

Margherita Amenta

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

682
citations

758635

12
h-index

713013

21
g-index

21
all docs

21
docs citations

21
times ranked

1113
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of branch girdling on berry traits, chemical and sensory characteristics of "Italia"™ and "Victoria"™ table grapes. <i>New Zealand Journal of Crop and Horticultural Science</i> , 2023, 51, 52-68.	0.7	2
2	Red orange and lemon extract preserve from oxidative stress, DNA damage and inflammatory status in lambs. <i>Italian Journal of Animal Science</i> , 2022, 21, 934-942.	0.8	6
3	In vitro effects of bioflavonoids rich lemon extract on pre-adipocyte differentiation. <i>Natural Product Research</i> , 2021, 35, 4774-4778.	1.0	8
4	Physico-chemical and multielemental traits of anaerobic digestate from Mediterranean agro-industrial wastes and assessment as fertiliser for citrus nurseries. <i>Waste Management</i> , 2021, 131, 201-213.	3.7	13
5	Bioactive Compounds from Lemon (<i>Citrus limon</i>) Extract Overcome TNF- α -Induced Insulin Resistance in Cultured Adipocytes. <i>Molecules</i> , 2021, 26, 4411.	1.7	5
6	A Standardized Extract Prepared from Red Orange and Lemon Wastes Blocks High-Fat Diet-Induced Hyperglycemia and Hyperlipidemia in Mice. <i>Molecules</i> , 2021, 26, 4291.	1.7	11
7	Potential Health Benefits of a Pomegranate Extract, Rich in Phenolic Compounds, in Intestinal Inflammation. <i>Current Nutrition and Food Science</i> , 2021, 17, 833-843.	0.3	6
8	Evaluation of lipid and cholesterol-lowering effect of bioflavonoids from bergamot extract. <i>Natural Product Research</i> , 2021, 35, 1-6.	1.0	14
9	Change in taste-altering non-volatile components of blood and common orange fruit during cold storage. <i>Food Research International</i> , 2020, 131, 108916.	2.9	13
10	Red orange and lemon extract prevents the renal toxicity induced by ochratoxin A in rats. <i>Journal of Cellular Physiology</i> , 2020, 235, 5386-5393.	2.0	29
11	A new standardized phytoextract from red orange and lemon wastes (red orange and lemon extract) reduces basophil degranulation and activation. <i>Natural Product Research</i> , 2020, 35, 1-6.	1.0	13
12	A red orange and lemon by-products extract rich in anthocyanins inhibits the progression of diabetic nephropathy. <i>Journal of Cellular Physiology</i> , 2019, 234, 23268-23278.	2.0	23
13	Influence of the genetic background on the performance of molecular markers linked to seedlessness in table grapes. <i>Scientia Horticulturae</i> , 2019, 252, 316-323.	1.7	14
14	Bioactive compounds and antioxidant activity of four rose hip species from spontaneous Sicilian flora. <i>Food Chemistry</i> , 2019, 289, 56-64.	4.2	62
15	Changes in the quality and antioxidant components of minimally processed table grapes during storage. <i>Scientia Horticulturae</i> , 2018, 232, 175-183.	1.7	19
16	Anthocyanins in different <i>Citrus</i> species: an UHPLC-ESI/MS ⁿ -assisted qualitative and quantitative investigation. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 4797-4808.	1.7	47
17	Screening of the anthocyanin profile and <i>in vitro</i> pancreatic lipase inhibition by anthocyanin-containing extracts of fruits, vegetables, legumes and cereals. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 4713-4723.	1.7	68
18	Phenolic trend and hygienic quality of green table olives fermented with <i>Lactobacillus plantarum</i> starter culture. <i>Food Chemistry</i> , 2015, 186, 271-276.	4.2	51

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19	Qualitative and nutraceutical aspects of lemon fruits grown on the mountainsides of the Mount Etna: A first step for a protected designation of origin or protected geographical indication application of the brand name "Limone dell'Etna"™. Food Research International, 2015, 74, 250-259.	2.9	21
20	Fruit quality and bioactive compounds relevant to human health of sweet cherry (Prunus avium L.) cultivars grown in Italy. Food Chemistry, 2013, 140, 630-638.	4.2	197
21	Supercritical carbon dioxide-treated blood orange juice as a new product in the fresh fruit juice market. Innovative Food Science and Emerging Technologies, 2010, 11, 477-484.	2.7	60