

Gabriella Morini

List of Publications by Year in descending order

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17
papers

1,112
citations

516710

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888059

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docs citations

18
times ranked

1816
citing authors

#	ARTICLE	IF	CITATIONS
1	Open questions in sweet, umami and bitter taste genetics. <i>Current Opinion in Physiology</i> , 2021, 20, 174-179.	1.8	4
2	Chemoinformatics View on Bitter Taste Receptor Agonists in Food. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 13916-13924.	5.2	17
3	More Than Smell—COVID-19 Is Associated With Severe Impairment of Smell, Taste, and Chemesthesis. <i>Chemical Senses</i> , 2020, 45, 609-622.	2.0	375
4	Development of Perilla seed oil and extra virgin olive oil blends for nutritional, oxidative stability and consumer acceptance improvements. <i>Food Chemistry</i> , 2019, 286, 584-591.	8.2	39
5	A bio-cultural approach to the study of food choice: The contribution of taste genetics, population and culture. <i>Appetite</i> , 2017, 114, 240-247.	3.7	34
6	Consumer perception of balsamic vinegar: A cross-cultural study between Korea and Italy. <i>Food Research International</i> , 2017, 91, 148-160.	6.2	28
7	Global diversity in the TAS2R38 bitter taste receptor: revisiting a classic evolutionary PROPosal. <i>Scientific Reports</i> , 2016, 6, 25506.	3.3	69
8	Genetic variation in taste receptor pseudogenes provides evidence for a dynamic role in human evolution. <i>BMC Evolutionary Biology</i> , 2014, 14, 198.	3.2	19
9	Genetic signature of differential sensitivity to stevioside in the Italian population. <i>Genes and Nutrition</i> , 2014, 9, 401.	2.5	33
10	Taste Perception and Food Choices. <i>Journal of Pediatric Gastroenterology and Nutrition</i> , 2012, 54, 624-629.	1.8	60
11	Design, synthesis, and evaluation of biphenyl-4-yl-acrylohydroxamic acid derivatives as histone deacetylase (HDAC) inhibitors. <i>European Journal of Medicinal Chemistry</i> , 2009, 44, 1900-1912.	5.5	64
12	Taste-guided identification of high potency TRPA1 agonists from <i>Perilla frutescens</i> . <i>Bioorganic and Medicinal Chemistry</i> , 2009, 17, 1636-1639.	3.0	50
13	Preclinical profile of antitumor activity of a novel hydrophilic camptothecin, ST1968. <i>Molecular Cancer Therapeutics</i> , 2008, 7, 2051-2059.	4.1	34
14	Synthesis and Cytotoxic Activity of Polyamine Analogues of Camptothecin. <i>Journal of Medicinal Chemistry</i> , 2006, 49, 5177-5186.	6.4	46
15	From Small Sweeteners to Sweet Proteins: Anatomy of the Binding Sites of the Human T1R2_T1R3 Receptor. <i>Journal of Medicinal Chemistry</i> , 2005, 48, 5520-5529.	6.4	172
16	Synthesis and cytotoxic activity of substituted 7-aryliminomethyl derivatives of camptothecin. <i>European Journal of Medicinal Chemistry</i> , 2004, 39, 507-513.	5.5	25
17	General Pseudoreceptor Model for Sweet Compounds: A Semiquantitative Prediction of Binding Affinity for Sweet-Tasting Molecules. <i>Journal of Medicinal Chemistry</i> , 2002, 45, 4402-4409.	6.4	28