Vincenzo Lattanzio

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Plasticity, exudation and microbiome-association of the root system of Pellitory-of-the-wall plants grown in environments impaired in iron availability. Plant Physiology and Biochemistry, 2021, 168, 27-42.	2.8	3
2	Relationship of Phenolic Metabolism to Growth in Plant and Cell Cultures Under Stress. Reference Series in Phytochemistry, 2021, , 837-868.	0.2	2
3	Bio-active Compounds and Their Synthetic Pathway. Compendium of Plant Genomes, 2019, , 99-113.	0.3	2
4	Relationship of Phenolic Metabolism to Growth in Plant and Cell Cultures Under Stress. Reference Series in Phytochemistry, 2019, , 1-32.	0.2	0
5	Signal transduction in artichoke [Cynara cardunculus L. subsp. scolymus (L.) Hayek] callus and cell suspension cultures under nutritional stress. Plant Physiology and Biochemistry, 2018, 127, 97-103.	2.8	13
6	Carbon Fluxes between Primary Metabolism and Phenolic Pathway in Plant Tissues under Stress. International Journal of Molecular Sciences, 2015, 16, 26378-26394.	1.8	227
7	Plant phenolics: Recent advances on their biosynthesis, genetics, andÂecophysiology. Plant Physiology and Biochemistry, 2013, 72, 1-20.	2.8	875
8	Phenolic Compounds: Introduction. , 2013, , 1543-1580.		134
9	Verbascoside, Isoverbascoside, and Their Derivatives Recovered from Olive Mill Wastewater as Possible Food Antioxidants. Journal of Agricultural and Food Chemistry, 2012, 60, 1822-1829.	2.4	127
10	Verbascosides from Olive Mill Waste Water: Assessment of Their Bioaccessibility and Intestinal Uptake Using anâ€, <i>In Vitro</i> â€,Digestion/Cacoâ€2 Model System. Journal of Food Science, 2011, 76, H48-54.	1.5	48
11	Purification, biochemical characterization and cloning of a new cationic peroxidase isoenzyme from artichoke. Plant Physiology and Biochemistry, 2011, 49, 395-403.	2.8	22
12	Biological Activity of High Molecular Weight Phenolics from Olive Mill Wastewater. Journal of Agricultural and Food Chemistry, 2010, 58, 8585-8590.	2.4	49
13	Relationship of secondary metabolism to growth in oregano (Origanum vulgare L.) shoot cultures under nutritional stress. Environmental and Experimental Botany, 2009, 65, 54-62.	2.0	118
14	Globe artichoke: A functional food and source of nutraceutical ingredients. Journal of Functional Foods, 2009, 1, 131-144.	1.6	434
15	A reproducible, rapid and inexpensive Folin–Ciocalteu micro-method in determining phenolics of plant methanol extracts. Microchemical Journal, 2009, 91, 107-110.	2.3	256
16	Chemotaxonomic relationship among species of Vicia section Faba. Feddes Repertorium, 2008, 102, 319-334.	0.2	6
17	Purification and characterization of a cationic peroxidase from artichoke leaves. Journal of the Science of Food and Agriculture, 2007, 87, 1417-1423.	1.7	15
18	Seed coat tannins and bruchid resistance in stored cowpea seeds. Journal of the Science of Food and Agriculture, 2005, 85, 839-846.	1.7	83

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19	Genetic variation in wild and cultivated artichoke revealedby RAPD markers. Genetic Resources and Crop Evolution, 2002, 49, 247-252.	0.8	57
20	Low Temperature Metabolism of Apple Phenolics and Quiescence ofPhlyctaena vagabunda. Journal of Agricultural and Food Chemistry, 2001, 49, 5817-5821.	2.4	89
21	Role of Endogenous Flavonoids in Resistance Mechanism ofVignato Aphids. Journal of Agricultural and Food Chemistry, 2000, 48, 5316-5320.	2.4	117
22	Antifungal activity of 2,5-dimethoxybenzoic acid on postharvest pathogens of strawberry fruits. Postharvest Biology and Technology, 1996, 9, 325-334.	2.9	25
23	A chemosystematic study of the flavonoids of Vigna. Genetic Resources and Crop Evolution, 1996, 43, 493-504.	0.8	13
24	Browning phenomena in stored artichoke (Cynara scolymus L.) heads: enzymic or chemical reactions?. Food Chemistry, 1994, 50, 1-7.	4.2	107
25	Polyphenol oxidase from artichoke (Cynara scolymus L.). Food Chemistry, 1990, 38, 27-39.	4.2	28
26	Flavonoid constituents of seed coats of <i>Vicia faba</i> (Fabaceae) in relation to genetic control of their color. Canadian Journal of Botany, 1989, 67, 1600-1604.	1.2	23
27	The beneficial effect of citric and ascorbic acid on the phenolic browning reaction in stored artichoke (Cynara scolymus L.) heads. Food Chemistry, 1989, 33, 93-106.	4.2	58
28	Flavonoid taxonomic analysis of <i>Vicia</i> species of section <i>Faba</i> . Canadian Journal of Botany, 1989, 67, 3529-3533.	1.2	19
29	Changes in phenolic compounds during the development and cold storage of artichoke (Cynara) Tj ETQq1 1	0.784314 rgBT 4.2	0verlock 1
30	Mono- and oligosaccharides in fifteen Vicia faba L. cultivars. Food Chemistry, 1986, 22, 17-25.	4.2	11
31	Variability of Amino Acids, Protein, Vicine and Convicine in Vicia faba (L) Cultivars. Journal of Food Science, 1983, 48, 992-993.	1.5	20
32	High-performance reversed-phase liquid chromatography (HPLC) of favism-inducing factors inVicia faba L Experientia, 1982, 38, 789-790.	1.2	19
33	High-perfomance liquid chromatography of free and bound phenolic acids in the eggplant (Solonum) Tj ETQ	q1 1 0.784314	rgBT /Overlo
34	Determination of Plant Phenols by Gel Filtration. Journal of Food Science, 1981, 46, 1907-1909.	1.5	8
35	Variations of the orthodiphenol content ofCynara scolymus L. during the plant growing seasons. Experientia, 1979, 35, 993-994.	1.2	16
36	Gene Discovery and Metabolic Engineering in the Phenylpropanoid Pathway. , 0, , 113-138.		0

#	Article	IF	CITATIONS
37	Phenols and the Onset and Expression of Plant Disease Resistance. , 0, , 211-227.		7
38	Bioavailability, Metabolism, and Bioactivity of Food Ellagic Acid and Related Polyphenols. , 0, , 263-277.		8
39	Polyphenols and Gene Expression. , 0, , 359-377.		2
40	Methods for Synthesizing the Cocoa-Derived Oligomeric Epi-Catechins– Observations on the Anticancer Activity of the Cocoa Polyphenols. , 0, , 88-112.		3
41	Recent Advances in the Molecular Biology and Metabolic Engineering of Flavonoid Biosynthesis in Ornamental Plants. , 0, , 139-166.		2
42	Salicylic Acid and Induced Plant Defenses. , 0, , 202-210.		4
43	Bioactivity, Absorption, and Metabolism of Anthocyanins. , 0, , 228-262.		18
44	Phytoestrogens in Drug Discovery for Controlling Steroid Biosynthesis. , 0, , 293-316.		2
45	Recent Advances in the Field of Anthocyaninsâ \in " Main Focus on Structures. , 0, , 167-201.		16
46	Recent Advances in the Chemical Synthesis and Biological Activity of Phenolic Metabolites. , 0, , 317-358.		6