Furio Brighenti

List of Publications by Year
in descending order

		12303	19690
230 papers	15,988 citations	69 h-index	117 g-index
232 all docs	232 docs citations	232 times ranked	17049 citing authors

#	Article	IF	Citations
1	Total Antioxidant Capacity of Plant Foods, Beverages and Oils Consumed in Italy Assessed by Three Different In Vitro Assays. Journal of Nutrition, 2003, 133, 2812-2819.	1.3	1,118
2	Glycemic index, glycemic load and glycemic response: An International Scientific Consensus Summit from the International Carbohydrate Quality Consortium (ICQC). Nutrition, Metabolism and Cardiovascular Diseases, 2015, 25, 795-815.	1.1	461
3	In Vitro Metabolism of Plant Lignans:Â New Precursors of Mammalian Lignans Enterolactone and Enterodiol. Journal of Agricultural and Food Chemistry, 2001, 49, 3178-3186.	2.4	446
4	Sourdough and cereal fermentation in a nutritional perspective. Food Microbiology, 2009, 26, 693-699.	2.1	429
5	Nibbling versus Gorging: Metabolic Advantages of Increased Meal Frequency. New England Journal of Medicine, 1989, 321, 929-934.	13.9	408
6	HPLC-MSnAnalysis of Phenolic Compounds and Purine Alkaloids in Green and Black Tea. Journal of Agricultural and Food Chemistry, 2004, 52, 2807-2815.	2.4	387
7	Total antioxidant capacity of spices, dried fruits, nuts, pulses, cereals and sweets consumed in Italy assessed by three different in vitro assays. Molecular Nutrition and Food Research, 2006, 50, 1030-1038.	1.5	314
8	High (1â†'3,1â†'4)-Î²-Glucan Barley Fractions in Bread Making and their Effects on Human Glycemic Response. Journal of Cereal Science, 2002, 36, 59-66.	1.8	253
9	Determination of the glycaemic index of foods: interlaboratory study. European Journal of Clinical Nutrition, 2003, 57, 475-482.	1.3	241
10	Konjac-mannan (glucomannan) improves glycemia and other associated risk factors for coronary heart disease in type 2 diabetes. A randomized controlled metabolic trial. Diabetes Care, 1999, 22, 913-919.	4.3	222
11	Bioprocessing of Wheat Bran Improves in vitro Bioaccessibility and Colonic Metabolism of Phenolic Compounds. Journal of Agricultural and Food Chemistry, 2009, 57, 6148-6155.	2.4	220
12	Direct Analysis of Total Antioxidant Activity of Olive Oil and Studies on the Influence of Heating. Journal of Agricultural and Food Chemistry, 2001, 49, 2532-2538.	2.4	206
13	Process-induced changes on bioactive compounds in whole grain rye. Proceedings of the Nutrition Society, 2003, 62, 117-122.	0.4	203
14	Beneficial effects of viscous dietary fiber from Konjac-mannan in subjects with the insulin resistance syndrome: results of a controlled metabolic trial. Diabetes Care, 2000, 23, 9-14.	4.3	190
15	Dietary fiber type reflects physiological functionality: comparison of grain fiber, inulin, and polydextrose. Nutrition Reviews, 2011, 69, 9-21.	2.6	187
16	Total antioxidant capacity of the diet is inversely and independently related to plasma concentration of high-sensitivity C-reactive protein in adult Italian subjects. British Journal of Nutrition, 2005, 93, 619-625.	1.2	185
17	Effect of consumption of a ready-to-eat breakfast cereal containing inulin on the intestinal milieu and blood lipids in healthy male volunteers. European Journal of Clinical Nutrition, 1999, 53, 726-733.	1.3	181
18	Bioprocessing of Wheat Bran in Whole Wheat Bread Increases the Bioavailability of Phenolic Acids in Men and Exerts Antiinflammatory Effects ex Vivo. Journal of Nutrition, 2011, 141, 137-143.	1.3	173

#	Article	IF	Citations
19	Almonds Decrease Postprandial Glycemia, Insulinemia, and Oxidative Damage in Healthy Individuals. Journal of Nutrition, 2006, 136, 2987-2992.	1.3	172
