

Morena Gabriele

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6920369/publications.pdf>

Version: 2024-02-01

35
papers

992
citations

394286

19
h-index

434063

31
g-index

35
all docs

35
docs citations

35
times ranked

1613
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Fermentation and germination as a way to improve cereals antioxidant and antiinflammatory properties. , 2022, , 477-497. | | 2 |
| 2 | Encapsulation of bioactive fermented wheat (Lisosan G) in Eudragit-liposomes. LWT - Food Science and Technology, 2022, 156, 113044. | 2.5 | 4 |
| 3 | Evaluation of Nutraceutical Properties of Eleven Microalgal Strains Isolated from Different Freshwater Aquatic Environments: Perspectives for Their Application as Nutraceuticals. Foods, 2022, 11, 654. | 1.9 | 10 |
| 4 | The hypolipidemic, anti-inflammatory and antioxidant effect of KavolÃ-Â® aqueous extract, a mixture of Brassica oleracea leaves, in a rat model of NAFLD. Food and Chemical Toxicology, 2022, 167, 113261. | 1.8 | 2 |
| 5 | Resveratrol and artemisinin eudragit-coated liposomes: A strategy to tackle intestinal tumors. International Journal of Pharmaceutics, 2021, 592, 120083. | 2.6 | 20 |
| 6 | Protopine/Gemcitabine Combination Induces Cytotoxic or Cytoprotective Effects in Cell Type-Specific and Dose-Dependent Manner on Human Cancer and Normal Cells. Pharmaceutics, 2021, 14, 90. | 1.7 | 7 |
| 7 | Antimicrobial Activity and Protective Effect of Tuscan Bee Pollens on Oxidative and Endoplasmic Reticulum Stress in Different Cell-Based Models. Foods, 2021, 10, 1422. | 1.9 | 6 |
| 8 | Carboxylesterases and arylacetamide deacetylase comparison in human A549, H460, and H727 pulmonary cells. Life Sciences, 2021, 277, 119486. | 2.0 | 4 |
| 9 | Nutraceutical Potential of Leaf Hydro-Ethanollic Extract of the Edible Halophyte Crithmum maritimum L.. Molecules, 2021, 26, 5380. | 1.7 | 22 |
| 10 | Antimicrobial Activity and Nutraceutical Potential of Tuscan Bee-Pollens on Oxidative and Endoplasmic Reticulum Stress in Different Cell-Based Models. Proceedings (mdpi), 2021, 70, 108. | 0.2 | 0 |
| 11 | The effect of sourdough fermentation on Triticum dicoccum from Garfagnana: 1H NMR characterization and analysis of the antioxidant activity. Food Chemistry, 2020, 305, 125510. | 4.2 | 37 |
| 12 | The Impact of Germination on Sorghum Nutraceutical Properties. Foods, 2020, 9, 1218. | 1.9 | 21 |
| 13 | Antioxidant, Nutraceutical Properties, and Fluorescence Spectral Profiles of Bee Pollen Samples from Different Botanical Origins. Antioxidants, 2020, 9, 1001. | 2.2 | 32 |
| 14 | Does Fermentation Really Increase the Phenolic Content in Cereals? A Study on Millet. Foods, 2020, 9, 303. | 1.9 | 26 |
| 15 | Antimicrobial and antibiofilm activity of Cannabis sativa L. seeds extract against Staphylococcus aureus and growth effects on probiotic Lactobacillus spp.. LWT - Food Science and Technology, 2020, 124, 109149. | 2.5 | 39 |
| 16 | Arylacetamide Deacetylase Enzyme: Presence and Interindividual Variability in Human Lungs. Drug Metabolism and Disposition, 2019, 47, 961-965. | 1.7 | 4 |
| 17 | The Impact of Sourdough Fermentation on Nonâ€Nutritive Compounds and Antioxidant Activities of Flours from Different Phaseolus Vulgaris L. Genotypes. Journal of Food Science, 2019, 84, 1929-1936. | 1.5 | 11 |
