Gianluca Giuberti

List of Publications by Citations

176 papers	3,899 citations	36 h-index	53 g-index
180 ext. papers	5,259 ext. citations	5.1 avg, IF	6.19 L-index

#	Paper	IF	Citations
176	The effect of a plant-derived biostimulant on metabolic profiling and crop performance of lettuce grown under saline conditions. *Scientia Horticulturae*, **2015**, 182, 124-133	4.1	187
175	Review on Mycotoxin Issues in Ruminants: Occurrence in Forages, Effects of Mycotoxin Ingestion on Health Status and Animal Performance and Practical Strategies to Counteract Their Negative Effects. *Toxins*, **2015**, 7, 3057-111	4.9	169
174	Cooking quality and starch digestibility of gluten free pasta using new bean flour. *Food Chemistry*, **2015**, 175, 43-9	8.5	101
173	Addition of plant extracts to meat and meat products to extend shelf-life and health-promoting attributes: an overview. *Current Opinion in Food Science*, **2020**, 31, 81-87	9.8	91
172	Phytochemical constituents and in vitro radical scavenging activity of different Aloe species. *Food Chemistry*, **2015**, 170, 501-7	8.5	87
171	Impact of conventional/non-conventional extraction methods on the untargeted phenolic profile of Moringa oleifera leaves. *Food Research International*, **2019**, 115, 319-327	7	83
170	Effects of saline stress on mineral composition, phenolic acids and flavonoids in leaves of artichoke and cardoon genotypes grown in floating system. *Journal of the Science of Food and Agriculture*, **2013**, 93, 1119-27	4.3	81
169	Insight into the role of grafting and arbuscular mycorrhiza on cadmium stress tolerance in tomato. *Frontiers in Plant Science*, **2015**, 6, 477	6.2	80
168	Guarana seed extracts as a useful strategy to extend the shelf life of pork patties: UHPLC-ESI/QTOF phenolic profile and impact on microbial inactivation, lipid and protein oxidation and antioxidant capacity. *Food Research International*, **2018**, 114, 55-63	7	79
167	Influence of pitanga leaf extracts on lipid and protein oxidation of pork burger during shelf-life. *Food Research International*, **2018**, 114, 47-54	7	75
166	Interaction of dietary polyphenols and gut microbiota: Microbial metabolism of polyphenols, influence on the gut microbiota, and implications on host health. *Food Frontiers*, **2020**, 1, 109-133	4.2	74
165	In vitro starch digestion and predicted glycemic index of cereal grains commonly utilized in pig nutrition. *Animal Feed Science and Technology*, **2012**, 174, 163-173	3	71
164	Factors affecting starch utilization in large animal food production system: A review. *Starch/Staerke* , **2014**, 66, 72-90	2.3	65
163	Metabolite profiling and volatiles of pineapple wine and vinegar obtained from pineapple waste. *Food Chemistry*, **2017**, 229, 734-742	8.5	64
162	Evaluation of phenolic profile and antioxidant capacity in gluten-free flours. *Food Chemistry*, **2017**, 228, 367-373	8.5	60
161	Phenolic profiling and in vitro bioactivity of Moringa oleifera leaves as affected by different extraction solvents. *Food Research International*, **2020**, 127, 108712	7	55
160	UHPLC-ESI-QTOF-MS profile of polyphenols in Goji berries (Lycium barbarum L.) and its dynamics during in vitro gastrointestinal digestion and fermentation. *Journal of Functional Foods*, **2018**, 40, 564-572	5.1	55

159	Exploitation of alfalfa seed (Medicago sativa L.) flour into gluten-free rice cookies: Nutritional, antioxidant and quality characteristics. *Food Chemistry*, **2018**, 239, 679-687	8.5	54
158	Impact of boiling on free and bound phenolic profile and antioxidant activity of commercial gluten-free pasta. *Food Research International*, **2017**, 100, 69-77	7	52
