

Vincenzo Fogliano

List of PR Articles by Year in descending order

Source: [//exaly.com/author-pdf/1814562/publications.pdf](https://exaly.com/author-pdf/1814562/publications.pdf)

Version: 2025-02-01

417

PR articles

24,784

PR citations

4517

75

PR h-index

4553

153

g-index

434

documents

28840

doc citations

4570

82

h-index

31243

citing authors

#	ARTICLE	IF	PR CITATIONS
1	The impact of roasting on cocoa quality parameters. <i>Critical Reviews in Food Science and Nutrition</i> , 2024, 64, 4348-4361.	11.0	13
2	Tempeh fermentation improves the nutritional and functional characteristics of Jack beans (<i>Canavalia ensiformis</i> (L.) DC). <i>Food and Function</i> , 2024, 15, 3680-3691.	5.4	8
3	Water-Soluble Coffee Melanoidins Inhibit Digestive Proteases. <i>Journal of Agricultural and Food Chemistry</i> , 2024, 72, 5777-5783.	6.0	3
4	Drivers of the In-Mouth Interaction between Lupin Protein Isolate and Selected Aroma Compounds: A Proton Transfer Reaction—Mass Spectrometry and Dynamic Time Intensity Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2024, 72, 8731-8741.	6.0	10
5	Consumers' familiarity level shapes motives and contexts for preparing and consuming dishes. <i>Journal of Food Science</i> , 2024, 89, 6677-6693.	3.1	7
6	Co-fermentation improves the functional properties and nutritional quality of infant complementary food products. <i>Food and Function</i> , 2024, 15, 10350-10359.	5.4	3
7	Effect of high pressure homogenization on <i>in vitro</i> digestibility and colon fermentability of pea protein-rich bread designed for elderly consumers. <i>Food and Function</i> , 2024, 15, 10459-10471.	5.4	7
8	Physical and Oxidative Stabilization of Oil-In-Water Emulsions by Roasted Coffee Fractions: Interface- and Continuous Phase-Related Effects. <i>Journal of Agricultural and Food Chemistry</i> , 2023, 71, 4717-4728.	6.0	6
9	Olive-Derived Antioxidant Dietary Fiber Modulates Gut Microbiota Composition and Attenuates Atopic Dermatitis Like Inflammation in Mice. <i>Molecular Nutrition and Food Research</i> , 2023, 67, .	4.1	20
10	Fluidized bed roasting modifying the microstructure of cocoa nibs and improving cocoa butter quality. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2023, 100, 815-827.	2.5	6
11	Fluidized-Bed-Roasted Cocoa Has Different Chemical Characteristics than Conventionally Roasted Cocoa. <i>Journal of Agricultural and Food Chemistry</i> , 2023, 71, 10203-10211.	6.0	12
12	Impact of High-Fiber or High-Protein Diet on the Capacity of Human Gut Microbiota To Produce Tryptophan Catabolites. <i>Journal of Agricultural and Food Chemistry</i> , 2023, 71, 6956-6966.	6.0	40
13	Designing sustainable weaning foods for developing countries: not only a matter of nutrients. <i>Food and Function</i> , 2023, 14, 9194-9203.	5.4	5
14	<i>Oenothera biennis</i> cell culture produce lignans activating Piezo1 triggering the Myosin Light Chain Kinase depending pathways. <i>Biochemical and Biophysical Research Communications</i> , 2023, 681, 36-40.	2.1	3
15	Unraveling the Role of Flavor Structure and Physicochemical Properties in the Binding Phenomenon with Commercial Food Protein Isolates. <i>Journal of Agricultural and Food Chemistry</i> , 2023, 71, 20274-20284.	6.0	16
16	Psychobiotics, gut microbiota and fermented foods can help preserving mental health. <i>Food Research International</i> , 2022, 152, 110892.	7.4	61
17	Design of sporopollenin-based functional ingredients for gastrointestinal tract targeted delivery. <i>Current Opinion in Food Science</i> , 2022, 44, 100809.	6.6	15
18	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.	15.3	108

#	ARTICLE	IF	PR CITATIONS
19	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.	3.2	45
20	Turmeric-Fortified Cow and Soya Milk: Golden Milk as a Street Food to Support Consumer Health. <i>Foods</i> , 2022, 11, 558.	4.7	17
21	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.	6.0	30
22	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.	7.4	29
23	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.	5.4	8
24	The use of kidney bean flour with intact cell walls reduces the formation of acrylamide in biscuits. <i>Food Control</i> , 2022, 140, 109054.	6.2	8
25	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.	6.0	28
26	Pre-soaking treatment can improve cooking quality of high-amylose rice while maintaining its low digestibility. <i>Food and Function</i> , 2022, 13, 12182-12193.	5.4	8
27	Cocoa melanoidins reduce the formation of dietary advanced glycation end-products in dairy mimicking system. <i>Food Chemistry</i> , 2021, 345, 128827.	9.7	27
28	Food neophobia among Nigerian consumers: a study on attitudes towards novel turmeric-fortified drinks. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3246-3256.	3.8	8
29	Glycation of soy proteins leads to a range of fractions with various supramolecular assemblies and surface activities. <i>Food Chemistry</i> , 2021, 343, 128556.	9.7	43
30	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.	3.8	15
31	Identification of the volatile profiles of 22 traditional and newly bred maize varieties and their porridges by PTR-QTOF-MS and HS-SPME GC-MS. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1618-1628.	3.8	15
32	Borate and phosphite treatments of potato plants (<i>Solanum tuberosum</i> L.) as a proof of concept to reinforce the cell wall structure and reduce starch digestibility. <i>Food and Function</i> , 2021, 12, 9372-9379.	5.4	2
33	Mineral Biofortification of Vegetables as a Tool to Improve Human Diet. <i>Foods</i> , 2021, 10, 223.	4.7	141
34	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.	5.4	15
35	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, .	6.6	13
36	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.	7.4	18

