

Simona Fabroni

List of Publications by Year in descending order

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Version: 2024-02-01

32
papers

980
citations

567144

15
h-index

526166

27
g-index

32
all docs

32
docs citations

32
times ranked

1527
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Potential isotopic and chemical markers for characterising organic fruits. <i>Food Chemistry</i> , 2011, 125, 1072-1082.	4.2	85
3	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
4	Beneficial Effects of Pomegranate Peel Extract and Probiotics on Pre-adipocyte Differentiation. <i>Frontiers in Microbiology</i> , 2019, 10, 660.	1.5	68
5	Supercritical carbon dioxide-treated blood orange juice as a new product in the fresh fruit juice market. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 477-484.	2.7	60
6	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
7	Anthocyanins in different <i>Citrus</i> species: an UHPLC-PDA-ESI/MS assisted qualitative and quantitative investigation. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 4797-4808.	1.7	47
8	Juice of New citrus hybrids (<i>Citrus clementina</i> Hort. ex Tan. \times <i>C. sinensis</i> L. Osbeck) as a source of natural antioxidants. <i>Food Chemistry</i> , 2009, 117, 212-218.	4.2	43
9	Influence of Different Organic Fertilizers on Quality Parameters and the $\hat{\Gamma}^{15}$, $\hat{\Gamma}^{13}$, $\hat{\Gamma}^2$, $\hat{\Gamma}^{34}$, $\hat{\Gamma}^{18}$ Values of Orange Fruit (<i>Citrus</i>) Tj ETQq1 1 03784314	2.4	34
10	Juice Quality of Two New Mandarin-like Hybrids (<i>Citrus clementina</i> Hort. ex Tan \times <i>Citrus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2074-2078.	2.4	34
11	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
12	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
13	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
14	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
15	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
16	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
17	Anthocyanins and Other Polyphenols in <i>Citrus</i> Genus: Biosynthesis, Chemical Profile, and Biological Activity. , 2019, , 191-215.		15
18	Evaluation of lipid and cholesterol-lowering effect of bioflavonoids from bergamot extract. <i>Natural Product Research</i> , 2021, 35, 1-6.	1.0	14

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19	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
20	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
21	Physico-chemical and multielemental traits of anaerobic digestate from Mediterranean agro-industrial wastes and assessment as fertiliser for citrus nurseries. <i>Waste Management</i> , 2021, 131, 201-213.	3.7	13
22	Traceability of "Limone di Siracusa PGI"™ by a multidisciplinary analytical and chemometric approach. <i>Food Chemistry</i> , 2016, 211, 734-740.	4.2	12
23	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
24	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
25	A Transcriptional Analysis of the Genes Involved in the Ascorbic Acid Pathways Based on a Comparison of the Juice and Leaves of Navel and Anthocyanin-Rich Sweet Orange Varieties. <i>Plants</i> , 2021, 10, 1291.	1.6	10
26	In vitro effects of bioflavonoids rich lemon extract on pre-adipocyte differentiation. <i>Natural Product Research</i> , 2021, 35, 4774-4778.	1.0	8
27	Distinct Pattern of NPY in Gastro-Enteropancreatic System of Goat Kids Fed with a New Standardized Red Orange and Lemon Extract (RLE). <i>Animals</i> , 2021, 11, 449.	1.0	8
28	Bioactive Compounds from Lemon (<i>Citrus limon</i>) Extract Overcome TNF- α -Induced Insulin Resistance in Cultured Adipocytes. <i>Molecules</i> , 2021, 26, 4411.	1.7	5
29	Chemistry of citrus flavor. , 2020, , 447-470.		3
30	Nutritional Composition of Clementine (<i>Citrus x clementina</i>) Cultivars. , 2016, , 149-172.		2
31	TRACEABILITY OF CITRUS FRUIT USING ISOTOPIC AND CHEMICAL MARKERS. <i>Acta Horticulturae</i> , 2015, , 1445-1453.	0.1	0
32	Preliminary data on L-ascorbic acid metabolism in juice of sweet orange during development and maturation. <i>Acta Horticulturae</i> , 2016, , 135-146.	0.1	0