157	Mild Potassium Chloride Stress Alters the Mineral Composition, Hormone Network, and Phenolic Profile in Artichoke Leaves. *Frontiers in Plant Science*, **2016**, 7, 948	6.2	52
156	Reducing the glycaemic index and increasing the slowly digestible starch content in gluten-free cereal-based foods: a review. *International Journal of Food Science and Technology*, **2018**, 53, 50-60	3.8	51
155	Phenolic Compounds and Sesquiterpene Lactones Profile in Leaves of Nineteen Artichoke Cultivars. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 8540-8548	5.7	51
154	Elderberry (Sambucus nigra L.) as potential source of antioxidants. Characterization, optimization of extraction parameters and bioactive properties. *Food Chemistry*, **2020**, 330, 127266	8.5	49
153	Botanical and biological pesticides elicit a similar Induced Systemic Response in tomato (Solanum lycopersicum) secondary metabolism. *Phytochemistry*, **2016**, 130, 56-63	4	49
152	Discrimination of Tunisian and Italian extra-virgin olive oils according to their phenolic and sterolic fingerprints. *Food Research International*, **2018**, 106, 920-927	7	48
151	Gluten-free flours from cereals, pseudocereals and legumes: Phenolic fingerprints and in vitro antioxidant properties. *Food Chemistry*, **2019**, 271, 157-164	8.5	47
150	Selenium Biofortification in : Implications on Strawberry Fruits Quality, Content of Bioactive Health Beneficial Compounds and Metabolomic Profile. *Frontiers in Plant Science*, **2017**, 8, 1887	6.2	47
149	Comparison of proteome response to saline and zinc stress in lettuce. *Frontiers in Plant Science*, **2015**, 6, 240	6.2	44
148	Phenolic profile and fermentation patterns of different commercial gluten-free pasta during in vitro large intestine fermentation. *Food Research International*, **2017**, 97, 78-86	7	43
147	Untargeted metabolomics reveals differences in chemical fingerprints between PDO and non-PDO Grana Padano cheeses. *Food Research International*, **2018**, 113, 407-413	7	43
146	Bioaccessibility of phenolic compounds following in vitro large intestine fermentation of nuts for human consumption. *Food Chemistry*, **2018**, 245, 633-640	8.5	43
145	Changes in Biomass, Mineral Composition, and Quality of Cardoon in Response to [Formula: see text]:Cl(-) Ratio and Nitrate Deprivation from the Nutrient Solution. *Frontiers in Plant Science*, **2016**, 7, 978	6.2	40
144	Proteomic insight into the mitigation of wheat root drought stress by arbuscular mycorrhizae. *Journal of Proteomics*, **2017**, 169, 21-32	3.9	39
143	Identification of phenolic markers for saffron authenticity and origin: An untargeted metabolomics approach. *Food Research International*, **2019**, 126, 108584	7	39
142	Interactions between phenolic compounds, amylolytic enzymes and starch: an updated overview. *Current Opinion in Food Science*, **2020**, 31, 102-113	9.8	37

141	New assessment based on the use of principal factor analysis to investigate corn silage quality from nutritional traits, fermentation end products and mycotoxins. *Journal of the Science of Food and Agriculture*, **2016**, 96, 437-48	4.3	36
140	Phenolic profile and in vitro antioxidant power of different milk thistle [Silybum marianum (L.) Gaertn.] cultivars. *Industrial Crops and Products*, **2016**, 83, 11-16	5.9	35
139	Effect of nitrogen fertilization on chemical composition and rumen fermentation of different parts of plants of three corn hybrids. *Animal Feed Science and Technology*, **2011**, 164, 207-216	3	34
138	Plasma glucose response and glycemic indices in pigs fed diets differing in in vitro hydrolysis indices. *Animal*, **2012**, 6, 1068-76	3.1	34
137	Discrimination of extra-virgin-olive oils from different cultivars and geographical origins by untargeted metabolomics. *Food Research International*, **2019**, 121, 746-753	7	34
