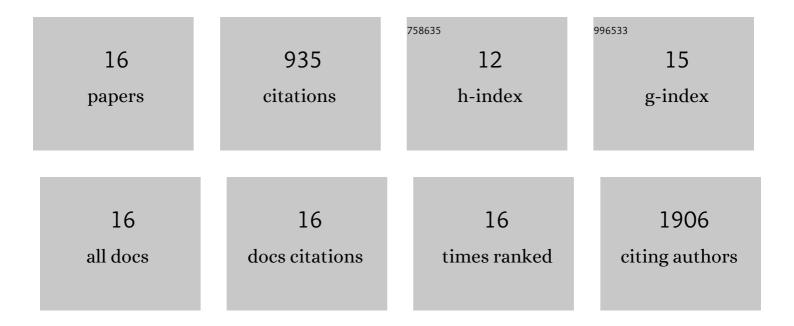
## Ilario Mennella

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6689264/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Mediterranean diet intervention in overweight and obese subjects lowers plasma cholesterol and causes changes in the gut microbiome and metabolome independently of energy intake. Gut, 2020, 69, 1258-1268.	6.1	279
2	Whole-grain wheat consumption reduces inflammation in a randomized controlled trial on overweight and obese subjects with unhealthy dietary and lifestyle behaviors: role of polyphenols bound to cereal dietary fiber. American Journal of Clinical Nutrition, 2015, 101, 251-261.	2.2	246
3	Curcumin Bioavailability from Enriched Bread: The Effect of Microencapsulated Ingredients. Journal of Agricultural and Food Chemistry, 2012, 60, 3357-3366.	2.4	77
4	Anti-inflammatory nutritional intervention in patients with relapsing-remitting and primary-progressive multiple sclerosis: A pilot study. Experimental Biology and Medicine, 2016, 241, 620-635.	1.1	66
5	Oleic acid content of a meal promotes oleoylethanolamide response and reduces subsequent energy intake in humans. Food and Function, 2015, 6, 203-209.	2.1	50
6	Coffee prevents fatty liver disease induced by a high-fat diet by modulating pathways of the gut–liver axis. Journal of Nutritional Science, 2019, 8, e15.	0.7	42
7	Salivary lipase and α-amylase activities are higher in overweight than in normal weight subjects: Influences on dietary behavior. Food Research International, 2014, 66, 463-468.	2.9	39
8	Glucose- and Lipid-Related Biomarkers Are Affected in Healthy Obese or Hyperglycemic Adults Consuming a Whole-Grain Pasta Enriched in Prebiotics and Probiotics: A 12-Week Randomized Controlled Trial. Journal of Nutrition, 2019, 149, 1714-1723.	1.3	37
9	Food Liking Enhances the Plasma Response of 2-Arachidonoylglycerol and of Pancreatic Polypeptide upon Modified Sham Feeding in Humans. Journal of Nutrition, 2015, 145, 2169-2175.	1.3	29
10	Microencapsulated bitter compounds (from <i>Gentiana lutea)</i> reduce daily energy intakes in humans. British Journal of Nutrition, 2016, 116, 1841-1850.	1.2	29
11	Melanoidins from coffee and bread differently influence energy intake: A randomized controlled trial of food intake and gut-brain axis response. Journal of Functional Foods, 2020, 72, 104063.	1.6	17
12	Salivary endocannabinoids and <i>N</i> -acylethanolamines upon mastication of a semisolid food: implications in fat taste, appetite and food liking. Food and Function, 2018, 9, 476-484.	2.1	12
13	Gut fermentation induced by a resistant starch rich whole grain diet explains serum concentration of dihydroferulic acid and hippuric acid in a model of ZDF rats. Journal of Functional Foods, 2019, 53, 286-291.	1.6	7
14	Ethanolamine Produced from Oleoylethanolamide Degradation Contributes to Acetylcholine/Dopamine Balance Modulating Eating Behavior. Journal of Nutrition, 2019, 149, 362-365.	1.3	4
15	Dietary Fiber and Obesity. Food Engineering Series, 2020, , 187-199.	0.3	1

16 Energy Balance and Body Weight Control. , 2019, , 374-377.