Simona Fabroni

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	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
2	Potential isotopic and chemical markers for characterising organic fruits. Food Chemistry, 2011, 125, 1072-1082.	8.2	85
3	Screening of the anthocyanin profile and <i>in vitro</i> pancreatic lipase inhibition by anthocyanin ontaining extracts of fruits, vegetables, legumes and cereals. Journal of the Science of Food and Agriculture, 2016, 96, 4713-4723.	3.5	68
4	Beneficial Effects of Pomegranate Peel Extract and Probiotics on Pre-adipocyte Differentiation. Frontiers in Microbiology, 2019, 10, 660.	3.5	68
5	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
6	Chemical Characterization of Different Sumac and Pomegranate Extracts Effective against Botrytis cinerea Rots. Molecules, 2015, 20, 11941-11958.	3.8	59
7	Anthocyanins in different <i>Citrus</i> species: an <scp>UHPLCâ€PDAâ€ESI</scp> /MS <i>ⁿ</i> â€essisted qualitative and quantitative investigation. Journal of the Science of Food and Agriculture, 2016, 96, 4797-4808.	3.5	47
8	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
9	Influence of Different Organic Fertilizers on Quality Parameters and the δ ¹⁵ N, δ ¹³ C, δ ² H, δ ³⁴ S, and δ ¹⁸ O Values of Orange Fruit (Citrus) 1	፲ ፱፻፬ባ1	1 037784314 r
10	Juice Quality of Two New Mandarin-like Hybrids (<i>Citrus clementina</i> Hort. ex Tan x <i>Citrus) Tj ETQq0 0 0 rg 2074-2078.</i>	gBT /Over 5.2	lock 10 Tf 50 34
11	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
12	Characterization and Antimicrobial Activity of Alkaloid Extracts from Seeds of Different Genotypes of Lupinus spp Sustainability, 2018, 10, 788.	3.2	27
13	Wholegrain Durum Wheat Bread Fortified With Citrus Fibers: Evaluation of Quality Parameters During Long Storage. Frontiers in Nutrition, 2019, 6, 13.	3.7	25
14	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
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 â€~Limone dell'Etna'. Food Research International, 2015, 74, 250-259.	6.2	21
16	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
17	Anthocyanins and Other Polyphenols in Citrus Genus: Biosynthesis, Chemical Profile, and Biological Activity. , 2019, , 191-215.		15
18	Evaluation of lipid and cholesterol-lowering effect of bioflavonoids from bergamot extract. Natural Product Research, 2021, 35, 1-6.	1.8	14

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19	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
20	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
21	Physico-chemical and multielemental traits of anaerobic digestate from Mediterranean agro-industrial wastes and assessment as fertiliser for citrus nurseries. Waste Management, 2021, 131, 201-213.	7.4	13
22	Traceability of â€~Limone di Siracusa PGl' by a multidisciplinary analytical and chemometric approach. Food Chemistry, 2016, 211, 734-740.	8.2	12
23	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
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. Oxidative Medicine and Cellular Longevity, 2017, 2017, 1-12.	4.0	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. Plants, 2021, 10, 1291.	3.5	10
26	In vitro effects of bioflavonoids rich lemon extract on pre-adipocyte differentiation. Natural Product Research, 2021, 35, 4774-4778.	1.8	8
27	Distinct Pattern of NPY in Gastro–Entero–Pancreatic System of Goat Kids Fed with a New Standardized Red Orange and Lemon Extract (RLE). Animals, 2021, 11, 449.	2.3	8
28	Bioactive Compounds from Lemon (Citrus limon) Extract Overcome TNF-α-Induced Insulin Resistance in Cultured Adipocytes. Molecules, 2021, 26, 4411.	3.8	5
29	Chemistry of citrus flavor. , 2020, , 447-470.		3
30	Nutritional Composition of Clementine (Citrus x clementina) Cultivars. , 2016, , 149-172.		2
31	TRACEABILITY OF CITRUS FRUIT USING ISOTOPIC AND CHEMICAL MARKERS. Acta Horticulturae, 2015, , 1445-1453.	0.2	Ο
32	Preliminary data on L-ascorbic acid metabolism in juice of sweet orange during development and maturation. Acta Horticulturae, 2016, , 135-146.	0.2	0