136	Italian Opuntia ficus-indica Cladodes as Rich Source of Bioactive Compounds with Health-Promoting Properties. *Foods*, **2018**, 7,	4.9	32
135	Effect of dietary polyphenols on the in vitro starch digestibility of pigmented maize varieties under cooking conditions. *Food Research International*, **2018**, 108, 183-191	7	31
134	Pigmented sorghum polyphenols as potential inhibitors of starch digestibility: An in vitro study combining starch digestion and untargeted metabolomics. *Food Chemistry*, **2020**, 312, 126077	8.5	31
133	Edible nuts deliver polyphenols and their transformation products to the large intestine: An in vitro fermentation model combining targeted/untargeted metabolomics. *Food Research International*, **2019**, 116, 786-794	7	31
132	New insight into the role of resistant starch in pig nutrition. *Animal Feed Science and Technology*, **2015**, 201, 1-13	3	30
131	Exploitation of Common Bean Flours with Low Antinutrient Content for Making Nutritionally Enhanced Biscuits. *Frontiers in Plant Science*, **2016**, 7, 928	6.2	29
130	Gluten-free cereal-based food products: the potential of metabolomics to investigate changes in phenolics profile and their in vitro bioaccessibility. *Current Opinion in Food Science*, **2018**, 22, 1-8	9.8	29
129	Effect of different soluble dietary fibres on the phenolic profile of blackberry puree subjected to in vitro gastrointestinal digestion and large intestine fermentation. *Food Research International*, **2020**, 130, 108954	7	28
128	Gluten free rice cookies with resistant starch ingredients from modified waxy rice starches: Nutritional aspects and textural characteristics. *Journal of Cereal Science*, **2017**, 76, 157-164	3.8	27
127	Untargeted metabolomics to investigate the phenolic composition of Chardonnay wines from different origins. *Journal of Food Composition and Analysis*, **2018**, 71, 87-93	4.1	27
126	Impact of cooking and fermentation by lactic acid bacteria on phenolic profile of quinoa and buckwheat seeds. *Food Research International*, **2019**, 119, 886-894	7	26
125	Protective Effects of (var. Ginpent) against Lipopolysaccharide-Induced Inflammation and Motor Alteration in Mice. *Molecules*, **2021**, 26,	4.8	26
124	Milk metabolomics based on ultra-high-performance liquid chromatography coupled with quadrupole time-of-flight mass spectrometry to discriminate different cows feeding regimens. *Food Research International*, **2020**, 134, 109279	7	25

123	In vitro large intestine fermentation of gluten-free rice cookies containing alfalfa seed (Medicago sativa L.) flour: A combined metagenomic/metabolomic approach. *Food Research International*, **2019**, 120, 312-321	7	24
122	In vitro production of short-chain fatty acids from resistant starch by pig faecal inoculum. *Animal*, **2013**, 7, 1446-53	3.1	23
121	Use of principal factor analysis to generate a corn silage fermentative quality index to rank well- or poorly preserved forages. *Journal of the Science of Food and Agriculture*, **2016**, 96, 1686-96	4.3	22
120	Phenolic fingerprint allows discriminating processed tomato products and tracing different processing sites. *Food Control*, **2017**, 73, 696-703	6.2	22
119	Chemical composition and rumen degradability of three corn hybrids treated with insecticides against the European corn borer (Ostrinia nubilalis). *Animal Feed Science and Technology*, **2010**, 155, 25-32	3	22
118	Transformation of polyphenols found in pigmented gluten-free flours during in vitro large intestinal fermentation. *Food Chemistry*, **2019**, 298, 125068	8.5	20
117	Performance and matrix effect observed in QuEChERS extraction and tandem mass spectrometry analyses of pesticide residues in different target crops. *Journal of Chromatographic Science*, **2011**, 49, 709-14	1.4	20
