Olimpia Vincentini

List of Publications by Year
in descending order

44 papers	1,193 citations	361045 20 h-index	377514 34 g-index
45 all docs	45 docs citations	45 times ranked	1561 citing authors

#	Article	IF	Citations
1	Circulating microRNAs as novel non-invasive biomarkers of paediatric celiac disease and adherence to gluten-free diet. EBioMedicine, 2022, 76, 103851.	2.7	12
2	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
3	Nutrients Bioaccessibility and Anti-inflammatory Features of Fermented Bee Pollen: A Comprehensive Investigation. Frontiers in Microbiology, 2021, 12, 622091.	1.5	11
4	Bioprocessed Brewersâ€™ Spent Grain Improves Nutritional and Antioxidant Properties of Pasta. Antioxidants, 2021, 10, 742.	2.2	31
5	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
6	Innovative in vitro strategies for food and environmental safety. ALTEX: Alternatives To Animal Experimentation, 2020, 37, 681-683.	0.9	0
7	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
8	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
9	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
10	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
11	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
12	Gliadin-dependent cytokine production in a bidimensional cellular model of celiac intestinal mucosa. Clinical and Experimental Medicine, 2015, 15, 447-454.	1.9	15
13	Low risk of colon cancer in patients with celiac disease. Scandinavian Journal of Gastroenterology, 2014, 49, 564-568.	0.6	22
14	Diversity of oat varieties in eliciting the early inflammatory events in celiac disease. European Journal of Nutrition, 2014, 53, 1177-1186.	1.8	42
15	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
16	Two wheat decapeptides prevent gliadin-dependent maturation of human dendritic cells. Experimental Cell Research, 2014, 321, 248-254.	1.2	13
17	Exploitation of the health-promoting and sensory properties of organic pomegranate (Punica) Tj ETQq1 1 0.784314 rgBT /Overlock 10 2013, 163, 184-192.	2.1	128
18	Modulatory Effect of Gliadin Peptide 10-mer on Epithelial Intestinal CACO-2 Cell Inflammatory Response. PLoS ONE, 2013, 8, e66561.	1.1	25

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19	Early tissue transglutaminaseâ€“mediated response underlies K562(S)-cell gliadin-dependent agglutination. Pediatric Research, 2012, 71, 532-538.	1.1	32
20	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
21	A Ï‰-secalin contained decamer shows a celiac disease prevention activity. Journal of Cereal Science, 2012, 55, 234-242.	1.8	13
22	Exogenous HIV-1 Nef Upsets the IFN-Î³-Induced Impairment of Human Intestinal Epithelial Integrity. PLoS ONE, 2011, 6, e23442.	1.1	12
23	Papillary Cancer of Thyroid in Celiac Disease. Journal of Clinical Gastroenterology, 2011, 45, e44-e46.	1.1	17
24	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
25	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
26	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
27	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 Cacoâ€2 cells. Proteomics, 2010, 10, 2175-2190.	1.3	67
28	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
29	Toxic, Immunostimulatory and Antagonist Gluten Peptides in Celiac Disease. Current Medicinal Chemistry, 2009, 16, 1489-1498.	1.2	41
30	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
31	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
32	OMEGAâ€3 POLYUNSATURATED FATTY ACIDS AFFECT LEPTIN RECEPTOR GENE EXPRESSION IN PITUITARY GH4C1 CELL LINE. Journal of Food Lipids, 2009, 16, 382-393.	0.9	3
33	Variation in noxiousness of different wheat species for celiac patients. Journal of Plant Interactions, 2008, 3, 57-67.	1.0	4
34	Antagonist Peptides of the Gliadin T-cell Stimulatory Sequences. Journal of Clinical Gastroenterology, 2008, 42, S191-S192.	1.1	9
35	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
36	Protective effects of mannan in Caco-2/TC7 cells treated with wheat-derived peptides. Carbohydrate Polymers, 2005, 62, 338-343.	5.1	4

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37	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
38	MP-Chitosan protects Caco-2 cells from toxic gliadin peptides. Carbohydrate Polymers, 2004, 58, 215-219.	5.1	9
39	Metabolism of furazolidone: alternative pathways and modes of toxicity in different cell lines. Xenobiotica, 1999, 29, 1157-1169.	0.5	26
40	Characterization of Furazolidone Apical-Related Effects to Human Polarized Intestinal Cells. Toxicology and Applied Pharmacology, 1998, 152, 119-127.	1.3	29
41	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
42	Normal rat intestinal cells IEC-18: characterization and transfection with immortalizing oncogenes. Cytotechnology, 1996, 21, 11-19.	0.7	2
43	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
44	Lipid changes in central nervous system membranes in experimental allergic encephalomyelitis (EAE). Neurochemical Research, 1990, 15, 1051-1053.	1.6	4