

# Alberto Ritieni

## List of Publications by Year in descending order

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194  
papers

8,157  
citations

34076

52  
h-index

62565

80  
g-index

196  
all docs

196  
docs citations

196  
times ranked

9303  
citing authors

#	ARTICLE	IF	CITATIONS
1	Method for Measuring Antioxidant Activity and Its Application to Monitoring the Antioxidant Capacity of Wines. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 1035-1040.	2.4	500
2	Dietary Strategies to Counteract the Effects of Mycotoxins: A Review. <i>Journal of Food Protection</i> , 2001, 64, 120-131.	0.8	274
3	Cyanidins: metabolism and biological properties. <i>Journal of Nutritional Biochemistry</i> , 2004, 15, 2-11.	1.9	272
4	Diversity in metabolite production by <i>Fusarium langsethiae</i> , <i>Fusarium poae</i> , and <i>Fusarium sporotrichioides</i> . <i>International Journal of Food Microbiology</i> , 2004, 95, 257-266.	2.1	259
5	Characterization of a New Potential Functional Ingredient:Â Coffee Silverskin. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 1338-1343.	2.4	211
6	Metabolic profile of the bioactive compounds of burdock ( <i>Arctium lappa</i> ) seeds, roots and leaves. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 51, 399-404.	1.4	160
7	Apple polyphenol extracts prevent damage to human gastric epithelial cells in vitro and to rat gastric mucosa in vivo. <i>Gut</i> , 2005, 54, 193-200.	6.1	147
8	Red Wine Consumption and Cardiovascular Health. <i>Molecules</i> , 2019, 24, 3626.	1.7	131
9	Conversion of the Mycotoxin Patulin to the Less Toxic Desoxypatulinic Acid by the Biocontrol Yeast <i>Rhodosporidium kratochvilovae</i> Strain LS11. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 11571-11578.	2.4	126
10	Functional quality in novel food sources: Genotypic variation in the nutritive and phytochemical composition of thirteen microgreens species. <i>Food Chemistry</i> , 2019, 277, 107-118.	4.2	120
11	Influence of Variety and Storage on the Polyphenol Composition of Apple Flesh. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6526-6531.	2.4	118
12	Microwave Assisted Extraction of Phenolic Compounds from Four Different Spices. <i>Molecules</i> , 2010, 15, 6365-6374.	1.7	118
13	Risk analysis of main mycotoxins occurring in food for children: An overview. <i>Food and Chemical Toxicology</i> , 2015, 84, 169-180.	1.8	114
14	Presence of mycotoxin in commercial infant formulas and baby foods from Italian market. <i>Food Control</i> , 2014, 39, 227-236.	2.8	112
15	Patulin in Italian Commercial Apple Products. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6086-6090.	2.4	109
16	Occurrence of <i>Fusarium</i> mycotoxins in Italian cereal and cereal products from organic farming. <i>Food Chemistry</i> , 2013, 141, 1747-1755.	4.2	109
17	Species Diversity of and Toxin Production by <i>Gibberella fujikuroi</i> Species Complex Strains Isolated from Native Prairie Grasses in Kansas. <i>Applied and Environmental Microbiology</i> , 2004, 70, 2254-2262.	1.4	104
18	Phenolic composition, antioxidant activity and mineral profile in two seed-propagated artichoke cultivars as affected by microbial inoculants and planting time. <i>Food Chemistry</i> , 2017, 234, 10-19.	4.2	94

