

Alessandra Durazzo

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.

155
papers

4,017
citations

34
h-index

59
g-index

184
ext. papers

5,671
ext. citations

4.1
avg, IF

6.01
L-index

#	Paper	IF	Citations
155	Nutraceuticals and functional beverages: Focus on Prebiotics and Probiotics active beverages 2022 , 251-258		
154	Innovative and Sustainable Technologies to Enhance the Oxidative Stability of Vegetable Oils. <i>Sustainability</i> , 2022 , 14, 849	3.6	8
153	The Honey Bee : An Insect at the Interface between Human and Ecosystem Health.. <i>Biology</i> , 2022 , 11,	4.9	6
152	Resveratrol[Biotechnological applications: enlightening its antimicrobial and antioxidant properties. <i>Journal of Herbal Medicine</i> , 2022 , 32, 100550	2.3	5
151	Peach (<i>Prunus persica</i>) Bio-Waste: Chemistry, Functionality and Technological Applications 2022 , 581-587		1
150	Bioactive Phytochemicals from Evening Primrose (<i>Oenothera biennis</i>) Oil-processing By-products. <i>Reference Series in Phytochemistry</i> , 2022 , 1-15	0.7	
149	Lemon (<i>Citrus limon</i>) Bio-waste: Chemistry, Functionality and Technological Applications 2022 , 303-322		
148	Mineral and Microbiological Analysis of Spices and Aromatic Herbs.. <i>Foods</i> , 2022 , 11,	4.9	3
147	Bioactive Molecules in Food: From Food Composition and Dedicated Databases to Metabolomic Pathways. <i>Journal of Food Quality</i> , 2022 , 2022, 1-2	2.7	
146	Rhodiola rosea: main features and its beneficial properties. <i>Rendiconti Lincei</i> , 2022 , 33, 71-82	1.7	0
145	The Isopropyl Gallate Counteracts Cyclophosphamide-Induced Hemorrhagic Cystitis in Mice. <i>Biology</i> , 2022 , 11, 728	4.9	0
144	Deep-frying purple potato using sunflower oil: effect on the polyphenols, anthocyanins and antioxidant activity.. <i>Heliyon</i> , 2022 , 8, e09337	3.6	1
143	The Health Effects of Dietary Supplements. <i>Evidence-based Complementary and Alternative Medicine</i> , 2022 , 2022, 1-3	2.3	
142	Polyphenol Characterization and Antioxidant Activity of Grape Seeds and Skins from Sicily: A Preliminary Study. <i>Sustainability</i> , 2022 , 14, 6702	3.6	4
141	Nutrients and Bioactive Compounds in Seafood: Quantitative Literature Research Analysis. <i>Fishes</i> , 2022 , 7, 132	2.5	
140	Effects of "Bacuri" Seed Butter (Mart.) on Metabolic Parameters in Hamsters with Diet-Induced Hypercholesterolemia.. <i>Evidence-based Complementary and Alternative Medicine</i> , 2021 , 2021, 5584965	2.3	2
139	Analytical Challenges and Metrological Approaches to Ensuring Dietary Supplement Quality: International Perspectives.. <i>Frontiers in Pharmacology</i> , 2021 , 12, 714434	5.6	3

