Furio Brighenti

List of Publications by Year in Descending Order

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	In vitro faecal fermentation of monomeric and oligomeric flavan-3-ols: Catabolic pathways and stoichiometry.. *Molecular Nutrition and Food Research*, **2022**, e2101090	5.9	2
220	A Need for a Paradigm Shift in Healthy Nutrition Research.. *Frontiers in Nutrition*, **2022**, 9, 881465	6.2	1
219	Postprandial blood glucose and insulin responses to breads formulated with different wheat evolutionary populations (Triticum aestivum L.): A randomized controlled trial on healthy subjects.. *Nutrition*, **2021**, 94, 111533	4.8	2
218	Metabotypes of flavan-3-ol colonic metabolites after cranberry intake: elucidation and statistical approaches. *European Journal of Nutrition*, **2021**, 1	5.2	0
217	Process-Induced Changes in the Quantity and Characteristics of Grain Dietary Fiber. *Foods*, **2021**, 10,	4.9	1
216	Glycemic Index Values of Pasta Products: An Overview. *Foods*, **2021**, 10,	4.9	3
215	Post-weight loss changes in fasting appetite- and energy balance-related hormone concentrations and the effect of the macronutrient content of a weight maintenance diet: a randomised controlled trial. *European Journal of Nutrition*, **2021**, 60, 2603-2616	5.2	3
214	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	7	7
213	Effect of coffee and cocoa-based confectionery containing coffee on markers of cardiometabolic health: results from the pocket-4-life project. *European Journal of Nutrition*, **2021**, 60, 1453-1463	5.2	3
212	The importance of glycemic index on post-prandial glycaemia in the context of mixed meals: A randomized controlled trial on pasta and rice. *Nutrition, Metabolism and Cardiovascular Diseases*, **2021**, 31, 615-625	4.5	4
211	Metabolomic Changes after Coffee Consumption: New Paths on the Block. *Molecular Nutrition and Food Research*, **2021**, 65, e2000875	5.9	10
210	Effect of Coffee and Cocoa-Based Confectionery Containing Coffee on Markers of DNA Damage and Lipid Peroxidation Products: Results from a Human Intervention Study. *Nutrients*, **2021**, 13,	6.7	1
209	Effect of different patterns of consumption of coffee and a cocoa-based product containing coffee on the nutrikinetics and urinary excretion of phenolic compounds. *American Journal of Clinical Nutrition*, **2021**,	7	2
208	Dietary Glycaemic Index Labelling: A Global Perspective. *Nutrients*, **2021**, 13,	6.7	4
207	Body weight of individuals with obesity decreases after a 6-month high pasta or low pasta Mediterranean diet weight-loss intervention. *Nutrition, Metabolism and Cardiovascular Diseases*, **2020**, 30, 984-995	4.5	3
206	Absorption, Pharmacokinetics, and Urinary Excretion of Pyridines After Consumption of Coffee and Cocoa-Based Products Containing Coffee in a Repeated Dose, Crossover Human Intervention Study. *Molecular Nutrition and Food Research*, **2020**, 64, e2000489	5.9	6
205	Dietary Fibre Consensus from the International Carbohydrate Quality Consortium (ICQC). *Nutrients*, **2020**, 12,	6.7	22

204	Critical and emerging topics in dietary carbohydrates and health. *International Journal of Food Sciences and Nutrition*, **2020**, 71, 286-295	3.7	4
203	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
202	Dietary absorption profile, bioavailability of (poly)phenolic compounds, and acute modulation of vascular/endothelial function by hazelnut skin drink. *Journal of Functional Foods*, **2019**, 63, 103576	5.1	4
201	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
200	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
199	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
198	Dietary Glycemic Index and Load and the Risk of Type 2 Diabetes: Assessment of Causal Relations. *Nutrients*, **2019**, 11,	6.7	58
197	5-(Hydroxyphenyl)-γ-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
196	Consumer insight on a snack machine producing healthy and customized foods at point of consumption. *British Food Journal*, **2019**, ahead-of-print,	2.8	2
195	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
194	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
193	Glycemic response and the glycemic index of foods: more remains to be seen on the second-meal effect of proteins. *American Journal of Clinical Nutrition*, **2018**, 107, 845-850	7	2
192	Bioavailability and pharmacokinetic profile of grape pomace phenolic compounds in humans. *Archives of Biochemistry and Biophysics*, **2018**, 646, 1-9	4.1	59
191	Trimethylamine-N-Oxide (TMAO)-Induced Impairment of Cardiomyocyte Function and the Protective Role of Urolithin B-Glucuronide. *Molecules*, **2018**, 23,	4.8	43
190	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
189	Food perception at lunchtime does not depend on the nutritional and perceived characteristics of breakfast. *International Journal of Food Sciences and Nutrition*, **2018**, 69, 628-639	3.7	2
188	A nutritional evaluation of various typical Italian breakfast products: a comparison of macronutrient composition and glycaemic index values. *International Journal of Food Sciences and Nutrition*, **2018**, 69, 676-681	3.7	1
187	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

