

Giulia Corona

List of Publications by Year in descending order

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Version: 2024-02-01

54
papers

3,147
citations

159358

30
h-index

189595

50
g-index

56
all docs

56
docs citations

56
times ranked

5460
citing authors

#	ARTICLE	IF	CITATIONS
1	Polyphenols and Human Health: Prevention of Disease and Mechanisms of Action. <i>Nutrients</i> , 2010, 2, 1106-1131.	1.7	619
2	Prebiotic feeding elevates central brain derived neurotrophic factor, N-methyl-d-aspartate receptor subunits and d-serine. <i>Neurochemistry International</i> , 2013, 63, 756-764.	1.9	296
3	The fate of olive oil polyphenols in the gastrointestinal tract: Implications of gastric and colonic microflora-dependent biotransformation. <i>Free Radical Research</i> , 2006, 40, 647-658.	1.5	187
4	Inhibition of p38/CREB phosphorylation and COX-2 expression by olive oil polyphenols underlies their anti-proliferative effects. <i>Biochemical and Biophysical Research Communications</i> , 2007, 362, 606-611.	1.0	142
5	Caffeic acid, tyrosol and p-coumaric acid are potent inhibitors of 5-S-cysteinyl-dopamine induced neurotoxicity. <i>Archives of Biochemistry and Biophysics</i> , 2010, 501, 106-111.	1.4	142
6	Hydroxytyrosol inhibits the proliferation of human colon adenocarcinoma cells through inhibition of ERK1/2 and cyclin D1. <i>Molecular Nutrition and Food Research</i> , 2009, 53, 897-903.	1.5	113
7	The impact of date palm fruits and their component polyphenols, on gut microbial ecology, bacterial metabolites and colon cancer cell proliferation. <i>Journal of Nutritional Science</i> , 2014, 3, e46.	0.7	107
8	Extra virgin olive oil phenolics: absorption, metabolism, and biological activities in the GI tract. <i>Toxicology and Industrial Health</i> , 2009, 25, 285-293.	0.6	106
9	Gastrointestinal modifications and bioavailability of brown seaweed phlorotannins and effects on inflammatory markers. <i>British Journal of Nutrition</i> , 2016, 115, 1240-1253.	1.2	99
10	Absorption and metabolism of olive oil secoiridoids in the small intestine. <i>British Journal of Nutrition</i> , 2011, 105, 1607-1618.	1.2	80
11	Evaluation of the antioxidant and cytotoxic activity of arzanol, a prenylated \pm -pyrone phloroglucinol etherodimer from <i>Helichrysum italicum</i> subsp. <i>microphyllum</i> . <i>Chemico-Biological Interactions</i> , 2007, 165, 117-126.	1.7	76
12	Sulforaphane protects cortical neurons against 5-S-cysteinyl-dopamine induced toxicity through the activation of ERK1/2, Nrf2 and the upregulation of detoxification enzymes. <i>Molecular Nutrition and Food Research</i> , 2010, 54, 532-542.	1.5	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. <i>British Journal of Nutrition</i> , 2015, 114, 75-83.	1.2	73
14	Impact of a (poly)phenol-rich extract from the brown algae <i>Ascophyllum nodosum</i> on DNA damage and antioxidant activity in an overweight or obese population: a randomized controlled trial. <i>American Journal of Clinical Nutrition</i> , 2018, 108, 688-700.	2.2	59
15	Protective effect of simple phenols from extravirgin olive oil against lipid peroxidation in intestinal Caco-2 cells. <i>Food and Chemical Toxicology</i> , 2010, 48, 3008-3016.	1.8	58
16	Modulation of intestinal epithelium homeostasis by extra virgin olive oil phenolic compounds. <i>Food and Function</i> , 2018, 9, 4085-4099.	2.1	55
17	Effect of simulated gastrointestinal digestion and fermentation on polyphenolic content and bioactivity of brown seaweed phlorotannin-rich extracts. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1700223.	1.5	52
18	Antioxidant Activity of Oligomeric Acylphloroglucinols from <i>Myrtus communis</i> L. <i>Free Radical Research</i> , 2003, 37, 1013-1019.	1.5	51

