Paolo Rapisarda

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Prebiotic effects of citrus pectic oligosaccharides. Natural Product Research, 2022, 36, 3173-3176.	1.8	18
2	In vitro effects of bioflavonoids rich lemon extract on pre-adipocyte differentiation. Natural Product Research, 2021, 35, 4774-4778.	1.8	8
3	Microbial Application to Improve Olive Mill Wastewater Phenolic Extracts. Molecules, 2021, 26, 1944.	3.8	14
4	A Standardized Extract Prepared from Red Orange and Lemon Wastes Blocks High-Fat Diet-Induced Hyperglycemia and Hyperlipidemia in Mice. Molecules, 2021, 26, 4291.	3.8	11
5	Evaluation of lipid and cholesterol-lowering effect of bioflavonoids from bergamot extract. Natural Product Research, 2021, 35, 1-6.	1.8	14
6	Change in taste-altering non-volatile components of blood and common orange fruit during cold storage. Food Research International, 2020, 131, 108916.	6.2	13
7	A new standardized phytoextract from red orange and lemon wastes (red orange and lemon extract) reduces basophil degranulation and activation. Natural Product Research, 2020, 35, 1-6.	1.8	13
8	Development of Durum Wheat Breads Low in Sodium Using a Natural Low-Sodium Sea Salt. Foods, 2020, 9, 752.	4.3	13
9	Chemistry of citrus flavor. , 2020, , 447-470.		3
10	A red orange and lemon byâ€products extract rich in anthocyanins inhibits the progression of diabetic nephropathy. Journal of Cellular Physiology, 2019, 234, 23268-23278.	4.1	23
11	Bioactive compounds and antioxidant activity of four rose hip species from spontaneous Sicilian flora. Food Chemistry, 2019, 289, 56-64.	8.2	62
12	Wholegrain Durum Wheat Bread Fortified With Citrus Fibers: Evaluation of Quality Parameters During Long Storage. Frontiers in Nutrition, 2019, 6, 13.	3.7	25
13	Anthocyanins and Other Polyphenols in Citrus Genus: Biosynthesis, Chemical Profile, and Biological Activity. , 2019, , 191-215.		15
14	Characterization and Antimicrobial Activity of Alkaloid Extracts from Seeds of Different Genotypes of Lupinus spp Sustainability, 2018, 10, 788.	3.2	27
15	Evaluation of a Pomegranate Peel Extract as an Alternative Means to Control Olive Anthracnose. Phytopathology, 2017, 107, 1462-1467.	2.2	41
16	Bioactive compounds in blood oranges (Citrus sinensis (L.) Osbeck): Level and intake. Food Chemistry, 2017, 215, 67-75.	8.2	35
17	An Alginate/Cyclodextrin Spray Drying Matrix to Improve Shelf Life and Antioxidant Efficiency of a Blood Orange By-Product Extract Rich in Polyphenols: MMPs Inhibition and Antiglycation Activity in Dysmetabolic Diseases. Oxidative Medicine and Cellular Longevity, 2017, 2017, 1-12.	4.0	10
18	Nutritional Composition of Clementine (Citrus x clementina) Cultivars. , 2016, , 149-172.		2

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19	Traceability of â€~Limone di Siracusa PGI' by a multidisciplinary analytical and chemometric approach. Food Chemistry, 2016, 211, 734-740.	8.2	12
20	Anthocyanins in different <i>Citrus</i> species: an <scp>UHPLCâ€PDAâ€ESI</scp> /MS <i>ⁿ</i> â€assisted qualitative and quantitative investigation. Journal of the Science of Food and Agriculture, 2016, 96, 4797-4808.	3.5	47
21	New accessions of Italian table olives (Olea europaea): Characterization of genotypes and quality of brined products. Scientia Horticulturae, 2016, 213, 34-41.	3.6	14
22	Screening of the anthocyanin profile and <i>in vitro</i> pancreatic lipase inhibition by anthocyaninâ€containing extracts of fruits, vegetables, legumes and cereals. Journal of the Science of Food and Agriculture, 2016, 96, 4713-4723.	3.5	68
