

# Federica Blando

## List of Publications by Year in descending order

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Version: 2024-02-01

32  
papers

1,259  
citations

377584

21  
h-index

488211

31  
g-index

33  
all docs

33  
docs citations

33  
times ranked

2186  
citing authors

#	ARTICLE	IF	CITATIONS
1	Optimization of the conditions for ultrasound-assisted extraction of phenolic compounds from <i>Opuntia ficus-indica</i> [L.] Mill. flowers and comparison with conventional procedures. <i>Industrial Crops and Products</i> , 2022, 184, 114977.	2.5	29
2	The phenolic profile and biological activities of the wild-edible mushrooms <i>Helvella leucopus</i> and <i>Morchella pulchella</i> . <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 555-566.	1.6	4
3	Bioactive Compounds and Antioxidant Capacity in Anthocyanin-Rich Carrots: A Comparison between the Black Carrot and the Apulian Landrace "Polignano" Carrot. <i>Plants</i> , 2021, 10, 564.	1.6	19
4	Phytochemicals and Volatiles in Developing <i>Pelargonium "Endsleigh"</i> ™ Flowers. <i>Horticulturae</i> , 2021, 7, 419.	1.2	9
5	In Vitro Adventitious Regeneration of <i>Artemisia annua</i> L. Influencing Artemisinin Metabolism. <i>Horticulturae</i> , 2021, 7, 438.	1.2	3
6	Effects of aging and dietary supplementation with polyphenols from <i>Pinus taeda</i> hydrolysed lignin on quality parameters, fatty acid profile and oxidative stability of beef. <i>Animal Production Science</i> , 2020, 60, 713.	0.6	16
7	Effects of dietary supplementation with <i>Pinus taeda</i> hydrolyzed lignin on in vivo performances, in vitro nutrient apparent digestibility, and gas emission in beef steers. <i>Animal Feed Science and Technology</i> , 2019, 255, 114217.	1.1	26
8	Nutraceutical Characterization of Anthocyanin-Rich Fruits Produced by "Sun Black" Tomato Line. <i>Frontiers in Nutrition</i> , 2019, 6, 133.	1.6	51
9	Pectolytic enzyme reduces the concentration of colloidal particles in wine due to changes in polysaccharide structure and aggregation properties. <i>International Journal of Biological Macromolecules</i> , 2019, 140, 546-555.	3.6	25
10	Antioxidant Activity and Anthocyanin Contents in Olives (cv Cellina di Nard <sup>2</sup> ) during Ripening and after Fermentation. <i>Antioxidants</i> , 2019, 8, 138.	2.2	23
11	Phenolic Profile and Antioxidant Activity of Italian Monovarietal Extra Virgin Olive Oils. <i>Antioxidants</i> , 2019, 8, 161.	2.2	51
12	Antimicrobial and Antibiofilm Activity against <i>Staphylococcus aureus</i> of <i>Opuntia ficus-indica</i> (L.) Mill. Cladode Polyphenolic Extracts. <i>Antioxidants</i> , 2019, 8, 117.	2.2	69
13	Sweet and sour cherries: Origin, distribution, nutritional composition and health benefits. <i>Trends in Food Science and Technology</i> , 2019, 86, 517-529.	7.8	95
14	Bioactive/nutraceutical compounds in fruit that optimize human health benefits. <i>Burleigh Dodds Series in Agricultural Science</i> , 2019, , 453-490.	0.1	0
15	Characterisation of bioactive compounds in berries from plants grown under innovative photovoltaic greenhouses. <i>Journal of Berry Research</i> , 2018, 8, 55-69.	0.7	28
16	Techno-functional properties of tomato puree fortified with anthocyanin pigments. <i>Food Chemistry</i> , 2018, 240, 1184-1192.	4.2	20
17	Radical Scavenging and Anti-Inflammatory Activities of Representative Anthocyanin Groupings from Pigment-Rich Fruits and Vegetables. <i>International Journal of Molecular Sciences</i> , 2018, 19, 169.	1.8	83
18	Polyphenolic composition and antioxidant activity of the under-utilised <i>Prunus mahaleb</i> L. fruit. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2641-2649.	1.7	34

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19	Anti-proliferative, anti-inflammatory and anti-mutagenic activities of a Prunus mahaleb L. anthocyanin-rich fruit extract. <i>Journal of Functional Foods</i> , 2016, 27, 537-548.	1.6	27
20	Prunus mahaleb L. fruit extracts: a novel source for natural food pigments. <i>European Food Research and Technology</i> , 2015, 241, 683-695.	1.6	39
21	Betalains, Phenols and Antioxidant Capacity in Cactus Pear [ <i>Opuntia ficus-indica</i> (L.) Mill.] Fruits from Apulia (South Italy) Genotypes. <i>Antioxidants</i> , 2015, 4, 269-280.	2.2	118
22	Enhanced Production of Bioactive Isoprenoid Compounds from Cell Suspension Cultures of <i>Artemisia annua</i> L. Using $\beta$ -Cyclodextrins. <i>International Journal of Molecular Sciences</i> , 2014, 15, 19092-19105.	1.8	21
23	Plant regeneration from immature seeds of <i>Eugenia myrtifolia</i> Sims.. <i>In Vitro Cellular and Developmental Biology - Plant</i> , 2013, 49, 388-395.	0.9	12
24	Purification and chemical characterisation of a cell wall-associated $\beta$ -galactosidase from mature sweet cherry ( <i>Prunus avium</i> L.) fruit. <i>Plant Physiology and Biochemistry</i> , 2012, 61, 123-130.	2.8	18
25	Methyl jasmonate and miconazole differently affect artemisinin production and gene expression in <i>Artemisia annua</i> suspension cultures. <i>Plant Biology</i> , 2011, 13, 51-58.	1.8	78
26	Over-expression of a grape stilbene synthase gene in tomato induces parthenocarpy and causes abnormal pollen development. <i>Plant Physiology and Biochemistry</i> , 2011, 49, 1092-1099.	2.8	52
27	Anthocyanins from <i>Eugenia myrtifolia</i> Sims. <i>Innovative Food Science and Emerging Technologies</i> , 2007, 8, 329-332.	2.7	13
28	Characterization of two <i>Arabidopsis thaliana</i> glutathione S-transferases. <i>Plant Cell Reports</i> , 2006, 25, 997-1005.	2.8	55
29	Characterization of in vitro anthocyanin-producing sour cherry ( <i>Prunus cerasus</i> L.) callus cultures. <i>Food Research International</i> , 2005, 38, 937-942.	2.9	37
30	Sour Cherry ( <i>Prunus cerasus</i> L) Anthocyanins as Ingredients for Functional Foods. <i>Journal of Biomedicine and Biotechnology</i> , 2004, 2004, 253-258.	3.0	128
31	<i>Arabidopsis</i> (HXK1 and HXK2) and yeast (HXK2) hexokinases overexpressed in transgenic lines are characterized by different catalytic properties. <i>Plant Science</i> , 2002, 163, 943-954.	1.7	13
32	Purification and characterisation of a $\beta$ -glucosidase abundantly expressed in ripe sweet cherry ( <i>Prunus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10	1.7	63