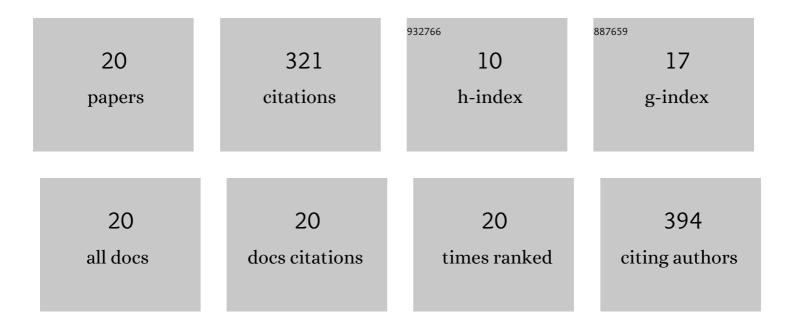
Biancamaria Senizza

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Identification of phenolic markers for saffron authenticity and origin: An untargeted metabolomics approach. Food Research International, 2019, 126, 108584.	2.9	53
2	Foliar Application of Different Vegetal-Derived Protein Hydrolysates Distinctively Modulates Tomato Root Development and Metabolism. Plants, 2021, 10, 326.	1.6	39
3	Untargeted Metabolomics to Evaluate the Stability of Extra-Virgin Olive Oil with Added Lycium barbarum Carotenoids during Storage. Foods, 2019, 8, 179.	1.9	34
4	The Strength of the Nutrient Solution Modulates the Functional Profile of Hydroponically Grown Lettuce in a Genotype-Dependent Manner. Foods, 2020, 9, 1156.	1.9	23
5	Metabolomic Study to Evaluate the Transformations of Extra-Virgin Olive Oil's Antioxidant Phytochemicals during In Vitro Gastrointestinal Digestion. Antioxidants, 2020, 9, 302.	2.2	21
6	The Metabolic Reprogramming Induced by Sub-Optimal Nutritional and Light Inputs in Soilless Cultivated Green and Red Butterhead Lettuce. International Journal of Molecular Sciences, 2020, 21, 6381.	1.8	19
7	Extraction Kinetics of Total Polyphenols, Flavonoids, and Condensed Tannins of Lentil Seed Coat: Comparison of Solvent and Extraction Methods. Foods, 2021, 10, 1810.	1.9	15
8	Phytochemical Profile and Biological Properties of Colchicum triphyllum (Meadow Saffron). Foods, 2020, 9, 457.	1.9	13
9	Physiological and Biochemical Effects of an Aqueous Extract of Lemna minor L. as a Potential Biostimulant for Maize. Journal of Plant Growth Regulation, 2022, 41, 3009-3018.	2.8	12
10	Chemical Profiling and Biological Properties of Extracts from Different Parts of Colchicum Szovitsii Subsp. Szovitsii. Antioxidants, 2019, 8, 632.	2.2	11
11	Untargeted metabolomics reveals changes in phenolic profile following in vitro large intestine fermentation of non-edible parts of Punica granatum L Food Research International, 2020, 128, 108807.	2.9	11
12	Untargeted Phytochemical Profile, Antioxidant Capacity and Enzyme Inhibitory Activity of Cultivated and Wild Lupin Seeds from Tunisia. Molecules, 2021, 26, 3452.	1.7	11
13	Biostimulant Effects of an Aqueous Extract of Duckweed (Lemna minor L.) on Physiological and Biochemical Traits in the Olive Tree. Agriculture (Switzerland), 2021, 11, 1299.	1.4	11
14	The Combination of Mild Salinity Conditions and Exogenously Applied Phenolics Modulates Functional Traits in Lettuce. Plants, 2021, 10, 1457.	1.6	9
15	A Phenomics and Metabolomics Investigation on the Modulation of Drought Stress by a Biostimulant Plant Extract in Tomato (Solanum lycopersicum). Agronomy, 2022, 12, 764.	1.3	9
16	The phenolic and alkaloid profiles of Solanum erianthum and Solanum torvum modulated their biological properties. Food Bioscience, 2021, 41, 100974.	2.0	8
17	A Milk Foodomics Investigation into the Effect of Pseudomonas fluorescens Growth under Cold Chain Conditions. Foods, 2021, 10, 1173.	1.9	7
18	A metabolomics insight into the Cyclic Nucleotide Monophosphate signaling cascade in tomato under non-stress and salinity conditions. Plant Science, 2021, 309, 110955.	1.7	7

#	Article	IF	CITATIONS
19	lsosmotic Macrocation Variation Modulates Mineral Efficiency, Morpho-Physiological Traits, and Functional Properties in Hydroponically Grown Lettuce Varieties (Lactuca sativa L.). Frontiers in Plant Science, 2021, 12, 678799.	1.7	6
20	Dataset on the Effects of Different Pre-Harvest Factors on the Metabolomics Profile of Lettuce (Lactuca sativa L.) Leaves. Data, 2020, 5, 119.	1.2	2