

# Federica Mainente

## List of Publications by Year in descending order

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Version: 2024-02-01

21  
papers

474  
citations

840119

11  
h-index

752256

20  
g-index

21  
all docs

21  
docs citations

21  
times ranked

640  
citing authors

#	ARTICLE	IF	CITATIONS
1	Anti-tumour potential of a gallic acid-containing phenolic fraction from <i>Oenothera biennis</i> . <i>Cancer Letters</i> , 2005, 226, 17-25.	3.2	76
2	Mass spectrometry detection of egg proteins in red wines treated with egg white. <i>Food Control</i> , 2012, 23, 87-94.	2.8	57
3	Analysis of commercial wines by LC-MS/MS reveals the presence of residual milk and egg white allergens. <i>Food Control</i> , 2012, 28, 321-326.	2.8	47
4	Effects of microencapsulation by ionic gelation on the oxidative stability of flaxseed oil. <i>Food Chemistry</i> , 2018, 269, 293-299.	4.2	43
5	Immunochemical and Mass Spectrometry Detection of Residual Proteins in Gluten Fined Red Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 3101-3110.	2.4	39
6	Production of stable food-grade microencapsulated astaxanthin by vibrating nozzle technology. <i>Food Chemistry</i> , 2017, 221, 289-295.	4.2	34
7	Evaluation of the sensory and physical properties of meat and fish derivatives containing grape pomace powders. <i>International Journal of Food Science and Technology</i> , 2019, 54, 952-958.	1.3	34
8	Allergenicity assessment of the edible cricket <i>Acheta domestica</i> in terms of thermal and gastrointestinal processing and IgE cross-reactivity with shrimp. <i>Food Chemistry</i> , 2021, 359, 129878.	4.2	27
9	Wine hazing: A predictive assay based on protein and glycoprotein independent recovery and quantification. <i>Food Control</i> , 2010, 21, 830-834.	2.8	22
10	Post-harvest proteomics of grapes infected by <i>Penicillium</i> during withering to produce Amarone wine. <i>Food Chemistry</i> , 2016, 199, 639-647.	4.2	18
11	Assessment of the fining efficiency of zeins extracted from commercial corn gluten and sensory analysis of the treated wine. <i>LWT - Food Science and Technology</i> , 2013, 54, 549-556.	2.5	15
12	A by-product from virgin olive oil production (pAO) encapsulated by fluid bed coating: evaluation of the phenolic profile after shelf-life test and <i>in vitro</i> gastrointestinal digestion. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3773-3783.	1.3	11
13	Red wine proteins: Two dimensional (2-D) electrophoresis and mass spectrometry analysis. <i>Food Chemistry</i> , 2014, 164, 413-417.	4.2	9
14	Effects of Combination Treatments with Astaxanthin-Loaded Microparticles and Pentoxifylline on Intracellular ROS and Radiosensitivity of J774A.1 Macrophages. <i>Molecules</i> , 2021, 26, 5152.	1.7	9
15	Phagocytosis of Astaxanthin-Loaded Microparticles Modulates TGF $\beta$ 2 Production and Intracellular ROS Levels in J774A.1 Macrophages. <i>Marine Drugs</i> , 2021, 19, 163.	2.2	8
16	A Method for the Preparative Separation of Beer Proteins and Glycocompounds. <i>Journal of the Institute of Brewing</i> , 2011, 117, 435-439.	0.8	6
17	Setup of a procedure for cider proteins recovery and quantification. <i>European Food Research and Technology</i> , 2016, 242, 1803-1811.	1.6	6
18	The Food Allergy Risk Management in the EU Labelling Legislation. <i>Journal of Agricultural and Environmental Ethics</i> , 2017, 30, 275-285.	0.9	6

#	ARTICLE	IF	CITATIONS
19	Influence of <i>Tilia tomentosa</i> Moench Extract on Mouse Small Intestine Neuromuscular Contractility. <i>Nutrients</i> , 2021, 13, 3505.	1.7	4
20	Hen egg white lysozyme is a hidden allergen in Italian commercial ciders. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016, 34, 1-7.	1.1	2
21	Rheology of individual chitosan and polyphenol/chitosan microparticles for food engineering. <i>Food Hydrocolloids</i> , 2022, 132, 107869.	5.6	1