20	Colonic fermentation of indigestible carbohydrates contributes to the second-meal effect. American Journal of Clinical Nutrition, 2006, 83, 817-822.	2.2	170
21	Phenyl-Î³-valerolactones and phenylvaleric acids, the main colonic metabolites of flavan-3-ols: synthesis, analysis, bioavailability, and bioactivity. Natural Product Reports, 2019, 36, 714-752.	5.2	170
22	Antiglycative and neuroprotective activity of colonâ€derived polyphenol catabolites. Molecular Nutrition and Food Research, 2011, 55, S35-43.	1.5	168
23	Effect of rectal infusion of short chain fatty acids in human subjects. American Journal of Gastroenterology, 1989, 84, 1027-33.	0.2	167
24	Measuring the glycemic index of foods: interlaboratory study. American Journal of Clinical Nutrition, 2008, 87, 247S-257S.	2.2	166
25	Bioavailability and catabolism of green tea flavan-3-ols in humans. Nutrition, 2010, 26, 1110-1116.	1.1	163
26	Gut Microbiota Signatures Predict Host and Microbiota Responses to Dietary Interventions in Obese Individuals. PLoS ONE, 2014, 9, e90702.	1.1	163
27	The HEALTHGRAIN definition of â€˜whole grainâ€™. Food and Nutrition Research, 2014, 58, 22100.	1.2	150
28	Dietary Glycemic Index and Load and the Risk of Type 2 Diabetes: A Systematic Review and Updated Meta-Analyses of Prospective Cohort Studies. Nutrients, 2019, 11, 1280.	1.7	149
29	Food selection based on total antioxidant capacity can modify antioxidant intake, systemic inflammation, and liver function without altering markers of oxidative stress. American Journal of Clinical Nutrition, 2008, 87, 1290-1297.	2.2	145
30	Gastric emptying of a solid meal is accelerated by the removal of dietary fibre naturally present in food.. Gut, 1995, 36, 825-830.	6.1	136
31	Effect of enzyme-aided pressing on anthocyanin yield and profiles in bilberry and blackcurrant juices. Journal of the Science of Food and Agriculture, 2005, 85, 2548-2556.	1.7	133
32	Polyphenol Content and Total Antioxidant Activity ofVini Novelli(Young Red Wines). Journal of Agricultural and Food Chemistry, 2000, 48, 732-735.	2.4	127
33	Application of the 2,2â€˜-Azinobis(3-ethylbenzothiazoline-6-sulfonic acid) Radical Cation Assay to a Flow Injection System for the Evaluation of Antioxidant Activity of Some Pure Compounds and Beverages. Journal of Agricultural and Food Chemistry, 2003, 51, 260-264.	2.4	127
34	Identification of microbial metabolites derived from inÂvitro fecal fermentation of different polyphenolic food sources. Nutrition, 2012, 28, 197-203.	1.1	127
35	Characterization of total antioxidant capacity and (poly)phenolic compounds of differently pigmented rice varieties and their changes during domestic cooking. Food Chemistry, 2015, 187, 338-347.	4.2	117
36	Coffee Consumption and Oxidative Stress: A Review of Human Intervention Studies. Molecules, 2016, 21, 979.	1.7	117

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37	Dietary Glycemic Load and Index and Risk of Coronary Heart Disease in a Large Italian Cohort. Archives of Internal Medicine, 2010, 170, 640-7.	4.3	116
38	Phenolic composition, caffeine content and antioxidant capacity of coffee silverskin. Food Research International, 2014, 61, 196-201.	2.9	113
39	Environmental impact of omnivorous, ovo-lacto-vegetarian, and vegan diet. Scientific Reports, 2017, 7, 6105.	1.6	113
40	Disintegration of wheat aleurone structure has an impact on the bioavailability of phenolic compounds and other phytochemicals as evidenced by altered urinary metabolite profile of diet-induced obese mice. Nutrition and Metabolism, 2014, 11, 1.	1.3	112
