

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	Insight on Glucose and Fructose Absorption and Relevance in the Enterocyte Milieu. <i>Nutrients</i> , 2022, 14, 517.	4.1	3
2	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
3	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
4	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
5	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
6	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
7	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
8	Effects of Vitamin B2 Supplementation in Broilers Microbiota and Metabolome. <i>Microorganisms</i> , 2020, 8, 1134.	3.6	12
9	Quality Changes during Frozen Storage of Mechanical-Separated Flesh Obtained from an Underutilized Crustacean. <i>Foods</i> , 2020, 9, 1485.	4.3	7
10	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
11	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
12	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
13	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
14	Nutrimetabolomics: An Integrative Action for Metabolomic Analyses in Human Nutritional Studies. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1800384.	3.3	173
15	The impact of gas mixtures of Argon and Nitrous oxide (N ₂ 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
16	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
17	Metabolomics characterization of colostrum in three sow breeds and its influences on piglets' survival and litter growth rates. <i>Journal of Animal Science and Biotechnology</i> , 2018, 9, 23.	5.3	35
18	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

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19	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
20	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
21	Gut microbiota, metabolome and immune signatures in patients with uncomplicated diverticular disease. <i>Gut</i> , 2017, 66, 1252-1261.	12.1	138
22	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
23	Metabolic changes of genetically engineered grapes (<i>Vitis vinifera</i> L.) studied by ¹ H-NMR, metabolite heatmaps and iPLS. <i>Metabolomics</i> , 2016, 12, 1.	3.0	6
24	¹ 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
25	Metabolite release and protein hydrolysis during the in vitro digestion of cooked sea bass fillets. A study by ¹ H NMR. <i>Food Research International</i> , 2016, 88, 293-301.	6.2	19
26	Bioaccessibility of the Bioactive Peptide Carnosine during in Vitro Digestion of Cured Beef Meat. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 4973-4978.	5.2	47
27	Definition of food quality by NMR-based foodomics. <i>Current Opinion in Food Science</i> , 2015, 4, 99-104.	8.0	62
28	A ¹ H NMR-Based Metabolomics Approach on Dietary Biomarker Research in Human Urine. Special Publication - Royal Society of Chemistry, 2015, , 141-153.	0.0	0
29	The foodomics approach for the evaluation of protein bioaccessibility in processed meat upon in vitro digestion. <i>Electrophoresis</i> , 2014, 35, 1607-1614.	2.4	38
30	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
31	Nuclear magnetic resonance for foodomics beyond food analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2014, 59, 93-102.	11.4	107
32	Evaluation of the effect of carvacrol on the <i>Escherichia coli</i> 555 metabolome by using ¹ H-NMR spectroscopy. <i>Food Chemistry</i> , 2013, 141, 4367-4374.	8.2	56
33	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
34	Changes in the Amino Acid Composition of Bogue (<i>Boops boops</i>) Fish during Storage at Different Temperatures by ¹ H-NMR Spectroscopy. <i>Nutrients</i> , 2012, 4, 542-553.	4.1	38
35	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
36	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

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37	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
38	Metabolic profiling and aquaculture differentiation of gilthead sea bream by 1H NMR metabonomics. <i>Food Chemistry</i> , 2010, 120, 907-914.	8.2	61