Fausta Natella

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.

55 papers	3,780 citations	27 h-index	55 g-index
55 ext. papers	4,154 ext. citations	5.1 avg, IF	5.02 L-index

#	Paper	IF	Citations
55	Human Metabolites of (Extract) Modulates Fibroblast Extracellular Matrix Components in Response to UV-A Irradiation.. *Frontiers in Pharmacology*, **2021**, 12, 747638	5.6	0
54	Oxidative stress inhibition by resveratrol in alcohol-dependent mice. *Nutrition*, **2020**, 79-80, 110783	4.8	19
53	Two apples a day modulate human:microbiome co-metabolic processing of polyphenols, tyrosine and tryptophan. *European Journal of Nutrition*, **2020**, 59, 3691-3714	5.2	10
52	Enhancement of D-chiro-inositol transport across intestinal cells by alpha-Lactalbumin peptides. *European Review for Medical and Pharmacological Sciences*, **2020**, 24, 10143-10154	2.9	2
51	Supplementation with dairy matrices impacts on homocysteine levels and gut microbiota composition of hyperhomocysteinemic mice. *European Journal of Nutrition*, **2020**, 59, 345-358	5.2	9
50	Buckwheat Hull Extracts Inhibit Growth and AFB Biosynthesis. *Frontiers in Microbiology*, **2019**, 10, 1997	5.7	3
49	A multi-methodological approach in the study of Italian PDO "Cornetto di Pontecorvo" red sweet pepper. *Food Chemistry*, **2018**, 255, 120-131	8.5	28
48	Host: Microbiome co-metabolic processing of dietary polyphenols - An acute, single blinded, cross-over study with different doses of apple polyphenols in healthy subjects. *Food Research International*, **2018**, 112, 108-128	7	48
47	Is Sugar-Sweetened Beverage Consumption a Possible Confounder in the Inverse Association Between Coffee and Kidney Disease?. *American Journal of Kidney Diseases*, **2018**, 72, 462	7.4	1
46	Glucoraphanin and sulforaphane evolution during juice preparation from broccoli sprouts. *Food Chemistry*, **2018**, 268, 249-256	8.5	14
45	Glucosinolates in Food. *Reference Series in Phytochemistry*, **2017**, 87-132	0.7	10
44	Tocopherol, carotene, lutein, squalene and secoiridoids in seven monocultivar Italian extra-virgin olive oils. *International Journal of Food Sciences and Nutrition*, **2017**, 68, 538-545	3.7	26
43	Phenolics fate in table olives (Olea europaea L. cv. Nocellara del Belice) debittered using the Spanish and Castelvetrano methods. *Food Research International*, **2017**, 100, 369-376	7	11
42	Nutrigenomics of extra-virgin olive oil: A review. *BioFactors*, **2017**, 43, 17-41	6.1	117
41	Olive polyphenol effects in a mouse model of chronic ethanol addiction. *Nutrition*, **2017**, 33, 65-69	4.8	19
40	Identification and quantification of glucosinolates in different tissues of Raphanus raphanistrum by liquid chromatography tandem-mass spectrometry. *Journal of Food Composition and Analysis*, **2017**, 61, 20-27	4.1	20
39	Glucosinolates in Food **2016**, 1-46		8

38	Improvement of the nutraceutical quality of broccoli sprouts by elicitation. *Food Chemistry*, **2016**, 201, 101-9	8.5	30
37	Nutraceutical Improvement Increases the Protective Activity of Broccoli Sprout Juice in a Human Intestinal Cell Model of Gut Inflammation. *Pharmaceuticals*, **2016**, 9,	5.2	12
36	Metabolomic study of wild and cultivated caper (Capparis spinosa L.) from different areas of Sardinia and their comparative evaluation. *Journal of Mass Spectrometry*, **2016**, 51, 716-28	2.2	15
35	Untargeted Metabolomics Reveals Predominant Alterations in Lipid Metabolism Following Light Exposure in Broccoli Sprouts. *International Journal of Molecular Sciences*, **2015**, 16, 13678-91	6.3	15
34	TNF-and IL-10 modulation induced by polyphenols extracted by olive pomace in a mouse model of paw inflammation. *Annali Dell'Istituto Superiore Di Sanita*, **2015**, 51, 382-6	1.6	19
33	Glucosinolates redox activities: can they act as antioxidants?. *Food Chemistry*, **2014**, 149, 226-32	8.5	18
32	Absorption, metabolism, and effects at transcriptome level of a standardized French oak wood extract, Robuvit, in healthy volunteers: pilot study. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 443-53	5.7	26
31	Moringa oleifera: study of phenolics and glucosinolates by mass spectrometry. *Journal of Mass Spectrometry*, **2014**, 49, 900-10	2.2	56
30	Effects of olive polyphenols administration on nerve growth factor and brain-derived neurotrophic factor in the mouse brain. *Nutrition*, **2013**, 29, 681-7	4.8	54
29	Role of coffee in modulation of diabetes risk. *Nutrition Reviews*, **2012**, 70, 207-17	6.4	65
28	A liquid chromatography-mass spectrometry approach to study "glucosinoloma" in broccoli sprouts. *Journal of Mass Spectrometry*, **2012**, 47, 1198-206	2.2	34
27	Red wine prevents the postprandial increase in plasma cholesterol oxidation products: a pilot study. *British Journal of Nutrition*, **2011**, 105, 1718-23	3.6	28
26	MICROWAVE AND TRADITIONAL COOKING METHODS: EFFECT OF COOKING ON ANTIOXIDANT CAPACITY AND PHENOLIC COMPOUNDS CONTENT OF SEVEN VEGETABLES. *Journal of Food Biochemistry*, **2010**, 34, no-no	3.3	9
25	4-methylcoumarins as antioxidants: scavenging of peroxyl radicals and inhibition of human low-density lipoprotein oxidation. *Biochimie*, **2010**, 92, 1147-52	4.6	31
24	The Absorption and Metabolism of Phenolic Acids from Beer in Man **2009**, 491-498		1
23	Effect of coffee drinking on platelets: inhibition of aggregation and phenols incorporation. *British Journal of Nutrition*, **2008**, 100, 1276-82	3.6	60
22	Postprandial Events as a Trigger for Redox Unbalance: Role of Dietary Lipid Hydroperoxides and Antioxidants **2008**, 303-313		
21	Coffee drinking induces incorporation of phenolic acids into LDL and increases the resistance of LDL to ex vivo oxidation in humans. *American Journal of Clinical Nutrition*, **2007**, 86, 604-9	7	92

