

# Giovanna Giovinazzo

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7472397/publications.pdf>

Version: 2024-02-01

44  
papers

1,700  
citations

279701

23  
h-index

302012

39  
g-index

45  
all docs

45  
docs citations

45  
times ranked

2454  
citing authors

#	ARTICLE	IF	CITATIONS
1	Protein quality control along the route to the plant vacuole.. Plant Cell, 1997, 9, 1869-1880.	3.1	188
2	Functional Properties of Grape and Wine Polyphenols. Plant Foods for Human Nutrition, 2015, 70, 454-462.	1.4	116
3	Antioxidant metabolite profiles in tomato fruit constitutively expressing the grapevine stilbene synthase gene. Plant Biotechnology Journal, 2004, 3, 57-69.	4.1	115
4	Combined Dietary Anthocyanins, Flavonols, and Stilbenoids Alleviate Inflammatory Bowel Disease Symptoms in Mice. Frontiers in Nutrition, 2017, 4, 75.	1.6	89
5	Binding of BiP to an assembly-defective protein in plant cells. Plant Journal, 1994, 5, 103-110.	2.8	87
6	Resveratrol inhibits the epidermal growth factor-induced epithelial mesenchymal transition in MCF-7 cells. Cancer Letters, 2011, 310, 1-8.	3.2	86
7	Multiple anti-inflammatory and anti-atherosclerotic properties of red wine polyphenolic extracts: differential role of hydroxycinnamic acids, flavonols and stilbenes on endothelial inflammatory gene expression. European Journal of Nutrition, 2016, 55, 477-489.	1.8	83
8	Identification and Quantification of Stilbenes in Fruits of Transgenic Tomato Plants (Lycopersicon) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Journal of Agricultural and Food Chemistry, 2007, 55, 3304-3311.	2.4	77
9	Resveratrol Biosynthesis: Plant Metabolic Engineering for Nutritional Improvement of Food. Plant Foods for Human Nutrition, 2012, 67, 191-199.	1.4	74
10	Severe Cardiac Dysfunction and Death Caused by Arrhythmogenic Right Ventricular Cardiomyopathy Type 5 Are Improved by Inhibition of Glycogen Synthase Kinase-3 $\beta$ . Circulation, 2019, 140, 1188-1204.	1.6	62
11	Antioxidant and anti-inflammatory properties of tomato fruits synthesizing different amounts of stilbenes. Plant Biotechnology Journal, 2009, 7, 422-429.	4.1	55
12	Over-expression of a grape stilbene synthase gene in tomato induces parthenocarpy and causes abnormal pollen development. Plant Physiology and Biochemistry, 2011, 49, 1092-1099.	2.8	52
13	Gut Microbiota Modulation and Anti-Inflammatory Properties of Dietary Polyphenols in IBD: New and Consolidated Perspectives. Current Pharmaceutical Design, 2017, 23, 2344-2351.	0.9	46
14	HIVenv glycoprotein shares a cross-reacting epitope with a surface protein present on activated human monocytes and involved in antigen presentation. European Journal of Immunology, 1987, 17, 1793-1798.	1.6	45
15	Jasmonates elicit different sets of stilbenes in Vitis vinifera cv. Negramaro cell cultures. SpringerPlus, 2015, 4, 49.	1.2	40
16	Red Grape Skin Polyphenols Blunt Matrix Metalloproteinase-2 and -9 Activity and Expression in Cell Models of Vascular Inflammation: Protective Role in Degenerative and Inflammatory Diseases. Molecules, 2016, 21, 1147.	1.7	39
17	Enhancement of vitamin E production in sunflower cell cultures. Plant Cell Reports, 2004, 23, 174-9.	2.8	37
18	Characterization of in vitro anthocyanin-producing sour cherry (Prunus cerasus L.) callus cultures. Food Research International, 2005, 38, 937-942.	2.9	37