23	Cyanidin-3- O -β-glucoside and protocatechuic acid activate AMPK/mTOR/S6K pathway and improve glucose homeostasis in mice. Journal of Functional Foods, 2016, 21, 338-348.	3.4	46
24	Control of postharvest fungal rots on citrus fruit and sweet cherries using a pomegranate peel extract. Postharvest Biology and Technology, 2016, 114, 54-61.	6.0	103
25	TRACEABILITY OF CITRUS FRUIT USING ISOTOPIC AND CHEMICAL MARKERS. Acta Horticulturae, 2015, , 1445-1453.	0.2	0
26	Chemical Characterization of Different Sumac and Pomegranate Extracts Effective against Botrytis cinerea Rots. Molecules, 2015, 20, 11941-11958.	3.8	59
27	Qualitative and nutraceutical aspects of lemon fruits grown on the mountainsides of the Mount Etna: A first step for a protected designation of origin or protected geographical indication application of the brand name â€~Limone dell'Etna'. Food Research International, 2015, 74, 250-259.	6.2	21
28	Partial Replacement of NaCl in Bread from Durum Wheat (Triticum turgidum L subsp. durum Desf.) with KCl and Yeast Extract: Evaluation of Quality Parameters During Long Storage. Food and Bioprocess Technology, 2015, 8, 1089-1101.	4.7	24
29	Hot water dipping treatments on Tarocco orange fruit and their effects on peel essential oil. Postharvest Biology and Technology, 2014, 94, 26-34.	6.0	22
30	Effects of inert dusts applied alone and in combination with sweet orange essential oil against Rhyzopertha dominica (Coleoptera: Bostrichidae) and wheat microbial population. Industrial Crops and Products, 2014, 61, 361-369.	5.2	33
31	Fruit quality and bioactive compounds relevant to human health of sweet cherry (Prunus avium L.) cultivars grown in Italy. Food Chemistry, 2013, 140, 630-638.	8.2	197
32	Methods used to evaluate the peroxyl (ROO·) radical scavenging capacities of four common antioxidants. European Food Research and Technology, 2012, 235, 1141-1148.	3.3	12
33	Essential oil profiles of new <i>Citrus</i> hybrids, a tool for genetic citrus improvement. Journal of Essential Oil Research, 2012, 24, 159-169.	2.7	16
34	Oxygen radical scavenging capacity of phenolic and non-phenolic compounds in red and white wines. Open Life Sciences, 2012, 7, 146-158.	1.4	7
35	Four-week ingestion of blood orange juice results in measurable anthocyanin urinary levels but does not affect cellular markers related to cardiovascular risk: a randomized cross-over study in healthy volunteers. European Journal of Nutrition, 2012, 51, 541-548.	3.9	30
36	Antiinflammatory effects of a red orange extract in human keratinocytes treated with interferonâ€gamma and histamine. Phytotherapy Research, 2010, 24, 414-418.	5.8	27

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37	Influence of Different Organic Fertilizers on Quality Parameters and the Î′ ¹⁵ N, Î′ ¹³ C, δ ² H, δ ³⁴ S, and δ ¹⁸ O Values of Orange Fruit (Citrus) T	j 512 q1 1	037784314
38	Supercritical carbon dioxide-treated blood orange juice as a new product in the fresh fruit juice market. Innovative Food Science and Emerging Technologies, 2010, 11, 477-484.	5.6	60
39	Degradative enzymatic activities in freshâ€cut bloodâ€orange slices during chilledâ€storage. International Journal of Food Science and Technology, 2009, 44, 1041-1049.	2.7	6
40	Juice of New citrus hybrids (Citrus clementina Hort. ex Tan.×C. sinensis L. Osbeck) as a source of natural antioxidants. Food Chemistry, 2009, 117, 212-218.	8.2	43
41	Physiological and Molecular Analysis of the Maturation Process in Fruits of Clementine Mandarin and One of Its Late-Ripening Mutants. Journal of Agricultural and Food Chemistry, 2009, 57, 7974-7982.	5.2	31
