Furio Brighenti

List of Publications by Citations

221 papers	12,784 citations	62 h-index	105 g-index
232 ext. papers	14,333 ext. citations	5.3 avg, IF	6.08 L-index

#	Paper	IF	Citations
221	Total antioxidant capacity of plant foods, beverages and oils consumed in Italy assessed by three different in vitro assays. *Journal of Nutrition*, **2003**, 133, 2812-9	4.1	894
220	In vitro metabolism of plant lignans: new precursors of mammalian lignans enterolactone and enterodiol. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 3178-86	5.7	396
219	Nibbling versus gorging: metabolic advantages of increased meal frequency. *New England Journal of Medicine*, **1989**, 321, 929-34	59.2	356
218	HPLC-MSn analysis of phenolic compounds and purine alkaloids in green and black tea. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 2807-15	5.7	350
217	Sourdough and cereal fermentation in a nutritional perspective. *Food Microbiology*, **2009**, 26, 693-9	6	335
216	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	4.5	309
215	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, 1030-8	5.9	274
214	High (1-ϑ,1-ϕ)-Glucan Barley Fractions in Bread Making and their Effects on Human Glycemic Response. *Journal of Cereal Science*, **2002**, 36, 59-66	3.8	229
213	Determination of the glycaemic index of foods: interlaboratory study. *European Journal of Clinical Nutrition*, **2003**, 57, 475-82	5.2	205
212	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, 913-9	14.6	189
211	Bioprocessing of wheat bran improves in vitro bioaccessibility and colonic metabolism of phenolic compounds. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 6148-55	5.7	187
210	Direct analysis of total antioxidant activity of olive oil and studies on the influence of heating. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 2532-8	5.7	180
209	Process-induced changes on bioactive compounds in whole grain rye. *Proceedings of the Nutrition Society*, **2003**, 62, 117-22	2.9	172
208	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	14.6	167
207	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, 619-25	3.6	162
206	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, 726-33	5.2	152
205	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, 137-43	4.1	150

204	Bioavailability and catabolism of green tea flavan-3-ols in humans. *Nutrition*, **2010**, 26, 1110-6	4.8	148
203	Dietary fiber type reflects physiological functionality: comparison of grain fiber, inulin, and polydextrose. *Nutrition Reviews*, **2011**, 69, 9-21	6.4	146
202	Effect of rectal infusion of short chain fatty acids in human subjects. *American Journal of Gastroenterology*, **1989**, 84, 1027-33	0.7	146
201	Colonic fermentation of indigestible carbohydrates contributes to the second-meal effect. *American Journal of Clinical Nutrition*, **2006**, 83, 817-22	7	145
200	Antiglycative and neuroprotective activity of colon-derived polyphenol catabolites. *Molecular Nutrition and Food Research*, **2011**, 55 Suppl 1, S35-43	5.9	138
199	Almonds decrease postprandial glycemia, insulinemia, and oxidative damage in healthy individuals. *Journal of Nutrition*, **2006**, 136, 2987-92	4.1	136
198	Measuring the glycemic index of foods: interlaboratory study. *American Journal of Clinical Nutrition*, **2008**, 87, 247S-257S	7	134
197	Gut microbiota signatures predict host and microbiota responses to dietary interventions in obese individuals. *PLoS ONE*, **2014**, 9, e90702	3.7	127
196	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, 1290-7	7	118
195	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	4.3	117
194	The HEALTHGRAIN definition of 'whole grain'. *Food and Nutrition Research*, **2014**, 58,	3.1	116
193	Phenyl-γ-valerolactones and phenylvaleric acids, the main colonic metabolites of flavan-3-ols: synthesis, analysis, bioavailability, and bioactivity. *Natural Product Reports*, **2019**, 36, 714-752	15.1	114
192	Gastric emptying of a solid meal is accelerated by the removal of dietary fibre naturally present in food. *Gut*, **1995**, 36, 825-30	19.2	113
191	Identification of microbial metabolites derived from in vitro fecal fermentation of different polyphenolic food sources. *Nutrition*, **2012**, 28, 197-203	4.8	112
190	Application of the 2,2'-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, 260-4	5.7	107
189	Polyphenol content and total antioxidant activity of vini novelli (young red wines). *Journal of Agricultural and Food Chemistry*, **2000**, 48, 732-5	5.7	103
188	Dietary glycemic load and index and risk of coronary heart disease in a large italian cohort: the EPICOR study. *Archives of Internal Medicine*, **2010**, 170, 640-7		101
187	Coffee Consumption and Oxidative Stress: A Review of Human Intervention Studies. *Molecules*, **2016**, 21,	4.8	94

