

# Margherita Dall'Asta

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

51  
papers

1,346  
citations

22  
h-index

36  
g-index

56  
ext. papers

1,671  
ext. citations

5.4  
avg. IF

4.43  
L-index

#	Paper	IF	Citations
51	Masked mycotoxins are efficiently hydrolyzed by human colonic microbiota releasing their aglycones. <i>Chemical Research in Toxicology</i> , <b>2013</b> , 26, 305-12	4	147
50	Identification of microbial metabolites derived from in vitro fecal fermentation of different polyphenolic food sources. <i>Nutrition</i> , <b>2012</b> , 28, 197-203	4.8	112
49	Atheroprotective effects of (poly)phenols: a focus on cell cholesterol metabolism. <i>Food and Function</i> , <b>2015</b> , 6, 13-31	6.1	109
48	Polyphenolic composition of hazelnut skin. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 9935-41	5.7	74
47	Understanding the gut-kidney axis in nephrolithiasis: an analysis of the gut microbiota composition and functionality of stone formers. <i>Gut</i> , <b>2018</b> , 67, 2097-2106	19.2	71
46	In vivo administration of urolithin A and B prevents the occurrence of cardiac dysfunction in streptozotocin-induced diabetic rats. <i>Cardiovascular Diabetology</i> , <b>2017</b> , 16, 80	8.7	60
45	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> , <b>2011</b> , 129, 200-205	8.5	55
44	How to Feed the Mammalian Gut Microbiota: Bacterial and Metabolic Modulation by Dietary Fibers. <i>Frontiers in Microbiology</i> , <b>2017</b> , 8, 1749	5.7	54
43	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> , <b>2017</b> , 32, 195-207	5.1	51
42	Effects of Popular Diets on Anthropometric and Cardiometabolic Parameters: An Umbrella Review of Meta-Analyses of Randomized Controlled Trials. <i>Advances in Nutrition</i> , <b>2020</b> , 11, 815-833	10	45
41	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> , <b>2016</b> , 27, 201-213	5.1	42
40	Glycemic index and glycemic load of commercial Italian foods. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , <b>2016</b> , 26, 419-29	4.5	41
39	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> , <b>2017</b> , 9, 746	6.7	39
38	In vitro bioaccessibility of phenolics and vitamins from durum wheat aleurone fractions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 1543-9	5.7	33
37	Quercetin-3-O-glucuronide affects the gene expression profile of M1 and M2a human macrophages exhibiting anti-inflammatory effects. <i>Food and Function</i> , <b>2012</b> , 3, 1144-52	6.1	33
36	Colonic metabolism of polyphenols from coffee, green tea, and hazelnut skins. <i>Journal of Clinical Gastroenterology</i> , <b>2012</b> , 46 Suppl, S95-9	3	33
35	Bioavailability and metabolism of phenolic compounds from wholegrain wheat and aleurone-rich wheat bread. <i>Molecular Nutrition and Food Research</i> , <b>2016</b> , 60, 2343-2354	5.9	30

