

Daniele Del Rio

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

306
papers

15,948
citations

59
h-index

117
g-index

333
ext. papers

18,789
ext. citations

4.9
avg, IF

6.85
L-index

#	Paper	IF	Citations
306	In vitro faecal fermentation of monomeric and oligomeric flavan-3-ols: Catabolic pathways and stoichiometry.. <i>Molecular Nutrition and Food Research</i> , 2022 , e2101090	5.9	2
305	Routes to sustainability in public food procurement: An investigation of different models in primary school catering. <i>Journal of Cleaner Production</i> , 2022 , 338, 130604	10.3	2
304	Coffee-Derived Phenolic Compounds Activate Nrf2 Antioxidant Pathway in I/R Injury In Vitro Model: A Nutritional Approach Preventing Age Related-Damages.. <i>Molecules</i> , 2022 , 27,	4.8	3
303	Interaction Between Diet and Microbiota in the Pathophysiology of Alzheimer's Disease: Focus on Polyphenols and Dietary Fibers.. <i>Journal of Alzheimer's Disease</i> , 2022 ,	4.3	3
302	Detection of cyclopropane fatty acids in human breastmilk by GC-MS. <i>Journal of Food Composition and Analysis</i> , 2022 , 107, 104379	4.1	0
301	Total, red and processed meat consumption and human health: an umbrella review of observational studies.. <i>International Journal of Food Sciences and Nutrition</i> , 2022 , 1-12	3.7	0
300	A Screening of Native (Poly)phenols and Gut-Related Metabolites on 3D HCT116 Spheroids Reveals Gut Health Benefits of a Flavan-3-ol Metabolite.. <i>Molecular Nutrition and Food Research</i> , 2022 , e2101043	5.9	1
299	(Poly)phenolic composition of tomatoes from different growing locations and their absorption in rats: A comparative study.. <i>Food Chemistry</i> , 2022 , 388, 132984	8.5	1
298	Impact of Seasonal Consumption of Local Tomatoes on the Metabolism and Absorption of (Poly)Phenols in Fischer Rats. <i>Nutrients</i> , 2022 , 14, 2047	6.7	0
297	Metabotypes of flavan-3-ol colonic metabolites after cranberry intake: elucidation and statistical approaches. <i>European Journal of Nutrition</i> , 2021 , 1	5.2	0
296	In vitro (poly)phenol catabolism of unformulated- and phytosome-formulated cranberry (Vaccinium macrocarpon) extracts. <i>Food Research International</i> , 2021 , 141, 110137	7	4
295	Ex vivo fecal fermentation of human ileal fluid collected after raspberry consumption modifies (poly)phenolics and modulates genoprotective effects in colonic epithelial cells. <i>Redox Biology</i> , 2021 , 40, 101862	11.3	3
294	An in vitro study on the transport and phase II metabolism of the mycotoxin alternariol in combination with the structurally related gut microbial metabolite urolithin C. <i>Toxicology Letters</i> , 2021 , 340, 15-22	4.4	4
293	Plasma TMAO increase after healthy diets: results from 2 randomized controlled trials with dietary fish, polyphenols, and whole-grain cereals. <i>American Journal of Clinical Nutrition</i> , 2021 , 114, 1342-1350	7	7
292	Structure-antioxidant activity relationships of gallic acid and phloroglucinol. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 5036	2.8	1
291	Mediterranean diet - promotion and dissemination of healthy eating: proceedings of an exploratory seminar at the Radcliffe institute for advanced study. <i>International Journal of Food Sciences and Nutrition</i> , 2021 , 1-14	3.7	4
290	Study of the Antioxidant Effects of Coffee Phenolic Metabolites on C6 Glioma Cells Exposed to Diesel Exhaust Particles. <i>Antioxidants</i> , 2021 , 10,	7.1	2

