

# Paolo Rapisarda

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3273515/publications.pdf>

Version: 2024-02-01

63  
papers

2,917  
citations

159525

30  
h-index

175177

52  
g-index

63  
all docs

63  
docs citations

63  
times ranked

3461  
citing authors

#	ARTICLE	IF	CITATIONS
1	Prebiotic effects of citrus pectic oligosaccharides. <i>Natural Product Research</i> , 2022, 36, 3173-3176.	1.0	18
2	In vitro effects of bioflavonoids rich lemon extract on pre-adipocyte differentiation. <i>Natural Product Research</i> , 2021, 35, 4774-4778.	1.0	8
3	Microbial Application to Improve Olive Mill Wastewater Phenolic Extracts. <i>Molecules</i> , 2021, 26, 1944.	1.7	14
4	A Standardized Extract Prepared from Red Orange and Lemon Wastes Blocks High-Fat Diet-Induced Hyperglycemia and Hyperlipidemia in Mice. <i>Molecules</i> , 2021, 26, 4291.	1.7	11
5	Evaluation of lipid and cholesterol-lowering effect of bioflavonoids from bergamot extract. <i>Natural Product Research</i> , 2021, 35, 1-6.	1.0	14
6	Change in taste-altering non-volatile components of blood and common orange fruit during cold storage. <i>Food Research International</i> , 2020, 131, 108916.	2.9	13
7	A new standardized phytoextract from red orange and lemon wastes (red orange and lemon extract) reduces basophil degranulation and activation. <i>Natural Product Research</i> , 2020, 35, 1-6.	1.0	13
8	Development of Durum Wheat Breads Low in Sodium Using a Natural Low-Sodium Sea Salt. <i>Foods</i> , 2020, 9, 752.	1.9	13
9	Chemistry of citrus flavor. , 2020, , 447-470.		3
10	A red orange and lemon by-products extract rich in anthocyanins inhibits the progression of diabetic nephropathy. <i>Journal of Cellular Physiology</i> , 2019, 234, 23268-23278.	2.0	23
11	Bioactive compounds and antioxidant activity of four rose hip species from spontaneous Sicilian flora. <i>Food Chemistry</i> , 2019, 289, 56-64.	4.2	62
12	Wholegrain Durum Wheat Bread Fortified With Citrus Fibers: Evaluation of Quality Parameters During Long Storage. <i>Frontiers in Nutrition</i> , 2019, 6, 13.	1.6	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 <i>Lupinus</i> spp.. <i>Sustainability</i> , 2018, 10, 788.	1.6	27
15	Evaluation of a Pomegranate Peel Extract as an Alternative Means to Control Olive Anthracnose. <i>Phytopathology</i> , 2017, 107, 1462-1467.	1.1	41
16	Bioactive compounds in blood oranges ( <i>Citrus sinensis</i> (L.) Osbeck): Level and intake. <i>Food Chemistry</i> , 2017, 215, 67-75.	4.2	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. <i>Oxidative Medicine and Cellular Longevity</i> , 2017, 2017, 1-12.	1.9	10
18	Nutritional Composition of Clementine ( <i>Citrus x clementina</i> ) Cultivars. , 2016, , 149-172.		2

#	ARTICLE	IF	CITATIONS
19	Traceability of "Limone di Siracusa PGI"™ by a multidisciplinary analytical and chemometric approach. <i>Food Chemistry</i> , 2016, 211, 734-740.	4.2	12
20	Anthocyanins in different <i>Citrus</i> species: an UHPLC-ESI/MS <sup>n</sup> -assisted qualitative and quantitative investigation. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 4797-4808.	1.7	47
21	New accessions of Italian table olives ( <i>Olea europaea</i> ): Characterization of genotypes and quality of brined products. <i>Scientia Horticulturae</i> , 2016, 213, 34-41.	1.7	14
22	Screening of the anthocyanin profile and <i>in vitro</i> pancreatic lipase inhibition by anthocyanin-containing extracts of fruits, vegetables, legumes and cereals. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 4713-4723.	1.7	68
23	Cyanidin-3-O- $\beta$ -glucoside and protocatechuic acid activate AMPK/mTOR/S6K pathway and improve glucose homeostasis in mice. <i>Journal of Functional Foods</i> , 2016, 21, 338-348.	1.6	46
24	Control of postharvest fungal rots on citrus fruit and sweet cherries using a pomegranate peel extract. <i>Postharvest Biology and Technology</i> , 2016, 114, 54-61.	2.9	103
25	TRACEABILITY OF CITRUS FRUIT USING ISOTOPIC AND CHEMICAL MARKERS. <i>Acta Horticulturae</i> , 2015, , 1445-1453.	0.1	0
26	Chemical Characterization of Different Sumac and Pomegranate Extracts Effective against <i>Botrytis cinerea</i> Rots. <i>Molecules</i> , 2015, 20, 11941-11958.	1.7	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 "Limone dell'Etna"™. <i>Food Research International</i> , 2015, 74, 250-259.	2.9	21
28	Partial Replacement of NaCl in Bread from Durum Wheat ( <i>Triticum turgidum</i> L subsp. durum Desf.) with KCl and Yeast Extract: Evaluation of Quality Parameters During Long Storage. <i>Food and Bioprocess Technology</i> , 2015, 8, 1089-1101.	2.6	24
29	Hot water dipping treatments on Tarocco orange fruit and their effects on peel essential oil. <i>Postharvest Biology and Technology</i> , 2014, 94, 26-34.	2.9	22
30	Effects of inert dusts applied alone and in combination with sweet orange essential oil against <i>Rhizopertha dominica</i> (Coleoptera: Bostrichidae) and wheat microbial population. <i>Industrial Crops and Products</i> , 2014, 61, 361-369.	2.5	33
31	Fruit quality and bioactive compounds relevant to human health of sweet cherry ( <i>Prunus avium</i> L.) cultivars grown in Italy. <i>Food Chemistry</i> , 2013, 140, 630-638.	4.2	197
32	Methods used to evaluate the peroxy (ROO $\cdot$ ) radical scavenging capacities of four common antioxidants. <i>European Food Research and Technology</i> , 2012, 235, 1141-1148.	1.6	12
33	Essential oil profiles of new <i>Citrus</i> hybrids, a tool for genetic citrus improvement. <i>Journal of Essential Oil Research</i> , 2012, 24, 159-169.	1.3	16
34	Oxygen radical scavenging capacity of phenolic and non-phenolic compounds in red and white wines. <i>Open Life Sciences</i> , 2012, 7, 146-158.	0.6	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. <i>European Journal of Nutrition</i> , 2012, 51, 541-548.	1.8	30
36	Antiinflammatory effects of a red orange extract in human keratinocytes treated with interferon- $\gamma$ and histamine. <i>Phytotherapy Research</i> , 2010, 24, 414-418.	2.8	27

