

# Florinda Fratianni

## List of Publications by Year in descending order

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73  
papers

4,420  
citations

172386

29  
h-index

110317

64  
g-index

74  
all docs

74  
docs citations

74  
times ranked

6777  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of Essential Oils on Pathogenic Bacteria. <i>Pharmaceuticals</i> , 2013, 6, 1451-1474.	1.7	1,256
2	Essential Oils and Antifungal Activity. <i>Pharmaceuticals</i> , 2017, 10, 86.	1.7	394
3	Microencapsulation in food science and biotechnology. <i>Current Opinion in Biotechnology</i> , 2012, 23, 182-186.	3.3	201
4	Polyphenolic composition in different parts of some cultivars of globe artichoke ( <i>Cynara</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 Td (	4.2	196
5	Quorum Sensing and Phytochemicals. <i>International Journal of Molecular Sciences</i> , 2013, 14, 12607-12619.	1.8	187
6	Preservation of Chicken Breast Meat Treated with Thyme and Balm Essential Oils. <i>Journal of Food Science</i> , 2010, 75, M528-35.	1.5	157
7	Fermentative ability of alginate-prebiotic encapsulated <i>Lactobacillus acidophilus</i> and survival under simulated gastrointestinal conditions. <i>Journal of Functional Foods</i> , 2009, 1, 319-323.	1.6	117
8	<i>Laurus nobilis</i> : Composition of Essential Oil and Its Biological Activities. <i>Molecules</i> , 2017, 22, 930.	1.7	104
9	Chemical Composition and Biological Activity of the Essential Oil from Leaves of <i>Moringa oleifera</i> Lam. Cultivated in Mozambique. <i>Molecules</i> , 2013, 18, 10989-11000.	1.7	99
10	Polyphenol composition and antioxidant activity of different grass pea ( <i>Lathyrus sativus</i> ), lentils ( <i>Lens culinaris</i> ), and chickpea ( <i>Cicer arietinum</i> ) ecotypes of the Campania region (Southern Italy). <i>Journal of Functional Foods</i> , 2014, 7, 551-557.	1.6	96
11	Synbiotic potential of carrot juice supplemented with <i>Lactobacillus</i> spp. and inulin or fructooligosaccharides. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 2271-2276.	1.7	95
12	Phenolic Composition and Antioxidant and Antiproliferative Activities of the Extracts of Twelve Common Bean ( <i>Phaseolus vulgaris</i> L.) Endemic Ecotypes of Southern Italy before and after Cooking. <i>Oxidative Medicine and Cellular Longevity</i> , 2016, 2016, 1-12.	1.9	75
13	The prebiotic source influences the growth, biochemical features and survival under simulated gastrointestinal conditions of the probiotic <i>Lactobacillus acidophilus</i> . <i>Anaerobe</i> , 2012, 18, 280-285.	1.0	69
14	Phenolic constituents, antioxidant, antimicrobial and anti-proliferative activities of different endemic Italian varieties of garlic ( <i>Allium sativum</i> L.). <i>Journal of Functional Foods</i> , 2016, 21, 240-248.	1.6	69
15	Apricots: biochemistry and functional properties. <i>Current Opinion in Food Science</i> , 2018, 19, 23-29.	4.1	58
16	Control of <i>Alternaria</i> post-harvest infections on cherry tomato fruits by wild pepper phenolic-rich extracts. <i>Crop Protection</i> , 2016, 84, 81-87.	1.0	53
17	Phenolic Composition and Antimicrobial and Antiquorum Sensing Activity of an Ethanolic Extract of Peels from the Apple Cultivar Annurca. <i>Journal of Medicinal Food</i> , 2011, 14, 957-963.	0.8	52
18	Antioxidant properties and anti-quorum sensing potential of <i>Carum copticum</i> essential oil and phenolics against <i>Chromobacterium violaceum</i> . <i>Journal of Food Science and Technology</i> , 2018, 55, 2824-2832.	1.4	47

