

Corrado Rizzi

List of Publications by Year in descending order

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Version: 2024-02-01

40
papers

1,017
citations

430874

18
h-index

434195

31
g-index

41
all docs

41
docs citations

41
times ranked

1242
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Apoptosis, DNA damage and ubiquitin expression in normal and <i>mdx</i> muscle fibers after exercise. <i>FEBS Letters</i> , 1995, 373, 291-295. | 2.8 | 144 |
| 2 | Exercise Induces Myonuclear Ubiquitination and Apoptosis in Dystrophin-deficient Muscle of Mice. <i>Journal of Neuropathology and Experimental Neurology</i> , 1997, 56, 45-57. | 1.7 | 113 |
| 3 | Anti-tumour potential of a gallic acid-containing phenolic fraction from <i>Oenothera biennis</i> . <i>Cancer Letters</i> , 2005, 226, 17-25. | 7.2 | 76 |
| 4 | Effects of wheat germ agglutinin on human gastrointestinal epithelium: Insights from an experimental model of immune/epithelial cell interaction. <i>Toxicology and Applied Pharmacology</i> , 2009, 237, 146-153. | 2.8 | 68 |
| 5 | Wheat Bread Fortification by Grape Pomace Powder: Nutritional, Technological, Antioxidant, and Sensory Properties. <i>Foods</i> , 2021, 10, 75. | 4.3 | 58 |
| 6 | Effects of microencapsulation by ionic gelation on the oxidative stability of flaxseed oil. <i>Food Chemistry</i> , 2018, 269, 293-299. | 8.2 | 43 |
| 7 | Plant lectins as carriers for oral drugs: Is wheat germ agglutinin a suitable candidate?. <i>Toxicology and Applied Pharmacology</i> , 2005, 207, 170-178. | 2.8 | 35 |
| 8 | Production of stable food-grade microencapsulated astaxanthin by vibrating nozzle technology. <i>Food Chemistry</i> , 2017, 221, 289-295. | 8.2 | 34 |
| 9 | Evaluation of the sensory and physical properties of meat and fish derivatives containing grape pomace powders. <i>International Journal of Food Science and Technology</i> , 2019, 54, 952-958. | 2.7 | 34 |
| 10 | Breadstick fortification with red grape pomace: effect on nutritional, technological and sensory properties. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 2545-2552. | 3.5 | 32 |
| 11 | Expression of α -amylase inhibitors in diploid <i>Triticum</i> species. <i>Food Chemistry</i> , 2012, 135, 2643-2649. | 8.2 | 30 |
| 12 | High-resolution sodium dodecyl sulfate-polyacrylamide gel electrophoresis and immunochemical identification of the 2X and embryonic myosin heavy chains in complex mixtures of isomyosins. <i>Electrophoresis</i> , 1995, 16, 101-104. | 2.4 | 28 |
| 13 | Technological, nutritional, and sensory properties of durum wheat fresh pasta fortified with <i>Moringa oleifera</i> L. leaf powder. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1920-1925. | 3.5 | 28 |
| 14 | Quantitative Determination of Dietary Lectin Activities by Enzyme-Linked Immunosorbent Assay Using Specific Glycoproteins Immobilized on Microtiter Plates. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6266-6270. | 5.2 | 27 |
| 15 | Temperature-dependent decay of wheat germ agglutinin activity and its implications for food processing and analysis. <i>Food Control</i> , 2004, 15, 391-395. | 5.5 | 24 |
| 16 | Active soybean lectin in foods: quantitative determination by ELISA using immobilised asialofetuin. <i>Food Research International</i> , 2003, 36, 815-821. | 6.2 | 21 |
| 17 | Isolation and Identification of Two Lipid Transfer Proteins in Pomegranate (<i>Punica granatum</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 11057-11062. | 5.2 | 20 |
| 18 | Impact of Grape Pomace Powder on the Phenolic Bioaccessibility and on In Vitro Starch Digestibility of Wheat Based Bread. <i>Foods</i> , 2021, 10, 507. | 4.3 | 19 |