186	Characterization of total antioxidant capacity and (poly)phenolic compounds of differently pigmented rice varieties and their changes during domestic cooking. *Food Chemistry*, **2015**, 187, 338-47	8.5	92
185	Effects of the regular consumption of wholemeal wheat foods on cardiovascular risk factors in healthy people. *Nutrition, Metabolism and Cardiovascular Diseases*, **2010**, 20, 186-94	4.5	91
184	Dietary glycemic index and liver steatosis. *American Journal of Clinical Nutrition*, **2006**, 84, 136-42; quiz 268-9	7	91
183	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,	6.7	87
182	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, 8134-45	5.7	87
181	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	4.6	85
180	Palm oil and blood lipid-related markers of cardiovascular disease: a systematic review and meta-analysis of dietary intervention trials. *American Journal of Clinical Nutrition*, **2014**, 99, 1331-50	7	84
179	Post-prandial responses to cereal products enriched with barley beta-glucan. *Journal of the American College of Nutrition*, **2006**, 25, 313-20	3.5	84
178	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, 1497-503	7	83
177	Development and validation of a food frequency questionnaire for the assessment of dietary total antioxidant capacity. *Journal of Nutrition*, **2007**, 137, 93-8	4.1	81
176	Dietary fructans and serum triacylglycerols: a meta-analysis of randomized controlled trials. *Journal of Nutrition*, **2007**, 137, 2552S-2556S	4.1	80
175	Phenolic composition, caffeine content and antioxidant capacity of coffee silverskin. *Food Research International*, **2014**, 61, 196-201	7	79
174	Total antioxidant capacity of the diet is associated with lower risk of ischemic stroke in a large Italian cohort. *Journal of Nutrition*, **2011**, 141, 118-23	4.1	78
173	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	4.3	77
172	Dietary glycemic index, glycemic load, and the risk of breast cancer in an Italian prospective cohort study. *American Journal of Clinical Nutrition*, **2007**, 86, 1160-6	7	75
171	Polyphenolic composition of hazelnut skin. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 9935-41	5.7	74
170	Sourdough bread: Starch digestibility and postprandial glycemic response. *Journal of Cereal Science*, **2009**, 49, 419-421	3.8	74
169	Extensive dry ball milling of wheat and rye bran leads to in situ production of arabinoxylan oligosaccharides through nanoscale fragmentation. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 8467-73	5.7	72