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19	Chemistry, antioxidant, antibacterial and antifungal activities of volatile oils and their components. <i>Natural Product Communications</i> , 2009, 4, 1741-50.	0.2	42
20	Evaluation of gamma rays influence on some biochemical and microbiological aspects in black truffles. <i>Food Chemistry</i> , 2007, 103, 344-354.	4.2	41
21	Antibacterial and antioxidant properties of grape stem extract applied as disinfectant in fresh leafy vegetables. <i>Journal of Food Science and Technology</i> , 2017, 54, 3192-3200.	1.4	41
22	Antibacterial Activity of Three Extra Virgin Olive Oils of the Campania Region, Southern Italy, Related to Their Polyphenol Content and Composition. <i>Microorganisms</i> , 2019, 7, 321.	1.6	38
23	COMPARATIVE CONTENT OF SOME BIOACTIVE COMPOUNDS IN TWO VARIETIES OF CAPSICUM ANNUUM L. SWEET PEPPER AND EVALUATION OF THEIR ANTIMICROBIAL AND MUTAGENIC ACTIVITIES. <i>Journal of Food Biochemistry</i> , 2009, 33, 852-868.	1.2	36
24	Biochemical Traits, Survival and Biological Properties of the Probiotic <i>Lactobacillus plantarum</i> Grown in the Presence of Prebiotic Inulin and Pectin as Energy Source. <i>Pharmaceuticals</i> , 2012, 5, 481-492.	1.7	35
25	In vitro antioxidant, antimicrobial and anti-proliferative activities of purple potato extracts ( <i>Solanum</i> ) Tj ETQq1 1 0.784314 rgBT /Over Research, 2015, 29, 1087-1091.	1.0	35
26	<i>Pereskia aculeata</i> Muller (Cactaceae) Leaves: Chemical Composition and Biological Activities. <i>International Journal of Molecular Sciences</i> , 2016, 17, 1478.	1.8	35
27	Polyphenols, the new frontiers of prebiotics. <i>Advances in Food and Nutrition Research</i> , 2020, 94, 35-89.	1.5	35
28	Biochemical Composition, Antimicrobial Activities, and Anti-Quorum-Sensing Activities of Ethanol and Ethyl Acetate Extracts from <i>Hypericum connatum</i> Lam. (Guttiferae). <i>Journal of Medicinal Food</i> , 2013, 16, 454-459.	0.8	34
29	Polyphenols, Antioxidant, Antibacterial, and Biofilm Inhibitory Activities of Peel and Pulp of <i>Citrus medica</i> L., <i>Citrus bergamia</i> , and <i>Citrus medica</i> cv. SalÃ² Cultivated in Southern Italy. <i>Molecules</i> , 2019, 24, 4577.	1.7	33
30	Ability of synbiotic encapsulated <i>Saccharomyces cerevisiae boulardii</i> to grow in berry juice and to survive under simulated gastrointestinal conditions. <i>Journal of Microencapsulation</i> , 2014, 31, 299-305.	1.2	30
31	Biochemical Characterization and Antimicrobial and Antifungal Activity of Two Endemic Varieties of Garlic ( <i>Allium sativum</i> L.) of the Campania Region, Southern Italy. <i>Journal of Medicinal Food</i> , 2016, 19, 686-691.	0.8	30
32	Recovery of biomolecules of high benefit from food waste. <i>Current Opinion in Food Science</i> , 2018, 22, 43-54.	4.1	29
33	Phenolic extracts from grape stems inhibit <i>Listeria monocytogenes</i> motility and adhesion to food contact surfaces. <i>Journal of Adhesion Science and Technology</i> , 2018, 32, 889-907.	1.4	29
34	Biochemical Characterization of Traditional Varieties of Sweet Pepper ( <i>Capsicum annuum</i> L.) of the Campania Region, Southern Italy. <i>Antioxidants</i> , 2020, 9, 556.	2.2	29
35	Alpha-amylase, Î±-glucosidase and lipase inhibiting activities of polyphenol-rich extracts from six common bean cultivars of Southern Italy, before and after cooking. <i>International Journal of Food Sciences and Nutrition</i> , 2018, 69, 824-834.	1.3	28
36	Biochemical Characteristics, Antimicrobial and Mutagenic Activity in Organically and Conventionally Produced <i>Malus domestica</i> , Annurca. <i>The Open Food Science Journal</i> , 2007, 1, 10-16.	1.0	28

