

Vincenzo Fogliano

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1814562/publications.pdf>

Version: 2024-02-01

477
papers

27,441
citations

7096

78
h-index

10445

139
g-index

486
all docs

486
docs citations

486
times ranked

29571
citing authors

#	ARTICLE	IF	CITATIONS
1	A communal catalogue reveals Earth's multiscale microbial diversity. <i>Nature</i> , 2017, 551, 457-463.	27.8	1,942
2	Acrylamide and 5-hydroxymethylfurfural (HMF): A review on metabolism, toxicity, occurrence in food and mitigation strategies. <i>LWT - Food Science and Technology</i> , 2011, 44, 793-810.	5.2	611
3	Method for Measuring Antioxidant Activity and Its Application to Monitoring the Antioxidant Capacity of Wines. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 1035-1040.	5.2	500
4	Nitrogen-to-Protein Conversion Factors for Three Edible Insects: <i>Tenebrio molitor</i> , <i>Alphitobius diaperinus</i> , and <i>Hermetia illucens</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2275-2278.	5.2	442
5	Cereal dietary fibre: a natural functional ingredient to deliver phenolic compounds into the gut. <i>Trends in Food Science and Technology</i> , 2008, 19, 451-463.	15.1	441
6	Effects of Different Cooking Methods on Nutritional and Physicochemical Characteristics of Selected Vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 139-147.	5.2	438
7	Protocatechuic Acid Is the Major Human Metabolite of Cyanidin-Glucosides ³ . <i>Journal of Nutrition</i> , 2007, 137, 2043-2048.	2.9	415
8	A review on the beneficial aspects of food processing. <i>Molecular Nutrition and Food Research</i> , 2010, 54, 1215-1247.	3.3	393
9	Whole-grain wheat breakfast cereal has a prebiotic effect on the human gut microbiota: a double-blind, placebo-controlled, crossover study. <i>British Journal of Nutrition</i> , 2008, 99, 110-120.	2.3	371
10	Chemical Characterization and Antioxidant Properties of Coffee Melanoidins. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6527-6533.	5.2	334
11	A New Procedure To Measure the Antioxidant Activity of Insoluble Food Components. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7676-7681.	5.2	298
12	Polyphenols and Human Health: A Prospectus. <i>Critical Reviews in Food Science and Nutrition</i> , 2011, 51, 524-546.	10.3	286
13	Mediterranean diet intervention in overweight and obese subjects lowers plasma cholesterol and causes changes in the gut microbiome and metabolome independently of energy intake. <i>Gut</i> , 2020, 69, 1258-1268.	12.1	279
14	Cyanidins: metabolism and biological properties. <i>Journal of Nutritional Biochemistry</i> , 2004, 15, 2-11.	4.2	272
15	Bioavailability of trans-resveratrol from red wine in humans. <i>Molecular Nutrition and Food Research</i> , 2005, 49, 495-504.	3.3	268
16	The effect of cooking on the phytochemical content of vegetables. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1057-1070.	3.5	264
17	Antioxidant nutritional quality of tomato. <i>Molecular Nutrition and Food Research</i> , 2007, 51, 609-617.	3.3	253
18	Nutritional Value of Cherry Tomatoes (<i>Lycopersicon esculentum</i> Cv. Naomi F1) Harvested at Different Ripening Stages. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6550-6556.	5.2	251

#	ARTICLE	IF	CITATIONS
19	Study of the three-way interaction between <i>Trichoderma atroviride</i> , plant and fungal pathogens by using a proteomic approach. <i>Current Genetics</i> , 2006, 50, 307-321.	1.7	247
20	Whole-grain wheat consumption reduces inflammation in a randomized controlled trial on overweight and obese subjects with unhealthy dietary and lifestyle behaviors: role of polyphenols bound to cereal dietary fiber. <i>American Journal of Clinical Nutrition</i> , 2015, 101, 251-261.	4.7	246
21	Dietary Antioxidant Compounds and Liver Health. <i>Critical Reviews in Food Science and Nutrition</i> , 2005, 44, 575-586.	10.3	240
22	Antioxidative Activity and Carotenoid and Tomatine Contents in Different Typologies of Fresh Consumption Tomatoes. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4723-4727.	5.2	233
23	Antioxidant activity and dietary fibre in durum wheat bran by-products. <i>Food Research International</i> , 2005, 38, 1167-1173.	6.2	229
24	Effect of Different Cooking Methods on Color, Phytochemical Concentration, and Antioxidant Capacity of Raw and Frozen Brassica Vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 4310-4321.	5.2	229
25	Characterization of a New Potential Functional Ingredient: A Coffee Silverskin. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 1338-1343.	5.2	211
26	Irrigation with saline water improves carotenoids content and antioxidant activity of tomato. <i>Journal of Horticultural Science and Biotechnology</i> , 2001, 76, 447-453.	1.9	196
27	Direct measurement of the total antioxidant capacity of foods: the "QUENCHER" approach. <i>Trends in Food Science and Technology</i> , 2009, 20, 278-288.	15.1	193
28	Physiological relevance of dietary melanoidins. <i>Amino Acids</i> , 2012, 42, 1097-1109.	2.7	193
29	Coffee reduces liver damage in a rat model of steatohepatitis: The underlying mechanisms and the role of polyphenols and melanoidins. <i>Hepatology</i> , 2010, 52, 1652-1661.	7.3	192
30	Seasonal variations in antioxidant components of cherry tomatoes (<i>Lycopersicon esculentum</i> cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.9	191
31	Total antioxidant capacities of raw and cooked meats. <i>Meat Science</i> , 2012, 90, 60-65.	5.5	186
32	Putting together the puzzle of consumer food waste: Towards an integral perspective. <i>Trends in Food Science and Technology</i> , 2017, 68, 37-50.	15.1	174
33	Functional ingredients from microalgae. <i>Food and Function</i> , 2014, 5, 1669-1685.	4.6	172
34	Direct measurement of the total antioxidant capacity of cereal products. <i>Journal of Cereal Science</i> , 2008, 48, 816-820.	3.7	171
35	Metabolic profile of the bioactive compounds of burdock (<i>Arctium lappa</i>) seeds, roots and leaves. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 51, 399-404.	2.8	160
36	Development of functional bread containing nanoencapsulated omega-3 fatty acids. <i>Journal of Food Engineering</i> , 2011, 105, 585-591.	5.2	148

#	ARTICLE	IF	CITATIONS
37	Apple polyphenol extracts prevent damage to human gastric epithelial cells in vitro and to rat gastric mucosa in vivo. <i>Gut</i> , 2005, 54, 193-200.	12.1	147
38	Bread crust melanoidins as potential prebiotic ingredients. <i>Molecular Nutrition and Food Research</i> , 2005, 49, 673-678.	3.3	146
39	Flavonoid and Carbohydrate Contents in Tropea Red Onions: Effects of Homelike Peeling and Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1904-1910.	5.2	145
40	Study of the DPPH-scavenging activity: Development of a free software for the correct interpretation of data. <i>Food Chemistry</i> , 2009, 114, 889-897.	8.2	145
41	Effect of flour type on Maillard reaction and acrylamide formation during toasting of bread crisp model systems and mitigation strategies. <i>Food Research International</i> , 2009, 42, 1295-1302.	6.2	145
42	Phytochemical Profile of Main Antioxidants in Different Fractions of Purple and Blue Wheat, and Black Barley. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 8541-8547.	5.2	144
43	Effect of two cooking procedures on phytochemical compounds, total antioxidant capacity and colour of selected frozen vegetables. <i>Food Chemistry</i> , 2011, 128, 627-633.	8.2	142
44	Characterization of coloured compounds obtained by enzymatic extraction of bakery products. <i>Food and Chemical Toxicology</i> , 2003, 41, 1367-1374.	3.6	138
45	Use of antioxidants to minimize the human health risk associated to mutagenic/carcinogenic heterocyclic amines in food. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2004, 802, 189-199.	2.3	135
46	Effects of Different Cooking Methods on Antioxidant Profile, Antioxidant Capacity, and Physical Characteristics of Artichoke. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8601-8608.	5.2	134
47	Apples increase nitric oxide production by human saliva at the acidic pH of the stomach: A new biological function for polyphenols with a catechol group?. <i>Free Radical Biology and Medicine</i> , 2005, 39, 668-681.	2.9	132
48	Î2-Glucan-enriched bread reduces energy intake and modifies plasma ghrelin and peptide YY concentrations in the short term. <i>Appetite</i> , 2009, 53, 338-344.	3.7	124
49	Estimation of dietary intake of melanoidins from coffee and bread. <i>Food and Function</i> , 2011, 2, 117.	4.6	120
50	Microalgae as human food: chemical and nutritional characteristics of the thermo-acidophilic microalga <i>Galdieria sulphuraria</i> . <i>Food and Function</i> , 2013, 4, 144-152.	4.6	120
51	Influence of Variety and Storage on the Polyphenol Composition of Apple Flesh. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6526-6531.	5.2	118
52	Chemopreventive properties of pinoresinol-rich olive oil involve a selective activation of the ATM/p53 cascade in colon cancer cell lines. <i>Carcinogenesis</i> , 2008, 29, 139-146.	2.8	118
53	Microwave Assisted Extraction of Phenolic Compounds from Four Different Spices. <i>Molecules</i> , 2010, 15, 6365-6374.	3.8	118
54	Dietary Advanced Glycosylation End-Products (dAGEs) and Melanoidins Formed through the Maillard Reaction: Physiological Consequences of their Intake. <i>Annual Review of Food Science and Technology</i> , 2018, 9, 271-291.	9.9	116

#	ARTICLE	IF	CITATIONS
55	In vitro bioaccessibility and gut biotransformation of polyphenols present in the water-insoluble cocoa fraction. <i>Molecular Nutrition and Food Research</i> , 2011, 55, S44-55.	3.3	110
56	Isolation and characterization of fusaproliferin, a new toxic metabolite from <i>Fusarium proliferatum</i> . <i>Natural Toxins</i> , 1995, 3, 17-20.	1.0	109
57	Effects of formulation and process conditions on microstructure, texture and digestibility of extruded insect-riched snacks. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 45, 344-353.	5.6	106
58	Sub-Saharan African maize-based foods: Technological perspectives to increase the food and nutrition security impacts of maize breeding programmes. <i>Global Food Security</i> , 2018, 17, 48-56.	8.1	104
59	Food Design To Feed the Human Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3754-3758.	5.2	104
60	Occurrence of Fusaproliferin, Fumonisin B1, and Beauvericin in Maize from Italy. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 4011-4016.	5.2	101
61	Roasting impact on the contents of clovamide (N-caffeoyl-L-DOPA) and the antioxidant activity of cocoa beans (<i>Theobroma cacao</i> L.). <i>Food Chemistry</i> , 2008, 106, 967-975.	8.2	99
62	Food matrix interaction and bioavailability of bioactive peptides: Two faces of the same coin?. <i>Journal of Functional Foods</i> , 2017, 35, 9-12.	3.4	98
63	Annurca Apple Polyphenols Have Potent Demethylating Activity and Can Reactivate Silenced Tumor Suppressor Genes in Colorectal Cancer Cells ,. <i>Journal of Nutrition</i> , 2007, 137, 2622-2628.	2.9	95
64	Direct evaluation of the total antioxidant capacity of raw and roasted pulses, nuts and seeds. <i>European Food Research and Technology</i> , 2009, 229, 961-969.	3.3	95
65	Influence of Roasting on the Antioxidant Activity and HMF Formation of a Cocoa Bean Model Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 147-152.	5.2	91
66	Influence of antioxidants in virgin olive oil on the formation of heterocyclic amines in fried beefburgers. <i>Food and Chemical Toxicology</i> , 2003, 41, 1587-1597.	3.6	89
67	Identification of a β -lactoglobulin lactosylation site. <i>BBA - Proteins and Proteomics</i> , 1998, 1388, 295-304.	2.1	88
68	Munumbicins E-4 and E-5: novel broad-spectrum antibiotics from <i>Streptomyces</i> NRRL 3052. <i>FEMS Microbiology Letters</i> , 2006, 255, 296-300.	1.8	87
69	The 30-Kilodalton Protein Present in Purified Fusicoccin Receptor Preparations Is a 14-3-3-Like Protein. <i>Plant Physiology</i> , 1994, 106, 1497-1501.	4.8	86
70	Structure, conformation and biological activity of a novel lipodepsipeptide from <i>Pseudomonas corrugata</i> : cormycin A1. <i>Biochemical Journal</i> , 2004, 384, 25-36.	3.7	86
71	Changes in Carotenoid and Ascorbic Acid Contents in Fruits of Different Tomato Genotypes Related to the Depletion of UV-B Radiation. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3174-3181.	5.2	86
72	Bioavailability of strawberry antioxidants in human subjects. <i>British Journal of Nutrition</i> , 2010, 104, 1165-1173.	2.3	86

