Corrado Rizzi

List of Publications by Year
in descending order

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40	1,017	430874	434195
papers	citations	18 h-index	31 g-index

41	41	41	1242
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Study of the phenolic profile of a grape pomace powder and its impact on delaying corn oil oxidation. Natural Product Research, 2022, 36, 455-459.	1.8	11
2	Breadstick fortification with red grape pomace: effect on nutritional, technological and sensory properties. Journal of the Science of Food and Agriculture, 2022, 102, 2545-2552.	3.5	32
3	Effect of the distillation process on polyphenols content of grape pomace. European Food Research and Technology, 2022, 248, 929-935.	3.3	8
4	Glucose/Ribitol Dehydrogenase and 16.9 kDa Class I Heat Shock Protein 1 as Novel Wheat Allergens in Bakerâ€™s Respiratory Allergy. Molecules, 2022, 27, 1212.	3.8	5
5	Technological, nutritional, and sensory properties of durum wheat fresh pasta fortified with <scp>Moringa oleifera</scp> L. leaf powder. Journal of the Science of Food and Agriculture, 2021, 101, 1920-1925.	3.5	28
6	Impact of Grape Pomace Powder on the Phenolic Bioaccessibility and on In Vitro Starch Digestibility of Wheat Based Bread. Foods, 2021, 10, 507.	4.3	19
7	Wheat Bread Fortification by Grape Pomace Powder: Nutritional, Technological, Antioxidant, and Sensory Properties. Foods, 2021, 10, 75.	4.3	58
8	Predicted Shelf-Life, Thermodynamic Study and Antioxidant Capacity of Breadsticks Fortified with Grape Pomace Powders. Foods, 2021, 10, 2815.	4.3	9
9	Preliminary Characterization of a Functional Jam from Red Chicory By-Product. Open Biotechnology Journal, 2021, 15, 183-189.	1.2	1
10	Monitoring the antioxidant activity of an eco-friendly processed grape pomace along the storage. Natural Product Research, 2020, 35, 1-4.	1.8	8
11	Effect of Moringa oleifera L. Leaf Powder Addition on the Phenolic Bioaccessibility and on In Vitro Starch Digestibility of Durum Wheat Fresh Pasta. Foods, 2020, 9, 628.	4.3	18
12	Evaluation of the sensory and physical properties of meat and fish derivatives containing grape pomace powders. International Journal of Food Science and Technology, 2019, 54, 952-958.	2.7	34
13	Effects of microencapsulation by ionic gelation on the oxidative stability of flaxseed oil. Food Chemistry, 2018, 269, 293-299.	8.2	43
14	The Food Allergy Risk Management in the EU Labelling Legislation. Journal of Agricultural and Environmental Ethics, 2017, 30, 275-285.	1.7	6
15	Production of stable food-grade microencapsulated astaxanthin by vibrating nozzle technology. Food Chemistry, 2017, 221, 289-295.	8.2	34
16	Hen egg white lysozyme is a hidden allergen in Italian commercial ciders. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 34, 1-7.	2.3	2
17	Setup of a procedure for cider proteins recovery and quantification. European Food Research and Technology, 2016, 242, 1803-1811.	3.3	6
18	Red wine proteins: Two dimensional (2-D) electrophoresis and mass spectrometry analysis. Food Chemistry, 2014, 164, 413-417.	8.2	9

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19	Expression of Î±-amylase inhibitors in diploid Triticum species. Food Chemistry, 2012, 135, 2643-2649.	8.2	30
20	Emulsification of Simulated Gastric Fluids Protects Wheat Î±-Amylase Inhibitor 0.19 Epitopes from Digestion. Food Analytical Methods, 2012, 5, 234-243.	2.6	6
21	A Method for the Preparative Separation of Beer Proteins and Glycocompounds. Journal of the Institute of Brewing, 2011, 117, 435-439.	2.3	6
22	Effects of wheat germ agglutinin on human gastrointestinal epithelium: Insights from an experimental model of immune/epithelial cell interaction. Toxicology and Applied Pharmacology, 2009, 237, 146-153.	2.8	68
23	Isolation and Identification of Two Lipid Transfer Proteins in Pomegranate (Punica granatum). Journal of Agricultural and Food Chemistry, 2007, 55, 11057-11062.	5.2	20
24	Full-fledged proteomic analysis of bioactive wheat amylase inhibitors by a 3-D analytical technique: Identification of new heterodimeric aggregation states. Electrophoresis, 2007, 28, 460-466.	2.4	14
25	A Rapid Method for the Recovery, Quantification and Electrophoretic Analysis of Proteins from Beer. Journal of the Institute of Brewing, 2006, 112, 25-27.	2.3	8
26	Plant lectins as carriers for oral drugs: Is wheat germ agglutinin a suitable candidate?. Toxicology and Applied Pharmacology, 2005, 207, 170-178.	2.8	35
27	Comparison of Esterase Patterns of Three Yeast Strains As Obtained with Different Synthetic Substrates. Journal of the Institute of Brewing, 2005, 111, 234-236.	2.3	9
28	Anti-tumour potential of a gallic acid-containing phenolic fraction from Oenothera biennis. Cancer Letters, 2005, 226, 17-25.	7.2	76
29	Studies on the joint cytotoxicity of Wheat Germ Agglutinin and monensin. Toxicology in Vitro, 2004, 18, 821-827.	2.4	11
30	Temperature-dependent decay of wheat germ agglutinin activity and its implications for food processing and analysis. Food Control, 2004, 15, 391-395.	5.5	24
31	Solubilization and Activity Detection in Polyacrylamide Gels of a Membrane-Bound Esterase from an Oenological Strain of Saccharomyces cerevisiae. Journal of the Institute of Brewing, 2003, 109, 187-193.	2.3	10
32	Egg-matrix for large-scale single-step affinity purification of plant lectins with different carbohydrate specificities. Protein Expression and Purification, 2003, 27, 182-185.	1.3	9
33	Active soybean lectin in foods: quantitative determination by ELISA using immobilised asialofetuin. Food Research International, 2003, 36, 815-821.	6.2	21
34	Quantitative Determination of Dietary Lectin Activities by Enzyme-Linked Immunosorbent Assay Using Specific Glycoproteins Immobilized on Microtiter Plates. Journal of Agricultural and Food Chemistry, 2002, 50, 6266-6270.	5.2	27
35	Effects of dietary wheat germ deprivation on the immune system in Wistar rats: a pilot study. International Immunopharmacology, 2002, 2, 1495-1501.	3.8	8
36	Fully reversible procedure for silver staining improves densitometry of complex mixtures of biopolymers resolved by sodium dodecyl sulfate-polyacrylamide gel electrophoresis. Electrophoresis, 2002, 23, 3266-3269.	2.4	5

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37	Exercise Induces Myonuclear Ubiquitination and Apoptosis in Dystrophin-deficient Muscle of Mice. Journal of Neuropathology and Experimental Neurology, 1997, 56, 45-57.	1.7	113
38	High-resolution sodium dodecyl sulfate-polyacrylamide gel electrophoresis and immunochemical identification of the 2X and embryonic myosin heavy chains in complex mixtures of isomyosins. Electrophoresis, 1995, 16, 101-104.	2.4	28
39	Apoptosis, DNA damage and ubiquitin expression in normal and mdx muscle fibers after exercise. FEBS Letters, 1995, 373, 291-295.	2.8	144
40	Effective recovery by KCl precipitation of highly diluted muscle proteins solubilized with sodium dodecyl sulfate. Electrophoresis, 1991, 12, 1005-1010.	2.4	13