289	Comprehensive dietary evaluation of Italian primary school children: Food consumption and intake of energy, nutrients and phenolic compounds. <i>International Journal of Food Sciences and Nutrition</i> , 2021 , 72, 70-81	3.7	7
288	Dietary phytoestrogens and biomarkers of their intake in relation to cancer survival and recurrence: a comprehensive systematic review with meta-analysis. <i>Nutrition Reviews</i> , 2021 , 79, 42-65	6.4	19
287	Effect of coffee and cocoa-based confectionery containing coffee on markers of cardiometabolic health: results from the pocket-4-life project. <i>European Journal of Nutrition</i> , 2021 , 60, 1453-1463	5.2	3
286	Volatile profile of Italian and Montenegrine pomegranate juices for geographical origin classification. <i>European Food Research and Technology</i> , 2021 , 247, 211-220	3.4	4
285	Functional reconstitution of HBV-specific CD8 T cells by in vitro polyphenol treatment in chronic hepatitis B. <i>Journal of Hepatology</i> , 2021 , 74, 783-793	13.4	9
284	Metabolomic Changes after Coffee Consumption: New Paths on the Block. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2000875	5.9	10
283	Effect of fermentation with single and co-culture of lactic acid bacteria on okara: evaluation of bioactive compounds and volatile profiles. <i>Food and Function</i> , 2021 , 12, 3033-3043	6.1	10
282	Dietary Flavonoids and Cardiovascular Disease: A Comprehensive Dose-Response Meta-Analysis. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2001019	5.9	27
281	Quality characteristics, nutraceutical profile, and storage stability of functional beverage prepared from jujube (<i>Ziziphus jujuba</i> var <i>vulgaris</i>) fruit. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15201	2.1	3
280	Nut and legume consumption and human health: an umbrella review of observational studies. <i>International Journal of Food Sciences and Nutrition</i> , 2021 , 72, 871-878	3.7	12
279	Effect of Coffee and Cocoa-Based Confectionery Containing Coffee on Markers of DNA Damage and Lipid Peroxidation Products: Results from a Human Intervention Study. <i>Nutrients</i> , 2021 , 13,	6.7	1
278	Production and recovery of volatile compounds from fermented fruit by-products with <i>Lactobacillus rhamnosus</i> . <i>Food and Bioprocess Technology</i> , 2021 , 128, 215-226	4.9	3
277	Flavan-3-ol Microbial Metabolites Modulate Proteolysis in Neuronal Cells Reducing Amyloid-beta (1-42) Levels. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2100380	5.9	7
276	Effect of Steric Structure on the Mechanism of Antioxidant Activity of Alkyl Gallates in Soybean Oil Triacylglycerols: A Kinetic Approach. <i>European Journal of Lipid Science and Technology</i> , 2021 , 123, 2100019		0
275	Effect of different patterns of consumption of coffee and a cocoa-based product containing coffee on the nutraceuticals and urinary excretion of phenolic compounds. <i>American Journal of Clinical Nutrition</i> , 2021 ,	7	2
274	Identification of Cyclopropane Fatty Acids in Human Plasma after Controlled Dietary Intake of Specific Foods. <i>Nutrients</i> , 2020 , 12,	6.7	4
273	Specific Dietary (Poly)phenols Are Associated with Sleep Quality in a Cohort of Italian Adults. <i>Nutrients</i> , 2020 , 12,	6.7	15
272	Kinetic profile and urinary excretion of phenyl-γ-valerolactones upon consumption of cranberry: a dose-response relationship. <i>Food and Function</i> , 2020 , 11, 3975-3985	6.1	8