116	In vitro starch digestibility and quality attributes of gluten free tagliatelle prepared with teff flour and increasing levels of a new developed bean cultivar. *Starch/Staerke*, **2016**, 68, 374-378	2.3	19
115	Untargeted Metabolomics to Evaluate the Stability of Extra-Virgin Olive Oil with Added Lycium barbarum Carotenoids during Storage. *Foods*, **2019**, 8,	4.9	19
114	Nutritional characterization of Butternut squash (Cucurbita moschata D.): Effect of variety (Ariel vs. Pluto) and farming type (conventional vs. organic). *Food Research International*, **2020**, 132, 109052	7	19
113	Study of the effects of PR toxin, mycophenolic acid and roquefortine C on in vitro gas production parameters and their stability in the rumen environment. *Journal of Agricultural Science*, **2015**, 153, 163-176	1	18
112	Lignans and Gut Microbiota: An Interplay Revealing Potential Health Implications. *Molecules*, **2020**, 25,	4.8	18
111	Phenolic Profile and Susceptibility to Infection of Pigmented Maize Cultivars. *Frontiers in Plant Science*, **2018**, 9, 1189	6.2	18
110	Biogenic ZnO Nanoparticles Synthesized Using a Novel Plant Extract: Application to Enhance Physiological and Biochemical Traits in Maize. *Nanomaterials*, **2021**, 11,	5.4	18
109	UHPLC-ESI-QTOF-MS phenolic profiling and antioxidant capacity of bee pollen from different botanical origin. *International Journal of Food Science and Technology*, **2019**, 54, 335-346	3.8	18
108	Impact of Cold versus Hot Brewing on the Phenolic Profile and Antioxidant Capacity of Rooibos () Herbal Tea. *Antioxidants*, **2019**, 8,	7.1	17
107	Red beet (Beta vulgaris) and amaranth (Amaranthus sp.) microgreens: Effect of storage and in vitro gastrointestinal digestion on the untargeted metabolomic profile. *Food Chemistry*, **2020**, 332, 127415	8.5	15
106	In vitro cytotoxic activity of six Syzygium leaf extracts as related to their phenolic profiles: An untargeted UHPLC-QTOF-MS approach. *Food Research International*, **2019**, 126, 108715	7	15

105	Pesticides contamination in Egyptian honey samples. *Journal Fur Verbraucherschutz Und Lebensmittelsicherheit*, **2017**, 12, 317-327	2.3	15
104	Effect of inoculation with Lactobacillus buchneri LB1819 and Lactococcus lactis O224 on fermentation and mycotoxin production in maize silage compacted at different densities. *Animal Feed Science and Technology*, **2018**, 246, 36-45	3	15
103	Rapid determination of lycopene and β-carotene in tomato by liquid chromatography/electrospray tandem mass spectrometry. *Journal of the Science of Food and Agriculture*, **2012**, 92, 1297-303	4.3	14
102	A comparison of methods to quantify prolamin contents in cereals. *Italian Journal of Animal Science*, **2011**, 10, e2	2.2	14
101	Extending the concept of terroir from grapes to other agricultural commodities: an overview. *Current Opinion in Food Science*, **2020**, 31, 88-95	9.8	14
100	Wheat Bread Fortification by Grape Pomace Powder: Nutritional, Technological, Antioxidant, and Sensory Properties. *Foods*, **2021**, 10,	4.9	14
99	Can different types of resistant starch influence the in vitro starch digestion of gluten free breads?. *Journal of Cereal Science*, **2016**, 70, 253-255	3.8	13
98	Carbohydrate digestion and predicted glycemic index of bakery/confectionary ex-food intended for pig nutrition. *Italian Journal of Animal Science*, **2019**, 18, 838-849	2.2	13
97	Untargeted Metabolomic Profiling, Multivariate Analysis and Biological Evaluation of the True Mangrove (Lam.). *Antioxidants*, **2019**, 8,	7.1	13
96	The Strength of the Nutrient Solution Modulates the Functional Profile of Hydroponically Grown Lettuce in a Genotype-Dependent Manner. *Foods*, **2020**, 9,	4.9	13
