Vincenzo Fogliano

List of Publications by Year
in descending order

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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	Psychobiotics, gut microbiota and fermented foods can help preserving mental health. Food Research International, 2022, 152, 110892.	6.2	26
2	Design of sporopollenin-based functional ingredients for gastrointestinal tract targeted delivery. Current Opinion in Food Science, 2022, 44, 100809.	8.0	10
3	Maillard reaction products as functional components in oil-in-water emulsions: A review highlighting interfacial and antioxidant properties. Trends in Food Science and Technology, 2022, 121, 129-141.	15.1	48
4	Current and emerging trends in cereal snack bars: implications for new product development. International Journal of Food Sciences and Nutrition, 2022, 73, 610-629.	2.8	6
5	Turmeric-Fortified Cow and Soya Milk: Golden Milk as a Street Food to Support Consumer Health. Foods, 2022, 11, 558.	4.3	6
6	Tryptophan Supplementation Increases the Production of Microbial-Derived AhR Agonists in an In Vitro Simulator of Intestinal Microbial Ecosystem. Journal of Agricultural and Food Chemistry, 2022, 70, 3958-3968.	5.2	9
7	Chemical refining methods effectively mitigate 2-MCPD esters, 3-MCPD esters, and glycidyl esters formation in refined vegetable oils. Food Research International, 2022, 156, 111137.	6.2	14
8	Leafy vegetables fortification enhanced the nutritional profile and reduced the glycemic index of yellow cassava pasta. Food and Function, 2022, 13, 6118-6128.	4.6	5
9	The use of kidney bean flour with intact cell walls reduces the formation of acrylamide in biscuits. Food Control, 2022, 140, 109054.	5.5	4
10	Lentil Protein and Tannic Acid Interaction Limits in Vitro Peptic Hydrolysis and Alters Peptidomic Profiles of the Proteins. Journal of Agricultural and Food Chemistry, 2022, 70, 6519-6529.	5.2	12
11	Comparison of physical, microstructural and antioxidative properties of pumpkin cubes cooked by conventional, vacuum cooking and sous vide methods. Journal of the Science of Food and Agriculture, 2021, 101, 2534-2541.	3.5	15
12	Cocoa melanoidins reduce the formation of dietary advanced glycation end-products in dairy mimicking system. Food Chemistry, 2021, 345, 128827.	8.2	15
13	Food neophobia among Nigerian consumers: a study on attitudes towards novel turmericâ€fortified drinks. Journal of the Science of Food and Agriculture, 2021, 101, 3246-3256.	3.5	3
14	Glycation of soy proteins leads to a range of fractions with various supramolecular assemblies and surface activities. Food Chemistry, 2021, 343, 128556.	8.2	28
15	Carotenoid stability and aroma retention during the postâ€harvest storage of biofortified maize. Journal of the Science of Food and Agriculture, 2021, 101, 4042-4049.	3.5	5
16	Endocannabinoids, endocannabinoid-like molecules and their precursors in human small intestinal lumen and plasma: does diet affect them?. European Journal of Nutrition, 2021, 60, 2203-2215.	3.9	12
17	Identification of the volatile profiles of 22 traditional and newly bred maize varieties and their porridges by <scp>PTRâ€QiTOFâ€MS</scp> and <scp>HSâ€SPME GCâ€“MS</scp>. Journal of the Science of Food and Agriculture, 2021, 101, 1618-1628.	3.5	4
18	Borate and phosphite treatments of potato plants (Solanum tuberosum L.) as proof of concept to reinforce cell wall structure and reduce starch digestibility. Food and Function, 2021, 12, 9372-9379.	4.6	1

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19	Mineral Biofortification of Vegetables as a Tool to Improve Human Diet. Foods, 2021, 10, 223.	4.3	77
20	Healthy Snacks from Mom? An Agent-Based Model of Snackification in Three Countries. Springer Proceedings in Complexity, 2021, , 429-441.	0.3	0
21	Dry-heat processing at different conditions impact the nutritional composition andin vitrostarch and protein digestibility of immature rice-based products. Food and Function, 2021, 12, 7527-7545.	4.6	6