#	ARTICLE	IF	CITATIONS
73	Thermal Degradation Studies of Food Melanoidins. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4136-4142.	5.2	85
74	Fusicoccin Effect on the in Vitro Interaction between Plant 14-3-3 Proteins and Plasma Membrane H ⁺ -ATPase. <i>Journal of Biological Chemistry</i> , 1998, 273, 7698-7702.	3.4	84
75	Natural Occurrence of Ochratoxin A and Antioxidant Activities of Green and Roasted Coffees and Corresponding Byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 10499-10504.	5.2	84
76	Lipid oxidation promotes acrylamide formation in fat-rich model systems. <i>Food Research International</i> , 2010, 43, 1021-1026.	6.2	84
77	Hard-to-cook phenomenon in bambara groundnut (<i>Vigna subterranea</i> (L.) Verdc.) processing: Options to improve its role in providing food security. <i>Food Reviews International</i> , 2017, 33, 167-194.	8.4	84
78	Moderate coffee consumption increases plasma glutathione but not homocysteine in healthy subjects. <i>Alimentary Pharmacology and Therapeutics</i> , 2003, 17, 595-601.	3.7	81
79	Twenty-five years of total antioxidant capacity measurement of foods and biological fluids: merits and limitations. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 5064-5078.	3.5	81
80	A closer look to cell structural barriers affecting starch digestibility in beans. <i>Carbohydrate Polymers</i> , 2018, 181, 994-1002.	10.2	79
81	Assessment of the influence of some spice extracts on the formation of heterocyclic amines in meat. <i>Food Chemistry</i> , 2011, 126, 149-156.	8.2	78
82	Characterization of Phenolic Compounds in Virgin Olive Oil and Their Effect on the Formation of Carcinogenic/Mutagenic Heterocyclic Amines in a Model System. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3969-3975.	5.2	77
83	Curcumin Bioavailability from Enriched Bread: The Effect of Microencapsulated Ingredients. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3357-3366.	5.2	77
84	Mineral Biofortification of Vegetables as a Tool to Improve Human Diet. <i>Foods</i> , 2021, 10, 223.	4.3	77
85	Characterization of the Maillard reaction in bread crisps. <i>European Food Research and Technology</i> , 2008, 228, 311-319.	3.3	76
86	Effects of geographical origin, varietal and farming system on the chemical composition and functional properties of purple grape juices: A review. <i>Trends in Food Science and Technology</i> , 2016, 52, 31-48.	15.1	76
87	Consumption of extra-virgin olive oil rich in phenolic compounds improves metabolic control in patients with type 2 diabetes mellitus: a possible involvement of reduced levels of circulating visfatin. <i>Journal of Endocrinological Investigation</i> , 2016, 39, 1295-1301.	3.3	75
88	Relationship between Virgin Olive Oil Phenolic Compounds and Acrylamide Formation in Fried Crisps. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2034-2040.	5.2	74
89	Coffee, colon function and colorectal cancer. <i>Food and Function</i> , 2012, 3, 916.	4.6	74
90	Sulphur fertilization may improve the nutritional value of <i>Brassica rapa</i> L. subsp. <i>sylvestris</i> . <i>European Journal of Agronomy</i> , 2007, 26, 418-424.	4.1	73

#	ARTICLE	IF	CITATIONS
91	Eicosapentaenoic acid free fatty acid prevents and suppresses colonic neoplasia in colitis-associated colorectal cancer acting on Notch signaling and gut microbiota. <i>International Journal of Cancer</i> , 2014, 135, 2004-2013.	5.1	73
92	Sub-Saharan African Maize-Based Foods - Processing Practices, Challenges and Opportunities. <i>Food Reviews International</i> , 2019, 35, 609-639.	8.4	73
93	Interaction of bread and berry polyphenols affects starch digestibility and polyphenols bio-accessibility. <i>Journal of Functional Foods</i> , 2020, 68, 103924.	3.4	73
94	Effect of domestic cooking methods on protein digestibility and mineral bioaccessibility of wild harvested adult edible insects. <i>Food Research International</i> , 2019, 121, 404-411.	6.2	72
95	Potential prebiotic activity of oligosaccharides obtained by enzymatic conversion of durum wheat insoluble dietary fibre into soluble dietary fibre. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2009, 19, 283-290.	2.6	71
96	Teratogenic Effects of Fusaproliferin on Chicken Embryos. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 3039-3043.	5.2	70
97	Pseudomonas Lipodepsipeptides and Fungal Cell Wall-Degrading Enzymes Act Synergistically in Biological Control. <i>Molecular Plant-Microbe Interactions</i> , 2002, 15, 323-333.	2.6	70
98	Total antioxidant activity of hazelnut skin (Nocciola Piemonte PGI): Impact of different roasting conditions. <i>Food Chemistry</i> , 2010, 119, 1647-1655.	8.2	70
99	Highly Purified Eicosapentaenoic Acid as Free Fatty Acids Strongly Suppresses Polyps in ApcMin/+ Mice. <i>Clinical Cancer Research</i> , 2010, 16, 5703-5711.	7.0	70
100	Rapid "Breath-Print" of Liver Cirrhosis by Proton Transfer Reaction Time-of-Flight Mass Spectrometry. A Pilot Study.. <i>PLoS ONE</i> , 2013, 8, e59658.	2.5	70
101	Bioactive compound and antioxidant activity distribution in roller-milled and pearled fractions of conventional and pigmented wheat varieties. <i>Food Chemistry</i> , 2017, 233, 483-491.	8.2	69
102	Use of N, N -dimethyl- p -phenylenediamine to Evaluate the Oxidative Status of Human Plasma. <i>Free Radical Research</i> , 2002, 36, 869-873.	3.3	68
103	Formation of coloured Maillard reaction products in a gluten-glucose model system. <i>Food Chemistry</i> , 1999, 66, 293-299.	8.2	67
104	Bioactive compound content, antioxidant activity, deoxynivalenol and heavy metal contamination of pearled wheat fractions. <i>Food Chemistry</i> , 2012, 135, 39-46.	8.2	66
105	Effect of Olive Mill Wastewater Phenol Compounds on Reactive Carbonyl Species and Maillard Reaction End-Products in Ultrahigh-Temperature-Treated Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10092-10100.	5.2	66
106	Phenolics characterization and antioxidant activity of six different pigmented <i>Oryza sativa</i> L. cultivars grown in Piedmont (Italy). <i>Food Research International</i> , 2014, 65, 282-290.	6.2	66
107	Quantification of N ^ε -(2-Furoylmethyl)-l-lysine (furosine), N ^ε -(Carboxymethyl)-l-lysine (CML), N ^ε -(Carboxyethyl)-l-lysine (CEL) and total lysine through stable isotope dilution assay and tandem mass spectrometry. <i>Food Chemistry</i> , 2015, 188, 357-364.	8.2	66
108	Anti-inflammatory nutritional intervention in patients with relapsing-remitting and primary-progressive multiple sclerosis: A pilot study. <i>Experimental Biology and Medicine</i> , 2016, 241, 620-635.	2.4	66

#	ARTICLE	IF	CITATIONS
109	Oral processing behavior and dynamic sensory perception of composite foods: Toppings assist saliva in bolus formation. <i>Food Quality and Preference</i> , 2019, 71, 497-509.	4.6	66
110	Metabolite Profiling of Italian Tomato Landraces with Different Fruit Types. <i>Frontiers in Plant Science</i> , 2016, 7, 664.	3.6	65
111	Determinants for conducting food safety culture research. <i>Trends in Food Science and Technology</i> , 2016, 56, 77-87.	15.1	65
112	Food design strategies to increase vegetable intake: The case of vegetable enriched pasta. <i>Trends in Food Science and Technology</i> , 2016, 51, 58-64.	15.1	64
113	Food matrix and processing modulate <i>in vitro</i> protein digestibility in soybeans. <i>Food and Function</i> , 2018, 9, 6326-6336.	4.6	64
114	Antioxidant Activity and General Fruit Characteristics in Different Ecotypes of Corbarini Small Tomatoes. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1363-1366.	5.2	62
115	The effect of cell wall encapsulation on macronutrients digestion: A case study in kidney beans. <i>Food Chemistry</i> , 2019, 286, 557-566.	8.2	62
116	Controlling the Maillard Reaction by Reactant Encapsulation: Sodium Chloride in Cookies. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 10808-10814.	5.2	61
117	Healthy Virgin Olive Oil: A Matter of Bitterness. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 1808-1818.	10.3	61
118	Dietary Interventions to Modulate the Gut Microbiome—How Far Away Are We From Precision Medicine. <i>Inflammatory Bowel Diseases</i> , 2018, 24, 2142-2154.	1.9	61
119	Effect of peeling and heating on carotenoid content and antioxidant activity of tomato and tomato-virgin olive oil systems. <i>European Food Research and Technology</i> , 2003, 216, 116-121.	3.3	60
120	Consumption patterns of edible insects in rural and urban areas of Zimbabwe: taste, nutritional value and availability are key elements for keeping the insect eating habit. <i>Food Security</i> , 2018, 10, 561-570.	5.3	60
121	Proliferin, a new sesterterpene from. <i>Tetrahedron</i> , 1993, 49, 10883-10896.	1.9	59
122	Structure and Absolute Stereochemistry of Fusaproliferin, a Toxic Metabolite from <i>Fusarium proliferatum</i> . <i>Journal of Natural Products</i> , 1996, 59, 109-112.	3.0	59
123	Evaluation of the effect of processing on cocoa polyphenols: antiradical activity, anthocyanins and procyanidins profiling from raw beans to chocolate. <i>International Journal of Food Science and Technology</i> , 2015, 50, 840-848.	2.7	59
124	Release of Antioxidant Capacity from Five Plant Foods during a Multistep Enzymatic Digestion Protocol. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4119-4126.	5.2	58
125	Fusicoccin receptors: perception and transduction of the fusicoccin signal. <i>Journal of Experimental Botany</i> , 1995, 46, 1463-1478.	4.8	57
126	LC/MS Analysis and Antioxidative Efficiency of Maillard Reaction Products from a Lactose~Lysine Model System. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 1506-1513.	5.2	57