95	Untargeted metabolomics with multivariate analysis to discriminate hazelnut (Corylus avellana L.) cultivars and their geographical origin. *Journal of the Science of Food and Agriculture*, **2020**, 100, 500-508	4.3	13
94	Metabolomic Study to Evaluate the Transformations of Extra-Virgin Olive Oil's Antioxidant Phytochemicals During In Vitro Gastrointestinal Digestion. *Antioxidants*, **2020**, 9,	7.1	13
93	Phenolic profiling and antioxidant capacity in flowers, leaves and peels of Tunisian cultivars of L. *Journal of Food Science and Technology*, **2018**, 55, 3606-3615	3.3	12
92	UHPLC-QTOF-MS phytochemical profiling and in vitro biological properties of Rhamnus petiolaris (Rhamnaceae). *Industrial Crops and Products*, **2019**, 142, 111856	5.9	12
91	Impact of a Pitanga Leaf Extract to Prevent Lipid Oxidation Processes during Shelf Life of Packaged Pork Burgers: An Untargeted Metabolomic Approach. *Foods*, **2020**, 9,	4.9	12
90	Comparative "phenol-omics" and gene expression analyses in peach (Prunus persica) skin in response to different postharvest UV-B treatments. *Plant Physiology and Biochemistry*, **2019**, 135, 511-519	5.4	12
89	Technological, nutritional, and sensory properties of durum wheat fresh pasta fortified with Moringa oleifera L. leaf powder. *Journal of the Science of Food and Agriculture*, **2021**, 101, 1920-1925	4.3	12
88	Effect of water-saving irrigation regime on whole-plant yield and nutritive value of maize hybrids. *Journal of the Science of Food and Agriculture*, **2013**, 93, 3040-5	4.3	11

87	Gas production and starch degradability of corn and barley meals differing in mean particle size. *Journal of Dairy Science*, **2016**, 99, 4347-4359	4	11
86	A Combined Metabolomic and Metagenomic Approach to Discriminate Raw Milk for the Production of Hard Cheese. *Foods*, **2021**, 10,	4.9	11
85	In vitro fermentation of cardoon seed press cake - A valuable byproduct from biorefinery as a novel supplement for small ruminants. *Industrial Crops and Products*, **2019**, 130, 420-427	5.9	10
84	Effect of L. Leaf Powder Addition on the Phenolic Bioaccessibility and on In Vitro Starch Digestibility of Durum Wheat Fresh Pasta. *Foods*, **2020**, 9,	4.9	10
83	Profiling of polyphenols and sesquiterpenoids using different extraction methods in Muscari turcicum, an endemic plant from Turkey. *Industrial Crops and Products*, **2020**, 154, 112626	5.9	10
82	Linoleic acid induces metabolic stress in the intestinal microorganism Bifidobacterium breve DSM 20213. *Scientific Reports*, **2020**, 10, 5997	4.9	10
81	Liver transcriptomic and plasma metabolomic profiles of fattening lambs are modified by feed restriction during the suckling period. *Journal of Animal Science*, **2018**, 96, 1495-1507	0.7	10
80	Addition of nonstarch polysaccharides degrading enzymes to two hulless barley varieties fed in diets for weaned pigs. *Journal of Animal Science*, **2014**, 92, 2080-6	0.7	10
79	Response on Yield and Nutritive Value of Two Commercial Maize Hybrids as a Consequence of a Water Irrigation Reduction. *Italian Journal of Animal Science*, **2014**, 13, 3341	2.2	10
78	Effect of different formulations on tebuconazole residues in stone fruits. *Pest Management Science*, **2009**, 65, 440-3	4.6	10
77	Functional implications of bound phenolic compounds and phenolics-food interaction: A review.. *Comprehensive Reviews in Food Science and Food Safety*, **2022**,	16.4	10
76	Untargeted metabolomic profiling of three Crataegus species (hawthorn) and their in vitro biological activities. *Journal of the Science of Food and Agriculture*, **2020**, 100, 1998-2006	4.3	10
