Olimpia Vincentini

List of Publications by Year
in descending order

44 papers	1,193 citations	361296 20 h-index	377752 34 g-index
45 all docs	45 docs citations	45 times ranked	1561 citing authors

#	Article	IF	Citations
1	Exploitation of the health-promoting and sensory properties of organic pomegranate (Punica) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 2013, 163, 184-192.	2.1	128
2	Use of fungal proteases and selected sourdough lactic acid bacteria for making wheat bread with an intermediate content of gluten. Food Microbiology, 2014, 37, 59-68.	2.1	74
3	Synthesis of Isoflavone Aglycones and Equol in Soy Milks Fermented by Food-Related Lactic Acid Bacteria and Their Effect on Human Intestinal Caco-2 Cells. Journal of Agricultural and Food Chemistry, 2010, 58, 10338-10346.	2.4	69
4	Pasta Made from Durum Wheat Semolina Fermented with Selected Lactobacilli as a Tool for a Potential Decrease of the Gluten Intolerance. Journal of Agricultural and Food Chemistry, 2005, 53, 4393-4402.	2.4	68
5	Quorum sensing in sourdough Lactobacillus plantarum DC400: Induction of plantaricin A (PlnA) under coâ€cultivation with other lactic acid bacteria and effect of PlnA on bacterial and Caco-2 cells. Proteomics, 2010, 10, 2175-2190.	1.3	67
6	Lactic Acid Fermentation of Cactus Cladodes (Opuntia ficus-indica L.) Generates Flavonoid Derivatives with Antioxidant and Anti-Inflammatory Properties. PLoS ONE, 2016, 11, e0152575.	1.1	66
7	Environmental factors of celiac disease: Cytotoxicity of hulled wheat species Triticum monococcum, T.Âturgidum ssp. dicoccum and T.Âaestivum ssp. spelta. Journal of Gastroenterology and Hepatology (Australia), 2007, 22, 1816-1822.	1.4	63
8	Exploitation of Leuconostoc mesenteroides strains to improve shelf life, rheological, sensory and functional features of prickly pear (Opuntia ficus-indica L.) fruit puree. Food Microbiology, 2016, 59, 176-189.	2.1	50
9	Fermented Portulaca oleracea L. Juice: A Novel Functional Beverage with Potential Ameliorating Effects on the Intestinal Inflammation and Epithelial Injury. Nutrients, 2019, 11, 248.	1.7	43
10	Diversity of oat varieties in eliciting the early inflammatory events in celiac disease. European Journal of Nutrition, 2014, 53, 1177-1186.	1.8	42
11	Toxic, Immunostimulatory and Antagonist Gluten Peptides in Celiac Disease. Current Medicinal Chemistry, 2009, 16, 1489-1498.	1.2	41
12	Early tissue transglutaminaseâ€“mediated response underlies K562(S)-cell gliadin-dependent agglutination. Pediatric Research, 2012, 71, 532-538.	1.1	32
13	Bioprocessed Brewersâ€™ Spent Grain Improves Nutritional and Antioxidant Properties of Pasta. Antioxidants, 2021, 10, 742.	2.2	31
14	Characterization of Furazolidone Apical-Related Effects to Human Polarized Intestinal Cells. Toxicology and Applied Pharmacology, 1998, 152, 119-127.	1.3	29
15	T-cell response to different cultivars of farro wheat, Triticum turgidum ssp. dicoccum, in celiac disease patients. Clinical Nutrition, 2009, 28, 272-277.	2.3	29
16	Docosahexaenoic acid modulates in vitro the inflammation of celiac disease in intestinal epithelial cells via the inhibition of cPLA2. Clinical Nutrition, 2011, 30, 541-546.	2.3	27
17	Metabolism of furazolidone: alternative pathways and modes of toxicity in different cell lines. Xenobiotica, 1999, 29, 1157-1169.	0.5	26
18	Biotechnological re-cycling of apple by-products: A reservoir model to produce a dietary supplement fortified with biogenic phenolic compounds. Food Chemistry, 2021, 336, 127616.	4.2	26