#	ARTICLE	IF	CITATIONS
19	8-azaguanine resistant carrot cell mutants and their use as universal hybridizers. <i>Molecular Genetics and Genomics</i> , 1983, 192, 326-329.	2.4	29
20	Strategies to Modulate Specialized Metabolism in Mediterranean Crops: From Molecular Aspects to Field. <i>International Journal of Molecular Sciences</i> , 2021, 22, 2887.	1.8	29
21	Maturation and translation mechanisms involved in the expression of a myb gene of rice. <i>Plant Molecular Biology</i> , 1997, 35, 1003-1008.	2.0	28
22	Functional analysis of the regulatory region of a zein gene in transiently transformed protoplasts. <i>Plant Molecular Biology</i> , 1992, 19, 257-263.	2.0	27
23	Plant Oil Bodies: Novel Carriers to Deliver Lipophilic Molecules. <i>Applied Biochemistry and Biotechnology</i> , 2011, 163, 792-802.	1.4	26
24	Can Natural Polyphenols Help in Reducing Cytokine Storm in COVID-19 Patients?. <i>Molecules</i> , 2020, 25, 5888.	1.7	25
25	Strategies for Reuse of Skins Separated From Grape Pomace as Ingredient of Functional Beverages. <i>Frontiers in Bioengineering and Biotechnology</i> , 2020, 8, 645.	2.0	25
26	Comparison of Antibacterial and Antioxidant Properties of Red (cv. Negramaro) and White (cv. Fiano) Skin Pomace Extracts. <i>Molecules</i> , 2021, 26, 5918.	1.7	24
27	Efficient stabilization of natural curcuminoids mediated by oil body encapsulation. <i>RSC Advances</i> , 2013, 3, 5422.	1.7	21
28	Autochthonous <i>Saccharomyces cerevisiae</i> Starter Cultures Enhance Polyphenols Content, Antioxidant Activity, and Anti-Inflammatory Response of Apulian Red Wines. <i>Foods</i> , 2019, 8, 453.	1.9	21
29	Assembly and Intracellular Transport of Phaseolin, the Major Storage Protein of <i>Phaseolus vulgaris</i> L.. <i>Journal of Plant Physiology</i> , 1995, 145, 648-653.	1.6	20
30	Grape Pomace Extract Attenuates Inflammatory Response in Intestinal Epithelial and Endothelial Cells: Potential Health-Promoting Properties in Bowel Inflammation. <i>Nutrients</i> , 2022, 14, 1175.	1.7	18
31	Role of permanent dicentric systems in carrot somatic embryogenesis. <i>Theoretical and Applied Genetics</i> , 1985, 70, 345-348.	1.8	13
32	Resveratrol and other Stilbenes: Effects on Dysregulated Gene Expression in Cancers and Novel Delivery Systems. <i>Anti-Cancer Agents in Medicinal Chemistry</i> , 2021, 21, 567-574.	0.9	13
33	Wine Polyphenols and Health. <i>Reference Series in Phytochemistry</i> , 2019, , 1135-1155.	0.2	9
34	Effects of Time and Temperature on Stability of Bioactive Molecules, Color and Volatile Compounds during Storage of Grape Pomace Flour. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 3956.	1.3	9
35	Physicochemical and Antioxidant Properties of White (Fiano cv) and Red (Negroamaro cv) Grape Pomace Skin Based Films. <i>Journal of Polymers and the Environment</i> , 2022, 30, 3609-3621.	2.4	9
36	Bean ( <i>Phaseolus vulgaris</i> L.) protoplasts as a model system to study the expression and stability of recombinant seed proteins. <i>Plant Cell Reports</i> , 1997, 16, 705-709.	2.8	6

#	ARTICLE	IF	CITATIONS
37	Intracellular Antioxidant Activity of Grape Skin Polyphenolic Extracts in Rat Superficial Colonocytes: In situ Detection by Confocal Fluorescence Microscopy. <i>Frontiers in Physiology</i> , 2016, 7, 177.	1.3	4
38	Tapping Into Health: Wine as Functional Beverage. , 2019, , 279-302.		4
39	Flavonoids from Plants to Foods: From Green Extraction to Healthy Food Ingredient. <i>Molecules</i> , 2022, 27, 2633.	1.7	2
40	Protein Quality Control along the Route to the Plant Vacuole. <i>Plant Cell</i> , 1997, 9, 1869.	3.1	1
41	Metabolic Engineering for Functional Foods: Tomato Fruits and Stilbenes. , 2013, , 1581-1597.		1
42	Natural resveratrol bioproduction. , 2013, , 223-234.		1
43	The synthesis of phaseolin: a model for the study of the plant secretory pathway. <i>Giornale Botanico Italiano</i> (Florence, Italy: 1962), 1996, 130, 891-900.	0.0	0
44	Wine Polyphenols and Health. <i>Reference Series in Phytochemistry</i> , 2018, , 1-21.	0.2	0