Loredana Mariniello

List of Publications by Citations

79 papers	1,996 citations	25 h-index	41 g-index
82 ext. papers	2,181 ext. citations	5 avg, IF	4.62 L-index

#	Paper	IF	Citations
79	Chitosan/whey protein film as active coating to extend Ricotta cheese shelf-life. *LWT - Food Science and Technology*, **2011**, 44, 2324-2327	5.4	144
78	Chitosan-whey protein edible films produced in the absence or presence of transglutaminase: analysis of their mechanical and barrier properties. *Biomacromolecules*, **2006**, 7, 744-9	6.9	139
77	Preparation and mechanical properties of edible pectin-soy flour films obtained in the absence or presence of transglutaminase. *Journal of Biotechnology*, **2003**, 102, 191-8	3.7	132
76	Extending in vitro digestion models to specific human populations: Perspectives, practical tools and bio-relevant information. *Trends in Food Science and Technology*, **2017**, 60, 52-63	15.3	96
75	Transglutaminase crosslinked pectin- and chitosan-based edible films: a review. *Critical Reviews in Food Science and Nutrition*, **2011**, 51, 223-38	11.5	75
74	Fresh-cut fruit and vegetable coatings by transglutaminase-crosslinked whey protein/pectin edible films. *LWT - Food Science and Technology*, **2017**, 75, 124-130	5.4	67
73	Incorporation of whey proteins into cheese curd by using transglutaminase. *Biotechnology and Applied Biochemistry*, **2003**, 38, 289-95	2.8	62
72	Application of Transglutaminase-Crosslinked Whey Protein/Pectin Films as Water Barrier Coatings in Fried and Baked Foods. *Food and Bioprocess Technology*, **2014**, 7, 447-455	5.1	56
71	Transglutaminase-catalyzed preparation of chitosan□valbumin films. *Enzyme and Microbial Technology*, **2007**, 40, 437-441	3.8	53
70	Transglutaminase-catalyzed synthesis of trypsin-cyclodextrin conjugates: kinetics and stability properties. *Biotechnology and Bioengineering*, **2003**, 81, 732-7	4.9	52
69	Characterization of Citrus pectin edible films containing transglutaminase-modified phaseolin. *Carbohydrate Polymers*, **2014**, 106, 200-8	10.3	45
68	Synthesis and resistance to in vitro proteolysis of transglutaminase cross-linked phaseolin, the major storage protein from Phaseolus vulgaris. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 4717-21	5.7	45
67	Thermal stabilization of trypsin by enzymic modification with beta-cyclodextrin derivatives. *Biotechnology and Applied Biochemistry*, **2003**, 38, 53-9	2.8	36
66	Effect of transglutaminase on the mechanical and barrier properties of whey protein/pectin films prepared at complexation pH. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 4593-8	5.7	35
65	Microstructure and properties of bitter vetch (Vicia ervilia) protein films reinforced by microbial transglutaminase. *Food Hydrocolloids*, **2015**, 50, 102-107	10.6	34
64	Fennel waste-based films suitable for protecting cultivations. *Biomacromolecules*, **2007**, 8, 3008-14	6.9	33
63	Solubility and Permeability Properties of Edible Pectin-Soy Flour Films Obtained in the Absence or Presence of Transglutaminase. *Food Biotechnology*, **2005**, 19, 37-49	2.2	33

