Letizia Bresciani

List of Publications by Year in descending order

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45 papers	1,635 citations	304368 22 h-index	301761 39 g-index
46 all docs	46 docs citations	46 times ranked	2677 citing authors

#	Article	IF	Citations
1	Phenyl-Î³-valerolactones and phenylvaleric acids, the main colonic metabolites of flavan-3-ols: synthesis, analysis, bioavailability, and bioactivity. Natural Product Reports, 2019, 36, 714-752.	5.2	170
2	New insights into the bioavailability of red raspberry anthocyanins and ellagitannins. Free Radical Biology and Medicine, 2015, 89, 758-769.	1.3	150
3	Phenolic composition, caffeine content and antioxidant capacity of coffee silverskin. Food Research International, 2014, 61, 196-201.	2.9	113
4	Effects of Popular Diets on Anthropometric and Cardiometabolic Parameters: An Umbrella Review of Meta-Analyses of Randomized Controlled Trials. Advances in Nutrition, 2020, 11, 815-833.	2.9	100
5	Bioavailability and pharmacokinetic profile of grape pomace phenolic compounds in humans. Archives of Biochemistry and Biophysics, 2018, 646, 1-9.	1.4	93
6	Bioaccessibility of (poly)phenolic compounds of raw and cooked cardoon (Cynara cardunculus L.) after simulated gastrointestinal digestion and fermentation by human colonic microbiota. Journal of Functional Foods, 2017, 32, 195-207.	1.6	75
7	Trimethylamine-N-Oxide (TMAO)-Induced Impairment of Cardiomyocyte Function and the Protective Role of Urolithin B-Glucuronide. Molecules, 2018, 23, 549.	1.7	71
8	Catabolism of raw and cooked green pepper (Capsicum annuum) (poly)phenolic compounds after simulated gastrointestinal digestion and faecal fermentation. Journal of Functional Foods, 2016, 27, 201-213.	1.6	58
9	Solid state lactic acid fermentation: A strategy to improve wheat bran functionality. LWT - Food Science and Technology, 2020, 118, 108668.	2.5	58
10	(Poly)phenolic characterization of three food supplements containing 36 different fruits, vegetables and berries. PharmaNutrition, 2015, 3, 11-19.	0.8	53
11	Bioaccumulation of resveratrol metabolites in myocardial tissue is dose-time dependent and related to cardiac hemodynamics in diabetic rats. Nutrition, Metabolism and Cardiovascular Diseases, 2014, 24, 408-415.	1.1	52
12	Absorption Profile of (Poly)Phenolic Compounds after Consumption of Three Food Supplements Containing 36 Different Fruits, Vegetables, and Berries. Nutrients, 2017, 9, 194.	1.7	48
13	Valorisation of olive mill wastewater by phenolic compounds adsorption: Development and application of a procedure for adsorbent selection. Chemical Engineering Journal, 2019, 360, 124-138.	6.6	39
14	Bioavailability and metabolism of phenolic compounds from wholegrain wheat and aleuroneâ€rich wheat bread. Molecular Nutrition and Food Research, 2016, 60, 2343-2354.	1.5	38
15	The degradation of curcuminoids in a human faecal fermentation model. International Journal of Food Sciences and Nutrition, 2015, 66, 790-796.	1.3	34
16	Plasma TMAO increase after healthy diets: results from 2 randomized controlled trials with dietary fish, polyphenols, and whole-grain cereals. American Journal of Clinical Nutrition, 2021, 114, 1342-1350.	2.2	30
17	The Human Microbial Metabolism of Quercetin in Different Formulations: An In Vitro Evaluation. Foods, 2020, 9, 1121.	1.9	29
18	The Effect of Formulation of Curcuminoids on Their Metabolism by Human Colonic Microbiota. Molecules, 2020, 25, 940.	1.7	27