186	Niacin, alkaloids and (poly)phenolic compounds in the most widespread Italian capsule-brewed coffees. *Scientific Reports*, **2018**, 8, 17874	4.9	20
185	Diets rich in whole grains increase betainized compounds associated with glucose metabolism. *American Journal of Clinical Nutrition*, **2018**, 108, 971-979	7	26
184	Dietary Oat Bran Increases Some Proinflammatory Polyunsaturated Fatty-Acid Oxidation Products and Reduces Anti-Inflammatory Products in Apolipoprotein E Mice. *Lipids*, **2018**, 53, 785-796	1.6	5
183	Nature and Cognitive Perception of 4 Different Breakfast Meals Influence Satiety-Related Sensations and Postprandial Metabolic Responses but Have Little Effect on Food Choices and Intake Later in the Day in a Randomized Crossover Trial in Healthy Men. *Journal of Nutrition*, **2018**, 148, 1536-1546	4.1	4
182	Metabolic changes in serum metabolome in response to a meal. *European Journal of Nutrition*, **2017** , 56, 671-681	5.2	34
181	Gastrointestinal stability of urolithins: an in vitro approach. *European Journal of Nutrition*, **2017**, 56, 99-106		9
180	Rye polyphenols and the metabolism of n-3 fatty acids in rats: a dose dependent fatty fish-like effect. *Scientific Reports*, **2017**, 7, 40162	4.9	10
179	Glycaemic index, glycaemic load and risk of cutaneous melanoma in a population-based, case-control study. *British Journal of Nutrition*, **2017**, 117, 432-438	3.6	8
178	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
177	Do rye product structure, product perceptions and oral processing modulate satiety?. *Food Quality and Preference*, **2017**, 60, 178-187	5.8	7
176	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
175	Bioaccessibility and bioavailability of phenolic compounds in bread: a review. *Food and Function*, **2017**, 8, 2368-2393	6.1	70
174	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
173	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
172	The Pocket-4-Life project, bioavailability and beneficial properties of the bioactive compounds of espresso coffee and cocoa-based confectionery containing coffee: study protocol for a randomized cross-over trial. *Trials*, **2017**, 18, 527	2.8	11
171	Bioavailability of Bergamot (Citrus bergamia) Flavanones and Biological Activity of Their Circulating Metabolites in Human Pro-Angiogenic Cells. *Nutrients*, **2017**, 9,	6.7	19
170	Dietary (Poly)phenols, Brown Adipose Tissue Activation, and Energy Expenditure: A Narrative Review. *Advances in Nutrition*, **2017**, 8, 694-704	10	45
169	Dietary glycemic index, glycemic load, and cancer risk: results from the EPIC-Italy study. *Scientific Reports*, **2017**, 7, 9757	4.9	46