271	(Poly)phenolic Content and Profile and Antioxidant Capacity of Whole-Grain Cookies are Better Estimated by Simulated Digestion than Chemical Extraction. <i>Molecules</i> , 2020 , 25,	4.8	2
270	Phenyl-Valerolactones and healthy ageing: Linking dietary factors, nutrient biomarkers, metabolic status and inflammation with cognition in older adults (the VALID project). <i>Nutrition Bulletin</i> , 2020 , 45, 415-423	3.5	1
269	Chemical Characterization of Capsule-Brewed Espresso Coffee Aroma from the Most Widespread Italian Brands by HS-SPME/GC-MS. <i>Molecules</i> , 2020 , 25,	4.8	10
268	Physicochemical properties and organoleptic aspects of ice cream enriched with microencapsulated pistachio peel extract. <i>International Journal of Dairy Technology</i> , 2020 , 73, 570-577	3.7	13
267	Tannin fraction of pistachio green hull extract with pancreatic lipase inhibitory and antioxidant activity. <i>Journal of Food Biochemistry</i> , 2020 , 44, e13208	3.3	7
266	Bleaching of Olive Oil by Membrane Filtration. <i>European Journal of Lipid Science and Technology</i> , 2020 , 122, 1900151	3	1
265	The Effect of Formulation of Curcuminoids on Their Metabolism by Human Colonic Microbiota. <i>Molecules</i> , 2020 , 25,	4.8	14
264	Antimicrobial and Fermentation Potential of in Food Applications. <i>Microorganisms</i> , 2020 , 8,	4.9	13
263	Whole grain consumption and human health: an umbrella review of observational studies. <i>International Journal of Food Sciences and Nutrition</i> , 2020 , 71, 668-677	3.7	37
262	Diet and Mental Health: Review of the Recent Updates on Molecular Mechanisms. <i>Antioxidants</i> , 2020 , 9,	7.1	67
261	Bioavailability of red wine and grape seed proanthocyanidins in rats. <i>Food and Function</i> , 2020 , 11, 3986-4001	4.0	12
260	Role of berries in vascular function: a systematic review of human intervention studies. <i>Nutrition Reviews</i> , 2020 , 78, 189-206	6.4	9
259	Solid-State Fermentation of to Implement New Food Products: Evaluation of Stabilization Treatments and Bacterial Growth on the Volatile Fraction. <i>Foods</i> , 2020 , 10,	4.9	9
258	Application of lactic acid fermentation to elderberry juice: Changes in acidic and glucidic fractions. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108779	5.4	17
257	Flavonoid-Derived Human Phenyl-Valerolactone Metabolites Selectively Detoxify Amyloid- β Oligomers and Prevent Memory Impairment in a Mouse Model of Alzheimer's Disease. <i>Molecular Nutrition and Food Research</i> , 2020 , 64, e1900890	5.9	16
256	Edible Seaweeds and Spirulina Extracts for Food Application: In Vitro and In Situ Evaluation of Antimicrobial Activity towards Foodborne Pathogenic Bacteria. <i>Foods</i> , 2020 , 9,	4.9	10
255	Absorption, metabolism, and excretion of orange juice (poly)phenols in humans: The effect of a controlled alcoholic fermentation. <i>Archives of Biochemistry and Biophysics</i> , 2020 , 695, 108627	4.1	10
254	A Hybrid In Silico/In Vitro Target Fishing Study to Mine Novel Targets of Urolithin A and B: A Step Towards a Better Comprehension of Their Estrogenicity. <i>Molecular Nutrition and Food Research</i> , 2020 , 64, e2000289	5.9	6

