Francesca Danesi

List of Publications by Year in descending order

49 papers	1,681 citations	257101 24 h-index	288905 40 g-index
49 all docs	49 docs citations	49 times ranked	2997 citing authors

#	Article	IF	Citations
1	Resveratrol and inflammatory bowel disease: the evidence so far. Nutrition Research Reviews, 2018, 31, 85-97.	2.1	169
2	Dairy products and inflammation: A review of the clinical evidence. Critical Reviews in Food Science and Nutrition, 2017, 57, 2497-2525.	5.4	149
3	Polyunsaturated fatty acids: From diet to binding to ppars and other nuclear receptors. Genes and Nutrition, 2006, 1, 95-106.	1.2	94
4	Sugar Cane and Sugar Beet Molasses, Antioxidant-rich Alternatives to Refined Sugar. Journal of Agricultural and Food Chemistry, 2012, 60, 12508-12515.	2.4	85
5	Could Pomegranate Juice Help in the Control of Inflammatory Diseases?. Nutrients, 2017, 9, 958.	1.7	85
6	Cholesterol-lowering probiotics: in vitro selection and in vivo testing of bifidobacteria. Applied Microbiology and Biotechnology, 2013, 97, 8273-8281.	1.7	82
7	Evidence of a DHA Signature in the Lipidome and Metabolome of Human Hepatocytes. International Journal of Molecular Sciences, 2017, 18, 359.	1.8	66
8	The importance of studying cell metabolism when testing the bioactivity of phenolic compounds. Trends in Food Science and Technology, 2017, 69, 230-242.	7.8	57
9	Ancient wheat and health: a legend or the reality? A review on KAMUT khorasan wheat. International Journal of Food Sciences and Nutrition, 2017, 68, 278-286.	1.3	54
10	NMR comparison of in vitro digestion of Parmigiano Reggiano cheese aged 15 and 30â€‰months. Magnetic Resonance in Chemistry, 2011, 49, S61-70.	1.1	50
11	Is cytotoxicity a determinant of the different in vitro and in vivo effects of bioactives?. BMC Complementary and Alternative Medicine, 2017, 17, 453.	3.7	49
12	Health benefits of ancient grains. Comparison among bread made with ancient, heritage and modern grain flours in human cultured cells. Food Research International, 2018, 107, 206-215.	2.9	43
13	Role of cereal type and processing in whole grain in vivo protection from oxidative stress. Frontiers in Bioscience - Landmark, 2011, 16, 1609.	3.0	40
14	GutSelf: Interindividual Variability in the Processing of Dietary Compounds by the Human Gastrointestinal Tract. Molecular Nutrition and Food Research, 2019, 63, e1900677.	1.5	39
15	The foodomics approach for the evaluation of protein bioaccessibility in processed meat upon in vitro digestion. Electrophoresis, 2014, 35, 1607-1614.	1.3	38
16	Effect of Home Freezing and Italian Style of Cooking on Antioxidant Activity of Edible Vegetables. Journal of Food Science, 2008, 73, H109-12.	1.5	36
17	Counteraction of Adriamycin-Induced Oxidative Damage in Rat Heart by Selenium Dietary Supplementation. Journal of Agricultural and Food Chemistry, 2006, 54, 1203-1208.	2.4	35
18	Bioactiveâ€rich Sideritis scardica tea (mountain tea) is as potent as Camellia sinensis tea at inducing cellular antioxidant defences and preventing oxidative stress. Journal of the Science of Food and Agriculture, 2013, 93, 3558-3564.	1.7	32

