

Florinda Fratianni

List of Publications by Year in descending order

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times ranked

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citing authors

#	ARTICLE	IF	CITATIONS
1	Biochemical Characterization of Some Varieties of Apricot Present in the Vesuvius Area, Southern Italy. <i>Frontiers in Nutrition</i> , 2022, 9, 854868.	1.6	3
2	Chemical Composition and Agronomic Traits of <i>Allium sativum</i> and <i>Allium ampeloprasum</i> Leaves and Bulbs and Their Action against <i>Listeria monocytogenes</i> and Other Food Pathogens. <i>Foods</i> , 2022, 11, 995.	1.9	5
3	Phenolic compounds of <i>Phellinus</i> spp. with antibacterial and antiviral activities. <i>Brazilian Journal of Microbiology</i> , 2022, 53, 1187-1197.	0.8	5
4	Biochemical Characterization of Traditional Varieties of Apricots (<i>Prunus armeniaca</i> L.) of the Campania Region, Southern Italy. <i>Foods</i> , 2022, 11, 100.	1.9	5
5	Chemical Composition of Essential Oils of Bulbs and Aerial Parts of Two Cultivars of <i>Allium sativum</i> and Their Antibiofilm Activity against Food and Nosocomial Pathogens. <i>Antibiotics</i> , 2022, 11, 724.	1.5	6
6	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
7	Anti-Biofilm Properties Exhibited by Different Types of Monofloral Honey. <i>Proceedings (mdpi)</i> , 2021, 66, .	0.2	2
8	Antibiofilm Properties Exhibited by the Prickly Pear (<i>Opuntia ficus-indica</i>) Seed Oil. <i>Proceedings (mdpi)</i> , 2021, 66, .	0.2	4
9	Polyphenols Content and In Vitro α -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
10	Fatty Acid Composition, Antioxidant, and in vitro Anti-inflammatory Activity of Five Cold-Pressed <i>Prunus</i> Seed Oils, and Their Anti-biofilm Effect Against Pathogenic Bacteria. <i>Frontiers in Nutrition</i> , 2021, 8, 775751.	1.6	28
11	Essential oils from Mediterranean aromatic plants. , 2020, , 555-564.		2
12	Chemical Characterization and Antibiofilm Activities of Bulbs and Leaves of Two Aglione (<i>Allium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3 5486.	1.7	11
13	Qualitative Aspects of Some Traditional Landraces of the Tomato "Piemolo" (<i>Solanum lycopersicum</i>) Tj ETQq1 1 0.784314 rgBT 2.2 15	2.2	15
14	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
15	Polyphenols, the new frontiers of prebiotics. <i>Advances in Food and Nutrition Research</i> , 2020, 94, 35-89.	1.5	35
16	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
17	Biochemical composition and antioxidant activity of three extra virgin olive oils from the Irpinia Province, Southern Italy. <i>Food Science and Nutrition</i> , 2019, 7, 3233-3243.	1.5	9
18	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

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19	Effect of Polyphenols on Microbial Cell-Cell Communications. , 2019, , 195-223.		10
20	Polyphenols, Antioxidant, Antibacterial, and Biofilm Inhibitory Activities of Peel and Pulp of Citrus medica L., Citrus bergamia, and Citrus medica cv. SalÃ² Cultivated in Southern Italy. Molecules, 2019, 24, 4577.	1.7	33
21	Pyroelectric Effect Enables Simple and Rapid Evaluation of Biofilm Formation. ACS Applied Materials & Interfaces, 2018, 10, 15467-15476.	4.0	11
22	Recovery of biomolecules of high benefit from food waste. Current Opinion in Food Science, 2018, 22, 43-54.	4.1	29
23	Alpha-amylase, Î±-glucosidase and lipase inhibiting activities of polyphenol-rich extracts from six common bean cultivars of Southern Italy, before and after cooking. International Journal of Food Sciences and Nutrition, 2018, 69, 824-834.	1.3	28
24	Apricots: biochemistry and functional properties. Current Opinion in Food Science, 2018, 19, 23-29.	4.1	58
25	Phenolic extracts from grape stems inhibit <i>Listeria monocytogenes</i> motility and adhesion to food contact surfaces. Journal of Adhesion Science and Technology, 2018, 32, 889-907.	1.4	29
26	Antioxidant properties and anti-quorum sensing potential of Carum copticum essential oil and phenolics against Chromobacterium violaceum. Journal of Food Science and Technology, 2018, 55, 2824-2832.	1.4	47
27	Using Sensory Evaluation to Determine the Highest Acceptable Concentration of Mango Seed Extract as Antibacterial and Antioxidant Agent in Fresh-Cut Mango. Foods, 2018, 7, 120.	1.9	12
28	Biochemical and Molecular Study of Carapobrotus edulis Bioactive Properties and Their Effects on Dugesia sicula (Turbellaria, Tricladida) Regeneration. Applied Biochemistry and Biotechnology, 2017, 182, 1131-1143.	1.4	12
29	Changes in visual quality, physiological and biochemical parameters assessed during the postharvest storage at chilling or non-chilling temperatures of three sweet basil (Ocimum basilicum L.) cultivars. Food Chemistry, 2017, 229, 752-760.	4.2	25
30	Antibacterial and antioxidant properties of grape stem extract applied as disinfectant in fresh leafy vegetables. Journal of Food Science and Technology, 2017, 54, 3192-3200.	1.4	41
31	Biochemical and biological characterization of two Brassicaceae after their commercial expiry date. Food Chemistry, 2017, 218, 335-340.	4.2	18
32	Laurus nobilis: Composition of Essential Oil and Its Biological Activities. Molecules, 2017, 22, 930.	1.7	104
33	Essential Oils and Antifungal Activity. Pharmaceuticals, 2017, 10, 86.	1.7	394
34	Pb ²⁺ Effects on Growth, Lipids, and Protein and DNA Profiles of the Thermophilic Bacterium Thermus Thermophilus. Microorganisms, 2016, 4, 45.	1.6	10
35	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. Oxidative Medicine and Cellular Longevity, 2016, 2016, 1-12.	1.9	75
36	Pereskia aculeata Muller (Cactaceae) Leaves: Chemical Composition and Biological Activities. International Journal of Molecular Sciences, 2016, 17, 1478.	1.8	35