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19	Determination of trichothecenes and zearalenones in grain cereal, flour and bread by liquid chromatography tandem mass spectrometry. <i>Food Chemistry</i> , 2012, 134, 2389-2397.	4.2	89
20	Correlation between aflatoxin M1 content of breast milk, dietary exposure to aflatoxin B1 and socioeconomic status of lactating mothers in Ogun State, Nigeria. <i>Food and Chemical Toxicology</i> , 2013, 56, 171-177.	1.8	86
21	Natural Occurrence of Ochratoxin A and Antioxidant Activities of Green and Roasted Coffees and Corresponding Byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 10499-10504.	2.4	84
22	State of the art of Ready-to-Use Therapeutic Food: A tool for nutraceuticals addition to foodstuff. <i>Food Chemistry</i> , 2013, 140, 843-849.	4.2	81
23	Characterization of Phenolic Compounds in Virgin Olive Oil and Their Effect on the Formation of Carcinogenic/Mutagenic Heterocyclic Amines in a Model System. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3969-3975.	2.4	77
24	Levels of mycotoxins and sample cytotoxicity of selected organic and conventional grain-based products purchased from Finnish and Italian markets. <i>Molecular Nutrition and Food Research</i> , 2004, 48, 299-307.	1.5	76
25	Antibacterial and antioxidant activities in <i>Sideritis italica</i> (Miller) Greuter et Burdet essential oils. <i>Journal of Ethnopharmacology</i> , 2006, 107, 240-248.	2.0	76
26	Analysis of Phenolic Compounds in Commercial <i>Cannabis sativa</i> L. Inflorescences Using UHPLC-Q-Orbitrap HRMS. <i>Molecules</i> , 2020, 25, 631.	1.7	76
27	Determination of Five Bisphenols in Commercial Milk Samples by Liquid Chromatography Coupled to Fluorescence Detection. <i>Journal of Food Protection</i> , 2013, 76, 1590-1596.	0.8	73
28	Phylogenetic analyses and toxigenic profiles of <i>Fusarium equiseti</i> and <i>Fusarium acuminatum</i> isolated from cereals from Southern Europe. <i>Food Microbiology</i> , 2012, 31, 229-237.	2.1	72
29	Evaluation of beauvericin and enniatins in Italian cereal products and multicereal food by liquid chromatography coupled to triple quadrupole mass spectrometry. <i>Food Chemistry</i> , 2013, 140, 755-762.	4.2	72
30	In vitro bioaccessibility, bioavailability and plasma protein interaction of polyphenols from Annurca apple ( <i>M. pumila</i> Miller cv Annurca). <i>Food Chemistry</i> , 2013, 141, 3519-3524.	4.2	70
31	Integrated control of blue mould using new fungicides and biocontrol yeasts lowers levels of fungicide residues and patulin contamination in apples. <i>Postharvest Biology and Technology</i> , 2011, 60, 164-172.	2.9	69
32	Use of N, N -dimethyl- p -phenylenediamine to Evaluate the Oxidative Status of Human Plasma. <i>Free Radical Research</i> , 2002, 36, 869-873.	1.5	68
33	Formation of coloured Maillard reaction products in a gluten-glucose model system. <i>Food Chemistry</i> , 1999, 66, 293-299.	4.2	67
34	Selenium Biofortification Impacts the Nutritive Value, Polyphenolic Content, and Bioactive Constitution of Variable Microgreens Genotypes. <i>Antioxidants</i> , 2020, 9, 272.	2.2	67
35	Survey of the occurrence of Aflatoxin M1 in ovine milk by HPLC and its confirmation by MS. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 300-305.	1.5	66
36	Identification markers based on fatty acid composition to differentiate between roasted Arabica and Canephora (Robusta) coffee varieties in mixtures. <i>Journal of Food Composition and Analysis</i> , 2014, 35, 1-9.	1.9	66

