

# Miriana Durante

## List of Publications by Year in descending order

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56  
papers

1,830  
citations

201385

27  
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276539

41  
g-index

56  
all docs

56  
docs citations

56  
times ranked

2411  
citing authors

| #  | ARTICLE   | IF  | CITATIONS |
|----|---|-----|-----------|
| 1  | 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       |
| 2  | Physico-chemical characterization of natural fermentation process of <i>Conservolea</i> and Kalamãta 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        |
| 3  | The Bright Side of Gelatinous Blooms: Nutraceutical Value and Antioxidant Properties of Three Mediterranean Jellyfish ( <i>Scyphozoa</i> ). <i>Marine Drugs</i> , 2015, 13, 4654-4681.  | 2.2 | 80        |
| 4  | 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        |
| 5  | Physico-chemical and microbiological characterization of spontaneous fermentation of <i>Cellina di Nardã</i> and <i>Leccino</i> table olives. <i>Frontiers in Microbiology</i> , 2014, 5, 570.  | 1.5 | 74        |
| 6  | 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        |
| 7  | Î±-Cyclodextrin encapsulation of supercritical CO <sub>2</sub> extracted oleoresins from different plant matrices: A stability study. <i>Food Chemistry</i> , 2016, 199, 684-693.   | 4.2 | 62        |
| 8  | Optimisation of biological and physical parameters for lycopene supercritical CO <sub>2</sub> extraction from ordinary and high-pigment tomato cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 1709-1718.  | 1.7 | 55        |
| 9  | 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        |
| 10 | Extract from the Zooxanthellate Jellyfish <i>Cotylorhiza tuberculata</i> Modulates Gap Junction Intercellular Communication in Human Cell Cultures. <i>Marine Drugs</i> , 2013, 11, 1728-1762.  | 2.2 | 53        |
| 11 | Effect of drying and co-matrix addition on the yield and quality of supercritical CO <sub>2</sub> extracted pumpkin ( <i>Cucurbita moschata</i> Duch.) oil. <i>Food Chemistry</i> , 2014, 148, 314-320.   | 4.2 | 52        |
| 12 | Nutraceutical Characterization of Anthocyanin-Rich Fruits Produced by "Sun Black" Tomato Line. <i>Frontiers in Nutrition</i> , 2019, 6, 133.  | 1.6 | 51        |
| 13 | Possible Use of the Carbohydrates Present in Tomato Pomace and in Byproducts of the Supercritical Carbon Dioxide Lycopene Extraction Process as Biomass for Bioethanol Production. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 3683-3692.   | 2.4 | 48        |
| 14 | Intraspecific biodiversity and "spoilage potential" of <i>Brettanomyces bruxellensis</i> in Apulian wines. <i>LWT - Food Science and Technology</i> , 2015, 60, 102-108.  | 2.5 | 46        |
| 15 | Application of response surface methodology (RSM) for the optimization of supercritical CO <sub>2</sub> extraction of oil from patã olive cake: Yield, content of bioactive molecules and biological effects in vivo. <i>Food Chemistry</i> , 2020, 332, 127405.  | 4.2 | 46        |
| 16 | Î²-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        |
| 17 | Shades of red: Comparative study on supercritical CO <sub>2</sub> extraction of lycopene-rich oleoresins from gac, tomato and watermelon fruits and effect of the Î±-cyclodextrin clathrated extracts on cultured lung adenocarcinoma cells viability. <i>Journal of Food Composition and Analysis</i> , 2018, 65, 23-32. | 1.9 | 44        |
| 18 | Durum wheat by-products as natural sources of valuable nutrients. <i>Phytochemistry Reviews</i> , 2012, 11, 255-262.  | 3.1 | 43        |

