

# Margherita Dall'Asta

## List of Publications by Year in descending order

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Version: 2024-02-01

54  
papers

1,935  
citations

257101

24  
h-index

253896

43  
g-index

56  
all docs

56  
docs citations

56  
times ranked

3291  
citing authors

#	ARTICLE	IF	CITATIONS
1	Masked Mycotoxins Are Efficiently Hydrolyzed by Human Colonic Microbiota Releasing Their Aglycones. <i>Chemical Research in Toxicology</i> , 2013, 26, 305-312.	1.7	166
2	Understanding the gut-kidney axis in nephrolithiasis: an analysis of the gut microbiota composition and functionality of stone formers. <i>Gut</i> , 2018, 67, 2097-2106.	6.1	130
3	Identification of microbial metabolites derived from in vitro fecal fermentation of different polyphenolic food sources. <i>Nutrition</i> , 2012, 28, 197-203.	1.1	127
4	Atheroprotective effects of (poly)phenols: a focus on cell cholesterol metabolism. <i>Food and Function</i> , 2015, 6, 13-31.	2.1	126
5	Effects of Popular Diets on Anthropometric and Cardiometabolic Parameters: An Umbrella Review of Meta-Analyses of Randomized Controlled Trials. <i>Advances in Nutrition</i> , 2020, 11, 815-833.	2.9	100
6	In vivo administration of urolithin A and B prevents the occurrence of cardiac dysfunction in streptozotocin-induced diabetic rats. <i>Cardiovascular Diabetology</i> , 2017, 16, 80.	2.7	99
7	Polyphenolic Composition of Hazelnut Skin. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 9935-9941.	2.4	91
8	How to Feed the Mammalian Gut Microbiota: Bacterial and Metabolic Modulation by Dietary Fibers. <i>Frontiers in Microbiology</i> , 2017, 8, 1749.	1.5	86
9	Development of a headspace solid-phase microextraction gas chromatography-mass spectrometric method for the determination of short-chain fatty acids from intestinal fermentation. <i>Food Chemistry</i> , 2011, 129, 200-205.	4.2	77
10	Bioaccessibility of (poly)phenolic compounds of raw and cooked cardoon ( <i>Cynara cardunculus</i> L.) after simulated gastrointestinal digestion and fermentation by human colonic microbiota. <i>Journal of Functional Foods</i> , 2017, 32, 195-207.	1.6	75
11	Catabolism of raw and cooked green pepper ( <i>Capsicum annuum</i> ) (poly)phenolic compounds after simulated gastrointestinal digestion and faecal fermentation. <i>Journal of Functional Foods</i> , 2016, 27, 201-213.	1.6	58
12	Glycemic index and glycemic load of commercial Italian foods. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2016, 26, 419-429.	1.1	57
13	A Systematic Review and Meta-Analysis of the Effects of Flavanol-Containing Tea, Cocoa and Apple Products on Body Composition and Blood Lipids: Exploring the Factors Responsible for Variability in Their Efficacy. <i>Nutrients</i> , 2017, 9, 746.	1.7	52
14	Quercetin-3-O-glucuronide affects the gene expression profile of M1 and M2a human macrophages exhibiting anti-inflammatory effects. <i>Food and Function</i> , 2012, 3, 1144.	2.1	40
15	In Vitro Bioaccessibility of Phenolics and Vitamins from Durum Wheat Aleurone Fractions. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 1543-1549.	2.4	40
16	Colonic Metabolism of Polyphenols From Coffee, Green Tea, and Hazelnut Skins. <i>Journal of Clinical Gastroenterology</i> , 2012, 46, S95-S99.	1.1	39
17	Bioavailability and metabolism of phenolic compounds from wholegrain wheat and aleurone-rich wheat bread. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 2343-2354.	1.5	38
18	Evaluation of the Nutritional Quality of Breakfast Cereals Sold on the Italian Market: The Food Labelling of Italian Products (FLIP) Study. <i>Nutrients</i> , 2019, 11, 2827.	1.7	36

