# Miriana Durante

List of Publications by Year
in descending order



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|---|---|---|---|
| 56 papers | 1,830 citations | 201385 27 h-index | 276539 41 g-index |
| 56 all docs | 56 docs citations | 56 times ranked | 2411 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Bioactive Compounds and Antioxidant Activities in Different Fractions of Mango Fruits (Mangifera) Tj ETQq1 1 0.784314 rgBT /Overlock | 2.2 | 21 |
| 2 | Enhancing the nutritional value of Portulaca oleracea L. by using soilless agronomic biofortification with zinc. Food Research International, 2022, 155, 111057. | 2.9 | 8 |
| 3 | Nutraceutical Profile of â€œCaroselloâ€•(Cucumis melo L.) Grown in an Out-of-Season Cycle under LEDs. Antioxidants, 2022, 11, 777. | 2.2 | 1 |
| 4 | Effects of Time and Temperature on Stability of Bioactive Molecules, Color and Volatile Compounds during Storage of Grape Pomace Flour. Applied Sciences (Switzerland), 2022, 12, 3956. | 1.3 | 9 |
| 5 | The Protective Anticancer Effect of Natural Lycopene Supercritical CO2 Watermelon Extracts in Adenocarcinoma Lung Cancer Cells. Antioxidants, 2022, 11, 1150. | 2.2 | 9 |
| 6 | Bioactive Compounds and Antioxidant Capacity in Anthocyanin-Rich Carrots: A Comparison between the Black Carrot and the Apulian Landrace â€œPolignanoâ€•Carrot. Plants, 2021, 10, 564. | 1.6 | 19 |
| 7 | Supplementary Light Differently Influences Physico-Chemical Parameters and Antioxidant Compounds of Tomato Fruits Hybrids. Antioxidants, 2021, 10, 687. | 2.2 | 10 |
| 8 | Cover Crops and Manure Combined with Commercial Fertilizers Differently Affect Yield and Quality of Processing Tomato (Solanum lycopersicum L.) Organically Grown in Puglia. Agriculture (Switzerland), 2021, 11, 757. | 1.4 | 8 |
| 9 | Enhancement of a Landrace of Carosello (Unripe Melon) through the Use of Light-Emitting Diodes (LED) and Nutritional Characterization of the Fruit Placenta. Sustainability, 2021, 13, 11464. | 1.6 | 6 |
| 10 | In Vitro Adventitious Regeneration of Artemisia annua L. Influencing Artemisinin Metabolism. Horticulturae, 2021, 7, 438. | 1.2 | 3 |
| 11 | Analysis of the Phytochemical Composition of Pomegranate Fruit Juices, Peels and Kernels: A Comparative Study on Four Cultivars Grown in Southern Italy. Plants, 2021, 10, 2521. | 1.6 | 16 |
| 12 | Tomato Oil Encapsulation by Î±-, Î²-, and Î³-Cyclodextrins: A Comparative Study on the Formation of Supramolecular Structures, Antioxidant Activity, and Carotenoid Stability. Foods, 2020, 9, 1553. | 1.9 | 22 |
| 13 | A carotenoid-enriched extract from pumpkin delays cell proliferation in a human chronic lymphocytic leukemia cell line through the modulation of autophagic flux. Current Research in Biotechnology, 2020, 2, 74-82. | 1.9 | 12 |
| 14 | Application of response surface methodology (RSM) for the optimization of supercritical CO2 extraction of oil from patÃ¨ olive cake: Yield, content of bioactive molecules and biological effects in vivo. Food Chemistry, 2020, 332, 127405. | 4.2 | 46 |
| 15 | Morphological and Chemical Profile of Three Tomato (Solanum lycopersicum L.) Landraces of A Semi-Arid Mediterranean Environment. Plants, 2019, 8, 273. | 1.6 | 14 |
| 16 | Nutraceutical Characterization of Anthocyanin-Rich Fruits Produced by â€œSun Blackâ€•Tomato Line. Frontiers in Nutrition, 2019, 6, 133. | 1.6 | 51 |
| 17 | Bioactive Compounds and Stability of a Typical Italian Bakery Products â€œTaralliâ€•Enriched with Fermented Olive Paste. Molecules, 2019, 24, 3258. | 1.7 | 24 |
| 18 | Bioactive composition and sensory evaluation of innovative spaghetti supplemented with free or Î±-cyclodextrin chlatrated pumpkin oil extracted by supercritical CO2. Food Chemistry, 2019, 294, 112-122. | 4.2 | 24 |