168	Environmental impact of omnivorous, ovo-lacto-vegetarian, and vegan diet. *Scientific Reports*, **2017**, 7, 6105	4.9	65
167	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
166	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
165	The Gut Microbial Metabolite Trimethylamine-N-Oxide Is Present in Human Cerebrospinal Fluid. *Nutrients*, **2017**, 9,	6.7	63
164	The Domains of Human Nutrition: The Importance of Nutrition Education in Academia and Medical Schools. *Frontiers in Nutrition*, **2017**, 4, 2	6.2	12
163	Perspective: Improving Nutritional Guidelines for Sustainable Health Policies: Current Status and Perspectives. *Advances in Nutrition*, **2017**, 8, 532-545	10	36
162	The use of new technologies for nutritional education in primary schools: a pilot study. *Public Health*, **2016**, 140, 50-55	4	15
161	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
160	Antiatherogenic effects of ellagic acid and urolithins in vitro. *Archives of Biochemistry and Biophysics* , **2016**, 599, 42-50	4.1	51
159	Glycemic index and glycemic load of commercial Italian foods. *Nutrition, Metabolism and Cardiovascular Diseases*, **2016**, 26, 419-29	4.5	41
158	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
157	Are Treated Celiac Patients at Risk for Mycotoxins? An Italian Case-Study. *Toxins*, **2016**, 9,	4.9	6
156	Effects on Nitric Oxide Production of Urolithins, Gut-Derived Ellagitannin Metabolites, in Human Aortic Endothelial Cells. *Molecules*, **2016**, 21,	4.8	25
155	Coffee Consumption and Oxidative Stress: A Review of Human Intervention Studies. *Molecules*, **2016**, 21,	4.8	94
154	In Vitro Bioaccessibility of Phenolic Acids from a Commercial Aleurone-Enriched Bread Compared to a Whole Grain Bread. *Nutrients*, **2016**, 8,	6.7	21
153	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
152	The Ecell burden index of food: A proposal. *Nutrition, Metabolism and Cardiovascular Diseases*, **2016**, 26, 872-8	4.5	1
151	The development of a composition database of gluten-free products. *Public Health Nutrition*, **2015**, 18, 1353-7	3.3	36

150	Glycosylated Benzoxazinoids Are Degraded during Fermentation of Wheat Bran. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 5943-9	5.7	11
149	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
148	Dietary glycemic load and risk of cognitive impairment in women: findings from the EPIC-Naples cohort. *European Journal of Epidemiology*, **2015**, 30, 425-33	12.1	8
147	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
146	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
145	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
144	Phenolic compounds in wholegrain rye and its fractions. *Journal of Food Composition and Analysis*, **2015**, 38, 89-97	4.1	28
143	Glycaemic index of some commercial gluten-free foods. *European Journal of Nutrition*, **2015**, 54, 1021-6	5.2	24
142	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
141	Catalytic, Enantioselective Vinylogous Mukaiyama Aldol Reaction of Furan-Based Dienoxy Silanes: A Chemodivergent Approach to δ-Valerolactone Flavan-3-ol Metabolites and ε-Lactone Analogues. *Advanced Synthesis and Catalysis*, **2015**, 357, 4082-4092	5.6	33
140	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
139	CMPF does not associate with impaired glucose metabolism in individuals with features of metabolic syndrome. *PLoS ONE*, **2015**, 10, e0124379	3.7	20
138	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
137	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
136	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
135	Phenolic composition, caffeine content and antioxidant capacity of coffee silverskin. *Food Research International*, **2014**, 61, 196-201	7	79
134	Effects of wheat and rye bread structure on mastication process and bolus properties. *Food Research International*, **2014**, 66, 356-364	7	29
133	Bioavailability and metabolism of hydroxycinnamates in rats fed with durum wheat aleurone fractions. *Food and Function*, **2014**, 5, 1738-46	6.1	15

132	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
131	Absorption, metabolism, and excretion of fermented orange juice (poly)phenols in rats. *BioFactors*, **2014**, 40, 327-35	6.1	17
130	Impact of wheat aleurone structure on metabolic disorders caused by a high-fat diet in mice. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 10101-9	5.7	12
129	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
128	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
127	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
126	Gut microbiota signatures predict host and microbiota responses to dietary interventions in obese individuals. *PLoS ONE*, **2014**, 9, e90702	3.7	127
125	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
124	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
123	Glycaemic index: did Health Canada get it wrong? Position from the International Carbohydrate Quality Consortium (ICQC). *British Journal of Nutrition*, **2014**, 111, 380-2	3.6	9
122	The HEALTHGRAIN definition of 'whole grain'. *Food and Nutrition Research*, **2014**, 58,	3.1	116
121	The postprandial plasma rye fingerprint includes benzoxazinoid-derived phenylacetamide sulfates. *Journal of Nutrition*, **2014**, 144, 1016-22	4.1	34
120	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
119	Enrichment of biscuits and juice with oat β-glucan enhances postprandial satiety. *Appetite*, **2014**, 75, 150-6	4.5	50
118	The role of oxygen in the liquid fermentation of wheat bran. *Food Chemistry*, **2014**, 153, 424-31	8.5	21
117	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
116	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
115	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

