

Patrizia Restani

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3836298/publications.pdf>

Version: 2024-02-01

43
papers

1,727
citations

331538

21
h-index

276775

41
g-index

43
all docs

43
docs citations

43
times ranked

2286
citing authors

#	ARTICLE	IF	CITATIONS
1	Grapes and their derivatives in modulation of cognitive decline: a critical review of epidemiological and randomized-controlled trials in humans. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 566-576.	5.4	14
2	Polyphenols and Human Health: The Role of Bioavailability. <i>Nutrients</i> , 2021, 13, 273.	1.7	358
3	Ancient and Modern Cereals as Ingredients of the Gluten-Free Diet: Are They Safe Enough for Celiac Consumers?. <i>Foods</i> , 2021, 10, 906.	1.9	10
4	Pigmented Corn Varieties as Functional Ingredients for Gluten-Free Products. <i>Foods</i> , 2021, 10, 1770.	1.9	13
5	Dietary and lifestyle habits of drinkers with preference for alcoholic beverage: does it really matter for public health? A review of the evidence. <i>Oeno One</i> , 2021, 55, .	0.7	1
6	The Need for A Multidisciplinary Approach to Face Challenges Related to Food, Health, and Sustainability: The Contribution of CRC I-WE. <i>Sustainability</i> , 2021, 13, 13720.	1.6	5
7	Sudden anaphylactic death: new insights to identify allergens involved. <i>Journal of Clinical Pathology</i> , 2020, 73, 777-780.	1.0	1
8	Is it scientifically justifiable to exclude wine and/or unfermented grape derivatives from the diet of consumers with or at risk of developing type-2 diabetes?. <i>Food and Function</i> , 2020, 11, 10266-10278.	2.1	3
9	Polyphenol-Rich Foods for Human Health. <i>Nutrients</i> , 2020, 12, 3738.	1.7	5
10	Botanicals in Functional Foods and Food Supplements: Tradition, Efficacy and Regulatory Aspects. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 2387.	1.3	19
11	<i>Vitis vinifera</i> L. Leaf Extract Inhibits In Vitro Mediators of Inflammation and Oxidative Stress Involved in Inflammatory-Based Skin Diseases. <i>Antioxidants</i> , 2019, 8, 134.	2.2	19
12	Electrochemical strategies for gallic acid detection: Potential for application in clinical, food or environmental analyses. <i>Science of the Total Environment</i> , 2019, 672, 129-140.	3.9	55
13	Phenolic profiles and anti-inflammatory activities of sixteen table grape (<i>Vitis vinifera</i> L.) varieties. <i>Food and Function</i> , 2019, 10, 1797-1807.	2.1	56
14	Resveratrol, human health and winemaking perspectives. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 1237-1255.	5.4	72
15	Safety of Oats in Children with Celiac Disease: A Double-Blind, Randomized, Placebo-Controlled Trial. <i>Journal of Pediatrics</i> , 2018, 194, 116-122.e2.	0.9	37
16	Identification and Quantification of Thujone in a Case of Poisoning Due to Repeated Ingestion of an Infusion of <i>Artemisia Vulgaris</i> L.. <i>Journal of Food Science</i> , 2018, 83, 2257-2264.	1.5	4
17	The PlantLIBRA consumer survey: Findings on the use of plant food supplements in Italy. <i>PLoS ONE</i> , 2018, 13, e0190915.	1.1	8
18	Antioxidant activity of wine assessed by different in vitro methods. <i>BIO Web of Conferences</i> , 2017, 9, 04008.	0.1	9

