

Pasquale Ferranti

List of Publications by Year in descending order

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235
papers

7,920
citations

38660

50
h-index

76769

74
g-index

244
all docs

244
docs citations

244
times ranked

7979
citing authors

#	ARTICLE	IF	CITATIONS
1	Production of Angiotensin-I-Converting-Enzyme-Inhibitory Peptides in Fermented Milks Started by <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> SS1 and <i>Lactococcus lactis</i> subsp. <i>cremoris</i> FT4. <i>Applied and Environmental Microbiology</i> , 2000, 66, 3898-3904.	1.4	317
2	Mesophilic and Psychrotrophic Bacteria from Meat and Their Spoilage Potential In Vitro and in Beef. <i>Applied and Environmental Microbiology</i> , 2009, 75, 1990-2001.	1.4	282
3	Towards a new gliadin reference material— isolation and characterisation. <i>Journal of Cereal Science</i> , 2006, 43, 331-341.	1.8	169
4	Peptides surviving the simulated gastrointestinal digestion of milk proteins: Biological and toxicological implications. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2010, 878, 295-308.	1.2	160
5	Metatranscriptomics reveals temperature-driven functional changes in microbiome impacting cheese maturation rate. <i>Scientific Reports</i> , 2016, 6, 21871.	1.6	149
6	Different molecular types of <i>Pseudomonas fragi</i> have the same overall behaviour as meat spoilers. <i>International Journal of Food Microbiology</i> , 2010, 142, 120-131.	2.1	145
7	Characterization of the 12% trichloroacetic acid-insoluble oligopeptides of Parmigiano-Reggiano cheese. <i>Journal of Dairy Research</i> , 1992, 59, 401-411.	0.7	144
8	Changes in the proteome of <i>Salmonella enterica</i> serovar Thompson as stress adaptation to sublethal concentrations of thymol. <i>Proteomics</i> , 2010, 10, 1040-1049.	1.3	131
9	Identification of N-linked glycoproteins in human milk by hydrophilic interaction liquid chromatography and mass spectrometry. <i>Proteomics</i> , 2008, 8, 3833-3847.	1.3	127
10	Analysis of food proteins and peptides by mass spectrometry-based techniques. <i>Journal of Chromatography A</i> , 2009, 1216, 7130-7142.	1.8	113
11	Production, digestibility and allergenicity of hemp (<i>Cannabis sativa</i> L.) protein isolates. <i>Food Research International</i> , 2019, 115, 562-571.	2.9	107
12	The evolution of analytical chemistry methods in foodomics. <i>Journal of Chromatography A</i> , 2016, 1428, 3-15.	1.8	104
13	Casein proteolysis in human milk: tracing the pattern of casein breakdown and the formation of potential bioactive peptides. <i>Journal of Dairy Research</i> , 2004, 71, 74-87.	0.7	97
14	Primary structure of ovine κ -caseins: localization of phosphorylation sites and characterization of genetic variants A, C and D. <i>Journal of Dairy Research</i> , 1995, 62, 281-296.	0.7	88
15	Mass spectrometry analysis of gliadins in celiac disease. <i>Journal of Mass Spectrometry</i> , 2007, 42, 1531-1548.	0.7	87
16	The frontiers of mass spectrometry-based techniques in food allergenomics. <i>Journal of Chromatography A</i> , 2011, 1218, 7386-7398.	1.8	87
17	Grape skin phenolics as inhibitors of mammalian α -glucosidase and α -amylase— effect of food matrix and processing on efficacy. <i>Food and Function</i> , 2016, 7, 1655-1663.	2.1	87
18	Novel bioactive lipodepsipeptides from <i>Pseudomonas syringae</i> : The pseudomycins. <i>FEBS Letters</i> , 1994, 355, 96-100.	1.3	86