22	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. Journal of Translational Medicine, 2021, 19, 24.	4.4	10
23	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. Food Research International, 2021, 141, 110120.	6.2	7
24	Utilization of Pepeta, a locally processed immature rice-based food product, to promote food security in Tanzania. PLoS ONE, 2021, 16, e0247870.	2.5	4
25	Mediterranean diet consumption affects the endocannabinoid system in overweight and obese subjects: possible links with gut microbiome, insulin resistance and inflammation. European Journal of Nutrition, 2021, 60, 3703-3716.	3.9	33
26	SubstrateâEĐriven Differences in Tryptophan Catabolism by Gut Microbiota and Aryl Hydrocarbon Receptor Activation. Molecular Nutrition and Food Research, 2021, 65, e2100092.	3.3	10
27	Novel application of biofortified crops: consumer acceptance of pasta from yellow cassava and leafy vegetables. Journal of the Science of Food and Agriculture, 2021, 101, 6027-6035.	3.5	11
28	Antioxidant potential of non-modified and glycated soy proteins in the continuous phase of oil-in-water emulsions. Food Hydrocolloids, 2021, 114, 106564.	10.7	26
29	Soybean germination limits the role of cell wall integrity in controlling protein physicochemical changes during cooking and improves protein digestibility. Food Research International, 2021, 143, 110254.	6.2	20
30	Exploration of heritage food concept. Trends in Food Science and Technology, 2021, 111, 790-797.	15.1	20
31	Surface color distribution analysis by computer vision compared to sensory testing: Vacuum fried fruits as a case study. Food Research International, 2021, 143, 110230.	6.2	19
32	An Oily Fish Diet Improves Subclinical Inflammation in People at High Cardiovascular Risk: A Randomized Controlled Study. Molecules, 2021, 26, 3369.	3.8	2
33	An Endophytic Fungi-Based Biostimulant Modulates Volatile and Non-Volatile Secondary Metabolites and Yield of Greenhouse Basil (Ocimum basilicum L.) through Variable Mechanisms Dependent on Salinity Stress Level. Pathogens, 2021, 10, 797.	2.8	23
34	Modelling the effect of food composition on antimicrobial compound absorption and degradation in an active packaging. Journal of Food Engineering, 2021, 300, 110539.	5.2	9
35	The effect of pore size on the diffusion of volatile antimicrobials is a key factor to preserve gelled foods. Food Chemistry, 2021, 351, 129316.	8.2	8
36	Insoluble dietary fibre scavenges reactive carbonyl species under simulated physiological conditions: The key role of fibre-bound polyphenols. Food Chemistry, 2021, 349, 129018.	8.2	21

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37	In Vivo Aroma Release and Dynamic Sensory Perception of Composite Foods. Journal of Agricultural and Food Chemistry, 2021, 69, 10260-10271.	5.2	16
38	Unraveling the Modulation of Controlled Salinity Stress on Morphometric Traits, Mineral Profile, and Bioactive Metabolome Equilibrium in Hydroponic Basil. Horticulturae, 2021, 7, 273.	2.8	7
39	Î²-Glucan Interaction with Lentil (Lens culinaris) and Yellow Pea (Pisum sativum) Proteins Suppresses Their In Vitro Digestibility. Journal of Agricultural and Food Chemistry, 2021, 69, 10630-10637.	5.2	13
40	The antimicrobial activity of silver nanoparticles biocomposite films depends on the silver ions release behaviour. Food Chemistry, 2021, 359, 129859.	8.2	49
41	Inhibition of Î±-glucosidases by tea polyphenols in rat intestinal extract and Caco-2 cells grown on Transwell. Food Chemistry, 2021, 361, 130047.	8.2	26
42	Mothers choose a snack for their 2â€“3-year-old children based on different health perceptions. Food Quality and Preference, 2021, 94, 104328.	4.6	3
43	Development of a moisture-activated antimicrobial film containing ground mustard seeds and its application on meat in active packaging system. Food Packaging and Shelf Life, 2021, 30, 100753.	7.5	28
44	Enriching street-vended zobo (Hibiscus sabdariffa) drink with turmeric (Curcuma longa) to increase its health-supporting properties. Food and Function, 2021, 12, 761-770.	4.6	9
