

Giovanni Mita

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2801851/publications.pdf>

Version: 2024-02-01

107
papers

4,197
citations

101496

36
h-index

138417

58
g-index

110
all docs

110
docs citations

110
times ranked

5560
citing authors

#	ARTICLE	IF	CITATIONS
1	Drought stress response in wheat: physiological and molecular analysis of resistant and sensitive genotypes. <i>Plant, Cell and Environment</i> , 2006, 29, 2143-2152.	2.8	371
2	Carbon Fluxes between Primary Metabolism and Phenolic Pathway in Plant Tissues under Stress. <i>International Journal of Molecular Sciences</i> , 2015, 16, 26378-26394.	1.8	227
3	The Oenological Potential of <i>Hanseniaspora uvarum</i> in Simultaneous and Sequential Co-fermentation with <i>Saccharomyces cerevisiae</i> for Industrial Wine Production. <i>Frontiers in Microbiology</i> , 2016, 7, 670.	1.5	123
4	Betalains, Phenols and Antioxidant Capacity in Cactus Pear [<i>Opuntia ficus-indica</i> (L.) Mill.] Fruits from Apulia (South Italy) Genotypes. <i>Antioxidants</i> , 2015, 4, 269-280.	2.2	118
5	Wheat Bran Phenolic Acids: Bioavailability and Stability in Whole Wheat-Based Foods. <i>Molecules</i> , 2015, 20, 15666-15685.	1.7	112
6	Supercritical Carbon Dioxide Extraction of Carotenoids from Pumpkin (<i>Cucurbita</i> spp.): A Review. <i>International Journal of Molecular Sciences</i> , 2014, 15, 6725-6740.	1.8	102
7	Physico-chemical characterization of natural fermentation process of Conservolea and Kalamata table olives and development of a protocol for the pre-selection of fermentation starters. <i>Food Microbiology</i> , 2015, 46, 368-382.	2.1	91
8	Biodiversity and safety aspects of yeast strains characterized from vineyards and spontaneous fermentations in the Apulia Region, Italy. <i>Food Microbiology</i> , 2013, 36, 335-342.	2.1	87
9	Multiplex PCR assay for the identification of nivalenol, 3- and 15-acetyl-deoxynivalenol chemotypes in <i>Fusarium</i> . <i>FEMS Microbiology Letters</i> , 2006, 259, 7-13.	0.7	84
10	Novel durum wheat genes up-regulated in response to a combination of heat and drought stress. <i>Plant Physiology and Biochemistry</i> , 2012, 56, 72-78.	2.8	83
11	Methyl jasmonate and miconazole differently affect artemisinin production and gene expression in <i>Artemisia annua</i> suspension cultures. <i>Plant Biology</i> , 2011, 13, 51-58.	1.8	78
12	Selection of non-conventional yeasts and their use in immobilized form for the bioremediation of olive oil mill wastewaters. <i>Bioresource Technology</i> , 2011, 102, 982-989.	4.8	75
13	Physico-chemical and microbiological characterization of spontaneous fermentation of Cellina di Nardò and Leccino table olives. <i>Frontiers in Microbiology</i> , 2014, 5, 570.	1.5	74
14	Seeds of pomegranate, tomato and grapes: An underestimated source of natural bioactive molecules and antioxidants from agri-food by-products. <i>Journal of Food Composition and Analysis</i> , 2017, 63, 65-72.	1.9	68
15	Simultaneous inoculation of yeasts and lactic acid bacteria: Effects on fermentation dynamics and chemical composition of Negroamaro wine. <i>LWT - Food Science and Technology</i> , 2016, 66, 406-412.	2.5	67
16	β-Cyclodextrin encapsulation of supercritical CO ₂ extracted oleoresins from different plant matrices: A stability study. <i>Food Chemistry</i> , 2016, 199, 684-693.	4.2	62
17	Assessment of trichothecene chemotypes of <i>Fusarium culmorum</i> occurring in Europe. <i>Food Additives and Contaminants</i> , 2005, 22, 309-315.	2.0	57
18	Molecular cloning and characterization of an almond 9-hydroperoxide lyase, a new CYP74 targeted to lipid bodies*. <i>Journal of Experimental Botany</i> , 2005, 56, 2321-2333.	2.4	54