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|---|---|---|---|
| 19 | PatÃ¨ Olive Cake: Possible Exploitation of a By-Product for Food Applications. Frontiers in Nutrition, 2019, 6, 3. | 1.6 | 33 |
| 20 | Quality assessment of ready-to-eat asparagus spears as affected by conventional and sous-vide cooking methods. LWT - Food Science and Technology, 2018, 92, 161-168. | 2.5 | 26 |
| 21 | Evaluation of bioactive compounds in black table olives fermented with selected microbial starters. Journal of the Science of Food and Agriculture, 2018, 98, 96-103. | 1.7 | 31 |
| 22 | Shades of red: Comparative study on supercritical CO 2 extraction of lycopene-rich oleoresins from gac, tomato and watermelon fruits and effect of the Î±-cyclodextrin clathrated extracts on cultured lung adenocarcinoma cellsâ€™ viability. Journal of Food Composition and Analysis, 2018, 65, 23-32. | 1.9 | 44 |
| 23 | Techno-functional properties of tomato puree fortified with anthocyanin pigments. Food Chemistry, 2018, 240, 1184-1192. | 4.2 | 20 |
| 24 | Characterization of two Pantoea strains isolated from extra-virgin olive oil. AMB Express, 2018, 8, 113. | 1.4 | 13 |
| 25 | Quality and Nutritional Evaluation of Regina Tomato, a Traditional Long-Storage Landrace of Puglia (Southern Italy). Agriculture (Switzerland), 2018, 8, 83. | 1.4 | 24 |
| 26 | Use of Olive Oil Industrial By-Product for Pasta Enrichment. Antioxidants, 2018, 7, 59. | 2.2 | 41 |
| 27 | Genetic variation for phenolic acids concentration and composition in a tetraploid wheat (Triticum) Tj ETQq1 1 0.784314 rgBT /Overlock | 0.8 | 42 |
| 28 | Seeds of pomegranate, tomato and grapes: An underestimated source of natural bioactive molecules and antioxidants from agri-food by-products. Journal of Food Composition and Analysis, 2017, 63, 65-72. | 1.9 | 68 |
| 29 | A Carotenoid Extract from a Southern Italian Cultivar of Pumpkin Triggers Nonprotective Autophagy in Malignant Cells. Oxidative Medicine and Cellular Longevity, 2017, 2017, 1-15. | 1.9 | 23 |
| 30 | The complete 12â€‰Mb genome and transcriptome of Nonomuraea gerenzanensis with new insights into its duplicated â€œmagicâ€•RNA polymerase. Scientific Reports, 2016, 6, 18. | 1.6 | 40 |
| 31 | Î±-Cyclodextrin encapsulation of supercritical CO2 extracted oleoresins from different plant matrices: A stability study. Food Chemistry, 2016, 199, 684-693. | 4.2 | 62 |
| 32 | The Bright Side of Gelatinous Blooms: Nutraceutical Value and Antioxidant Properties of Three Mediterranean Jellyfish (Scyphozoa). Marine Drugs, 2015, 13, 4654-4681. | 2.2 | 80 |
| 33 | New process for production of fermented black table olives using selected autochthonous microbial resources. Frontiers in Microbiology, 2015, 6, 1007. | 1.5 | 54 |
| 34 | Phytochemical Composition and Anti-Inflammatory Activity of Extracts from the Whole-Meal Flour of Italian Durum Wheat Cultivars. International Journal of Molecular Sciences, 2015, 16, 3512-3527. | 1.8 | 34 |
| 35 | Subcellular compartmentalization in protoplasts from Artemisia annua cell cultures: Engineering attempts using a modified SNARE protein. Journal of Biotechnology, 2015, 202, 146-152. | 1.9 | 16 |
| 36 | Physico-chemical characterization of natural fermentation process of Conservolea and KalamÃta table olives and developement of a protocol for the pre-selection of fermentation starters. Food Microbiology, 2015, 46, 368-382. | 2.1 | 91 |