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|----|---|-----|-----------|
| 19 | Genetic variation for phenolic acids concentration and composition in a tetraploid wheat ( <i>Triticum</i> ) Tj ETQq1 1 0.784314 rgBT <sub>42</sub> /Overlock   | 0.8 | 42        |
| 20 | Use of Olive Oil Industrial By-Product for Pasta Enrichment. <i>Antioxidants</i> , 2018, 7, 59.   | 2.2 | 41        |
| 21 | The complete 12.6 Mb genome and transcriptome of <i>Nonomuraea gerenzanensis</i> with new insights into its duplicated $\alpha$ -RNA polymerase. <i>Scientific Reports</i> , 2016, 6, 18.   | 1.6 | 40        |
| 22 | Effects of Sodium Alginate Bead Encapsulation on the Storage Stability of Durum Wheat ( <i>Triticum</i> ) Tj ETQq0 0 0 rgBT <sub>42</sub> /Overlock 10 T Food Chemistry, 2012, 60, 10689-10695.                                   | 2.4 | 36        |
| 23 | 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        |
| 24 | 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        |
| 25 | Pat <sup>o</sup> Olive Cake: Possible Exploitation of a By-Product for Food Applications. <i>Frontiers in Nutrition</i> , 2019, 6, 3.   | 1.6 | 33        |
| 26 | 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        |
| 27 | <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        |
| 28 | Quality assessment of ready-to-eat asparagus spears as affected by conventional and sous-vide cooking methods. <i>LWT - Food Science and Technology</i> , 2018, 92, 161-168.  | 2.5 | 26        |
| 29 | 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        |
| 30 | Bioactive Compounds and Stability of a Typical Italian Bakery Products $\alpha$ -Taralli <sup>o</sup> -Enriched with Fermented Olive Paste. <i>Molecules</i> , 2019, 24, 3258.  | 1.7 | 24        |
| 31 | Bioactive composition and sensory evaluation of innovative spaghetti supplemented with free or $\beta$ -cyclodextrin chlated pumpkin oil extracted by supercritical CO <sub>2</sub> . <i>Food Chemistry</i> , 2019, 294, 112-122. | 4.2 | 24        |
| 32 | 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        |
| 33 | 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        |
| 34 | Tomato Oil Encapsulation by $\beta$ -, $\gamma$ -, and $\delta$ -Cyclodextrins: A Comparative Study on the Formation of Supramolecular Structures, Antioxidant Activity, and Carotenoid Stability. <i>Foods</i> , 2020, 9, 1553.  | 1.9 | 22        |
| 35 | 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        |
| 36 | Enhanced Production of Bioactive Isoprenoid Compounds from Cell Suspension Cultures of <i>Artemisia annua</i> L. Using $\beta$ -Cyclodextrins. <i>International Journal of Molecular Sciences</i> , 2014, 15, 19092-19105.        | 1.8 | 21        |

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|----|--|-----|-----------|
| 37 | Bioactive Compounds and Antioxidant Activities in Different Fractions of Mango Fruits ( <i>Mangifera</i> ) Tj ETQq1 1 0.784314 rgBTJ/Overlock  | 2.2 | 21        |
| 38 | Techno-functional properties of tomato puree fortified with anthocyanin pigments. <i>Food Chemistry</i> , 2018, 240, 1184-1192.  | 4.2 | 20        |
| 39 | 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        |
| 40 | 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        |
| 41 | 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        |
| 42 | 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        |
| 43 | Volatile Metabolite Profiling of Durum Wheat Kernels Contaminated by <i>Fusarium poae</i> . <i>Metabolites</i> , 2014, 4, 932-945.   | 1.3 | 13        |
| 44 | Characterization of two <i>Pantoea</i> strains isolated from extra-virgin olive oil. <i>AMB Express</i> , 2018, 8, 113.  | 1.4 | 13        |
| 45 | 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        |
| 46 | Supplementary Light Differently Influences Physico-Chemical Parameters and Antioxidant Compounds of Tomato Fruits Hybrids. <i>Antioxidants</i> , 2021, 10, 687.  | 2.2 | 10        |
| 47 | Effects of Time and Temperature on Stability of Bioactive Molecules, Color and Volatile Compounds during Storage of Grape Pomace Flour. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 3956.  | 1.3 | 9         |
| 48 | The Protective Anticancer Effect of Natural Lycopene Supercritical CO <sub>2</sub> Watermelon Extracts in Adenocarcinoma Lung Cancer Cells. <i>Antioxidants</i> , 2022, 11, 1150.  | 2.2 | 9         |
| 49 | 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         |
| 50 | 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         |
| 51 | Quality and Efficacy of <i>Tribulus terrestris</i> as an Ingredient for Dermatological Formulations. <i>Open Dermatology Journal</i> , 2013, 7, 1-7.   | 0.5 | 6         |
| 52 | Enhancement of a Landrace of Carosello (Unripe Melon) through the Use of Light-Emitting Diodes (LED) and Nutritional Characterization of the Fruit Placenta. <i>Sustainability</i> , 2021, 13, 11464.                                  | 1.6 | 6         |
| 53 | Assessment of sweet potato [ <i>Ipomoea batatas</i> (L.) Lam] for bioethanol production in southern Italy. <i>Plant Biosystems</i> , 2014, 148, 1117-1126.   | 0.8 | 4         |
| 54 | In Vitro Adventitious Regeneration of <i>Artemisia annua</i> L. Influencing Artemisinin Metabolism. <i>Horticulturae</i> , 2021, 7, 438.   | 1.2 | 3         |

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|----|---|-----|-----------|
| 55 | Nutraceutical Profile of "Carosello" (Cucumis melo L.) Grown in an Out-of-Season Cycle under LEDs. Antioxidants, 2022, 11, 777. | 2.2 | 1         |
| 56 | Exploring Artemisia annua cell compartmentalization engineering. Journal of Biotechnology, 2014, 185, S32.                      | 1.9 | 0         |