Gianluca Giuberti

List of Publications by Year in Descending Order

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	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
175	Functional implications of bound phenolic compounds and phenolics-food interaction: A review.. *Comprehensive Reviews in Food Science and Food Safety*, **2022**,	16.4	10
174	Plant cell cultures of Nordic berry species: Phenolic and carotenoid profiling and biological assessments. *Food Chemistry*, **2022**, 366, 130571	8.5	2
173	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
172	A Phenomics and Metabolomics Investigation on the Modulation of Drought Stress by a Biostimulant Plant Extract in Tomato (Solanum lycopersicum). *Agronomy*, **2022**, 12, 764	3.6	0
171	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
170	The Combination of Untargeted Metabolomics and Machine Learning Predicts the Biosynthesis of Phenolic Compounds in Medicinal Plants (Genus). *Plants*, **2021**, 10,	4.5	2
169	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
168	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
167	Nutritional, physical and sensory characteristics of gluten-free biscuits incorporated with a novel resistant starch ingredient. *Heliyon*, **2021**, 7, e06562	3.6	9
166	Potential role of microbiome in Chronic Fatigue Syndrome/Myalgic Encephalomyelits (CFS/ME). *Scientific Reports*, **2021**, 11, 7043	4.9	9
165	Potential Application of Resistant Starch Sorghum in Gluten-Free Pasta: Nutritional, Structural and Sensory Evaluations. *Foods*, **2021**, 10,	4.9	3
164	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
163	Effect of biscuits formulated with high-amylose maize flour on satiety-related sensations and food intake. *International Journal of Food Sciences and Nutrition*, **2021**, 72, 1138-1145	3.7	0
162	Optimization Model of Phenolics Encapsulation Conditions for Biofortification in Fatty Acids of Animal Food Products. *Foods*, **2021**, 10,	4.9	2
161	UHPLC-QTOF-MS based metabolomics and biological activities of different parts of Eriobotrya japonica. *Food Research International*, **2021**, 143, 110242	7	3
160	A Milk Foodomics Investigation into the Effect of Growth under Cold Chain Conditions. *Foods*, **2021**, 10,	4.9	2

159	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
158	Biogenic ZnO Nanoparticles Synthesized Using a Novel Plant Extract: Application to Enhance Physiological and Biochemical Traits in Maize. *Nanomaterials*, **2021**, 11,	5.4	18
157	The phenolic and alkaloid profiles of Solanum erianthum and Solanum torvum modulated their biological properties. *Food Bioscience*, **2021**, 41, 100974	4.9	2
156	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
155	Untargeted Phytochemical Profile, Antioxidant Capacity and Enzyme Inhibitory Activity of Cultivated and Wild Lupin Seeds from Tunisia. *Molecules*, **2021**, 26,	4.8	6
154	Changes of Milk Metabolomic Profiles Resulting from a Mycotoxins-Contaminated Corn Silage Intake by Dairy Cows. *Metabolites*, **2021**, 11,	5.6	3
153	Concealed metabolic reprogramming induced by different herbicides in tomato. *Plant Science*, **2021** , 303, 110727	5.3	6
152	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
151	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
150	Protective Effects of (var. Ginpent) against Lipopolysaccharide-Induced Inflammation and Motor Alteration in Mice. *Molecules*, **2021**, 26,	4.8	26
149	A Combined Metabolomic and Metagenomic Approach to Discriminate Raw Milk for the Production of Hard Cheese. *Foods*, **2021**, 10,	4.9	11
148	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
147	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
146	Gas exchange, vine performance and modulation of secondary metabolism in Vitis vinifera L. cv Barbera following long-term nitrogen deficit. *Planta*, **2021**, 253, 73	4.7	0
145	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
144	A combined targeted/untargeted screening based on GC/MS to detect low-molecular-weight compounds in different milk samples of different species and as affected by processing. *International Dairy Journal*, **2021**, 118, 105045	3.5	1
143	The Combination of Mild Salinity Conditions and Exogenously Applied Phenolics Modulates Functional Traits in Lettuce. *Plants*, **2021**, 10,	4.5	3
142	Extraction Kinetics of Total Polyphenols, Flavonoids, and Condensed Tannins of Lentil Seed Coat: Comparison of Solvent and Extraction Methods. *Foods*, **2021**, 10,	4.9	1