41	Dietary glycemic index and liver steatosis. American Journal of Clinical Nutrition, 2006, 84, 136-142.	2.2	108
42	Bioaccessibility and bioavailability of phenolic compounds in bread: a review. Food and Function, 2017, 8, 2368-2393.	2.1	108
43	The Gut Microbial Metabolite Trimethylamine-N-Oxide Is Present in Human Cerebrospinal Fluid. Nutrients, 2017, 9, 1053.	1.7	108
44	Dietary Glycemic Index and Load and the Risk of Type 2 Diabetes: Assessment of Causal Relations. Nutrients, 2019, 11, 1436.	1.7	105
45	Formation of Phenolic Microbial Metabolites and Short-Chain Fatty Acids from Rye, Wheat, and Oat Bran and Their Fractions in the Metabolical in Vitro Colon Model. Journal of Agricultural and Food Chemistry, 2012, 60, 8134-8145.	2.4	101
46	Effects of the regular consumption of wholemeal wheat foods on cardiovascular risk factors in healthy people. Nutrition, Metabolism and Cardiovascular Diseases, 2010, 20, 186-194.	1.1	100
47	Palm oil and blood lipidâ€“related markers of cardiovascular disease: a systematic review and meta-analysis of dietary intervention trials. American Journal of Clinical Nutrition, 2014, 99, 1331-1350.	2.2	100
48	In vivo administration of urolithin A and B prevents the occurrence of cardiac dysfunction in streptozotocin-induced diabetic rats. Cardiovascular Diabetology, 2017, 16, 80.	2.7	99
49	Sourdough bread: Starch digestibility and postprandial glycemic response. Journal of Cereal Science, 2009, 49, 419-421.	1.8	98
50	Total Antioxidant Capacity of the Diet Is Associated with Lower Risk of Ischemic Stroke in a Large Italian Cohort,. Journal of Nutrition, 2011, 141, 118-123.	1.3	97
51	Dietary Fructans and Serum Triacylglycerols: A Meta-Analysis of Randomized Controlled Trials. Journal of Nutrition, 2007, 137, 2552S-2556S.	1.3	95
52	Effects of ellagitanninâ€rich berries on blood lipids, gut microbiota, and urolithin production in human subjects with symptoms of metabolic syndrome. Molecular Nutrition and Food Research, 2013, 57, 2258-2263.	1.5	93
53	Bioavailability and pharmacokinetic profile of grape pomace phenolic compounds in humans. Archives of Biochemistry and Biophysics, 2018, 646, 1-9.	1.4	93
54	Post-Prandial Responses to Cereal Products Enriched with Barley Î²-Glucan. Journal of the American College of Nutrition, 2006, 25, 313-320.	1.1	91

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55	Evaluation of antioxidant capacity of some fruit and vegetable foods: efficiency of extraction of a sequence of solvents. Journal of the Science of Food and Agriculture, 2007, 87, 103-111.	1.7	91
56	Inflammation markers are modulated by responses to diets differing in postprandial insulin responses in individuals with the metabolic syndrome. American Journal of Clinical Nutrition, 2008, 87, 1497-1503.	2.2	91
57	Polyphenolic Composition of Hazelnut Skin. Journal of Agricultural and Food Chemistry, 2011, 59, 9935-9941.	2.4	91
58	Development and Validation of a Food Frequency Questionnaire for the Assessment of Dietary Total Antioxidant Capacity ,2. Journal of Nutrition, 2007, 137, 93-98.	1.3	88
59	How does wheat grain, bran and aleurone structure impact their nutritional and technological properties?. Trends in Food Science and Technology, 2015, 41, 118-134.	7.8	86
60	Extensive Dry Ball Milling of Wheat and Rye Bran Leads to<i>in Situ</i>Production of Arabinoxylan Oligosaccharides through Nanoscale Fragmentation. Journal of Agricultural and Food Chemistry, 2009, 57, 8467-8473.	2.4	85