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19	Characterization of the Pattern of $\hat{1}\pm$ - and $\hat{1}^2$ -Casein Breakdown and Release of a Bioactive Peptide by a Cell Envelope Proteinase from <i>Lactobacillus delbrueckii</i> subsp. <i>lactis</i> CRL 581. Applied and Environmental Microbiology, 2008, 74, 3682-3689.	1.4	85
20	Transport across Caco-2 monolayers of peptides arising from in vitro digestion of bovine milk proteins. Food Chemistry, 2013, 139, 203-212.	4.2	85
21	Characterization of the oligopeptides of Parmigiano-Reggiano cheese soluble in 120 g trichloroacetic acid/1. Journal of Dairy Research, 1994, 61, 365-374.	0.7	81
22	Role of intestinal brush border peptidases in the simulated digestion of milk proteins. Molecular Nutrition and Food Research, 2015, 59, 948-956.	1.5	80
23	The interaction of cocoa polyphenols with milk proteins studied by proteomic techniques. Food Research International, 2013, 54, 406-415.	2.9	76
24	Mass spectrometry in the study of anthocyanins and their derivatives: differentiation of <i>Vitis vinifera</i> and hybrid grapes by liquid chromatography/electrospray ionization mass spectrometry and tandem mass spectrometry. Journal of Mass Spectrometry, 2005, 40, 83-90.	0.7	75
25	Proteomic and peptidomic characterisation of beer: Immunological and technological implications. Food Chemistry, 2011, 124, 1718-1726.	4.2	75
26	Technological properties and bacteriocins production by <i>Lactobacillus curvatus</i> 54M16 and its use as starter culture for fermented sausage manufacture. Food Control, 2016, 59, 31-45.	2.8	75
27	Proteomic analysis in allergy and intolerance to wheat products. Expert Review of Proteomics, 2011, 8, 95-115.	1.3	72
28	Proteomics, Peptidomics, and Immunogenic Potential of Wheat Beer (Weissbier). Journal of Agricultural and Food Chemistry, 2015, 63, 3579-3586.	2.4	72
29	Protein digestomics: Integrated platforms to study food-protein digestion and derived functional and active peptides. TrAC - Trends in Analytical Chemistry, 2013, 52, 120-134.	5.8	71
30	Proteomic approaches to study structure, functions and toxicity of legume seeds lectins. Perspectives for the assessment of food quality and safety. Journal of Proteomics, 2009, 72, 527-538.	1.2	70
31	Identification of a peptide from $\hat{1}\pm$ -gliadin resistant to digestive enzymes: Implications for celiac disease. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2007, 855, 236-241.	1.2	69
32	Characterisation and cytomodulatory properties of peptides from Mozzarella di Bufala Campana cheese whey. Journal of Peptide Science, 2009, 15, 251-258.	0.8	68
33	Characterisation of S-nitrosohaemoglobin by mass spectrometry. FEBS Letters, 1997, 400, 19-24.	1.3	67
34	Serum Oxidative Stress Markers and Lipidomic Profile to Detect NASH Patients Responsive to an Antioxidant Treatment: A Pilot Study. Oxidative Medicine and Cellular Longevity, 2014, 2014, 1-8.	1.9	66
35	Occurrence of five $\hat{1}\pm$ -casein variants in ovine milk. Journal of Dairy Research, 1996, 63, 49-59.	0.7	65
36	Extensive in vitro gastrointestinal digestion markedly reduces the immune-toxicity of <i>Triticum monococcum</i> wheat: Implication for celiac disease. Molecular Nutrition and Food Research, 2015, 59, 1844-1854.	1.5	65