45	In vitro colonic fermentation of red kidney beans depends on cotyledon cells integrity and microbiota adaptation. Food and Function, 2021, 12, 4983-4994.	4.6	2
46	Dietary advanced glycation endâ€products, 2â€monochloropropaneâ€1,3â€diol esters and 3â€monochloropropaneâ€1,2â€diol esters and glycidyl esters in infant formulas: Occurrence, formulation and processing effects, mitigation strategies. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 5489-5515.	11.7	8
47	Rice varieties with a high endosperm lipid content have reduced starch digestibility and increased Î³-oryzanol bioaccessibility. Food and Function, 2021, 12, 11547-11556.	4.6	12
48	The addition of fluted pumpkin (Telfairia occidentalis) leaf powder improves the techno-functional properties of cassava pasta. Food Structure, 2021, 30, 100241.	4.5	9
49	Technological and nutritional properties of amaranthâ€fortified yellow cassava pasta. Journal of Food Science, 2021, 86, 5213-5225.	3.1	11
50	Acid hydrolysis of spent coffee grounds: effects on possible prebiotic activity of oligosaccharides. Chemical and Biological Technologies in Agriculture, 2021, 8, .	4.6	7
51	Twentyâ€five years of total antioxidant capacity measurement of foods and biological fluids: merits and limitations. Journal of the Science of Food and Agriculture, 2020, 100, 5064-5078.	3.5	81
52	Gastrointestinal Bioaccessibility and Colonic Fermentation of Fucoxanthin from the Extract of the Microalga Nitzschia laevis. Journal of Agricultural and Food Chemistry, 2020, 68, 1844-1850.	5.2	24
53	Youngest versus oldest child: why does mothersâ€™ snack choice differ?. Appetite, 2020, 144, 104455.	3.7	15
54	Using particle size and fat content to control the release of Allyl isothiocyanate from ground mustard seeds for its application in antimicrobial packaging. Food Chemistry, 2020, 308, 125573.	8.2	28

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55	Value conflicts in mothers' snack choice for their 2â€•to 7â€•yearâ€•old children. Maternal and Child Nutrition, 2020, 16, e12860.	3.0	8
56	Effect of soybean processing on cell wall porosity and protein digestibility. Food and Function, 2020, 11, 285-296.	4.6	29
57	An intercontinental analysis of food safety culture in view of food safety governance and national values. Food Control, 2020, 111, 107075.	5.5	32
58	The pivotal role of moisture content in the kinetic modelling of the quality attributes of vacuum fried chips. Innovative Food Science and Emerging Technologies, 2020, 59, 102251.	5.6	12
59	Bioinformatics of edible yellow mealworm (Tenebrio molitor) proteome reveal the cuticular proteins as promising precursors of dipeptidyl peptidaseâ€IV inhibitors. Journal of Food Biochemistry, 2020, 44, e13121.	2.9	9
60	Recovery of eggplant field waste as a source of phytochemicals. Scientia Horticulturae, 2020, 261, 109023.	3.6	29
61	Interrelated Routes between the Maillard Reaction and Lipid Oxidation in Emulsion Systems. Journal of Agricultural and Food Chemistry, 2020, 68, 12107-12115.	5.2	11
62	Effective physical refining for the mitigation of processing contaminants in palm oil at pilot scale. Food Research International, 2020, 138, 109748.	6.2	10
63	Nutritional and Physicochemical Quality of Vacuum-Fried Mango Chips Is Affected by Ripening Stage, Frying Temperature, and Time. Frontiers in Nutrition, 2020, 7, 95.	3.7	15
64	Effect of bean structure on microbiota utilization of plant nutrients: An in-vitro study using the simulator of the human intestinal microbial ecosystem (SHIMEÂ®). Journal of Functional Foods, 2020, 73, 104087.	3.4	21
65	Chemical and sensory changes during shelf-life of UHT hydrolyzed-lactose milk produced by â€œin batchâ€• system employing different commercial lactase preparations. Food Research International, 2020, 136, 109552.	6.2	7
66	Tool to Support Citizen Participation and Multidisciplinarity in Food Innovation: Circular Food Design. Frontiers in Sustainable Food Systems, 2020, 4, .	3.9	14