253	Mediterranean Lifestyle to Promote Physical, Mental, and Environmental Health: The Case of Chile. <i>International Journal of Environmental Research and Public Health</i> , 2020 , 17,	4.6	9
252	The Gut-Muscle Axis in Older Subjects with Low Muscle Mass and Performance: A Proof of Concept Study Exploring Fecal Microbiota Composition and Function with Shotgun Metagenomics Sequencing. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	17
251	Absorption, Pharmacokinetics, and Urinary Excretion of Pyridines After Consumption of Coffee and Cocoa-Based Products Containing Coffee in a Repeated Dose, Crossover Human Intervention Study. <i>Molecular Nutrition and Food Research</i> , 2020 , 64, e2000489	5.9	6
250	Improving functionality, bioavailability, nutraceutical and sensory attributes of fortified foods using phenolics-loaded nanocarriers as natural ingredients. <i>Food Research International</i> , 2020 , 137, 109555	7	23
249	Flavan-3-ols: Catechins and Proanthocyanidins 2020 , 283-317		
248	The Human Microbial Metabolism of Quercetin in Different Formulations: An In Vitro Evaluation. <i>Foods</i> , 2020 , 9,	4.9	12
247	Recommendations for standardizing nomenclature for dietary (poly)phenol catabolites. <i>American Journal of Clinical Nutrition</i> , 2020 , 112, 1051-1068	7	35
246	Dairy foods and health: an umbrella review of observational studies. <i>International Journal of Food Sciences and Nutrition</i> , 2020 , 71, 138-151	3.7	36
245	Differential Catabolism of an Anthocyanin-Rich Elderberry Extract by Three Gut Microbiota Bacterial Species. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 1837-1843	5.7	9
244	Egg consumption and human health: an umbrella review of observational studies. <i>International Journal of Food Sciences and Nutrition</i> , 2020 , 71, 325-331	3.7	16
243	Critical and emerging topics in dietary carbohydrates and health. <i>International Journal of Food Sciences and Nutrition</i> , 2020 , 71, 286-295	3.7	4
242	Impact of Naturally Contaminated Substrates on and : Uptake and Excretion of Mycotoxins. <i>Toxins</i> , 2019 , 11,	4.9	11
241	Catechin and Procyanidin B Modulate the Expression of Tight Junction Proteins but Do Not Protect from Inflammation-Induced Changes in Permeability in Human Intestinal Cell Monolayers. <i>Nutrients</i> , 2019 , 11,	6.7	13
240	Dietary absorption profile, bioavailability of (poly)phenolic compounds, and acute modulation of vascular/endothelial function by hazelnut skin drink. <i>Journal of Functional Foods</i> , 2019 , 63, 103576	5.1	4
239	Phenyl-Valerolactones and phenylvaleric acids, the main colonic metabolites of flavan-3-ols: synthesis, analysis, bioavailability, and bioactivity. <i>Natural Product Reports</i> , 2019 , 36, 714-752	15.1	114
238	Use of Dairy and Plant-Derived Lactobacilli as Starters for Cherry Juice Fermentation. <i>Nutrients</i> , 2019 , 11,	6.7	37
237	5-n-alkylresorcinols but not hydroxycinnamic acids are directly related to a lower accumulation of deoxynivalenol and its glucoside in <i>Triticum</i> spp. Genotypes with different ploidity levels. <i>Journal of Cereal Science</i> , 2019 , 85, 214-220	3.8	5
236	Dietary Polyphenol Intake, Blood Pressure, and Hypertension: A Systematic Review and Meta-Analysis of Observational Studies. <i>Antioxidants</i> , 2019 , 8,	7.1	50

