

Loredana Mariniello

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Functionality of Films from Nigella sativa Defatted Seed Cake Proteins Plasticized with Grape Juice: Use in Wrapping Sweet Cherries. <i>Coatings</i> , 2021 , 11, 1383	2.9	0
78	Combined lactic fermentation and enzymatic treatments affect the antigenicity of β -lactoglobulin in cow milk and soymilk-cow milk mixture. <i>LWT - Food Science and Technology</i> , 2021 , 143, 111178	5.4	4
77	The consolidating and adhesive properties of funori: microscopy findings on common and ancient paper samples. <i>Journal of Cultural Heritage</i> , 2021 , 48, 153-160	2.9	1
76	Development and characterization of antimicrobial and antioxidant whey protein-based films functionalized with Pecan (<i>Carya illinoensis</i>) nut shell extract. <i>Food Packaging and Shelf Life</i> , 2021 , 29, 100710	8.2	7
75	Microbial Transglutaminase as a Tool to Improve the Features of Hydrocolloid-Based Bioplastics. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	10
74	Hydrocolloid-Based Coatings with Nanoparticles and Transglutaminase Crosslinker as Innovative Strategy to Produce Healthier Fried Kobbah. <i>Foods</i> , 2020 , 9,	4.9	5
73	Gelling behavior of bio-tofu coagulated by microbial transglutaminase combined with lactic acid bacteria. <i>Food Research International</i> , 2020 , 134, 109200	7	13
72	Structure and in vitro digestibility of grass pea (<i>Lathyrus sativus</i> L.) flour following transglutaminase treatment. <i>European Food Research and Technology</i> , 2019 , 245, 1899-1905	3.4	10
71	Effect of Mesoporous Silica Nanoparticles on Glycerol-Plasticized Anionic and Cationic Polysaccharide Edible Films. <i>Coatings</i> , 2019 , 9, 172	2.9	9
70	The Effect of Transglutaminase to Improve the Quality of Either Traditional or Pectin-Coated Falafel (Fried Middle Eastern Food). <i>Coatings</i> , 2019 , 9, 331	2.9	6
69	Effect of Mesoporous Silica Nanoparticles on The Physicochemical Properties of Pectin Packaging Material for Strawberry Wrapping. <i>Nanomaterials</i> , 2019 , 10,	5.4	17
68	Transglutaminase Cross-Linked Edible Films and Coatings for Food Applications 2019 , 369-388		6
67	Grass pea (<i>Lathyrus sativus</i>) flour: microstructure, physico-chemical properties and in vitro digestion. <i>European Food Research and Technology</i> , 2019 , 245, 191-198	3.4	7
66	Microbial transglutaminase-mediated polymerization in the presence of lactic acid bacteria affects antigenicity of soy protein component present in bio-tofu. <i>Journal of Functional Foods</i> , 2019 , 53, 292-298 ^{5.1}	5.1	19
65	Dairy Whey Protein-Based Edible Films and Coatings for Food Preservation 2018 , 439-456		6
64	Preparation and Characterization of Bioplastics from Grass Pea Flour Cast in the Presence of Microbial Transglutaminase. <i>Coatings</i> , 2018 , 8, 435	2.9	30
63	Transglutaminase Protein Substrates of Food Interest 2018 , 293-317		3