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37	Fatty Acid Composition, Antioxidant, and in vitro Anti-inflammatory Activity of Five Cold-Pressed Prunus Seed Oils, and Their Anti-biofilm Effect Against Pathogenic Bacteria. <i>Frontiers in Nutrition</i> , 2021, 8, 775751.	1.6	28
38	Chemical Composition and Biological Activities of the Essential Oils of <i>Leptospermum petersonii</i> and <i>Eucalyptus gunnii</i> . <i>Frontiers in Microbiology</i> , 2020, 11, 409.	1.5	27
39	Phenolic content, antimicrobial and antioxidant activities of <i>Hypericum perforatum</i> L.. <i>Industrial Crops and Products</i> , 2015, 74, 342-347.	2.5	25
40	Chemical Composition, Antibacterial and Phytotoxic Activities of <i>Peganum harmala</i> Seed Essential Oils from Five Different Localities in Northern Africa. <i>Molecules</i> , 2016, 21, 1235.	1.7	25
41	Assessment of volatile profile as potential marker of chilling injury of basil leaves during postharvest storage. <i>Food Chemistry</i> , 2016, 213, 361-368.	4.2	25
42	Changes in visual quality, physiological and biochemical parameters assessed during the postharvest storage at chilling or non-chilling temperatures of three sweet basil ( <i>Ocimum basilicum</i> L.) cultivars. <i>Food Chemistry</i> , 2017, 229, 752-760.	4.2	25
43	Biochemical Characteristics and Biological Properties of Annurca Apple Cider. <i>Journal of Medicinal Food</i> , 2012, 15, 18-23.	0.8	23
44	Hydrophilic extract from <i>Posidonia oceanica</i> inhibits activity and expression of gelatinases and prevents HT1080 human fibrosarcoma cell line invasion. <i>Cell Adhesion and Migration</i> , 2015, 9, 422-431.	1.1	23
45	Mutagenic and antimutagenic properties of aqueous and ethanolic extracts from fresh and irradiated <i>Tuber aestivum</i> black truffle: A preliminary study. <i>Food Chemistry</i> , 2007, 102, 471-474.	4.2	21
46	Protein Analysis-on-Chip Systems in Foodomics. <i>Nutrients</i> , 2012, 4, 1475-1489.	1.7	21
47	Isolation and functional characterization of a novel gene coding for flavonoid 3'-hydroxylase from globe artichoke. <i>Biologia Plantarum</i> , 2014, 58, 445-455.	1.9	18
48	Biochemical and biological characterization of two Brassicaceae after their commercial expiry date. <i>Food Chemistry</i> , 2017, 218, 335-340.	4.2	18
49	Qualitative Aspects of Some Traditional Landraces of the Tomato 'Piennolo' ( <i>Solanum lycopersicum</i> ) Tj ETQq <sub>1,1</sub> 0.784314 rgBT <sub>2,2</sub> 15	2.2	15
50	Chemical composition, antibiofilm, cytotoxic, and anti-acetylcholinesterase activities of <i>Myrtus communis</i> L. leaves essential oil. <i>BMC Complementary Medicine and Therapies</i> , 2022, 22, .	1.2	15
51	Polyphenols Content and In Vitro $\alpha$ -Glycosidase Activity of Different Italian Monofloral honeys, and Their Effect on Selected Pathogenic and Probiotic Bacteria. <i>Microorganisms</i> , 2021, 9, 1694.	1.6	14
52	Variation of Polyphenols, Anthocyanins and Antioxidant Power in the Strawberry Grape (&lt;i>Vitis labrusca&lt;/i>) after Simulated Gastro-Intestinal Transit and Evaluation of &lt;i>in Vitro&lt;/i> Antimicrobial Activity. <i>Food and Nutrition Sciences (Print)</i> , 2014, 05, 60-65.	0.2	12
53	Biochemical and Molecular Study of <i>Carpobrotus edulis</i> Bioactive Properties and Their Effects on <i>Dugesia sicula</i> (Turbellaria, Tricladida) Regeneration. <i>Applied Biochemistry and Biotechnology</i> , 2017, 182, 1131-1143.	1.4	12
54	Using Sensory Evaluation to Determine the Highest Acceptable Concentration of Mango Seed Extract as Antibacterial and Antioxidant Agent in Fresh-Cut Mango. <i>Foods</i> , 2018, 7, 120.	1.9	12

