Marcello Salvatore Lenucci

List of Publications by Year
in descending order

70 papers	2,565 citations	185998 28 h-index	205818 48 g-index
70 all docs	70 docs citations	70 times ranked	3642 citing authors

#	Article	IF	Citations
1	Antioxidant Composition in Cherry and High-Pigment Tomato Cultivars. Journal of Agricultural and Food Chemistry, 2006, 54, 2606-2613.	2.4	239
2	Antioxidant activity and bioactive compound changes during fruit ripening of high-lycopene tomato cultivars. Journal of Food Composition and Analysis, 2011, 24, 588-595.	1.9	138
3	Comparative genomics reveals candidate carotenoid pathway regulators of ripening watermelon fruit. BMC Genomics, 2013, 14, 781.	1.2	103
4	Supercritical Carbon Dioxide Extraction of Carotenoids from Pumpkin (Cucurbita spp.): A Review. International Journal of Molecular Sciences, 2014, 15, 6725-6740.	1.8	102
5	Enzyme-aided extraction of lycopene from high-pigment tomato cultivars by supercritical carbon dioxide. Food Chemistry, 2015, 170, 193-202.	4.2	101
6	Phytochemical composition and antioxidant activity of high-lycopene tomato (Solanum lycopersicum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.7	98
7	Fungal Chitin Induces Trained Immunity in Human Monocytes during Cross-talk of the Host with Saccharomyces cerevisiae. Journal of Biological Chemistry, 2016, 291, 7961-7972.	1.6	90
8	Bioactive compounds and antioxidant activities of different watermelon (Citrullus lanatus (Thunb.)) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 24, 307-314.	1.9	85
9	Water stress and cell wall polysaccharides in the apical root zone of wheat cultivars varying in drought tolerance. Journal of Plant Physiology, 2008, 165, 1168-1180.	1.6	82
10	Bioactive compounds and antioxidant activities during fruit ripening of watermelon cultivars. Journal of Food Composition and Analysis, 2011, 24, 923-928.	1.9	74
11	Seeds of pomegranate, tomato and grapes: An underestimated source of natural bioactive molecules and antioxidants from agri-food by-products. Journal of Food Composition and Analysis, 2017, 63, 65-72.	1.9	68
12	Inside and Beyond Color: Comparative Overview of Functional Quality of Tomato and Watermelon Fruits. Frontiers in Plant Science, 2019, 10, 769.	1.7	67
13	Protein trafficking to the cell wall occurs through mechanisms distinguishable from default sorting in tobacco. Plant Journal, 2011, 65, 295-308.	2.8	66
14	Functional, textural and sensory properties of dry pasta supplemented with lyophilized tomato matrix or with durum wheat bran extracts produced by supercritical carbon dioxide or ultrasound. Food Chemistry, 2016, 213, 545-553.	4.2	63
15	Î±-Cyclodextrin encapsulation of supercritical CO2 extracted oleoresins from different plant matrices: A stability study. Food Chemistry, 2016, 199, 684-693.	4.2	62
16	Optimisation of biological and physical parameters for lycopene supercritical CO2 extraction from ordinary and high-pigment tomato cultivars. Journal of the Science of Food and Agriculture, 2010, 90, 1709-1718.	1.7	55
17	Effect of drying and co-matrix addition on the yield and quality of supercritical CO2 extracted pumpkin (Cucurbita moschata Duch.) oil. Food Chemistry, 2014, 148, 314-320.	4.2	52
18	Possible Use of the Carbohydrates Present in Tomato Pomace and in Byproducts of the Supercritical Carbon Dioxide Lycopene Extraction Process as Biomass for Bioethanol Production. Journal of Agricultural and Food Chemistry, 2013, 61, 3683-3692.	2.4	48