#	ARTICLE	IF	CITATIONS
127	Absorption and metabolism of red orange juice anthocyanins in rats. <i>British Journal of Nutrition</i> , 2006, 95, 898-904.	2.3	57
128	Sugar and dietary fibre composition influence, by different hormonal response, the satiating capacity of a fruit-based and a β -glucan-enriched beverage. <i>Food and Function</i> , 2012, 3, 67-75.	4.6	57
129	Coffee enhances the expression of chaperones and antioxidant proteins in rats with nonalcoholic fatty liver disease. <i>Translational Research</i> , 2014, 163, 593-602.	5.0	57
130	Role of the food matrix and digestion on calculation of the actual energy content of food. <i>Nutrition Reviews</i> , 2018, 76, 274-289.	5.8	57
131	Effect of cooking on the total antioxidant capacity and phenolic profile of some whole-meal African cereals. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 29-36.	3.5	56
132	The quality of low lactose milk is affected by the side proteolytic activity of the lactase used in the production process. <i>Food Research International</i> , 2016, 89, 514-525.	6.2	56
133	Mitigation Strategies for the Reduction of 2 α - and 3 α -MCPD Esters and Glycidyl Esters in the Vegetable Oil Processing Industry. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 349-361.	11.7	56
134	Glucosinolates profile of <i>Brassica rapa</i> L. subsp. <i>Sylvestris</i> L. Janch. var. <i>esculenta</i> Hort. <i>Food Chemistry</i> , 2008, 107, 1687-1691.	8.2	55
135	Effect of standard phenolic compounds and olive oil phenolic extracts on acrylamide formation in an emulsion system. <i>Food Chemistry</i> , 2011, 124, 242-247.	8.2	54
136	Chemoprevention of Intestinal Polyps in ApcMin/+ Mice Fed with Western or Balanced Diets by Drinking Anurca Apple Polyphenol Extract. <i>Cancer Prevention Research</i> , 2011, 4, 907-915.	1.5	54
137	Apple polyphenols extract (APE) improves colon damage in a rat model of colitis. <i>Digestive and Liver Disease</i> , 2012, 44, 555-562.	0.9	53
138	The effect of pulsed electric fields on carotenoids bioaccessibility: The role of tomato matrix. <i>Food Chemistry</i> , 2018, 240, 415-421.	8.2	53
139	Utilization of bambara groundnut (<i>Vigna subterranea</i> (L.) Verdc.) for sustainable food and nutrition security in semi-arid regions of Zimbabwe. <i>PLoS ONE</i> , 2018, 13, e0204817.	2.5	53
140	Designing food structure to slow down digestion in starch-rich products. <i>Current Opinion in Food Science</i> , 2020, 32, 50-57.	8.0	53
141	In vitro release of angiotensin-converting enzyme inhibitors, peroxy-radical scavengers and antibacterial compounds by enzymatic hydrolysis of glycated gluten. <i>Journal of Cereal Science</i> , 2007, 45, 327-334.	3.7	51
142	Apple polyphenol extracts prevent aspirin-induced damage to the rat gastric mucosa. <i>British Journal of Nutrition</i> , 2008, 100, 1228-1236.	2.3	51
143	Human bioavailability of flavanols and phenolic acids from cocoa-nut creams enriched with free or microencapsulated cocoa polyphenols. <i>British Journal of Nutrition</i> , 2013, 109, 1832-1843.	2.3	51
144	Evaluation of anaerobic digestates from different feedstocks as growth media for <i>Tetrademus obliquus</i> , <i>Botryococcus braunii</i> , <i>Phaeodactylum tricornutum</i> and <i>Arthrospira maxima</i> . <i>New Biotechnology</i> , 2017, 36, 8-16.	4.4	51

#	ARTICLE	IF	CITATIONS
145	Simultaneous quantification of amino acids and Amadori products in foods through ion-pairing liquid chromatography–high-resolution mass spectrometry. <i>Amino Acids</i> , 2015, 47, 111-124.	2.7	50
146	Oleic acid content of a meal promotes oleoylethanolamide response and reduces subsequent energy intake in humans. <i>Food and Function</i> , 2015, 6, 203-209.	4.6	50
147	Effect of Equivalent Thermal Treatments on the Color and the Antioxidant Activity of Tomato Puree. <i>Journal of Food Science</i> , 2002, 67, 3442-3446.	3.1	49
148	Functional foods: Planning and development. <i>Molecular Nutrition and Food Research</i> , 2005, 49, 256-262.	3.3	49
149	Glycation of lysine-containing dipeptides. <i>Journal of Peptide Science</i> , 2006, 12, 291-296.	1.4	49
150	Trichoderma Applications on Strawberry Plants Modulate the Physiological Processes Positively Affecting Fruit Production and Quality. <i>Frontiers in Microbiology</i> , 2020, 11, 1364.	3.5	49
151	The antimicrobial activity of silver nanoparticles biocomposite films depends on the silver ions release behaviour. <i>Food Chemistry</i> , 2021, 359, 129859.	8.2	49
152	Hydroponic Cultivation Improves the Nutritional Quality of Soybean and Its Products. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 250-255.	5.2	48
153	Boiling enriches the linear polysulfides and the hydrogen sulfide-releasing activity of garlic. <i>Food Chemistry</i> , 2017, 221, 1867-1873.	8.2	48
154	Cocoa hulls polyphenols stabilized by microencapsulation as functional ingredient for bakery applications. <i>Food Research International</i> , 2019, 115, 511-518.	6.2	48
155	Maillard reaction products as functional components in oil-in-water emulsions: A review highlighting interfacial and antioxidant properties. <i>Trends in Food Science and Technology</i> , 2022, 121, 129-141.	15.1	48
156	Effect of Calcium on Acrylamide Level and Sensory Properties of Cookies. <i>Food and Bioprocess Technology</i> , 2012, 5, 519-526.	4.7	47
157	Food safety culture assessment using a comprehensive mixed-methods approach: A comparative study in dairy processing organisations in an emerging economy. <i>Food Control</i> , 2018, 84, 186-196.	5.5	47
158	Intestinimonas-like bacteria are important butyrate producers that utilize N ^ε -fructosyllysine and lysine in formula-fed infants and adults. <i>Journal of Functional Foods</i> , 2020, 70, 103974.	3.4	47
159	Glycoalkaloid Content and Chemical Composition of Potatoes Improved with Nonconventional Breeding Approaches. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1553-1561.	5.2	46
160	Sugar-Induced Modification of Fibroblast Growth Factor 2 Reduces Its Angiogenic Activity in Vivo. <i>American Journal of Pathology</i> , 2002, 161, 531-541.	3.8	46
161	Carotenoids from tomatoes inhibit heterocyclic amine formation. <i>European Food Research and Technology</i> , 2002, 215, 108-113.	3.3	46
162	Foods and liver health. <i>Molecular Aspects of Medicine</i> , 2008, 29, 144-150.	6.4	46

#	ARTICLE	IF	CITATIONS
163	Antioxidants profile of small tomato fruits: Effect of irrigation and industrial process. <i>Scientia Horticulturae</i> , 2010, 126, 156-163.	3.6	46
164	Potential bioaccessibility and functionality of polyphenols and cynaropicrin from breads enriched with artichoke stem. <i>Food Chemistry</i> , 2018, 245, 838-844.	8.2	46
165	Understanding consumer data use in new product development and the product life cycle in European food firms – An empirical study. <i>Food Quality and Preference</i> , 2019, 76, 20-32.	4.6	46
166	Bioactive Compounds during Storage of Fresh-Cut Spinach: The Role of Endogenous Ascorbic Acid in the Improvement of Product Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2925-2931.	5.2	44
167	Satiating Effect of a Barley Beta-Glucan-Enriched Snack. <i>Journal of the American College of Nutrition</i> , 2010, 29, 113-121.	1.8	44
168	The health and technological implications of a better control of neoformed contaminants by the food industry. <i>Pathologie Et Biologie</i> , 2010, 58, 232-238.	2.2	44
169	Local processing and nutritional composition of indigenous fruits: The case of monkey orange (<i>Strychnos</i> spp.) from Southern Africa. <i>Food Reviews International</i> , 2017, 33, 123-142.	8.4	44
170	Bioprocessing of common pulses changed seed microstructures, and improved dipeptidyl peptidase-IV and α -glucosidase inhibitory activities. <i>Scientific Reports</i> , 2019, 9, 15308.	3.3	44
171	Antioxidant activity of virgin olive oil phenolic compounds in a micellar system. <i>Journal of the Science of Food and Agriculture</i> , 1999, 79, 1803-1808.	3.5	43
172	Novel Cyclic Lipodepsipeptide from <i>Pseudomonas syringae</i> pv. <i>lachrymans</i> Strain 508 and Syringopeptin Antimicrobial Activities. <i>Antimicrobial Agents and Chemotherapy</i> , 2005, 49, 5037-5045.	3.2	43
173	Treatment of Cereal Products with a Tailored Preparation of <i>Trichoderma</i> Enzymes Increases the Amount of Soluble Dietary Fiber. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7863-7869.	5.2	43
174	Oleocanthal in olive oil: Between myth and reality. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 5-6.	3.3	43
175	Inflammation increases NOTCH1 activity via MMP9 and is counteracted by Eicosapentaenoic Acid-free fatty acid in colon cancer cells. <i>Scientific Reports</i> , 2016, 6, 20670.	3.3	43
176	Simultaneous Determination of Beauvericin, Enniatins, and Fusaproliferin by High Performance Liquid Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3317-3320.	5.2	42
177	A Dietary Tomato Supplement Prevents Prostate Cancer in TRAMP Mice. <i>Cancer Prevention Research</i> , 2010, 3, 1284-1291.	1.5	42
178	<i>Pseudomonas corrugata</i> CrpCDE is part of the cyclic lipopeptide corpeptin biosynthetic gene cluster and is involved in bacterial virulence in tomato and in hypersensitive response in <i>Nicotiana benthamiana</i> . <i>Molecular Plant Pathology</i> , 2015, 16, 495-506.	4.2	42
179	Impact of the industrial freezing process on selected vegetables -Part II. Colour and bioactive compounds. <i>Food Research International</i> , 2015, 75, 89-97.	6.2	42
180	Design cocoa processing towards healthy cocoa products: The role of phenolics and melanoidins. <i>Journal of Functional Foods</i> , 2018, 45, 480-490.	3.4	42