141	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
140	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
139	Morphological and metabolomics impact of sublethal doses of natural compounds and its nanoemulsions in Bacillus cereus. *Food Research International*, **2021**, 149, 110658	7	1
138	Pasta from yellow lentils: How process affects starch features and pasta quality. *Food Chemistry*, **2021**, 364, 130387	8.5	5
137	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
136	Wheat Bread Fortification by Grape Pomace Powder: Nutritional, Technological, Antioxidant, and Sensory Properties. *Foods*, **2021**, 10,	4.9	14
135	Metabolomic profiling and biological properties of six species: novel perspectives for nutraceutical purposes. *Food and Function*, **2021**, 12, 3443-3454	6.1	4
134	Sensory Characteristics and Nutritional Quality of Food Products Made with a Biofortified and Lectin Free Common Bean (L.) Flour.. *Nutrients*, **2021**, 13,	6.7	1
133	Lignans and Gut Microbiota: An Interplay Revealing Potential Health Implications. *Molecules*, **2020**, 25,	4.8	18
132	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
131	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
130	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
129	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
128	Chemical Characterization and Bioactive Properties of Different Extracts from , an Unexplored Plant Food. *Foods*, **2020**, 9,	4.9	7
127	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
126	evaluation of fermentation characteristics of type 3 resistant starch. *Heliyon*, **2020**, 6, e03145	3.6	4
125	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
124	Interactions between phenolic compounds, amylolytic enzymes and starch: an updated overview. *Current Opinion in Food Science*, **2020**, 31, 102-113	9.8	37

123	Phytochemical Profile and Biological Properties of (Meadow Saffron). *Foods*, **2020**, 9,	4.9	7
122	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
121	Linoleic acid induces metabolic stress in the intestinal microorganism Bifidobacterium breve DSM 20213. *Scientific Reports*, **2020**, 10, 5997	4.9	10
120	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
119	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
118	Identification of markers of sensory quality in ground coffee: an untargeted metabolomics approach. *Metabolomics*, **2020**, 16, 127	4.7	8
117	Phenolic profiling and in vitro bioactivity of Moringa oleifera leaves as affected by different extraction solvents. *Food Research International*, **2020**, 127, 108712	7	55
116	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
115	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
114	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
113	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
112	Bacterial growth and biological properties of Cymbopogon schoenanthus and Ziziphus lotus are modulated by extraction conditions. *Food Research International*, **2020**, 136, 109534	7	2
111	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
110	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
109	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
108	Phytochemical Profile, Mineral Content, and Bioactive Compounds in Leaves of Seed-Propagated Artichoke Hybrid Cultivars. *Molecules*, **2020**, 25,	4.8	4
107	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
106	Dataset on the Effects of Different Pre-Harvest Factors on the Metabolomics Profile of Lettuce (Lactuca sativa L.) Leaves. *Data*, **2020**, 5, 119	2.3	1

105	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
104	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
103	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
102	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
101	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
100	Transformation of polyphenols found in pigmented gluten-free flours during in vitro large intestinal fermentation. *Food Chemistry*, **2019**, 298, 125068	8.5	20
99	Untargeted Metabolomics to Evaluate the Stability of Extra-Virgin Olive Oil with Added Lycium barbarum Carotenoids during Storage. *Foods*, **2019**, 8,	4.9	19
98	Lipids as Key Markers in Maize Response to Fumonisin Accumulation. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 4064-4070	5.7	6
97	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
96	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
95	Gluten-free flours from cereals, pseudocereals and legumes: Phenolic fingerprints and in vitro antioxidant properties. *Food Chemistry*, **2019**, 271, 157-164	8.5	47
94	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
93	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
92	Identification of phenolic markers for saffron authenticity and origin: An untargeted metabolomics approach. *Food Research International*, **2019**, 126, 108584	7	39
91	Nutrients and Antinutrients Seed Content in Common Bean (Phaseolus vulgaris L.) Lines Carrying Mutations Affecting Seed Composition. *Agronomy*, **2019**, 9, 317	3.6	7
90	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
89	UHPLC-QTOF-MS phytochemical profiling and in vitro biological properties of Rhamnus petiolaris (Rhamnaceae). *Industrial Crops and Products*, **2019**, 142, 111856	5.9	12
88	Impact of Cold versus Hot Brewing on the Phenolic Profile and Antioxidant Capacity of Rooibos () Herbal Tea. *Antioxidants*, **2019**, 8,	7.1	17

87	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
86	Untargeted Metabolomic Profiling, Multivariate Analysis and Biological Evaluation of the True Mangrove (Lam.). *Antioxidants*, **2019**, 8,	7.1	13
85	Chemical Profiling and Biological Properties of Extracts from Different Parts of Subsp.. *Antioxidants* , **2019**, 8,	7.1	7
84	Hydroponically Grown Scop.: Effects of Cut and Storage on Fresh-Cut Produce. *Antioxidants*, **2019**, 8,	7.1	8
83	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
82	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
81	Discrimination of extra-virgin-olive oils from different cultivars and geographical origins by untargeted metabolomics. *Food Research International*, **2019**, 121, 746-753	7	34
80	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
79	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
78	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
77	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
76	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
75	Use of central composite design to optimize working conditions of Streptomyces griseus enzymatic method in estimating in vitro rumen undegraded crude protein of feedstuffs. *Journal of Agricultural Science*, **2018**, 156, 100-109	1	
74	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
73	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
72	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
71	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
70	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