235	Pomegranate juice to reduce fecal calprotectin levels in inflammatory bowel disease patients with a high risk of clinical relapse: Study protocol for a randomized controlled trial. <i>Trials</i> , 2019 , 20, 327	2.8	7
234	In vitro antibacterial activity and volatile characterisation of organic <i>Apis mellifera ligustica</i> (Spinola, 1906) beeswax ethanol extracts. <i>Food Bioscience</i> , 2019 , 29, 102-109	4.9	9
233	Fruit and vegetable consumption and health outcomes: an umbrella review of observational studies. <i>International Journal of Food Sciences and Nutrition</i> , 2019 , 70, 652-667	3.7	91
232	Phenolic profile and antioxidant capacity of landraces, old and modern Tunisian durum wheat. <i>European Food Research and Technology</i> , 2019 , 245, 73-82	3.4	14
231	The ellagitannin metabolite urolithin C is a glucose-dependent regulator of insulin secretion through activation of L-type calcium channels. <i>British Journal of Pharmacology</i> , 2019 , 176, 4065-4078	8.6	15
230	Impact of Foods and Dietary Supplements Containing Hydroxycinnamic Acids on Cardiometabolic Biomarkers: A Systematic Review to Explore Inter-Individual Variability. <i>Nutrients</i> , 2019 , 11,	6.7	17
229	From Byproduct to Resource: Fermented Apple Pomace as Beer Flavoring. <i>Foods</i> , 2019 , 8,	4.9	12
228	Quantification of Urinary Phenyl-Valerolactones and Related Valeric Acids in Human Urine on Consumption of Apples. <i>Metabolites</i> , 2019 , 9,	5.6	19
227	5-(Hydroxyphenyl)-Valerolactone-Sulfate, a Key Microbial Metabolite of Flavan-3-ols, Is Able to Reach the Brain: Evidence from Different in , In Vitro and In Vivo Experimental Models. <i>Nutrients</i> , 2019 , 11,	6.7	32
226	Resveratrol Treatment Enhances the Cellular Response to Leptin by Increasing OBRb Content in Palmitate-Induced Steatotic HepG2 Cells. <i>International Journal of Molecular Sciences</i> , 2019 , 20,	6.3	4
225	Vegetable By-Product Lacto-Fermentation as a New Source of Antimicrobial Compounds. <i>Microorganisms</i> , 2019 , 7,	4.9	21
224	Acute Intake of a Grape and Blueberry Polyphenol-Rich Extract Ameliorates Cognitive Performance in Healthy Young Adults During a Sustained Cognitive Effort. <i>Antioxidants</i> , 2019 , 8,	7.1	25
223	Grape pomace polyphenols improve insulin response to a standard meal in healthy individuals: A pilot study. <i>Clinical Nutrition</i> , 2019 , 38, 2727-2734	5.9	21
222	Presence of cyclopropane fatty acids in foods and estimation of dietary intake in the Italian population. <i>International Journal of Food Sciences and Nutrition</i> , 2019 , 70, 467-473	3.7	7
221	Dietary intake of (poly)phenols in children and adults: cross-sectional analysis of UK National Diet and Nutrition Survey Rolling Programme (2008-2014). <i>European Journal of Nutrition</i> , 2019 , 58, 3183-3198	5.2	28
220	Evaluation of polyphenolic compounds in membrane concentrated pistachio hull extract. <i>Food Chemistry</i> , 2019 , 277, 398-406	8.5	17
219	In vitro metabolism of elderberry juice polyphenols by lactic acid bacteria. <i>Food Chemistry</i> , 2019 , 276, 692-699	8.5	36
218	Inter-individual variability in the production of flavan-3-ol colonic metabolites: preliminary elucidation of urinary metabolotypes. <i>European Journal of Nutrition</i> , 2019 , 58, 1529-1543	5.2	43