#	ARTICLE	IF	CITATIONS
181	Coffee prevents fatty liver disease induced by a high-fat diet by modulating pathways of the gut-liver axis. <i>Journal of Nutritional Science</i> , 2019, 8, e15.	1.9	42
182	Synergism between fungal enzymes and bacterial antibiotics may enhance biocontrol. <i>Antonie Van Leeuwenhoek</i> , 2002, 81, 353-356.	1.7	41
183	N-acyl-homoserine-lactone quorum sensing in tomato phytopathogenic <i>Pseudomonas</i> spp. is involved in the regulation of lipopeptide production. <i>Journal of Biotechnology</i> , 2012, 159, 274-282.	3.8	41
184	Soluble Antioxidant Compounds Regenerate the Antioxidants Bound to Insoluble Parts of Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10329-10334.	5.2	41
185	In vitro bioaccessibility and functional properties of polyphenols from pomegranate peels and pomegranate peels-enriched cookies. <i>Food and Function</i> , 2016, 7, 4247-4258.	4.6	40
186	An endophytic fungi-based biostimulant modulated lettuce yield, physiological and functional quality responses to both moderate and severe water limitation. <i>Scientia Horticulturae</i> , 2019, 256, 108595.	3.6	40
187	Anaerobic Degradation of N-Îµ-Carboxymethyllysine, a Major Glycation End-Product, by Human Intestinal Bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 6594-6602.	5.2	40
188	A new syringopeptin produced by bean strains of <i>Pseudomonas syringae</i> pv. <i>syringae</i> . <i>BBA - Proteins and Proteomics</i> , 2002, 1597, 81-89.	2.1	39
189	Characterization of melanoidins from a glucose-glycine model system. <i>European Food Research and Technology</i> , 2002, 215, 210-215.	3.3	39
190	DNA Fingerprinting and Quality Traits of Corbarino Cherry-like Tomato Landraces. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3366-3371.	5.2	39
191	Solvent effects on total antioxidant capacity of foods measured by direct QUENCHER procedure. <i>Journal of Food Composition and Analysis</i> , 2012, 26, 52-57.	3.9	39
192	Salivary lipase and Î±-amylase activities are higher in overweight than in normal weight subjects: Influences on dietary behavior. <i>Food Research International</i> , 2014, 66, 463-468.	6.2	39
193	Identification of casein peptides in plasma of subjects after a cheese-enriched diet. <i>Food Research International</i> , 2016, 84, 108-112.	6.2	39
194	Acrylamide mitigation strategies: critical appraisal of the FoodDrinkEurope toolbox. <i>Food and Function</i> , 2016, 7, 2516-2525.	4.6	39
195	Reactants encapsulation and Maillard Reaction. <i>Trends in Food Science and Technology</i> , 2013, 33, 63-74.	15.1	38
196	What influences mothers'™ snack choices for their children aged 2-7?. <i>Food Quality and Preference</i> , 2019, 74, 10-20.	4.6	38
197	A new fungal growth inhibitor from <i>Trichoderma viride</i> . <i>Tetrahedron</i> , 1997, 53, 3135-3144.	1.9	37
198	Antioxidant Oligomeric Proanthocyanidins from Sea Buckthorn (<i>Hippophaë rhamnoides</i>) Pomace. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6712-6718.	5.2	37

#	ARTICLE	IF	CITATIONS
199	Identification and characterization of potato protease inhibitors able to inhibit pathogenicity and growth of <i>Botrytis cinerea</i> . <i>Physiological and Molecular Plant Pathology</i> , 2006, 68, 138-148.	2.5	37
200	<i>Mitigation Strategies to Reduce Acrylamide Formation in Fried Potato Products</i>. <i>Annals of the New York Academy of Sciences</i> , 2008, 1126, 89-100.	3.8	37
201	Acrylamide formation in a cookie system as influenced by the oil phenol profile and degree of oxidation. <i>European Food Research and Technology</i> , 2009, 229, 63-72.	3.3	37
202	Garlic extract prevents CCl ₄ -induced liver fibrosis in rats: The role of tissue transglutaminase. <i>Digestive and Liver Disease</i> , 2010, 42, 571-577.	0.9	37
203	Melanoidins from Coffee, Cocoa, and Bread Are Able to Scavenge $\dot{1}\pm$ -Dicarbonyl Compounds under Simulated Physiological Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 10921-10929.	5.2	37
204	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. <i>Journal of Nutrition</i> , 2019, 149, 1714-1723.	2.9	37
205	Use of network analysis to capture key traits affecting tomato organoleptic quality. <i>Journal of Experimental Botany</i> , 2009, 60, 3379-3386.	4.8	36
206	Bioactive compounds from hazelnut skin (<i>Corylus avellana</i> L.): Effects on <i>Lactobacillus plantarum</i> P17630 and <i>Lactobacillus crispatus</i> P17631. <i>Journal of Functional Foods</i> , 2013, 5, 306-315.	3.4	36
207	Polyphenol Metabolite Profile of Artichoke Is Modulated by Agronomical Practices and Cooking Method. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 7960-7968.	5.2	36
208	Quantitation of Acrylamide in Foods by High-Resolution Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 74-79.	5.2	36
209	Polyphenols and Tryptophan Metabolites Activate the Aryl Hydrocarbon Receptor in an in vitro Model of Colonic Fermentation. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1800722.	3.3	36
210	Phytochemicals and colorectal cancer preventionâ€™myth or reality?. <i>Nature Reviews Gastroenterology and Hepatology</i> , 2011, 8, 592-596.	17.8	35
211	Decarboxylase gene expression and cadaverine and putrescine production by <i>Serratia proteamaculans</i> in vitro and in beef. <i>International Journal of Food Microbiology</i> , 2013, 165, 332-338.	4.7	35
212	Osmotic dehydration of mango: Effect of vacuum impregnation, high pressure, pectin methylesterase and ripeness on quality. <i>LWT - Food Science and Technology</i> , 2018, 98, 179-186.	5.2	35
213	Shape up! How shape, size and addition of condiments influence eating behavior towards vegetables. <i>Food and Function</i> , 2019, 10, 5739-5751.	4.6	35
214	Extraction of Azadirachtin A from Neem Seed Kernels by Supercritical Fluid and Its Evaluation by HPLC and LC/MS. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 5252-5256.	5.2	34
215	Effect of modified atmosphere and active packaging on the shelf-life of fresh bluefin tuna fillets. <i>Journal of Food Engineering</i> , 2011, 105, 429-435.	5.2	34
216	Effect of endogenous phenoloxidase on protein solubility and digestibility after processing of <i>Tenebrio molitor</i> , <i>Alphitobius diaperinus</i> and <i>Hermetia illucens</i> . <i>Food Research International</i> , 2019, 121, 684-690.	6.2	34

#	ARTICLE	IF	CITATIONS
217	The state of the art of food ingredientsâ€™ naturalness evaluation: A review of proposed approaches and their relation with consumer trends. <i>Trends in Food Science and Technology</i> , 2020, 106, 434-444.	15.1	34
218	Fat content and storage conditions are key factors on the partitioning and activity of carvacrol in antimicrobial packaging. <i>Food Packaging and Shelf Life</i> , 2020, 24, 100500.	7.5	34
219	Dissection of genetic and environmental factors involved in tomato organoleptic quality. <i>BMC Plant Biology</i> , 2011, 11, 58.	3.6	33
220	Okara Promoted Acrylamide and Carboxymethyl-lysine Formation in Bakery Products. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 10141-10146.	5.2	33
221	Role of curcumin in the conversion of asparagine into acrylamide during heating. <i>Amino Acids</i> , 2013, 44, 1419-1426.	2.7	33
222	Evolution of protein bound Maillard reaction end-products and free Amadori compounds in low lactose milk in presence of fructosamine oxidase I. <i>Food Chemistry</i> , 2016, 212, 722-729.	8.2	33
223	Mediterranean diet consumption affects the endocannabinoid system in overweight and obese subjects: possible links with gut microbiome, insulin resistance and inflammation. <i>European Journal of Nutrition</i> , 2021, 60, 3703-3716.	3.9	33
224	Antioxidant activity of pasteurized and sterilized commercial red orange juices. <i>Molecular Nutrition and Food Research</i> , 2005, 49, 1129-1135.	3.3	32
225	Effect of cooking on the concentration of Vitamins B in fortified meat products. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006, 41, 1592-1595.	2.8	32
226	Flavor of roasted peanuts (<i>Arachis hypogaea</i>) â€™ Part II: Correlation of volatile compounds to sensory characteristics. <i>Food Research International</i> , 2016, 89, 870-881.	6.2	32
227	Iron-polyphenol complexes cause blackening upon grinding <i>Hermetia illucens</i> (black soldier fly) larvae. <i>Scientific Reports</i> , 2019, 9, 2967.	3.3	32
228	An intercontinental analysis of food safety culture in view of food safety governance and national values. <i>Food Control</i> , 2020, 111, 107075.	5.5	32
229	Tea polyphenols as a strategy to control starch digestion in bread: the effects of polyphenol type and gluten. <i>Food and Function</i> , 2020, 11, 5933-5943.	4.6	32
230	Supercritical fluid extraction of Beauvericin from maize. <i>Talanta</i> , 2004, 62, 523-530.	5.5	31
231	Biochemical, sensorial and genomic profiling of traditional Italian tomato varieties. <i>Euphytica</i> , 2008, 164, 571-582.	1.2	31
232	Effect of Chlorine Dioxide and Ascorbic Acid on Enzymatic Browning and Shelf Life of Fresh-Cut Red Delicious and Granny Smith Apples. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2925-2934.	2.0	31
233	Profiling chicory sesquiterpene lactones by high resolution mass spectrometry. <i>Food Research International</i> , 2015, 67, 193-198.	6.2	31
234	Microencapsulated Starter Culture During Yoghurt Manufacturing, Effect on Technological Features. <i>Food and Bioprocess Technology</i> , 2017, 10, 1767-1777.	4.7	31

#	ARTICLE	IF	CITATIONS
235	Characterization of a 60 kDa phytotoxic glycoprotein produced by <i>Phoma tracheiphila</i> and its relation to malseccin. <i>Physiological and Molecular Plant Pathology</i> , 1998, 53, 149-161.	2.5	30
236	The Phytotoxic Lipodepsipeptide Syringopeptin 25A from <i>Pseudomonas syringae</i> pv <i>syringae</i> Forms Ion Channels in Sugar Beet Vacuoles. <i>Journal of Membrane Biology</i> , 2002, 188, 237-248.	2.1	30
237	Nutritional Quality of Sous Vide Cooked Carrots and Brussels Sprouts. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 6019-6025.	5.2	30
238	Development and functional characterization of new antioxidant dietary fibers from pomegranate, olive and artichoke by-products. <i>Food Research International</i> , 2017, 101, 155-164.	6.2	30
239	Involvement of phenoloxidase in browning during grinding of <i>Tenebrio molitor</i> larvae. <i>PLoS ONE</i> , 2017, 12, e0189685.	2.5	30
240	The quantification of free Amadori compounds and amino acids allows to model the bound Maillard reaction products formation in soybean products. <i>Food Chemistry</i> , 2018, 247, 29-38.	8.2	30
241	Bambara groundnut (<i>Vigna subterranea</i> (L.) Verdc.) flour: A functional ingredient to favour the use of an unexploited sustainable protein source. <i>PLoS ONE</i> , 2018, 13, e0205776.	2.5	30
242	Healthy, but Disgusting: An Investigation Into Consumers' Willingness to Try Insect Meat. <i>Journal of Economic Entomology</i> , 2019, 112, 1005-1010.	1.8	30
243	The contribution of wild harvested edible insects (<i>Eulepida mashona</i> and <i>Henicus whellani</i>) to nutrition security in Zimbabwe. <i>Journal of Food Composition and Analysis</i> , 2019, 75, 17-25.	3.9	30
244	Food Liking Enhances the Plasma Response of 2-Arachidonoylglycerol and of Pancreatic Polypeptide upon Modified Sham Feeding in Humans. <i>Journal of Nutrition</i> , 2015, 145, 2169-2175.	2.9	29
245	Microencapsulated bitter compounds (from <i>Gentiana lutea</i>) reduce daily energy intakes in humans. <i>British Journal of Nutrition</i> , 2016, 116, 1841-1850.	2.3	29
246	Effect of soybean processing on cell wall porosity and protein digestibility. <i>Food and Function</i> , 2020, 11, 285-296.	4.6	29
247	Recovery of eggplant field waste as a source of phytochemicals. <i>Scientia Horticulturae</i> , 2020, 261, 109023.	3.6	29
248	Sperm Mobility: Deduction of a Model Explaining Phenotypic Variation in Roosters (<i>Gallus</i>)	2.7	28
249	Dietary trans-resveratrol bioavailability and effect on CCl ₄ -induced liver lipid peroxidation. <i>Journal of Gastroenterology and Hepatology (Australia)</i> , 2009, 24, 618-622.	2.8	28
250	Advanced Glycation End Products in Infant Formulas Do Not Contribute to Insulin Resistance Associated with Their Consumption. <i>PLoS ONE</i> , 2013, 8, e53056.	2.5	28
251	Effects of beetroot (<i>Beta vulgaris</i>) preparations on the Maillard reaction products in milk and meat-protein model systems. <i>Food Research International</i> , 2015, 70, 31-39.	6.2	28
252	High-Pressure/High-Temperature Processing Reduces Maillard Reaction and Viscosity in Whey Protein-Sugar Solutions. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7208-7215.	5.2	28

