

Andrea Gianotti

List of Publications by Year in descending order

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64
papers

2,849
citations

159358

30
h-index

174990

52
g-index

64
all docs

64
docs citations

64
times ranked

3437
citing authors

#	ARTICLE	IF	CITATIONS
1	Use of natural aroma compounds to improve shelf-life and safety of minimally processed fruits. Trends in Food Science and Technology, 2004, 15, 201-208.	7.8	316
2	Bioactive peptides from vegetable food matrices: Research trends and novel biotechnologies for synthesis and recovery. Journal of Functional Foods, 2016, 27, 549-569.	1.6	178
3	The response of foodborne pathogens to osmotic and desiccation stresses in the food chain. International Journal of Food Microbiology, 2016, 221, 37-53.	2.1	157
4	Use of <i>Yarrowia lipolytica</i> strains for the treatment of olive mill wastewater. Bioresource Technology, 2005, 96, 317-322.	4.8	154
5	Application of Hexanal, (E)-2-Hexenal, and Hexyl Acetate To Improve the Safety of Fresh-Sliced Apples. Journal of Agricultural and Food Chemistry, 2003, 51, 2958-2963.	2.4	104
6	Diversity of food-borne <i>Bacillus</i> volatile compounds and influence on fungal growth. Journal of Applied Microbiology, 2015, 119, 487-499.	1.4	100
7	Sucrose salt combined effects on mass transfer kinetics and product acceptability. Study on apple osmotic treatments. Journal of Food Engineering, 2001, 49, 163-173.	2.7	92
8	Effect of High Pressure Homogenization on Microbial and Chemico-Physical Characteristics of Goat Cheeses. Journal of Dairy Science, 1999, 82, 851-862.	1.4	84
9	LC-ESI-QTOF-MS identification of novel antioxidant peptides obtained by enzymatic and microbial hydrolysis of vegetable proteins. Food Chemistry, 2017, 228, 186-196.	4.2	82
10	Generation of aroma compounds in sourdough: Effects of stress exposure and lactobacilli yeasts interactions. Food Microbiology, 2007, 24, 139-148.	2.1	73
11	Exploitation of starch industry liquid by-product to produce bioactive peptides from rice hydrolyzed proteins. Food Chemistry, 2014, 155, 199-206.	4.2	67
12	Improving the functional and sensorial profile of cereal-based fermented foods by selecting <i>Lactobacillus plantarum</i> strains via a metabolomics approach. Food Research International, 2016, 89, 1095-1105.	2.9	67
13	Functional, nutritional, antioxidant, sensory properties and comparative peptidomic profile of faba bean (<i>Vicia faba</i> , L.) seed protein hydrolysates and fortified apple juice. Food Chemistry, 2020, 330, 127120.	4.2	67
14	Changes in carotenoids, phenolic acids and antioxidant capacity in bread wheat doughs fermented with different lactic acid bacteria strains. Food Chemistry, 2019, 292, 211-216.	4.2	64
15	Optimisation of assay conditions for the determination of antioxidant capacity and polyphenols in cereal food components. Journal of Food Composition and Analysis, 2013, 30, 94-101.	1.9	62
16	Gluten free sourdough bread enriched with cricket flour for protein fortification: Antioxidant improvement and Volatilome characterization. Food Chemistry, 2020, 333, 127410.	4.2	62
17	Shelf-life modelling for fresh-cut vegetables. Postharvest Biology and Technology, 1996, 9, 195-207.	2.9	57
18	Prebiotic potential of hemp blended drinks fermented by probiotics. Food Research International, 2020, 131, 109029.	2.9	56

