effect of Balsamic Vinegar Dressing on Protein and Carbohydrate Digestibility is Dependent on the Food Matrix. <i>Foods</i> , 2021, 10, 411.	4.3	9
31	Combined magnetic resonance imaging and high resolution spectroscopy approaches to study the fertilization effects on metabolome, morphology and yeast community of wine grape berries, cultivar Nero di Troia. <i>Food Chemistry</i> , 2019, 274, 831-839.	8.2	8
32	Quality Changes during Frozen Storage of Mechanical-Separated Flesh Obtained from an Underutilized Crustacean. <i>Foods</i> , 2020, 9, 1485.	4.3	7
33	Investigation of the Defatted Colostrum 1H-NMR Metabolomics Profile of Gilts and Multiparous Sows and Its Relationship with Litter Performance. <i>Animals</i> , 2020, 10, 154.	2.3	7
34	Metabolic changes of genetically engineered grapes ( <i>Vitis vinifera</i> L.) studied by 1H-NMR, metabolite heatmaps and iPLS. <i>Metabolomics</i> , 2016, 12, 1.	3.0	6
35	Spotting Frozen Curd in PDO Buffalo Mozzarella Cheese Through Insights on Its Supramolecular Structure Acquired by 1H TD-NMR Relaxation Experiments. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 1466.	2.5	6
36	Insight on Glucose and Fructose Absorption and Relevance in the Enterocyte Milieu. <i>Nutrients</i> , 2022, 14, 517.	4.1	3

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37	Time Domain Measurements and High Resolution Spectroscopy are Powerful Nuclear Magnetic Resonance Approaches Suitable to Evaluate the In Vitro Digestion of Protein-rich Food Products. Special Publication - Royal Society of Chemistry, 2013, , 201-212.	0.0	1
38	A <sup>1</sup> H NMR-Based Metabolomics Approach on Dietary Biomarker Research in Human Urine. Special Publication - Royal Society of Chemistry, 2015, , 141-153.	0.0	0