#	ARTICLE	IF	CITATIONS
253	Flavor of roasted peanuts (<i>Arachis hypogaea</i>) - Part I: Effect of raw material and processing technology on flavor, color and fatty acid composition of peanuts. <i>Food Research International</i> , 2016, 89, 860-869.	6.2	28
254	Improvement of traditional processing of local monkey orange (<i>Strychnos</i> spp.) fruits to enhance nutrition security in Zimbabwe. <i>Food Security</i> , 2017, 9, 621-633.	5.3	28
255	Effect of Vacuum Frying on Quality Attributes of Fruits. <i>Food Engineering Reviews</i> , 2018, 10, 154-164.	5.9	28
256	Distribution of bioactive compounds in pearled fractions of tritordeum. <i>Food Chemistry</i> , 2019, 301, 125228.	8.2	28
257	Using particle size and fat content to control the release of Allyl isothiocyanate from ground mustard seeds for its application in antimicrobial packaging. <i>Food Chemistry</i> , 2020, 308, 125573.	8.2	28
258	Glycation of soy proteins leads to a range of fractions with various supramolecular assemblies and surface activities. <i>Food Chemistry</i> , 2021, 343, 128556.	8.2	28
259	Development of a moisture-activated antimicrobial film containing ground mustard seeds and its application on meat in active packaging system. <i>Food Packaging and Shelf Life</i> , 2021, 30, 100753.	7.5	28
260	Immunological detection of syringopeptins produced by <i>Pseudomonas syringae</i> pv. <i>lachrymans</i> . <i>Physiological and Molecular Plant Pathology</i> , 1999, 55, 255-261.	2.5	27
261	Biological activities of dermatological interest by the water extract of the microalga <i>Botryococcus braunii</i> . <i>Archives of Dermatological Research</i> , 2012, 304, 755-764.	1.9	27
262	Chemical profile and sensory properties of different foods cooked by a new radiofrequency oven. <i>Food Chemistry</i> , 2013, 139, 515-520.	8.2	27
263	Faax enzymes inhibited Maillard reaction development during storage both in protein glucose model system and low lactose UHT milk. <i>Amino Acids</i> , 2014, 46, 279-288.	2.7	27
264	Productivity and biochemical composition of <i>Tetrademus obliquus</i> and <i>Phaeodactylum tricornutum</i> : effects of different cultivation approaches. <i>Journal of Applied Phycology</i> , 2016, 28, 3179-3192.	2.8	27
265	Garlic extract attenuating rat liver fibrosis by inhibiting TGF- β 1. <i>Clinical Nutrition</i> , 2013, 32, 252-258.	5.0	26
266	A Mediterranean Diet Mix Has Chemopreventive Effects in a Murine Model of Colorectal Cancer Modulating Apoptosis and the Gut Microbiota. <i>Frontiers in Oncology</i> , 2019, 9, 140.	2.8	26
267	Antioxidant potential of non-modified and glycated soy proteins in the continuous phase of oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2021, 114, 106564.	10.7	26
268	Inhibition of α -glucosidases by tea polyphenols in rat intestinal extract and Caco-2 cells grown on Transwell. <i>Food Chemistry</i> , 2021, 361, 130047.	8.2	26
269	Psychobiotics, gut microbiota and fermented foods can help preserving mental health. <i>Food Research International</i> , 2022, 152, 110892.	6.2	26
270	Effect of sulforaphane on glutathione- α -adduct formation and on glutathione-S-transferase-dependent detoxification of acrylamide in Caco-2 cells. <i>Molecular Nutrition and Food Research</i> , 2009, 53, 1540-1550.	3.3	25

#	ARTICLE	IF	CITATIONS
271	Analysis of breath by proton transfer reaction time of flight mass spectrometry in rats with steatohepatitis induced by high-fat diet. <i>Journal of Mass Spectrometry</i> , 2012, 47, 1098-1103.	1.6	25
272	A combination of eicosapentaenoic acid-free fatty acid, epigallocatechin-3-gallate and proanthocyanidins has a strong effect on mTOR signaling in colorectal cancer cells. <i>Carcinogenesis</i> , 2014, 35, 2314-2320.	2.8	25
273	Carbonyl trapping and antiglycative activities of olive oil mill wastewater. <i>Food and Function</i> , 2015, 6, 574-583.	4.6	25
274	Investigation into the potential of commercially available lesser mealworm (<i>A. diaperinus</i>) protein to serve as sources of peptides with DPP-IV inhibitory activity. <i>International Journal of Food Science and Technology</i> , 2019, 54, 696-704.	2.7	25
275	Development of a Stable Isotope Dilution Assay for an Accurate Quantification of Protein-Bound μ -(1-Deoxy-d-fructos-1-yl)-l-lysine Using a ^{13}C -Labeled Internal Standard. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 5084-5092.	5.2	24
276	An insect peptide engineered into the tomato prosystemin gene is released in transgenic tobacco plants and exerts biological activity. <i>Plant Molecular Biology</i> , 2003, 53, 891-902.	3.9	24
277	Protocatechuic acid: The missing human cyanidins' metabolite. <i>Molecular Nutrition and Food Research</i> , 2008, 52, 386-387.	3.3	24
278	Impact of Roasting on Identification of Hazelnut (<i>Corylus avellana</i> L.) Origin: A Chemometric Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 7294-7303.	5.2	24
279	Ethnicity, gender and physiological parameters: Their effect on in vivo flavour release and perception during chewing gum consumption. <i>Food Research International</i> , 2019, 116, 57-70.	6.2	24
280	Adding condiments to foods: How does static and dynamic sensory perception change when bread and carrots are consumed with mayonnaise?. <i>Food Quality and Preference</i> , 2019, 73, 154-170.	4.6	24
281	Gastrointestinal Bioaccessibility and Colonic Fermentation of Fucoxanthin from the Extract of the Microalga <i>Nitzschia laevis</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 1844-1850.	5.2	24
282	Effect of <i>Trichoderma</i> Bioactive Metabolite Treatments on the Production, Quality, and Protein Profile of Strawberry Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 7246-7258.	5.2	24
283	Effects of Nutrient and NaCl Salinity on Growth, Yield, Quality and Composition of Pepper Grown in Soilless Closed System. <i>Journal of Plant Nutrition</i> , 2014, 37, 1455-1474.	1.9	23
284	Metabolic and Molecular Changes of the Phenylpropanoid Pathway in Tomato (<i>Solanum lycopersicum</i>) Lines Carrying Different <i>Solanum pennellii</i> Wild Chromosomal Regions. <i>Frontiers in Plant Science</i> , 2016, 7, 1484.	3.6	23
285	The Choice of Canned Whole Peeled Tomatoes is Driven by Different Key Quality Attributes Perceived by Consumers Having Different Familiarity with the Product. <i>Journal of Food Science</i> , 2016, 81, S2988-S2996.	3.1	23
286	An Endophytic Fungi-Based Biostimulant Modulates Volatile and Non-Volatile Secondary Metabolites and Yield of Greenhouse Basil (<i>Ocimum basilicum</i> L.) through Variable Mechanisms Dependent on Salinity Stress Level. <i>Pathogens</i> , 2021, 10, 797.	2.8	23
287	Analysis of bacterial lipodepsipeptides by matrix-assisted laser desorption/ionisation time-of-flight and high-performance liquid chromatography with electrospray mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2001, 15, 623-628.	1.5	22
288	Functional ingredients produced by culture of <i>Koliella antarctica</i> . <i>Aquaculture</i> , 2010, 299, 115-120.	3.5	22

#	ARTICLE	IF	CITATIONS
289	Toward the design of insect-based meat analogue: The role of calcium and temperature in coagulation behavior of <i>Alphitobius diaperinus</i> proteins. <i>LWT - Food Science and Technology</i> , 2019, 100, 75-82.	5.2	22
290	Determination of the structure of fusaproliferin by ¹ H-NMR and distance geometry. <i>Structural Chemistry</i> , 1995, 6, 183-189.	2.0	21
291	Oxidative Status in Chronic Hepatitis C: The Influence of Antiviral Therapy and Prognostic Value of Serum Hydroperoxide Assay. <i>Free Radical Research</i> , 2004, 38, 573-580.	3.3	21
292	Food database of N-acyl-phosphatidylethanolamines, N-acylethanolamines and endocannabinoids and daily intake from a Western, a Mediterranean and a vegetarian diet. <i>Food Chemistry</i> , 2019, 300, 125218.	8.2	21
293	Effect of bean structure on microbiota utilization of plant nutrients: An in-vitro study using the simulator of the human intestinal microbial ecosystem (SHIME [®]). <i>Journal of Functional Foods</i> , 2020, 73, 104087.	3.4	21
294	Insoluble dietary fibre scavenges reactive carbonyl species under simulated physiological conditions: The key role of fibre-bound polyphenols. <i>Food Chemistry</i> , 2021, 349, 129018.	8.2	21
295	Purification and photoaffinity labeling of fusicoccin receptors from maize. <i>FEBS Journal</i> , 1993, 214, 339-345.	0.2	20
296	Paracelsin E, a New Peptaibol from <i>Trichoderma saturnisporum</i> . <i>Journal of Natural Products</i> , 1995, 58, 1745-1748.	3.0	20
297	The H ⁺ -ATPase purified from maize root plasma membranes retains fusicoccin in vivo activation. <i>FEBS Letters</i> , 1996, 382, 293-296.	2.8	20
298	Antioxidant strategies based on tomato-enriched food or pyruvate do not affect disease onset and survival in an animal model of amyotrophic lateral sclerosis. <i>Brain Research</i> , 2007, 1168, 90-96.	2.2	20
299	Influence of glucose on cyanidin 3- β -glucoside absorption in rats. <i>Molecular Nutrition and Food Research</i> , 2008, 52, 959-964.	3.3	20
300	New Tool To Evaluate a Comprehensive Antioxidant Activity in Food Extracts: Bleaching of 4-Nitroso-N,N-dimethylaniline Catalyzed by Soybean Lipoxygenase-1. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 9682-9692.	5.2	20
301	Targeted metabolite profile of food bioactive compounds by Orbitrap high resolution mass spectrometry: The "FancyTiles" approach. <i>Food Research International</i> , 2014, 63, 139-146.	6.2	20
302	Biochemical composition and in vitro digestibility of <i>Galdieria sulphuraria</i> grown on spent cherry-brine liquid. <i>New Biotechnology</i> , 2019, 53, 9-15.	4.4	20
303	Influence of alkaline salt cooking on solubilisation of phenolic compounds of bambara groundnut (<i>Vigna subterranea</i> (L.) Verdc.) in relation to cooking time reduction. <i>LWT - Food Science and Technology</i> , 2019, 107, 49-55.	5.2	20
304	Reducing Energy Requirements in Future Bioregenerative Life Support Systems (BLSSs): Performance and Bioactive Composition of Diverse Lettuce Genotypes Grown Under Optimal and Suboptimal Light Conditions. <i>Frontiers in Plant Science</i> , 2019, 10, 1305.	3.6	20
305	Soybean germination limits the role of cell wall integrity in controlling protein physicochemical changes during cooking and improves protein digestibility. <i>Food Research International</i> , 2021, 143, 110254.	6.2	20
306	Exploration of heritage food concept. <i>Trends in Food Science and Technology</i> , 2021, 111, 790-797.	15.1	20