217	Claimed effects, outcome variables and methods of measurement for health claims on foods related to the gastrointestinal tract proposed under regulation (EC) 1924/2006. <i>International Journal of Food Sciences and Nutrition</i> , 2018 , 69, 771-804	3.7	4
216	Development and validation of an UHPLC-HRMS protocol for the analysis of flavan-3-ol metabolites and catabolites in urine, plasma and feces of rats fed a red wine proanthocyanidin extract. <i>Food Chemistry</i> , 2018 , 252, 49-60	8.5	14
215	Claimed effects, outcome variables and methods of measurement for health claims proposed under Regulation (EC) 1924/2006 in the framework of bone health. <i>PharmaNutrition</i> , 2018 , 6, 17-36	2.9	3
214	Understanding the gut-kidney axis in nephrolithiasis: an analysis of the gut microbiota composition and functionality of stone formers. <i>Gut</i> , 2018 , 67, 2097-2106	19.2	71
213	Bioavailability and pharmacokinetic profile of grape pomace phenolic compounds in humans. <i>Archives of Biochemistry and Biophysics</i> , 2018 , 646, 1-9	4.1	59
212	Phytochemical characterization of different prickly pear (<i>Opuntia ficus-indica</i> (L.) Mill.) cultivars and botanical parts: UHPLC-ESI-MS metabolomics profiles and their chemometric analysis. <i>Food Research International</i> , 2018 , 108, 301-308	7	42
211	Claimed effects, outcome variables and methods of measurement for health claims on foods proposed under Regulation (EC) 1924/2006 in the area of oral health. <i>NFS Journal</i> , 2018 , 10, 10-25	6.5	5
210	Red wine polyphenols do not improve obesity-associated insulin resistance: A randomized controlled trial. <i>Diabetes, Obesity and Metabolism</i> , 2018 , 20, 206-210	6.7	15
209	Effect of gamma irradiation on the extraction yield, antioxidant, and antityrosinase activities of pistachio green hull extract. <i>Radiation Physics and Chemistry</i> , 2018 , 144, 373-378	2.5	18
208	Claimed effects, outcome variables and methods of measurement for health claims on foods proposed under European Community Regulation 1924/2006 in the area of appetite ratings and weight management. <i>International Journal of Food Sciences and Nutrition</i> , 2018 , 69, 389-409	3.7	10
207	Gold Standards for Realistic (Poly)phenol Research. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 8221-8223	5.7	24
206	Trimethylamine-N-Oxide (TMAO)-Induced Impairment of Cardiomyocyte Function and the Protective Role of Urolithin B-Glucuronide. <i>Molecules</i> , 2018 , 23,	4.8	43
205	The effect of non-thermal processing on chemical constituents and antibacterial properties of turmeric rhizome volatile oil. <i>Journal of Food Process Engineering</i> , 2018 , 41, e12827	2.4	0
204	In vitro digestibility of cyclopropane fatty acids in Grana Padano cheese: A study combining ¹ H NMR and GC-MS techniques. <i>Journal of Food Engineering</i> , 2018 , 237, 226-230	6	7
203	Claimed effects, outcome variables and methods of measurement for health claims proposed under regulation (EC) 1924/2006 and related to cognitive function in adults. <i>Archives Italiennes De Biologie</i> , 2018 , 156, 64-86	1.1	2
202	n-3 Fatty acids combined with flavan-3-ols prevent steatosis and liver injury in a murine model of NAFLD. <i>Biochimica Et Biophysica Acta - Molecular Basis of Disease</i> , 2018 , 1864, 69-78	6.9	13
201	Volatile profile of elderberry juice: Effect of lactic acid fermentation using <i>L. plantarum</i> , <i>L. rhamnosus</i> and <i>L. casei</i> strains. <i>Food Research International</i> , 2018 , 105, 412-422	7	59
200	Resveratrol and inflammatory bowel disease: the evidence so far. <i>Nutrition Research Reviews</i> , 2018 , 31, 85-97	7	102