168	Glucose and insulin responses in healthy men to barley bread with different levels of (1-ϑ;1-ϑ)-Ɛglucans; predictions using fluidity measurements of in vitro enzyme digests. *Journal of Cereal Science*, **2006**, 43, 230-235	3.8	72
167	Effects of ellagitannin-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, 2258-63	5.9	71
166	Bioaccessibility and bioavailability of phenolic compounds in bread: a review. *Food and Function*, **2017**, 8, 2368-2393	6.1	70
165	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	5.2	69
164	Specific types of colonic fermentation may raise low-density-lipoprotein-cholesterol concentrations. *American Journal of Clinical Nutrition*, **1991**, 54, 141-7	7	68
163	Technologies for enhanced exploitation of the health-promoting potential of cereals. *Trends in Food Science and Technology*, **2012**, 25, 78-86	15.3	66
162	Environmental impact of omnivorous, ovo-lacto-vegetarian, and vegan diet. *Scientific Reports*, **2017**, 7, 6105	4.9	65
161	The Gut Microbial Metabolite Trimethylamine-N-Oxide Is Present in Human Cerebrospinal Fluid. *Nutrients*, **2017**, 9,	6.7	63
160	Antioxidant characterization of some Sicilian edible wild greens. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 9465-71	5.7	63
159	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	3.8	62
158	How does wheat grain, bran and aleurone structure impact their nutritional and technological properties?. *Trends in Food Science and Technology*, **2015**, 41, 118-134	15.3	61
157	Simultaneous measurement of gastric emptying of a solid meal by ultrasound and by scintigraphy. *American Journal of Gastroenterology*, **1999**, 94, 2861-5	0.7	61
156	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	3.7	61
155	In vivo administration of urolithin A and B prevents the occurrence of cardiac dysfunction in streptozotocin-induced diabetic rats. *Cardiovascular Diabetology*, **2017**, 16, 80	8.7	60
154	Bioavailability and pharmacokinetic profile of grape pomace phenolic compounds in humans. *Archives of Biochemistry and Biophysics*, **2018**, 646, 1-9	4.1	59
153	Dietary Glycemic Index and Load and the Risk of Type 2 Diabetes: Assessment of Causal Relations. *Nutrients*, **2019**, 11,	6.7	58
152	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	4	58
151	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	3.7	57

150	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, 941-9	5.9	54
149	Absorption and metabolism of milk thistle flavanolignans in humans. *Phytomedicine*, **2012**, 20, 40-6	6.5	54
148	Food selection based on high total antioxidant capacity improves endothelial function in a low cardiovascular risk population. *Nutrition, Metabolism and Cardiovascular Diseases*, **2012**, 22, 50-7	4.5	53
147	Antiatherogenic effects of ellagic acid and urolithins in vitro. *Archives of Biochemistry and Biophysics* , **2016**, 599, 42-50	4.1	51
146	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*, **2015**, 146, 662-672	4.1	51
145	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, 568-75	4.1	51
144	Enrichment of biscuits and juice with oat glucan enhances postprandial satiety. *Appetite*, **2014**, 75, 150-6	4.5	50
143	Rapid fluorimetric method to detect total plasma malondialdehyde with mild derivatization conditions. *Clinical Chemistry*, **2003**, 49, 690-2	5.5	50
142	Dietary glycaemic index and glycaemic load in the European Prospective Investigation into Cancer and Nutrition. *European Journal of Clinical Nutrition*, **2009**, 63 Suppl 4, S188-205	5.2	48
141	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, 408-15	4.5	47
140	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, 807-14	4.1	47
139	Dietary exposure to fumonisins and evaluation of nutrient intake in a group of adult celiac patients on a gluten-free diet. *Molecular Nutrition and Food Research*, **2012**, 56, 632-40	5.9	47
138	Dietary glycemic index, glycemic load, and cancer risk: results from the EPIC-Italy study. *Scientific Reports*, **2017**, 7, 9757	4.9	46
137	Dietary (Poly)phenols, Brown Adipose Tissue Activation, and Energy Expenditure: A Narrative Review. *Advances in Nutrition*, **2017**, 8, 694-704	10	45
136	Resistant starch in the Italian diet. *British Journal of Nutrition*, **1998**, 80, 333-41	3.6	45
135	A fluorescence-based method for the detection of adhesive properties of lactic acid bacteria to Caco-2 cells. *Letters in Applied Microbiology*, **2004**, 39, 301-5	2.9	44
134	Effect of nibbling versus gorging on cardiovascular risk factors: serum uric acid and blood lipids. *Metabolism: Clinical and Experimental*, **1995**, 44, 549-55	12.7	44
133	Dietary glycemic index and glycemic load and risk of colorectal cancer: results from the EPIC-Italy study. *International Journal of Cancer*, **2015**, 136, 2923-31	7.5	43