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37	Compared digestibility of plant protein isolates by using the INFOGEST digestion protocol. Food Research International, 2020, 137, 109708.	2.9	64
38	Proteomic characterization of donkey milk α -casein. Journal of Chromatography A, 2010, 1217, 4834-4840.	1.8	63
39	Phosphopeptides from Grana Padano cheese: nature, origin and changes during ripening. Journal of Dairy Research, 1997, 64, 601-615.	0.7	62
40	An overview of α -omic analytical methods applied in bioactive peptide studies. Food Research International, 2013, 54, 925-934.	2.9	62
41	Characterization of wheat gliadin proteins by combined two-dimensional gel electrophoresis and tandem mass spectrometry. Proteomics, 2005, 5, 2859-2865.	1.3	61
42	Isolation and characterization of four type-1 ribosome-inactivating proteins, with polynucleotide:adenosine glycosidase activity, from leaves of Phytolacca dioica L.. Planta, 1999, 208, 125-131.	1.6	60
43	Interallelic recombination is probably responsible for the occurrence of a new β -casein variant found in the goat species. FEBS Journal, 2002, 269, 1293-1303.	0.2	59
44	Effects of sheep β -casein CC, CD and DD genotypes on milk composition and cheesemaking properties. Journal of Dairy Research, 1999, 66, 409-419.	0.7	56
45	Qualitative and quantitative analysis of wheat gluten proteins by liquid chromatography and electrospray mass spectrometry. , 2000, 14, 897-904.		56
46	Identification of free and bound volatile compounds as typicalness and authenticity markers of non-aromatic grapes and wines through a combined use of mass spectrometric techniques. Food Chemistry, 2008, 110, 762-768.	4.2	56
47	Casein phosphoproteome: Identification of phosphoproteins by combined mass spectrometry and two-dimensional gel electrophoresis. Electrophoresis, 2003, 24, 2824-2837.	1.3	55
48	Capillary zone electrophoresis and mass spectrometry for the characterization of genetic variants of human hemoglobin. Analytical Biochemistry, 1991, 194, 1-8.	1.1	54
49	Hydroxyapatite affinity chromatography for the highly selective enrichment of mono- and multi-phosphorylated peptides in phosphoproteome analysis. Proteomics, 2010, 10, 380-393.	1.3	54
50	Tracking the Fate of Pasta (<i>T. Durum</i> Semolina) Immunogenic Proteins by in Vitro Simulated Digestion. Journal of Agricultural and Food Chemistry, 2015, 63, 2660-2667.	2.4	54
51	Species- and cultivar-dependent traits of <i>Prunus avium</i> and <i>Prunus cerasus</i> polyphenols. Journal of Food Composition and Analysis, 2016, 45, 50-57.	1.9	53
52	Proteomic study of muscle sarcoplasmic proteins using AUT-PAGE/SDS-PAGE as two-dimensional gel electrophoresis. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2006, 833, 101-108.	1.2	52
53	Proteomic-based analytical approach for the characterization of glutenin subunits in durum wheat. Journal of Mass Spectrometry, 2009, 44, 1709-1723.	0.7	51
54	Proteolysis of bovine β -lactoglobulin during thermal treatment in subdenaturing conditions highlights some structural features of the temperature-modified protein and yields fragments with low immunoreactivity. FEBS Journal, 2002, 269, 1362-1372.	0.2	47

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55	Identification of plant proteins in adulterated skimmed milk powder by high-performance liquid chromatography–mass spectrometry. <i>Journal of Chromatography A</i> , 2007, 1164, 189-197.	1.8	47
56	Combined high resolution chromatographic techniques (FPLC and HPLC) and mass spectrometry-based identification of peptides and proteins in Grana Padano cheese. <i>Dairy Science and Technology</i> , 1997, 77, 683-697.	0.9	46
57	In vitro digestion of Bresaola proteins and release of potential bioactive peptides. <i>Food Research International</i> , 2014, 63, 157-169.	2.9	44
58	Peanut digestome: Identification of digestion resistant IgE binding peptides. <i>Food and Chemical Toxicology</i> , 2017, 107, 88-98.	1.8	44
59	Relationship between the enzymatic composition of lamb rennet paste and proteolytic, lipolytic pattern and texture of PDO Fiore Sardo ovine cheese. <i>International Dairy Journal</i> , 2007, 17, 143-156.	1.5	42
60	Use of phytochemomics to evaluate the bioavailability and bioactivity of antioxidant peptides of soybean β -conglycinin. <i>Electrophoresis</i> , 2014, 35, 1582-1589.	1.3	42
61	Shotgun proteome analysis of beer and the immunogenic potential of beer polypeptides. <i>Journal of Proteomics</i> , 2012, 75, 5872-5882.	1.2	41
62	Reliable sequence determination of ribosome-inactivating proteins by combining electrospray mass spectrometry and Edman degradation. <i>Journal of Mass Spectrometry</i> , 2001, 36, 38-46.	0.7	40
63	Determination of cylindrospermopsin in freshwaters and fish tissue by liquid chromatography coupled to electrospray ion trap mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2009, 23, 3279-3284.	0.7	40
64	Use of brush border membrane vesicles to simulate the human intestinal digestion. <i>Food Research International</i> , 2016, 88, 327-335.	2.9	40
65	The primary structure of water buffalo alpha(s1)- and beta-casein identification of phosphorylation sites and characterization of a novel beta-casein variant. <i>The Protein Journal</i> , 1998, 17, 835-844.	1.1	39
66	Gel-free shotgun proteomic analysis of human milk. <i>Journal of Chromatography A</i> , 2012, 1227, 219-233.	1.8	39
67	Identification of casein peptides in plasma of subjects after a cheese-enriched diet. <i>Food Research International</i> , 2016, 84, 108-112.	2.9	39
68	Liquid chromatography coupled to quadrupole time-of-flight tandem mass spectrometry for microcystin analysis in freshwaters: method performances and characterisation of a novel variant of microcystin-RR. <i>Rapid Communications in Mass Spectrometry</i> , 2009, 23, 1328-1336.	0.7	38
69	Bound Fatty Acids Modulate the Sensitivity of Bovine β -Lactoglobulin to Chemical and Physical Denaturation. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 5729-5737.	2.4	38
70	Differential Splicing of Pre-Messenger RNA Produces Multiple Forms of Mature Caprine alpha1-Casein. <i>FEBS Journal</i> , 1997, 249, 1-7.	0.2	37
71	Peptides from water buffalo cheese whey induced senescence cell death via ceramide secretion in human colon adenocarcinoma cell line. <i>Molecular Nutrition and Food Research</i> , 2011, 55, 229-238.	1.5	37
72	Digestibility and immunoreactivity of soybean β -conglycinin and its deglycosylated form. <i>Food Chemistry</i> , 2011, 129, 1598-1605.	4.2	37