138	Recent Advances in Metabolic Engineering and Synthetic Biology for Microbial Production of Isoprenoid-Based Biofuels: An Overview. <i>Clean Energy Production Technologies</i> , 2021 , 183-201	0.8	
137	Fatty Acids and Triacylglycerols Profiles from Sicilian (Cold Pressed vs. Soxhlet) Grape Seed Oils. <i>Sustainability</i> , 2021 , 13, 13038	3.6	3
136	Antioxidant Properties of Bee Products Derived from Medicinal Plants as Beekeeping Sources. <i>Agriculture (Switzerland)</i> , 2021 , 11, 1136	3	7
135	Fruit Wastes as a Valuable Source of Value-Added Compounds: A Collaborative Perspective. <i>Molecules</i> , 2021 , 26,	4.8	8
134	Natural products in diabetes research: quantitative literature analysis. <i>Natural Product Research</i> , 2021 , 35, 5813-5827	2.3	12
133	Wine Polyphenols and Health: Quantitative Research Literature Analysis. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 4762	2.6	5
132	Astragalus (<i>Astragalus membranaceus</i> Bunge): botanical, geographical, and historical aspects to pharmaceutical components and beneficial role. <i>Rendiconti Lincei</i> , 2021 , 32, 625-642	1.7	8
131	Vitamins and Minerals in Four Traditional Garlic Ecotypes (<i>Allium sativum</i> L.) from Italy: An Example of Territorial Biodiversity. <i>Sustainability</i> , 2021 , 13, 7405	3.6	1
130	Vicia plants-A comprehensive review on chemical composition and phytopharmacology. <i>Phytotherapy Research</i> , 2021 , 35, 790-809	6.7	8
129	<i>Opuntia</i> spp. in Cosmetics and Pharmaceuticals 2021 , 953-959		
128	Occurrence of Tocols in Foods: An Updated Shot of Current Databases. <i>Journal of Food Quality</i> , 2021 , 2021, 1-7	2.7	6
127	Oxidative stability of high oleic sunflower oil during deep-frying process of purple potato. <i>Heliyon</i> , 2021 , 7, e06294	3.6	5
126	Metrology, Agriculture and Food: Literature Quantitative Analysis. <i>Agriculture (Switzerland)</i> , 2021 , 11, 889	3	1
125	Commentary: An impossible dream? Integrating dietary supplement label databases: needs, challenges, next steps. <i>Journal of Food Composition and Analysis</i> , 2021 , 102, 103882	4.1	4
124	Bee Products: A Representation of Biodiversity, Sustainability, and Health. <i>Life</i> , 2021 , 11,	3	2
123	<i>Opuntia</i> spp. Chemical Constituents and Bioactive Compounds, with Particular Regards to Polyphenols 2021 , 331-343		
122	Innovative Technologies for the Identification of Chemical and Bioactive Compounds in <i>Opuntia</i> spp. Plant, Food and Waste 2021 , 501-506		0
121	Phytochemical Constituents, Biological Activities, and Health-Promoting Effects of the <i>Melissa officinalis</i> . <i>Oxidative Medicine and Cellular Longevity</i> , 2021 , 2021, 1-20	6.7	12