#	ARTICLE	IF	PR CITATIONS
37	Utilization of Pepeta, a locally processed immature rice-based food product, to promote food security in Tanzania. PLoS ONE, 2021, 16, e0247870.	2.4	8
38	The Mediterranean diet from past to future: Key concepts from the second "Ancel Keys" International Seminar. Nutrition, Metabolism and Cardiovascular Diseases, 2021, 31, 717-732.	3.4	48
39	Substrate-Driven Differences in Tryptophan Catabolism by Gut Microbiota and Aryl Hydrocarbon Receptor Activation. Molecular Nutrition and Food Research, 2021, 65, .	4.1	27
40	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.	3.8	18
41	Antioxidant potential of non-modified and glycated soy proteins in the continuous phase of oil-in-water emulsions. Food Hydrocolloids, 2021, 114, 106564.	12.4	45
42	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.	7.4	48
43	Exploration of heritage food concept. Trends in Food Science and Technology, 2021, 111, 790-797.	15.3	57
44	Surface color distribution analysis by computer vision compared to sensory testing: Vacuum fried fruits as a case study. Food Research International, 2021, 143, 110230.	7.4	35
45	Modelling the effect of food composition on antimicrobial compound absorption and degradation in an active packaging. Journal of Food Engineering, 2021, 300, 110539.	6.1	15
46	The effect of pore size on the diffusion of volatile antimicrobials is a key factor to preserve gelled foods. Food Chemistry, 2021, 351, 129316.	9.7	19
47	Insoluble dietary fibre scavenges reactive carbonyl species under simulated physiological conditions: The key role of fibre-bound polyphenols. Food Chemistry, 2021, 349, 129018.	9.7	40
48	<i>In Vivo</i> Aroma Release and Dynamic Sensory Perception of Composite Foods. Journal of Agricultural and Food Chemistry, 2021, 69, 10260-10271.	6.0	37
49	β -Glucan Interaction with Lentil (<i>Lens culinaris</i>) and Yellow Pea (<i>Pisum sativum</i>) Proteins Suppresses Their <i>In Vitro</i> Digestibility. Journal of Agricultural and Food Chemistry, 2021, 69, 10630-10637.	6.0	27
50	The antimicrobial activity of silver nanoparticles biocomposite films depends on the silver ions release behaviour. Food Chemistry, 2021, 359, 129859.	9.7	100
51	Inhibition of β -glucosidases by tea polyphenols in rat intestinal extract and Caco-2 cells grown on Transwell. Food Chemistry, 2021, 361, 130047.	9.7	60
52	Mothers choose a snack for their 2-3-year-old children based on different health perceptions. Food Quality and Preference, 2021, 94, 104328.	4.5	4
53	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.	9.4	48
54	Enriching street-vended zobo (<i>Hibiscus sabdariffa</i>) drink with turmeric (<i>Curcuma longa</i>) to increase its health-supporting properties. Food and Function, 2021, 12, 761-770.	5.4	14

#	ARTICLE	IF	PR CITATIONS
55	<i>In vitro</i> colonic fermentation of red kidney beans depends on cotyledon cells integrity and microbiota adaptation. <i>Food and Function</i> , 2021, 12, 4983-4994.	5.4	5
56	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.	13.0	15
57	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.	5.4	32
58	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.	4.9	14
59	Technological and nutritional properties of amaranth-fortified yellow cassava pasta. <i>Journal of Food Science</i> , 2021, 86, 5213-5225.	3.1	18
60	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.	3.8	121
61	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.	6.0	43
62	Youngest versus oldest child: why does mothers' snack choice differ?. <i>Appetite</i> , 2020, 144, 104455.	2.9	20
63	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.	9.7	44
64	Value conflicts in mothers' snack choice for their 2- to 7-year-old children. <i>Maternal and Child Nutrition</i> , 2020, 16, .	2.8	13
65	Effect of soybean processing on cell wall porosity and protein digestibility. <i>Food and Function</i> , 2020, 11, 285-296.	5.4	46
66	An intercontinental analysis of food safety culture in view of food safety governance and national values. <i>Food Control</i> , 2020, 111, 107075.	6.2	48
67	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.	6.8	16
68	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, .	3.9	16
69	Recovery of eggplant field waste as a source of phytochemicals. <i>Scientia Horticulturae</i> , 2020, 261, 109023.	4.2	40
70	Interrelated Routes between the Maillard Reaction and Lipid Oxidation in Emulsion Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12107-12115.	6.0	32
71	Effective physical refining for the mitigation of processing contaminants in palm oil at pilot scale. <i>Food Research International</i> , 2020, 138, 109748.	7.4	21
72	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, .	4.4	27

#	ARTICLE	IF	PR CITATIONS
73	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.	3.7	28
74	Chemical and sensory changes during shelf-life of UHT hydrolyzed-lactose milk produced by "one batch" system employing different commercial lactase preparations. <i>Food Research International</i> , 2020, 136, 109552.	7.4	13
75	Tool to Support Citizen Participation and Multidisciplinarity in Food Innovation: Circular Food Design. <i>Frontiers in Sustainable Food Systems</i> , 2020, 4, .	2.9	22
76	Food protein-derived antihypertensive peptides in the COVID-19 pandemic: friends of foes?. <i>Journal of Hypertension</i> , 2020, 38, 1614-1616.	2.3	8
77	The state of the art of food ingredients' 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.	15.3	48
78	Nutritional quality and <i>in vitro</i> digestion of immature rice-based processed products. <i>Food and Function</i> , 2020, 11, 7611-7625.	5.4	11
79	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.	6.0	5
80	Specific Polyunsaturated Fatty Acids Can Modulate <i>in vitro</i> Human mDC2s and Subsequent Th2 Cytokine Release. <i>Frontiers in Immunology</i> , 2020, 11, .	5.1	18
81	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.	3.7	75
82	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.	9.7	18
83	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.	4.5	15
84	Cracker shape modifies <i>ad libitum</i> snack intake of crackers with cheese dip. <i>British Journal of Nutrition</i> , 2020, 124, 988-997.	2.5	14
85	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.	6.6	8
86	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.	5.4	52
87	Volatile antimicrobial absorption in food gel depends on the food matrix characteristics. <i>Food Hydrocolloids</i> , 2020, 107, 105933.	12.4	14
88	Carvacrol release from PLA to a model food emulsion: Impact of oil droplet size. <i>Food Control</i> , 2020, 114, 107247.	6.2	15
89	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, .	2.9	14
90	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.	5.4	24