#	ARTICLE	IF	CITATIONS
307	Glycated Fibroblast Growth Factor-2 Is Quickly Produced in Vitro upon Low-Millimolar Glucose Treatment and Detected in Vivo in Diabetic Mice. <i>Molecular Endocrinology</i> , 2006, 20, 2806-2818.	3.7	19
308	Extra Virgin Olive Oil: From Composition to "Molecular Gastronomy". <i>Cancer Treatment and Research</i> , 2014, 159, 325-338.	0.5	19
309	Raman spectroscopy application in frozen carrot cooked in different ways and the relationship with carotenoids. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2185-2191.	3.5	19
310	Risk-based integrity audits in the food chain "A framework for complex systems. <i>Trends in Food Science and Technology</i> , 2016, 56, 167-174.	15.1	19
311	Amadori products formation in emulsified systems. <i>Food Chemistry</i> , 2016, 199, 51-58.	8.2	19
312	Sauce it up: influence of condiment properties on oral processing behavior, bolus formation and sensory perception of solid foods. <i>Food and Function</i> , 2020, 11, 6186-6201.	4.6	19
313	Surface color distribution analysis by computer vision compared to sensory testing: Vacuum fried fruits as a case study. <i>Food Research International</i> , 2021, 143, 110230.	6.2	19
314	Quantification of lycopene in tomato products: comparing the performances of a newly proposed direct photothermal method and high-performance liquid chromatography. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1149-1153.	3.5	18
315	Front face fluorescence spectroscopy and multiway analysis for process control and NFC prediction in industrially processed cookies. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2008, 93, 99-107.	3.5	18
316	Application of PTR-TOF-MS to investigate metabolites in exhaled breath of patients affected by coeliac disease under gluten free diet. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2014, 966, 208-213.	2.3	18
317	Modelling the kinetics of osmotic dehydration of mango: Optimizing process conditions and pre-treatment for health aspects. <i>Journal of Food Engineering</i> , 2020, 280, 109985.	5.2	18
318	Studies on the Effect of Amadoriase from <i>Aspergillus fumigatus</i> on Peptide and Protein Glycation In Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4189-4195.	5.2	17
319	Development of a tomato-based food for special medical purposes as therapy adjuvant for patients with HCV infection. <i>European Journal of Clinical Nutrition</i> , 2007, 61, 906-915.	2.9	17
320	A viral chitinase enhances oral activity of TMOF. <i>Insect Biochemistry and Molecular Biology</i> , 2010, 40, 533-540.	2.7	17
321	Absorption of strawberry phytochemicals and antioxidant status changes in humans. <i>Journal of Berry Research</i> , 2010, 1, 81-89.	1.4	17
322	Channel-forming activity of syringomycin E in two mercury-supported biomimetic membranes. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2015, 1848, 932-941.	2.6	17
323	Evaluation of microfiltration and heat treatment on the microbiological characteristics, phenolic composition and volatile compound profile of pomegranate (<i>Punica granatum</i> L.) juice. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3324-3332.	3.5	17
324	A systems approach to dynamic performance assessment in new food product development. <i>Trends in Food Science and Technology</i> , 2019, 91, 330-338.	15.1	17

#	ARTICLE	IF	CITATIONS
325	Melanoidins from coffee and bread differently influence energy intake: A randomized controlled trial of food intake and gut-brain axis response. <i>Journal of Functional Foods</i> , 2020, 72, 104063.	3.4	17
326	Glycoalkaloids and acclimation capacity of hybrids between <i>Solanum tuberosum</i> and the incongruent hardy species <i>Solanum commersonii</i> . <i>Theoretical and Applied Genetics</i> , 2003, 107, 1187-1194.	3.6	16
327	TOMATO FRUIT QUALITY IN RELATION TO THE CONTENT OF SODIUM CHLORIDE IN THE NUTRIENT SOLUTION. <i>Acta Horticulturae</i> , 2004, , 769-774.	0.2	16
328	Modifying the Bass diffusion model to study adoption of radical new foodsâ€”The case of edible insects in the Netherlands. <i>PLoS ONE</i> , 2020, 15, e0234538.	2.5	16
329	<i>In Vivo</i> Aroma Release and Dynamic Sensory Perception of Composite Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10260-10271.	5.2	16
330	A Comparison of Color Formation and Maillard Reaction Products of a Lactoseâ”Lysine and Lactoseâ”NÎ±-Acetyllysine Model System. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1041-1046.	5.2	15
331	Tomato-based Functional Food as Interferon Adjuvant in HCV Eradication Therapy. <i>Journal of Clinical Gastroenterology</i> , 2004, 38, S118-S120.	2.2	15
332	Are the major antioxidants derived from soy protein and fructo-oligosaccharides model systems colored aqueous soluble or insoluble compounds?. <i>European Food Research and Technology</i> , 2010, 231, 545-553.	3.3	15
333	Effect of Thermally Oxidized Oil and Fasting Status on the Short-Term Digestibility of Ketolinoleic Acids and Total Oxidized Fatty Acids in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 4684-4691.	5.2	15
334	Structure of the lipodepsipeptide syringomycin E in phospholipids and sodium dodecylsulphate micelle studied by circular dichroism, NMR spectroscopy and molecular dynamics. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2011, 1808, 2102-2110.	2.6	15
335	Cooking, industrial processing and caloric density of foods. <i>Current Opinion in Food Science</i> , 2017, 14, 98-102.	8.0	15
336	Youngest versus oldest child: why does mothersâ€™ snack choice differ?. <i>Appetite</i> , 2020, 144, 104455.	3.7	15
337	Nutritional and Physicochemical Quality of Vacuum-Fried Mango Chips Is Affected by Ripening Stage, Frying Temperature, and Time. <i>Frontiers in Nutrition</i> , 2020, 7, 95.	3.7	15
338	Roasting carob flour decreases the capacity to bind glycoconjugates of bile acids. <i>Food and Function</i> , 2020, 11, 5924-5932.	4.6	15
339	Comparison of physical, microstructural and antioxidative properties of pumpkin cubes cooked by conventional, vacuum cooking and sous vide methods. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2534-2541.	3.5	15
340	Cocoa melanoidins reduce the formation of dietary advanced glycation end-products in dairy mimicking system. <i>Food Chemistry</i> , 2021, 345, 128827.	8.2	15
341	ANTIOXIDANT PROFILES OF CORBARA SMALL TOMATOES DURING RIPENING AND EFFECTS OF AQUEOUS EXTRACTS ON J774 CELL ANTIOXIDANT ENZYMES. <i>Journal of Food Biochemistry</i> , 2004, 28, 1-20.	2.9	14
342	Bioactive lipopeptides of ice-nucleating snow bacterium <i>Pseudomonas syringae</i> strain 31R1. <i>FEMS Microbiology Letters</i> , 2008, 286, 158-165.	1.8	14

#	ARTICLE	IF	CITATIONS
343	Rye Flour Extraction Rate Affects Maillard Reaction Development, Antioxidant Activity, and Acrylamide Formation in Bread Crisps. <i>Cereal Chemistry</i> , 2010, 87, 131-136.	2.2	14
344	Acrylamide formation and colour development in low-fat baked potato products as influenced by baking conditions and oil type. <i>European Food Research and Technology</i> , 2013, 236, 843-851.	3.3	14
345	Broccoli glucosinolate degradation is reduced performing thermal treatment in binary systems with other food ingredients. <i>RSC Advances</i> , 2015, 5, 66894-66900.	3.6	14
346	Tool to Support Citizen Participation and Multidisciplinarity in Food Innovation: Circular Food Design. <i>Frontiers in Sustainable Food Systems</i> , 2020, 4, .	3.9	14
347	Chemical refining methods effectively mitigate 2-MCPD esters, 3-MCPD esters, and glycidyl esters formation in refined vegetable oils. <i>Food Research International</i> , 2022, 156, 111137.	6.2	14
348	Convenient Synthesis of Lactuloselysine and Its Use for LC-MS Analysis in Milk-like Model Systems. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4700-4706.	5.2	13
349	Fuscopeptins, antimicrobial lipodepsipeptides from <i>Pseudomonas fuscovaginae</i> , are channel forming peptides active on biological and model membranes. <i>Journal of Peptide Science</i> , 2008, 14, 496-502.	1.4	13
350	100 Years of the Maillard Reaction: Why Our Food Turns Brown. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10197-10197.	5.2	13
351	Salivary concentration of N -acylethanolamines upon food mastication and after meal consumption: Influence of food dietary fiber. <i>Food Research International</i> , 2016, 89, 186-193.	6.2	13
352	Effects of processing and storage on the stability of the red biocolorant apigeninidin from sorghum. <i>LWT - Food Science and Technology</i> , 2018, 90, 592-597.	5.2	13
353	Specific Polyunsaturated Fatty Acids Can Modulate in vitro Human mDC2s and Subsequent Th2 Cytokine Release. <i>Frontiers in Immunology</i> , 2020, 11, 748.	4.8	13
354	Frozen storage of lesser mealworm larvae (<i>Alphitobius diaperinus</i>) changes chemical properties and functionalities of the derived ingredients. <i>Food Chemistry</i> , 2020, 320, 126649.	8.2	13
355	β-Glucan Interaction with Lentil (<i>Lens culinaris</i>) and Yellow Pea (<i>Pisum sativum</i>) Proteins Suppresses Their In Vitro Digestibility. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10630-10637.	5.2	13
356	Antimicrobial evaluation of red, phytoalexin-rich sorghum food biocolorant. <i>PLoS ONE</i> , 2018, 13, e0194657.	2.5	13
357	An immunological approach to monitor protein lactosylation of heated food model systems. <i>Food Chemistry</i> , 1997, 58, 53-58.	8.2	12
358	Stability of fusaproliferin, a mycotoxin from <i>Fusarium</i> spp. , 1999, 79, 1676-1680.		12
359	Drivers of Preference and Perception of Freshness in Roasted Peanuts (<i>Arachis spp.</i>) for European Consumers. <i>Journal of Food Science</i> , 2018, 83, 1103-1115.	3.1	12
360	Salivary endocannabinoids and N-acylethanolamines upon mastication of a semisolid food: implications in fat taste, appetite and food liking. <i>Food and Function</i> , 2018, 9, 476-484.	4.6	12

