

# Miriana Durante

## List of Publications by Citations

**Source:** <https://exaly.com/author-pdf/3247566/miriana-durante-publications-by-citations.pdf>

**Version:** 2024-04-20

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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

54  
papers

1,272  
citations

24  
h-index

34  
g-index

56  
ext. papers

1,582  
ext. citations

5.1  
avg. IF

4.39  
L-index

#	Paper	IF	Citations
54	Supercritical carbon dioxide extraction of carotenoids from pumpkin ( <i>Cucurbita</i> spp.): a review. <i>International Journal of Molecular Sciences</i> , <b>2014</b> , 15, 6725-40	6.3	76
53	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> , <b>2015</b> , 46, 368-382	6	65
52	Methyl jasmonate and miconazole differently affect artemisinin production and gene expression in <i>Artemisia annua</i> suspension cultures. <i>Plant Biology</i> , <b>2011</b> , 13, 51-8	3.7	59
51	The Bright Side of Gelatinous Blooms: Nutraceutical Value and Antioxidant Properties of Three Mediterranean Jellyfish (Scyphozoa). <i>Marine Drugs</i> , <b>2015</b> , 13, 4654-81	6	52
50	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> , <b>2010</b> , 90, 1709-18	4.3	50
49	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> , <b>2017</b> , 63, 65-72	4.1	49
48	Extract from the zooxanthellate jellyfish <i>Cotylorhiza tuberculata</i> modulates gap junction intercellular communication in human cell cultures. <i>Marine Drugs</i> , <b>2013</b> , 11, 1728-62	6	46
47	Physico-chemical and microbiological characterization of spontaneous fermentation of Cellina di Nardò and Leccino table olives. <i>Frontiers in Microbiology</i> , <b>2014</b> , 5, 570	5.7	44
46	β-Cyclodextrin encapsulation of supercritical CO <sub>2</sub> extracted oleoresins from different plant matrices: A stability study. <i>Food Chemistry</i> , <b>2016</b> , 199, 684-93	8.5	43
45	Durum wheat by-products as natural sources of valuable nutrients. <i>Phytochemistry Reviews</i> , <b>2012</b> , 11, 255-262	7.7	41
44	β-Cyclodextrins enhance artemisinin production in <i>Artemisia annua</i> suspension cell cultures. <i>Applied Microbiology and Biotechnology</i> , <b>2011</b> , 90, 1905-13	5.7	41
43	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> , <b>2013</b> , 61, 3683-92	5.7	40
42	Intraspecific biodiversity and spoilage potential of <i>Brettanomyces bruxellensis</i> in Apulian wines. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 60, 102-108	5.4	39
41	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> , <b>2014</b> , 148, 314-20	8.5	38
40	New process for production of fermented black table olives using selected autochthonous microbial resources. <i>Frontiers in Microbiology</i> , <b>2015</b> , 6, 1007	5.7	36
39	Effects of sodium alginate bead encapsulation on the storage stability of durum wheat ( <i>Triticum durum</i> Desf.) bran oil extracted by supercritical CO <sub>2</sub> . <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 10689-95	5.7	34
38	Nutraceutical Characterization of Anthocyanin-Rich Fruits Produced by "Sun Black" Tomato Line. <i>Frontiers in Nutrition</i> , <b>2019</b> , 6, 133	6.2	30

37	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 β-cyclodextrin clathrated extracts on cultured lung adenocarcinoma cells viability. <i>Journal of Food Composition and Analysis</i> , <b>2018</b> , 65, 23-32	4.1	30
36	Genetic variation for phenolic acids concentration and composition in a tetraploid wheat ( <i>Triticum turgidum</i> L.) collection. <i>Genetic Resources and Crop Evolution</i> , <b>2017</b> , 64, 587-597	2	29
35	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> , <b>2015</b> , 16, 3512-27	6.3	29
34	The complete 12 Mb genome and transcriptome of <i>Nonomuraea gerezanensis</i> with new insights into its duplicated "magic" RNA polymerase. <i>Scientific Reports</i> , <b>2016</b> , 6, 18	4.9	29
33	Application of response surface methodology (RSM) for the optimization of supercritical CO <sub>2</sub> extraction of oil from paté olive cake: Yield, content of bioactive molecules and biological effects in vivo. <i>Food Chemistry</i> , <b>2020</b> , 332, 127405	8.5	28
32	Use of Olive Oil Industrial By-Product for Pasta Enrichment. <i>Antioxidants</i> , <b>2018</b> , 7,	7.1	28
31	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> , <b>2012</b> , 11, 32	6.4	28
30	Evaluation of bioactive compounds in black table olives fermented with selected microbial starters. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 96-103	4.3	21
29	<i>Sphingomonas cynarae</i> sp. nov., a proteobacterium that produces an unusual type of sphingan. <i>International Journal of Systematic and Evolutionary Microbiology</i> , <b>2013</b> , 63, 72-79	2.2	20
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> , <b>2018</b> , 92, 161-168	5.4	18
27	Bioactive composition and sensory evaluation of innovative spaghetti supplemented with free or β-cyclodextrin clathrated pumpkin oil extracted by supercritical CO <sub>2</sub> . <i>Food Chemistry</i> , <b>2019</b> , 294, 112-122	8.5	17
26	Paté Olive Cake: Possible Exploitation of a By-Product for Food Applications. <i>Frontiers in Nutrition</i> , <b>2019</b> , 6, 3	6.2	17
25	Isolation of a polyphenol oxidase (PPO) cDNA from artichoke and expression analysis in wounded artichoke heads. <i>Plant Physiology and Biochemistry</i> , <b>2013</b> , 68, 52-60	5.4	17
24	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> , <b>2014</b> , 15, 19092-105	6.3	17
23	Application of a simplified calorimetric assay for the evaluation of extra virgin olive oil quality. <i>Food Research International</i> , <b>2013</b> , 54, 2062-2068	7	17
22	Bioactive Compounds and Stability of a Typical Italian Bakery Products "" Enriched with Fermented Olive Paste. <i>Molecules</i> , <b>2019</b> , 24,	4.8	14
21	Subcellular compartmentalization in protoplasts from <i>Artemisia annua</i> cell cultures: engineering attempts using a modified SNARE protein. <i>Journal of Biotechnology</i> , <b>2015</b> , 202, 146-52	3.7	12
20	Tomato Oil Encapsulation by β-CD and β-cyclodextrins: A Comparative Study on the Formation of Supramolecular Structures, Antioxidant Activity, and Carotenoid Stability. <i>Foods</i> , <b>2020</b> , 9,	4.9	12