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37	Evaluation of Conventional and Organic Italian Foodstuffs for Deoxynivalenol and Fumonisin B1 and B2. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 8128-8131.	2.4	65
38	Analysis of the Fusarium Mycotoxins Fusaproliferin and Trichothecenes in Grains Using Gas Chromatography-Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 1464-1469.	2.4	65
39	Essential oils content and antioxidant properties of peel ethanol extract in 18 lemon cultivars. <i>Scientia Horticulturae</i> , 2010, 126, 50-55.	1.7	64
40	Bioaccessibility of Deoxynivalenol and its natural co-occurrence with Ochratoxin A and Aflatoxin B1 in Italian commercial pasta. <i>Food and Chemical Toxicology</i> , 2012, 50, 280-287.	1.8	63
41	Antioxidant Activity and General Fruit Characteristics in Different Ecotypes of Corbarini Small Tomatoes. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1363-1366.	2.4	62
42	Mycotoxin Production by <i>Fusarium avenaceum</i> Strains Isolated from Norwegian Grain and the Cytotoxicity of Rice Culture Extracts to Porcine Kidney Epithelial Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3070-3075.	2.4	60
43	Biological Effects of <i>Trichoderma harzianum</i> Peptaibols on Mammalian Cells. <i>Applied and Environmental Microbiology</i> , 2004, 70, 4996-5004.	1.4	59
44	Correlation of Mycotoxin Fumonisin B <sub>2</sub> Production and Presence of the Fumonisin Biosynthetic Gene <i>fum8</i> in <i>Aspergillus niger</i> from Grape. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9266-9272.	2.4	59
45	Ochratoxin A removal during winemaking. <i>Enzyme and Microbial Technology</i> , 2006, 40, 122-126.	1.6	58
46	Reduction of ochratoxin A during the fermentation of Italian red wine Moscato. <i>Food Control</i> , 2010, 21, 579-583.	2.8	58
47	Genotype-Specific Modulatory Effects of Select Spectral Bandwidths on the Nutritive and Phytochemical Composition of Microgreens. <i>Frontiers in Plant Science</i> , 2019, 10, 1501.	1.7	58
48	LC/MS Analysis and Antioxidative Efficiency of Maillard Reaction Products from a Lactose-Lysine Model System. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 1506-1513.	2.4	57
49	Characterization of autochthonous sweet cherry cultivars ( <i>Prunus avium</i> L.) of southern Italy for fruit quality, bioactive compounds and antioxidant activity. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2782-2794.	1.7	56
50	Production of the Mycotoxins Fusaproliferin and Beauvericin by South African Isolates in the <i>Fusarium</i> Section <i>Liseola</i> . <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 5111-5115.	2.4	55
51	Effect of Dietary Incorporation of Linseed Alone or Together with Tomato-Red Pepper Mix on Laying Hens' Egg Yolk Fatty Acids Profile and Health Lipid Indexes. <i>Nutrients</i> , 2019, 11, 813.	1.7	55
52	The effects of cereal substrate and temperature on production of beauvericin, moniliformin and fusaproliferin by <i>Fusarium subglutinans</i> ITEM-1434. <i>Food Additives and Contaminants</i> , 1999, 16, 361-365.	2.0	54
53	Antioxidant capacities, carotenoids and polyphenols evaluation of fresh and refrigerated peach and nectarine cultivars from Italy. <i>European Food Research and Technology</i> , 2008, 227, 1225-1231.	1.6	54
54	An Italian Survey on Dietary Habits and Changes during the COVID-19 Lockdown. <i>Nutrients</i> , 2021, 13, 1197.	1.7	54