#	ARTICLE	IF	PR CITATIONS
91	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.	2.4	31
92	Packaging Design Using Mustard Seeds as a Natural Antimicrobial: A Study on Inhibition of Pseudomonas fragi in Liquid Medium. Foods, 2020, 9, 789.	4.7	17
93	All-aqueous emulsions as miniaturized chemical reactors in the food and bioprocess technology. Current Opinion in Food Science, 2020, 33, 165-172.	6.6	15
94	Roasting carob flour decreases the capacity to bind glycoconjugates of bile acids. Food and Function, 2020, 11, 5924-5932.	5.4	18
95	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.	3.7	30
96	Designing food structure to slow down digestion in starch-rich products. Current Opinion in Food Science, 2020, 32, 50-57.	6.6	64
97	Application of PTRâ€”OFâ€”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, .	1.7	10
98	Modelling the kinetics of osmotic dehydration of mango: Optimizing process conditions and pre-treatment for health aspects. Journal of Food Engineering, 2020, 280, 109985.	6.1	28
99	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.	3.4	10
100	Genotype selection influences the quality of gluten-free bread from maize. LWT - Food Science and Technology, 2020, 125, 109214.	6.4	5
101	General parenting and mothersâ€™ snack giving behavior to their children aged 2â€”7. Food Quality and Preference, 2020, 85, 103961.	4.5	1
102	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.	9.4	46
103	Interaction of bread and berry polyphenols affects starch digestibility and polyphenols bio-accessibility. Journal of Functional Foods, 2020, 68, 103924.	3.7	114
104	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>). Food and Function, 2020, 11, 4026-4037.	5.4	20
105	Oral processing behavior and dynamic sensory perception of composite foods: Toppings assist saliva in bolus formation. Food Quality and Preference, 2019, 71, 497-509.	4.5	75
106	A systems approach to dynamic performance assessment in new food product development. Trends in Food Science and Technology, 2019, 91, 330-338.	15.3	26
107	Bioprocessing of common pulses changed seed microstructures, and improved dipeptidyl peptidase-IV and Î±-glucosidase inhibitory activities. Scientific Reports, 2019, 9, .	3.5	75
108	Shape up! How shape, size and addition of condiments influence eating behavior towards vegetables. Food and Function, 2019, 10, 5739-5751.	5.4	50

#	ARTICLE	IF	PR CITATIONS
109	Melanoidins from Coffee, Cocoa, and Bread Are Able to Scavenge $\hat{\pm}$ -Dicarbonyl Compounds under Simulated Physiological Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 10921-10929.	6.0	49
110	Mitigation Strategies for the Reduction of 2 $\hat{\epsilon}$ - and 3 $\hat{\epsilon}$ -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.	13.0	80
111	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.	3.7	19
112	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.	4.7	31
113	Anaerobic Degradation of <i><i>N</i></i> - $\hat{\mu}$ -Carboxymethyllysine, a Major Glycation End-Product, by Human Intestinal Bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 6594-6602.	6.0	61
114	Sub-Saharan African Maize-Based Foods - Processing Practices, Challenges and Opportunities. <i>Food Reviews International</i> , 2019, 35, 609-639.	7.8	146
115	Understanding consumer data use in new product development and the product life cycle in European food firms $\hat{\epsilon}$ An empirical study. <i>Food Quality and Preference</i> , 2019, 76, 20-32.	4.5	58
116	Iron-polyphenol complexes cause blackening upon grinding <i>Hermetia illucens</i> (black soldier fly) larvae. <i>Scientific Reports</i> , 2019, 9, .	3.5	50
117	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, .	2.7	35
118	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.	6.4	37
119	Healthy, but Disgusting: An Investigation Into Consumers $\hat{\epsilon}$ ™ Willingness to Try Insect Meat. <i>Journal of Economic Entomology</i> , 2019, 112, 1005-1010.	2.1	43
120	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.	7.4	105
121	The effect of cell wall encapsulation on macronutrients digestion: A case study in kidney beans. <i>Food Chemistry</i> , 2019, 286, 557-566.	9.7	93
122	Monkey orange fruit juice improves the nutritional quality of a maize-based diet. <i>Food Research International</i> , 2019, 116, 870-877.	7.4	12
123	What influences mothers $\hat{\epsilon}$ ™ snack choices for their children aged 2 $\hat{\epsilon}$ ™7?. <i>Food Quality and Preference</i> , 2019, 74, 10-20.	4.5	44
124	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.	7.4	33
125	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.	7.4	47
126	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, .	4.1	46

#	ARTICLE	IF	PR CITATIONS
127	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.	4.5	29
128	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.	6.4	37
129	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.	3.1	32
130	Application of apigeninidin-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.	3.8	5
131	Values and value conflicts in snack providing of Dutch, Polish, Indonesian and Italian mothers. <i>Food Research International</i> , 2019, 115, 554-561.	7.4	16
132	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.	4.5	37
133	Milk protein enriched beverage reduces post-exercise energy intakes in women with higher levels of cognitive dietary restraint. <i>Food Research International</i> , 2019, 118, 58-64.	7.4	1
134	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.	3.8	9
135	Synbiotic Microencapsulation from Slow Digestible Colored Rice and Its Effect on Yoghurt Quality. <i>Food and Bioprocess Technology</i> , 2018, 11, 1111-1124.	4.8	11
136	Role of the food matrix and digestion on calculation of the actual energy content of food. <i>Nutrition Reviews</i> , 2018, 76, 274-289.	5.9	82
137	Drivers of Preference and Perception of Freshness in Roasted Peanuts (<i>Arachis</i> spp.) for European Consumers. <i>Journal of Food Science</i> , 2018, 83, 1103-1115.	3.1	15
138	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.	8.3	145
139	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.	6.4	20
140	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.	10.7	162
141	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.	9.7	38
142	Effect of Vacuum Frying on Quality Attributes of Fruits. <i>Food Engineering Reviews</i> , 2018, 10, 154-164.	6.7	44
143	Design cocoa processing towards healthy cocoa products: The role of phenolics and melanoidins. <i>Journal of Functional Foods</i> , 2018, 45, 480-490.	3.7	56
144	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.	6.2	65