20	Selenium supplementation prevents the increase in atherogenic electronegative LDL (LDL minus) in the postprandial phase. *Nutrition, Metabolism and Cardiovascular Diseases*, **2007**, 17, 649-56	4.5	15
19	Role of dietary polyphenols in platelet aggregation. A review of the supplementation studies. *Platelets*, **2007**, 18, 224-43	3.6	69
18	Polyphenols synergistically inhibit oxidative stress in subjects given red and white wine. *Atherosclerosis*, **2006**, 188, 77-83	3.1	157
17	Phenolic acids from beer are absorbed and extensively metabolized in humans. *Journal of Nutritional Biochemistry*, **2006**, 17, 14-22	6.3	96
16	One site on the apoB-100 specifically binds 17-beta-estradiol and regulates the overall structure of LDL. *FASEB Journal*, **2003**, 17, 2127-9	0.9	12
15	Effect of oxidized low-density lipoprotein on differential gene expression in primary human endothelial cells. *Antioxidants and Redox Signaling*, **2003**, 5, 237-47	8.4	17
14	Detection of bound phenolic acids: prevention by ascorbic acid and ethylenediaminetetraacetic acid of degradation of phenolic acids during alkaline hydrolysis. *Food Chemistry*, **2002**, 79, 119-124	8.5	145
13	Absorption of phenolic acids in humans after coffee consumption. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 5735-41	5.7	294
12	Grape seed proanthocyanidins prevent plasma postprandial oxidative stress in humans. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 7720-5	5.7	141
11	Selective changes in DNA binding activity of transcription factors in UM-X7.1 cardiomyopathic hamsters. *Life Sciences*, **2002**, 71, 2369-81	6.8	8
10	Coffee drinking influences plasma antioxidant capacity in humans. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 6211-6	5.7	238
9	Red wine mitigates the postprandial increase of LDL susceptibility to oxidation. *Free Radical Biology and Medicine*, **2001**, 30, 1036-44	7.8	87
8	Beer increases plasma antioxidant capacity in humans. *Journal of Nutritional Biochemistry*, **2000**, 11, 76-80	6.3	112
7	Ferulic acid excretion as a marker of consumption of a French maritime pine (Pinus maritima) bark extract. *Free Radical Biology and Medicine*, **2000**, 28, 1249-56	7.8	73
6	Total antioxidant capacity as a tool to assess redox status: critical view and experimental data. *Free Radical Biology and Medicine*, **2000**, 29, 1106-14	7.8	663
5	Benzoic and cinnamic acid derivatives as antioxidants: structure-activity relation. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 1453-9	5.7	462
4	Organic and Phenolic Acids in Beer. *LWT - Food Science and Technology*, **1999**, 32, 535-539	5.4	85
3	Effect of caffeic acid on tert-butyl hydroperoxide-induced oxidative stress in U937. *Free Radical Biology and Medicine*, **1998**, 25, 1098-105	7.8	83

2	Oxidative modification of human low-density lipoprotein by horseradish peroxidase in the absence of hydrogen peroxide. *Free Radical Research*, **1998**, 29, 427-34	4	8
1	Effect of caffeic acid dietary supplementation on the antioxidant defense system in rat: an in vivo study. *Archives of Biochemistry and Biophysics*, **1997**, 342, 157-60	4.1	105