## Mirella Nardini

## List of Publications by Year in descending order

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236612 329751 3,346 38 25 37 citations h-index g-index papers 38 38 38 4117 docs citations times ranked citing authors all docs

#	Article	IF	Citations
1	Phenolic Compounds in Food: Characterization and Health Benefits. Molecules, 2022, 27, 783.	1.7	16
2	Characterization of bioactive compounds and antioxidant activity of fruit beers. Food Chemistry, 2020, 305, 125437.	4.2	122
3	Phenolics Profile and Antioxidant Activity of Special Beers. Molecules, 2020, 25, 2466.	1.7	27
4	Effect of Sulfites on Antioxidant Activity, Total Polyphenols, and Flavonoid Measurements in White Wine. Foods, 2018, 7, 35.	1.9	19
5	Nutraceutical Improvement Increases the Protective Activity of Broccoli Sprout Juice in a Human Intestinal Cell Model of Gut Inflammation. Pharmaceuticals, 2016, 9, 48.	1.7	21
6	Improvement of the nutraceutical quality of broccoli sprouts by elicitation. Food Chemistry, 2016, 201, 101-109.	4.2	45
7	Protective effects of Brassica oleracea sprouts extract toward renal damage in high-salt-fed SHRSP. Journal of Hypertension, 2015, 33, 1465-1479.	0.3	29
8	Chemico-physical and nutritional properties of traditional legumes (lentil, Lens culinaris L., and grass) Tj ETQq0 (	0 0 rgBT /C 1.2	overlock 10 Tf 18
9	Polyphenols content, phenolics profile and antioxidant activity of organic red wines produced without sulfur dioxide/sulfites addition in comparison to conventional red wines. Food Chemistry, 2015, 179, 336-342.	4.2	88
10	Absorption of Aminoethyl Cysteine Ketimine Decarboxylated Dimer in Mice: Effect on Plasma Antioxidant Potential. Journal of Agricultural and Food Chemistry, 2012, 60, 4596-4602.	2.4	3
11	Antioxidant Properties of Aminoethylcysteine Ketimine Decarboxylated Dimer: A Review. International Journal of Molecular Sciences, 2011, 12, 3072-3084.	1.8	12
12	Characterization of Phenolics Content and Antioxidant Activity of Different Beer Types. Journal of Agricultural and Food Chemistry, 2010, 58, 10677-10683.	2.4	184
13	The Absorption and Metabolism of Phenolic Acids from Beer in Man. , 2009, , 491-498.		1
14	White Wine Phenolics Are Absorbed and Extensively Metabolized in Humans. Journal of Agricultural and Food Chemistry, 2009, 57, 2711-2718.	2.4	51
15	Docosahexaenoic acid supplementation induces dose and time dependent oxidative changes in C6 glioma cells. Free Radical Research, 2007, 41, 748-756.	1.5	19
16	Role of dietary polyphenols in platelet aggregation. A review of the supplementation studies. Platelets, 2007, 18, 224-243.	1.1	80
17	Synthesis and Characterization of a Dehydrogenation Product Arising from the Oxidation of Aminoethylcysteine Ketimine Decarboxylated Dimer. Journal of Natural Products, 2007, 70, 1046-1048.	1.5	5
18	Coffee drinking induces incorporation of phenolic acids into LDL and increases the resistance of LDL to ex vivo oxidation in humans. American Journal of Clinical Nutrition, 2007, 86, 604-609.	2.2	114

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19	Phenolic acids from beer are absorbed and extensively metabolized in humans. Journal of Nutritional Biochemistry, 2006, 17, 14-22.	1.9	110
20	Inhibition of NFÎ $^\circ$ B Activation and IL-8 Expression in Human Bronchial Epithelial Cells by Acrolein. Antioxidants and Redox Signaling, 2005, 7, 25-31.	2.5	76
21	Effect of arachidonic, eicosapentaenoic and docosahexaenoic acids on the oxidative status of C6 glioma cells. Free Radical Research, 2005, 39, 865-874.	1.5	35
22	Effect of Aminoethylcysteine Ketimine Decarboxylated Dimer, a Natural Sulfur Compound Present in Human Plasma, onTert-Butyl Hydroperoxide-induced Oxidative Stress in Human Monocytic U937 Cells. Free Radical Research, 2004, 38, 705-714.	1.5	12
23	Identification of Aminoethylcysteine Ketimine Decarboxylated Dimer, a Natural Antioxidant, in Dietary Vegetables. Journal of Agricultural and Food Chemistry, 2002, 50, 2169-2172.	2.4	19
24	Coffee Drinking Influences Plasma Antioxidant Capacity in Humans. Journal of Agricultural and Food Chemistry, 2002, 50, 6211-6216.	2.4	273
25	Acrolein-induced cytotoxicity in cultured human bronchial epithelial cells. Modulation by alpha-tocopherol and ascorbic acid. Toxicology, 2002, 170, 173-185.	2.0	105
26	Inhibition of neutrophil apoptosis by acrolein: a mechanism of tobacco-related lung disease?. American Journal of Physiology - Lung Cellular and Molecular Physiology, 2001, 281, L732-L739.	1.3	97
27	Modulation of ceramide-induced NF-κB binding activity and apoptotic response by caffeic acid in U937 cells: comparison with other antioxidants. Free Radical Biology and Medicine, 2001, 30, 722-733.	1.3	65
28	In vitro inhibition of the activity of phosphorylase kinase, protein kinase C and protein kinase A by caffeic acid and a procyanidin-rich pine bark (Pinus marittima) extract. Biochimica Et Biophysica Acta - General Subjects, 2000, 1474, 219-225.	1.1	63
29	Benzoic and Cinnamic Acid Derivatives as Antioxidants:Â Structureâ 'Activity Relation. Journal of Agricultural and Food Chemistry, 1999, 47, 1453-1459.	2.4	523
30	Beer affects oxidative stress due to ethanol in rats. Digestive Diseases and Sciences, 1998, 43, 1332-1338.	1.1	27
31	Effect of caffeic acid on tert-butyl hydroperoxide-induced oxidative stress in U937. Free Radical Biology and Medicine, 1998, 25, 1098-1105.	1.3	90
32	Oxidative modification of human low-density lipoprotein by horseradish peroxidase in the absence of hydrogen peroxide. Free Radical Research, 1998, 29, 427-434.	1.5	11
33	In vitroantioxidant capacity from wort to beer. LWT - Food Science and Technology, 1998, 31, 221-227.	2.5	48
34	Antioxidant Activity of Different Phenolic Fractions Separated from an Italian Red Wine. Journal of Agricultural and Food Chemistry, 1998, 46, 361-367.	2.4	378
35	Effect of Caffeic Acid Dietary Supplementation on the Antioxidant Defense System in Rat: Anin VivoStudy. Archives of Biochemistry and Biophysics, 1997, 342, 157-160.	1.4	121
36	Inhibition of human low-density lipoprotein oxidation by caffeic acid and other hydroxycinnamic acid derivatives. Free Radical Biology and Medicine, 1995, 19, 541-552.	1.3	393

#	Article	lF	CITATIONS
37	Lipid peroxidation in liver microsomes of rats fed soybean, olive, and coconut oil. Journal of Nutritional Biochemistry, 1993, 4, 39-44.	1.9	27

38 Effects of dietary oils on fatty acid composition and lipid peroxidation of brain membranes (myelin) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50