132	Trimethylamine-N-Oxide (TMAO)-Induced Impairment of Cardiomyocyte Function and the Protective Role of Urolithin B-Glucuronide. *Molecules*, **2018**, 23,	4.8	43
131	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	5.2	43
130	Synthetic and analytical strategies for the quantification of phenyl-γ-valerolactone conjugated metabolites in human urine. *Molecular Nutrition and Food Research*, **2017**, 61, 1700077	5.9	42
129	Bioavailability of catechins from ready-to-drink tea. *Nutrition*, **2010**, 26, 528-33	4.8	42
128	Glycemic index and glycemic load of commercial Italian foods. *Nutrition, Metabolism and Cardiovascular Diseases*, **2016**, 26, 419-29	4.5	41
127	Resistant starch in the Italian diet*. *British Journal of Nutrition*, **1998**, 80, 333-341	3.6	41
126	Effect of Processing on Rice Starch Digestibility Evaluated by in Vivo and in Vitro Methods. *Journal of Cereal Science*, **1993**, 17, 147-156	3.8	41
125	Effect of domestic cooking methods on the total antioxidant capacity of vegetables. *International Journal of Food Sciences and Nutrition*, **2009**, 60 Suppl 2, 12-22	3.7	40
124	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	3.6	40
123	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	5.1	39
122	Modelling the possible bioactivity of ellagitannin-derived metabolites. In silico tools to evaluate their potential xenoestrogenic behavior. *Food and Function*, **2013**, 4, 1442-51	6.1	39
121	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, 513-21	3.7	39
120	Anti-estrogenic activity of a human resveratrol metabolite. *Nutrition, Metabolism and Cardiovascular Diseases*, **2013**, 23, 1086-92	4.5	39
119	The development of a composition database of gluten-free products. *Public Health Nutrition*, **2015**, 18, 1353-7	3.3	36
118	Perspective: Improving Nutritional Guidelines for Sustainable Health Policies: Current Status and Perspectives. *Advances in Nutrition*, **2017**, 8, 532-545	10	36
117	Metabolic changes in serum metabolome in response to a meal. *European Journal of Nutrition*, **2017**, 56, 671-681	5.2	34
116	Absorption Profile of (Poly)Phenolic Compounds after Consumption of Three Food Supplements Containing 36 Different Fruits, Vegetables, and Berries. *Nutrients*, **2017**, 9,	6.7	34
115	The postprandial plasma rye fingerprint includes benzoxazinoid-derived phenylacetamide sulfates. *Journal of Nutrition*, **2014**, 144, 1016-22	4.1	34