61	Glucose and insulin responses in healthy men to barley bread with different levels of (1â†’3;1â†’4)-Î^{2}-glucans; predictions using fluidity measurements of in vitro enzyme digests. Journal of Cereal Science, 2006, 43, 230-235.	1.8	82
62	Dietary glycemic index, glycemic load, and the risk of breast cancer in an Italian prospective cohort study. American Journal of Clinical Nutrition, 2007, 86, 1160-1166.	2.2	81
63	Effect of neutralized and native vinegar on blood glucose and acetate responses to a mixed meal in healthy subjects. European Journal of Clinical Nutrition, 1995, 49, 242-7.	1.3	80
64	Sourdough fermentation of wholemeal wheat bread increases solubility of arabinoxylan and protein and decreases postprandial glucose and insulin responses. Journal of Cereal Science, 2010, 51, 152-158.	1.8	79
65	Specific types of colonic fermentation may raise low-density-lipoprotein-cholesterol concentrations. American Journal of Clinical Nutrition, 1991, 54, 141-147.	2.2	75
66	Dietary glycemic index, glycemic load, and cancer risk: results from the EPIC-Italy study. Scientific Reports, 2017, 7, 9757.	1.6	74
67	Antioxidant Characterization of Some Sicilian Edible Wild Greens. Journal of Agricultural and Food Chemistry, 2005, 53, 9465-9471.	2.4	73
68	Simultaneous Measurement of Gastric Emptying of A Solid Meal by Ultrasound and by Scintigraphy. American Journal of Gastroenterology, 1999, 94, 2861-2865.	0.2	72
69	Technologies for enhanced exploitation of the health-promoting potential of cereals. Trends in Food Science and Technology, 2012, 25, 78-86.	7.8	72
70	Systematic Review and Meta-Analysis of Human Studies to Support a Quantitative Recommendation for Whole Grain Intake in Relation to Type 2 Diabetes. PLoS ONE, 2015, 10, e0131377.	1.1	72
71	Food selection based on high total antioxidant capacity improves endothelial function in a low cardiovascular risk population. Nutrition, Metabolism and Cardiovascular Diseases, 2012, 22, 50-57.	1.1	71
72	Trimethylamine-N-Oxide (TMAO)-Induced Impairment of Cardiomyocyte Function and the Protective Role of Urolithin B-Glucuronide. Molecules, 2018, 23, 549.	1.7	71

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73	Dietary (Poly)phenols, Brown Adipose Tissue Activation, and Energy Expenditure: A Narrative Review. Advances in Nutrition, 2017, 8, 694-704.	2.9	70
74	Effects of wheat pentosan and inulin on the metabolic activity of fecal microbiota and on bowel function in healthy humans. Nutrition Research, 2003, 23, 1503-1514.	1.3	69
75	A Healthy Nordic Diet Alters the Plasma Lipidomic Profile in Adults with Features of Metabolic Syndrome in a Multicenter Randomized Dietary Intervention. Journal of Nutrition, 2016, 146, 662-672.	1.3	68
76	Absorption and metabolism of milk thistle flavanolignans in humans. Phytomedicine, 2012, 20, 40-46.	2.3	67
77	Inter-individual variability in the production of flavan-3-ol colonic metabolites: preliminary elucidation of urinary metabotypes. European Journal of Nutrition, 2019, 58, 1529-1543.	1.8	64
78	Methodological Challenges in the Application of the Glycemic Index in Epidemiological Studies Using Data from the European Prospective Investigation into Cancer and Nutrition. Journal of Nutrition, 2009, 139, 568-575.	1.3	61
79	Effects of rye and whole wheat versus refined cereal foods on metabolic risk factors: A randomised controlled two-centre intervention study. Clinical Nutrition, 2013, 32, 941-949.	2.3	60
80	Effects of Whole Grain, Fish and Bilberries on Serum Metabolic Profile and Lipid Transfer Protein Activities: A Randomized Trial (Sysdimet). PLoS ONE, 2014, 9, e90352.	1.1	60
81	Enrichment of biscuits and juice with oat Î²-glucan enhances postprandial satiety. Appetite, 2014, 75, 150-156.	1.8	60
