

Donato Angelino

List of Publications by Year in Descending Order

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Version: 2024-04-10

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

62 papers	1,534 citations	23 h-index	38 g-index
73 ext. papers	1,976 ext. citations	5.2 avg, IF	4.94 L-index

#	Paper	IF	Citations
62	Interaction Between Diet and Microbiota in the Pathophysiology of Alzheimer's Disease: Focus on Polyphenols and Dietary Fibers.. <i>Journal of Alzheimer's Disease</i> , 2022 ,	4.3	3
61	Early Dinner Time and Caloric Restriction Lapse Contribute to the Longevity of Nonagenarians and Centenarians of the Italian Abruzzo Region: A Cross-Sectional Study.. <i>Frontiers in Nutrition</i> , 2022 , 9, 863106	6.2	0
60	Diet and Health From reGistered Trials on ClinicalTrials.gov: The DIGIT Study.. <i>Frontiers in Nutrition</i> , 2022 , 9, 870776	6.2	
59	Nutritional Quality of Meat Analogues: Results From the Food Labelling of Italian Products (FLIP) Project.. <i>Frontiers in Nutrition</i> , 2022 , 9, 852831	6.2	0
58	Interaction Between Diet and Microbiota in the Pathophysiology of Alzheimer's Disease: Focus on Polyphenols and Dietary Fibers. <i>Advances in Alzheimer's Disease</i> , 2022 ,		
57	Effect of presence of gluten and spreads on the oral processing behavior of breads. <i>Food Chemistry</i> , 2021 , 373, 131615	8.5	0
56	Comparison of the Nutritional Quality of Branded and Private-Label Food Products Sold in Italy: Focus on the Cereal-Based Products Collected From the Food Labeling of Italian Products Study. <i>Frontiers in Nutrition</i> , 2021 , 8, 660766	6.2	0
55	Effect of coffee and cocoa-based confectionery containing coffee on markers of cardiometabolic health: results from the pocket-4-life project. <i>European Journal of Nutrition</i> , 2021 , 60, 1453-1463	5.2	3
54	Calcium intake from different food sources in Italian women without and with non-previously diagnosed osteoporosis. <i>International Journal of Food Sciences and Nutrition</i> , 2021 , 72, 418-427	3.7	1
53	Nutritional Quality of Pasta Sold on the Italian Market: The Food Labelling of Italian Products (FLIP) Study. <i>Nutrients</i> , 2021 , 13,	6.7	7
52	Reproducibility and validity of a food-frequency questionnaire (NFFQ) to assess food consumption based on the NOVA classification in adults. <i>International Journal of Food Sciences and Nutrition</i> , 2021 , 72, 861-869	3.7	5
51	Effect of Coffee and Cocoa-Based Confectionery Containing Coffee on Markers of DNA Damage and Lipid Peroxidation Products: Results from a Human Intervention Study. <i>Nutrients</i> , 2021 , 13,	6.7	1
50	Breakfast Cereals Carrying Fibre-Related Claims: Do They Have a Better Nutritional Composition Than Those without Such Claims? Results from the Food Labelling of Italian Products (FLIP) Study. <i>Foods</i> , 2021 , 10,	4.9	1
49	Specific Dietary (Poly)phenols Are Associated with Sleep Quality in a Cohort of Italian Adults. <i>Nutrients</i> , 2020 , 12,	6.7	15
48	Nutritional Quality of Plant-Based Drinks Sold in Italy: The Food Labelling of Italian Products (FLIP) Study. <i>Foods</i> , 2020 , 9,	4.9	21
47	Quantifying the human diet in the crosstalk between nutrition and health by multi-targeted metabolomics of food and microbiota-derived metabolites. <i>International Journal of Obesity</i> , 2020 , 44, 2372-2381	5.5	18
46	Phenyl-Valerolactones and healthy ageing: Linking dietary factors, nutrient biomarkers, metabolic status and inflammation with cognition in older adults (the VALID project). <i>Nutrition Bulletin</i> , 2020 , 45, 415-423	3.5	1