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19	Bioavailability of red wine and grape seed proanthocyanidins in rats. Food and Function, 2020, 11, 3986-4001.	2.1	27
20	In Vitro Bioaccessibility of Phenolic Acids from a Commercial Aleurone-Enriched Bread Compared to a Whole Grain Bread. Nutrients, 2016, 8, 42.	1.7	26
21	An in vitro exploratory study of dietary strategies based on polyphenol-rich beverages, fruit juices and oils to control trimethylamine production in the colon. Food and Function, 2018, 9, 6470-6483.	2.1	26
22	Impact of Foods and Dietary Supplements Containing Hydroxycinnamic Acids on Cardiometabolic Biomarkers: A Systematic Review to Explore Inter-Individual Variability. Nutrients, 2019, 11, 1805.	1.7	25
23	Phenolic profile and antioxidant capacity of landraces, old and modern Tunisian durum wheat. European Food Research and Technology, 2019, 245, 73-82.	1.6	24
24	Absorption, metabolism, and excretion of orange juice (poly)phenols in humans: The effect of a controlled alcoholic fermentation. Archives of Biochemistry and Biophysics, 2020, 695, 108627.	1.4	24
25	Dietary fibre modifies gut microbiota: whatâ€™s the role of (poly)phenols?. International Journal of Food Sciences and Nutrition, 2020, 71, 783-784.	1.3	23
26	Differential Catabolism of an Anthocyanin-Rich Elderberry Extract by Three Gut Microbiota Bacterial Species. Journal of Agricultural and Food Chemistry, 2020, 68, 1837-1843.	2.4	22
27	Whole Rye Consumption Improves Blood and Liver n-3 Fatty Acid Profile and Gut Microbiota Composition in Rats. PLoS ONE, 2016, 11, e0148118.	1.1	21
28	Moderate chronic administration of Vineatrol-enriched red wines improves metabolic, oxidative, and inflammatory markers in hamsters fed a high-fat diet. Molecular Nutrition and Food Research, 2014, 58, 1212-1225.	1.5	19
29	Bioavailability and metabolism of hydroxycinnamates in rats fed with durum wheat aleurone fractions. Food and Function, 2014, 5, 1738-1746.	2.1	17
30	Metabotypes of flavan-3-ol colonic metabolites after cranberry intake: elucidation and statistical approaches. European Journal of Nutrition, 2022, 61, 1299-1317.	1.8	16
31	Absorption, Pharmacokinetics, and Urinary Excretion of Pyridines After Consumption of Coffee and Cocoaâ€Based Products Containing Coffee in a Repeated Dose, Crossover Human Intervention Study. Molecular Nutrition and Food Research, 2020, 64, e2000489.	1.5	15
32	Parenchymal and Stromal Cells Contribute to Pro-Inflammatory Myocardial Environment at Early Stages of Diabetes: Protective Role of Resveratrol. Nutrients, 2016, 8, 729.	1.7	14
33	In Vitro Faecal Fermentation of Monomeric and Oligomeric Flavanâ€3â€ols: Catabolic Pathways and Stoichiometry. Molecular Nutrition and Food Research, 2022, 66, e2101090.	1.5	13
34	Effect of coffee and cocoa-based confectionery containing coffee on markers of cardiometabolic health: results from the pocket-4-life project. European Journal of Nutrition, 2021, 60, 1453-1463.	1.8	12
35	Effect of different patterns of consumption of coffee and a cocoa-based product containing coffee on the nutrikinetics and urinary excretion of phenolic compounds. American Journal of Clinical Nutrition, 2021, 114, 2107-2118.	2.2	12
36	Data sharing in PredRet for accurate prediction of retention time: Application to plant food bioactive compounds. Food Chemistry, 2021, 357, 129757.	4.2	12

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37	Tolerance, bioavailability, and potential cognitive health implications of a distinct aqueous spearmint extract. Functional Foods in Health and Disease, 2015, 5, 165.	0.3	11
38	In vitro (poly)phenol catabolism of unformulated- and phytosome-formulated cranberry (Vaccinium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.9	10
39	Dietary absorption profile, bioavailability of (poly)phenolic compounds, and acute modulation of vascular/endothelial function by hazelnut skin drink. Journal of Functional Foods, 2019, 63, 103576.	1.6	8
40	Traditional and Non-Conventional Pasta-Making Processes: Effect on In Vitro Starch Digestibility. Foods, 2021, 10, 921.	1.9	7
41	(Poly)phenolic Content and Profile and Antioxidant Capacity of Whole-Grain Cookies are Better Estimated by Simulated Digestion than Chemical Extraction. Molecules, 2020, 25, 2792.	1.7	6
42	A wheat aleurone-rich diet improves oxidative stress but does not influence glucose metabolism in overweight/obese individuals: Results from a randomized controlled trial. Nutrition, Metabolism and Cardiovascular Diseases, 2022, 32, 715-726.	1.1	4
43	A comprehensive approach to the bioavailability and cardiometabolic effects of the bioactive compounds present in espresso coffee and confectionery-derived coffee. Proceedings of the Nutrition Society, 2020, 79, .	0.4	1
44	Effects of popular diets on anthropometric and metabolic parameters: an umbrella review of meta-analyses of randomized controlled trials. Proceedings of the Nutrition Society, 2020, 79, .	0.4	0
45	Nut Consumption and Noncommunicable Diseases. , 2020, , 441-452.		0