62	Hydrocolloid-Based Coatings are Effective at Reducing Acrylamide and Oil Content of French Fries. <i>Coatings</i> , 2018 , 8, 147	2.9	25
61	Extending in vitro digestion models to specific human populations: Perspectives, practical tools and bio-relevant information. <i>Trends in Food Science and Technology</i> , 2017 , 60, 52-63	15.3	96
60	Fresh-cut fruit and vegetable coatings by transglutaminase-crosslinked whey protein/pectin edible films. <i>LWT - Food Science and Technology</i> , 2017 , 75, 124-130	5.4	67
59	Plasticizing Effects of Polyamines in Protein-Based Films. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	14
58	Impact of transglutaminase treatment on properties and in vitro digestibility of white bean (<i>Phaseolus vulgaris</i> L.) flour. <i>Food Research International</i> , 2016 , 88, 239-246	7	22
57	Stabilization of Charged Polysaccharide Film Forming Solution by Sodium Chloride: Nanoparticle Z-Average and Zeta-Potential Monitoring. <i>Journal of Biotechnology & Biomaterials</i> , 2016 , 06,	0	6
56	Blend films of pectin and bitter vetch (<i>Vicia ervilia</i>) proteins: Properties and effect of transglutaminase. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 36, 245-251	6.8	27
55	Enzymatic milk clotting activity in artichoke (<i>Cynara scolymus</i>) leaves and alpine thistle (<i>Carduus defloratus</i>) flowers. Immobilization of alpine thistle aspartic protease. <i>Food Chemistry</i> , 2016 , 204, 115-121	8.5	20
54	Polyamines as new cationic plasticizers for pectin-based edible films. <i>Carbohydrate Polymers</i> , 2016 , 153, 222-228	10.3	20
53	Impact of dehulling on the physico-chemical properties and in vitro protein digestion of common beans (<i>Phaseolus vulgaris</i> L.). <i>Food and Function</i> , 2015 , 6, 1345-51	6.1	21
52	Microstructure and properties of bitter vetch (<i>Vicia ervilia</i>) protein films reinforced by microbial transglutaminase. <i>Food Hydrocolloids</i> , 2015 , 50, 102-107	10.6	34
51	Characterization of Citrus pectin edible films containing transglutaminase-modified phaseolin. <i>Carbohydrate Polymers</i> , 2014 , 106, 200-8	10.3	45
50	Trehalose-containing hydrocolloid edible films prepared in the presence of transglutaminase. <i>Biopolymers</i> , 2014 , 101, 931-7	2.2	21
49	Application of Transglutaminase-Crosslinked Whey Protein/Pectin Films as Water Barrier Coatings in Fried and Baked Foods. <i>Food and Bioprocess Technology</i> , 2014 , 7, 447-455	5.1	56
48	Transglutaminase-mediated macromolecular assembly: production of conjugates for food and pharmaceutical applications. <i>Amino Acids</i> , 2014 , 46, 767-76	3.5	20
47	Transglutaminase-mediated modification of ovomucoid: effects on its trypsin inhibitory activity and antigenic properties. <i>Amino Acids</i> , 2013 , 44, 285-92	3.5	24
46	Effect of transglutaminase on the mechanical and barrier properties of whey protein/pectin films prepared at complexation pH. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 4593-8	5.7	35
45	Higher susceptibility to amyloid fibril formation of the recombinant ovine prion protein modified by transglutaminase. <i>Biochimica Et Biophysica Acta - Molecular Basis of Disease</i> , 2012 , 1822, 1509-15	6.9	15

44	Water Barrier Edible Coatings of Fried Foods. <i>Journal of Biotechnology & Biomaterials</i> , 2012 , 02,	0	8
43	Chitosan/whey protein film as active coating to extend Ricotta cheese shelf-life. <i>LWT - Food Science and Technology</i> , 2011 , 44, 2324-2327	5.4	144
42	Transglutaminase crosslinked pectin- and chitosan-based edible films: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2011 , 51, 223-38	11.5	75
41	Promising Perspectives for Transglutaminase In Bioplastics Production. <i>Journal of Biotechnology & Biomaterials</i> , 2011 , 01,	0	12
40	Swelling, mechanical, and barrier properties of albedo-based films prepared in the presence of phaseolin cross-linked or not by transglutaminase. <i>Biomacromolecules</i> , 2010 , 11, 2394-8	6.9	28
39	Transglutaminase-Induced Chemical and Rheological Properties of Cheese. <i>Food Biotechnology</i> , 2010 , 24, 107-120	2.2	32
38	Putrescine-polysaccharide conjugates as transglutaminase substrates and their possible use in producing crosslinked films. <i>Amino Acids</i> , 2010 , 38, 669-75	3.5	11
37	Molecular farming of human tissue transglutaminase in tobacco plants. <i>Amino Acids</i> , 2009 , 36, 765-72	3.5	10
36	Tobacco BY-2 cells as effective bioreactor for the production of puroindolines. <i>Biotechnology and Applied Biochemistry</i> , 2009 , 53, 193-199	2.8	2
35	Role of constituents on the network formation of hydrocolloid edible films. <i>Journal of Food Engineering</i> , 2008 , 89, 195-203	6	21
34	Synthesis and resistance to in vitro proteolysis of transglutaminase cross-linked phaseolin, the major storage protein from <i>Phaseolus vulgaris</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 4717-21	5.2	45
33	Extraction and characterization of <i>Foeniculum vulgare</i> pectins and their use for preparing biopolymer films in the presence of phaseolin protein. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 1237-40	5.7	17
32	Fennel waste-based films suitable for protecting cultivations. <i>Biomacromolecules</i> , 2007 , 8, 3008-14	6.9	33
31	Transglutaminase-catalyzed preparation of chitosan-ovalbumin films. <i>Enzyme and Microbial Technology</i> , 2007 , 40, 437-441	3.8	53
30	Transglutaminase-catalyzed site-specific glycosidation of catalase with aminated dextran. <i>Journal of Biotechnology</i> , 2006 , 122, 326-33	3.7	32
29	Chitosan-whey protein edible films produced in the absence or presence of transglutaminase: analysis of their mechanical and barrier properties. <i>Biomacromolecules</i> , 2006 , 7, 744-9	6.9	139
28	Transglutaminase-catalysed glycosidation of trypsin with aminated polysaccharides. <i>World Journal of Microbiology and Biotechnology</i> , 2006 , 22, 595-602	4.4	11
27	Transglutaminases as biotechnological tools. <i>Progress in Experimental Tumor Research</i> , 2005 , 38, 174-91		21