67	Food protein-derived antihypertensive peptides in the COVID-19 pandemic: friends of foes?. Journal of Hypertension, 2020, 38, 1614-1616.	0.5	7
68	The state of the art of food ingredientsâ€™ naturalness evaluation: A review of proposed approaches and their relation with consumer trends. Trends in Food Science and Technology, 2020, 106, 434-444.	15.1	34
69	Nutritional quality and in vitro digestion of immature rice-based processed products. Food and Function, 2020, 11, 7611-7625.	4.6	7
70	Formation of Taste-Active Pyridinium Betaine Derivatives Is Promoted in Thermally Treated Oil-in-Water Emulsions and Alkaline pH. Journal of Agricultural and Food Chemistry, 2020, 68, 5180-5188.	5.2	4
71	Specific Polyunsaturated Fatty Acids Can Modulate in vitro Human moDC2s and Subsequent Th2 Cytokine Release. Frontiers in Immunology, 2020, 11, 748.	4.8	13
72	Intestinimonas-like bacteria are important butyrate producers that utilize NÎµ-fructosyllysine and lysine in formula-fed infants and adults. Journal of Functional Foods, 2020, 70, 103974.	3.4	47

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73	Frozen storage of lesser mealworm larvae (Alphitobius diaperinus) changes chemical properties and functionalities of the derived ingredients. Food Chemistry, 2020, 320, 126649.	8.2	13
74	Mothersâ€™ considerations in snack choice for their children: Differences between the North and the South of Italy. Food Quality and Preference, 2020, 85, 103965.	4.6	11
75	Cracker shape modifiesad libitumsnack intake of crackers with cheese dip. British Journal of Nutrition, 2020, 124, 988-997.	2.3	10
76	Tailor it up! How we are rolling towards designing the functionality of emulsions in the mouth and gastrointestinal tract. Current Opinion in Food Science, 2020, 31, 126-135.	8.0	6
77	Tea polyphenols as a strategy to control starch digestion in bread: the effects of polyphenol type and gluten. Food and Function, 2020, 11, 5933-5943.	4.6	32
78	Volatile antimicrobial absorption in food gel depends on the food matrix characteristics. Food Hydrocolloids, 2020, 107, 105933.	10.7	10
79	Carvacrol release from PLA to a model food emulsion: Impact of oil droplet size. Food Control, 2020, 114, 107247.	5.5	10
80	Mechanical and Enzyme Assisted Fractionation Process for a Sustainable Production of Black Soldier Fly (Hermetia illucens) Ingredients. Frontiers in Sustainable Food Systems, 2020, 4, .	3.9	6
81	Sauce it up: influence of condiment properties on oral processing behavior, bolus formation and sensory perception of solid foods. Food and Function, 2020, 11, 6186-6201.	4.6	19
82	Modifying the Bass diffusion model to study adoption of radical new foodsâ€“The case of edible insects in the Netherlands. PLoS ONE, 2020, 15, e0234538.	2.5	16
83	Packaging Design Using Mustard Seeds as a Natural Antimicrobial: A Study on Inhibition of Pseudomonas fragi in Liquid Medium. Foods, 2020, 9, 789.	4.3	12
84	All-aqueous emulsions as miniaturized chemical reactors in the food and bioprocess technology. Current Opinion in Food Science, 2020, 33, 165-172.	8.0	10
85	Roasting carob flour decreases the capacity to bind glycoconjugates of bile acids. Food and Function, 2020, 11, 5924-5932.	4.6	15
86	Trichoderma Applications on Strawberry Plants Modulate the Physiological Processes Positively Affecting Fruit Production and Quality. Frontiers in Microbiology, 2020, 11, 1364.	3.5	49
87	Melanoidins from coffee and bread differently influence energy intake: A randomized controlled trial of food intake and gut-brain axis response. Journal of Functional Foods, 2020, 72, 104063.	3.4	17
88	Designing food structure to slow down digestion in starch-rich products. Current Opinion in Food Science, 2020, 32, 50-57.	8.0	53
89	Application of PTRâ€TOFâ€MS for the quality assessment of lactoseâ€free milk: Effect of storage time and employment of different lactase preparations. Journal of Mass Spectrometry, 2020, 55, e4505.	1.6	7
90	Modelling the kinetics of osmotic dehydration of mango: Optimizing process conditions and pre-treatment for health aspects. Journal of Food Engineering, 2020, 280, 109985.	5.2	18