120	Neurotensins and their therapeutic potential: research field study. <i>Future Medicinal Chemistry</i> , 2020 , 12, 1779-1803	4.1	0
119	Nanopharmaceuticals for Eye Administration: Sterilization, Depyrogenation and Clinical Applications. <i>Biology</i> , 2020 , 9,	4.9	6
118	Sustainable Management of Secondary Raw Materials from the Marine Food-Chain: A Case-Study Perspective. <i>Sustainability</i> , 2020 , 12, 8997	3.6	10
117	A Snapshot on Food Allergies: A Case Study on Edible Flowers. <i>Sustainability</i> , 2020 , 12, 8709	3.6	2
116	Factors Affecting the Retention Efficiency and Physicochemical Properties of Spray Dried Lipid Nanoparticles Loaded with Essential Oil. <i>Biomolecules</i> , 2020 , 10,	5.9	11
115	The Nutraceutical Value of Carnitine and Its Use in Dietary Supplements. <i>Molecules</i> , 2020 , 25,	4.8	8
114	Assessment and Monitoring of Fish Quality from a Coastal Ecosystem under High Anthropic Pressure: A Case Study in Southern Italy. <i>International Journal of Environmental Research and Public Health</i> , 2020 , 17,	4.6	9
113	Hawthorn (<i>Crataegus</i> spp.): An Updated Overview on Its Beneficial Properties. <i>Forests</i> , 2020 , 11, 564	2.8	17
112	Nanopharmaceutics: Part II-Production Scales and Clinically Compliant Production Methods. <i>Nanomaterials</i> , 2020 , 10,	5.4	38
111	Ocular Cell Lines and Genotoxicity Assessment. <i>International Journal of Environmental Research and Public Health</i> , 2020 , 17,	4.6	6
110	Lignans: Quantitative Analysis of the Research Literature. <i>Frontiers in Pharmacology</i> , 2020 , 11, 37	5.6	11
109	Nanomaterials for Skin Delivery of Cosmeceuticals and Pharmaceuticals. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 1594	2.6	39
108	(+)-Limonene 1,2-Epoxy-Loaded SLNs: Evaluation of Drug Release, Antioxidant Activity, and Cytotoxicity in an HaCaT Cell Line. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	46
107	Perillaldehyde 1,2-epoxy Loaded SLN-Tailored mAb: Production, Physicochemical Characterization and In Vitro Cytotoxicity Profile in MCF-7 Cell Lines. <i>Pharmaceutics</i> , 2020 , 12,	6.4	30
106	Properties, Extraction Methods, and Delivery Systems for Curcumin as a Natural Source of Beneficial Health Effects. <i>Medicina (Lithuania)</i> , 2020 , 56,	3.1	30
105	Nanotoxicology and Nanosafety: Safety-By-Design and Testing at a Glance. <i>International Journal of Environmental Research and Public Health</i> , 2020 , 17,	4.6	53
104	State-of-the-Art Infrared Applications in Drugs, Dietary Supplements, and Nutraceuticals. <i>Journal of Spectroscopy</i> , 2020 , 2020, 1-2	1.5	6
103	Nanopharmaceutics: Part I-Clinical Trials Legislation and Good Manufacturing Practices (GMP) of Nanotherapeutics in the EU. <i>Pharmaceutics</i> , 2020 , 12,	6.4	40

102	Sucupira Oil-Loaded Nanostructured Lipid Carriers (NLC): Lipid Screening, Factorial Design, Release Profile, and Cytotoxicity. <i>Molecules</i> , 2020 , 25,	4.8	37
101	Metal-Based Nanoparticles as Antimicrobial Agents: An Overview. <i>Nanomaterials</i> , 2020 , 10,	5.4	355
100	New Nanotechnologies for the Treatment and Repair of Skin Burns Infections. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	44
99	Multiple Cell Signalling Pathways of Human Proinsulin C-Peptide in Vasculopathy Protection. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	4
98	Diabetic Retinopathy and Ocular Melanoma: How Far We Are?. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 2777	2.6	1
97	Stability of the Meat Protein Type I Collagen: Influence of pH, Ionic Strength, and Phenolic Antioxidant. <i>Foods</i> , 2020 , 9,	4.9	3
96	An Updated Overview on Nanonutraceuticals: Focus on Nanoprebiotics and Nanoprotobiotics. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	32
95	In Vitro Characterization, Modelling, and Antioxidant Properties of Polyphenon-60 from Green Tea in Eudragit S100-2 Chitosan Microspheres. <i>Nutrients</i> , 2020 , 12,	6.7	10
94	Big impact of nanoparticles: analysis of the most cited nanopharmaceuticals and nanonutraceuticals research. <i>Current Research in Biotechnology</i> , 2020 , 2, 53-63	4.8	29
93	Case-Studies Towards Sustainable Production of Value-Added Compounds in Agro-Industrial Wastes 2020 , 197-219		
92	Biorefinery for Innovative Production of Bioactive Compounds from Vegetable Biomass 2020 , 89-128		1
91	Characteristics, Occurrence, Detection and Detoxification of Aflatoxins in Foods and Feeds. <i>Foods</i> , 2020 , 9,	4.9	32
90	Croton argyrophyllus Kunth Essential Oil-Loaded Solid Lipid Nanoparticles: Evaluation of Release Profile, Antioxidant Activity and Cytotoxicity in a Neuroblastoma Cell Line. <i>Sustainability</i> , 2020 , 12, 7697	3.6	5
89	Natural Ergot Alkaloids in Ocular Pharmacotherapy: Known Molecules for Novel Nanoparticle-Based Delivery Systems. <i>Biomolecules</i> , 2020 , 10,	5.9	5
88	Sage Species Case Study on a Spontaneous Mediterranean Plant to Control Phytopathogenic Fungi and Bacteria. <i>Forests</i> , 2020 , 11, 704	2.8	5
87	Extractable and Non-Extractable Antioxidants Composition in the eBASIS Database: A Key Tool for Dietary Assessment in Human Health and Disease Research. <i>Nutrients</i> , 2020 , 12,	6.7	1
86	Cold pressed paprika (<i>Capsicum annum</i>) seed oil 2020 , 97-103		
85	Cold pressed argan (<i>Argania spinose</i>) oil 2020 , 459-465		3