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37	Chemical Composition, Antibacterial and Phytotoxic Activities of Peganum harmala Seed Essential Oils from Five Different Localities in Northern Africa. <i>Molecules</i> , 2016, 21, 1235.	1.7	25
38	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
39	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
40	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
41	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
42	Active Carbohydrates. , 2016, , 141-156.		0
43	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
44	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
45	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
46	<i>Eruca sativa</i> Might Influence the Growth, Survival under Simulated Gastrointestinal Conditions and Some Biological Features of <i>Lactobacillus acidophilus</i> , <i>Lactobacillus plantarum</i> and <i>Lactobacillus rhamnosus</i> Strains. <i>International Journal of Molecular Sciences</i> , 2014, 15, 17790-17805.	1.8	6
47	Variation of Polyphenols, Anthocyanins and Antioxidant Power in the Strawberry Grape (<i>Vitis labrusca</i>) after Simulated Gastro-Intestinal Transit and Evaluation of <i>in Vitro</i> Antimicrobial Activity. <i>Food and Nutrition Sciences (Print)</i> , 2014, 05, 60-65.	0.2	12
48	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
49	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
50	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
51	Polyphenol Composition and Antioxidant Activity of Two Autochthonous Brassicaceae of the Campania Region, Southern Italy. <i>Food and Nutrition Sciences (Print)</i> , 2014, 05, 66-70.	0.2	8
52	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
53	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
54	Effect of Essential Oils on Pathogenic Bacteria. <i>Pharmaceuticals</i> , 2013, 6, 1451-1474.	1.7	1,256

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55	Quorum Sensing and Phytochemicals. International Journal of Molecular Sciences, 2013, 14, 12607-12619.	1.8	187
56	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. Pharmaceuticals, 2012, 5, 481-492.	1.7	35
57	Protein Analysis-on-Chip Systems in Foodomics. Nutrients, 2012, 4, 1475-1489.	1.7	21
58	Biochemical Characteristics and Biological Properties of Annurca Apple Cider. Journal of Medicinal Food, 2012, 15, 18-23.	0.8	23
59	Microtechnology and nanotechnology in food science. Food Engineering Series, 2012, , 471-494.	0.3	8
60	The prebiotic source influences the growth, biochemical features and survival under simulated gastrointestinal conditions of the probiotic <i>Lactobacillus acidophilus</i> . Anaerobe, 2012, 18, 280-285.	1.0	69
61	Microencapsulation in food science and biotechnology. Current Opinion in Biotechnology, 2012, 23, 182-186.	3.3	201
62	Phenolic Composition and Antimicrobial and Antiquorum Sensing Activity of an Ethanolic Extract of Peels from the Apple Cultivar Annurca. Journal of Medicinal Food, 2011, 14, 957-963.	0.8	52
63	Preservation of Chicken Breast Meat Treated with Thyme and Balm Essential Oils. Journal of Food Science, 2010, 75, M528-35.	1.5	157
64	COMPARATIVE CONTENT OF SOME BIOACTIVE COMPOUNDS IN TWO VARIETIES OF CAPSICUM ANNUUM L. SWEET PEPPER AND EVALUATION OF THEIR ANTIMICROBIAL AND MUTAGENIC ACTIVITIES. Journal of Food Biochemistry, 2009, 33, 852-868.	1.2	36
65	Fermentative ability of alginate-prebiotic encapsulated <i>Lactobacillus acidophilus</i> and survival under simulated gastrointestinal conditions. Journal of Functional Foods, 2009, 1, 319-323.	1.6	117
66	Chemistry, antioxidant, antibacterial and antifungal activities of volatile oils and their components. Natural Product Communications, 2009, 4, 1741-50.	0.2	42
67	Synbiotic potential of carrot juice supplemented with <i>Lactobacillus</i> spp. and inulin or fructooligosaccharides. Journal of the Science of Food and Agriculture, 2008, 88, 2271-2276.	1.7	95
68	Micro-Electrophoretic Study of the Sarcoplasmic Fraction in the Dry-Cured Goat Raw Ham. The Open Food Science Journal, 2008, 2, 89-94.	1.0	11
69	Mutagenic and antimutagenic properties of aqueous and ethanolic extracts from fresh and irradiated <i>Tuber aestivum</i> black truffle: A preliminary study. Food Chemistry, 2007, 102, 471-474.	4.2	21
70	Evaluation of gamma rays influence on some biochemical and microbiological aspects in black truffles. Food Chemistry, 2007, 103, 344-354.	4.2	41
71	Polyphenolic composition in different parts of some cultivars of globe artichoke (<i>Cynara</i>). Journal of Food Biochemistry, 2007, 31, 196-203.	4.2	196
72	Biochemical Characteristics, Antimicrobial and Mutagenic Activity in Organically and Conventionally Produced <i>Malus domestica</i> , Annurca. The Open Food Science Journal, 2007, 1, 10-16.	1.0	28

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73	Essential Oils and Microbial Communication. , 0, , .		11