26	Recombinant human tissue transglutaminase produced into tobacco suspension cell cultures is active and recognizes autoantibodies in the serum of coeliac patients. <i>International Journal of Biochemistry and Cell Biology</i> , 2005 , 37, 842-51	5.6	16
25	Solubility and Permeability Properties of Edible Pectin-Soy Flour Films Obtained in the Absence or Presence of Transglutaminase. <i>Food Biotechnology</i> , 2005 , 19, 37-49	2.2	33
24	ANTIOXIDANT PROFILES OF CORBARA SMALL TOMATOES DURING RIPENING AND EFFECTS OF AQUEOUS EXTRACTS ON J774 CELL ANTIOXIDANT ENZYMES. <i>Journal of Food Biochemistry</i> , 2004 , 28, 1-20	3.3	12
23	Identification of Campania Citrus Limon L. by Random Amplified Polymorphic DNA Markers. <i>Food Biotechnology</i> , 2004 , 18, 289-297	2.2	5
22	Thermal stabilization of trypsin by enzymic modification with beta-cyclodextrin derivatives. <i>Biotechnology and Applied Biochemistry</i> , 2003 , 38, 53-9	2.8	36
21	Incorporation of whey proteins into cheese curd by using transglutaminase. <i>Biotechnology and Applied Biochemistry</i> , 2003 , 38, 289-95	2.8	62
20	Transglutaminase-catalyzed synthesis of trypsin-cyclodextrin conjugates: kinetics and stability properties. <i>Biotechnology and Bioengineering</i> , 2003 , 81, 732-7	4.9	52
19	Preparation and mechanical properties of edible pectin-soy flour films obtained in the absence or presence of transglutaminase. <i>Journal of Biotechnology</i> , 2003 , 102, 191-8	3.7	132
18	N-terminus end of rat prostate transglutaminase is responsible for its catalytic activity and GTP binding. <i>International Journal of Biochemistry and Cell Biology</i> , 2003 , 35, 1098-108	5.6	6
17	Protein SV-IV promotes nitric oxide production not associated with apoptosis in murine macrophages. <i>European Journal of Cell Biology</i> , 2002 , 81, 185-96	6.1	4
16	Identification of Prunus armeniaca cultivars by RAPD and SCAR markers. <i>Biotechnology Letters</i> , 2002 , 24, 749-755	3	21
15	Rat coagulating gland secretion contains a kinesin heavy chain-like protein acting as a type IV transglutaminase substrate. <i>Biochemistry</i> , 2001 , 40, 4966-71	3.2	9
14	Implication of tissue transglutaminase and desmoplakin in cell adhesion mechanism in human epidermis. <i>Molecular and Cellular Biochemistry</i> , 2000 , 206, 57-65	4.2	7
13	Enzymatic synthesis of vasoactive intestinal peptide analogs by transglutaminase. <i>Chemical Biology and Drug Design</i> , 1999 , 53, 626-32		6
12	Transglutaminase-mediated amine incorporation into substance P protects the peptide against proteolysis in vitro. <i>Regulatory Peptides</i> , 1999 , 84, 75-80		16
11	GTPase and transglutaminase are associated in the secretion of the rat anterior prostate. <i>Biochemical and Biophysical Research Communications</i> , 1999 , 260, 351-6	3.4	13
10	Transglutaminase-synthesized gamma-(glutamyl ⁵) spermidine derivative of substance P is a selective tool for neurokinin-2 receptors characterization. <i>Peptides</i> , 1998 , 19, 683-90	3.8	13
9	Keratinocyte transglutaminase promoter analysis. Identification of a functional response element. <i>Journal of Biological Chemistry</i> , 1995 , 270, 31358-63	5.4	24

8	Transglutaminase covalently incorporates amines into human immunodeficiency virus envelope glycoprotein gp120 in vitro. <i>International Journal of Peptide and Protein Research</i> , 1993 , 42, 204-6		7
7	Protective effect of SV-IV on platelet-activating factor-induced hypotension, bronchoconstriction and gastric mucosal injury. <i>European Journal of Pharmacology</i> , 1993 , 241, 71-4	5.3	1
6	Biological activities of a major protein secreted from the rat seminal vesicles after structural modification catalyzed by transglutaminase in vitro. <i>Immunopharmacology</i> , 1993 , 25, 179-88		10
5	Human-immunodeficiency-virus transmembrane glycoprotein gp41 is an amino acceptor and donor substrate for transglutaminase in vitro. <i>FEBS Journal</i> , 1993 , 215, 99-104		19
4	Gamma-(glutamyl ⁵)-spermine derivative of substance P retains only nitric oxide mediated biological activities. <i>Pharmacological Research</i> , 1992 , 26, 250	10.2	
3	Substance P inactivation by transglutaminase in vitro. <i>Peptides</i> , 1992 , 13, 151-4	3.8	16
2	Transglutaminase-catalyzed modifications of SV-IV, a major protein secreted from the rat seminal vesicle epithelium. <i>International Journal of Peptide and Protein Research</i> , 1990 , 35, 117-22		27
1	Cereal dietary proteins with sites for cross-linking by transglutaminase. <i>Phytochemistry</i> , 1990 , 29, 2801-2804		32