84	Vitex agnus-castus L.: Main Features and Nutraceutical Perspectives. <i>Forests</i> , 2020 , 11, 761	2.8	2
83	NMR-Based Metabolomic Comparison of (Var.): Organic and Conventional Farming. <i>Foods</i> , 2020 , 9,	4.9	3
82	Chemical and Physical Properties of Meadowfoam Seed Oil and Extra Virgin Olive Oil: Focus on Vibrational Spectroscopy. <i>Journal of Spectroscopy</i> , 2020 , 2020, 1-9	1.5	3
81	Olive Pulp and Exogenous Enzymes Feed Supplementation Effect on the Carcass and Offal in Broilers: A Preliminary Study. <i>Agriculture (Switzerland)</i> , 2020 , 10, 359	3	5
80	Spouted Bed Dried Rosmarinus officinalis Extract: A Novel Approach for Physicochemical Properties and Antioxidant Activity. <i>Agriculture (Switzerland)</i> , 2020 , 10, 349	3	4
79	Spray-Dried Structured Lipid Carriers for the Loading of : New Nutraceutical and Food Preservative. <i>Foods</i> , 2020 , 9,	4.9	2
78	Polymeric Nanoparticles: Production, Characterization, Toxicology and Ecotoxicology. <i>Molecules</i> , 2020 , 25,	4.8	219
77	Contribution of Tocols to Food Sensorial Properties, Stability, and Overall Quality. <i>Journal of Food Quality</i> , 2020 , 2020, 1-8	2.7	20
76	Role of catechin on collagen type I stability upon oxidation: a NMR approach. <i>Natural Product Research</i> , 2020 , 34, 53-62	2.3	6
75	Human health-related properties of chromones: an overview. <i>Natural Product Research</i> , 2020 , 34, 137-152	3	12
74	Rewiring cellular metabolism for heterologous biosynthesis of Taxol. <i>Natural Product Research</i> , 2020 , 34, 110-121	2.3	9
73	Italian composite dishes: description and classification by LanguaL and FoodEx2. <i>European Food Research and Technology</i> , 2020 , 246, 287-295	3.4	5
72	Ready to Use Therapeutical Beverages: Focus on Functional Beverages Containing Probiotics, Prebiotics and Synbiotics. <i>Beverages</i> , 2020 , 6, 26	3.4	26
71	Ethical issues in research and development of nanoparticles 2020 , 157-168		1
70	Ginger (Zingiber officinale Roscoe) as a nutraceutical: Focus on the metabolic, analgesic, and antiinflammatory effects. <i>Phytotherapy Research</i> , 2020 , 35, 2403	6.7	8
69	Egg Yolk Antioxidants Profiles: Effect of Diet Supplementation with Linseeds and Tomato-Red Pepper Mixture before and after Storage. <i>Foods</i> , 2019 , 8,	4.9	13
68	(Spirulina) Supplementation on Laying Hens' Performance: Eggs Physical, Chemical, and Sensorial Qualities. <i>Foods</i> , 2019 , 8,	4.9	8
67	Identification of Passion Fruit Oil Adulteration by Chemometric Analysis of FTIR Spectra. <i>Molecules</i> , 2019 , 24,	4.8	10