#	ARTICLE	IF	PR CITATIONS
145	Application of the QUENCHER methodology to the food industry. <i>Food Chemistry</i> , 2018, 240, 951-958.	9.7	11
146	The effect of pulsed electric fields on carotenoids bioaccessibility: The role of tomato matrix. <i>Food Chemistry</i> , 2018, 240, 415-421.	9.7	55
147	<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.	2.0	10
148	A closer look to cell structural barriers affecting starch digestibility in beans. <i>Carbohydrate Polymers</i> , 2018, 181, 994-1002.	12.2	105
149	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.	6.8	149
150	Food matrix and processing modulate <i>in vitro</i> protein digestibility in soybeans. <i>Food and Function</i> , 2018, 9, 6326-6336.	5.4	93
151	The Effect of Sulforaphane on Glyoxalase I Expression and Activity in Peripheral Blood Mononuclear Cells. <i>Nutrients</i> , 2018, 10, 1773.	4.7	12
152	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.	2.4	76
153	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.	2.4	44
154	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.	6.4	40
155	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.	2.4	19
156	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.	5.9	85
157	Antimicrobial evaluation of red, phytoalexin-rich sorghum food biocolorant. <i>PLoS ONE</i> , 2018, 13, e0194657.	2.4	16
158	Efficacy and Safety of Lycoprogen [®] , a Novel Tomato-Based Food Supplement in Patients with Benign Prostatic Hyperplasia. <i>International Journal of Nutrition</i> , 2018, 3, 1-5.	0.2	3
159	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.	7.8	55
160	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.	7.8	102
161	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.	4.7	62
162	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.	3.7	7

#	ARTICLE	IF	PR CITATIONS
163	Cooking, industrial processing and caloric density of foods. <i>Current Opinion in Food Science</i> , 2017, 14, 98-102.	6.6	18
164	A communal catalogue reveals Earth's multiscale microbial diversity. <i>Nature</i> , 2017, 551, 457-463.	38.7	2,576
165	Putting together the puzzle of consumer food waste: Towards an integral perspective. <i>Trends in Food Science and Technology</i> , 2017, 68, 37-50.	15.3	226
166	Microencapsulated Starter Culture During Yoghurt Manufacturing, Effect on Technological Features. <i>Food and Bioprocess Technology</i> , 2017, 10, 1767-1777.	4.8	35
167	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.	5.9	36
168	Boiling enriches the linear polysulfides and the hydrogen sulfide-releasing activity of garlic. <i>Food Chemistry</i> , 2017, 221, 1867-1873.	9.7	54
169	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.	5.8	7
170	Involvement of phenoloxidase in browning during grinding of <i>Tenebrio molitor</i> larvae. <i>PLoS ONE</i> , 2017, 12, e0189685.	2.4	38
171	Metabolite Profiling of Italian Tomato Landraces with Different Fruit Types. <i>Frontiers in Plant Science</i> , 2016, 7, .	4.1	77
172	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, .	3.5	49
173	Microencapsulated bitter compounds (from <i>Gentiana lutea</i>) reduce daily energy intakes in humans. <i>British Journal of Nutrition</i> , 2016, 116, 1841-1850.	2.5	33
174	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.	15.3	98
175	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.	6.0	34
176	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.	7.4	37
177	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.	7.4	66
178	Determinants for conducting food safety culture research. <i>Trends in Food Science and Technology</i> , 2016, 56, 77-87.	15.3	78
179	Flavor of roasted peanuts (<i>Arachis hypogaea</i>) - Part II: Correlation of volatile compounds to sensory characteristics. <i>Food Research International</i> , 2016, 89, 870-881.	7.4	50
180	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, .	3.1	28

#	ARTICLE	IF	PR CITATIONS
181	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.	9.7	45
182	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.	2.7	32
183	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.	3.0	94
184	Amadori products formation in emulsified systems. <i>Food Chemistry</i> , 2016, 199, 51-58.	9.7	26
185	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.	15.3	88
186	Acrylamide mitigation strategies: critical appraisal of the FoodDrinkEurope toolbox. <i>Food and Function</i> , 2016, 7, 2516-2525.	5.4	47
187	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.	2.3	37
188	<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.	5.1	47
189	Impact of the industrial freezing process on selected vegetables -Part II. Colour and bioactive compounds. <i>Food Research International</i> , 2015, 75, 89-97.	7.4	52
190	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.	3.8	24
191	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.	7.4	31
192	Carbonyl trapping and antiglycative activities of olive oil mill wastewater. <i>Food and Function</i> , 2015, 6, 574-583.	5.4	28
193	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.	4.9	297
194	Channel-forming activity of syringomycin E in two mercury-supported biomimetic membranes. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2015, 1848, 932-941.	2.2	17
195	Broccoli glucosinolate degradation is reduced performing thermal treatment in binary systems with other food ingredients. <i>RSC Advances</i> , 2015, 5, 66894-66900.	4.4	15
196	Quantification of N ⁶ -(2-Furoylmethyl)-l-lysine (furosine), N ⁶ -(Carboxymethyl)-l-lysine (CML), N ⁶ -(Carboxyethyl)-l-lysine (CEL) and total lysine through stable isotope dilution assay and tandem mass spectrometry. <i>Food Chemistry</i> , 2015, 188, 357-364.	9.7	82
197	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.	3.0	31
198	Profiling chicory sesquiterpene lactones by high resolution mass spectrometry. <i>Food Research International</i> , 2015, 67, 193-198.	7.4	34