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55	Phenolic Constitution, Phytochemical and Macronutrient Content in Three Species of Microgreens as Modulated by Natural Fiber and Synthetic Substrates. <i>Antioxidants</i> , 2020, 9, 252.	2.2	53
56	Bergamot: A source of natural antioxidants for functionalized fruit juices. <i>Food Chemistry</i> , 2009, 112, 545-550.	4.2	52
57	Aflatoxin M <sub>1</sub> in raw, UHT milk and dairy products in Sicily (Italy). <i>Food Additives and Contaminants: Part B Surveillance</i> , 2013, 6, 181-186.	1.3	49
58	Chemical Analysis of Minor Bioactive Components and Cannabidiolic Acid in Commercial Hemp Seed Oil. <i>Molecules</i> , 2020, 25, 3710.	1.7	49
59	Photo-selective hail nets affect fruit size and quality in Hayward kiwifruit. <i>Scientia Horticulturae</i> , 2012, 141, 91-97.	1.7	48
60	Variation in Macronutrient Content, Phytochemical Constitution and In Vitro Antioxidant Capacity of Green and Red Butterhead Lettuce Dictated by Different Developmental Stages of Harvest Maturity. <i>Antioxidants</i> , 2020, 9, 300.	2.2	48
61	Oxidative status of plasma and muscle in rabbits supplemented with dietary vitamin E. <i>Journal of Nutritional Biochemistry</i> , 2001, 12, 138-143.	1.9	46
62	Antioxidants profile of small tomato fruits: Effect of irrigation and industrial process. <i>Scientia Horticulturae</i> , 2010, 126, 156-163.	1.7	46
63	Nutraceutical potential of monofloral honeys produced by the Sicilian black honeybees ( <i>Apis</i> ) Tj ETQq1 1 0.784314 <sub>rgBT</sub> /Overlock 10	1.8	46
64	A survey on the Aflatoxin M <sub>1</sub> occurrence and seasonal variation in buffalo and cow milk from Southern Italy. <i>Food Control</i> , 2017, 81, 30-33.	2.8	46
65	Fast analysis of polyphenols and alkaloids in cocoa-based products by ultra-high performance liquid chromatography and Orbitrap high resolution mass spectrometry (UHPLC-Q-Orbitrap-MS/MS). <i>Food Research International</i> , 2018, 111, 229-236.	2.9	46
66	Ultra-High-Performance Liquid Chromatography Coupled with Quadrupole Orbitrap High-Resolution Mass Spectrometry for Multi-Residue Analysis of Mycotoxins and Pesticides in Botanical Nutraceuticals. <i>Toxins</i> , 2020, 12, 114.	1.5	43
67	Occurrence of Mycotoxin in Farro Samples from Southern Italy. <i>Journal of Food Protection</i> , 2005, 68, 416-420.	0.8	42
68	Multitoxin extraction and detection of trichothecenes in cereals: an improved LC-MS/MS approach. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 1145-1153.	1.7	41
69	Nutraceutical potential of polyphenolic fractions from Annurca apple ( <i>M. pumila</i> Miller cv Annurca). <i>Food Chemistry</i> , 2013, 140, 614-622.	4.2	40
70	Title is missing!. <i>European Journal of Plant Pathology</i> , 2002, 108, 299-306.	0.8	39
71	Multi-Mycotoxin Analysis in Durum Wheat Pasta by Liquid Chromatography Coupled to Quadrupole Orbitrap Mass Spectrometry. <i>Toxins</i> , 2017, 9, 59.	1.5	39
72	Antioxidant peptides from Mozzarella di Bufala Campana DOP after simulated gastrointestinal digestion: In vitro intestinal protection, bioavailability, and anti-haemolytic capacity. <i>Journal of Functional Foods</i> , 2015, 15, 365-375.	1.6	36