82	Rapid Fluorimetric Method to Detect Total Plasma Malondialdehyde with Mild Derivatization Conditions. Clinical Chemistry, 2003, 49, 690-692.	1.5	59
83	Antiatherogenic effects of ellagic acid and urolithins inÂvitro. Archives of Biochemistry and Biophysics, 2016, 599, 42-50.	1.4	59
84	Synthetic and analytical strategies for the quantification of phenyl-Î³-valerolactone conjugated metabolites in human urine. Molecular Nutrition and Food Research, 2017, 61, 1700077.	1.5	58
85	Metabolomics Reveals Differences in Postprandial Responses to Breads and Fasting Metabolic Characteristics Associated with Postprandial Insulin Demand in Postmenopausal Women. Journal of Nutrition, 2014, 144, 807-814.	1.3	57
86	Glycemic index and glycemic load of commercial Italian foods. Nutrition, Metabolism and Cardiovascular Diseases, 2016, 26, 419-429.	1.1	57
87	5-(Hydroxyphenyl)-Î³-Valerolactone-Sulfate, a Key Microbial Metabolite of Flavan-3-ols, Is Able to Reach the Brain: Evidence from Different in Silico, In Vitro and In Vivo Experimental Models. Nutrients, 2019, 11, 2678.	1.7	55
88	Dietary glycemic index and glycemic load and risk of colorectal cancer: results from the <scp>EPIC</scp>â€Italy study. International Journal of Cancer, 2015, 136, 2923-2931.	2.3	54
89	Dietary glycaemic index and glycaemic load in the European Prospective Investigation into Cancer and Nutrition. European Journal of Clinical Nutrition, 2009, 63, S188-S205.	1.3	52
90	Bioaccumulation of resveratrol metabolites in myocardial tissue is dose-time dependent and related to cardiac hemodynamics in diabetic rats. Nutrition, Metabolism and Cardiovascular Diseases, 2014, 24, 408-415.	1.1	52

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91	Dietary intake of (poly)phenols in children and adults: cross-sectional analysis of UK National Diet and Nutrition Survey Rolling Programme (2008â€“2014). European Journal of Nutrition, 2019, 58, 3183-3198.	1.8	52
92	Resistant starch in the Italian diet*. British Journal of Nutrition, 1998, 80, 333-341.	1.2	51
93	Perspective: Improving Nutritional Guidelines for Sustainable Health Policies: Current Status and Perspectives. Advances in Nutrition, 2017, 8, 532-545.	2.9	51
94	Effect of domestic cooking methods on the total antioxidant capacity of vegetables. International Journal of Food Sciences and Nutrition, 2009, 60, 12-22.	1.3	49
95	Updated bioavailability and 48 h excretion profile of flavan-3-ols from green tea in humans. International Journal of Food Sciences and Nutrition, 2012, 63, 513-521.	1.3	49
96	Dietary exposure to fumonisins and evaluation of nutrient intake in a group of adult celiac patients on a glutenâ€free diet. Molecular Nutrition and Food Research, 2012, 56, 632-640.	1.5	49
97	Urolithins at physiological concentrations affect the levels of pro-inflammatory cytokines and growth factor in cultured cardiac cells in hyperglucidic conditions. Journal of Functional Foods, 2015, 15, 97-105.	1.6	49
98	Effect of nibbling versus gorging on cardiovascular risk factors: Serum uric acid and blood lipids. Metabolism: Clinical and Experimental, 1995, 44, 549-555.	1.5	48
99	A fluorescence-based method for the detection of adhesive properties of lactic acid bacteria to Caco-2 cells. Letters in Applied Microbiology, 2004, 39, 301-305.	1.0	48
100	Absorption Profile of (Poly)Phenolic Compounds after Consumption of Three Food Supplements Containing 36 Different Fruits, Vegetables, and Berries. Nutrients, 2017, 9, 194.	1.7	48
101	Bioavailability of catechins from ready-to-drink tea. Nutrition, 2010, 26, 528-533.	1.1	47