#	ARTICLE	IF	PR CITATIONS
199	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> , 2014, 188, 237-248.	2.5	21
200	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.	2.9	26
201	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.	4.5	87
202	Salivary lipase and α -amylase activities are higher in overweight than in normal weight subjects: Influences on dietary behavior. <i>Food Research International</i> , 2014, 66, 463-468.	7.4	44
203	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. <i>Digestive and Liver Disease</i> , 2014, 46, S56.	2.4	0
204	OC.10.1 EICOSAPENTAENOIC ACID-FREE FATTY ACID PREVENTS AND SUPPRESSES COLONIC TUMOURS IN COLITIS-ASSOCIATED COLORECTAL CANCER. <i>Digestive and Liver Disease</i> , 2014, 46, S24.	2.4	0
205	P.02.12 HIGH FAT DIET AND GUT PERMEABILITY: THE ROLE OF DECAFFEINATED COFFEE. <i>Digestive and Liver Disease</i> , 2014, 46, S59.	2.4	0
206	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.	7.4	21
207	Coffee enhances the expression of chaperones and antioxidant proteins in rats with nonalcoholic fatty liver disease. <i>Translational Research</i> , 2014, 163, 593-602.	4.2	64
208	The effect of cooking on the phytochemical content of vegetables. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1057-1070.	3.8	335
209	Quantitation of Acrylamide in Foods by High-Resolution Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 74-79.	6.0	39
210	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.	2.0	29
211	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.	6.0	72
212	Functional ingredients from microalgae. <i>Food and Function</i> , 2014, 5, 1669-1685.	5.4	212
213	OC.16.6 INFLAMMATION INCREASES NOTCH1 ACTIVITY IN COLORECTAL CANCER CELLS AND IS COUNTERACTED BY EICOSAPENTAENOIC ACID-FREE FATTY ACID. <i>Digestive and Liver Disease</i> , 2014, 46, S36.	2.4	0
214	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.	6.0	71
215	Simultaneous quantification of amino acids and Amadori products in foods through ion-pairing liquid chromatography-high-resolution mass spectrometry. <i>Amino Acids</i> , 2014, 47, 111-124.	2.3	55
216	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.	2.9	14

#	ARTICLE	IF	PR CITATIONS
217	Chemical profile and sensory properties of different foods cooked by a new radiofrequency oven. <i>Food Chemistry</i> , 2013, 139, 515-520.	9.7	31
218	100 Years of the Maillard Reaction: Why Our Food Turns Brown. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10197-10197.	6.0	14
219	Soluble Antioxidant Compounds Regenerate the Antioxidants Bound to Insoluble Parts of Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10329-10334.	6.0	45
220	Reactants encapsulation and Maillard Reaction. <i>Trends in Food Science and Technology</i> , 2013, 33, 63-74.	15.3	40
221	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.	5.4	144
222	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.	5.0	42
223	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.	3.6	2
224	Garlic extract attenuating rat liver fibrosis by inhibiting TGF- β 1. <i>Clinical Nutrition</i> , 2013, 32, 252-258.	5.6	29
225	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.	6.0	39
226	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.	3.8	70
227	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.	2.5	58
228	Advanced Glycation End Products in Infant Formulas Do Not Contribute to Insulin Resistance Associated with Their Consumption. <i>PLoS ONE</i> , 2013, 8, e53056.	2.4	30
229	Fox enzymes inhibited Maillard reaction development during storage both in protein glucose model system and low lactose UHT milk. <i>Amino Acids</i> , 2013, 46, 279-288.	2.3	28
230	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.	2.4	77
231	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.	1.7	36
232	N-acyl-homoserine-lactone quorum sensing in tomato phytopathogenic <i>Pseudomonas</i> spp. is involved in the regulation of lipodepsipeptide production. <i>Journal of Biotechnology</i> , 2012, 159, 274-282.	3.9	45
233	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.	5.4	64
234	Okara Promoted Acrylamide and Carboxymethyl-lysine Formation in Bakery Products. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 10141-10146.	6.0	41

#	ARTICLE	IF	PR CITATIONS
235	Controlling the Maillard Reaction by Reactant Encapsulation: Sodium Chloride in Cookies. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 10808-10814.	6.0	65
236	Hydroponic Cultivation Improves the Nutritional Quality of Soybean and Its Products. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 250-255.	6.0	56
237	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.	4.5	45
238	Total antioxidant capacities of raw and cooked meats. <i>Meat Science</i> , 2012, 90, 60-65.	5.8	214
239	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.	1.7	28
240	Nutritional Quality of Sous Vide Cooked Carrots and Brussels Sprouts. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 6019-6025.	6.0	36
241	Curcumin Bioavailability from Enriched Bread: The Effect of Microencapsulated Ingredients. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3357-3366.	6.0	87
242	Apple polyphenols extract (APE) improves colon damage in a rat model of colitis. <i>Digestive and Liver Disease</i> , 2012, 44, 555-562.	2.4	56
243	Coffee, colon function and colorectal cancer. <i>Food and Function</i> , 2012, 3, 916.	5.4	85
244	Estimation of dietary intake of melanoidins from coffee and bread. <i>Food and Function</i> , 2011, 2, 117.	5.4	146
245	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.	6.0	17
246	Phytochemicals and colorectal cancer prevention—myth or reality?. <i>Nature Reviews Gastroenterology and Hepatology</i> , 2011, 8, 592-596.	48.0	38
247	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.	2.2	17
248	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.	6.4	752
249	Polyphenols and Human Health: A Prospectus. <i>Critical Reviews in Food Science and Nutrition</i> , 2011, 51, 524-546.	11.0	309
250	Development of a methodology to forecast the nutritional value of new tomato hybrids. <i>Euphytica</i> , 2011, 180, 291-300.	1.5	8
251	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.	6.1	42
252	Dissection of genetic and environmental factors involved in tomato organoleptic quality. <i>BMC Plant Biology</i> , 2011, 11, .	4.4	43