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73	Over-expression in Escherichia coli, purification and characterization of isoform 2 of human FAD synthetase. Protein Expression and Purification, 2007, 52, 175-181.	0.6	35
74	Primary Structure and Reactive Site of a Novel Wheat Proteinase Inhibitor of Subtilisin and Chymotrypsin. Biological Chemistry, 2003, 384, 295-304.	1.2	34
75	Formation of structured polymers upon controlled denaturation of β^2 -lactoglobulin with different chaotropes. Biopolymers, 2007, 86, 57-72.	1.2	34
76	Quantitation of lysinoalanine in dairy products by liquid chromatography-mass spectrometry with selective ion monitoring. Food Chemistry, 2009, 116, 799-805.	4.2	34
77	The Performing Protein: Beyond Wheat Proteomics?. Cereal Chemistry, 2013, 90, 358-366.	1.1	34
78	Susceptibility to transglutaminase of gliadin peptides predicted by a mass spectrometry-based assay. FEBS Letters, 2004, 562, 177-182.	1.3	33
79	Peptidomic approach based on combined capillary isoelectric focusing and mass spectrometry for the characterization of the plasmin primary products from bovine and water buffalo β^2 -casein. Journal of Chromatography A, 2008, 1192, 294-300.	1.8	33
80	The nature of β^2 -case in heterogeneity in caprine milk. Dairy Science and Technology, 1993, 73, 533-547.	0.9	33
81	Mass spectrometry-based procedure for the identification of ovine casein heterogeneity. Journal of Dairy Research, 2001, 68, 35-51.	0.7	32
82	New knowledge on the antiglycoxidative mechanism of chlorogenic acid. Food and Function, 2015, 6, 2081-2090.	2.1	32
83	Observation of Non-covalent Interactions Between Beauvericin and Oligonucleotides Using Electrospray Ionization Mass Spectrometry. , 1997, 11, 265-272.		31
84	Alternative nonallelic deletion is constitutive of ruminant alpha(s1)-casein. The Protein Journal, 1999, 18, 595-602.	1.1	31
85	Identification by Fast Atom Bombardment Mass Spectrometry of HB Indianapolis [2112 (G14)CYS β 'ARG] in a Family from Naples, Italy. Hemoglobin, 1988, 12, 323-336.	0.4	30
86	Coordinate Transcription and Physical Linkage of Domains in Surfactin Synthetase Are Not Essential for Proper Assembly and Activity of the Multienzyme Complex. Journal of Biological Chemistry, 1998, 273, 14403-14410.	1.6	30
87	Caseinomacropptide Self-Association is Dependent on Whether the Peptide is Free or Restricted in β^2 -Casein. Journal of Dairy Science, 2005, 88, 4228-4238.	1.4	30
88	Bovine β^2 -lactoglobulin acts as an acid-resistant drug carrier by exploiting its diverse binding regions. Biological Chemistry, 2010, 391, 21-32.	1.2	30
89	Isolation and characterization of Avenin-like protein type-B from durum wheat. Journal of Cereal Science, 2010, 52, 426-431.	1.8	29
90	Structural Analysis and Caco-2 Cell Permeability of the Celiac-Toxic A-Gliadin Peptide 31-55. Journal of Agricultural and Food Chemistry, 2013, 61, 1088-1096.	2.4	29