69	Phenolic Profile and Susceptibility to Infection of Pigmented Maize Cultivars. *Frontiers in Plant Science*, **2018**, 9, 1189	6.2	18
68	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
67	Untargeted metabolomics reveals differences in chemical fingerprints between PDO and non-PDO Grana Padano cheeses. *Food Research International*, **2018**, 113, 407-413	7	43
66	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
65	Italian Opuntia ficus-indica Cladodes as Rich Source of Bioactive Compounds with Health-Promoting Properties. *Foods*, **2018**, 7,	4.9	32
64	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
63	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
62	Bioaccessibility of phenolic compounds following in vitro large intestine fermentation of nuts for human consumption. *Food Chemistry*, **2018**, 245, 633-640	8.5	43
61	Effect of omnivorous and vegan diets with different protein and carbohydrate content on growth and metabolism of growing rats. *International Journal of Food Sciences and Nutrition*, **2018**, 69, 574-583	3.7	1
60	Italian Lycium barbarum L. Berry: Chemical Characterization and Nutraceutical Value. *Natural Product Communications*, **2018**, 13, 1934578X1801300	0.9	10
59	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
58	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
57	Metabolite profiling and volatiles of pineapple wine and vinegar obtained from pineapple waste. *Food Chemistry*, **2017**, 229, 734-742	8.5	64
56	Evaluation of phenolic profile and antioxidant capacity in gluten-free flours. *Food Chemistry*, **2017**, 228, 367-373	8.5	60
55	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
54	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
53	Proteomic insight into the mitigation of wheat root drought stress by arbuscular mycorrhizae. *Journal of Proteomics*, **2017**, 169, 21-32	3.9	39
52	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

51	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
50	Phenolic profiling and antioxidant capacity of Calligonum azel Maire, a Tunisian desert plant. *Food Research International*, **2017**, 101, 148-154	7	9
49	Pesticides contamination in Egyptian honey samples. *Journal Fur Verbraucherschutz Und Lebensmittelsicherheit*, **2017**, 12, 317-327	2.3	15
48	Effect of Different Aloe Fractions on the Growth of Lactic Acid Bacteria. *Journal of Food Science*, **2017**, 82, 219-224	3.4	7
47	Phenolic fingerprint allows discriminating processed tomato products and tracing different processing sites. *Food Control*, **2017**, 73, 696-703	6.2	22
46	Phenolic Profiling for Traceability of *Frontiers in Plant Science*, **2017**, 8, 1746	6.2	4
45	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
44	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
43	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
42	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
41	Botanical and biological pesticides elicit a similar Induced Systemic Response in tomato (Solanum lycopersicum) secondary metabolism. *Phytochemistry*, **2016**, 130, 56-63	4	49
40	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
39	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
38	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
37	Relationships of alcohol consumption and nutritional knowledge on body weight and composition in a group of Italian students. *Mediterranean Journal of Nutrition and Metabolism*, **2016**, 9, 47-59	1.3	
36	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
35	Exploitation of Common Bean Flours with Low Antinutrient Content for Making Nutritionally Enhanced Biscuits. *Frontiers in Plant Science*, **2016**, 7, 928	6.2	29
34	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

33	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
32	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
31	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
30	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
29	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
28	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
27	Cooking quality and starch digestibility of gluten free pasta using new bean flour. *Food Chemistry*, **2015**, 175, 43-9	8.5	101
26	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
25	Phytochemical constituents and in vitro radical scavenging activity of different Aloe species. *Food Chemistry*, **2015**, 170, 501-7	8.5	87
24	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
23	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
22	Comparison of proteome response to saline and zinc stress in lettuce. *Frontiers in Plant Science*, **2015**, 6, 240	6.2	44
21	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
20	New insight into the role of resistant starch in pig nutrition. *Animal Feed Science and Technology*, **2015**, 201, 1-13	3	30
19	Factors affecting starch utilization in large animal food production system: A review. *Starch/Staerke* , **2014**, 66, 72-90	2.3	65
18	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
17	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
16	Nutrition and Ageing. *Studies in Health Technology and Informatics*, **2014**, 203, 112-21	0.5	1

15	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
14	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
13	In vitro production of short-chain fatty acids from resistant starch by pig faecal inoculum. *Animal*, **2013**, 7, 1446-53	3.1	23
12	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
11	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
10	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
9	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
8	Plasma glucose response and glycemic indices in pigs fed diets differing in in vitro hydrolysis indices. *Animal*, **2012**, 6, 1068-76	3.1	34
7	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
6	A comparison of methods to quantify prolamin contents in cereals. *Italian Journal of Animal Science*, **2011**, 10, e2	2.2	14
5	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
4	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
3	Effect of different formulations on tebuconazole residues in stone fruits. *Pest Management Science*, **2009**, 65, 440-3	4.6	10
2	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
1	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