

Miriana Durante

List of Publications by Year in Descending Order

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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.

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	Bioactive Compounds and Antioxidant Activities in Different Fractions of Mango Fruits (L., Cultivar Tommy Atkins and Keitt).. <i>Antioxidants</i> , 2022 , 11,	7.1	6
53	Enhancing the nutritional value of Portulaca oleracea L. by using soilless agronomic biofortification with zinc.. <i>Food Research International</i> , 2022 , 155, 111057	7	3
52	Nutraceutical Profile of "Carosello" (L.) Grown in an Out-of-Season Cycle under LEDs.. <i>Antioxidants</i> , 2022 , 11,	7.1	1
51	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	2.6	2
50	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,	4.5	3
49	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	3.6	1
48	In Vitro Adventitious Regeneration of Artemisia annua L. Influencing Artemisinin Metabolism. <i>Horticulturae</i> , 2021 , 7, 438	2.5	1
47	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,	4.5	8
46	Supplementary Light Differently Influences Physico-Chemical Parameters and Antioxidant Compounds of Tomato Fruits Hybrids. <i>Antioxidants</i> , 2021 , 10,	7.1	3
45	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	3	4
44	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	4.8	5
43	Application of response surface methodology (RSM) for the optimization of supercritical CO ₂ extraction of oil from patù olive cake: Yield, content of bioactive molecules and biological effects in vivo. <i>Food Chemistry</i> , 2020 , 332, 127405	8.5	28
42	Tomato Oil Encapsulation by β-CD and γ-Cyclodextrins: A Comparative Study on the Formation of Supramolecular Structures, Antioxidant Activity, and Carotenoid Stability. <i>Foods</i> , 2020 , 9,	4.9	12
41	Nutraceutical Characterization of Anthocyanin-Rich Fruits Produced by "Sun Black" Tomato Line. <i>Frontiers in Nutrition</i> , 2019 , 6, 133	6.2	30
40	Bioactive Compounds and Stability of a Typical Italian Bakery Products "" Enriched with Fermented Olive Paste. <i>Molecules</i> , 2019 , 24,	4.8	14
39	Bioactive composition and sensory evaluation of innovative spaghetti supplemented with free or γ-cyclodextrin chlated pumpkin oil extracted by supercritical CO ₂ . <i>Food Chemistry</i> , 2019 , 294, 112-122	8.5	17
38	Patù Olive Cake: Possible Exploitation of a By-Product for Food Applications. <i>Frontiers in Nutrition</i> , 2019 , 6, 3	6.2	17

37	Morphological and Chemical Profile of Three Tomato (L.) Landraces of A Semi-Arid Mediterranean Environment. <i>Plants</i> , 2019 , 8,	4.5	10
36	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	5.4	18
35	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	4.3	21
34	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	4.1	30
33	Techno-functional properties of tomato puree fortified with anthocyanin pigments. <i>Food Chemistry</i> , 2018 , 240, 1184-1192	8.5	11
32	Quality and Nutritional Evaluation of Regina Tomato, a Traditional Long-Storage Landrace of Puglia (Southern Italy). <i>Agriculture (Switzerland)</i> , 2018 , 8, 83	3	11
31	Use of Olive Oil Industrial By-Product for Pasta Enrichment. <i>Antioxidants</i> , 2018 , 7,	7.1	28
30	Characterization of two Pantoea strains isolated from extra-virgin olive oil. <i>AMB Express</i> , 2018 , 8, 113	4.1	5
29	Genetic variation for phenolic acids concentration and composition in a tetraploid wheat (Triticum turgidum L.) collection. <i>Genetic Resources and Crop Evolution</i> , 2017 , 64, 587-597	2	29
28	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, 7468538	6.7	11
27	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	4.1	49
26	β-Cyclodextrin encapsulation of supercritical CO ₂ extracted oleoresins from different plant matrices: A stability study. <i>Food Chemistry</i> , 2016 , 199, 684-93	8.5	43
25	The complete 12 Mb genome and transcriptome of Nonomuraea gerenzanensis with new insights into its duplicated "magic" RNA polymerase. <i>Scientific Reports</i> , 2016 , 6, 18	4.9	29
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, 3512-27	6.3	29
23	Subcellular compartmentalization in protoplasts from Artemisia annua cell cultures: engineering attempts using a modified SNARE protein. <i>Journal of Biotechnology</i> , 2015 , 202, 146-52	3.7	12
22	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	6	65
21	Intraspecific biodiversity and spoilage potential of Brettanomyces bruxellensis in Apulian wines. <i>LWT - Food Science and Technology</i> , 2015 , 60, 102-108	5.4	39
20	The Bright Side of Gelatinous Blooms: Nutraceutical Value and Antioxidant Properties of Three Mediterranean Jellyfish (Scyphozoa). <i>Marine Drugs</i> , 2015 , 13, 4654-81	6	52

19	New process for production of fermented black table olives using selected autochthonous microbial resources. <i>Frontiers in Microbiology</i> , 2015 , 6, 1007	5.7	36
18	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, 314-20	8.5	38
17	Volatile Metabolite Profiling of Durum Wheat Kernels Contaminated by <i>Fusarium poae</i> . <i>Metabolites</i> , 2014 , 4, 932-45	5.6	9
16	Physico-chemical and microbiological characterization of spontaneous fermentation of Cellina di Nardò and Leccino table olives. <i>Frontiers in Microbiology</i> , 2014 , 5, 570	5.7	44
15	Supercritical carbon dioxide extraction of carotenoids from pumpkin (<i>Cucurbita</i> spp.): a review. <i>International Journal of Molecular Sciences</i> , 2014 , 15, 6725-40	6.3	76
14	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, 19092-105	6.3	17
13	Assessment of sweet potato [<i>Ipomoea batatas</i> (L.) Lam] for bioethanol production in southern Italy. <i>Plant Biosystems</i> , 2014 , 148, 1117-1126	1.6	4
12	<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	2.2	20
11	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	5.4	17
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, 1728-62	6	46
9	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, 3683-92	5.7	40
8	Application of a simplified calorimetric assay for the evaluation of extra virgin olive oil quality. <i>Food Research International</i> , 2013 , 54, 2062-2068	7	17
7	Quality and Efficacy of <i>Tribulus terrestris</i> as an Ingredient for Dermatological Formulations. <i>Open Dermatology Journal</i> , 2013 , 7, 1-7	1.1	5
6	Effects of sodium alginate bead encapsulation on the storage stability of durum wheat (<i>Triticum durum</i> Desf.) bran oil extracted by supercritical CO ₂ . <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 10689-95	5.7	34
5	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	6.4	28
4	Durum wheat by-products as natural sources of valuable nutrients. <i>Phytochemistry Reviews</i> , 2012 , 11, 255-262	7.7	41
3	Methyl jasmonate and miconazole differently affect artemisinin production and gene expression in <i>Artemisia annua</i> suspension cultures. <i>Plant Biology</i> , 2011 , 13, 51-8	3.7	59
2	β -Cyclodextrins enhance artemisinin production in <i>Artemisia annua</i> suspension cell cultures. <i>Applied Microbiology and Biotechnology</i> , 2011 , 90, 1905-13	5.7	41

- 1 Optimisation of biological and physical parameters for lycopene supercritical CO₂ extraction from ordinary and high-pigment tomato cultivars. *Journal of the Science of Food and Agriculture*, **2010**, 90, 1709-18 4.3 50