#	ARTICLE	IF	CITATIONS
19	New process for production of fermented black table olives using selected autochthonous microbial resources. <i>Frontiers in Microbiology</i> , 2015, 6, 1007.	1.5	54
20	Effect of drying and co-matrix addition on the yield and quality of supercritical CO ₂ extracted pumpkin (<i>Cucurbita moschata</i> Duch.) oil. <i>Food Chemistry</i> , 2014, 148, 314-320.	4.2	52
21	Nutraceutical Characterization of Anthocyanin-Rich Fruits Produced by "Sun Black" Tomato Line. <i>Frontiers in Nutrition</i> , 2019, 6, 133.	1.6	51
22	Autochthonous fermentation starters for the industrial production of Negroamaro wines. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2012, 39, 81-92.	1.4	50
23	Influence of autochthonous <i>Saccharomyces cerevisiae</i> strains on volatile profile of Negroamaro wines. <i>LWT - Food Science and Technology</i> , 2014, 58, 35-48.	2.5	49
24	Molecular cloning and heterologous expression of a laccase gene from <i>Pleurotus eryngii</i> in free and immobilized <i>Saccharomyces cerevisiae</i> cells. <i>Applied Microbiology and Biotechnology</i> , 2008, 79, 731-41.	1.7	48
25	Acquisition of thermotolerance and HSP gene expression in durum wheat (<i>Triticum durum</i> Desf.) cultivars. <i>Environmental and Experimental Botany</i> , 2009, 66, 257-264.	2.0	47
26	Application of response surface methodology (RSM) for the optimization of supercritical CO ₂ extraction of oil from patina olive cake: Yield, content of bioactive molecules and biological effects in vivo. <i>Food Chemistry</i> , 2020, 332, 127405.	4.2	46
27	β-Cyclodextrins enhance artemisinin production in <i>Artemisia annua</i> suspension cell cultures. <i>Applied Microbiology and Biotechnology</i> , 2011, 90, 1905-1913.	1.7	45
28	Shades of red: Comparative study on supercritical CO ₂ extraction of lycopene-rich oleoresins from gac, tomato and watermelon fruits and effect of the β-cyclodextrin clathrated extracts on cultured lung adenocarcinoma cells viability. <i>Journal of Food Composition and Analysis</i> , 2018, 65, 23-32.	1.9	44
29	Durum wheat by-products as natural sources of valuable nutrients. <i>Phytochemistry Reviews</i> , 2012, 11, 255-262.	3.1	43
30	Genetic variation for phenolic acids concentration and composition in a tetraploid wheat (<i>Triticum</i>)	0.8	42
31	Use of Olive Oil Industrial By-Product for Pasta Enrichment. <i>Antioxidants</i> , 2018, 7, 59.	2.2	41
32	Sea fennel (<i>Crithmum maritimum</i> L.): from underutilized crop to new dried product for food use. <i>Genetic Resources and Crop Evolution</i> , 2017, 64, 205-216.	0.8	40
33	Assessment of the degree of genetic variation in beet based on RFLP analysis and the taxonomy of <i>Beta</i> . <i>Euphytica</i> , 1991, 55, 1-6.	0.6	39
34	<i>Prunus mahaleb</i> L. fruit extracts: a novel source for natural food pigments. <i>European Food Research and Technology</i> , 2015, 241, 683-695.	1.6	39
35	Molecular analysis of a durum wheat "stay green" mutant: Expression pattern of photosynthesis-related genes. <i>Journal of Cereal Science</i> , 2006, 43, 160-168.	1.8	37
36	9-Lipoxygenase metabolism is involved in the almond/ <i>Aspergillus carbonarius</i> interaction. <i>Journal of Experimental Botany</i> , 2007, 58, 1803-1811.	2.4	37