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|---|---|---|---|
| 37 | Intraspecific biodiversity and â€˜spoilage potentialâ€™ of Brettanomyces bruxellensis in Apulian wines. LWT - Food Science and Technology, 2015, 60, 102-108. | 2.5 | 46 |
| 38 | Volatile Metabolite Profiling of Durum Wheat Kernels Contaminated by Fusarium poae. Metabolites, 2014, 4, 932-945. | 1.3 | 13 |
| 39 | Physico-chemical and microbiological characterization of spontaneous fermentation of Cellina di NardÃƒÂ² and Leccino table olives. Frontiers in Microbiology, 2014, 5, 570. | 1.5 | 74 |
| 40 | Supercritical Carbon Dioxide Extraction of Carotenoids from Pumpkin (Cucurbita spp.): A Review. International Journal of Molecular Sciences, 2014, 15, 6725-6740. | 1.8 | 102 |
| 41 | Enhanced Production of Bioactive Isoprenoid Compounds from Cell Suspension Cultures of Artemisia annua L. Using Î²-Cyclodextrins. International Journal of Molecular Sciences, 2014, 15, 19092-19105. | 1.8 | 21 |
| 42 | Assessment of sweet potato [Ipomoea batatas (L.) Lam] for bioethanol production in southern Italy. Plant Biosystems, 2014, 148, 1117-1126. | 0.8 | 4 |
| 43 | Effect of drying and co-matrix addition on the yield and quality of supercritical CO2 extracted pumpkin (Cucurbita moschata Duch.) oil. Food Chemistry, 2014, 148, 314-320. | 4.2 | 52 |
| 44 | Exploring Artemisia annua cell compartmentalization engineering. Journal of Biotechnology, 2014, 185, S32. | 1.9 | 0 |
| 45 | Sphingomonas cynarae sp. nov., a proteobacterium that produces an unusual type of sphingan. International Journal of Systematic and Evolutionary Microbiology, 2013, 63, 72-79. | 0.8 | 30 |
| 46 | Isolation of a polyphenol oxidase (PPO) cDNA from artichoke and expression analysis in wounded artichoke heads. Plant Physiology and Biochemistry, 2013, 68, 52-60. | 2.8 | 22 |
| 47 | Extract from the Zooxanthellate Jellyfish Cotylorhiza tuberculata Modulates Gap Junction Intercellular Communication in Human Cell Cultures. Marine Drugs, 2013, 11, 1728-1762. | 2.2 | 53 |
| 48 | 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. Journal of Agricultural and Food Chemistry, 2013, 61, 3683-3692. | 2.4 | 48 |
| 49 | Application of a simplified calorimetric assay for the evaluation of extra virgin olive oil quality. Food Research International, 2013, 54, 2062-2068. | 2.9 | 21 |
| 50 | Quality and Efficacy of Tribulus terrestris as an Ingredient for Dermatological Formulations. Open Dermatology Journal, 2013, 7, 1-7. | 0.5 | 6 |
| 51 | Effects of Sodium Alginate Bead Encapsulation on the Storage Stability of Durum Wheat (Triticum) Tj ETQq1 1 0.784314 rgBT /Ov<br>Food Chemistry, 2012, 60, 10689-10695. | 2.4 | 36 |
| 52 | Comparative genomics and transcriptional profiles of Saccharopolyspora erythraea NRRL 2338 and a classically improved erythromycin over-producing strain. Microbial Cell Factories, 2012, 11, 32. | 1.9 | 36 |
| 53 | Durum wheat by-products as natural sources of valuable nutrients. Phytochemistry Reviews, 2012, 11, 255-262. | 3.1 | 43 |
| 54 | Methyl jasmonate and miconazole differently affect arteminisin production and gene expression in Artemisia annua suspension cultures. Plant Biology, 2011, 13, 51-58. | 1.8 | 78 |

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|---|---|---|---|
| 55 | Î²-Cyclodextrins enhance artemisinin production in Artemisia annua suspension cell cultures. Applied Microbiology and Biotechnology, 2011, 90, 1905-1913. | 1.7 | 45 |
| 56 | 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, 1709-1718. | 1.7 | 55 |