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73	Effects of Trichoderma Biostimulation on the Phenolic Profile of Extra-Virgin Olive Oil and Olive Oil By-Products. <i>Antioxidants</i> , 2020, 9, 284.	2.2	36
74	Characterization of monovarietal extra virgin olive oils from the province of BÃ©jaÃ©a (Algeria). <i>Food Research International</i> , 2016, 89, 1123-1133.	2.9	35
75	In Vitro Bioaccessibility and Antioxidant Activity of Coffee Silverskin Polyphenolic Extract and Characterization of Bioactive Compounds Using UHPLC-Q-Orbitrap HRMS. <i>Molecules</i> , 2020, 25, 2132.	1.7	35
76	Extraction of Azadirachtin A from Neem Seed Kernels by Supercritical Fluid and Its Evaluation by HPLC and LC/MS. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 5252-5256.	2.4	34
77	Overview of analytical methods for beauvericin and fusaproliferin in food matrices. <i>Analytical and Bioanalytical Chemistry</i> , 2009, 395, 1253-1260.	1.9	34
78	Protective effect of cyanidin 3-O-Î²-d-glucoside on ochratoxin A-mediated damage in the rat. <i>British Journal of Nutrition</i> , 2007, 98, 937-943.	1.2	33
79	Effects of temperature and water activity on FUM2 and FUM21 gene expression and fumonisin B production in <i>Fusarium verticillioides</i> . <i>European Journal of Plant Pathology</i> , 2012, 134, 685-695.	0.8	33
80	Food and COVID-19: Preventive/Co-therapeutic Strategies Explored by Current Clinical Trials and in Silico Studies. <i>Foods</i> , 2020, 9, 1036.	1.9	33
81	Development of analytical procedures to study changes in the composition of meat phospholipids caused by induced oxidation. <i>Journal of Chromatography A</i> , 2006, 1120, 211-220.	1.8	32
82	Durum Wheat in Conventional and Organic Farming: Yield Amount and Pasta Quality in Southern Italy. <i>Scientific World Journal</i> , The, 2012, 2012, 1-9.	0.8	32
83	Evaluation of fruit quality, bioactive compounds and total antioxidant activity of flat peach cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2124-2131.	1.7	32
84	Antifungal and antimycotoxigenic activity of hydrolyzed goat whey on <i>Penicillium</i> spp: An application as biopreservation agent in pita bread. <i>LWT - Food Science and Technology</i> , 2020, 118, 108717.	2.5	30
85	Nutrient Supplementation Configures the Bioactive Profile and Production Characteristics of Three Brassica L. Microgreens Species Grown in Peat-Based Media. <i>Agronomy</i> , 2021, 11, 346.	1.3	30
86	Influence of different coffee drink preparations on ochratoxin A content and evaluation of the antioxidant activity and caffeine variations. <i>Food Control</i> , 2011, 22, 1240-1245.	2.8	29
87	Target Analysis and Retrospective Screening of Multiple Mycotoxins in Pet Food Using UHPLC-Q-Orbitrap HRMS. <i>Toxins</i> , 2019, 11, 434.	1.5	29
88	Effects of Annurca apple polyphenols on lipid metabolism in HepG2 cell lines: A source of nutraceuticals potentially indicated for the metabolic syndrome. <i>Food Research International</i> , 2014, 63, 252-257.	2.9	28
89	Development of an UHPLC-Q-Orbitrap HRMS method for simultaneous determination of mycotoxins and isoflavones in soy-based burgers. <i>LWT - Food Science and Technology</i> , 2019, 99, 34-42.	2.5	28
90	Simultaneous Determination of AFB1 and AFM1 in Milk Samples by Ultra High Performance Liquid Chromatography Coupled to Quadrupole Orbitrap Mass Spectrometry. <i>Beverages</i> , 2018, 4, 43.	1.3	27