45	Chemical Characterization of Capsule-Brewed Espresso Coffee Aroma from the Most Widespread Italian Brands by HS-SPME/GC-MS. <i>Molecules</i> , 2020 , 25,	4.8	10
44	Effects of Popular Diets on Anthropometric and Cardiometabolic Parameters: An Umbrella Review of Meta-Analyses of Randomized Controlled Trials. <i>Advances in Nutrition</i> , 2020 , 11, 815-833	10	45
43	Diet and Mental Health: Review of the Recent Updates on Molecular Mechanisms. <i>Antioxidants</i> , 2020 , 9,	7.1	67
42	The Nutritional Quality of Organic and Conventional Food Products Sold in Italy: Results from the Food Labelling of Italian Products (FLIP) Study. <i>Nutrients</i> , 2020 , 12,	6.7	11
41	Role of berries in vascular function: a systematic review of human intervention studies. <i>Nutrition Reviews</i> , 2020 , 78, 189-206	6.4	9
40	Functional pasta consumption in healthy volunteers modulates ABCG1-mediated cholesterol efflux capacity of HDL. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2020 , 30, 1768-1776	4.5	3
39	Potential prebiotic effect of a long-chain dextran produced by : an evaluation. <i>International Journal of Food Sciences and Nutrition</i> , 2020 , 71, 563-571	3.7	10
38	Evaluation of nutritional quality of biscuits and sweet snacks sold on the Italian market: the Food Labelling of Italian Products (FLIP) study. <i>Public Health Nutrition</i> , 2020 , 23, 2811-2818	3.3	3
37	Flavan-3-ols: Catechins and Proanthocyanidins 2020 , 283-317		
36	Analysis of Food Labels to Evaluate the Nutritional Quality of Bread Products and Substitutes Sold in Italy: Results from the Food Labelling of Italian Products (FLIP) Study. <i>Foods</i> , 2020 , 9,	4.9	3
35	Differential Catabolism of an Anthocyanin-Rich Elderberry Extract by Three Gut Microbiota Bacterial Species. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 1837-1843	5.7	9
34	Validation of a nutrition knowledge questionnaire in Italian students attending the University of Parma. <i>Public Health Nutrition</i> , 2020 , 23, 1527-1531	3.3	3
33	Phenyl-Valerolactones and phenylvaleric acids, the main colonic metabolites of flavan-3-ols: synthesis, analysis, bioavailability, and bioactivity. <i>Natural Product Reports</i> , 2019 , 36, 714-752	15.1	114
32	Glucose- and Lipid-Related Biomarkers Are Affected in Healthy Obese or Hyperglycemic Adults Consuming a Whole-Grain Pasta Enriched in Prebiotics and Probiotics: A 12-Week Randomized Controlled Trial. <i>Journal of Nutrition</i> , 2019 , 149, 1714-1723	4.1	25
31	Fruit and vegetable consumption and health outcomes: an umbrella review of observational studies. <i>International Journal of Food Sciences and Nutrition</i> , 2019 , 70, 652-667	3.7	91
30	Effect of sprouting on nutritional quality of pulses. <i>International Journal of Food Sciences and Nutrition</i> , 2019 , 70, 30-40	3.7	23
29	5-(Hydroxyphenyl)-Valerolactone-Sulfate, a Key Microbial Metabolite of Flavan-3-ols, Is Able to Reach the Brain: Evidence from Different in , In Vitro and In Vivo Experimental Models. <i>Nutrients</i> , 2019 , 11,	6.7	32
28	Evaluation of the Nutritional Quality of Breakfast Cereals Sold on the Italian Market: The Food Labelling of Italian Products (FLIP) Study. <i>Nutrients</i> , 2019 , 11,	6.7	26