102	Intake of the plant lignans matairesinol, secoisolariciresinol, pinoresinol, and lariciresinol in relation to vascular inflammation and endothelial dysfunction in middle age-elderly men and post-menopausal women living in Northern Italy. Nutrition, Metabolism and Cardiovascular Diseases, 2010, 20, 64-71.	1.1	47
103	The development of a composition database of gluten-free products. Public Health Nutrition, 2015, 18, 1353-1357.	1.1	47
104	Diets rich in whole grains increase betainized compounds associated with glucose metabolism. American Journal of Clinical Nutrition, 2018, 108, 971-979.	2.2	47
105	Effect of Processing on Rice Starch Digestibility Evaluated by in Vivo and in Vitro Methods. Journal of Cereal Science, 1993, 17, 147-156.	1.8	46
106	Characteristics of some wheat-based foods of the Italian diet in relation to their influence on postprandial glucose metabolism in patients with type 2 diabetes. British Journal of Nutrition, 2001, 85, 33-40.	1.2	45
107	Anti-estrogenic activity of a human resveratrol metabolite. Nutrition, Metabolism and Cardiovascular Diseases, 2013, 23, 1086-1092.	1.1	45
108	Effects of wheat and rye bread structure on mastication process and bolus properties. Food Research International, 2014, 66, 356-364.	2.9	45

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109	Metabolic changes in serum metabolome in response to a meal. European Journal of Nutrition, 2017, 56, 671-681.	1.8	44
110	The Postprandial Plasma Rye Fingerprint Includes Benzoxazinoid-Derived Phenylacetamide Sulfates. Journal of Nutrition, 2014, 144, 1016-1022.	1.3	42
111	Dietary Fibre Consensus from the International Carbohydrate Quality Consortium (ICQC). Nutrients, 2020, 12, 2553.	1.7	42
112	Resistant starch in the Italian diet. British Journal of Nutrition, 1998, 80, 333-341.	1.2	41
113	Modelling the possible bioactivity of ellagitannin-derived metabolites. In silico tools to evaluate their potential xenoestrogenic behavior. Food and Function, 2013, 4, 1442.	2.1	41
114	Effect of Bioprocessing on the <i>In Vitro</i> Colonic Microbial Metabolism of Phenolic Acids from Rye Bran Fortified Breads. Journal of Agricultural and Food Chemistry, 2017, 65, 1854-1864.	2.4	41
115	Quercetin-3-O-glucuronide affects the gene expression profile of M1 and M2a human macrophages exhibiting anti-inflammatory effects. Food and Function, 2012, 3, 1144.	2.1	40
116	In Vitro Bioaccessibility of Phenolics and Vitamins from Durum Wheat Aleurone Fractions. Journal of Agricultural and Food Chemistry, 2014, 62, 1543-1549.	2.4	40
117	Catalytic, Enantioselective Vinylogous Mukaiyama Aldol Reaction of Furanâ€Based Dienoxy Silanes: A Chemodivergent Approach to Î³â€Valerolactone Flavanâ€3â€ol Metabolites and Î´â€Lactone Analogues. Advanced Synthesis and Catalysis, 2015, 357, 4082-4092.	2.1	40
118	Identification of novel lignans in the whole grain rye bran by non-targeted LCâ€“MS metabolite profiling. Metabolomics, 2012, 8, 399-409.	1.4	39
119	The total antioxidant capacity of the diet is an independent predictor of plasma Î²-carotene. European Journal of Clinical Nutrition, 2007, 61, 69-76.	1.3	38
120	Comparison of postprandial phenolic acid excretions and glucose responses after ingestion of breads with bioprocessed or native rye bran. Food and Function, 2013, 4, 972.	2.1	38
121	Bioavailability and metabolism of phenolic compounds from wholegrain wheat and aleuroneâ€rich wheat bread. Molecular Nutrition and Food Research, 2016, 60, 2343-2354.	1.5	38
122	Sensations induced by medium and long chain triglycerides: role of gastric tone and hormones. Gut, 2000, 46, 32-36.	6.1	37