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19	Modulatory Effect of Gliadin Peptide 10-mer on Epithelial Intestinal CACO-2 Cell Inflammatory Response. PLoS ONE, 2013, 8, e66561.	1.1	25
20	Low risk of colon cancer in patients with celiac disease. Scandinavian Journal of Gastroenterology, 2014, 49, 564-568.	0.6	22
21	The sourdough fermentation may enhance the recovery from intestinal inflammation of coeliac patients at the early stage of the gluten-free diet. European Journal of Nutrition, 2012, 51, 507-512.	1.8	18
22	Megalencephalic Leukoencephalopathy with Subcortical Cysts Disease-Linked MLC1 Protein Favors Gap-Junction Intercellular Communication by Regulating Connexin 43 Trafficking in Astrocytes. Cells, 2020, 9, 1425.	1.8	18
23	Functional alterations induced by the food contaminant furazolidone on the human tumoral intestinal cell line Caco-2. Toxicology in Vitro, 1993, 7, 403-406.	1.1	17
24	Papillary Cancer of Thyroid in Celiac Disease. Journal of Clinical Gastroenterology, 2011, 45, e44-e46.	1.1	17
25	HIV-1 Nef Signaling in Intestinal Mucosa Epithelium Suggests the Existence of an Active Inter-kingdom Crosstalk Mediated by Exosomes. Frontiers in Microbiology, 2017, 8, 1022.	1.5	17
26	Gliadin-dependent cytokine production in a bidimensional cellular model of celiac intestinal mucosa. Clinical and Experimental Medicine, 2015, 15, 447-454.	1.9	15
27	A Ï‰-secalin contained decamer shows a celiac disease prevention activity. Journal of Cereal Science, 2012, 55, 234-242.	1.8	13
28	Two wheat decapeptides prevent gliadin-dependent maturation of human dendritic cells. Experimental Cell Research, 2014, 321, 248-254.	1.2	13
29	Exogenous HIV-1 Nef Upsets the IFN-Î³-Induced Impairment of Human Intestinal Epithelial Integrity. PLoS ONE, 2011, 6, e23442.	1.1	12
30	Risk of Cross-Contact for Gluten-Free Pizzas in Shared-Production Restaurants in Relation to Oven Cooking Procedures. Journal of Food Protection, 2016, 79, 1642-1646.	0.8	12
31	Circulating microRNAs as novel non-invasive biomarkers of paediatric celiac disease and adherence to gluten-free diet. EBioMedicine, 2022, 76, 103851.	2.7	12
32	Nutrients Bioaccessibility and Anti-inflammatory Features of Fermented Bee Pollen: A Comprehensive Investigation. Frontiers in Microbiology, 2021, 12, 622091.	1.5	11
33	MP-Chitosan protects Caco-2 cells from toxic gliadin peptides. Carbohydrate Polymers, 2004, 58, 215-219.	5.1	9
34	Antagonist Peptides of the Gliadin T-cell Stimulatory Sequences. Journal of Clinical Gastroenterology, 2008, 42, S191-S192.	1.1	9
35	In vitro toxicity and formation of early conjugates in Caco-2 cell line treated with clenbuterol, salbutamol and isoxsuprine. European Journal of Drug Metabolism and Pharmacokinetics, 1997, 22, 173-178.	0.6	6
36	Two prolamin peptides from durum wheat preclude celiac disease-specific T cell activation by gluten proteins. European Journal of Nutrition, 2010, 49, 251-255.	1.8	6

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37	Lipid changes in central nervous system membranes in experimental allergic encephalomyelitis (EAE). Neurochemical Research, 1990, 15, 1051-1053.	1.6	4
38	Protective effects of mannan in Caco-2/TC7 cells treated with wheat-derived peptides. Carbohydrate Polymers, 2005, 62, 338-343.	5.1	4
39	Variation in noxiousness of different wheat species for celiac patients. Journal of Plant Interactions, 2008, 3, 57-67.	1.0	4
40	Effects of HIV-1 Nef on Virus Co-receptor Expression and Cytokine Release in Human Bladder, Laryngeal, and Intestinal Epithelial Cell Lines. Viral Immunology, 2011, 24, 245-250.	0.6	4
41	Clinical features of chronic C virus hepatitis in patients with celiac disease. European Journal of Clinical Microbiology and Infectious Diseases, 2009, 28, 1267-1269.	1.3	3
42	OMEGAâ€ POLYUNSATURATED FATTY ACIDS AFFECT LEPTIN RECEPTOR GENE EXPRESSION IN PITUITARY GH4C1 CELL LINE. Journal of Food Lipids, 2009, 16, 382-393.	0.9	3
43	Normal rat intestinal cells IEC-18: characterization and transfection with immortalizing oncogenes. Cytotechnology, 1996, 21, 11-19.	0.7	2
44	Innovative in vitro strategies for food and environmental safety. ALTEX: Alternatives To Animal Experimentation, 2020, 37, 681-683.	0.9	0