#	Article	IF	Citations
19	Shades of red: Comparative study on supercritical CO 2 extraction of lycopene-rich oleoresins from gac, tomato and watermelon fruits and effect of the Î±-cyclodextrin clathrated extracts on cultured lung adenocarcinoma cellsâ€™ viability. Journal of Food Composition and Analysis, 2018, 65, 23-32.	1.9	44
20	Durum wheat by-products as natural sources of valuable nutrients. Phytochemistry Reviews, 2012, 11, 255-262.	3.1	43
21	Genetic variation for phenolic acids concentration and composition in a tetraploid wheat (Triticum) Tj ETQq1 1 0.784314 rgBT /Overlock	0.8	42
22	Cadmium Concentration in Grains of Durum Wheat (Triticum turgidum L. subsp. durum). Journal of Agricultural and Food Chemistry, 2017, 65, 6240-6246.	2.4	39
23	Pre- and Post-harvest Factors Affecting Glucosinolate Content in Broccoli. Frontiers in Nutrition, 2020, 7, 147.	1.6	38
24	Fractionate analysis of the phytochemical composition and antioxidant activities in advanced breeding lines of high-lycopene tomatoes. Food and Function, 2016, 7, 574-583.	2.1	37
25	Effects of Sodium Alginate Bead Encapsulation on the Storage Stability of Durum Wheat (Triticum) Tj ETQq1 1 0.784314 rgBT /Overl Food Chemistry, 2012, 60, 10689-10695.	2.4	36
26	When Color Really Matters: Horticultural Performance and Functional Quality of High-Lycopene Tomatoes. Critical Reviews in Plant Sciences, 2018, 37, 15-53.	2.7	32
27	Antioxidants in Varieties of Chicory (Cichorium intybusL.) and Wild Poppy (Papaver rhoeasL.) of Southern Italy. Journal of Chemistry, 2015, 2015, 1-8.	0.9	31
28	Evaluation of bioactive compounds in black table olives fermented with selected microbial starters. Journal of the Science of Food and Agriculture, 2018, 98, 96-103.	1.7	31
29	Sphingomonas cynarae sp. nov., a proteobacterium that produces an unusual type of sphingan. International Journal of Systematic and Evolutionary Microbiology, 2013, 63, 72-79.	0.8	30
30	Drought and Heat Differentially Affect XTH Expression and XET Activity and Action in 3-Day-Old Seedlings of Durum Wheat Cultivars with Different Stress Susceptibility. Frontiers in Plant Science, 2016, 7, 1686.	1.7	30
31	Population genomics reveals evolution and variation of <scp>Saccharomyces cerevisiae</scp> in the human and insects gut. Environmental Microbiology, 2019, 21, 50-71.	1.8	30
32	A bifasic response to cadmium stress in carrot: Early acclimatory mechanisms give way to root collapse further to prolonged metal exposure. Plant Physiology and Biochemistry, 2012, 58, 269-279.	2.8	29
33	A new route of valorization of rice endosperm by-product: Production of polymeric biocomposites. Composites Part B: Engineering, 2018, 139, 195-202.	5.9	29
34	Ride to cell wall: Arabidopsis XTH11, XTH29 and XTH33 exhibit different secretion pathways and responses to heat and drought stress. Plant Journal, 2021, 107, 448-466.	2.8	27
35	Different effectiveness of two pastas supplemented with either lipophilic or hydrophilic/phenolic antioxidants in affecting serum as evaluated by the novel Antioxidant/Oxidant Balance approach. Food Chemistry, 2017, 221, 278-288.	4.2	25
36	Bioactive composition and sensory evaluation of innovative spaghetti supplemented with free or Î±-cyclodextrin chlatrated pumpkin oil extracted by supercritical CO2. Food Chemistry, 2019, 294, 112-122.	4.2	24

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37	A Carotenoid Extract from a Southern Italian Cultivar of Pumpkin Triggers Nonprotective Autophagy in Malignant Cells. Oxidative Medicine and Cellular Longevity, 2017, 2017, 1-15.	1.9	23
38	Localization of Seed Oil Body Proteins in Tobacco Protoplasts Reveals Specific Mechanisms of Protein Targeting to Leaf Lipid Droplets. Journal of Integrative Plant Biology, 2011, 53, 858-868.	4.1	22
39	Isoprenoid, Lipid, and Protein Contents in Intact Plastids Isolated from Mesocarp Cells of Traditional and High-Pigment Tomato Cultivars at Different Ripening Stages. Journal of Agricultural and Food Chemistry, 2012, 60, 1764-1775.	2.4	22
40	Tomato Oil Encapsulation by Î±-, Î²-, and Î³-Cyclodextrins: A Comparative Study on the Formation of Supramolecular Structures, Antioxidant Activity, and Carotenoid Stability. Foods, 2020, 9, 1553.	1.9	22
41	Evidence for intra- and extra-protoplasmic feruloylation and cross-linking in wheat seedling roots. Planta, 2009, 229, 343-355.	1.6	21
42	Bioactive Compounds and Antioxidant Activities in Different Fractions of Mango Fruits (Mangifera) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.2	21
43	Do polyamines contribute to plant cell wall assembly by forming amide bonds with pectins?. Phytochemistry, 2005, 66, 2581-2594.	1.4	19
44	A Conceptual Framework to Design Green Infrastructure: Ecosystem Services as an Opportunity for Creating Shared Value in Ground Photovoltaic Systems. Land, 2020, 9, 238.	1.2	18
45	Molecular dissection of Phaseolus vulgaris polygalacturonase-inhibiting protein 2 reveals the presence of hold/release domains affecting protein trafficking toward the cell wall. Frontiers in Plant Science, 2015, 6, 660.	1.7	17
46	Ultrastructure, chemical composition and biosynthesis of the cell wall inKoliella antarctica(Klebsormidiales, Chlorophyta). European Journal of Phycology, 2000, 35, 331-337.	0.9	16
47	Variability in the content of soluble sugars and cell wall polysaccharides in redâ€ripe cherry and highâ€pigment tomato cultivars. Journal of the Science of Food and Agriculture, 2008, 88, 1837-1844.	1.7	16
48	Analysis of the Phytochemical Composition of Pomegranate Fruit Juices, Peels and Kernels: A Comparative Study on Four Cultivars Grown in Southern Italy. Plants, 2021, 10, 2521.	1.6	16
49	Dynamic protein trafficking to the cell wall. Plant Signaling and Behavior, 2011, 6, 1012-1015.	1.2	15
50	Lipid/detergent mixed micelles as a tool for transferring antioxidant power from hydrophobic natural extracts into bio-deliverable liposome carriers: the case of lycopene rich oleoresins. RSC Advances, 2015, 5, 3081-3093.	1.7	15
51	In Vitro Selection of Probiotics, Prebiotics, and Antioxidants to Develop an Innovative Synbiotic (NatuREN G) and Testing Its Effect in Reducing Uremic Toxins in Fecal Batches from CKD Patients. Microorganisms, 2021, 9, 1316.	1.6	15
52	Cellular Localization and Biochemical Characterization of a Chimeric Fluorescent Protein Fusion ofArabidopsisCellulose Synthase-Like A2 Inserted into Golgi Membrane. Scientific World Journal, The, 2014, 2014, 1-7.	0.8	12
53	A carotenoid-enriched extract from pumpkin delays cell proliferation in a human chronic lymphocytic leukemia cell line through the modulation of autophagic flux. Current Research in Biotechnology, 2020, 2, 74-82.	1.9	12
54	Dynamic Changes in Healthâ€Promoting Properties and Eating Quality During Offâ€Vine Ripening of Tomatoes. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 1540-1560.	5.9	9