34	The degradation of curcuminoids in a human faecal fermentation model. <i>International Journal of Food Sciences and Nutrition</i> , <b>2015</b> , 66, 790-6	3.7	28
33	Evaluation of the Nutritional Quality of Breakfast Cereals Sold on the Italian Market: The Food Labelling of Italian Products (FLIP) Study. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	26
32	Glycaemic index of some commercial gluten-free foods. <i>European Journal of Nutrition</i> , <b>2015</b> , 54, 1021-6	5.2	24
31	Effects of naringenin and its phase II metabolites on in vitro human macrophage gene expression. <i>International Journal of Food Sciences and Nutrition</i> , <b>2013</b> , 64, 843-9	3.7	24
30	Macrophage polarization: the answer to the diet/inflammation conundrum?. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , <b>2012</b> , 22, 387-92	4.5	23
29	In Vitro Bioaccessibility of Phenolic Acids from a Commercial Aleurone-Enriched Bread Compared to a Whole Grain Bread. <i>Nutrients</i> , <b>2016</b> , 8,	6.7	21
28	An in vitro 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> , <b>2018</b> , 9, 6470-6483	6.1	18
27	Impact of Foods and Dietary Supplements Containing Hydroxycinnamic Acids on Cardiometabolic Biomarkers: A Systematic Review to Explore Inter-Individual Variability. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	17
26	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> , <b>2019</b> , 176, 4065-4078	8.6	15
25	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> , <b>2015</b> , 66, 98-103	3.7	14
24	Phenolic profile and antioxidant capacity of landraces, old and modern Tunisian durum wheat. <i>European Food Research and Technology</i> , <b>2019</b> , 245, 73-82	3.4	14
23	Protection of pancreatic $\beta$ cell function by dietary polyphenols. <i>Phytochemistry Reviews</i> , <b>2015</b> , 14, 933-959	7.7	13
22	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> , <b>2020</b> , 12,	6.7	11
21	Gastrointestinal stability of urolithins: an in vitro approach. <i>European Journal of Nutrition</i> , <b>2017</b> , 56, 99-106		9
20	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> , <b>2019</b> , 58, 49-64	5.2	7
19	In vitro digestibility of cyclopropane fatty acids in Grana Padano cheese: A study combining $^1\text{H}$ NMR and GC-MS techniques. <i>Journal of Food Engineering</i> , <b>2018</b> , 237, 226-230	6	7
18	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> , <b>2019</b> , 70, 467-473	3.7	7
17	Fermentation as a tool for increasing food security and nutritional quality of indigenous African leafy vegetables: the case of Cucurbita sp. <i>Food Microbiology</i> , <b>2021</b> , 99, 103820	6	5

16	Identification of Cyclopropane Fatty Acids in Human Plasma after Controlled Dietary Intake of Specific Foods. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	4
15	Critical and emerging topics in dietary carbohydrates and health. <i>International Journal of Food Sciences and Nutrition</i> , <b>2020</b> , 71, 286-295	3.7	4
14	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> , <b>2021</b> , 31, 615-625	4.5	4
13	Glycemic Index Values of Pasta Products: An Overview. <i>Foods</i> , <b>2021</b> , 10,	4.9	3
12	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> , <b>2020</b> , 23, 2811-2818	3.3	3
11	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> , <b>2021</b> , 60, 1453-1463	5.2	3
10	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> , <b>2021</b> , 94, 111533	4.8	2
9	Traditional and Non-Conventional Pasta-Making Processes: Effect on In Vitro Starch Digestibility. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
8	Pre-Pregnancy Diet and Vaginal Environment in Caucasian Pregnant Women: An Exploratory Study. <i>Frontiers in Molecular Biosciences</i> , <b>2021</b> , 8, 702370	5.6	2
7	The effect of chickpea flour and its addition levels on quality and starch digestibility of corn-rice-based gluten-free pasta.. <i>International Journal of Food Sciences and Nutrition</i> , <b>2022</b> , 1-10	3.7	2
6	Food quality, effects on health and sustainability today: a model case report. <i>International Journal of Food Sciences and Nutrition</i> , <b>2017</b> , 68, 117-120	3.7	1
5	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> , <b>2018</b> , 69, 676-681	3.7	1
4	Evolution of microbial communities and nutritional content of fermented <i>Amaranthus</i> sp. leaves. <i>International Journal of Food Microbiology</i> , <b>2021</b> , 362, 109445	5.8	0
3	Detection of cyclopropane fatty acids in human breastmilk by GC-MS. <i>Journal of Food Composition and Analysis</i> , <b>2022</b> , 107, 104379	4.1	0
2	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> , <b>2021</b> , 72, 1138-1145	3.7	0
1	Flavonoid Occurrence, Bioavailability, Metabolism, and Protective Effects in Humans: Focus on Flavan-3-ols and Flavonols <b>2014</b> , 239-279		