#	ARTICLE	IF	CITATIONS
37	Effects of Sodium Alginate Bead Encapsulation on the Storage Stability of Durum Wheat (<i>Triticum) Tj ETQq1 1 Food Chemistry, 2012, 60, 10689-10695.	0.784314 2.4	36
38	Comparative genomics and transcriptional profiles of <i>Saccharopolyspora erythraea</i> NRRL 2338 and a classically improved erythromycin over-producing strain. <i>Microbial Cell Factories</i> , 2012, 11, 32.	1.9	36
39	Exploitation of autochthonous micro-organism potential to enhance the quality of Apulian wines. <i>Annals of Microbiology</i> , 2011, 61, 67-73.	1.1	35
40	Almond by-products: Extraction and characterization of phenolic compounds and evaluation of their potential use in composite dough with wheat flour. <i>LWT - Food Science and Technology</i> , 2018, 89, 299-306.	2.5	35
41	Phytochemical Composition and Anti-Inflammatory Activity of Extracts from the Whole-Meal Flour of Italian Durum Wheat Cultivars. <i>International Journal of Molecular Sciences</i> , 2015, 16, 3512-3527.	1.8	34
42	Polyphenolic composition and antioxidant activity of the under-utilised <i>Prunus mahaleb</i> L. fruit. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2641-2649.	1.7	34
43	Drought and Heat Stress Impacts on Phenolic Acids Accumulation in Durum Wheat Cultivars. <i>Foods</i> , 2021, 10, 2142.	1.9	34
44	Molecular and Technological Characterization of <i>Saccharomyces cerevisiae</i> Strains Isolated from Natural Fermentation of Susumaniello Grape Must in Apulia, Southern Italy. <i>International Journal of Microbiology</i> , 2014, 2014, 1-11.	0.9	33
45	Construction of a Laccase Chimerical Gene: Recombinant Protein Characterization and Gene Expression via Yeast Surface Display. <i>Applied Biochemistry and Biotechnology</i> , 2014, 172, 2916-2931.	1.4	33
46	Isolation, Characterization, and Selection of Molds Associated to Fermented Black Table Olives. <i>Frontiers in Microbiology</i> , 2017, 8, 1356.	1.5	33
47	Genetic Characterization of Apulian Olive Germplasm as Potential Source in New Breeding Programs. <i>Plants</i> , 2019, 8, 268.	1.6	33
48	PatÃ Olive Cake: Possible Exploitation of a By-Product for Food Applications. <i>Frontiers in Nutrition</i> , 2019, 6, 3.	1.6	33
49	Fermented Apulian table olives: Effect of selected microbial starters on polyphenols composition, antioxidant activities and bioaccessibility. <i>Food Chemistry</i> , 2018, 248, 137-145.	4.2	32
50	Evaluation of bioactive compounds in black table olives fermented with selected microbial starters. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 96-103.	1.7	31
51	<i>Sphingomonas cynarae</i> sp. nov., a proteobacterium that produces an unusual type of sphingan. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2013, 63, 72-79.	0.8	30
52	Effect of Co-Inoculation of <i>Candida zemplinina</i> , <i>Saccharomyces cerevisiae</i> and <i>Lactobacillus plantarum</i> for the Industrial Production of Negroamaro Wine in Apulia (Southern Italy). <i>Microorganisms</i> , 2020, 8, 726.	1.6	30
53	Re.Ger.O.P.: An Integrated Project for the Recovery of Ancient and Rare Olive Germplasm. <i>Frontiers in Plant Science</i> , 2020, 11, 73.	1.7	29
54	Biochemical and molecular characterization of hazelnut (<i>Corylus faveolata</i>) seed lipoxygenases. <i>FEBS Journal</i> , 2003, 270, 4365-4375.	0.2	28

#	ARTICLE	IF	CITATIONS
55	Molecular cloning and biochemical characterization of a lipoxygenase in almond (<i>Prunus dulcis</i>) seed. <i>FEBS Journal</i> , 2001, 268, 1500-1507.	0.2	27
56	Liquid phase SPR imaging experiments for biosensors applications. <i>Biosensors and Bioelectronics</i> , 2004, 20, 1140-1148.	5.3	27
57	Anti-proliferative, anti-inflammatory and anti-mutagenic activities of a <i>Prunus mahaleb</i> L. anthocyanin-rich fruit extract. <i>Journal of Functional Foods</i> , 2016, 27, 537-548.	1.6	27
58	Genome-wide association mapping of phenolic acids in tetraploid wheats. <i>Journal of Cereal Science</i> , 2017, 75, 25-34.	1.8	27
59	Vessel occlusion in three cultivars of <i>Olea europaea</i> naturally exposed to <i>Xylella fastidiosa</i> in open field. <i>Journal of Phytopathology</i> , 2017, 165, 589-594.	0.5	27
60	Analysis of mRNAs from Ripening Wheat Seeds: the Effect of High Temperature. <i>Journal of Cereal Science</i> , 1998, 27, 127-132.	1.8	26
61	Improving γ -tocopherol production in plant cell cultures. <i>Journal of Plant Physiology</i> , 2005, 162, 782-784.	1.6	26
62	Simultaneous Alcoholic and Malolactic Fermentations by <i>Saccharomyces cerevisiae</i> and <i>Oenococcus oeni</i> Cells Co-immobilized in Alginate Beads. <i>Frontiers in Microbiology</i> , 2016, 7, 943.	1.5	26
63	Role of the C-terminus of <i>Pleurotus eryngii</i> Ery4 laccase in determining enzyme structure, catalytic properties and stability. <i>Protein Engineering, Design and Selection</i> , 2013, 26, 1-13.	1.0	25
64	Exploitation of <i>Prunus mahaleb</i> fruit by fermentation with selected strains of <i>Lactobacillus plantarum</i> and <i>Saccharomyces cerevisiae</i> . <i>Food Microbiology</i> , 2019, 84, 103262.	2.1	25
65	Quality and Nutritional Evaluation of Regina Tomato, a Traditional Long-Storage Landrace of Puglia (Southern Italy). <i>Agriculture (Switzerland)</i> , 2018, 8, 83.	1.4	24
66	Bioactive Compounds and Stability of a Typical Italian Bakery Products α -Taralli Enriched with Fermented Olive Paste. <i>Molecules</i> , 2019, 24, 3258.	1.7	24
67	Bioactive composition and sensory evaluation of innovative spaghetti supplemented with free or β -cyclodextrin chlated pumpkin oil extracted by supercritical CO ₂ . <i>Food Chemistry</i> , 2019, 294, 112-122.	4.2	24
68	A Carotenoid Extract from a Southern Italian Cultivar of Pumpkin Triggers Nonprotective Autophagy in Malignant Cells. <i>Oxidative Medicine and Cellular Longevity</i> , 2017, 2017, 1-15.	1.9	23
69	Isolation of a polyphenol oxidase (PPO) cDNA from artichoke and expression analysis in wounded artichoke heads. <i>Plant Physiology and Biochemistry</i> , 2013, 68, 52-60.	2.8	22
70	Tomato Oil Encapsulation by α -, β -, and γ -Cyclodextrins: A Comparative Study on the Formation of Supramolecular Structures, Antioxidant Activity, and Carotenoid Stability. <i>Foods</i> , 2020, 9, 1553.	1.9	22
71	Cloning and characterisation of an almond 9-lipoxygenase expressed early during seed development. <i>Plant Science</i> , 2005, 168, 699-706.	1.7	21
72	Application of a simplified calorimetric assay for the evaluation of extra virgin olive oil quality. <i>Food Research International</i> , 2013, 54, 2062-2068.	2.9	21