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19	The degradation of curcuminoids in a human faecal fermentation model. <i>International Journal of Food Sciences and Nutrition</i> , 2015, 66, 790-796.	1.3	34
20	Effects of naringenin and its phase II metabolites on <i>in vitro</i> human macrophage gene expression. <i>International Journal of Food Sciences and Nutrition</i> , 2013, 64, 843-849.	1.3	28
21	Glycaemic index of some commercial gluten-free foods. <i>European Journal of Nutrition</i> , 2015, 54, 1021-1026.	1.8	28
22	Macrophage polarization: The answer to the diet/inflammation conundrum?. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2012, 22, 387-392.	1.1	27
23	In Vitro Bioaccessibility of Phenolic Acids from a Commercial Aleurone-Enriched Bread Compared to a Whole Grain Bread. <i>Nutrients</i> , 2016, 8, 42.	1.7	26
24	An <i>in vitro</i> exploratory study of dietary strategies based on polyphenol-rich beverages, fruit juices and oils to control trimethylamine production in the colon. <i>Food and Function</i> , 2018, 9, 6470-6483.	2.1	26
25	Impact of Foods and Dietary Supplements Containing Hydroxycinnamic Acids on Cardiometabolic Biomarkers: A Systematic Review to Explore Inter-Individual Variability. <i>Nutrients</i> , 2019, 11, 1805.	1.7	25
26	Phenolic profile and antioxidant capacity of landraces, old and modern Tunisian durum wheat. <i>European Food Research and Technology</i> , 2019, 245, 73-82.	1.6	24
27	The Nutritional Quality of Organic and Conventional Food Products Sold in Italy: Results from the Food Labelling of Italian Products (FLIP) Study. <i>Nutrients</i> , 2020, 12, 1273.	1.7	23
28	Glycemic Index Values of Pasta Products: An Overview. <i>Foods</i> , 2021, 10, 2541.	1.9	22
29	The ellagitannin metabolite urolithin C is a glucose-dependent regulator of insulin secretion through activation of L-type calcium channels. <i>British Journal of Pharmacology</i> , 2019, 176, 4065-4078.	2.7	21
30	Protection of pancreatic $\beta$ -cell function by dietary polyphenols. <i>Phytochemistry Reviews</i> , 2015, 14, 933-959.	3.1	18
31	Fermentation as a tool for increasing food security and nutritional quality of indigenous African leafy vegetables: the case of <i>Cucurbita</i> sp.. <i>Food Microbiology</i> , 2021, 99, 103820.	2.1	18
32	Hydrolysed fumonisin B1 and N-(deoxy-D-fructos-1-yl)-fumonisin B1: stability and catabolic fate under simulated human gastrointestinal conditions. <i>International Journal of Food Sciences and Nutrition</i> , 2015, 66, 98-103.	1.3	17
33	Pasta Structure Affects Mastication, Bolus Properties, and Postprandial Glucose and Insulin Metabolism in Healthy Adults. <i>Journal of Nutrition</i> , 2022, 152, 994-1005.	1.3	16
34	Gastrointestinal stability of urolithins: an <i>in vitro</i> approach. <i>European Journal of Nutrition</i> , 2017, 56, 99-106.	4.6	14
35	Effect of coffee and cocoa-based confectionery containing coffee on markers of cardiometabolic health: results from the pocket-4-life project. <i>European Journal of Nutrition</i> , 2021, 60, 1453-1463.	1.8	12
36	The importance of glycemic index on post-prandial glycaemia in the context of mixed meals: A randomized controlled trial on pasta and rice. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2021, 31, 615-625.	1.1	11

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37	Pre-Pregnancy Diet and Vaginal Environment in Caucasian Pregnant Women: An Exploratory Study. <i>Frontiers in Molecular Biosciences</i> , 2021, 8, 702370.	1.6	11
38	Evaluation of nutritional quality of biscuits and sweet snacks sold on the Italian market: the Food Labelling of Italian Products (FLIP) study. <i>Public Health Nutrition</i> , 2020, 23, 2811-2818.	1.1	10
39	Improving the reporting quality of intervention trials addressing the inter-individual variability in response to the consumption of plant bioactives: quality index and recommendations. <i>European Journal of Nutrition</i> , 2019, 58, 49-64.	1.8	9
40	Presence of cyclopropane fatty acids in foods and estimation of dietary intake in the Italian population. <i>International Journal of Food Sciences and Nutrition</i> , 2019, 70, 467-473.	1.3	9
41	The effect of chickpea flour and its addition levels on quality and <i>in vitro</i> starch digestibility of corn rice-based gluten-free pasta. <i>International Journal of Food Sciences and Nutrition</i> , 2022, 73, 600-609.	1.3	9
42	Critical and emerging topics in dietary carbohydrates and health. <i>International Journal of Food Sciences and Nutrition</i> , 2020, 71, 286-295.	1.3	8
43	In vitro digestibility of cyclopropane fatty acids in Grana Padano cheese: A study combining <sup>1</sup> H NMR and GC-MS techniques. <i>Journal of Food Engineering</i> , 2018, 237, 226-230.	2.7	7
44	Traditional and Non-Conventional Pasta-Making Processes: Effect on In Vitro Starch Digestibility. <i>Foods</i> , 2021, 10, 921.	1.9	7
45	Mediterranean Diet Affects Blood Circulating Lipid-Soluble Micronutrients and Inflammatory Biomarkers in a Cohort of Breast Cancer Survivors: Results from the SETA Study. <i>Nutrients</i> , 2021, 13, 3482.	1.7	7
46	Postprandial blood glucose and insulin responses to breads formulated with different wheat evolutionary populations ( <i>Triticum aestivum</i> L.): A randomized controlled trial on healthy subjects. <i>Nutrition</i> , 2022, 94, 111533.	1.1	6
47	Identification of Cyclopropane Fatty Acids in Human Plasma after Controlled Dietary Intake of Specific Foods. <i>Nutrients</i> , 2020, 12, 3347.	1.7	4
48	Evolutionary Wheat Populations in High-Quality Breadmaking as a Tool to Preserve Agri-Food Biodiversity. <i>Foods</i> , 2022, 11, 495.	1.9	4
49	Food quality, effects on health and sustainability today: a model case report. <i>International Journal of Food Sciences and Nutrition</i> , 2017, 68, 117-120.	1.3	3
50	Effect of biscuits formulated with high-amylose maize flour on satiety-related sensations and food intake. <i>International Journal of Food Sciences and Nutrition</i> , 2021, 72, 1-8.	1.3	3
51	Evolution of microbial communities and nutritional content of fermented <i>Amaranthus</i> sp. leaves. <i>International Journal of Food Microbiology</i> , 2022, 362, 109445.	2.1	3
52	Nutritional Quality of Wholegrain Cereal-Based Products Sold on the Italian Market: Data from the FLIP Study. <i>Nutrients</i> , 2022, 14, 798.	1.7	3
53	A nutritional evaluation of various typical Italian breakfast products: a comparison of macronutrient composition and glycaemic index values. <i>International Journal of Food Sciences and Nutrition</i> , 2018, 69, 676-681.	1.3	1
54	Detection of cyclopropane fatty acids in human breastmilk by GC-MS. <i>Journal of Food Composition and Analysis</i> , 2022, 107, 104379.	1.9	1