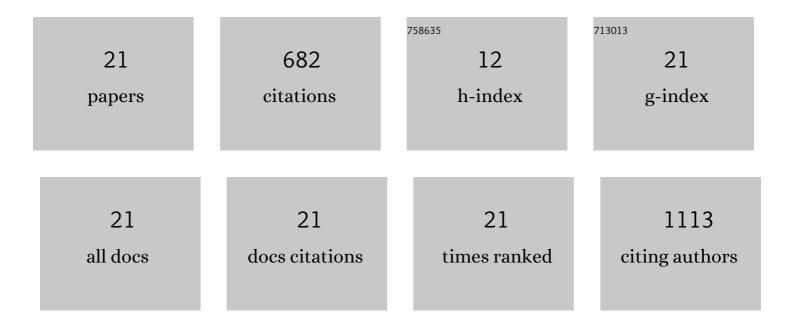
## Margherita Amenta

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4509768/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Effect of branch girdling on berry traits, chemical and sensory characteristics of †Italia' and †Victoria' table grapes. New Zealand Journal of Crop and Horticultural Science, 2023, 51, 52-68.	0.7	2
2	Red orange and lemon extract preserve from oxidative stress, DNA damage and inflammatory status in lambs. Italian Journal of Animal Science, 2022, 21, 934-942.	0.8	6
3	In vitro effects of bioflavonoids rich lemon extract on pre-adipocyte differentiation. Natural Product Research, 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. Waste Management, 2021, 131, 201-213.	3.7	13
5	Bioactive Compounds from Lemon (Citrus limon) Extract Overcome TNF-α-Induced Insulin Resistance in Cultured Adipocytes. Molecules, 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. Molecules, 2021, 26, 4291.	1.7	11
7	Potential Health Benefits of a Pomegranate Extract, Rich in Phenolic Compounds, in Intestinal Inflammation. Current Nutrition and Food Science, 2021, 17, 833-843.	0.3	6
8	Evaluation of lipid and cholesterol-lowering effect of bioflavonoids from bergamot extract. Natural Product Research, 2021, 35, 1-6.	1.0	14
9	Change in taste-altering non-volatile components of blood and common orange fruit during cold storage. Food Research International, 2020, 131, 108916.	2.9	13
10	Red orange and lemon extract prevents the renal toxicity induced by ochratoxin A in rats. Journal of Cellular Physiology, 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. Natural Product Research, 2020, 35, 1-6.	1.0	13
12	A red orange and lemon byâ€products extract rich in anthocyanins inhibits the progression of diabetic nephropathy. Journal of Cellular Physiology, 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. Scientia Horticulturae, 2019, 252, 316-323.	1.7	14
14	Bioactive compounds and antioxidant activity of four rose hip species from spontaneous Sicilian flora. Food Chemistry, 2019, 289, 56-64.	4.2	62
15	Changes in the quality and antioxidant components of minimally processed table grapes during storage. Scientia Horticulturae, 2018, 232, 175-183.	1.7	19
16	Anthocyanins in different <i>Citrus</i> species: an <scp>UHPLCâ€PDAâ€ESI</scp> /MS <i><sup>n</sup></i> â€assisted qualitative and quantitative investigation. Journal of the Science of Food and Agriculture, 2016, 96, 4797-4808.	1.7	47
17	Screening of the anthocyanin profile and <i>in vitro</i> pancreatic lipase inhibition by anthocyaninâ€containing extracts of fruits, vegetables, legumes and cereals. Journal of the Science of Food and Agriculture, 2016, 96, 4713-4723.	1.7	68
18	Phenolic trend and hygienic quality of green table olives fermented with Lactobacillus plantarum starter culture. Food Chemistry, 2015, 186, 271-276.	4.2	51

#	Article	IF	CITATIONS
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 â€`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