#	Article	IF	Citations
55	The Protective Anticancer Effect of Natural Lycopene Supercritical CO2 Watermelon Extracts in Adenocarcinoma Lung Cancer Cells. Antioxidants, 2022, 11, 1150.	2.2	9
56	Differential Glycosylation Levels in Saliva from Patients with Lung or Breast Cancer: A Preliminary Assessment for Early Diagnostic Purposes. Metabolites, 2021, 11, 566.	1.3	8
57	Biosynthesis and characterization of glycoproteins inKoliella antarctica(Klebsormidiales,) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	0.9	7
58	Evaluation of glycosidic bond cleavage and formation of oxo groups in oxidized barley mixed-linkage Î²-glucans using tritium labelling. Food Research International, 2014, 66, 115-122.	2.9	7
59	In muro feruloylation and oxidative coupling in monocots. Plant Signaling and Behavior, 2009, 4, 228-230.	1.2	6
60	An innovative approach to combine solar photovoltaic gardens with agricultural production and ecosystem services. Ecosystem Services, 2022, 56, 101450.	2.3	6
61	The biosynthesis of exo- and cell wall-polysaccharides is sensitive to brefeldin A in the cyanobacteriumLeptolyngbyaVRUC 135. Plant Biosystems, 2005, 139, 107-112.	0.8	5
62	Assessment of sweet potato [Ipomoea batatas(L.) Lam] for bioethanol production in southern Italy. Plant Biosystems, 2014, 148, 1117-1126.	0.8	4
63	Serum antioxidant capacity and peroxide level of seven healthy subjects after consumption of different foods. Data in Brief, 2016, 9, 818-822.	0.5	4
64	Biofortified Vegetables for Improved Postharvest Quality: Special Reference to High-Pigment Tomatoes. , 2018, , 435-454.		4
65	Pumpkin. , 2020, , 105-126.		2
66	Tuber borchii Vitt. mycorrhiza protects Cistus creticus L. from heavy metal toxicity. Environmental and Experimental Botany, 2016, 130, 181-188.	2.0	1
67	Ultrastructure, chemical composition and biosynthesis of the cell wall in Koliella antarctica (Klebsormidiales, Chlorophyta). , 0, .		1
68	Methodological approach for the study of glycoconjugates inLeptolyngbyaVRUC 135. Plant Biosystems, 2010, 144, 715-720.	0.8	0
69	Heat stress affects XET activity in durum wheat roots: Biotechnological implications. Journal of Biotechnology, 2014, 185, S112-S113.	1.9	0
70	Assessment of The Phenolic and Flavonoid Content in Certain Globe Artichoke (Cynara scolymus L.) Cultivars Grown in Northern Tunisia. Turkish Journal of Agriculture: Food Science and Technology, 2022, 10, 1125-1129.	0.1	0