123	Do flavan-3-ols from green tea reach the human brain?. Nutritional Neuroscience, 2006, 9, 57-61.	1.5	37
124	High glycemic diet and breast cancer occurrence in the Italian EPIC cohort. Nutrition, Metabolism and Cardiovascular Diseases, 2013, 23, 628-634.	1.1	37
125	Whole Grain Rye Intake, Reflected by a Biomarker, Is Associated with Favorable Blood Lipid Outcomes in Subjects with the Metabolic Syndrome â€“ A Randomized Study. PLoS ONE, 2014, 9, e110827.	1.1	37
126	Effects on Nitric Oxide Production of Urolithins, Gut-Derived Ellagitannin Metabolites, in Human Aortic Endothelial Cells. Molecules, 2016, 21, 1009.	1.7	37

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127	Glucose- and Lipid-Related Biomarkers Are Affected in Healthy Obese or Hyperglycemic Adults Consuming a Whole-Grain Pasta Enriched in Prebiotics and Probiotics: A 12-Week Randomized Controlled Trial. Journal of Nutrition, 2019, 149, 1714-1723.	1.3	37
128	Antioxidant activity in human faeces. British Journal of Nutrition, 2000, 84, 705-710.	1.2	36
129	Dietary Glycemic Load and Glycemic Index and Risk of Cerebrovascular Disease in the EPICOR Cohort. PLoS ONE, 2013, 8, e62625.	1.1	35
130	Phenolic compounds in wholegrain rye and its fractions. Journal of Food Composition and Analysis, 2015, 38, 89-97.	1.9	35
131	Effects of Different Maturity Stages on Antioxidant Content of Ivorian Gnagnan (Solanum indicum L.) Berries. Molecules, 2010, 15, 7125-7138.	1.7	34
132	Catechin and Procyanidin B2 Modulate the Expression of Tight Junction Proteins but Do Not Protect from Inflammation-Induced Changes in Permeability in Human Intestinal Cell Monolayers. Nutrients, 2019, 11, 2271.	1.7	32
133	The ellagitannin colonic metabolite urolithin D selectively inhibits EphA2 phosphorylation in prostate cancer cells. Molecular Nutrition and Food Research, 2015, 59, 2155-2167.	1.5	31
134	Weight Status Is Related with Gender and Sleep Duration but Not with Dietary Habits and Physical Activity in Primary School Italian Children. Nutrients, 2017, 9, 579.	1.7	31
135	Effects of Disintegration on <i>in Vitro</i> Fermentation and Conversion Patterns of Wheat Aleurone in a Metabolical Colon Model. Journal of Agricultural and Food Chemistry, 2013, 61, 5805-5816.	2.4	30
136	Plasma TMAO increase after healthy diets: results from 2 randomized controlled trials with dietary fish, polyphenols, and whole-grain cereals. American Journal of Clinical Nutrition, 2021, 114, 1342-1350.	2.2	30
137	PASSCLAIM1?Body weight regulation, insulin sensitivity and diabetes risk. European Journal of Nutrition, 2004, 43, II7-II46.	1.8	29
138	Effects of naringenin and its phase II metabolites on<i>in vitro</i>human macrophage gene expression. International Journal of Food Sciences and Nutrition, 2013, 64, 843-849.	1.3	28
139	The role of oxygen in the liquid fermentation of wheat bran. Food Chemistry, 2014, 153, 424-431.	4.2	28
140	Amino acidâ€derived betaines dominate as urinary markers for rye bran intake in mice fed highâ€fat dietâ€"A nontargeted metabolomics study. Molecular Nutrition and Food Research, 2015, 59, 1550-1562.	1.5	28
141	Glycaemic index of some commercial gluten-free foods. European Journal of Nutrition, 2015, 54, 1021-1026.	1.8	28
142	The use of new technologies for nutritional education in primary schools: a pilot study. Public Health, 2016, 140, 50-55.	1.4	28
143	Macrophage polarization: The answer to the diet/inflammation conundrum?. Nutrition, Metabolism and Cardiovascular Diseases, 2012, 22, 387-392.	1.1	27