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91	Fining white wine with plant proteins: effects of fining on proanthocyanidins and aroma components. <i>European Food Research and Technology</i> , 2014, 238, 265-274.	1.6	29
92	Structural characterization by mass spectrometry of hemoglobin adducts formed after in vitro exposure to methyl bromide. <i>Carcinogenesis</i> , 1996, 17, 2661-2671.	1.3	28
93	A novel approach for identification and measurement of hemoglobin adducts with 1,2,3,4-diepoxybutane by liquid chromatography/electrospray ionisation mass spectrometry and matrix-assisted laser desorption/ionisation tandem mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2001, 15, 527-540.	0.7	28
94	NMR-based modeling and binding studies of a ternary complex between chicken liver bile acid binding protein and bile acids. <i>Proteins: Structure, Function and Bioinformatics</i> , 2007, 69, 177-191.	1.5	27
95	Discrete phosphorylation generates the electrophoretic heterogeneity of ovine β^2 -casein. <i>Journal of Dairy Research</i> , 1995, 62, 89-100.	0.7	26
96	Unfolding Intermediate in the Peroxisomal Flavoprotein d-Amino Acid Oxidase. <i>Journal of Biological Chemistry</i> , 2004, 279, 28426-28434.	1.6	26
97	New insights on the features of the vinyl phenol reductase from the wine-spoilage yeast <i>Dekkera/Brettanomyces bruxellensis</i> . <i>Annals of Microbiology</i> , 2015, 65, 321-329.	1.1	26
98	Characterization of abnormal human haemoglobins by fast atom bombardment mass spectrometry. <i>Biomedical & Environmental Mass Spectrometry</i> , 1989, 18, 20-26.	1.6	25
99	Affinity and selectivity of plant proteins for red wine components relevant to color and aroma traits. <i>Food Chemistry</i> , 2018, 256, 235-243.	4.2	24
100	Degradation of β^2 -casomorphin-7 through in vitro gastrointestinal and jejunal brush border membrane digestion. <i>Journal of Dairy Science</i> , 2019, 102, 8622-8629.	1.4	24
101	Structural determinants of the immunomodulatory properties of the C-terminal region of bovine β^2 -casein. <i>International Dairy Journal</i> , 2011, 21, 770-776.	1.5	23
102	A peptidomic approach for monitoring and characterising peptide cyanotoxins produced in Italian lakes by matrix-assisted laser desorption/ionisation and quadrupole time-of-flight mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2011, 25, 1173-1183.	0.7	23
103	Myrto-commulone production by a strain of <i>Neofusicoccum australe</i> endophytic in myrtle (<i>Myrtus</i>) Tj ETQq1 1 0.784314 rgBT/Overlo	1.7	23
104	Evolution of S-cysteinylated and S-glutathionylated thiol precursors during grape ripening of <i>Vitis vinifera</i> L. cvs Grechetto, Malvasia del Lazio and Sauvignon Blanc. <i>Australian Journal of Grape and Wine Research</i> , 2015, 21, 411-416.	1.0	23
105	Identification of Hormonogenic Tyrosines in Fragment 1218-1591 of Bovine Thyroglobulin by Mass Spectrometry. <i>Journal of Biological Chemistry</i> , 1997, 272, 639-646.	1.6	22
106	Biomonitoring of human exposure to methyl bromide by isotope dilution mass spectrometry of peptide adducts. , 1999, 34, 1028-1032.		22
107	Primary structure of water buffalo β -lactalbumin variants A and B. <i>Journal of Dairy Research</i> , 2004, 71, 14-19.	0.7	22
108	Carbohydrate moieties on the in vitro immunoreactivity of soy β^2 -conglycinin. <i>Food Research International</i> , 2009, 42, 819-825.	2.9	22