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19	A survey on yeast microbiota associated with an Italian traditional sweet-leavened baked good fermentation. <i>Food Research International</i> , 2004, 37, 469-476.	2.9	50
20	Olive oil industry by-products. Effects of a polyphenol-rich extract on the metabolome and response to inflammation in cultured intestinal cell. <i>Food Research International</i> , 2018, 113, 392-400.	2.9	47
21	Intestinal fermentation <i>in vitro</i> models to study food-induced gut microbiota shift: an updated review. <i>FEMS Microbiology Letters</i> , 2020, 367, .	0.7	43
22	Role of cereal type and processing in whole grain <i>in vivo</i> protection from oxidative stress. <i>Frontiers in Bioscience - Landmark</i> , 2011, 16, 1609.	3.0	40
23	Impact of Kamut® Khorasan on gut microbiota and metabolome in healthy volunteers. <i>Food Research International</i> , 2014, 63, 227-232.	2.9	38
24	Integrated Evaluation of the Potential Health Benefits of Einkorn-Based Breads. <i>Nutrients</i> , 2017, 9, 1232.	1.7	38
25	Olive oil by-product as functional ingredient in bakery products. Influence of processing and evaluation of biological effects. <i>Food Research International</i> , 2020, 131, 108940.	2.9	38
26	Influence of starch addition and dough microstructure on fermentation aroma production by yeasts and lactobacilli. <i>Food Chemistry</i> , 2008, 108, 1217-1225.	4.2	36
27	<i>In vitro</i> bioaccessibility and bioavailability of iron from breads fortified with microencapsulated iron. <i>LWT - Food Science and Technology</i> , 2019, 99, 431-437.	2.5	36
28	Effect of sourdough fermentation and baking process severity on dietary fibre and phenolic compounds of immature wheat flour bread. <i>LWT - Food Science and Technology</i> , 2017, 83, 26-32.	2.5	36
29	Metabolomic approach to study the impact of flour type and fermentation process on volatile profile of bakery products. <i>Food Research International</i> , 2019, 119, 510-516.	2.9	34
30	Counteraction of oxidative damage in the rat liver by an ancient grain (Kamut brand khorasan wheat). <i>Nutrition</i> , 2012, 28, 436-441.	1.1	33
31	Antioxidant and Angiotensin I-Converting Enzyme (ACE) Inhibitory Peptides Obtained from Alcalase Protein Hydrolysate Fractions of Hemp (<i>Cannabis sativa</i> L.) Bran. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9220-9228.	2.4	31
32	Involvement of cell fatty acid composition and lipid metabolism in adhesion mechanism of <i>Listeria monocytogenes</i> . <i>International Journal of Food Microbiology</i> , 2008, 123, 9-17.	2.1	30
33	Antioxidative and anti-inflammatory effect of <i>in vitro</i> digested cookies baked using different types of flours and fermentation methods. <i>Food Research International</i> , 2016, 88, 256-262.	2.9	30
34	Microbial aspects on short-time osmotic treatment of kiwifruit. <i>Journal of Food Engineering</i> , 2001, 49, 265-270.	2.7	28
35	Role of Kamut® brand khorasan wheat in the counteraction of non-celiac wheat sensitivity and oxidative damage. <i>Food Research International</i> , 2014, 63, 218-226.	2.9	28
36	Shift of Volatile Organic Compounds (VOCs) in Gluten-Free Hemp-Enriched Sourdough Bread: A Metabolomic Approach. <i>Nutrients</i> , 2020, 12, 1050.	1.7	28