75	Metabolomic insight into the profile, in vitro bioaccessibility and bioactive properties of polyphenols and glucosinolates from four Brassicaceae microgreens. *Food Research International*, **2021**, 140, 110039	7	10
74	Italian Lycium barbarum L. Berry: Chemical Characterization and Nutraceutical Value. *Natural Product Communications*, **2018**, 13, 1934578X1801300	0.9	10
73	Phenolic profiling and antioxidant capacity of Calligonum azel Maire, a Tunisian desert plant. *Food Research International*, **2017**, 101, 148-154	7	9
72	Technical note: quantification of zeins from corn, high-moisture corn, and corn silage using a turbidimetric method: comparative efficiencies of isopropyl and tert-butyl alcohols. *Journal of Dairy Science*, **2012**, 95, 3384-9	4	9
71	Nutritional, physical and sensory characteristics of gluten-free biscuits incorporated with a novel resistant starch ingredient. *Heliyon*, **2021**, 7, e06562	3.6	9
70	Potential role of microbiome in Chronic Fatigue Syndrome/Myalgic Encephalomyelits (CFS/ME). *Scientific Reports*, **2021**, 11, 7043	4.9	9

69	Effect of replacing corn with hulled and hulless or low-amylose hulless barley varieties on growth performance and carcass quality of Italian growing-finishing pig. *Journal of Animal Science*, **2015**, 93, 598-605	0.7	8
68	Identification of markers of sensory quality in ground coffee: an untargeted metabolomics approach. *Metabolomics*, **2020**, 16, 127	4.7	8
67	Untargeted metabolomics reveals changes in phenolic profile following in vitro large intestine fermentation of non-edible parts of Punica granatum L. *Food Research International*, **2020**, 128, 108807	7	8
66	Nutraceutical Profiles of Two Hydroponically Grown Sweet Basil Cultivars as Affected by the Composition of the Nutrient Solution and the Inoculation With. *Frontiers in Plant Science*, **2020**, 11, 596000	6.2	8
65	The combined effect of fermentation of lactic acid bacteria and in vitro digestion on metabolomic and oligosaccharide profile of oat beverage. *Food Research International*, **2021**, 142, 110216	7	8
64	The metabolomics reveals intraspecies variability of bioactive compounds in elicited suspension cell cultures of three Bryophyllum species. *Industrial Crops and Products*, **2021**, 163, 113322	5.9	8
63	Hydroponically Grown Scop.: Effects of Cut and Storage on Fresh-Cut Produce. *Antioxidants*, **2019**, 8,	7.1	8
62	Comparative phytochemical profile of the elephant garlic (Allium ampeloprasum var. holmense) and the common garlic (Allium sativum) from the Val di Chiana area (Tuscany, Italy) before and after in vitro gastrointestinal digestion. *Food Chemistry*, **2021**, 338, 128011	8.5	8
61	Resistant Starch from Isolated White Sorghum Starch: Functional and Physicochemical Properties and Resistant Starch Retention After Cooking. A Comparative Study. *Starch/Staerke*, **2019**, 71, 1800194	2.3	7
60	Chemical Characterization and Bioactive Properties of Different Extracts from , an Unexplored Plant Food. *Foods*, **2020**, 9,	4.9	7
59	Phytochemical Profile and Biological Properties of (Meadow Saffron). *Foods*, **2020**, 9,	4.9	7
58	Nutrients and Antinutrients Seed Content in Common Bean (Phaseolus vulgaris L.) Lines Carrying Mutations Affecting Seed Composition. *Agronomy*, **2019**, 9, 317	3.6	7
57	Effect of Different Aloe Fractions on the Growth of Lactic Acid Bacteria. *Journal of Food Science*, **2017**, 82, 219-224	3.4	7
56	Influence of high-amylose maize starch addition on in vitro starch digestibility and sensory characteristics of cookies. *Starch/Staerke*, **2016**, 68, 469-475	2.3	7
55	Chemical Profiling and Biological Properties of Extracts from Different Parts of Subsp.. *Antioxidants* , **2019**, 8,	7.1	7
54	Untargeted metabolomics to explore the oxidation processes during shelf life of pork patties treated with guarana seed extracts. *International Journal of Food Science and Technology*, **2020**, 55, 1002-1009	3.8	7