#	ARTICLE	IF	CITATIONS
73	Enhanced Production of Bioactive Isoprenoid Compounds from Cell Suspension Cultures of <i>Artemisia annua</i> L. Using β -Cyclodextrins. <i>International Journal of Molecular Sciences</i> , 2014, 15, 19092-19105.	1.8	21
74	Bioactive Compounds and Antioxidant Activities in Different Fractions of Mango Fruits (<i>Mangifera</i>). <i>Trends in Food Science and Technology</i> , 2019, 99, 2504-2512.	2.2	21
75	Techno-functional properties of tomato puree fortified with anthocyanin pigments. <i>Food Chemistry</i> , 2018, 240, 1184-1192.	4.2	20
76	Microdroplet-based multiplex PCR on chip to detect foodborne bacteria producing biogenic amines. <i>Food Microbiology</i> , 2013, 35, 10-14.	2.1	19
77	In vitro activity of antimicrobial compounds against <i>Xylella fastidiosa</i> , the causal agent of the olive quick decline syndrome in Apulia (Italy). <i>FEMS Microbiology Letters</i> , 2018, 365, .	0.7	19
78	Efficacy of yeast starters to drive and improve Picual, Manzanilla and Kalamãta table olive fermentation. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2504-2512.	1.7	19
79	Bioactive Compounds and Antioxidant Capacity in Anthocyanin-Rich Carrots: A Comparison between the Black Carrot and the Apulian Landrace "Polignano" Carrot. <i>Plants</i> , 2021, 10, 564.	1.6	19
80	Pigment production from in vitro cultures of <i>Alkanna tinctoria</i> Tausch. <i>Plant Cell Reports</i> , 1994, 13, 406-410.	2.8	16
81	Two sunflower 17.6HSP genes, arranged in tandem and highly homologous, are induced differently by various elicitors. <i>Plant Biology</i> , 2010, 12, 13-22.	1.8	16
82	Subcellular compartmentalization in protoplasts from <i>Artemisia annua</i> cell cultures: Engineering attempts using a modified SNARE protein. <i>Journal of Biotechnology</i> , 2015, 202, 146-152.	1.9	16
83	Analysis of the Phytochemical Composition of Pomegranate Fruit Juices, Peels and Kernels: A Comparative Study on Four Cultivars Grown in Southern Italy. <i>Plants</i> , 2021, 10, 2521.	1.6	16
84	Advances on plant products with potential to control toxigenic fungi: A review. <i>Food Additives and Contaminants</i> , 2005, 22, 389-395.	2.0	14
85	Morphological and Chemical Profile of Three Tomato (<i>Solanum lycopersicum</i> L.) Landraces of A Semi-Arid Mediterranean Environment. <i>Plants</i> , 2019, 8, 273.	1.6	14
86	Susceptibility to <i>Xylella fastidiosa</i> and functional xylem anatomy in <i>Olea europaea</i> : revisiting a tale of plant-pathogen interaction. <i>AoB PLANTS</i> , 2021, 13, plab027.	1.2	14
87	Identification by In Vitro Translation and Northern Blot Analysis of Heat Shock mRNAs Isolated from Wheat Seeds Exposed to Different Temperatures During Ripening. <i>Journal of Cereal Science</i> , 1999, 30, 33-38.	1.8	13
88	Signal transduction in artichoke [<i>Cynara cardunculus</i> L. subsp. <i>scolymus</i> (L.) Hayek] callus and cell suspension cultures under nutritional stress. <i>Plant Physiology and Biochemistry</i> , 2018, 127, 97-103.	2.8	13
89	Characterization of two <i>Pantoea</i> strains isolated from extra-virgin olive oil. <i>AMB Express</i> , 2018, 8, 113.	1.4	13
90	Genome-Wide Identification of WRKY Genes in <i>Artemisia annua</i> : Characterization of a Putative Ortholog of AtWRKY40. <i>Plants</i> , 2020, 9, 1669.	1.6	13