114	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	4.5	34
113	In vitro bioaccessibility of phenolics and vitamins from durum wheat aleurone fractions. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 1543-9	5.7	33
112	Catalytic, Enantioselective Vinylogous Mukaiyama Aldol Reaction of Furan-Based Dienoxy Silanes: A Chemodivergent Approach to δ-Valerolactone Flavan-3-ol Metabolites and δ-Lactone Analogues. *Advanced Synthesis and Catalysis*, **2015**, 357, 4082-4092	5.6	33
111	Quercetin-3-O-glucuronide affects the gene expression profile of M1 and M2a human macrophages exhibiting anti-inflammatory effects. *Food and Function*, **2012**, 3, 1144-52	6.1	33
110	Identification of novel lignans in the whole grain rye bran by non-targeted LC–MS metabolite profiling. *Metabolomics*, **2012**, 8, 399-409	4.7	33
109	The total antioxidant capacity of the diet is an independent predictor of plasma beta-carotene. *European Journal of Clinical Nutrition*, **2007**, 61, 69-76	5.2	33
108	Do flavan-3-ols from green tea reach the human brain?. *Nutritional Neuroscience*, **2006**, 9, 57-61	3.6	33
107	5-(Hydroxyphenyl)-δ-Valerolactone-Sulfate, a Key Microbial Metabolite of Flavan-3-ols, Is Able to Reach the Brain: Evidence from Different in , In Vitro and In Vivo Experimental Models. *Nutrients*, **2019**, 11,	6.7	32
106	Comparison of postprandial phenolic acid excretions and glucose responses after ingestion of breads with bioprocessed or native rye bran. *Food and Function*, **2013**, 4, 972-81	6.1	32
105	High glycemic diet and breast cancer occurrence in the Italian EPIC cohort. *Nutrition, Metabolism and Cardiovascular Diseases*, **2013**, 23, 628-34	4.5	31
104	Antioxidant activity in human faeces. *British Journal of Nutrition*, **2000**, 84, 705-710	3.6	31
103	Bioavailability and metabolism of phenolic compounds from wholegrain wheat and aleurone-rich wheat bread. *Molecular Nutrition and Food Research*, **2016**, 60, 2343-2354	5.9	30
102	Effect of Bioprocessing on the In Vitro Colonic Microbial Metabolism of Phenolic Acids from Rye Bran Fortified Breads. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 1854-1864	5.7	29
101	Effects of wheat and rye bread structure on mastication process and bolus properties. *Food Research International*, **2014**, 66, 356-364	7	29
100	Dietary glycemic load and glycemic index and risk of cerebrovascular disease in the EPICOR cohort. *PLoS ONE*, **2013**, 8, e62625	3.7	29
99	Sensations induced by medium and long chain triglycerides: role of gastric tone and hormones. *Gut*, **2000**, 46, 32-6	19.2	29
98	Phenolic compounds in wholegrain rye and its fractions. *Journal of Food Composition and Analysis*, **2015**, 38, 89-97	4.1	28
97	Dietary intake of (poly)phenols in children and adults: cross-sectional analysis of UK National Diet and Nutrition Survey Rolling Programme (2008-2014). *European Journal of Nutrition*, **2019**, 58, 3183-3198	5.2	28

96	The ellagitannin colonic metabolite urolithin D selectively inhibits EphA2 phosphorylation in prostate cancer cells. *Molecular Nutrition and Food Research*, **2015**, 59, 2155-67	5.9	26
95	Diets rich in whole grains increase betainized compounds associated with glucose metabolism. *American Journal of Clinical Nutrition*, **2018**, 108, 971-979	7	26
94	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	4.1	25
93	Amino acid-derived betaines dominate as urinary markers for rye bran intake in mice fed high-fat diet--A nontargeted metabolomics study. *Molecular Nutrition and Food Research*, **2015**, 59, 1550-62	5.9	25
92	Whole grain rye intake, reflected by a biomarker, is associated with favorable blood lipid outcomes in subjects with the metabolic syndrome--a randomized study. *PLoS ONE*, **2014**, 9, e110827	3.7	25
91	Effects of disintegration on in vitro fermentation and conversion patterns of wheat aleurone in a metabolical colon model. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 5805-16	5.7	25
90	Effects on Nitric Oxide Production of Urolithins, Gut-Derived Ellagitannin Metabolites, in Human Aortic Endothelial Cells. *Molecules*, **2016**, 21,	4.8	25
89	Glycaemic index of some commercial gluten-free foods. *European Journal of Nutrition*, **2015**, 54, 1021-6	5.2	24
88	Effects of naringenin and its phase II metabolites on in vitro human macrophage gene expression. *International Journal of Food Sciences and Nutrition*, **2013**, 64, 843-9	3.7	24
87	Effects of different maturity stages on antioxidant content of Ivorian Gnagnan (Solanum indicum L.) berries. *Molecules*, **2010**, 15, 7125-38	4.8	24
86	Perturbation of the EphA2-EphrinA1 system in human prostate cancer cells by colonic (poly)phenol catabolites. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 8877-84	5.7	23
85	Macrophage polarization: the answer to the diet/inflammation conundrum?. *Nutrition, Metabolism and Cardiovascular Diseases*, **2012**, 22, 387-92	4.5	23
84	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, 62-7	4.1	22
83	Gastric emptying of solids is markedly delayed when meals are fried. *Digestive Diseases and Sciences* , **1994**, 39, 2288-94	4	22
82	Lack of effect of high temperature drying on digestibility of starch in spaghetti. *Journal of Cereal Science*, **1992**, 15, 165-174	3.8	22
81	Dietary Fibre Consensus from the International Carbohydrate Quality Consortium (ICQC). *Nutrients*, **2020**, 12,	6.7	22
80	The role of oxygen in the liquid fermentation of wheat bran. *Food Chemistry*, **2014**, 153, 424-31	8.5	21
79	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, 631-40	11.5	21