62	Transglutaminase-Induced Chemical and Rheological Properties of Cheese. *Food Biotechnology*, **2010**, 24, 107-120	2.2	32
61	Transglutaminase-catalyzed site-specific glycosidation of catalase with aminated dextran. *Journal of Biotechnology*, **2006**, 122, 326-33	3.7	32
60	Cereal dietary proteins with sites for cross-linking by transglutaminase. *Phytochemistry*, **1990**, 29, 2801-2804	4	32
59	Preparation and Characterization of Bioplastics from Grass Pea Flour Cast in the Presence of Microbial Transglutaminase. *Coatings*, **2018**, 8, 435	2.9	30
58	Swelling, mechanical, and barrier properties of albedo-based films prepared in the presence of phaseolin cross-linked or not by transglutaminase. *Biomacromolecules*, **2010**, 11, 2394-8	6.9	28
57	Transglutaminase-catalyzed modifications of SV-IV, a major protein secreted from the rat seminal vesicle epithelium. *International Journal of Peptide and Protein Research*, **1990**, 35, 117-22		27
56	Blend films of pectin and bitter vetch (Vicia ervilia) proteins: Properties and effect of transglutaminase. *Innovative Food Science and Emerging Technologies*, **2016**, 36, 245-251	6.8	27
55	Hydrocolloid-Based Coatings are Effective at Reducing Acrylamide and Oil Content of French Fries. *Coatings*, **2018**, 8, 147	2.9	25
54	Transglutaminase-mediated modification of ovomucoid: effects on its trypsin inhibitory activity and antigenic properties. *Amino Acids*, **2013**, 44, 285-92	3.5	24
53	Keratinocyte transglutaminase promoter analysis. Identification of a functional response element. *Journal of Biological Chemistry*, **1995**, 270, 31358-63	5.4	24
52	Impact of transglutaminase treatment on properties and in vitro digestibility of white bean (Phaseolus vulgaris L.) flour. *Food Research International*, **2016**, 88, 239-246	7	22
51	Impact of dehulling on the physico-chemical properties and in vitro protein digestion of common beans (Phaseolus vulgaris L.). *Food and Function*, **2015**, 6, 1345-51	6.1	21
50	Trehalose-containing hydrocolloid edible films prepared in the presence of transglutaminase. *Biopolymers*, **2014**, 101, 931-7	2.2	21
49	Role of constituents on the network formation of hydrocolloid edible films. *Journal of Food Engineering*, **2008**, 89, 195-203	6	21
48	Transglutaminases as biotechnological tools. *Progress in Experimental Tumor Research*, **2005**, 38, 174-91		21
47	Identification of Prunus armeniaca cultivars by RAPD and SCAR markers. *Biotechnology Letters*, **2002**, 24, 749-755	3	21
46	Transglutaminase-mediated macromolecular assembly: production of conjugates for food and pharmaceutical applications. *Amino Acids*, **2014**, 46, 767-76	3.5	20
45	Enzymatic milk clotting activity in artichoke (Cynara scolymus) leaves and alpine thistle (Carduus defloratus) flowers. Immobilization of alpine thistle aspartic protease. *Food Chemistry*, **2016**, 204, 115-121	8.5	20

44	Polyamines as new cationic plasticizers for pectin-based edible films. *Carbohydrate Polymers*, **2016**, 153, 222-228	10.3	20
43	Human-immunodeficiency-virus transmembrane glycoprotein gp41 is an amino acceptor and donor substrate for transglutaminase in vitro. *FEBS Journal*, **1993**, 215, 99-104		19
42	Microbial transglutaminase-mediated polymerization in the presence of lactic acid bacteria affects antigenicity of soy protein component present in bio-tofu. *Journal of Functional Foods*, **2019**, 53, 292-298	5.1	19
41	Extraction and characterization of Foeniculum vulgare pectins and their use for preparing biopolymer films in the presence of phaseolin protein. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 1237-40	5.7	17
40	Effect of Mesoporous Silica Nanoparticles on The Physicochemical Properties of Pectin Packaging Material for Strawberry Wrapping. *Nanomaterials*, **2019**, 10,	5.4	17
39	Recombinant human tissue transglutaminase produced into tobacco suspension cell cultures is active and recognizes autoantibodies in the serum of coeliac patients. *International Journal of Biochemistry and Cell Biology*, **2005**, 37, 842-51	5.6	16
38	Transglutaminase-mediated amine incorporation into substance P protects the peptide against proteolysis in vitro. *Regulatory Peptides*, **1999**, 84, 75-80		16
37	Substance P inactivation by transglutaminase in vitro. *Peptides*, **1992**, 13, 151-4	3.8	16
36	Higher susceptibility to amyloid fibril formation of the recombinant ovine prion protein modified by transglutaminase. *Biochimica Et Biophysica Acta - Molecular Basis of Disease*, **2012**, 1822, 1509-15	6.9	15
35	Plasticizing Effects of Polyamines in Protein-Based Films. *International Journal of Molecular Sciences* , **2017**, 18,	6.3	14
34	Gelling behavior of bio-tofu coagulated by microbial transglutaminase combined with lactic acid bacteria. *Food Research International*, **2020**, 134, 109200	7	13
33	Transglutaminase-synthesized gamma-(glutamyl5) spermidine derivative of substance P is a selective tool for neurokinin-2 receptors characterization. *Peptides*, **1998**, 19, 683-90	3.8	13
32	GTPase and transglutaminase are associated in the secretion of the rat anterior prostate. *Biochemical and Biophysical Research Communications*, **1999**, 260, 351-6	3.4	13
31	ANTIOXIDANT PROFILES OF CORBARA SMALL TOMATOES DURING RIPENING AND EFFECTS OF AQUEOUS EXTRACTS ON J774 CELL ANTIOXIDANT ENZYMES. *Journal of Food Biochemistry*, **2004**, 28, 1-20	3.3	12
30	Promising Perspectives for Transglutaminase In Bioplastics Production. *Journal of Biotechnology & Biomaterials*, **2011**, 01,	0	12
29	Putrescine-polysaccharide conjugates as transglutaminase substrates and their possible use in producing crosslinked films. *Amino Acids*, **2010**, 38, 669-75	3.5	11
28	Transglutaminase-catalysed glycosidation of trypsin with aminated polysaccharides. *World Journal of Microbiology and Biotechnology*, **2006**, 22, 595-602	4.4	11
27	Structure and in vitro digestibility of grass pea (Lathyrus sativus L.) flour following transglutaminase treatment. *European Food Research and Technology*, **2019**, 245, 1899-1905	3.4	10