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37	Physico-chemical and metabolomic characterization of KAMUT® Khorasan and durum wheat fermented dough. <i>Food Chemistry</i> , 2015, 187, 451-459.	4.2	25
38	Modelling of the activity of selected starters during sourdough fermentation. <i>Food Microbiology</i> , 1997, 14, 327-337.	2.1	23
39	Effects of flour storage and heat generated during milling on starch, dietary fibre and polyphenols in stoneground flours from two durum wheat type wheats. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2230-2236.	1.3	21
40	Quality evaluation by physical tests of a traditional Italian flat bread Piadina during storage and shelf-life improvement with sourdough and enzymes. <i>European Food Research and Technology</i> , 2015, 240, 1081-1089.	1.6	20
41	Effect of acidic conditions on fatty acid composition and membrane fluidity of <i>Escherichia coli</i> strains isolated from Crescenza cheese. <i>Annals of Microbiology</i> , 2009, 59, 603-610.	1.1	18
42	Sourdough Fermentation Favorably Influences Selenium Biotransformation and the Biological Effects of Flatbread. <i>Nutrients</i> , 2018, 10, 1898.	1.7	18
43	Shift of Aromatic Profile in Probiotic Hemp Drink Formulations: A Metabolomic Approach. <i>Microorganisms</i> , 2019, 7, 509.	1.6	18
44	Prebiotic potential and bioactive volatiles of hemp byproduct fermented by lactobacilli. <i>LWT - Food Science and Technology</i> , 2021, 151, 112201.	2.5	18
45	High-Pressure Homogenization to Modify Yeast Performance for Sparkling Wine Production According to Traditional Methods. <i>American Journal of Enology and Viticulture</i> , 2013, 64, 258-267.	0.9	17
46	In Vivo Effects of Einkorn Wheat (<i>Triticum monococcum</i>) Bread on the Intestinal Microbiota, Metabolome, and on the Glycemic and Insulinemic Response in the Pig Model. <i>Nutrients</i> , 2019, 11, 16.	1.7	17
47	Volatilome changes during probiotic fermentation of combined soy and rice drinks. <i>Food and Function</i> , 2021, 12, 3159-3169.	2.1	17
48	Colonic In Vitro Model Assessment of the Prebiotic Potential of Bread Fortified with Polyphenols Rich Olive Fiber. <i>Nutrients</i> , 2021, 13, 787.	1.7	17
49	Yeast-Free Doughs by <i>Zymomonas mobilis</i> : Evaluation of Technological and Fermentation Performances by Using a Metabolomic Approach. <i>Microorganisms</i> , 2020, 8, 792.	1.6	16
50	Effect of sourdough fermentation and baking process severity on bioactive fiber compounds in immature and ripe wheat flour bread. <i>LWT - Food Science and Technology</i> , 2018, 89, 322-328.	2.5	15
51	Effect of formulations and fermentation processes on volatile organic compounds and prebiotic potential of gluten-free bread fortified by spirulina (<i>Arthrospira platensis</i>). <i>Food and Function</i> , 2021, 12, 10226-10238.	2.1	13
52	Multiunit In Vitro Colon Model for the Evaluation of Prebiotic Potential of a Fiber Plus D-Limonene Food Supplement. <i>Foods</i> , 2021, 10, 2371.	1.9	13
53	Bioavailability of Microencapsulated Iron from Fortified Bread Assessed Using Piglet Model. <i>Nutrients</i> , 2017, 9, 272.	1.7	12
54	Development of a rapid PCR protocol to detect <i>Vibrio parahaemolyticus</i> in clams. <i>Journal of Food Science and Technology</i> , 2018, 55, 749-759.	1.4	12

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55	Microbial Fermentation of Industrial Rice-Starch Byproduct as Valuable Source of Peptide Fractions with Health-Related Activity. <i>Microorganisms</i> , 2020, 8, 986.	1.6	12
56	Comparing the Effectiveness of Three Different Biorefinery Processes at Recovering Bioactive Products from Hemp (<i>Cannabis sativa</i> L.) Byproduct. <i>Food and Bioprocess Technology</i> , 2020, 13, 2156-2171.	2.6	10
57	Dynamic Stresses of Lactic Acid Bacteria Associated to Fermentation Processes. , 0, , .		9
58	Roasting and frying modulate the phenolic profile of dark purple eggplant and differently change the colon microbiota and phenolic metabolites after in vitro digestion and fermentation in a gut model. <i>Food Research International</i> , 2022, 160, 111702.	2.9	6
59	Physiology and Biochemistry of Sourdough Yeasts. , 2013, , 155-181.		5
60	Plant Volatiles of Lettuce and Chicory Cultivated in Aquaponics Are Associated to Their Microbial Community. <i>Microorganisms</i> , 2021, 9, 580.	1.6	5
61	The Exploitation of a Hempseed Byproduct to Produce Flavorings and Healthy Food Ingredients by a Fermentation Process. <i>Microorganisms</i> , 2021, 9, 2418.	1.6	5
62	Fermentation as a Tool to Improve Healthy Properties of Bread. , 2011, , 385-393.		1
63	Effect of Starch Addition to Fluid Dough During the Bread Making Process. , 2011, , 375-384.		0
64	Looking for peptides from rice starch processing by-product: Bioreactor production, anti-tyrosinase and anti-inflammatory activity, and in silico putative taste assessment. <i>Frontiers in Plant Science</i> , 0, 13, .	1.7	0