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19	Nâ˜ 3 PUFAs modulate global gene expression profile in cultured rat cardiomyocytes. Implications in cardiac hypertrophy and heart failure. FEBS Letters, 2007, 581, 923-929.	1.3	30
20	Green tea extract selectively activates peroxisome proliferator-activated receptor Î²/Î´ in cultured cardiomyocytes. British Journal of Nutrition, 2009, 101, 1736-1739.	1.2	30
21	Antioxidative and anti-inflammatory effect of in vitro digested cookies baked using different types of flours and fermentation methods. Food Research International, 2016, 88, 256-262.	2.9	30
22	Effect of Cultivar on the Protection of Cardiomyocytes from Oxidative Stress by Essential Oils and Aqueous Extracts of Basil (Ocimum basilicum L.). Journal of Agricultural and Food Chemistry, 2008, 56, 9911-9917.	2.4	28
23	Role of KamutÂ® brand khorasan wheat in the counteraction of non-celiac wheat sensitivity and oxidative damage. Food Research International, 2014, 63, 218-226.	2.9	28
24	Modulation of Adipocyte Differentiation and Proadipogenic Gene Expression by Sulforaphane, Genistein, and Docosahexaenoic Acid as a First Step to Counteract Obesity. Oxidative Medicine and Cellular Longevity, 2018, 2018, 1-8.	1.9	28
25	Mixed Pro- and Anti-Oxidative Effects of Pomegranate Polyphenols in Cultured Cells. International Journal of Molecular Sciences, 2014, 15, 19458-19471.	1.8	25
26	Dietary Selenium for the counteraction of oxidative damage: fortified foods or supplements?. British Journal of Nutrition, 2008, 99, 191-197.	1.2	24
27	nâ€3 PUFA as Regulators of Cardiac Gene Transcription: A New Link between PPAR Activation and Fatty Acid Composition. Lipids, 2009, 44, 1073-1079.	0.7	23
28	New insight into the cholesterol-lowering effect of phytosterols in rat cardiomyocytes. Food Research International, 2016, 89, 1056-1063.	2.9	20
29	Metabolite release and protein hydrolysis during the in vitro digestion of cooked sea bass fillets. A study by 1H NMR. Food Research International, 2016, 88, 293-301.	2.9	19
30	Susceptibility to Hypoxia/Reoxygenation of Aged Rat Cardiomyocytes and Its Modulation by Selenium Supplementation. Journal of Agricultural and Food Chemistry, 2005, 53, 490-494.	2.4	18
31	Phytosterol supplementation reduces metabolic activity and slows cell growth in cultured rat cardiomyocytes. British Journal of Nutrition, 2011, 106, 540-548.	1.2	18
32	Food-derived bioactives as potential regulators of the IL-12/IL-23 pathway implicated in inflammatory bowel diseases. Mutation Research - Fundamental and Molecular Mechanisms of Mutagenesis, 2010, 690, 139-144.	0.4	17
33	EPA or DHA Supplementation Increases Triacylglycerol, but not Phospholipid, Levels in Isolated Rat Cardiomyocytes. Lipids, 2011, 46, 627-636.	0.7	17
34	Pomegranate juice to reduce fecal calprotectin levels in inflammatory bowel disease patients with a high risk of clinical relapse: Study protocol for a randomized controlled trial. Trials, 2019, 20, 327.	0.7	17
35	Hypoxia/reoxygenation alters essential fatty acids metabolism in cultured rat cardiomyocytes: Protection by antioxidants. Nutrition, Metabolism and Cardiovascular Diseases, 2005, 15, 166-173.	1.1	13
36	Traditional foods for health: screening of the antioxidant capacity and phenolic content of selected Black Sea area local foods. Journal of the Science of Food and Agriculture, 2013, 93, 3595-3603.	1.7	12

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37	The molecular mechanism of the cholesterolâ€lowering effect of dill and kale: The influence of the food matrix components. Electrophoresis, 2016, 37, 1805-1813.	1.3	12
38	â€œFront-of-packâ€•nutrition labeling. Nutrition, Metabolism and Cardiovascular Diseases, 2021, 31, 2989-2992.	1.1	12
39	Pre-Pregnancy Diet and Vaginal Environment in Caucasian Pregnant Women: An Exploratory Study. Frontiers in Molecular Biosciences, 2021, 8, 702370.	1.6	11
40	The Agronomic Techniques as Determinants of the Phenolic Content and the Biological Antioxidant Effect of Palm-Tree Kale. Food and Nutrition Sciences (Print), 2014, 05, 1-7.	0.2	9
41	Influence of genotype on the modulation of gene and protein expression by n-3 LC-PUFA in rats. Genes and Nutrition, 2013, 8, 589-600.	1.2	8
42	Poultry Meat Nutritive Value and Human Health. , 2017, , 279-290.		8
43	Vitamin B₆ Deficiency and Dietary Fats: Effects on Lipid Composition and Glutathione Peroxidase Activity in Rat Liver. Annals of Nutrition and Metabolism, 2006, 50, 305-312.	1.0	7
44	(Poly)phenolic Content and Profile and Antioxidant Capacity of Whole-Grain Cookies are Better Estimated by Simulated Digestion than Chemical Extraction. Molecules, 2020, 25, 2792.	1.7	6
45	Unveiling the Correlation between Inadequate Energy/Macronutrient Intake and Clinical Alterations in Volunteers at Risk of Metabolic Syndrome by a Predictive Model. Nutrients, 2021, 13, 1377.	1.7	3
46	Co-Administration of Propionate or Protocatechuic Acid Does Not Affect DHA-Specific Transcriptional Effects on Lipid Metabolism in Cultured Hepatic Cells. Nutrients, 2020, 12, 2952.	1.7	2
47	Do Pomegranate Hydrolyzable Tannins and Their Derived Metabolites Provide Relief in Osteoarthritis? Findings from a Scoping Review. Molecules, 2022, 27, 1033.	1.7	2
48	Time Domain Measurements and High Resolution Spectroscopy are Powerful Nuclear Magnetic Resonance Approaches Suitable to Evaluate the In Vitro Digestion of Protein-rich Food Products. Special Publication - Royal Society of Chemistry, 2013, , 201-212.	0.0	1
49	Activity of the novel T137ASOD1mutation in amyotrophic lateral sclerosis patients. Future Neurology, 2012, 7, 499-503.	0.9	0