## Elena Antonini

List of Publications by Year in descending order

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687335 794568 19 831 13 19 citations h-index g-index papers 19 19 19 1394 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Nutritional, antioxidant and sensory properties of functional beef burgers formulated with chia seeds and goji puree, before and after in vitro digestion. Meat Science, 2020, 161, 108021.	5.5	44
2	Antiviral Properties of Flavonoids and Delivery Strategies. Nutrients, 2020, 12, 2534.	4.1	98
3	In vitro bioaccessibility of avenanthramides in cookies made with malted oat flours. International Journal of Food Science and Technology, 2019, 54, 1558-1565.	2.7	11
4	Antiproliferative activity of vitexin-2-O-xyloside and avenanthramides on CaCo-2 and HepG2 cancer cells occurs through apoptosis induction and reduction of pro-survival mechanisms. European Journal of Nutrition, 2018, 57, 1381-1395.	3.9	31
5	A Combination of Moringin and Avenanthramide 2f Inhibits the Proliferation of Hep3B Liver Cancer Cells Inducing Intrinsic and Extrinsic Apoptosis. Nutrition and Cancer, 2018, 70, 1159-1165.	2.0	23
6	Synthesis and biological evaluation of novel heteroring-annulated pyrrolino-tetrahydroberberine analogues as antioxidant agents. Bioorganic and Medicinal Chemistry, 2018, 26, 5037-5044.	3.0	12
7	Novel insights into pericarp, protein body globoids of aleurone layer, starchy granules of three cereals gained using atomic force microscopy and environmental scanning electronic microscopy. European Journal of Histochemistry, 2018, 62, 2869.	1.5	12
8	C-Glycosyl Flavonoids from <i>Beta vulgaris </i> Cicla  and Betalains from <i> Beta vulgaris </i> rubra  : Antioxidant, Anticancer and Antiinflammatory Activities-A Review. Phytotherapy Research, 2017, 31, 871-884.	5.8	56
9	The histology of grain caryopses for nutrient location: a comparative study of six cereals. International Journal of Food Science and Technology, 2017, 52, 1238-1245.	2.7	8
10	The effect of mechanical processing on avenanthramide and phenol levels in two organically grown Italian oat cultivars. Journal of Food Science and Technology, 2017, 54, 2279-2287.	2.8	9
11	Nutritional characterization of naked and dehulled oat cultivar samples at harvest and after storage. Journal of Cereal Science, 2016, 72, 46-53.	3.7	22
12	Quantity and quality of secoiridoids and lignans in extra virgin olive oils: the effect of two- and three-way decanters on Leccino and Raggiola olive cultivars. International Journal of Food Sciences and Nutrition, 2016, 67, 9-15.	2.8	15
13	Phenolic compounds and quality parameters of family farming versus protected designation of origin (PDO) extra-virgin olive oils. Journal of Food Composition and Analysis, 2015, 43, 75-81.	3.9	45
14	H3K4me3 demethylation by the histone demethylase KDM5C/JARID1C promotes DNA replication origin firing. Nucleic Acids Research, 2015, 43, 2560-2574.	14.5	58
15	Histone demethylase JARID1C inactivation triggers genomic instability in sporadic renal cancer. Journal of Clinical Investigation, 2015, 125, 4625-4637.	8.2	62
16	The cellular antioxidant activity in red blood cells (CAA-RBC): A new approach to bioavailability and synergy of phytochemicals and botanical extracts. Food Chemistry, 2011, 125, 685-691.	8.2	73
17	Improvement in Botanical Standardization of Commercial Freeze-Dried Herbal Extracts by Using the Combination of Antioxidant Capacity and Constituent Marker Concentrations. Journal of AOAC INTERNATIONAL, 2009, 92, 797-805.	1.5	22
18	Antioxidant capacity of vegetables, spices and dressings relevant to nutrition. British Journal of Nutrition, 2005, 93, 257-266.	2.3	228

#	Article	IF	CITATIONS
19	Glucose-6-phosphate dehydrogenase expression associated with NADPH-dependent reactions in cerebellar neurons. Cerebellum, 2003, 2, 178-183.	2.5	2