#	ARTICLE	IF	CITATIONS
361	Effect of heat and pectinase maceration on phenolic compounds and physicochemical quality of <i>Strychnos cocculoides</i> juice. <i>PLoS ONE</i> , 2018, 13, e0202415.	2.5	12
362	In vitro evaluation of gastro-intestinal digestion and colonic biotransformation of curcuminoids considering different formulations and food matrices. <i>Journal of Functional Foods</i> , 2019, 59, 156-163.	3.4	12
363	The pivotal role of moisture content in the kinetic modelling of the quality attributes of vacuum fried chips. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 59, 102251.	5.6	12
364	Packaging Design Using Mustard Seeds as a Natural Antimicrobial: A Study on Inhibition of <i>Pseudomonas fragi</i> in Liquid Medium. <i>Foods</i> , 2020, 9, 789.	4.3	12
365	Aryl hydrocarbon Receptor activation during <i>in vitro</i> and <i>in vivo</i> digestion of raw and cooked broccoli (<i>brassica oleracea</i> var. <i>italica</i>). <i>Food and Function</i> , 2020, 11, 4026-4037.	4.6	12
366	Endocannabinoids, endocannabinoid-like molecules and their precursors in human small intestinal lumen and plasma: does diet affect them?. <i>European Journal of Nutrition</i> , 2021, 60, 2203-2215.	3.9	12
367	Rice varieties with a high endosperm lipid content have reduced starch digestibility and increased β -oryzanol bioaccessibility. <i>Food and Function</i> , 2021, 12, 11547-11556.	4.6	12
368	Lentil Protein and Tannic Acid Interaction Limits <i>in Vitro</i> Peptic Hydrolysis and Alters Peptidomic Profiles of the Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 6519-6529.	5.2	12
369	Production of neosolaniol by <i>Fusarium tumidum</i> . <i>Mycopathologia</i> , 1995, 130, 179-184.	3.1	11
370	Substrate Specificity of Amadoriase I from <i>Aspergillus fumigatus</i> . <i>Annals of the New York Academy of Sciences</i> , 2005, 1043, 837-844.	3.8	11
371	Synbiotic Microencapsulation from Slow Digestible Colored Rice and Its Effect on Yoghurt Quality. <i>Food and Bioprocess Technology</i> , 2018, 11, 1111-1124.	4.7	11
372	Values and value conflicts in snack providing of Dutch, Polish, Indonesian and Italian mothers. <i>Food Research International</i> , 2019, 115, 554-561.	6.2	11
373	Interrelated Routes between the Maillard Reaction and Lipid Oxidation in Emulsion Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12107-12115.	5.2	11
374	Mothers' considerations in snack choice for their children: Differences between the North and the South of Italy. <i>Food Quality and Preference</i> , 2020, 85, 103965.	4.6	11
375	Novel application of biofortified crops: consumer acceptance of pasta from yellow cassava and leafy vegetables. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 6027-6035.	3.5	11
376	Technological and nutritional properties of amaranth-fortified yellow cassava pasta. <i>Journal of Food Science</i> , 2021, 86, 5213-5225.	3.1	11
377	EFFECTS OF NITROGEN FERTILIZATION ON THE NUTRITIONAL VALUE OF ORGANICALLY AND CONVENTIONALLY GROWN TOMATOES. <i>Acta Horticulturae</i> , 2006, , 107-110.	0.2	10
378	Effects of Formulation and Baking Conditions on Neo-formed Contaminants in Model Cookies. <i>Czech Journal of Food Sciences</i> , 2009, 27, S93-S95.	1.2	10

#	ARTICLE	IF	CITATIONS
379	The Effect of Sulforaphane on Glyoxalase I Expression and Activity in Peripheral Blood Mononuclear Cells. <i>Nutrients</i> , 2018, 10, 1773.	4.1	10
380	Rapid and noninvasive quality control of anhydrous milk fat by PTR-MS: The effect of storage time and packaging. <i>Journal of Mass Spectrometry</i> , 2018, 53, 753-762.	1.6	10
381	Effective physical refining for the mitigation of processing contaminants in palm oil at pilot scale. <i>Food Research International</i> , 2020, 138, 109748.	6.2	10
382	Cracker shape modifies <i>ad libitum</i> snack intake of crackers with cheese dip. <i>British Journal of Nutrition</i> , 2020, 124, 988-997.	2.3	10
383	Volatile antimicrobial absorption in food gel depends on the food matrix characteristics. <i>Food Hydrocolloids</i> , 2020, 107, 105933.	10.7	10
384	Carvacrol release from PLA to a model food emulsion: Impact of oil droplet size. <i>Food Control</i> , 2020, 114, 107247.	5.5	10
385	All-aqueous emulsions as miniaturized chemical reactors in the food and bioprocess technology. <i>Current Opinion in Food Science</i> , 2020, 33, 165-172.	8.0	10
386	Improvement of urinary tract symptoms and quality of life in benign prostate hyperplasia patients associated with consumption of a newly developed whole tomato-based food supplement: a phase II prospective, randomized double-blinded, placebo-controlled study. <i>Journal of Translational Medicine</i> , 2021, 19, 24.	4.4	10
387	Substrate-Driven Differences in Tryptophan Catabolism by Gut Microbiota and Aryl Hydrocarbon Receptor Activation. <i>Molecular Nutrition and Food Research</i> , 2021, 65, e2100092.	3.3	10
388	Design of sporopollenin-based functional ingredients for gastrointestinal tract targeted delivery. <i>Current Opinion in Food Science</i> , 2022, 44, 100809.	8.0	10
389	Polyphenol composition and qualitative characteristics of fresh-cut lettuce in relation to cultivar, mulching, and storage. <i>Journal of Horticultural Science and Biotechnology</i> , 2007, 82, 420-427.	1.9	9
390	Maternal Consumption of a Diet Rich in Maillard Reaction Products Accelerates Neurodevelopment in F1 and Sex-Dependently Affects Behavioral Phenotype in F2 Rat Offspring. <i>Foods</i> , 2019, 8, 168.	4.3	9
391	Monkey orange fruit juice improves the nutritional quality of a maize-based diet. <i>Food Research International</i> , 2019, 116, 870-877.	6.2	9
392	Bioinformatics of edible yellow mealworm (<i>Tenebrio molitor</i>) proteome reveal the cuticular proteins as promising precursors of dipeptidyl peptidase-IV inhibitors. <i>Journal of Food Biochemistry</i> , 2020, 44, e13121.	2.9	9
393	Modelling the effect of food composition on antimicrobial compound absorption and degradation in an active packaging. <i>Journal of Food Engineering</i> , 2021, 300, 110539.	5.2	9
394	Enriching street-vended zobo (<i>Hibiscus sabdariffa</i>) drink with turmeric (<i>Curcuma longa</i>) to increase its health-supporting properties. <i>Food and Function</i> , 2021, 12, 761-770.	4.6	9
395	The addition of fluted pumpkin (<i>Telfairia occidentalis</i>) leaf powder improves the techno-functional properties of cassava pasta. <i>Food Structure</i> , 2021, 30, 100241.	4.5	9
396	Tryptophan Supplementation Increases the Production of Microbial-Derived AhR Agonists in an <i>In Vitro</i> Simulator of Intestinal Microbial Ecosystem. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 3958-3968.	5.2	9

#	ARTICLE	IF	CITATIONS
397	Optothermistor as a Breakthrough in the Quantification of Lycopene Content of Thermally Processed Tomato-Based Foods: Verification versus Absorption Spectrophotometry and High-Performance Liquid Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3295-3299.	5.2	8
398	Development of a methodology to forecast the nutritional value of new tomato hybrids. <i>Euphytica</i> , 2011, 180, 291-300.	1.2	8
399	Application of the QUENCHER methodology to the food industry. <i>Food Chemistry</i> , 2018, 240, 951-958.	8.2	8
400	Value conflicts in mothers' snack choice for their 2- to 7-year-old children. <i>Maternal and Child Nutrition</i> , 2020, 16, e12860.	3.0	8
401	The effect of pore size on the diffusion of volatile antimicrobials is a key factor to preserve gelled foods. <i>Food Chemistry</i> , 2021, 351, 129316.	8.2	8
402	Dietary advanced glycation end products, 2-monochloropropane-1,3-diol esters and 3-monochloropropane-1,2-diol esters and glycidyl esters in infant formulas: Occurrence, formulation and processing effects, mitigation strategies. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 5489-5515.	11.7	8
403	Phospholipase A2 affects the activity of fusicoccin receptors. <i>FEBS Letters</i> , 1993, 320, 173-176.	2.8	7
404	The fungal H(+)-ATPase from <i>Neurospora crassa</i> reconstituted with fusicoccin receptors senses fusicoccin signal. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 1995, 92, 1599-1603.	7.1	7
405	<i>Brassica rapa</i> hairy root extracts promote skin depigmentation by modulating melanin production and distribution. <i>Journal of Cosmetic Dermatology</i> , 2018, 17, 246-257.	1.6	7
406	Gut fermentation induced by a resistant starch rich whole grain diet explains serum concentration of dihydroferulic acid and hippuric acid in a model of ZDF rats. <i>Journal of Functional Foods</i> , 2019, 53, 286-291.	3.4	7
407	Chemical and sensory changes during shelf-life of UHT hydrolyzed-lactose milk produced by a batch system employing different commercial lactase preparations. <i>Food Research International</i> , 2020, 136, 109552.	6.2	7
408	Food protein-derived antihypertensive peptides in the COVID-19 pandemic: friends of foes?. <i>Journal of Hypertension</i> , 2020, 38, 1614-1616.	0.5	7
409	Nutritional quality and <i>in vitro</i> digestion of immature rice-based processed products. <i>Food and Function</i> , 2020, 11, 7611-7625.	4.6	7
410	Application of PTR-TOF-MS for the quality assessment of lactose-free milk: Effect of storage time and employment of different lactase preparations. <i>Journal of Mass Spectrometry</i> , 2020, 55, e4505.	1.6	7
411	Application of headspace solid-phase micro-extraction gas chromatography for the assessment of the volatiles profiles of ultra-high temperature hydrolysed-lactose milk during production and storage. <i>International Dairy Journal</i> , 2020, 107, 104715.	3.0	7
412	Understanding the effect of storage temperature on the quality of semi-skimmed UHT hydrolyzed-lactose milk: an insight on release of free amino acids, formation of volatiles organic compounds and browning. <i>Food Research International</i> , 2021, 141, 110120.	6.2	7
413	Unraveling the Modulation of Controlled Salinity Stress on Morphometric Traits, Mineral Profile, and Bioactive Metabolome Equilibrium in Hydroponic Basil. <i>Horticulturae</i> , 2021, 7, 273.	2.8	7
414	Antimicrobial Lipopeptides from <i>Pseudomonas</i> spp: a Comparison of Their Activity on Model Membranes. , 2003, , 185-198.		7