19	A Carotenoid Extract from a Southern Italian Cultivar of Pumpkin Triggers Nonprotective Autophagy in Malignant Cells. <i>Oxidative Medicine and Cellular Longevity</i> , <b>2017</b> , 2017, 7468538	6.7	11
18	Techno-functional properties of tomato puree fortified with anthocyanin pigments. <i>Food Chemistry</i> , <b>2018</b> , 240, 1184-1192	8.5	11
17	Quality and Nutritional Evaluation of Regina Tomato, a Traditional Long-Storage Landrace of Puglia (Southern Italy). <i>Agriculture (Switzerland)</i> , <b>2018</b> , 8, 83	3	11
16	Morphological and Chemical Profile of Three Tomato (L.) Landraces of A Semi-Arid Mediterranean Environment. <i>Plants</i> , <b>2019</b> , 8,	4.5	10
15	Volatile Metabolite Profiling of Durum Wheat Kernels Contaminated by Fusarium poae. <i>Metabolites</i> , <b>2014</b> , 4, 932-45	5.6	9
14	Bioactive Compounds and Antioxidant Capacity in Anthocyanin-Rich Carrots: A Comparison between the Black Carrot and the Apulian Landrace "Polignano" Carrot. <i>Plants</i> , <b>2021</b> , 10,	4.5	8
13	Bioactive Compounds and Antioxidant Activities in Different Fractions of Mango Fruits (L., Cultivar Tommy Atkins and Keitt).. <i>Antioxidants</i> , <b>2022</b> , 11,	7.1	6
12	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> , <b>2020</b> , 2, 74-82	4.8	5
11	Quality and Efficacy of Tribulus terrestris as an Ingredient for Dermatological Formulations. <i>Open Dermatology Journal</i> , <b>2013</b> , 7, 1-7	1.1	5
10	Characterization of two Pantoea strains isolated from extra-virgin olive oil. <i>AMB Express</i> , <b>2018</b> , 8, 113	4.1	5
9	Assessment of sweet potato [Ipomoea batatas (L.) Lam] for bioethanol production in southern Italy. <i>Plant Biosystems</i> , <b>2014</b> , 148, 1117-1126	1.6	4
8	Cover Crops and Manure Combined with Commercial Fertilizers Differently Affect Yield and Quality of Processing Tomato (Solanum lycopersicum L.) Organically Grown in Puglia. <i>Agriculture (Switzerland)</i> , <b>2021</b> , 11, 757	3	4
7	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> , <b>2021</b> , 10,	4.5	3
6	Supplementary Light Differently Influences Physico-Chemical Parameters and Antioxidant Compounds of Tomato Fruits Hybrids. <i>Antioxidants</i> , <b>2021</b> , 10,	7.1	3
5	Enhancing the nutritional value of Portulaca oleracea L. by using soilless agronomic biofortification with zinc.. <i>Food Research International</i> , <b>2022</b> , 155, 111057	7	3
4	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> , <b>2022</b> , 12, 3956	2.6	2
3	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> , <b>2021</b> , 13, 11464	3.6	1
2	In Vitro Adventitious Regeneration of Artemisia annua L. Influencing Artemisinin Metabolism. <i>Horticulturae</i> , <b>2021</b> , 7, 438	2.5	1

1	Nutraceutical Profile of "Carosello" ( L.) Grown in an Out-of-Season Cycle under LEDs.. <i>Antioxidants</i> , <b>2022</b> , 11,	7.1	1
---	---	-----	---