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91	Mediterranean diet intervention in overweight and obese subjects lowers plasma cholesterol and causes changes in the gut microbiome and metabolome independently of energy intake. Gut, 2020, 69, 1258-1268.	12.1	279
92	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. International Dairy Journal, 2020, 107, 104715.	3.0	7
93	Genotype selection influences the quality of gluten-free bread from maize. LWT - Food Science and Technology, 2020, 125, 109214.	5.2	4
94	N-Acylphosphatidylethanolamines andN-acylethanolamines increase in saliva upon food mastication: the influence of the individual nutritional status and fat type in food. Food and Function, 2020, 11, 3382-3392.	4.6	3
95	General parenting and mothersâ€™ snack giving behavior to their children aged 2â€“7. Food Quality and Preference, 2020, 85, 103961.	4.6	1
96	Fat content and storage conditions are key factors on the partitioning and activity of carvacrol in antimicrobial packaging. Food Packaging and Shelf Life, 2020, 24, 100500.	7.5	34
97	Interaction of bread and berry polyphenols affects starch digestibility and polyphenols bio-accessibility. Journal of Functional Foods, 2020, 68, 103924.	3.4	73
98	Aryl hydrocarbon Receptor activation during in vitro and in vivo digestion of raw and cooked broccoli (brassica oleracea var. Italica). Food and Function, 2020, 11, 4026-4037.	4.6	12
99	Effect of Trichoderma Bioactive Metabolite Treatments on the Production, Quality, and Protein Profile of Strawberry Fruits. Journal of Agricultural and Food Chemistry, 2020, 68, 7246-7258.	5.2	24
100	Dietary Fiber and Obesity. Food Engineering Series, 2020, , 187-199.	0.7	1
101	Oral processing behavior and dynamic sensory perception of composite foods: Toppings assist saliva in bolus formation. Food Quality and Preference, 2019, 71, 497-509.	4.6	66
102	Demystifying the Pizza Bolus: The Effect of Dough Fermentation on Glycemic Responseâ€”A Sensor-Augmented Pump Intervention Trial in Children with Type 1 Diabetes Mellitus. Diabetes Technology and Therapeutics, 2019, 21, 721-726.	4.4	5
103	Distribution of bioactive compounds in pearled fractions of tritordeum. Food Chemistry, 2019, 301, 125228.	8.2	28
104	Food database of N-acyl-phosphatidylethanolamines, N-acylethanolamines and endocannabinoids and daily intake from a Western, a Mediterranean and a vegetarian diet. Food Chemistry, 2019, 300, 125218.	8.2	21
105	A systems approach to dynamic performance assessment in new food product development. Trends in Food Science and Technology, 2019, 91, 330-338.	15.1	17
106	Bioprocessing of common pulses changed seed microstructures, and improved dipeptidyl peptidase-IV and Î±-glucosidase inhibitory activities. Scientific Reports, 2019, 9, 15308.	3.3	44
107	Shape up! How shape, size and addition of condiments influence eating behavior towards vegetables. Food and Function, 2019, 10, 5739-5751.	4.6	35
108	Melanoidins from Coffee, Cocoa, and Bread Are Able to Scavenge Î±-Dicarbonyl Compounds under Simulated Physiological Conditions. Journal of Agricultural and Food Chemistry, 2019, 67, 10921-10929.	5.2	37

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109	Mitigation Strategies for the Reduction of 2â€•and 3â€MCPD Esters and Glycidyl Esters in the Vegetable Oil Processing Industry. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 349-361.	11.7	56
110	Maternal Consumption of a Diet Rich in Maillard Reaction Products Accelerates Neurodevelopment in F1 and Sex-Dependently Affects Behavioral Phenotype in F2 Rat Offspring. Foods, 2019, 8, 168.	4.3	9
111	An endophytic fungi-based biostimulant modulated lettuce yield, physiological and functional quality responses to both moderate and severe water limitation. Scientia Horticulturae, 2019, 256, 108595.	3.6	40
112	In vitro evaluation of gastro-intestinal digestion and colonic biotransformation of curcuminoids considering different formulations and food matrices. Journal of Functional Foods, 2019, 59, 156-163.	3.4	12