#	ARTICLE	IF	CITATIONS
37	Influence of Different Organic Fertilizers on Quality Parameters and the $\hat{I}^{15}$ , $\hat{I}^{13}$ , $\hat{I}^{2}$ , $\hat{I}^{34}$ , $\hat{I}^{S}$ , and $\hat{I}^{18}$ Values of Orange Fruit (Citrus) Tj ETQq1 1 0.784314	2.4	34
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.	2.7	60
39	Degradative enzymatic activities in fresh blood orange slices during chilled storage. International Journal of Food Science and Technology, 2009, 44, 1041-1049.	1.3	6
40	Juice of New citrus hybrids (Citrus clementina Hort. ex Tan. $\hat{I}^{15}$ —C. sinensis L. Osbeck) as a source of natural antioxidants. Food Chemistry, 2009, 117, 212-218.	4.2	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.	2.4	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.	2.9	189
43	Juice Quality of Two New Mandarin-like Hybrids ( <i>Citrus clementina</i> Hort. ex Tan x <i>Citrus</i> ) Tj ETQq1 1 0.784314 rgBT /Overloc 2074-2078.	2.4	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.	1.0	18
45	Development and validation of an LC-MS/MS analysis for simultaneous determination of delphinidin- $\beta$ -glucoside, cyanidin- $\beta$ -glucoside and cyanidin- $\beta$ -malonylglucoside in human plasma and urine after blood orange juice administration. Journal of Separation Science, 2007, 30, 3127-3136.		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.	1.5	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.	2.4	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.	2.4	220
49	Oxidative stress in handball players: effect of supplementation with a red orange extract. Nutrition Research, 2005, 25, 917-924.	1.3	24
50	Juice Components of a New Pigmented Citrus Hybrid <i>Citrus sinensis</i> (L.) Osbeck $\hat{I}^{15}$ — <i>Citrus clementina</i> Hort. ex Tan.. Journal of Agricultural and Food Chemistry, 2003, 51, 1611-1616.	2.4	31
51	Storage Temperature Effects on Blood Orange Fruit Quality. Journal of Agricultural and Food Chemistry, 2001, 49, 3230-3235.	2.4	84
52	Chemical Composition of the Peel Essential Oil of <i>Microcitrus australasicarvar.sanguinea</i> (F.M. Bail) Swing. Journal of Essential Oil Research, 2000, 12, 379-382.	1.3	10
53	Reliability of Analytical Methods for Determining Anthocyanins in Blood Orange Juices. Journal of Agricultural and Food Chemistry, 2000, 48, 2249-2252.	2.4	171
54	Antioxidant Effectiveness As Influenced by Phenolic Content of Fresh Orange Juices. Journal of Agricultural and Food Chemistry, 1999, 47, 4718-4723.	2.4	321

#	ARTICLE	IF	CITATIONS
55	Recovery of Hesperidin from Orange Peel by Concentration of Extracts on Styrene- <i>Divinylbenzene</i> Resin. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4391-4397.	2.4	55
56	Hydroxycinnamic Acids as Markers of Italian Blood Orange Juices. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 464-470.	2.4	105
57	Flavor Components of Italian Orange Juices. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 2293-2298.	2.4	52
58	Essential Oil of Two New Pigmented Citrus Hybrids, <i>Citrus clementina</i> × <i>Citrus sinensis</i> . <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 467-471.	2.4	35
59	Essential Oil of Cami, a New Citrus Hybrid. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 3206-3210.	2.4	17
60	Role of Hydroxycinnamic Acids and Vinylphenols in the Flavor Alteration of Blood Orange Juices. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 2654-2657.	2.4	71
61	Essential Oil of the New Citrus Hybrid, <i>Citrus clementina</i> × <i>C. limon</i> . <i>Journal of Essential Oil Research</i> , 1994, 6, 1-8.	1.3	20
62	Profiles of essential oils of new Citrus hybrids. <i>Flavour and Fragrance Journal</i> , 1993, 8, 179-184.	1.2	12
63	Stabilization of Anthocyanins of Blood Orange Fruit Juice. <i>Journal of Food Science</i> , 1985, 50, 901-904.	1.5	77