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| 19 | Effect of Moringa oleifera L. Leaf Powder Addition on the Phenolic Bioaccessibility and on In Vitro Starch Digestibility of Durum Wheat Fresh Pasta. <i>Foods</i> , 2020, 9, 628. | 4.3 | 18 |
| 20 | Full-fledged proteomic analysis of bioactive wheat amylase inhibitors by a 3-D analytical technique: Identification of new heterodimeric aggregation states. <i>Electrophoresis</i> , 2007, 28, 460-466. | 2.4 | 14 |
| 21 | Effective recovery by KCl precipitation of highly diluted muscle proteins solubilized with sodium dodecyl sulfate. <i>Electrophoresis</i> , 1991, 12, 1005-1010. | 2.4 | 13 |
| 22 | Studies on the joint cytotoxicity of Wheat Germ Agglutinin and monensin. <i>Toxicology in Vitro</i> , 2004, 18, 821-827. | 2.4 | 11 |
| 23 | Study of the phenolic profile of a grape pomace powder and its impact on delaying corn oil oxidation. <i>Natural Product Research</i> , 2022, 36, 455-459. | 1.8 | 11 |
| 24 | Solubilization and Activity Detection in Polyacrylamide Gels of a Membrane-Bound Esterase from an Oenological Strain of <i>Saccharomyces cerevisiae</i> . <i>Journal of the Institute of Brewing</i> , 2003, 109, 187-193. | 2.3 | 10 |
| 25 | Egg-matrix for large-scale single-step affinity purification of plant lectins with different carbohydrate specificities. <i>Protein Expression and Purification</i> , 2003, 27, 182-185. | 1.3 | 9 |
| 26 | Comparison of Esterase Patterns of Three Yeast Strains As Obtained with Different Synthetic Substrates. <i>Journal of the Institute of Brewing</i> , 2005, 111, 234-236. | 2.3 | 9 |
| 27 | Red wine proteins: Two dimensional (2-D) electrophoresis and mass spectrometry analysis. <i>Food Chemistry</i> , 2014, 164, 413-417. | 8.2 | 9 |
| 28 | Predicted Shelf-Life, Thermodynamic Study and Antioxidant Capacity of Breadsticks Fortified with Grape Pomace Powders. <i>Foods</i> , 2021, 10, 2815. | 4.3 | 9 |
| 29 | Effects of dietary wheat germ deprivation on the immune system in Wistar rats: a pilot study. <i>International Immunopharmacology</i> , 2002, 2, 1495-1501. | 3.8 | 8 |
| 30 | A Rapid Method for the Recovery, Quantification and Electrophoretic Analysis of Proteins from Beer. <i>Journal of the Institute of Brewing</i> , 2006, 112, 25-27. | 2.3 | 8 |
| 31 | Monitoring the antioxidant activity of an eco-friendly processed grape pomace along the storage. <i>Natural Product Research</i> , 2020, 35, 1-4. | 1.8 | 8 |
| 32 | Effect of the distillation process on polyphenols content of grape pomace. <i>European Food Research and Technology</i> , 2022, 248, 929-935. | 3.3 | 8 |
| 33 | A Method for the Preparative Separation of Beer Proteins and Glycocompounds. <i>Journal of the Institute of Brewing</i> , 2011, 117, 435-439. | 2.3 | 6 |
| 34 | Emulsification of Simulated Gastric Fluids Protects Wheat α -Amylase Inhibitor 0.19 Epitopes from Digestion. <i>Food Analytical Methods</i> , 2012, 5, 234-243. | 2.6 | 6 |
| 35 | Setup of a procedure for cider proteins recovery and quantification. <i>European Food Research and Technology</i> , 2016, 242, 1803-1811. | 3.3 | 6 |
| 36 | The Food Allergy Risk Management in the EU Labelling Legislation. <i>Journal of Agricultural and Environmental Ethics</i> , 2017, 30, 275-285. | 1.7 | 6 |

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|----|--|-----|-----------|
| 37 | Fully reversible procedure for silver staining improves densitometry of complex mixtures of biopolymers resolved by sodium dodecyl sulfate-polyacrylamide gel electrophoresis. <i>Electrophoresis</i> , 2002, 23, 3266-3269. | 2.4 | 5 |
| 38 | Glucose/Ribitol Dehydrogenase and 16.9 kDa Class I Heat Shock Protein 1 as Novel Wheat Allergens in Baker's Respiratory Allergy. <i>Molecules</i> , 2022, 27, 1212. | 3.8 | 5 |
| 39 | Hen egg white lysozyme is a hidden allergen in Italian commercial ciders. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016, 34, 1-7. | 2.3 | 2 |
| 40 | Preliminary Characterization of a Functional Jam from Red Chicory By-Product. <i>Open Biotechnology Journal</i> , 2021, 15, 183-189. | 1.2 | 1 |