53	The potential of Moringa oleifera in food formulation: a promising source of functional compounds with health-promoting properties. *Current Opinion in Food Science*, **2021**, 42, 257-269	9.8	7
52	Lipids as Key Markers in Maize Response to Fumonisin Accumulation. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 4064-4070	5.7	6

51	Polyphenols and Sesquiterpene Lactones from Artichoke Heads: Modulation of Starch Digestion, Gut Bioaccessibility, and Bioavailability following In Vitro Digestion and Large Intestine Fermentation. *Antioxidants*, **2020**, 9,	7.1	6
50	Short communication: In vitro rumen gas production and starch degradation of starch-based feeds depend on mean particle size. *Journal of Dairy Science*, **2018**, 101, 6142-6149	4	6
49	Untargeted screening of the bound / free phenolic composition in tomato cultivars for industrial transformation. *Journal of the Science of Food and Agriculture*, **2019**, 99, 6173-6181	4.3	6
48	Evaluation of the impact of maize endosperm vitreousness on in vitro starch digestion, dry matter digestibility and fermentation characteristics for pigs. *Animal Feed Science and Technology*, **2013**, 186, 71-80	3	6
47	Breadstick fortification with red grape pomace: effect on nutritional, technological and sensory properties. *Journal of the Science of Food and Agriculture*, **2021**,	4.3	6
46	Untargeted Phytochemical Profile, Antioxidant Capacity and Enzyme Inhibitory Activity of Cultivated and Wild Lupin Seeds from Tunisia. *Molecules*, **2021**, 26,	4.8	6
45	Concealed metabolic reprogramming induced by different herbicides in tomato. *Plant Science*, **2021** , 303, 110727	5.3	6
44	The functional potential of nine Allium species related to their untargeted phytochemical characterization, antioxidant capacity and enzyme inhibitory ability. *Food Chemistry*, **2022**, 368, 130782	8.5	6
43	Metabolomics-based profiling with chemometric approach to delineate the bio-pharmaceutical properties of fruit extracts from Ligustrum vulgare L. *Industrial Crops and Products*, **2019**, 140, 111635	5.9	5
42	Beyond the Visible and Below the Peel: How UV-B Radiation Influences the Phenolic Profile in the Pulp of Peach Fruit. A Biochemical and Molecular Study. *Frontiers in Plant Science*, **2020**, 11, 579063	6.2	5
41	Short communication: The effect of an exogenous enzyme with amylolytic activity on gas production and in vitro rumen starch degradability of small and large particles of corn or barley meals. *Journal of Dairy Science*, **2016**, 99, 3602-3606	4	5
40	Moringa oleifera L. leaf powder as ingredient in gluten-free biscuits: nutritional and physicochemical characteristics. *European Food Research and Technology*, **2021**, 247, 687-694	3.4	5
39	Impact of Grape Pomace Powder on the Phenolic Bioaccessibility and on In Vitro Starch Digestibility of Wheat Based Bread. *Foods*, **2021**, 10,	4.9	5
38	New vacuum cooking techniques with extra-virgin olive oil show a better phytochemical profile than traditional cooking methods: A foodomics study. *Food Chemistry*, **2021**, 362, 130194	8.5	5
37	Pasta from yellow lentils: How process affects starch features and pasta quality. *Food Chemistry*, **2021**, 364, 130387	8.5	5
36	evaluation of fermentation characteristics of type 3 resistant starch. *Heliyon*, **2020**, 6, e03145	3.6	4
35	Phenolic Profiling for Traceability of *Frontiers in Plant Science*, **2017**, 8, 1746	6.2	4
34	Iodine carry over in dairy cows: effects of levels of diet fortification and milk yield. *Italian Journal of Animal Science*, **2009**, 8, 262-264	2.2	4