#	ARTICLE	IF	PR CITATIONS
253	In vitro bioaccessibility and gut biotransformation of polyphenols present in the water-insoluble cocoa fraction. <i>Molecular Nutrition and Food Research</i> , 2011, 55, .	4.1	123
254	Assessment of the influence of some spice extracts on the formation of heterocyclic amines in meat. <i>Food Chemistry</i> , 2011, 126, 149-156.	9.7	84
255	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.	9.7	156
256	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.	9.7	58
257	Development of functional bread containing nanoencapsulated omega-3 fatty acids. <i>Journal of Food Engineering</i> , 2011, 105, 585-591.	6.1	164
258	Chemoprevention of Intestinal Polyps in ApcMin/+ Mice Fed with Western or Balanced Diets by Drinking Annurca Apple Polyphenol Extract. <i>Cancer Prevention Research</i> , 2011, 4, 907-915.	1.5	55
259	Role of curcumin in the conversion of asparagine into acrylamide during heating. <i>Amino Acids</i> , 2011, 44, 1419-1426.	2.3	37
260	PUTATIVE ROLE OF ANTIOXIDANT ACTIVITY OF HIGH PIGMENT TOMATO CULTIVARS IN RESISTANCE AGAINST BOTRYTIS CINEREA POST-HARVEST INFECTION. <i>Acta Horticulturae</i> , 2011, , 429-432.	0.3	4
261	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.	2.9	17
262	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.	10.6	210
263	A review on the beneficial aspects of food processing. <i>Molecular Nutrition and Food Research</i> , 2010, 54, 1215-1247.	4.1	472
264	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.	3.1	188
265	Highly Purified Eicosapentaenoic Acid as Free Fatty Acids Strongly Suppresses Polyps in ApcMin/+ Mice. <i>Clinical Cancer Research</i> , 2010, 16, 5703-5711.	6.9	82
266	Bioavailability of strawberry antioxidants in human subjects. <i>British Journal of Nutrition</i> , 2010, 104, 1165-1173.	2.5	97
267	Rye Flour Extraction Rate Affects Maillard Reaction Development, Antioxidant Activity, and Acrylamide Formation in Bread Crisps. <i>Cereal Chemistry</i> , 2010, 87, 131-136.	2.9	16
268	A Dietary Tomato Supplement Prevents Prostate Cancer in TRAMP Mice. <i>Cancer Prevention Research</i> , 2010, 3, 1284-1291.	1.5	47
269	Garlic extract prevents CCl4-induced liver fibrosis in rats: The role of tissue transglutaminase. <i>Digestive and Liver Disease</i> , 2010, 42, 571-577.	2.4	37
270	A viral chitinase enhances oral activity of TMOF. <i>Insect Biochemistry and Molecular Biology</i> , 2010, 40, 533-540.	3.4	18

#	ARTICLE	IF	PR CITATIONS
271	Lipid oxidation promotes acrylamide formation in fat-rich model systems. <i>Food Research International</i> , 2010, 43, 1021-1026.	7.4	97
272	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.	1.4	51
273	Antioxidants profile of small tomato fruits: Effect of irrigation and industrial process. <i>Scientia Horticulturae</i> , 2010, 126, 156-163.	4.2	51
274	Functional ingredients produced by culture of <i>Koliella antarctica</i> . <i>Aquaculture</i> , 2010, 299, 115-120.	4.0	24
275	Microwave Assisted Extraction of Phenolic Compounds from Four Different Spices. <i>Molecules</i> , 2010, 15, 6365-6374.	4.3	147
276	Absorption of strawberry phytochemicals and antioxidant status changes in humans. <i>Journal of Berry Research</i> , 2010, 1, 81-89.	1.2	17
277	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.	6.0	258
278	Effect of Calcium on Acrylamide Level and Sensory Properties of Cookies. <i>Food and Bioprocess Technology</i> , 2010, 5, 519-526.	4.8	50
279	Physiological relevance of dietary melanoidins. <i>Amino Acids</i> , 2010, 42, 1097-1109.	2.3	215
280	Effects of Formulation and Baking Conditions on Neo-formed Contaminants in Model Cookies. <i>Czech Journal of Food Sciences</i> , 2009, 27, S93-S95.	0.9	11
281	Use of network analysis to capture key traits affecting tomato organoleptic quality. <i>Journal of Experimental Botany</i> , 2009, 60, 3379-3386.	5.1	38
282	Effect of sulforaphane on glutathione S-transferase dependent detoxification of acrylamide in Caco-2 cells. <i>Molecular Nutrition and Food Research</i> , 2009, 53, 1540-1550.	4.1	31
283	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.	2.9	41
284	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.	2.9	110
285	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.	2.7	28
286	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.	6.0	52
287	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.	6.0	21
288	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.	6.0	105

#	ARTICLE	IF	PR CITATIONS
289	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.	7.4	172
290	Direct measurement of the total antioxidant capacity of foods: the "QUENCHER"™ approach. <i>Trends in Food Science and Technology</i> , 2009, 20, 278-288.	15.3	219
291	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.	3.4	78
292	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.	2.9	135
293	Biochemical, sensorial and genomic profiling of traditional Italian tomato varieties. <i>Euphytica</i> , 2008, 164, 571-582.	1.5	35
294	Characterization of the Maillard reaction in bread crisps. <i>European Food Research and Technology</i> , 2008, 228, 311-319.	2.9	84
295	Influence of glucose on cyanidin 3- β -glucoside absorption in rats. <i>Molecular Nutrition and Food Research</i> , 2008, 52, 959-964.	4.1	22
296	Protocatechuic acid: The missing human cyanidins' metabolite. <i>Molecular Nutrition and Food Research</i> , 2008, 52, 386-387.	4.1	25
297	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.	9.7	62
298	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.	3.7	19
299	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.	6.0	78
300	Mitigation Strategies to Reduce Acrylamide Formation in Fried Potato Products. <i>Annals of the New York Academy of Sciences</i> , 2008, 1126, 89-100.	4.1	41
301	Bioactive lipopeptides of ice-nucleating snow bacterium <i>Pseudomonas syringae</i> strain 31R1. <i>FEMS Microbiology Letters</i> , 2008, 286, 158-165.	1.9	14
302	Direct measurement of the total antioxidant capacity of cereal products. <i>Journal of Cereal Science</i> , 2008, 48, 816-820.	3.5	190
303	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.	6.0	495
304	Foods and liver health. <i>Molecular Aspects of Medicine</i> , 2008, 29, 144-150.	9.6	50
305	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.	15.3	486
306	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.	6.0	154