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91	Evaluation of biological and antimicrobial properties of freeze-dried whey fermented by different strains of <i>Lactobacillus plantarum</i> . <i>Food and Function</i> , 2018, 9, 3688-3697.	2.1	27
92	Ochratoxin A adsorption phenotype: An inheritable yeast trait. <i>Journal of General and Applied Microbiology</i> , 2012, 58, 225-233.	0.4	26
93	Effect of temperature on growth, wheat head infection, and nivalenol production by <i>Fusarium poae</i> . <i>Food Microbiology</i> , 2018, 76, 83-90.	2.1	26
94	An Innovative Olive PACTA® with Nutraceutical Properties. <i>Antioxidants</i> , 2020, 9, 581.	2.2	26
95	Mars Regolith Simulant Ameliorated by Compost as in situ Cultivation Substrate Improves Lettuce Growth and Nutritional Aspects. <i>Plants</i> , 2020, 9, 628.	1.6	26
96	Formation of Fumonisin B <sub>1</sub> Glucose Reaction Product, <i>in Vitro</i> Cytotoxicity, and Lipid Peroxidation on Kidney Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1359-1365.	2.4	25
97	Toxicity of aflatoxin B1 towards the vitamin D receptor (VDR). <i>Food and Chemical Toxicology</i> , 2015, 76, 77-79.	1.8	25
98	Raisins and Currants as Conventional Nutraceuticals in Italian Market: Natural Occurrence of Ochratoxin A. <i>Journal of Food Science</i> , 2017, 82, 2306-2312.	1.5	25
99	Target analysis and retrospective screening of mycotoxins and pharmacologically active substances in milk using an ultra-high-performance liquid chromatography/high-resolution mass spectrometry approach. <i>Journal of Dairy Science</i> , 2020, 103, 1250-1260.	1.4	25
100	New Strategies in the Cultivation of Olive Trees and Repercussions on the Nutritional Value of the Extra Virgin Olive Oil. <i>Molecules</i> , 2020, 25, 2345.	1.7	25
101	Interaction of <i>Fusarium</i> Mycotoxins, Fusaproliferin and Fumonisin B1, with DNA Studied by Electrospray Ionization Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5795-5801.	2.4	24
102	Chemical Composition, <i>In Vitro</i> Bioaccessibility and Antioxidant Activity of Polyphenolic Compounds from Nutraceutical Fennel Waste Extract. <i>Molecules</i> , 2021, 26, 1968.	1.7	24
103	<i>In Vitro</i> Bioaccessibility and Antioxidant Activity of Polyphenolic Compounds from Spent Coffee Grounds-Enriched Cookies. <i>Foods</i> , 2021, 10, 1837.	1.9	24
104	Urinary levels of enniatin B and its phase I metabolites: First human pilot biomonitoring study. <i>Food and Chemical Toxicology</i> , 2018, 118, 454-459.	1.8	23
105	Analysis of bacterial lipodepsipeptides by matrix-assisted laser desorption/ionisation time-of-flight and high-performance liquid chromatography with electrospray mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2001, 15, 623-628.	0.7	22
106	Study of thermal resistance and <i>in vitro</i> bioaccessibility of patulin from artificially contaminated apple products. <i>Food and Chemical Toxicology</i> , 2012, 50, 3068-3072.	1.8	22
107	Direct determination of 3-chloropropanol esters in edible vegetable oils using high resolution mass spectrometry (HRMS-Orbitrap). <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017, 34, 1893-1903.	1.1	22
108	Metabolites of a <i>Drechslera</i> sp. endophyte with potential as biocontrol and bioremediation agent. <i>Natural Product Research</i> , 2021, 35, 4508-4516.	1.0	22

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109	Oxidative Status in Chronic Hepatitis C: The Influence of Antiviral Therapy and Prognostic Value of Serum Hydroperoxide Assay. <i>Free Radical Research</i> , 2004, 38, 573-580.	1.5	21
110	Polyphenolic pattern and in vitro cardioprotective properties of typical red wines from vineyards cultivated in Scafati (Salerno, Italy). <i>Food Chemistry</i> , 2013, 140, 803-809.	4.2	21
111	Integration of biological and chemical control of brown rot of stone fruits to reduce disease incidence on fruits and minimize fungicide residues in juice. <i>Crop Protection</i> , 2019, 119, 158-165.	1.0	21
112	Colon Bioaccessibility under In Vitro Gastrointestinal Digestion of a Red Cabbage Extract Chemically Profiled through UHPLC-Q-Orbitrap HRMS. <i>Antioxidants</i> , 2020, 9, 955.	2.2	21
113	Whey fermented by using <i>Lactobacillus plantarum</i> strains: A promising approach to increase the shelf life of pita bread. <i>Journal of Dairy Science</i> , 2020, 103, 5906-5915.	1.4	21
114	Colon Bioaccessibility under In Vitro Gastrointestinal Digestion of Different Coffee Brews Chemically Profiled through UHPLC-Q-Orbitrap HRMS. <i>Foods</i> , 2021, 10, 179.	1.9	20
115	Dietary approach in the prevention and treatment of NAFLD. <i>Frontiers in Bioscience - Landmark</i> , 2012, 17, 2259.	3.0	19
116	Lutein levels in arterial cord blood correlate with neuroprotein activin A in healthy preterm and term newborns: A trophic role for lutein?. <i>Clinical Biochemistry</i> , 2018, 52, 80-84.	0.8	19
117	Effects of Biostimulants on Annurca Fruit Quality and Potential Nutraceutical Compounds at Harvest and during Storage. <i>Plants</i> , 2020, 9, 775.	1.6	19
118	An Environmentally Friendly Practice Used in Olive Cultivation Capable of Increasing Commercial Interest in Waste Products from Oil Processing. <i>Antioxidants</i> , 2020, 9, 466.	2.2	19
119	Productive and Morphometric Traits, Mineral Composition and Secondary Metabolome Components of Borage and Purslane as Underutilized Species for Microgreens Production. <i>Horticulturae</i> , 2021, 7, 211.	1.2	19
120	Antioxidant and Anti-Inflammatory Activity of Coffee Brew Evaluated after Simulated Gastrointestinal Digestion. <i>Nutrients</i> , 2021, 13, 4368.	1.7	19
121	Beauvericin Decreases Cell Viability of Wheat. <i>Chemistry and Biodiversity</i> , 2009, 6, 1208-1215.	1.0	18
122	Nationwide survey reveals high diversity of <i>Fusarium</i> species and related mycotoxins in Brazilian rice: 2014 and 2015 harvests. <i>Food Control</i> , 2020, 113, 107171.	2.8	18
123	Nutritional stress suppresses nitrate content and positively impacts ascorbic acid concentration and phenolic acids profile of lettuce microgreens. <i>Italus Hortus</i> , 2020, 27, 41-52.	0.5	18
124	Preharvest Nutrient Deprivation Reconfigures Nitrate, Mineral, and Phytochemical Content of Microgreens. <i>Foods</i> , 2021, 10, 1333.	1.9	17
125	Fungal diversity and natural occurrence of fusaproliferin, beauvericin, deoxynivalenol and nivalenol in wheat cultivated in Santa Fe Province, Argentina. <i>Mycotoxin Research</i> , 2010, 26, 85-91.	1.3	16
126	Arterial cord blood lutein levels in preterm and term healthy newborns are sex and gestational age dependent. <i>Clinical Biochemistry</i> , 2012, 45, 1558-1563.	0.8	16