78	In Vitro Bioaccessibility of Phenolic Acids from a Commercial Aleurone-Enriched Bread Compared to a Whole Grain Bread. *Nutrients*, **2016**, 8,	6.7	21
77	How to improve food choices through vending machines: The importance of healthy food availability and consumers awareness. *Food Quality and Preference*, **2017**, 62, 262-269	5.8	20
76	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,	6.7	20
75	CMPF does not associate with impaired glucose metabolism in individuals with features of metabolic syndrome. *PLoS ONE*, **2015**, 10, e0124379	3.7	20
74	Glycaemic index and body fat distribution in children: the results of the ARCA project. *Nutrition, Metabolism and Cardiovascular Diseases*, **2012**, 22, 28-34	4.5	20
73	PASSCLAIM--body weight regulation, insulin sensitivity and diabetes risk. *European Journal of Nutrition*, **2004**, 43 Suppl 2, II7-II46	5.2	20
72	Niacin, alkaloids and (poly)phenolic compounds in the most widespread Italian capsule-brewed coffees. *Scientific Reports*, **2018**, 8, 17874	4.9	20
71	Bioavailability of Bergamot (Citrus bergamia) Flavanones and Biological Activity of Their Circulating Metabolites in Human Pro-Angiogenic Cells. *Nutrients*, **2017**, 9,	6.7	19
70	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, 1500-7	3.6	19
69	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	4	19
68	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		19
67	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, 121-5	4.5	18
66	An in vitro 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	6.1	18
65	Absorption, metabolism, and excretion of fermented orange juice (poly)phenols in rats. *BioFactors*, **2014**, 40, 327-35	6.1	17
64	Dietary intakes in infertile women a pilot study. *Nutrition Journal*, **2009**, 8, 53	4.3	17
63	The use of new technologies for nutritional education in primary schools: a pilot study. *Public Health*, **2016**, 140, 50-55	4	15
62	Giocampus school: a "learning through playing" approach to deliver nutritional education to children. *International Journal of Food Sciences and Nutrition*, **2016**, 67, 207-15	3.7	15
61	Bioavailability and metabolism of hydroxycinnamates in rats fed with durum wheat aleurone fractions. *Food and Function*, **2014**, 5, 1738-46	6.1	15

60	Evaluation of a Modified Italian European Prospective Investigation into Cancer and Nutrition Food Frequency Questionnaire for Individuals with Celiac Disease. *Journal of the Academy of Nutrition and Dietetics*, **2016**, 116, 1810-1816	3.9	14
59	Are the dietary habits of treated individuals with celiac disease adherent to a Mediterranean diet?. *Nutrition, Metabolism and Cardiovascular Diseases*, **2018**, 28, 1148-1154	4.5	14
58	Catechin and Procyanidin B 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,	6.7	13
57	Plasma glucose and insulin responses to carbohydrate food (rice) with different thermal processing. *Annals of Nutrition and Metabolism*, **1987**, 31, 296-303	4.5	13
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