#	ARTICLE	IF	PR CITATIONS
307	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.	2.5	405
308	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.	2.9	125
309	Apple polyphenol extracts prevent aspirin-induced damage to the rat gastric mucosa. <i>British Journal of Nutrition</i> , 2008, 100, 1228-1236.	2.5	54
310	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.	2.6	4
311	Protocatechuic Acid Is the Major Human Metabolite of Cyanidin-Glucosides ³ . <i>Journal of Nutrition</i> , 2007, 137, 2043-2048.	3.0	448
312	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.	2.1	11
313	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.	6.0	19
314	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.	6.0	96
315	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.	6.0	156
316	A New Procedure To Measure the Antioxidant Activity of Insoluble Food Components. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7676-7681.	6.0	327
317	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.	3.0	99
318	Lipid oxidation in buffalo meat from animals with dietary supplementation of vitamin E. <i>Italian Journal of Animal Science</i> , 2007, 6, 1191-1194.	2.2	1
319	Antioxidant nutritional quality of tomato. <i>Molecular Nutrition and Food Research</i> , 2007, 51, 609-617.	4.1	297
320	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.	2.5	21
321	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.	5.4	78
322	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.	3.5	53
323	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.	6.0	50
324	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.	3.5	40

#	ARTICLE	IF	PR CITATIONS
325	EFFECTS OF NITROGEN FERTILIZATION ON THE NUTRITIONAL VALUE OF ORGANICALLY AND CONVENTIONALLY GROWN TOMATOES. <i>Acta Horticulturae</i> , 2006, , 107-110.	0.3	10
326	Absorption and metabolism of red orange juice anthocyanins in rats. <i>British Journal of Nutrition</i> , 2006, 95, 898-904.	2.5	65
327	Glycation of lysine-containing dipeptides. <i>Journal of Peptide Science</i> , 2006, 12, 291-296.	2.0	52
328	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.	3.1	35
329	Seasonal variations in antioxidant components of cherry tomatoes (<i>Lycopersicon esculentum</i> cv.) Tj ETQq1 1 0.784314 rgBT JOverlod	4.5	201
330	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.	1.5	262
331	Oleocanthal in olive oil: Between myth and reality. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 5-6.	4.1	46
332	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.	2.6	21
333	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> , 2006, 61, 906-915.	2.8	19
334	Substrate Specificity of Amadoriase I from <i>Aspergillus fumigatus</i> . <i>Annals of the New York Academy of Sciences</i> , 2005, 1043, 837-844.	4.1	11
335	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.	3.8	141
336	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.	3.8	18
337	Functional foods: Planning and development. <i>Molecular Nutrition and Food Research</i> , 2005, 49, 256-262.	4.1	52
338	Bioavailability of trans-resveratrol from red wine in humans. <i>Molecular Nutrition and Food Research</i> , 2005, 49, 495-504.	4.1	280
339	Bread crust melanoidins as potential prebiotic ingredients. <i>Molecular Nutrition and Food Research</i> , 2005, 49, 673-678.	4.1	156
340	Antioxidant activity of pasteurized and sterilized commercial red orange juices. <i>Molecular Nutrition and Food Research</i> , 2005, 49, 1129-1135.	4.1	35
341	Photoacoustic measurement of lutein in biological matrix. <i>European Physical Journal Special Topics</i> , 2005, 125, 825-828.	0.3	6
342	Novel Cyclic Lipopeptide 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.	4.2	47

#	ARTICLE	IF	PR CITATIONS
343	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.	6.0	8
344	Thermal Degradation Studies of Food Melanoidins. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4136-4142.	6.0	95
345	Dietary Antioxidant Compounds and Liver Health. <i>Critical Reviews in Food Science and Nutrition</i> , 2005, 44, 575-586.	11.0	256
346	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.	6.0	89
347	Antioxidant activity and dietary fibre in durum wheat bran by-products. <i>Food Research International</i> , 2005, 38, 1167-1173.	7.4	258
348	DNA Fingerprinting and Quality Traits of Corbarino Cherry-like Tomato Landraces. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3366-3371.	6.0	40
349	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.	3.9	14
350	Cyanidins: metabolism and biological properties. <i>Journal of Nutritional Biochemistry</i> , 2004, 15, 2-11.	5.0	306
351	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.	2.6	145
352	Influence of Variety and Storage on the Polyphenol Composition of Apple Flesh. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6526-6531.	6.0	126
353	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.	2.8	21
354	Characterization of a New Potential Functional Ingredient: Coffee Silverskin. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 1338-1343.	6.0	235
355	Antioxidant Oligomeric Proanthocyanidins from Sea Buckthorn (<i>Hippophaë rhamnoides</i>) Pomace. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6712-6718.	6.0	41
356	Supercritical fluid extraction of Beauvericin from maize. <i>Talanta</i> , 2004, 62, 523-530.	5.9	31
357	Tomato-based Functional Food as Interferon Adjuvant in HCV Eradication Therapy. <i>Journal of Clinical Gastroenterology</i> , 2004, 38, S118-S120.	2.4	16
358	Structure, conformation and biological activity of a novel lipodepsipeptide from <i>Pseudomonas corrugata</i> : cormycin A1. <i>Biochemical Journal</i> , 2004, 384, 25-36.	3.9	89
359	TOMATO FRUIT QUALITY IN RELATION TO THE CONTENT OF SODIUM CHLORIDE IN THE NUTRIENT SOLUTION. <i>Acta Horticulturae</i> , 2004, , 769-774.	0.3	17
360	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.	3.2	24