42	Effect of cold storage on vitamin C, phenolics and antioxidant activity of five orange genotypes [Citrus sinensis (L) Osbeck]. Postharvest Biology and Technology, 2008, 49, 348-354.	6.0	189
43	Juice Quality of Two New Mandarin-like Hybrids (<i>Citrus clementina</i> Hort. ex Tan x <i>Citrus) Tj ETQq1 1 0.78 2074-2078.</i>	34314 rgB 5.2	3T /Overlock 34
44	Protective effects of a standardised red orange extract on air pollution-induced oxidative damage in traffic police officers. Natural Product Research, 2008, 22, 1544-1551.	1.8	18
45	Development and validation of an LCâ€MS/MS analysis for simultaneous determination of delphinidinâ€3â€glucoside, cyanidinâ€3â€glucoside and cyanidinâ€3â€(6â€malonylglucoside) in human plasma a urine after blood orange juice administration. Journal of Separation Science, 2007, 30, 3127-3136.	anæl5	30
46	Physicochemical, Microbiological, and Sensory Evaluation of Minimally Processed Tarocco Clone Oranges Packaged with 3 Different Permeability Films. Journal of Food Science, 2006, 71, S299-S306.	3.1	13
47	Nitrogen Metabolism Components as a Tool To Discriminate between Organic and Conventional Citrus Fruits. Journal of Agricultural and Food Chemistry, 2005, 53, 2664-2669.	5.2	66
48	Anthocyanins Accumulation and Related Gene Expression in Red Orange Fruit Induced by Low Temperature Storage. Journal of Agricultural and Food Chemistry, 2005, 53, 9083-9088.	5.2	220
49	Oxidative stress in handball players: effect of supplementation with a red orange extract. Nutrition Research, 2005, 25, 917-924.	2.9	24
50	Juice Components of a New Pigmented Citrus HybridCitrus sinensis(L.) Osbeck ×Citrus clementinaHort. ex Tan Journal of Agricultural and Food Chemistry, 2003, 51, 1611-1616.	5.2	31
51	Storage Temperature Effects on Blood Orange Fruit Quality. Journal of Agricultural and Food Chemistry, 2001, 49, 3230-3235.	5.2	84
52	Chemical Composition of the Peel Essential Oil ofMicrocitrus australasicavar.sanguinea(F.M. Bail) Swing. Journal of Essential Oil Research, 2000, 12, 379-382.	2.7	10
53	Reliability of Analytical Methods for Determining Anthocyanins in Blood Orange Juices. Journal of Agricultural and Food Chemistry, 2000, 48, 2249-2252.	5.2	171
54	Antioxidant Effectiveness As Influenced by Phenolic Content of Fresh Orange Juices. Journal of Agricultural and Food Chemistry, 1999, 47, 4718-4723.	5.2	321

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55	Recovery of Hesperidin from Orange Peel by Concentration of Extracts on Styreneâ^'Divinylbenzene Resin. Journal of Agricultural and Food Chemistry, 1999, 47, 4391-4397.	5.2	55
56	Hydroxycinnamic Acids as Markers of Italian Blood Orange Juices. Journal of Agricultural and Food Chemistry, 1998, 46, 464-470.	5.2	105
57	Flavor Components of Italian Orange Juices. Journal of Agricultural and Food Chemistry, 1998, 46, 2293-2298.	5.2	52
58	Essential Oil of Two New Pigmented Citrus Hybrids,Citrus clementina × Citrus sinensis. Journal of Agricultural and Food Chemistry, 1997, 45, 467-471.	5.2	35
59	Essential Oil of Cami, a New Citrus Hybrid. Journal of Agricultural and Food Chemistry, 1997, 45, 3206-3210.	5.2	17
60	Role of Hydroxycinnamic Acids and Vinylphenols in the Flavor Alteration of Blood Orange Juices. Journal of Agricultural and Food Chemistry, 1996, 44, 2654-2657.	5.2	71
61	Essential Oil of the New Citrus Hybrid,Citrus clementinaxC. limon. Journal of Essential Oil Research, 1994, 6, 1-8.	2.7	20
62	Profiles of essential oils of newCitrus hybrids. Flavour and Fragrance Journal, 1993, 8, 179-184.	2.6	12
63	Stabilization of Anthocyanins of Blood Orange Fruit Juice. Journal of Food Science, 1985, 50, 901-904.	3.1	77