27	Acute Intake of a Grape and Blueberry Polyphenol-Rich Extract Ameliorates Cognitive Performance in Healthy Young Adults During a Sustained Cognitive Effort. <i>Antioxidants</i> , 2019 , 8,	7.1	25
26	Claimed effects, outcome variables and methods of measurement for health claims on foods related to the gastrointestinal tract proposed under regulation (EC) 1924/2006. <i>International Journal of Food Sciences and Nutrition</i> , 2018 , 69, 771-804	3.7	4
25	Claimed effects, outcome variables and methods of measurement for health claims proposed under Regulation (EC) 1924/2006 in the framework of bone health. <i>PharmaNutrition</i> , 2018 , 6, 17-36	2.9	3
24	Designing a Score-Based Method for the Evaluation of the Nutritional Quality of the Gluten-Free Bakery Products and their Gluten-Containing Counterparts. <i>Plant Foods for Human Nutrition</i> , 2018 , 73, 154-159	3.9	19
23	Claimed effects, outcome variables and methods of measurement for health claims on foods proposed under Regulation (EC) 1924/2006 in the area of oral health. <i>NFS Journal</i> , 2018 , 10, 10-25	6.5	5
22	Dark chocolate modulates platelet function with a mechanism mediated by flavan-3-ol metabolites. <i>Medicine (United States)</i> , 2018 , 97, e13432	1.8	13
21	Niacin, alkaloids and (poly)phenolic compounds in the most widespread Italian capsule-brewed coffees. <i>Scientific Reports</i> , 2018 , 8, 17874	4.9	20
20	Gluten-free pasta incorporating chia (<i>Salvia hispanica</i> L.) as thickening agent: An approach to naturally improve the nutritional profile and the in vitro carbohydrate digestibility. <i>Food Chemistry</i> , 2017 , 221, 1954-1961	8.5	49
19	Bioaccessibility and bioavailability of phenolic compounds in bread: a review. <i>Food and Function</i> , 2017 , 8, 2368-2393	6.1	70
18	Claimed Effects, Outcome Variables and Methods of Measurement for Health Claims Proposed Under European Community Regulation 1924/2006 in the Framework of Maintenance of Skin Function. <i>Nutrients</i> , 2017 , 10,	6.7	4
17	Environmental impact of omnivorous, ovo-lacto-vegetarian, and vegan diet. <i>Scientific Reports</i> , 2017 , 7, 6105	4.9	65
16	Enhancement of flavonoid ability to cross the blood-brain barrier of rats by co-administration with Tocopherol. <i>Food and Function</i> , 2015 , 6, 394-400	6.1	74
15	Assessment of antioxidant capacity of energy drinks, energy gels and sport drinks in comparison with coffee and tea. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 240-248	3.8	5
14	Myrosinase-dependent and -independent formation and control of isothiocyanate products of glucosinolate hydrolysis. <i>Frontiers in Plant Science</i> , 2015 , 6, 831	6.2	70
13	The ORAC/kcal ratio qualifies nutritional and functional properties of fruit juices, nectars, and fruit drinks. <i>International Journal of Food Sciences and Nutrition</i> , 2014 , 65, 708-12	3.7	8
12	Camelina sativa defatted seed meal contains both alkyl sulfinyl glucosinolates and quercetin that synergize bioactivity. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 8385-91	5.7	23
11	Glucosinolate hydrolysis and bioavailability of resulting isothiocyanates: Focus on glucoraphanin. <i>Journal of Functional Foods</i> , 2014 , 7, 67-76	5.1	91
10	Vitexin-2-O-xyloside, raphasatin and (-)-epigallocatechin-3-gallate synergistically affect cell growth and apoptosis of colon cancer cells. <i>Food Chemistry</i> , 2013 , 138, 1521-30	8.5	49

9	Nutritional and functional potential of Beta vulgaris cicla and rubra. <i>Floterapia</i> , 2013 , 89, 188-99	3.2	128
8	Caecal absorption of vitexin-2-O-xyloside and its aglycone apigenin, in the rat. <i>Food and Function</i> , 2013 , 4, 1339-45	6.1	21
7	Comparison of bioactive phytochemical content and release of isothiocyanates in selected brassica sprouts. <i>Food Chemistry</i> , 2013 , 141, 297-303	8.5	46
6	An enzyme-linked immunosorbent assay for the measurement of plasma flavonoids in mice fed apigenin-C-glycoside. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 3087-93	4.3	5
5	ORAC of chitosan and its derivatives. <i>Food Hydrocolloids</i> , 2012 , 28, 243-247	10.6	28
4	Total extract of Beta vulgaris var. cicla seeds versus its purified phenolic components: antioxidant activities and antiproliferative effects against colon cancer cells. <i>Phytochemical Analysis</i> , 2011 , 22, 272-93	3.4	34
3	The cellular antioxidant activity in red blood cells (CAA-RBC): A new approach to bioavailability and synergy of phytochemicals and botanical extracts. <i>Food Chemistry</i> , 2011 , 125, 685-691	8.5	64
2	Chemical and cellular antioxidant activity of phytochemicals purified from olive mill waste waters. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 2011-8	5.7	31
1	Fruit and Vegetable Antioxidants in Health 2010 , 37-58		17