

Federica Blando

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.

31
papers

838
citations

15
h-index

28
g-index

33
ext. papers

1,054
ext. citations

5.1
avg. IF

4.28
L-index

#	Paper	IF	Citations
31	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	5.9	3
30	Phytochemicals and Volatiles in Developing Pelargonium <i>Endsleigh</i> Flowers. <i>Horticulturae</i> , 2021 , 7, 419	2.5	2
29	In Vitro Adventitious Regeneration of <i>Artemisia annua</i> L. Influencing Artemisinin Metabolism. <i>Horticulturae</i> , 2021 , 7, 438	2.5	1
28	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,	4.5	8
27	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	2.8	3
26	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	1.4	8
25	Nutraceutical Characterization of Anthocyanin-Rich Fruits Produced by "Sun Black" Tomato Line. <i>Frontiers in Nutrition</i> , 2019 , 6, 133	6.2	30
24	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	7.9	12
23	Antioxidant Activity and Anthocyanin Contents in Olives (<i>Cellina di Nardo</i>) during Ripening and after Fermentation. <i>Antioxidants</i> , 2019 , 8,	7.1	11
22	Phenolic Profile and Antioxidant Activity of Italian Monovarietal Extra Virgin Olive Oils. <i>Antioxidants</i> , 2019 , 8,	7.1	28
21	Antimicrobial and Antibiofilm Activity against of (L.) Mill. Cladode Polyphenolic Extracts. <i>Antioxidants</i> , 2019 , 8,	7.1	41
20	Sweet and sour cherries: Origin, distribution, nutritional composition and health benefits. <i>Trends in Food Science and Technology</i> , 2019 , 86, 517-529	15.3	50
19	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	3	12
18	Characterisation of bioactive compounds in berries from plants grown under innovative photovoltaic greenhouses. <i>Journal of Berry Research</i> , 2018 , 8, 55-69	2	15
17	Techno-functional properties of tomato puree fortified with anthocyanin pigments. <i>Food Chemistry</i> , 2018 , 240, 1184-1192	8.5	11
16	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,	6.3	54
15	Anti-proliferative, anti-inflammatory and anti-mutagenic activities of a <i>Prunus mahaleb</i> L. anthocyanin-rich fruit extract. <i>Journal of Functional Foods</i> , 2016 , 27, 537-548	5.1	13

14	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, 2641-9	4.3	23
13	<i>Prunus mahaleb</i> L. fruit extracts: a novel source for natural food pigments. <i>European Food Research and Technology</i> , 2015 , 241, 683-695	3.4	29
12	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, 269-80	7.1	86
11	Enhanced production of bioactive isoprenoid compounds from cell suspension cultures of <i>Artemisia annua</i> L. using β -cyclodextrins. <i>International Journal of Molecular Sciences</i> , 2014 , 15, 19092-105	6.3	17
10	Plant regeneration from immature seeds of <i>Eugenia myrtifolia</i> Sims.. <i>In Vitro Cellular and Developmental Biology - Plant</i> , 2013 , 49, 388-395	2.3	7
9	Purification and chemical characterisation of a cell wall-associated β -galactosidase from mature sweet cherry (<i>Prunus avium</i> L.) fruit. <i>Plant Physiology and Biochemistry</i> , 2012 , 61, 123-30	5.4	14
8	Methyl jasmonate and miconazole differently affect artemisinin production and gene expression in <i>Artemisia annua</i> suspension cultures. <i>Plant Biology</i> , 2011 , 13, 51-8	3.7	59
7	Over-expression of a grape stilbene synthase gene in tomato induces parthenocarp and causes abnormal pollen development. <i>Plant Physiology and Biochemistry</i> , 2011 , 49, 1092-9	5.4	44
6	Anthocyanins from <i>Eugenia myrtifolia</i> Sims. <i>Innovative Food Science and Emerging Technologies</i> , 2007 , 8, 329-332	6.8	10
5	Characterization of two <i>Arabidopsis thaliana</i> glutathione S-transferases. <i>Plant Cell Reports</i> , 2006 , 25, 997-1005	5.1	48
4	Characterization of in vitro anthocyanin-producing sour cherry (<i>Prunus cerasus</i> L.) callus cultures. <i>Food Research International</i> , 2005 , 38, 937-942	7	32
3	Sour Cherry (<i>Prunus cerasus</i> L) Anthocyanins as Ingredients for Functional Foods. <i>Journal of Biomedicine and Biotechnology</i> , 2004 , 2004, 253-258		101
2	<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	5.3	13
1	Purification and characterisation of a beta-glucosidase abundantly expressed in ripe sweet cherry (<i>Prunus avium</i> L.) fruit. <i>Plant Science</i> , 2001 , 160, 795-805	5.3	53