66	Antidiabetic Potential of Medicinal Plants and Their Active Components. <i>Biomolecules</i> , 2019 , 9,	5.9	155
65	Nutritional composition and dietary intake of composite dishes traditionally consumed in Italy. <i>Journal of Food Composition and Analysis</i> , 2019 , 77, 115-124	4.1	11
64	Plants-A Comprehensive Review on Health Benefits and Biological Activities. <i>Molecules</i> , 2019 , 24,	4.8	20
63	Influence of Ripening on Chemical Characteristics of a Traditional Italian Cheese: Provolone del Monaco. <i>Sustainability</i> , 2019 , 11, 2520	3.6	7
62	Effects of Dietary Supplementation of L-Carnitine and Excess Lysine-Methionine on Growth Performance, Carcass Characteristics, and Immunity Markers of Broiler Chicken. <i>Animals</i> , 2019 , 9,	3.1	7
61	Fruit-based juices: Focus on antioxidant properties-Study approach and update. <i>Phytotherapy Research</i> , 2019 , 33, 1754-1769	6.7	9
60	Antioxidant Properties of Four Commonly Consumed Popular Italian Dishes. <i>Molecules</i> , 2019 , 24,	4.8	2
59	The Therapeutic Potential of Apigenin. <i>International Journal of Molecular Sciences</i> , 2019 , 20,	6.3	305
58	Effect of Dietary Incorporation of Linseed Alone or Together with Tomato-Red Pepper Mix on Laying Hens' Egg Yolk Fatty Acids Profile and Health Lipid Indexes. <i>Nutrients</i> , 2019 , 11,	6.7	24
57	Effect of a Combination of Fenugreek Seeds, Linseeds, Garlic and Copper Sulfate on Laying Hens Performances, Egg Physical and Chemical Qualities. <i>Foods</i> , 2019 , 8,	4.9	5
56	S. Giovanni Varieties (L.): Antioxidant Properties and Phytochemical Characteristics. <i>Oxidative Medicine and Cellular Longevity</i> , 2019 , 2019, 6714103	6.7	3
55	Application of Infrared Spectroscopy for Functional Compounds Evaluation in Olive Oil: A Current Snapshot. <i>Journal of Spectroscopy</i> , 2019 , 2019, 1-11	1.5	20
54	Development and Optimization of Alpha-Pinene-Loaded Solid Lipid Nanoparticles (SLN) Using Experimental Factorial Design and Dispersion Analysis. <i>Molecules</i> , 2019 , 24,	4.8	36
53	Polyphenols: A concise overview on the chemistry, occurrence, and human health. <i>Phytotherapy Research</i> , 2019 , 33, 2221-2243	6.7	258
52	Sirtuins and SIRT6 in Carcinogenesis and in Diet. <i>International Journal of Molecular Sciences</i> , 2019 , 20,	6.3	15
51	Bread for the Aging Population: The Effect of a Functional Wheat-Lentil Bread on the Immune Function of Aged Mice. <i>Foods</i> , 2019 , 8,	4.9	2
50	Plants: A Genus Rich in Vital Nutra-pharmaceuticals-A Review. <i>Iranian Journal of Pharmaceutical Research</i> , 2019 , 18, 68-89	1.1	15
49	A Current Shot and Re-thinking of Antioxidant Research Strategy 2019 , 5, 9-11		47