199	Consumption of orange fermented beverage improves antioxidant status and reduces peroxidation lipid and inflammatory markers in healthy humans. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 2777-2786	4.3	9
198	Gluten peptides drive healthy and celiac monocytes toward an M2-like polarization. <i>Journal of Nutritional Biochemistry</i> , 2018 , 54, 11-17	6.3	11
197	Dark chocolate modulates platelet function with a mechanism mediated by flavan-3-ol metabolites. <i>Medicine (United States)</i> , 2018 , 97, e13432	1.8	13
196	An in vitro exploratory study of dietary strategies based on polyphenol-rich beverages, fruit juices and oils to control trimethylamine production in the colon. <i>Food and Function</i> , 2018 , 9, 6470-6483	6.1	18
195	GP/EFSA/NUTRI/2014/01 Scientific substantiation of health claims made on food: collection, collation and critical analysis of information in relation to claimed effects, outcome variables and methods of measurement. <i>EFSA Supporting Publications</i> , 2018 , 15, 1272E	1.1	1
194	Potential Involvement of Peripheral Leptin/STAT3 Signaling in the Effects of Resveratrol and Its Metabolites on Reducing Body Fat Accumulation. <i>Nutrients</i> , 2018 , 10,	6.7	24
193	The Influence of Viable Cells and Cell-Free Extracts of on Volatile Compounds and Polyphenolic Profile of Elderberry Juice. <i>Frontiers in Microbiology</i> , 2018 , 9, 2784	5.7	10
192	Niacin, alkaloids and (poly)phenolic compounds in the most widespread Italian capsule-brewed coffees. <i>Scientific Reports</i> , 2018 , 8, 17874	4.9	20
191	Nanoliposomes Containing Pistachio Green Hulls Phenolic Compounds as Natural Bio-Preservatives for Mayonnaise. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1800086 ³		16
190	Gastrointestinal stability of urolithins: an in vitro approach. <i>European Journal of Nutrition</i> , 2017 , 56, 99-106		9
189	Antioxidant compounds of Iranian olive oils influenced by growing area, ripening stage, and cultivar. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600029	3	4
188	Accelerating Bleaching of Soybean Oil by Ultrasonic Horn and Bath Under Sparge of Helium, Air, Argon and Nitrogen Gas. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12987	2.1	7
187	5-(3',4'-Dihydroxyphenyl)-Evalerolactone and its sulphate conjugates, representative circulating metabolites of flavan-3-ols, exhibit anti-adhesive activity against uropathogenic Escherichia coli in bladder epithelial cells. <i>Journal of Functional Foods</i> , 2017 , 29, 275-280	5.1	39
186	Rye polyphenols and the metabolism of n-3 fatty acids in rats: a dose dependent fatty fish-like effect. <i>Scientific Reports</i> , 2017 , 7, 40162	4.9	10
185	The importance of studying cell metabolism when testing the bioactivity of phenolic compounds. <i>Trends in Food Science and Technology</i> , 2017 , 69, 230-242	15.3	51
184	Phenyl-Evalerolactones, flavan-3-ol colonic metabolites, protect brown adipocytes from oxidative stress without affecting their differentiation or function. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1700074	5.9	25
183	Formulation and processing factors affecting trichothecene mycotoxins within industrial biscuit-making. <i>Food Chemistry</i> , 2017 , 229, 597-603	8.5	25
182	Omega-3 PUFA concentration by a novel PVDF nano-composite membrane filled with nano-porous silica particles. <i>Food Chemistry</i> , 2017 , 230, 454-462	8.5	11

181	Bioaccessibility of (poly)phenolic compounds of raw and cooked cardoon (<i>Cynara cardunculus</i> L.) after simulated gastrointestinal digestion and fermentation by human colonic microbiota. <i>Journal of Functional Foods</i> , 2017 , 32, 195-207	5.1	51
180	Claimed effects, outcome variables and methods of measurement for health claims proposed under European Community Regulation 1924/2006 in the framework of protection against oxidative damage and cardiovascular health. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2017 , 27, 473-503	4.5	24
179	Synthetic and analytical strategies for the quantification of phenyl- β -valerolactone conjugated metabolites in human urine. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1700077	5.9	42
178	Effects of concentration method and storage time on some bioactive compounds and color of jujube (var) concentrate. <i>Journal of Food Science and Technology</i> , 2017 , 54, 2947-2955	3.3	9
177	Bioaccessibility and bioavailability of phenolic compounds in bread: a review. <i>Food and Function</i> , 2017 , 8, 2368-2393	6.1	70
176	Possible role of diet in cancer: systematic review and multiple meta-analyses of dietary patterns, lifestyle factors, and cancer risk. <i>Nutrition Reviews</i> , 2017 , 75, 405-419	6.4	206
175	Bioavailability of Black Tea Theaflavins: Absorption, Metabolism, and Colonic Catabolism. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 5365-5374	5.7	65
174	A comprehensive meta-analysis on dietary flavonoid and lignan intake and cancer risk: Level of evidence and limitations. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600930	5.9	150
173	In vivo administration of urolithin A and B prevents the occurrence of cardiac dysfunction in streptozotocin-induced diabetic rats. <i>Cardiovascular Diabetology</i> , 2017 , 16, 80	8.7	60
172	The Pocket-4-Life project, bioavailability and beneficial properties of the bioactive compounds of espresso coffee and cocoa-based confectionery containing coffee: study protocol for a randomized cross-over trial. <i>Trials</i> , 2017 , 18, 527	2.8	11
171	Pedologic Factors Affecting Virgin Olive Oil Quality of "Chemlali" Olive Trees (<i>Olea europaea</i> L.). <i>Journal of Oleo Science</i> , 2017 , 66, 907-915	1.6	10
170	Bioavailability of Bergamot (<i>Citrus bergamia</i>) Flavanones and Biological Activity of Their Circulating Metabolites in Human Pro-Angiogenic Cells. <i>Nutrients</i> , 2017 , 9,	6.7	19
169	Claimed Effects, Outcome Variables and Methods of Measurement for Health Claims Proposed Under European Community Regulation 1924/2006 in the Framework of Maintenance of Skin Function. <i>Nutrients</i> , 2017 , 10,	6.7	4
168	Molecular insights on xenoestrogenic potential of zearalenone-14-glucoside through a mixed in vitro/in silico approach. <i>Food and Chemical Toxicology</i> , 2017 , 108, 257-266	4.7	18
167	Dietary (Poly)phenols, Brown Adipose Tissue Activation, and Energy Expenditure: A Narrative Review. <i>Advances in Nutrition</i> , 2017 , 8, 694-704	10	45
166	The enhancement of pistachio green hull extract functionality via nanoliposomal formulation: studying in soybean oil. <i>Journal of Food Science and Technology</i> , 2017 , 54, 3620-3629	3.3	23
165	Environmental impact of omnivorous, ovo-lacto-vegetarian, and vegan diet. <i>Scientific Reports</i> , 2017 , 7, 6105	4.9	65
164	Physicochemical properties and antioxidant activity of β -tocopherol loaded nanoliposomes containing DHA and EPA. <i>Food Chemistry</i> , 2017 , 215, 157-64	8.5	27

