Giulia Corona

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Polyphenols and Human Health: Prevention of Disease and Mechanisms of Action. Nutrients, 2010, 2, 1106-1131.	4.1	619
2	Prebiotic feeding elevates central brain derived neurotrophic factor, N-methyl-d-aspartate receptor subunits and d-serine. Neurochemistry International, 2013, 63, 756-764.	3.8	296
3	The fate of olive oil polyphenols in the gastrointestinal tract: Implications of gastric and colonic microflora-dependent biotransformation. Free Radical Research, 2006, 40, 647-658.	3.3	187
4	Inhibition of p38/CREB phosphorylation and COX-2 expression by olive oil polyphenols underlies their anti-proliferative effects. Biochemical and Biophysical Research Communications, 2007, 362, 606-611.	2.1	142
5	Caffeic acid, tyrosol and p-coumaric acid are potent inhibitors of 5-S-cysteinyl-dopamine induced neurotoxicity. Archives of Biochemistry and Biophysics, 2010, 501, 106-111.	3.0	142
6	Hydroxytyrosol inhibits the proliferation of human colon adenocarcinoma cells through inhibition of ERK1/2 and cyclin D1. Molecular Nutrition and Food Research, 2009, 53, 897-903.	3.3	113
7	The impact of date palm fruits and their component polyphenols, on gut microbial ecology, bacterial metabolites and colon cancer cell proliferation. Journal of Nutritional Science, 2014, 3, e46.	1.9	107
8	Extra virgin olive oil phenolics: absorption, metabolism, and biological activities in the GI tract. Toxicology and Industrial Health, 2009, 25, 285-293.	1.4	106
9	Gastrointestinal modifications and bioavailability of brown seaweed phlorotannins and effects on inflammatory markers. British Journal of Nutrition, 2016, 115, 1240-1253.	2.3	99
10	Absorption and metabolism of olive oil secoiridoids in the small intestine. British Journal of Nutrition, 2011, 105, 1607-1618.	2.3	80
11	Evaluation of the antioxidant and cytotoxic activity of arzanol, a prenylated α-pyrone–phloroglucinol etherodimer from Helichrysum italicum subsp.microphyllum. Chemico-Biological Interactions, 2007, 165, 117-126.	4.0	76
12	Sulforaphane protects cortical neurons against 5â€ <i>S</i> â€cysteinylâ€dopamineâ€induced toxicity through the activation of ERK1/2, Nrfâ€2 and the upregulation of detoxification enzymes. Molecular Nutrition and Food Research, 2010, 54, 532-542.	3.3	74
13	Secoiridoids delivered as olive leaf extract induce acute improvements in human vascular function and reduction of an inflammatory cytokine: a randomised, double-blind, placebo-controlled, cross-over trial. British Journal of Nutrition, 2015, 114, 75-83.	2.3	73
14	Impact of a (poly)phenol-rich extract from the brown algae Ascophyllum nodosum on DNA damage and antioxidant activity in an overweight or obese population: a randomized controlled trial. American Journal of Clinical Nutrition, 2018, 108, 688-700.	4.7	59
15	Protective effect of simple phenols from extravirgin olive oil against lipid peroxidation in intestinal Caco-2 cells. Food and Chemical Toxicology, 2010, 48, 3008-3016.	3.6	58
16	Modulation of intestinal epithelium homeostasis by extra virgin olive oil phenolic compounds. Food and Function, 2018, 9, 4085-4099.	4.6	55
17	Effect of simulated gastrointestinal digestion and fermentation on polyphenolic content and bioactivity of brown seaweed phlorotanninâ€rich extracts. Molecular Nutrition and Food Research, 2017, 61, 1700223.	3.3	52
18	Antioxidant Activity of Oligomeric Acylphloroglucinols from Myrtus communis L Free Radical Research, 2003, 37, 1013-1019.	3.3	51