48	Development of Dietary Supplement Label Database in Italy: Focus of FoodEx2 Coding. <i>Nutrients</i> , 2019 , 12,	6.7	14
47	Grape Seeds: Chromatographic Profile of Fatty Acids and Phenolic Compounds and Qualitative Analysis by FTIR-ATR Spectroscopy. <i>Foods</i> , 2019 , 9,	4.9	55
46	Quantification of Trans-Resveratrol-Loaded Solid Lipid Nanoparticles by a Validated Reverse-Phase HPLC Photodiode Array. <i>Applied Sciences (Switzerland)</i> , 2019 , 9, 4961	2.6	15
45	Nanoparticle Delivery Systems in the Treatment of Diabetes Complications. <i>Molecules</i> , 2019 , 24,	4.8	60
44	Transferrin-Conjugated Docetaxel-PLGA Nanoparticles for Tumor Targeting: Influence on MCF-7 Cell Cycle. <i>Polymers</i> , 2019 , 11,	4.5	33
43	Bio-Based Compounds from Grape Seeds: A Biorefinery Approach. <i>Molecules</i> , 2018 , 23,	4.8	55
42	Food Composition Databases: Considerations about Complex Food Matrices. <i>Foods</i> , 2018 , 7,	4.9	24
41	Lignans 2018 , 185-200		2
40	An Innovative and Integrated Food Research Approach: spectroscopy applications to milk and a case study of a milk-based dish 2018 , 5, 12-27		9
39	<i>Abelmoschus esculentus</i> (L.): Bioactive Components' Beneficial Properties-Focused on Antidiabetic Role-For Sustainable Health Applications. <i>Molecules</i> , 2018 , 24,	4.8	52
38	Determination of fatty acid content in meat and meat products: The FTIR-ATR approach. <i>Food Chemistry</i> , 2018 , 267, 223-230	8.5	42
37	Food Groups and Individual Foods: Nutritional Attributes and Dietary Importance 2018 ,		4
36	Qualitative Analysis of Traditional Italian Dishes: FTIR Approach. <i>Sustainability</i> , 2018 , 10, 4112	3.6	20
35	Dietary Lignans: Definition, Description and Research Trends in Databases Development. <i>Molecules</i> , 2018 , 23,	4.8	43
34	From Plant Compounds to Botanicals and Back: A Current Snapshot. <i>Molecules</i> , 2018 , 23,	4.8	83
33	Glucosinolates in Food. <i>Reference Series in Phytochemistry</i> , 2017 , 87-132	0.7	10
32	Technological, nutritional and functional properties of wheat bread enriched with lentil or carob flours. <i>LWT - Food Science and Technology</i> , 2017 , 78, 361-366	5.4	73
31	Antioxidant properties of industrial heat-treated milk. <i>Journal of Food Measurement and Characterization</i> , 2017 , 11, 1690-1698	2.8	9

30	Nutritional composition and antioxidant properties of traditional Italian dishes. <i>Food Chemistry</i> , 2017 , 218, 70-77	8.5	29
29	Carbohydrates Components of Some Italian Local Landraces: Garlic (<i>Allium sativum</i> L.). <i>Sustainability</i> , 2017 , 9, 1922	3.6	6
28	Communication Strategies to Improve Healthy Food Consumption among Schoolchildren: Focus on Milk. <i>Beverages</i> , 2017 , 3, 32	3.4	0
27	Organic vs. Conventional Milk: Some Considerations on Fat-Soluble Vitamins and Iodine Content. <i>Beverages</i> , 2017 , 3, 39	3.4	3
26	Study Approach of Antioxidant Properties in Foods: Update and Considerations. <i>Foods</i> , 2017 , 6,	4.9	42
25	The Potential Health Benefits of Polyphenol-Rich Extracts from <i>Cichorium intybus</i> L. Studied on Caco-2 Cells Model. <i>Oxidative Medicine and Cellular Longevity</i> , 2016 , 2016, 1594616	6.7	20
24	Rapid determination of coenzyme Q10 in cheese using high-performance liquid chromatography. <i>Dairy Science and Technology</i> , 2015 , 95, 533-539		2
23	Evaluation of Antioxidant Properties in Cereals: Study of Some Traditional Italian Wheats. <i>Foods</i> , 2015 , 4, 391-399	4.9	7
22	Qualitative Study of Functional Groups and Antioxidant Properties of Soy-Based Beverages Compared to Cow Milk. <i>Antioxidants</i> , 2015 , 4, 523-32	7.1	17
21	Nutritional characterisation and bioactive components of commercial carobs flours. <i>Food Chemistry</i> , 2014 , 153, 109-13	8.5	68
20	Effects of consumption of whole grain foods rich in lignans in healthy postmenopausal women with moderate serum cholesterol: a pilot study. <i>International Journal of Food Sciences and Nutrition</i> , 2014 , 65, 637-45	3.7	23
19	Antioxidants in Italian Head Lettuce (<i>Lactuca sativa</i> var. <i>capitata</i> L.) Grown in Organic and Conventional Systems under Greenhouse Conditions. <i>Journal of Food Biochemistry</i> , 2014 , 38, 56-61	3.3	14
18	Antioxidant Properties of Experimental Wholegrain Pastas Made With Different Cereals. <i>Journal of Food Research</i> , 2014 , 3, 33	1.3	5
17	Phytochemicals Content in Italian Garlic Bulb (<i>Allium sativum</i> L.) Varieties. <i>Journal of Food Research</i> , 2014 , 3, 26	1.3	8
16	Antioxidant Properties of Seeds from Lines of Artichoke, Cultivated Cardoon and Wild Cardoon. <i>Antioxidants</i> , 2013 , 2, 52-61	7.1	18
15	Phenols, lignans and antioxidant properties of legume and sweet chestnut flours. <i>Food Chemistry</i> , 2013 , 140, 666-71	8.5	70
14	Effect of Cooking on Lignans Content in Whole-Grain Pasta Made with Different Cereals and Other Seeds. <i>Cereal Chemistry</i> , 2013 , 90, 169-171	2.4	11
13	Lignan Content in Cereals, Buckwheat and Derived Foods. <i>Foods</i> , 2013 , 2, 53-63	4.9	40