26	Microbial Transglutaminase as a Tool to Improve the Features of Hydrocolloid-Based Bioplastics. *International Journal of Molecular Sciences*, **2020**, 21,	6.3	10
25	Molecular farming of human tissue transglutaminase in tobacco plants. *Amino Acids*, **2009**, 36, 765-72	3.5	10
24	Biological activities of a major protein secreted from the rat seminal vesicles after structural modification catalyzed by transglutaminase in vitro. *Immunopharmacology*, **1993**, 25, 179-88		10
23	Effect of Mesoporous Silica Nanoparticles on Glycerol-Plasticized Anionic and Cationic Polysaccharide Edible Films. *Coatings*, **2019**, 9, 172	2.9	9
22	Rat coagulating gland secretion contains a kinesin heavy chain-like protein acting as a type IV transglutaminase substrate. *Biochemistry*, **2001**, 40, 4966-71	3.2	9
21	Water Barrier Edible Coatings of Fried Foods. *Journal of Biotechnology & Biomaterials*, **2012**, 02,	0	8
20	Transglutaminase covalently incorporates amines into human immunodeficiency virus envelope glycoprotein gp120 in vitro. *International Journal of Peptide and Protein Research*, **1993**, 42, 204-6		7
19	Implication of tissue transglutaminase and desmoplakin in cell adhesion mechanism in human epidermis. *Molecular and Cellular Biochemistry*, **2000**, 206, 57-65	4.2	7
18	Grass pea (Lathyrus sativus) flour: microstructure, physico-chemical properties and in vitro digestion. *European Food Research and Technology*, **2019**, 245, 191-198	3.4	7
17	Development and characterization of antimicrobial and antioxidant whey protein-based films functionalized with Pecan (Carya illinoinensis) nut shell extract. *Food Packaging and Shelf Life*, **2021**, 29, 100710	8.2	7
16	Dairy Whey Protein-Based Edible Films and Coatings for Food Preservation **2018**, 439-456		6
15	The Effect of Transglutaminase to Improve the Quality of Either Traditional or Pectin-Coated Falafel (Fried Middle Eastern Food). *Coatings*, **2019**, 9, 331	2.9	6
14	N-terminus end of rat prostate transglutaminase is responsible for its catalytic activity and GTP binding. *International Journal of Biochemistry and Cell Biology*, **2003**, 35, 1098-108	5.6	6
13	Enzymatic synthesis of vasoactive intestinal peptide analogs by transglutaminase. *Chemical Biology and Drug Design*, **1999**, 53, 626-32		6
12	Stabilization of Charged Polysaccharide Film Forming Solution by Sodium Chloride: Nanoparticle Z-Average and Zeta-Potential Monitoring. *Journal of Biotechnology & Biomaterials*, **2016**, 06,	0	6
11	Transglutaminase Cross-Linked Edible Films and Coatings for Food Applications **2019**, 369-388		6
10	Hydrocolloid-Based Coatings with Nanoparticles and Transglutaminase Crosslinker as Innovative Strategy to Produce Healthier Fried Kobbah. *Foods*, **2020**, 9,	4.9	5
9	Identification of Campania Citrus Limon L. by Random Amplified Polymorphic DNA Markers. *Food Biotechnology*, **2004**, 18, 289-297	2.2	5

8	Protein SV-IV promotes nitric oxide production not associated with apoptosis in murine macrophages. *European Journal of Cell Biology*, **2002**, 81, 185-96	6.1	4
7	Combined lactic fermentation and enzymatic treatments affect the antigenicity of β-lactoglobulin in cow milk and soymilk-cow milk mixture. *LWT - Food Science and Technology*, **2021**, 143, 111178	5.4	4
6	Transglutaminase Protein Substrates of Food Interest **2018**, 293-317		3
5	Tobacco BY-2 cells as effective bioreactor for the production of puroindolines. *Biotechnology and Applied Biochemistry*, **2009**, 53, 193-199	2.8	2
4	Protective effect of SV-IV on platelet-activating factor-induced hypotension, bronchoconstriction and gastric mucosal injury. *European Journal of Pharmacology*, **1993**, 241, 71-4	5.3	1
3	The consolidating and adhesive properties of funori: microscopy findings on common and ancient paper samples. *Journal of Cultural Heritage*, **2021**, 48, 153-160	2.9	1
2	Functionality of Films from Nigella sativa Defatted Seed Cake Proteins Plasticized with Grape Juice: Use in Wrapping Sweet Cherries. *Coatings*, **2021**, 11, 1383	2.9	0
1	Gamma-(glutamyl5)-spermine derivative of substance P retains only nitric oxide mediated biological activities. *Pharmacological Research*, **1992**, 26, 250	10.2	