33	Phytochemical Profile, Mineral Content, and Bioactive Compounds in Leaves of Seed-Propagated Artichoke Hybrid Cultivars. *Molecules*, **2020**, 25,	4.8	4
32	A combined metabolomics and peptidomics approach to discriminate anomalous rind inclusion levels in Parmigiano Reggiano PDO grated hard cheese from different ripening stages. *Food Research International*, **2021**, 149, 110654	7	4
31	Metabolomic profiling and biological properties of six species: novel perspectives for nutraceutical purposes. *Food and Function*, **2021**, 12, 3443-3454	6.1	4
30	Effect of the inclusion of dry pasta by-products at different levels in the diet of typical Italian finishing heavy pigs: Performance, carcass characteristics, and ham quality. *Meat Science*, **2016**, 114, 38-45	6.4	3
29	Potential Application of Resistant Starch Sorghum in Gluten-Free Pasta: Nutritional, Structural and Sensory Evaluations. *Foods*, **2021**, 10,	4.9	3
28	UHPLC-QTOF-MS based metabolomics and biological activities of different parts of Eriobotrya japonica. *Food Research International*, **2021**, 143, 110242	7	3
27	Changes of Milk Metabolomic Profiles Resulting from a Mycotoxins-Contaminated Corn Silage Intake by Dairy Cows. *Metabolites*, **2021**, 11,	5.6	3
26	The Combination of Mild Salinity Conditions and Exogenously Applied Phenolics Modulates Functional Traits in Lettuce. *Plants*, **2021**, 10,	4.5	3
25	Physiological and Biochemical Effects of an Aqueous Extract of Lemna minor L. as a Potential Biostimulant for Maize. *Journal of Plant Growth Regulation*,1	4.7	3
24	Oleuropein from olive leaf extracts and extra-virgin olive oil provides distinctive phenolic profiles and modulation of microbiota in the large intestine.. *Food Chemistry*, **2022**, 380, 132187	8.5	2
23	The Combination of Untargeted Metabolomics and Machine Learning Predicts the Biosynthesis of Phenolic Compounds in Medicinal Plants (Genus). *Plants*, **2021**, 10,	4.5	2
22	Bacterial growth and biological properties of Cymbopogon schoenanthus and Ziziphus lotus are modulated by extraction conditions. *Food Research International*, **2020**, 136, 109534	7	2
21	Optimization Model of Phenolics Encapsulation Conditions for Biofortification in Fatty Acids of Animal Food Products. *Foods*, **2021**, 10,	4.9	2
20	A Milk Foodomics Investigation into the Effect of Growth under Cold Chain Conditions. *Foods*, **2021**, 10,	4.9	2
19	The phenolic and alkaloid profiles of Solanum erianthum and Solanum torvum modulated their biological properties. *Food Bioscience*, **2021**, 41, 100974	4.9	2
18	Isosmotic Macrocation Variation Modulates Mineral Efficiency, Morpho-Physiological Traits, and Functional Properties in Hydroponically Grown Lettuce Varieties (L.). *Frontiers in Plant Science*, **2021**, 12, 678799	6.2	2
17	Wheat-based breads with slowly digestible starch properties by increasing the amylose content: an in vitro approach. *Mediterranean Journal of Nutrition and Metabolism*, **2016**, 9, 101-109	1.3	2
16	Plant cell cultures of Nordic berry species: Phenolic and carotenoid profiling and biological assessments. *Food Chemistry*, **2022**, 366, 130571	8.5	2

15	The effect of chickpea flour and its addition levels on quality and starch digestibility of corn-rice-based gluten-free pasta.. *International Journal of Food Sciences and Nutrition*, **2022**, 1-10	3.7	2
14	Technical note: Relationship between in situ NDF degradability and enzymatic NDF hydrolysis in forages, nonforage fibrous feeds, and crop residues. *Journal of Animal Science*, **2017**, 95, 4172-4180	0.7	1
13	Metabolomic insights into the phytochemical profile of cooked pigmented rice varieties following in vitro gastrointestinal digestion. *Journal of Food Composition and Analysis*, **2021**, 106, 104293	4.1	1
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