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127	Biostimulants Improve Plant Growth and Bioactive Compounds of Young Olive Trees under Abiotic Stress Conditions. <i>Agriculture (Switzerland)</i> , 2022, 12, 227.	1.4	16
128	A Comparison of Color Formation and Maillard Reaction Products of a Lactose~Lysine and Lactose~N~Acetyllysine Model System. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1041-1046.	2.4	15
129	Production of enniatins A, A1, B, B1, B4, J1 by <i>Fusarium tricinctum</i> in solid corn culture: Structural analysis and effects on mitochondrial respiration. <i>Food Chemistry</i> , 2013, 140, 784-793.	4.2	15
130	Multiclass and multi-residue screening of mycotoxins, pharmacologically active substances, and pesticides in infant milk formulas through ultra-high-performance liquid chromatography coupled with high-resolution mass spectrometry analysis. <i>Journal of Dairy Science</i> , 2022, 105, 2948-2962.	1.4	15
131	In-vitro screening of <i>Saccharomyces</i> strains for ochratoxin A removal from liquid medium. <i>Annals of Microbiology</i> , 2006, 56, 135-137.	1.1	14
132	A Rapid High-Performance Liquid Chromatography with Fluorescence Detection Method Developed To Analyze Ochratoxin A in Wine. <i>Journal of Food Protection</i> , 2008, 71, 2133-2137.	0.8	14
133	Biomonitoring of Enniatin B1 and Its Phase I Metabolites in Human Urine: First Large-Scale Study. <i>Toxins</i> , 2020, 12, 415.	1.5	14
134	Assessment of In Vitro Bioaccessibility of Polyphenols from Annurca, Limoncella, Red Delicious, and Golden Delicious Apples Using a Sequential Enzymatic Digestion Model. <i>Antioxidants</i> , 2021, 10, 541.	2.2	14
135	Mineral and Antioxidant Attributes of <i>Petroselinum crispum</i> at Different Stages of Ontogeny: Microgreens vs. Baby Greens. <i>Agronomy</i> , 2021, 11, 857.	1.3	14
136	Ontogenetic Variation in the Mineral, Phytochemical and Yield Attributes of Brassicaceous Microgreens. <i>Foods</i> , 2021, 10, 1032.	1.9	14
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