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109	Exposure of HL-60 human leukaemic cells to 4-hydroxynonenal promotes the formation of adduct(s) with β -enolase devoid of plasminogen binding activity. <i>Biochemical Journal</i> , 2009, 422, 285-294.	1.7	22
110	Genomics and proteomics of deleted ovine CSN1S1 β -I. <i>International Dairy Journal</i> , 2010, 20, 195-202.	1.5	22
111	Profiling of anthocyanins for the taxonomic assessment of ancient purebred <i>V. vinifera</i> red grape varieties. <i>Food Chemistry</i> , 2014, 146, 15-22.	4.2	22
112	Bacterial proteolysis of casein leading to UHT milk gelation: An applicative study. <i>Food Chemistry</i> , 2019, 292, 217-226.	4.2	22
113	The protein and peptide fractions of kashk, a traditional Middle East fermented dairy product. <i>Food Research International</i> , 2020, 132, 109107.	2.9	22
114	Characterization of Hemoglobin Lepore Variants by Advanced Mass-Spectrometric Procedures. <i>Clinical Chemistry</i> , 1992, 38, 1444-1448.	1.5	21
115	Mass spectrometric analysis of rat hemoglobin by FAB-overlapping. <i>International Journal of Biochemistry & Cell Biology</i> , 1993, 25, 1943-1950.	0.8	21
116	Copresence of Deleted Protein Species Generates Structural Heterogeneity of Ovine β 1-Casein. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 411-416.	2.4	21
117	Profiling microcystin contamination in a water reservoir by MALDI-TOF and liquid chromatography coupled to Q/TOF tandem mass spectrometry. <i>Food Research International</i> , 2013, 54, 1321-1330.	2.9	21
118	Proteomic and immunological characterization of a new food allergen from hazelnut (<i>Corylus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382	1.2	21
119	The future of analytical chemistry in foodomics. <i>Current Opinion in Food Science</i> , 2018, 22, 102-108.	4.1	21
120	In vitro formation of S-nitrosohemoglobin in red cells by inducible nitric oxide synthase. <i>FEBS Letters</i> , 1999, 462, 241-245.	1.3	20
121	Immunochemical Evaluation of Bovine β 2-Casein and Its β 28 Phosphopeptide in Cheese during Ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4555-4560.	2.4	20
122	Molecular Basis of the Interaction between Proteins of Plant Origin and Proanthocyanidins in a Model Wine System. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 11969-11976.	2.4	20
123	Silybin-Induced Apoptosis Occurs in Parallel to the Increase of Ceramides Synthesis and miRNAs Secretion in Human Hepatocarcinoma Cells. <i>International Journal of Molecular Sciences</i> , 2019, 20, 2190.	1.8	20
124	Bacteria do it better! Proteomics suggests the molecular basis for improved digestibility of sourdough products. <i>Food Chemistry</i> , 2021, 359, 129955.	4.2	20
125	The oligopeptides of sweet and acid cheese whey. <i>Dairy Science and Technology</i> , 1997, 77, 699-715.	0.9	20
126	A third instance of the high oxygen affinity variant, HB heathrow [12 O3(G5)phe β leu]: Identification of the mutation by mass spectrometry and by DNA analysis. <i>Hemoglobin</i> , 1991, 15, 43-51.	0.4	19