113	Glucose- and Lipid-Related Biomarkers Are Affected in Healthy Obese or Hyperglycemic Adults Consuming a Whole-Grain Pasta Enriched in Prebiotics and Probiotics: A 12-Week Randomized Controlled Trial. Journal of Nutrition, 2019, 149, 1714-1723.	2.9	37
114	Biochemical composition and in vitro digestibility of Galdieria sulphuraria grown on spent cherry-brine liquid. New Biotechnology, 2019, 53, 9-15.	4.4	20
115	Anaerobic Degradation of N-Îµ-Carboxymethyllysine, a Major Glycation End-Product, by Human Intestinal Bacteria. Journal of Agricultural and Food Chemistry, 2019, 67, 6594-6602.	5.2	40
116	Sub-Saharan African Maize-Based Foods - Processing Practices, Challenges and Opportunities. Food Reviews International, 2019, 35, 609-639.	8.4	73
117	Coffee prevents fatty liver disease induced by a high-fat diet by modulating pathways of the gutâ€“liver axis. Journal of Nutritional Science, 2019, 8, e15.	1.9	42
118	Understanding consumer data use in new product development and the product life cycle in European food firms â€“ An empirical study. Food Quality and Preference, 2019, 76, 20-32.	4.6	46
119	Iron-polyphenol complexes cause blackening upon grinding Hermetia illucens (black soldier fly) larvae. Scientific Reports, 2019, 9, 2967.	3.3	32
120	A Mediterranean Diet Mix Has Chemopreventive Effects in a Murine Model of Colorectal Cancer Modulating Apoptosis and the Gut Microbiota. Frontiers in Oncology, 2019, 9, 140.	2.8	26
121	Influence of alkaline salt cooking on solubilisation of phenolic compounds of bambara groundnut (Vigna subterranea (L.) Verdc.) in relation to cooking time reduction. LWT - Food Science and Technology, 2019, 107, 49-55.	5.2	20
122	Healthy, but Disgusting: An Investigation Into Consumersâ€™ Willingness to Try Insect Meat. Journal of Economic Entomology, 2019, 112, 1005-1010.	1.8	30
123	Effect of domestic cooking methods on protein digestibility and mineral bioaccessibility of wild harvested adult edible insects. Food Research International, 2019, 121, 404-411.	6.2	72
124	The effect of cell wall encapsulation on macronutrients digestion: A case study in kidney beans. Food Chemistry, 2019, 286, 557-566.	8.2	62
125	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. Frontiers in Plant Science, 2019, 10, 1305.	3.6	20
126	Monkey orange fruit juice improves the nutritional quality of a maize-based diet. Food Research International, 2019, 116, 870-877.	6.2	9

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127	What influences mothersâ€™ snack choices for their children aged 2â€“7?. Food Quality and Preference, 2019, 74, 10-20.	4.6	38
128	Ethnicity, gender and physiological parameters: Their effect on in vivo flavour release and perception during chewing gum consumption. Food Research International, 2019, 116, 57-70.	6.2	24
129	Effect of endogenous phenoloxidase on protein solubility and digestibility after processing of Tenebrio molitor, Alphitobius diaperinus and Hermetia illucens. Food Research International, 2019, 121, 684-690.	6.2	34
130	Polyphenols and Tryptophan Metabolites Activate the Aryl Hydrocarbon Receptor in an in vitro Model of Colonic Fermentation. Molecular Nutrition and Food Research, 2019, 63, e1800722.	3.3	36
131	Adding condiments to foods: How does static and dynamic sensory perception change when bread and carrots are consumed with mayonnaise?. Food Quality and Preference, 2019, 73, 154-170.	4.6	24
132	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. Journal of Functional Foods, 2019, 53, 286-291.	3.4	7
133	Toward the design of insect-based meat analogue: The role of calcium and temperature in coagulation behavior of Alphitobius diaperinus proteins. LWT - Food Science and Technology, 2019, 100, 75-82.	5.2	22
134	Investigation into the potential of commercially available lesser mealworm (A. diaperinus) protein to serve as sources of peptides with DPPâ€IV inhibitory activity. International Journal of Food Science and Technology, 2019, 54, 696-704.	2.7	25