#	ARTICLE	IF	CITATIONS
415	Acid hydrolysis of spent coffee grounds: effects on possible prebiotic activity of oligosaccharides. <i>Chemical and Biological Technologies in Agriculture</i> , 2021, 8, .	4.6	7
416	Photoacoustic measurement of lutein in biological matrix. <i>European Physical Journal Special Topics</i> , 2005, 125, 825-828.	0.2	6
417	Anthocyanins-based drugs for colon cancer treatment: the nutritionist's point of view. <i>Cancer Chemotherapy and Pharmacology</i> , 2009, 64, 431-432.	2.3	6
418	Tailor it up! How we are rolling towards designing the functionality of emulsions in the mouth and gastrointestinal tract. <i>Current Opinion in Food Science</i> , 2020, 31, 126-135.	8.0	6
419	Mechanical and Enzyme Assisted Fractionation Process for a Sustainable Production of Black Soldier Fly (<i>Hermetia illucens</i>) Ingredients. <i>Frontiers in Sustainable Food Systems</i> , 2020, 4, .	3.9	6
420	Dry-heat processing at different conditions impact the nutritional composition and <i>in vitro</i> starch and protein digestibility of immature rice-based products. <i>Food and Function</i> , 2021, 12, 7527-7545.	4.6	6
421	Current and emerging trends in cereal snack bars: implications for new product development. <i>International Journal of Food Sciences and Nutrition</i> , 2022, 73, 610-629.	2.8	6
422	Turmeric-Fortified Cow and Soya Milk: Golden Milk as a Street Food to Support Consumer Health. <i>Foods</i> , 2022, 11, 558.	4.3	6
423	Gene transcription analysis of hazelnut (<i>Corylus avellana</i>) allergens <i>C</i> or a 1, <i>C</i> or a 8 and <i>C</i> or a 11: a comparative study. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1208-1217.	2.7	5
424	Impact of traditional and microwave roasting on chemical composition of hazelnut cultivar "Tonda di Giffoni". <i>Quality Assurance and Safety of Crops and Foods</i> , 2017, 9, 391-399.	3.4	5
425	Human Wellbeing – Sociability, Performance, and Health. , 2017, , 493-520.		5
426	Demystifying the Pizza Bolus: The Effect of Dough Fermentation on Glycemic Response – A Sensor-Augmented Pump Intervention Trial in Children with Type 1 Diabetes Mellitus. <i>Diabetes Technology and Therapeutics</i> , 2019, 21, 721-726.	4.4	5
427	Carotenoid stability and aroma retention during the post-harvest storage of biofortified maize. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4042-4049.	3.5	5
428	Leafy vegetables fortification enhanced the nutritional profile and reduced the glycemic index of yellow cassava pasta. <i>Food and Function</i> , 2022, 13, 6118-6128.	4.6	5
429	<i>Cercospora beticola</i> toxin: a reassessment of some <i>in vitro</i> effects. <i>Plant Science</i> , 1992, 84, 53-57.	3.6	4
430	Fusicoccin and its receptors. <i>Plant Growth Regulation</i> , 1996, 18, 93-98.	3.4	4
431	Polyclonal antibodies against fusaproliferin. <i>Canadian Journal of Microbiology</i> , 1999, 45, 45-50.	1.7	4
432	Changes in the oxidative profile during combination therapy (IFN-2b+ribavirin) in chronic hepatitis C. <i>Journal of Hepatology</i> , 2000, 32, 175.	3.7	4

#	ARTICLE	IF	CITATIONS
433	EFFECTS OF PLASTIC SCREENS ON VIRUS INFECTION, YIELD AND QUALITATIVE CHARACTERISTICS OF SMALL TOMATOES. <i>Acta Horticulturae</i> , 2003, , 735-740.	0.2	4
434	The long story of the Maillard reaction: the beginning of the second century. <i>Food and Function</i> , 2016, 7, 2496-2497.	4.6	4
435	Organosulphide profile and hydrogen sulphide-releasing activity of garlic fermented by <i>Lactobacillus plantarum</i> . <i>Journal of Functional Foods</i> , 2017, 30, 254-259.	3.4	4
436	Application of apigeninidinâ€rich red sorghum biocolorant in a fermented food improves product quality. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2014-2020.	3.5	4
437	Formation of Taste-Active Pyridinium Betaine Derivatives Is Promoted in Thermally Treated Oil-in-Water Emulsions and Alkaline pH. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 5180-5188.	5.2	4
438	Genotype selection influences the quality of gluten-free bread from maize. <i>LWT - Food Science and Technology</i> , 2020, 125, 109214.	5.2	4
439	Identification of the volatile profiles of 22 traditional and newly bred maize varieties and their porridges by <sc>PTRâ€QITOFâ€MS</sc> and <sc>HSâ€SPME GCâ€MS</sc>. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1618-1628.		4
440	Utilization of Pepeta, a locally processed immature rice-based food product, to promote food security in Tanzania. <i>PLoS ONE</i> , 2021, 16, e0247870.	2.5	4
441	The use of kidney bean flour with intact cell walls reduces the formation of acrylamide in biscuits. <i>Food Control</i> , 2022, 140, 109054.	5.5	4
442	Lipodepsipeptides from <i>Pseudomonas syringae</i> Are Partially Proteolyzed and Are Not Absorbed by Humans: An In Vitro Study. <i>Journal of Food Protection</i> , 2008, 71, 979-985.	1.7	3
443	Data on the effect of boiling on the organosulfides and the hydrogen sulfide-releasing activity of garlic. <i>Data in Brief</i> , 2017, 10, 221-226.	1.0	3
444	A comprehensive look at the effect of processing on peanut (<i>Arachis</i> spp.) texture. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3962-3972.	3.5	3
445	<i>N</i>-Acylphosphatidylethanolamines and <i>N</i>-acylethanolamines increase in saliva upon food mastication: the influence of the individual nutritional status and fat type in food. <i>Food and Function</i> , 2020, 11, 3382-3392.	4.6	3
446	Food neophobia among Nigerian consumers: a study on attitudes towards novel turmericâ€fortified drinks. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3246-3256.	3.5	3
447	Mothers choose a snack for their 2â€3-year-old children based on different health perceptions. <i>Food Quality and Preference</i> , 2021, 94, 104328.	4.6	3
448	Efficacy and Safety of Lycoprogenâ®, a Novel Tomato-Based Food Supplement in Patients with Benign Prostatic Hyperplasia. <i>International Journal of Nutrition</i> , 2018, 3, 1-5.	0.7	3
449	209 ONLINE ANALYSIS OF BREATH BY PROTON TRANSFER REACTION TIME OF FLIGHT MASS SPECTROMETRY IN CIRRHOTIC PATIENTS. <i>Journal of Hepatology</i> , 2013, 58, S91.	3.7	2
450	An Oily Fish Diet Improves Subclinical Inflammation in People at High Cardiovascular Risk: A Randomized Controlled Study. <i>Molecules</i> , 2021, 26, 3369.	3.8	2

#	ARTICLE	IF	CITATIONS
451	<i>In vitro</i> colonic fermentation of red kidney beans depends on cotyledon cells integrity and microbiota adaptation. Food and Function, 2021, 12, 4983-4994.	4.6	2
452	PUTATIVE ROLE OF ANTIOXIDANT ACTIVITY OF HIGH PIGMENT TOMATO CULTIVARS IN RESISTANCE AGAINST BOTRYTIS CINEREA POST-HARVEST INFECTION. Acta Horticulturae, 2011, , 429-432.	0.2	2
453	NUTRITIONAL CHARACTERISTICS OF GREENHOUSE CHERRY TOMATOES. Acta Horticulturae, 2003, , 681-686.	0.2	1
454	Phytochemicals in Mediterranean Diet: The Interaction between Tomato and Olive Oil Bioactive Compounds. , 0, , 55-65.		1
455	Lipid oxidation in buffalo meat from animals with dietary supplementation of vitamin E. Italian Journal of Animal Science, 2007, 6, 1191-1194.	1.9	1
456	Milk protein enriched beverage reduces post-exercise energy intakes in women with higher levels of cognitive dietary restraint. Food Research International, 2019, 118, 58-64.	6.2	1
457	General parenting and mothersâ€™ snack giving behavior to their children aged 2â€“7. Food Quality and Preference, 2020, 85, 103961.	4.6	1
458	Borate and phosphite treatments of potato plants (<i>Solanum tuberosum</i> L.) as proof of concept to reinforce cell wall structure and reduce starch digestibility. Food and Function, 2021, 12, 9372-9379.	4.6	1
459	Dietary Fiber and Obesity. Food Engineering Series, 2020, , 187-199.	0.7	1
460	Oxidative stress and IFN + ribavirin combination therapy in patients with chronic hepatitis C. Gastroenterology, 2000, 118, A1471.	1.3	0
461	Use of carotenoid-based functional food minimizes the severity of ribavirin-induced anemia in patients with chronic hepatitis C: a randomized study. Gastroenterology, 2003, 124, A703.	1.3	0
462	PA.113 25(OH)D3 AND BONE METABOLISM IN NON CIRRHOTIC, NON CHOLESTATIC CHRONIC VIRAL HEPATITIS. Digestive and Liver Disease, 2008, 40, S116.	0.9	0
463	P.52 APPLE POLYPHENOL EXTRACTS PREVENT TNBS-INDUCED COLITIS IN RATS. Digestive and Liver Disease, 2010, 42, S121.	0.9	0
464	F.N.43 COFFEE AND ITS COMPONENTS IN A RAT MODEL OF NASH. Digestive and Liver Disease, 2010, 42, S49.	0.9	0
465	F-25 Garlic extract reduces rat liver fibrosis and collagen content via TGF β ² and tissue transglutaminase inactivation. Digestive and Liver Disease, 2011, 43, S100.	0.9	0
466	P.1.127: RAT LIVER FIBROSIS IS IMPROVED BY GARLIC EXTRACT VIA TGF-BETA AND TISSUE TRANSGLUTAMINASE INACTIVATION. Digestive and Liver Disease, 2011, 43, S190.	0.9	0
467	First International Congress on Cocoa Coffee and Tea 2011. Food and Function, 2012, 3, 902.	4.6	0
468	Maillard Reaction: an ever green hot topic in food and biological science. Food and Function, 2013, 4, 1000.	4.6	0

#	ARTICLE	IF	CITATIONS
469	P.02.1 DOWNREGULATION OF MTOR SIGNALLING IN COLORECTAL CANCER CELLS BY A COMBINATION OF EICOSAPENTAENOIC ACID-FREE FATTY ACID, EPIGALLOCATECHIN-3-GALLATE AND PROANTHOCYANIDINS. Digestive and Liver Disease, 2014, 46, S56.	0.9	0
470	OC.10.1 EICOSAPENTAENOIC ACID-FREE FATTY ACID PREVENTS AND SUPPRESSES COLONIC TUMOURS IN COLITIS-ASSOCIATED COLORECTAL CANCER. Digestive and Liver Disease, 2014, 46, S24.	0.9	0
471	P.02.12 HIGH FAT DIET AND GLUT PERMEABILITY: THE ROLE OF DECAFFEINATED COFFEE. Digestive and Liver Disease, 2014, 46, S59.	0.9	0
472	Special Issue "ADVANCES IN PIGMENTS IN FOODS: CHEMISTRY, TECHNOLOGY AND HEALTH", following Pigments in food Congress, 2013 Edition (Novara, Italy). Food Research International, 2014, 65, 131.	6.2	0
473	OC.16.6 INFLAMMATION INCREASES NOTCH1 ACTIVITY IN COLORECTAL CANCER CELLS AND IS COUNTERACTED BY EICOSAPENTAENOIC ACID-FREE FATTY ACID. Digestive and Liver Disease, 2014, 46, S36.	0.9	0
474	Quantitation of Acrylamide in Foods by High-Resolution Mass Spectrometry. , 2016, , 481-495.		0
475	Healthy Snacks from Mom? An Agent-Based Model of Snackification in Three Countries. Springer Proceedings in Complexity, 2021, , 429-441.	0.3	0
476	Fusicocein and its receptors. , 1996, , 141-146.		0
477	Polyclonal antibodies against fusaproliferin. Canadian Journal of Microbiology, 1999, 45, 45-50.	1.7	0