#	ARTICLE	IF	PR CITATIONS
361	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.	3.7	16
362	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.	2.9	65
363	Use of carotenoid-based functional food minimizes the severity of ribavirin-induced anemia in patients with chronic hepatitis C: a randomized study. <i>Gastroenterology</i> , 2003, 124, A703.	1.0	0
364	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	93
365	NUTRITIONAL CHARACTERISTICS OF GREENHOUSE CHERRY TOMATOES. <i>Acta Horticulturae</i> , 2003, , 681-686.	0.3	3
366	EFFECTS OF PLASTIC SCREENS ON VIRUS INFECTION, YIELD AND QUALITATIVE CHARACTERISTICS OF SMALL TOMATOES. <i>Acta Horticulturae</i> , 2003, , 735-740.	0.3	4
367	<i>Pseudomonas</i> Lipodepsipeptides and Fungal Cell Wall-Degrading Enzymes Act Synergistically in Biological Control. <i>Molecular Plant-Microbe Interactions</i> , 2002, 15, 323-333.	3.3	76
368	Glycoalkaloid Content and Chemical Composition of Potatoes Improved with Nonconventional Breeding Approaches. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1553-1561.	6.0	46
369	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.	6.0	153
370	Sugar-Induced Modification of Fibroblast Growth Factor 2 Reduces Its Angiogenic Activity in Vivo. <i>American Journal of Pathology</i> , 2002, 161, 531-541.	3.4	48
371	Use of N, N -dimethyl- p -phenylenediamine to Evaluate the Oxidative Status of Human Plasma. <i>Free Radical Research</i> , 2002, 36, 869-873.	2.8	75
372	Chemical Characterization and Antioxidant Properties of Coffee Melanoidins. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6527-6533.	6.0	354
373	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.	6.0	269
374	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.	2.5	42
375	Carotenoids from tomatoes inhibit heterocyclic amine formation. <i>European Food Research and Technology</i> , 2002, 215, 108-113.	2.9	47
376	Characterization of melanoidins from a glucose-glycine model system. <i>European Food Research and Technology</i> , 2002, 215, 210-215.	2.9	43
377	Title is missing!. <i>Antonie Van Leeuwenhoek</i> , 2002, 81, 353-356.	1.5	43
378	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.	6.0	77

#	ARTICLE	IF	PR CITATIONS
379	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
380	Irrigation with saline water improves carotenoids content and antioxidant activity of tomato. <i>Journal of Horticultural Science and Biotechnology</i> , 2001, 76, 447-453.	2.1	209
381	Simultaneous Determination of Beauvericin, Enniatins, and Fusaproliferin by High Performance Liquid Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3317-3320.	6.0	42
382	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.	6.0	241
383	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.	6.0	63
384	A Comparison of Color Formation and Maillard Reaction Products of a Lactose~Lysine and Lactose~N~Acetyllysine Model System. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1041-1046.	6.0	16
385	Oxidative stress and IFN + ribavirin combination therapy in patients with chronic hepatitis C. <i>Gastroenterology</i> , 2000, 118, A1471.	1.0	0
386	Formation of coloured Maillard reaction products in a gluten-glucose model system. <i>Food Chemistry</i> , 1999, 66, 293-299.	9.7	72
387	Stability of fusaproliferin, a mycotoxin from <i>Fusarium</i> spp., 1999, 79, 1676-1680.		13
388	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.	3.8	43
389	Polyclonal antibodies against fusaproliferin. <i>Canadian Journal of Microbiology</i> , 1999, 45, 45-50.	2.0	4
390	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.	3.5	27
391	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.	6.0	37
392	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.	6.0	544
393	Development of a Stable Isotope Dilution Assay for an Accurate Quantification of Protein-Bound N~(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.	6.0	26
394	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.	6.0	15
395	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.	6.0	60
396	Polyclonal antibodies against fusaproliferin. <i>Canadian Journal of Microbiology</i> , 1999, 45, 45-50.	2.0	0

#	ARTICLE	IF	PR CITATIONS
397	Identification of a β -lactoglobulin lactosylation site. <i>BBA - Proteins and Proteomics</i> , 1998, 1388, 295-304.	2.5	93
398	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.	3.5	32
399	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.	2.2	86
400	Teratogenic Effects of Fusaproliferin on Chicken Embryos. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 3039-3043.	6.0	72
401	Occurrence of Fusaproliferin, Fumonisin B1, and Beauvericin in Maize from Italy. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 4011-4016.	6.0	103
402	A new fungal growth inhibitor from <i>Trichoderma viride</i> . <i>Tetrahedron</i> , 1997, 53, 3135-3144.	2.0	41
403	An immunological approach to monitor protein lactosylation of heated food model systems. <i>Food Chemistry</i> , 1997, 58, 53-58.	9.7	12
404	Structure and Absolute Stereochemistry of Fusaproliferin, a Toxic Metabolite from <i>Fusarium proliferatum</i> . <i>Journal of Natural Products</i> , 1996, 59, 109-112.	3.6	62
405	The H ⁺ -ATPase purified from maize root plasma membranes retains fusicoccin in vivo activation. <i>FEBS Letters</i> , 1996, 382, 293-296.	2.7	20
406	Fusicoccin and its receptors. <i>Plant Growth Regulation</i> , 1996, 18, 93-98.	3.6	4
407	Isolation and characterization of fusaproliferin, a new toxic metabolite from <i>Fusarium proliferatum</i> . <i>Natural Toxins</i> , 1995, 3, 17-20.	0.5	113
408	Determination of the structure of fusaproliferin by ¹ H-NMR and distance geometry. <i>Structural Chemistry</i> , 1995, 6, 183-189.	2.0	22
409	Production of neosolanol by <i>Fusarium tumidum</i> . <i>Mycopathologia</i> , 1995, 130, 179-184.	2.2	11
410	Fusicoccin receptors: perception and transduction of the fusicoccin signal. <i>Journal of Experimental Botany</i> , 1995, 46, 1463-1478.	5.1	58
411	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.	7.6	7
412	Paracelsin E, a New Peptaibol from <i>Trichoderma saturnisporum</i> . <i>Journal of Natural Products</i> , 1995, 58, 1745-1748.	3.6	21
413	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.	5.5	95
414	Proliferin, a new sesterterpene from. <i>Tetrahedron</i> , 1993, 49, 10883-10896.	2.0	62

#	ARTICLE	IF	PR CITATIONS
415	Purification and photoaffinity labeling of fusicoccin receptors from maize. FEBS Journal, 1993, 214, 339-345.	0.2	20
416	Phospholipase A2 affects the activity of fusicoccin receptors. FEBS Letters, 1993, 320, 173-176.	2.7	7
417	Cercospora beticola toxin: a reassessment of some in vitro effects. Plant Science, 1992, 84, 53-57.	4.0	4