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55	Pyroelectric Effect Enables Simple and Rapid Evaluation of Biofilm Formation. ACS Applied Materials & Interfaces, 2018, 10, 15467-15476.	4.0	11
56	Chemical Characterization and Antibiofilm Activities of Bulbs and Leaves of Two Aglione (Allium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7 5486.	1.7	11
57	Micro-Electrophoretic Study of the Sarcoplasmic Fraction in the Dry-Cured Goat Raw Ham-!2008-07-02-!2008-10-14-!2008-11-26-!. The Open Food Science Journal, 2008, 2, 89-94.	1.0	11
58	Essential Oils and Microbial Communication. , 0, , .		11
59	Pb <sup>2+</sup> Effects on Growth, Lipids, and Protein and DNA Profiles of the Thermophilic Bacterium Thermus Thermophilus. Microorganisms, 2016, 4, 45.	1.6	10
60	Effect of Polyphenols on Microbial Cell-Cell Communications. , 2019, , 195-223.		10
61	Biochemical composition and antioxidant activity of three extra virgin olive oils from the Irpinia Province, Southern Italy. Food Science and Nutrition, 2019, 7, 3233-3243.	1.5	9
62	Microtechnology and nanotechnology in food science. Food Engineering Series, 2012, , 471-494.	0.3	8
63	Polyphenol Composition and Antioxidant Activity of Two Autochthonous Brassicaceae of the Campania Region, Southern Italy. Food and Nutrition Sciences (Print), 2014, 05, 66-70.	0.2	8
64	Eruca sativa Might Influence the Growth, Survival under Simulated Gastrointestinal Conditions and Some Biological Features of Lactobacillus acidophilus, Lactobacillus plantarum and Lactobacillus rhamnosus Strains. International Journal of Molecular Sciences, 2014, 15, 17790-17805.	1.8	6
65	Chemical Composition of Essential Oils of Bulbs and Aerial Parts of Two Cultivars of Allium sativum and Their Antibiofilm Activity against Food and Nosocomial Pathogens. Antibiotics, 2022, 11, 724.	1.5	6
66	Chemical Composition and Agronomic Traits of Allium sativum and Allium ampeloprasum Leaves and Bulbs and Their Action against Listeria monocytogenes and Other Food Pathogens. Foods, 2022, 11, 995.	1.9	5
67	Phenolic compounds of Phellinus spp. with antibacterial and antiviral activities. Brazilian Journal of Microbiology, 2022, 53, 1187-1197.	0.8	5
68	Biochemical Characterization of Traditional Varieties of Apricots (Prunus armeniaca L.) of the Campania Region, Southern Italy. Foods, 2022, 11, 100.	1.9	5
69	Antibiofilm Properties Exhibited by the Prickly Pear (Opuntia ficus-indica) Seed Oil. Proceedings (mdpi), 2021, 66, .	0.2	4
70	Biochemical Characterization of Some Varieties of Apricot Present in the Vesuvius Area, Southern Italy. Frontiers in Nutrition, 2022, 9, 854868.	1.6	3
71	Essential oils from Mediterranean aromatic plants. , 2020, , 555-564.		2
72	Anti-Biofilm Properties Exhibited by Different Types of Monofloral Honey. Proceedings (mdpi), 2021, 66, .	0.2	2

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73	Active Carbohydrates. , 2016, , 141-156.		0