

Ilario Mennella

List of Publications by Year in descending order

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16
papers

935
citations

758635

12
h-index

996533

15
g-index

16
all docs

16
docs citations

16
times ranked

1906
citing authors

#	ARTICLE	IF	CITATIONS
1	Melanoidins from coffee and bread differently influence energy intake: A randomized controlled trial of food intake and gut-brain axis response. <i>Journal of Functional Foods</i> , 2020, 72, 104063.	1.6	17
2	Mediterranean diet intervention in overweight and obese subjects lowers plasma cholesterol and causes changes in the gut microbiome and metabolome independently of energy intake. <i>Gut</i> , 2020, 69, 1258-1268.	6.1	279
3	Dietary Fiber and Obesity. <i>Food Engineering Series</i> , 2020, , 187-199.	0.3	1
4	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. <i>Journal of Nutrition</i> , 2019, 149, 1714-1723.	1.3	37
5	Coffee prevents fatty liver disease induced by a high-fat diet by modulating pathways of the gut-liver axis. <i>Journal of Nutritional Science</i> , 2019, 8, e15.	0.7	42
6	Ethanolamine Produced from Oleoylethanolamide Degradation Contributes to Acetylcholine/Dopamine Balance Modulating Eating Behavior. <i>Journal of Nutrition</i> , 2019, 149, 362-365.	1.3	4
7	Energy Balance and Body Weight Control. , 2019, , 374-377.		0
8	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. <i>Journal of Functional Foods</i> , 2019, 53, 286-291.	1.6	7
9	Salivary endocannabinoids and N-acylethanolamines upon mastication of a semisolid food: implications in fat taste, appetite and food liking. <i>Food and Function</i> , 2018, 9, 476-484.	2.1	12
10	Microencapsulated bitter compounds (from <i>Gentiana lutea</i>) reduce daily energy intakes in humans. <i>British Journal of Nutrition</i> , 2016, 116, 1841-1850.	1.2	29
11	Anti-inflammatory nutritional intervention in patients with relapsing-remitting and primary-progressive multiple sclerosis: A pilot study. <i>Experimental Biology and Medicine</i> , 2016, 241, 620-635.	1.1	66
12	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. <i>American Journal of Clinical Nutrition</i> , 2015, 101, 251-261.	2.2	246
13	Food Liking Enhances the Plasma Response of 2-Arachidonoylglycerol and of Pancreatic Polypeptide upon Modified Sham Feeding in Humans. <i>Journal of Nutrition</i> , 2015, 145, 2169-2175.	1.3	29
14	Oleic acid content of a meal promotes oleoylethanolamide response and reduces subsequent energy intake in humans. <i>Food and Function</i> , 2015, 6, 203-209.	2.1	50
15	Salivary lipase and α -amylase activities are higher in overweight than in normal weight subjects: Influences on dietary behavior. <i>Food Research International</i> , 2014, 66, 463-468.	2.9	39
16	Curcumin Bioavailability from Enriched Bread: The Effect of Microencapsulated Ingredients. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3357-3366.	2.4	77