135	Application of apigeninidinâ€rich red sorghum biocolorant in a fermented food improves product quality. Journal of the Science of Food and Agriculture, 2019, 99, 2014-2020.	3.5	4
136	Values and value conflicts in snack providing of Dutch, Polish, Indonesian and Italian mothers. Food Research International, 2019, 115, 554-561.	6.2	11
137	The contribution of wild harvested edible insects (Eulepida mashona and Henicus whellani) to nutrition security in Zimbabwe. Journal of Food Composition and Analysis, 2019, 75, 17-25.	3.9	30
138	Cocoa hulls polyphenols stabilized by microencapsulation as functional ingredient for bakery applications. Food Research International, 2019, 115, 511-518.	6.2	48
139	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
140	A comprehensive look at the effect of processing on peanut (Arachis spp.) texture. Journal of the Science of Food and Agriculture, 2018, 98, 3962-3972.	3.5	3
141	Synbiotic Microencapsulation from Slow Digestible Colored Rice and Its Effect on Yoghurt Quality. Food and Bioprocess Technology, 2018, 11, 1111-1124.	4.7	11
142	Role of the food matrix and digestion on calculation of the actual energy content of food. Nutrition Reviews, 2018, 76, 274-289.	5.8	57
143	Drivers of Preference and Perception of Freshness in Roasted Peanuts (Arachis spp.) for European Consumers. Journal of Food Science, 2018, 83, 1103-1115.	3.1	12
144	Sub-Saharan African maize-based foods: Technological perspectives to increase the food and nutrition security impacts of maize breeding programmes. Global Food Security, 2018, 17, 48-56.	8.1	104

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145	Dietary Interventions to Modulate the Gut Microbiomeâ€"How Far Away Are We From Precision Medicine. Inflammatory Bowel Diseases, 2018, 24, 2142-2154.	1.9	61
146	Effects of processing and storage on the stability of the red biocolorant apigeninidin from sorghum. LWT - Food Science and Technology, 2018, 90, 592-597.	5.2	13
147	Dietary Advanced Glycosylation End-Products (dAGEs) and Melanoidins Formed through the Maillard Reaction: Physiological Consequences of their Intake. Annual Review of Food Science and Technology, 2018, 9, 271-291.	9.9	116
148	The quantification of free Amadori compounds and amino acids allows to model the bound Maillard reaction products formation in soybean products. Food Chemistry, 2018, 247, 29-38.	8.2	30
149	Potential bioaccessibility and functionality of polyphenols and cynaropicrin from breads enriched with artichoke stem. Food Chemistry, 2018, 245, 838-844.	8.2	46
150	Effect of Vacuum Frying on Quality Attributes of Fruits. Food Engineering Reviews, 2018, 10, 154-164.	5.9	28
151	Design cocoa processing towards healthy cocoa products: The role of phenolics and melanoidins. Journal of Functional Foods, 2018, 45, 480-490.	3.4	42
152	Food Design To Feed the Human Gut Microbiota. Journal of Agricultural and Food Chemistry, 2018, 66, 3754-3758.	5.2	104
153	Food safety culture assessment using a comprehensive mixed-methods approach: A comparative study in dairy processing organisations in an emerging economy. Food Control, 2018, 84, 186-196.	5.5	47
154	Application of the QUENCHER methodology to the food industry. Food Chemistry, 2018, 240, 951-958.	8.2	8
155	The effect of pulsed electric fields on carotenoids bioaccessibility: The role of tomato matrix. Food Chemistry, 2018, 240, 415-421.	8.2	53
156	Brassica rapa hairy root extracts promote skin depigmentation by modulating melanin production and distribution. Journal of Cosmetic Dermatology, 2018, 17, 246-257.	1.6	7
157	A closer look to cell structural barriers affecting starch digestibility in beans. Carbohydrate Polymers, 2018, 181, 994-1002.	10.2	79
158	Evaluation of microfiltration and heat treatment on the microbiological characteristics, phenolic composition and volatile compound profile of pomegranate (<scp>Punica granatum</scp> L.) juice. Journal of the Science of Food and Agriculture, 2018, 98, 3324-3332.	3.5	17
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