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127	Towards the elucidation of molecular determinants of cooperativity in the liver bile acid binding protein. <i>Proteins: Structure, Function and Bioinformatics</i> , 2009, 77, 718-731.	1.5	19
128	Purified sakacin A shows a dual mechanism of action against <i>Listeria</i> spp: proton motive force dissipation and cell wall breakdown. <i>FEMS Microbiology Letters</i> , 2012, 334, 143-149.	0.7	19
129	Structural characterization of the N-glycosylation of individual soybean β^2 -conglycinin subunits. <i>Journal of Chromatography A</i> , 2013, 1313, 96-102.	1.8	19
130	Protective effects of ID331 <i>Triticum monococcum</i> gliadin on in vitro models of the intestinal epithelium. <i>Food Chemistry</i> , 2016, 212, 537-542.	4.2	19
131	Antibacterial potential of donkey's milk disclosed by untargeted proteomics. <i>Journal of Proteomics</i> , 2021, 231, 104007.	1.2	19
132	Hidden Digestome: Current Analytical Approaches Provide Incomplete Peptide Inventories of Food Digests. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7775-7782.	2.4	18
133	Microheterogeneity Characterization of a Paracelsin Mixture from <i>Trichoderma reesei</i> Using High-energy Collision-induced Dissociation Tandem Mass Spectrometry. , 1997, 11, 922-930.		17
134	Structural analysis of styrene oxide/haemoglobin adducts by mass spectrometry: identification of suitable biomarkers for human exposure evaluation. <i>Rapid Communications in Mass Spectrometry</i> , 2002, 16, 871-878.	0.7	17
135	Mass Spectrometric Approach for the Analysis of Food Proteins. <i>European Journal of Mass Spectrometry</i> , 2004, 10, 349-358.	0.5	17
136	Effects of the deficiency of the rhodanese-like protein RhdA in <i>Azotobacter vinelandii</i> . <i>FEBS Letters</i> , 2007, 581, 1625-1630.	1.3	17
137	Characterisation of biotoxins produced by a cyanobacteria bloom in Lake Averno using two LC-MS-based techniques. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2008, 25, 1530-1537.	1.1	17
138	Hemoglobin Ozieri: a new β -chain variant ($\beta^{71(E20)Ala \rightarrow Val}$). Characterization using FAB- and electrospray-mass spectrometric techniques. <i>BBA - Proteins and Proteomics</i> , 1993, 1162, 203-208.	2.1	16
139	Disulfide bridge regulates ligand-binding site selectivity in liver bile acid-binding proteins. <i>FEBS Journal</i> , 2009, 276, 6011-6023.	2.2	16
140	Short communication: Molecular genetic characterization of ovine β -S1-casein allele H caused by alternative splicing. <i>Journal of Dairy Science</i> , 2010, 93, 792-795.	1.4	16
141	Differentiation of <i>Vitis vinifera</i> L. and Hybrid Red Grapes by Matrix-Assisted Laser Desorption/Ionization Mass Spectrometry Analysis of Berry Skin Anthocyanins. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 4559-4566.	2.4	16
142	Fractionation of complex lipid mixtures by hydroxyapatite chromatography for lipidomic purposes. <i>Journal of Chromatography A</i> , 2014, 1360, 82-92.	1.8	16
143	Unfolding of beta-lactoglobulin on the surface of polystyrene nanoparticles: Experimental and computational approaches. <i>Proteins: Structure, Function and Bioinformatics</i> , 2014, 82, 1272-1282.	1.5	16
144	Structures and Bioactive Properties of Myrtucommulones and Related Acylphloroglucinols from Myrtaceae. <i>Molecules</i> , 2018, 23, 3370.	1.7	16

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145	Comparative analysis of eliciting capacity of raw and roasted peanuts: the role of gastrointestinal digestion. <i>Food Research International</i> , 2020, 127, 108758.	2.9	16
146	Probing the reactivity of nucleophile residues in human 2,3-diphosphoglycerate/deoxy-hemoglobin complex by aspecific chemical modifications. <i>FEBS Letters</i> , 1999, 452, 190-194.	1.3	15
147	Significance of redox-active cysteines in human FAD synthase isoform 2. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2014, 1844, 2086-2095.	1.1	15
148	In vitro gastroduodenal and jejunal brush border membrane digestion of raw and roasted tree nuts. <i>Food Research International</i> , 2020, 136, 109597.	2.9	15
149	Mass spectrometric identification of a candidate biomarker peptide from their in vitro interaction of epichlorohydrin with red blood cells. <i>Journal of Mass Spectrometry</i> , 2001, 36, 47-57.	0.7	14
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