| 18 | Phytochemical and Biological Activities in <i>Limonium</i> Species Collected in Different Biotopes of Tunisia. Chemistry and Biodiversity, 2019, 16, e1900216. | 1.0 | 22 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | Antioxidant activity of quercetin in Eudragit-coated liposomes for intestinal delivery. <i>International Journal of Pharmaceutics</i> , 2019, 565, 64-69. | 2.6 | 84 |
| 20 | Nutraceutical potential of hemp (<i>Cannabis sativa</i> L.) seeds and sprouts. <i>Food Chemistry</i> , 2018, 262, 56-66. | 4.2 | 146 |
| 21 | Presence and inter-individual variability of carboxylesterases (CES1 and CES2) in human lung. <i>Biochemical Pharmacology</i> , 2018, 150, 64-71. | 2.0 | 35 |
| 22 | Stability, biocompatibility and antioxidant activity of PEG-modified liposomes containing resveratrol. <i>International Journal of Pharmaceutics</i> , 2018, 538, 40-47. | 2.6 | 122 |
| 23 | Anti-inflammatory and antioxidant effect of fermented whole wheat on TNF α -stimulated HT-29 and NF- κ B signaling pathway activation. <i>Journal of Functional Foods</i> , 2018, 45, 392-400. | 1.6 | 33 |
| 24 | Effects of low sulfur dioxide concentrations on bioactive compounds and antioxidant properties of Aglianico red wine. <i>Food Chemistry</i> , 2018, 245, 1105-1112. | 4.2 | 16 |
| 25 | Citrus bergamia powder: Antioxidant, antimicrobial and anti-inflammatory properties. <i>Journal of Functional Foods</i> , 2017, 31, 255-265. | 1.6 | 48 |
| 26 | Palynological origin, chemical composition, lipid peroxidation and fatty acid profile of organic Tuscanian bee-pollen. <i>Journal of Apicultural Research</i> , 2017, 56, 136-143. | 0.7 | 19 |
| 27 | A Fermented Whole Grain Prevents Lipopolysaccharides-Induced Dysfunction in Human Endothelial Progenitor Cells. <i>Oxidative Medicine and Cellular Longevity</i> , 2017, 2017, 1-13. | 1.9 | 29 |
| 28 | Diet Bioactive Compounds: Implications for Oxidative Stress and Inflammation in the Vascular System. <i>Endocrine, Metabolic and Immune Disorders - Drug Targets</i> , 2017, 17, 264-275. | 0.6 | 20 |
| 29 | A fermented bean flour extract downregulates LOX-1, CHOP and ICAM-1 in HMEC-1 stimulated by ox-LDL. <i>Cellular and Molecular Biology Letters</i> , 2016, 21, 10. | 2.7 | 10 |
| 30 | The impact of mycorrhizal fungi on Sangiovese red wine production: Phenolic compounds and antioxidant properties. <i>LWT - Food Science and Technology</i> , 2016, 72, 310-316. | 2.5 | 15 |
| 31 | Salt tolerance of the halophyte <i>Limonium delicatulum</i> is more associated with antioxidant enzyme activities than phenolic compounds. <i>Functional Plant Biology</i> , 2016, 43, 607. | 1.1 | 37 |
| 32 | Antioxidant effect of a fermented powder of Lady Joy bean in primary rat hepatocytes. <i>Cellular and Molecular Biology Letters</i> , 2015, 20, 102-116. | 2.7 | 7 |
| 33 | Antimutagenic and Antioxidant Activity of a Selected Lectin-free Common Bean (<i>Phaseolus vulgaris</i> L.) in Two Cell-based Models. <i>Plant Foods for Human Nutrition</i> , 2015, 70, 35-41. | 1.4 | 43 |
| 34 | Relationship among IL-6, LDL cholesterol and lipid peroxidation. <i>Cellular and Molecular Biology Letters</i> , 2015, 20, 310-22. | 2.7 | 31 |
| 35 | Grain and Bean Lysates Improve Function of Endothelial Progenitor Cells from Human Peripheral Blood: Involvement of the Endogenous Antioxidant Defenses. <i>PLoS ONE</i> , 2014, 9, e109298. | 1.1 | 28 |