144	Glucuronidation does not suppress the estrogenic activity of quercetin in yeast and human breast cancer cell model systems. Archives of Biochemistry and Biophysics, 2014, 559, 62-67.	1.4	27

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145	CMPF Does Not Associate with Impaired Glucose Metabolism in Individuals with Features of Metabolic Syndrome. PLoS ONE, 2015, 10, e0124379.	1.1	27
146	Gastric emptying of solids is markedly delayed when meals are fried. Digestive Diseases and Sciences, 1994, 39, 2288-2294.	1.1	26
147	In Vitro Bioaccessibility of Phenolic Acids from a Commercial Aleurone-Enriched Bread Compared to a Whole Grain Bread. Nutrients, 2016, 8, 42.	1.7	26
148	How to improve food choices through vending machines: The importance of healthy food availability and consumersâ€™ awareness. Food Quality and Preference, 2017, 62, 262-269.	2.3	26
149	An <i>in vitro</i> exploratory study of dietary strategies based on polyphenol-rich beverages, fruit juices and oils to control trimethylamine production in the colon. Food and Function, 2018, 9, 6470-6483.	2.1	26
150	Lack of effect of high temperature drying on digestibility of starch in spaghetti. Journal of Cereal Science, 1992, 15, 165-174.	1.8	25
151	Perturbation of the EphA2â€“EphrinA1 System in Human Prostate Cancer Cells by Colonic (Poly)phenol Catabolites. Journal of Agricultural and Food Chemistry, 2012, 60, 8877-8884.	2.4	25
152	Absorption, metabolism, and excretion of fermented orange juice (poly)phenols in rats. BioFactors, 2014, 40, 327-335.	2.6	25
153	Do Large Intestinal Events Explain the Protective Effects of Whole Grain Foods Against Type 2 Diabetes?. Critical Reviews in Food Science and Nutrition, 2013, 53, 631-640.	5.4	24
154	Niacin, alkaloids and (poly)phenolic compounds in the most widespread Italian capsule-brewed coffees. Scientific Reports, 2018, 8, 17874.	1.6	24
155	Glycaemic index and body fat distribution in children: The results of the ARCA project. Nutrition, Metabolism and Cardiovascular Diseases, 2012, 22, 28-34.	1.1	23
156	Bioavailability of Bergamot (Citrus bergamia) Flavanones and Biological Activity of Their Circulating Metabolites in Human Pro-Angiogenic Cells. Nutrients, 2017, 9, 1328.	1.7	23
157	Glycemic Index Values of Pasta Products: An Overview. Foods, 2021, 10, 2541.	1.9	22
158	Influence of long-term feeding of different purified dietary fibers on the volatile fatty acid (VFA) profile, pH and fiber-degrading activity of the cecal contents in rats. Nutrition Research, 1989, 9, 761-772.	1.3	20
159	The effect of breakfasts varying in glycemic index and glycemic load on dietary induced thermogenesis and respiratory quotient. Nutrition, Metabolism and Cardiovascular Diseases, 2011, 21, 121-125.	1.1	20
160	Are the dietary habits of treated individuals with celiac disease adherent to a Mediterranean diet?. Nutrition, Metabolism and Cardiovascular Diseases, 2018, 28, 1148-1154.	1.1	20
161	Ability of a high-total antioxidant capacity diet to increase stool weight and bowel antioxidant status in human subjects. British Journal of Nutrition, 2010, 104, 1500-1507.	1.2	19
162	Giocampus school: a â€œlearning through playingâ€•approach to deliver nutritional education to children. International Journal of Food Sciences and Nutrition, 2016, 67, 207-215.	1.3	19

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163	Comparison of lactulose and inulin as reference standard for the study of resistant starch fermentation using hydrogen breath test. The Italian Journal of Gastroenterology, 1995, 27, 122-8.	0.1	19
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