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19	Flavonoid characterization and antioxidant activity of hydroalcoholic extracts from <i>Achillea ligustica</i> All.. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2009, 50, 440-448.	1.4	48
20	Protective effect of the oligomeric acylphloroglucinols from <i>Myrtus communis</i> on cholesterol and human low density lipoprotein oxidation. <i>Chemistry and Physics of Lipids</i> , 2008, 155, 16-23.	1.5	47
21	Protective effect of hydroxytyrosol and tyrosol against oxidative stress in kidney cells. <i>Toxicology and Industrial Health</i> , 2009, 25, 301-310.	0.6	45
22	Composition and content of phenolic acids and avenanthramides in commercial oat products: Are oats an important polyphenol source for consumers?. <i>Food Chemistry</i> : X, 2019, 3, 100047.	1.8	44
23	Protective effect of hydroxytyrosol and its metabolite homovanillic alcohol on H ₂ O ₂ induced lipid peroxidation in renal tubular epithelial cells. <i>Food and Chemical Toxicology</i> , 2008, 46, 2984-2990.	1.8	43
24	Involvement of ERK, Akt and JNK signalling in H ₂ O ₂ induced cell injury and protection by hydroxytyrosol and its metabolite homovanillic alcohol. <i>Molecular Nutrition and Food Research</i> , 2010, 54, 788-796.	1.5	42
25	Champagne Wine Polyphenols Protect Primary Cortical Neurons against Peroxynitrite-Induced Injury. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 2854-2860.	2.4	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. <i>British Journal of Nutrition</i> , 2016, 116, 1999-2010.	1.2	35
27	Excretion of Avenanthramides, Phenolic Acids and their Major Metabolites Following Intake of Oat Bran. <i>Molecular Nutrition and Food Research</i> , 2018, 62, 1700499.	1.5	35
28	Moderate Champagne consumption promotes an acute improvement in acute endothelial-independent vascular function in healthy human volunteers. <i>British Journal of Nutrition</i> , 2010, 103, 1168-1178.	1.2	34
29	The inhibitory effects of berry-derived flavonoids against neurodegenerative processes. <i>Journal of Berry Research</i> , 2010, 1, 45-52.	0.7	32
30	Modulation of LPS-induced nitric oxide production in intestinal cells by hydroxytyrosol and tyrosol metabolites: Insight into the mechanism of action. <i>Food and Chemical Toxicology</i> , 2019, 125, 520-527.	1.8	32
31	Olive Oil Phenolics Prevent Oxysterol induced Proinflammatory Cytokine Secretion and Reactive Oxygen Species Production in Human Peripheral Blood Mononuclear Cells, Through Modulation of p38 and JNK Pathways. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1700283.	1.5	27
32	Protective effect of capsinoid on lipid peroxidation in rat tissues induced by Fe-NTA. <i>Free Radical Research</i> , 2005, 39, 1155-1162.	1.5	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. <i>Food Chemistry</i> , 2012, 130, 493-500.	4.2	25
34	Phenolic Acid Intake, Delivered Via Moderate Champagne Wine Consumption, Improves Spatial Working Memory Via the Modulation of Hippocampal and Cortical Protein Expression/Activation. <i>Antioxidants and Redox Signaling</i> , 2013, 19, 1676-1689.	2.5	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. <i>Microbial Cell Factories</i> , 2020, 19, 82.	1.9	24
36	Protective effect of olive oil minor polar components against oxidative damage in rats treated with ferric-nitritotriacetate. <i>Food and Chemical Toxicology</i> , 2007, 45, 2434-2440.	1.8	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. <i>Journal of Berry Research</i> , 2011, 1, 209-216.	0.7	19
38	Antioxidant properties of extracts and compounds from <i>Psoralea morisiana</i> . <i>European Journal of Lipid Science and Technology</i> , 2005, 107, 521-529.	1.0	18
39	Protective Effect of Vanilloids against <i>tert</i> -Butyl Hydroperoxide-Induced Oxidative Stress in Vero Cells Culture. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3546-3553.	2.4	13
40	Cholesterol as target of Fe ²⁺ -NTA-induced lipid peroxidation in rat tissues. <i>Toxicology Letters</i> , 2005, 157, 1-8.	0.4	12
41	Temperature-treated gluten proteins in Gluten-Friendly, ϕ bread increase mucus production and gut-barrier function in human intestinal goblet cells. <i>Journal of Functional Foods</i> , 2018, 48, 507-514.	1.6	11
42	Ferulic Acid Derivatives and Avenanthramides Modulate Endothelial Function through Maintenance of Nitric Oxide Balance in HUVEC Cells. <i>Nutrients</i> , 2021, 13, 2026.	1.7	11
43	Thioflavones as novel neuroprotective agents. <i>Bioorganic and Medicinal Chemistry</i> , 2016, 24, 5513-5520.	1.4	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. <i>Molecules</i> , 2021, 26, 7480.	1.7	9
46	Digested and fermented seaweed phlorotannins reduce DNA damage and inhibit growth of HT-29 colon cancer cells. <i>Proceedings of the Nutrition Society</i> , 2014, 73, .	0.4	7
47	Lipid peroxidation in plasma of rats treated with ferric ²⁺ -nitritotriacetate, in relation to kidney and liver modifications. <i>BioFactors</i> , 2005, 23, 35-44.	2.6	6
48	Chronic Vascular Effects of Oat Phenolic Acids and Avenanthramides in Pre- or Stage 1 Hypertensive Adults. <i>Current Developments in Nutrition</i> , 2020, 4, nzaa045_111.	0.1	4
49	The impact of Champagne wine consumption on vascular and cognitive functions. <i>Nutrition and Aging (Amsterdam, Netherlands)</i> , 2014, 2, 125-132.	0.3	2
50	Potential Health Effects of Champagne Wine Consumption. <i>Journal of Wine Research</i> , 2011, 22, 175-180.	0.9	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. <i>Proceedings of the Nutrition Society</i> , 2011, 70, .	0.4	0
53	CHAPTER 9. The Biological Effects of Genistein and its Intracellular Metabolite, 5,7,3,4-Tetrahydroxyisoflavone. <i>Food and Nutritional Components in Focus</i> , 2012, , 131-147.	0.1	0
54	Chronic vascular effects of oat phenolic acids and avenanthramides in pre- or stage 1 hypertensive adults. <i>Proceedings of the Nutrition Society</i> , 2020, 79, .	0.4	0