#	ARTICLE	IF	CITATIONS
19	Evaluation of the Anti-Inflammatory Activity of Raisins (<i>Vitis vinifera</i> L.) in Human Gastric Epithelial Cells: A Comparative Study. <i>International Journal of Molecular Sciences</i> , 2016, 17, 1156.	1.8	24
20	Adverse Effects of Plant Food Supplements Self-Reported by Consumers in the PlantLIBRA Survey Involving Six European Countries. <i>PLoS ONE</i> , 2016, 11, e0150089.	1.1	35
21	Allergenic Proteins in Enology: A Review on Technological Applications and Safety Aspects. <i>Molecules</i> , 2015, 20, 13144-13164.	1.7	34
22	Molecular characterization of allergens in raw and processed kiwifruit. <i>Pediatric Allergy and Immunology</i> , 2015, 26, 139-144.	1.1	11
23	Adverse effects of plant food supplements and botanical preparations: a systematic review with critical evaluation of causality. <i>British Journal of Clinical Pharmacology</i> , 2015, 79, 578-592.	1.1	107
24	Clinical monosensitivity to salmon and rainbow trout: a case report. <i>Pediatric Allergy and Immunology</i> , 2014, 25, 98-100.	1.1	5
25	Biochemical and Immunochemical Evidences Supporting the Inclusion of Quinoa (<i>Chenopodium quinoa</i>) Tj ETQq1 1 0.784314 rgBT /Qv 1.4 38	1.4	38
26	Diversity of oat varieties in eliciting the early inflammatory events in celiac disease. <i>European Journal of Nutrition</i> , 2014, 53, 1177-1186.	1.8	42
27	Collaborative Interlaboratory Studies for the Validation of ELISA Methods for the Detection of Allergenic Fining Agents Used in Wine According to the Criteria of OIV Resolution 427â€“2010 Modified by OIVâ€“Comex 502â€“2012. <i>Food Analytical Methods</i> , 2014, 7, 706-712.	1.3	15
28	Immunochemical investigation of allergenic residues in experimental and commercially-available wines fined with egg white proteins. <i>Food Chemistry</i> , 2014, 159, 343-352.	4.2	10
29	Usage of Plant Food Supplements across Six European Countries: Findings from the PlantLIBRA Consumer Survey. <i>PLoS ONE</i> , 2014, 9, e92265.	1.1	111
30	Could 1,3 dimethylamylamine (DMAA) in food supplements have a natural origin?. <i>Drug Testing and Analysis</i> , 2013, 5, 116-121.	1.6	25
31	Review of existing experimental methods for assessing the outcome of plant food supplementation on immune function. <i>Journal of Functional Foods</i> , 2013, 5, 1554-1565.	1.6	2
32	Metabolic Syndrome and Inflammation: A Critical Review of <i>In Vitro</i> and Clinical Approaches for Benefit Assessment of Plant Food Supplements. <i>Evidence-based Complementary and Alternative Medicine</i> , 2013, 2013, 1-10.	0.5	24
33	Characterization of the sensitization profile to lupin in peanutâ€“allergic children and assessment of crossâ€“reactivity risk. <i>Pediatric Allergy and Immunology</i> , 2013, 24, 270-275.	1.1	23
34	Undeclared allergenic ingredients in foods from animal origin: survey of an Italian region's food market, 2007â€“2009. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2012, 5, 160-164.	1.3	12
35	Bioavailability of wine-derived phenolic compounds in humans: a review. <i>Food and Function</i> , 2012, 3, 995.	2.1	74
36	Validation by a Collaborative Interlaboratory Study of an ELISA Method for the Detection of Caseinate Used as a Fining Agent in Wine. <i>Food Analytical Methods</i> , 2012, 5, 480-486.	1.3	14

#	ARTICLE	IF	CITATIONS
37	Absence of allergenic residues in experimental and commercial wines fined with caseinates. Food Chemistry, 2012, 134, 1438-1445.	4.2	11
38	Molecular aspects of milk allergens and their role in clinical events. Analytical and Bioanalytical Chemistry, 2009, 395, 47-56.	1.9	135
39	Meat allergy. Current Opinion in Allergy and Clinical Immunology, 2009, 9, 265-269.	1.1	68
40	Analysis of food supplements containing iodine: a survey of Italian market. Clinical Toxicology, 2008, 46, 282-286.	0.8	8
41	Identification of the basic subunit of Ara h 3 as the major allergen in a group of children allergic to peanuts. Annals of Allergy, Asthma and Immunology, 2005, 94, 262-266.	0.5	43
42	Cross-reactivity between mammalian proteins. Annals of Allergy, Asthma and Immunology, 2002, 89, 11-15.	0.5	136
43	Evaluation of the presence of bovine proteins in human milk as a possible cause of allergic symptoms in breast-fed children. Annals of Allergy, Asthma and Immunology, 2000, 84, 353-360.	0.5	31