114	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
113	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
112	Nutritional Aspects of Cereal Fermentation with Lactic Acid Bacteria and Yeast **2013**, 229-244		12
111	High glycemic diet and breast cancer occurrence in the Italian EPIC cohort. *Nutrition, Metabolism and Cardiovascular Diseases*, **2013**, 23, 628-34	4.5	31
110	Anti-estrogenic activity of a human resveratrol metabolite. *Nutrition, Metabolism and Cardiovascular Diseases*, **2013**, 23, 1086-92	4.5	39
109	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
108	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
107	Green Tea Flavan-3-ol Bioavailability **2013**, 413-423		1
106	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
105	Dietary glycemic load and glycemic index and risk of cerebrovascular disease in the EPICOR cohort. *PLoS ONE*, **2013**, 8, e62625	3.7	29
104	Glycemic index, glycemic load and mammographic breast density: the EPIC Florence longitudinal study. *PLoS ONE*, **2013**, 8, e70943	3.7	7
103	Adherence to the Nordic Nutrition Recommendations in a Nordic population with metabolic syndrome: high salt consumption and low dietary fibre intake (The SYSDIET study). *Food and Nutrition Research*, **2013**, 57,	3.1	13
102	Identification of microbial metabolites derived from in vitro fecal fermentation of different polyphenolic food sources. *Nutrition*, **2012**, 28, 197-203	4.8	112
101	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
100	Updated bioavailability and 48h 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
99	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
98	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
97	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

96	Macrophage polarization: the answer to the diet/inflammation conundrum?. *Nutrition, Metabolism and Cardiovascular Diseases*, **2012**, 22, 387-92	4.5	23
95	Technologies for enhanced exploitation of the health-promoting potential of cereals. *Trends in Food Science and Technology*, **2012**, 25, 78-86	15.3	66
94	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
93	Absorption and metabolism of milk thistle flavanolignans in humans. *Phytomedicine*, **2012**, 20, 40-6	6.5	54
92	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
91	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
90	Anthropometric outcomes associated with a primary school-based health promotion programme in the Italian city of Parma. *Sport Sciences for Health*, **2012**, 7, 41-46	1.3	1
89	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
88	Dietary fiber type reflects physiological functionality: comparison of grain fiber, inulin, and polydextrose. *Nutrition Reviews*, **2011**, 69, 9-21	6.4	146
87	Polyphenolic composition of hazelnut skin. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 9935-41	5.7	74
86	Antiglycative and neuroprotective activity of colon-derived polyphenol catabolites. *Molecular Nutrition and Food Research*, **2011**, 55 Suppl 1, S35-43	5.9	138
85	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
84	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
83	Effects of different maturity stages on antioxidant content of Ivorian Gnagnan (Solanum indicum L.) berries. *Molecules*, **2010**, 15, 7125-38	4.8	24
82	Dietary choices for breakfast in children and adolescents. *Critical Reviews in Food Science and Nutrition*, **2010**, 50, 120-8	11.5	9
81	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
80	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
79	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

78	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
77	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
76	Bioavailability of catechins from ready-to-drink tea. *Nutrition*, **2010**, 26, 528-33	4.8	42
75	Bioavailability and catabolism of green tea flavan-3-ols in humans. *Nutrition*, **2010**, 26, 1110-6	4.8	148
74	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
73	Sourdough bread: Starch digestibility and postprandial glycemic response. *Journal of Cereal Science*, **2009**, 49, 419-421	3.8	74
72	Sourdough and cereal fermentation in a nutritional perspective. *Food Microbiology*, **2009**, 26, 693-9	6	335
71	Intervention study with a high or low antioxidant capacity diet: effects on circulating beta-carotene. *European Journal of Clinical Nutrition*, **2009**, 63, 1220-5	5.2	7
70	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
69	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
68	Dietary intakes in infertile women a pilot study. *Nutrition Journal*, **2009**, 8, 53	4.3	17
67	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
66	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
65	Healthy food and healthy choices: A new European profile approach. *Atherosclerosis Supplements*, **2009**, 10, 1-11	1.7	10
64	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
63	Measuring the glycemic index of foods: interlaboratory study. *American Journal of Clinical Nutrition*, **2008**, 87, 247S-257S	7	134
62	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
61	Reply to Chow and Chang. *Journal of Nutrition*, **2007**, 137, 1498-1498	4.1	1

60	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
59	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
58	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
57	Dietary fructans and serum triacylglycerols: a meta-analysis of randomized controlled trials. *Journal of Nutrition*, **2007**, 137, 2552S-2556S	4.1	80
56	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
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