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19	Flavonoid characterization and antioxidant activity of hydroalcoholic extracts from Achillea ligustica All Journal of Pharmaceutical and Biomedical Analysis, 2009, 50, 440-448.	2.8	48
20	Protective effect of the oligomeric acylphloroglucinols from Myrtus communis on cholesterol and human low density lipoprotein oxidation. Chemistry and Physics of Lipids, 2008, 155, 16-23.	3.2	47
21	Protective effect of hydroxytyrosol and tyrosol against oxidative stress in kidney cells. Toxicology and Industrial Health, 2009, 25, 301-310.	1.4	45
22	Composition and content of phenolic acids and avenanthramides in commercial oat products: Are oats an important polyphenol source for consumers?. Food Chemistry: X, 2019, 3, 100047.	4.3	44
23	Protective effect of hydroxytyrosol and its metabolite homovanillic alcohol on H2O2 induced lipid peroxidation in renal tubular epithelial cells. Food and Chemical Toxicology, 2008, 46, 2984-2990.	3.6	43
24	Involvement of ERK, Akt and JNK signalling in H ₂ O ₂ â€induced cell injury and protection by hydroxytyrosol and its metabolite homovanillic alcohol. Molecular Nutrition and Food Research, 2010, 54, 788-796.	3.3	42
25	Champagne Wine Polyphenols Protect Primary Cortical Neurons against Peroxynitrite-Induced Injury. Journal of Agricultural and Food Chemistry, 2007, 55, 2854-2860.	5.2	35
26	Flavanone-rich citrus beverages counteract the transient decline in postprandial endothelial function in humans: a randomised, controlled, double-masked, cross-over intervention study. British Journal of Nutrition, 2016, 116, 1999-2010.	2.3	35
27	Excretion of Avenanthramides, Phenolic Acids and their Major Metabolites Following Intake of Oat Bran. Molecular Nutrition and Food Research, 2018, 62, 1700499.	3.3	35
28	Moderate Champagne consumption promotes an acute improvement in acute endothelial-independent vascular function in healthy human volunteers. British Journal of Nutrition, 2010, 103, 1168-1178.	2.3	34
29	The inhibitory effects of berry-derived flavonoids against neurodegenerative processes. Journal of Berry Research, 2010, 1, 45-52.	1.4	32
30	Modulation of LPS-induced nitric oxide production in intestinal cells by hydroxytyrosol and tyrosol metabolites: Insight into the mechanism of action. Food and Chemical Toxicology, 2019, 125, 520-527.	3.6	32
31	Olive Oil Phenolics Prevent Oxysterolâ€Induced Proinflammatory Cytokine Secretion and Reactive Oxygen Species Production in Human Peripheral Blood Mononuclear Cells, Through Modulation of p38 and JNK Pathways. Molecular Nutrition and Food Research, 2017, 61, 1700283.	3.3	27
32	Protective effect of capsinoid on lipid peroxidation in rat tissues induced by Fe-NTA. Free Radical Research, 2005, 39, 1155-1162.	3.3	25
33	Inhibition of colon adenocarcinoma cell proliferation by flavonols is linked to a G2/M cell cycle block and reduction in cyclin D1 expression. Food Chemistry, 2012, 130, 493-500.	8.2	25
34	Phenolic Acid Intake, Delivered <i>Via</i> Moderate Champagne Wine Consumption, Improves Spatial Working Memory <i>Via</i> the Modulation of Hippocampal and Cortical Protein Expression/Activation. Antioxidants and Redox Signaling, 2013, 19, 1676-1689.	5.4	25
35	Impact of lignans in oilseed mix on gut microbiome composition and enterolignan production in younger healthy and premenopausal women: an in vitro pilot study. Microbial Cell Factories, 2020, 19, 82.	4.0	24
36	Protective effect of olive oil minor polar components against oxidative damage in rats treated with ferric-nitrilotriacetate. Food and Chemical Toxicology, 2007, 45, 2434-2440.	3.6	23

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37	Assessment of the anthocyanidin content of common fruits and development of a test diet rich in a range of anthocyanins. Journal of Berry Research, 2011, 1, 209-216.	1.4	19
38	Antioxidant properties of extracts and compounds fromPsoralea morisiana. European Journal of Lipid Science and Technology, 2005, 107, 521-529.	1.5	18
39	Protective Effect of Vanilloids against <i>tert</i> -Butyl Hydroperoxide-Induced Oxidative Stress in Vero Cells Culture. Journal of Agricultural and Food Chemistry, 2008, 56, 3546-3553.	5.2	13
40	Cholesterol as target of Fe–NTA-induced lipid peroxidation in rat tissues. Toxicology Letters, 2005, 157, 1-8.	0.8	12
41	Temperature-treated gluten proteins in Gluten-Friendlyâ,"¢ bread increase mucus production and gut-barrier function in human intestinal goblet cells. Journal of Functional Foods, 2018, 48, 507-514.	3.4	11
42	Ferulic Acid Derivatives and Avenanthramides Modulate Endothelial Function through Maintenance of Nitric Oxide Balance in HUVEC Cells. Nutrients, 2021, 13, 2026.	4.1	11
43	Thioflavones as novel neuroprotective agents. Bioorganic and Medicinal Chemistry, 2016, 24, 5513-5520.	3.0	10
44	The Impact of Gastrointestinal Modifications, Blood-Brain Barrier Transport, and Intracellular Metabolism on Polyphenol Bioavailability. , 2014, , 591-604.		9
45	Conjugated Metabolites of Hydroxytyrosol and Tyrosol Contribute to the Maintenance of Nitric Oxide Balance in Human Aortic Endothelial Cells at Physiologically Relevant Concentrations. Molecules, 2021, 26, 7480.	3.8	9
46	Digested and fermented seaweed phlorotannins reduce DNA damage and inhibit growth of HT-29 colon cancer cells. Proceedings of the Nutrition Society, 2014, 73, .	1.0	7
47	Lipid peroxidation in plasma of rats treated with ferricâ€nitrilotriacetate, in relation to kidney and liver modifications. BioFactors, 2005, 23, 35-44.	5.4	6
48	Chronic Vascular Effects of Oat Phenolic Acids and Avenanthramides in Pre- or Stage 1 Hypertensive Adults. Current Developments in Nutrition, 2020, 4, nzaa045_111.	0.3	4
49	The impact of Champagne wine consumption on vascular and cognitive functions. Nutrition and Aging (Amsterdam, Netherlands), 2014, 2, 125-132.	0.3	2
50	Potential Health Effects of Champagne Wine Consumption. Journal of Wine Research, 2011, 22, 175-180.	1.5	1
51	Neuroprotective Effects Associated with Wine and Its Phenolic Constituents. , 2016, , 279-292.		1
52	The effect of ripening on the polyphenol profile of commonly consumed varieties of date palm fruits. Proceedings of the Nutrition Society, 2011, 70, .	1.0	0
53	CHAPTER 9. The Biological Effects of Genistein and its Intracellular Metabolite, 5,7,3′,4′-Tetrahydroxyisoflavone. Food and Nutritional Components in Focus, 2012, , 131-147. 	0.1	0
54	Chronic vascular effects of oat phenolic acids and avenanthramides in pre- or stage 1 hypertensive adults. Proceedings of the Nutrition Society, 2020, 79, .	1.0	0