163	Nanoliposomal carriers for improvement the bioavailability of high - valued phenolic compounds of pistachio green hull extract. <i>Food Chemistry</i> , 2017 , 220, 115-122	8.5	74
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147	Glycemic index and glycemic load of commercial Italian foods. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2016 , 26, 419-29	4.5	41
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11	Antioxidant activity and total phenolic compounds of pistachio (<i>Pistachia vera</i>) hull extracts. <i>Food Chemistry</i> , 2005 , 92, 521-525	8.5	272
10	Effect of changes in fruit and vegetable intake on plasma antioxidant defenses in humans. <i>American Journal of Clinical Nutrition</i> , 2005 , 81, 531-2; author reply 532-4	7	9
9	Total antioxidant capacity of the diet is inversely and independently related to plasma concentration of high-sensitivity C-reactive protein in adult Italian subjects. <i>British Journal of Nutrition</i> , 2005 , 93, 619-25	3.6	162
8	Understanding the association between dietary antioxidants, redox status and disease: is the Total Antioxidant Capacity the right tool?. <i>Redox Report</i> , 2004 , 9, 145-52	5.9	239
7	A fluorescence-based method for the detection of adhesive properties of lactic acid bacteria to Caco-2 cells. <i>Letters in Applied Microbiology</i> , 2004 , 39, 301-5	2.9	44
6	HPLC-MSn analysis of phenolic compounds and purine alkaloids in green and black tea. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 2807-15	5.7	350
5	Total antioxidant capacity of plant foods, beverages and oils consumed in Italy assessed by three different in vitro assays. <i>Journal of Nutrition</i> , 2003 , 133, 2812-9	4.1	894
4	Application of the 2,2-Pazinobis(3-ethylbenzothiazoline-6-sulfonic acid) radical cation assay to a flow injection system for the evaluation of antioxidant activity of some pure compounds and beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 260-4	5.7	107
3	Rapid fluorimetric method to detect total plasma malondialdehyde with mild derivatization conditions. <i>Clinical Chemistry</i> , 2003 , 49, 690-2	5.5	50
2	Selected methodologies to assess oxidative/antioxidant status in vivo: a critical review. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2002 , 12, 343-51	4.5	11

- 1 Stabilization of *Arthrospira platensis* with high-pressure processing and thermal treatments: Effect on physico-chemical and microbiological quality. *Journal of Food Processing and Preservation*, e15912 2.1 ○