12	Italian Wild Rocket [<i>Diplotaxis Tenuifolia</i> (L.) DC.]: Influence of Agricultural Practices on Antioxidant Molecules and on Cytotoxicity and Antiproliferative Effects. <i>Agriculture (Switzerland)</i> , 2013 , 3, 285-298	3	16
11	Mediterranean Diet Effect: an Italian picture. <i>Nutrition Journal</i> , 2011 , 10, 125	4.3	54
10	Influence of different crop management practices on the nutritional properties and benefits of tomato - <i>Lycopersicon esculentum</i> cv Perfectpeel-. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 2637-2644	3.8	11
9	Bioavailability of strawberry antioxidants in human subjects. <i>British Journal of Nutrition</i> , 2010 , 104, 1165-1173	3.7	77
8	Absorption of strawberry phytochemicals and antioxidant status changes in humans. <i>Journal of Berry Research</i> , 2010 , 1, 81-89	2	12
7	The influence of postharvest processing and storage of foodstuffs on the bioavailability of flavonoids and phenolic acids. <i>Molecular Nutrition and Food Research</i> , 2009 , 53 Suppl 2, S184-93	5.9	34
6	Influence of postharvest processing and storage on the content of phenolic acids and flavonoids in foods. <i>Molecular Nutrition and Food Research</i> , 2009 , 53 Suppl 2, S151-83	5.9	107
5	Antioxidant properties of raw and cooked spears of green asparagus cultivars. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 1017-1023	3.8	26
4	Assessment of the nutritional values of genetically modified wheat, corn, and tomato crops. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 9206-14	5.7	26
3	Antioxidative and apoptotic properties of polyphenolic extracts from edible part of artichoke (<i>Cynara scolymus</i> L.) on cultured rat hepatocytes and on human hepatoma cells. <i>Nutrition and Cancer</i> , 2008 , 60, 276-83	2.8	70
2	Absorption and metabolism of bioactive molecules after oral consumption of cooked edible heads of <i>Cynara scolymus</i> L. (cultivar Violetto di Provenza) in human subjects: a pilot study. <i>British Journal of Nutrition</i> , 2007 , 97, 963-9	3.6	114
1	CHAPTER 3:Extractable and Non-extractable Polyphenols: an Overview. <i>Food Chemistry, Function and Analysis</i> ,37-45	0.6	11