#	ARTICLE	IF	CITATIONS
91	Salicylic Acid Induces Exudation of Crocin and Phenolics in Saffron Suspension-Cultured Cells. <i>Plants</i> , 2020, 9, 949.	1.6	13
92	A carotenoid-enriched extract from pumpkin delays cell proliferation in a human chronic lymphocytic leukemia cell line through the modulation of autophagic flux. <i>Current Research in Biotechnology</i> , 2020, 2, 74-82.	1.9	12
93	Emulsions Based on the Interactions Between Lactoferrin and Chitosans. <i>Food Biophysics</i> , 2008, 3, 169-173.	1.4	11
94	An innovative oligonucleotide microarray to detect spoilage microorganisms in wine. <i>Food Control</i> , 2018, 87, 169-179.	2.8	11
95	Industrial scale bio-detoxification of raw olive mill wastewaters by the use of selected microbial yeast and bacterial strains to obtain a new source for fertigation. <i>Journal of Environmental Management</i> , 2020, 265, 110574.	3.8	11
96	<i>Prunus Mahaleb</i> Fruit Extract Prevents Chemically Induced Colitis and Enhances Mitochondrial Oxidative Metabolism via the Activation of the Nrf2 Pathway. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1900350.	1.5	10
97	Heat shock response in olive (<i>Olea europaea</i> L.) twigs: Identification and analysis of a cDNA coding a class I small heat shock protein. <i>Plant Biosystems</i> , 2011, 145, 419-425.	0.8	9
98	Variability and Site Dependence of Grain Mineral Contents in Tetraploid Wheats. <i>Sustainability</i> , 2019, 11, 736.	1.6	8
99	Cover Crops and Manure Combined with Commercial Fertilizers Differently Affect Yield and Quality of Processing Tomato (<i>Solanum lycopersicum</i> L.) Organically Grown in Puglia. <i>Agriculture (Switzerland)</i> , 2021, 11, 757.	1.4	8
100	Enhancing the nutritional value of <i>Portulaca oleracea</i> L. by using soilless agronomic biofortification with zinc. <i>Food Research International</i> , 2022, 155, 111057.	2.9	8
101	Secreted heat shock proteins in sunflower suspension cell cultures. <i>Plant Cell Reports</i> , 1997, 16, 792-796.	2.8	6
102	Identification of candidate genes associated with senescence in durum wheat (<i>Triticum turgidum</i>) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	1.0	6
103	Biotechnology can Improve a Traditional Product as Table Olives. , 0, , .		6
104	In Vitro Adventitious Regeneration of <i>Artemisia annua</i> L. Influencing Artemisinin Metabolism. <i>Horticulturae</i> , 2021, 7, 438.	1.2	3
105	Medicago cell variants showing altered nitrogen utilization. <i>Plant Cell Reports</i> , 1986, 5, 325-328.	2.8	1
106	Molecular and Physiological Properties of Indigenous Strains of <i>Oenococcus oeni</i> Selected from Nero di Troia Wine (Apulia, Italy). <i>Microorganisms</i> , 2022, 10, 795.	1.6	1
107	Nutraceutical Profile of <i>Carosello</i> (Cucumis melo L.) Grown in an Out-of-Season Cycle under LEDs. <i>Antioxidants</i> , 2022, 11, 777.	2.2	1