Annalisa Romani

List of Publications by Year
in descending order

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47	1,640	331670 21	315739 38
papers	citations	h-index	g-index

61	61	61	2386
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Health Effects of Phenolic Compounds Found in Extra-Virgin Olive Oil, By-Products, and Leaf of Olea europaea L.. Nutrients, 2019, 11, 1776.	4.1	244
2	Oleuropein, a Bioactive Compound from Olea europaea L., as a Potential Preventive and Therapeutic Agent in Non-Communicable Diseases. Antioxidants, 2019, 8, 578.	5.1	124
3	Impact of Gut Microbiota Composition on Onset and Progression of Chronic Non-Communicable Diseases. Nutrients, 2019, 11, 1073.	4.1	90
4	Oleuropein, the Main Polyphenol of Olea europaea Leaf Extract, Has an Anti-Cancer Effect on Human BRAF Melanoma Cells and Potentiates the Cytotoxicity of Current Chemotherapies. Nutrients, 2018, 10, 1950.	4.1	79
5	The Modern Western Diet Rich in Advanced Glycation End-Products (AGEs): An Overview of Its Impact on Obesity and Early Progression of Renal Pathology. Nutrients, 2019, 11, 1748.	4.1	77
6	Hydroxytyrosol-Derived Compounds: A Basis for the Creation of New Pharmacological Agents for Cancer Prevention and Therapy. Journal of Medicinal Chemistry, 2015, 58, 9089-9107.	6.4	76
7	Anti-Inflammatory Effects of Pomegranate Peel Extracts on In Vitro Human Intestinal Caco-2 Cells and Ex Vivo Porcine Colonic Tissue Explants. Nutrients, 2019, 11, 548.	4.1	57
8	Lipophilization of Hydroxytyrosol-Enriched Fractions from Olea europaea L. Byproducts and Evaluation of the in Vitro Effects on a Model of Colorectal Cancer Cells. Journal of Agricultural and Food Chemistry, 2017, 65, 6506-6512.	5.2	50
9	Sustainability, Innovation, and Green Chemistry in the Production and Valorization of Phenolic Extracts from Olea europaea L.. Sustainability, 2016, 8, 1002.	3.2	46
10	Fruit Wastes as a Valuable Source of Value-Added Compounds: A Collaborative Perspective. Molecules, 2021, 26, 6338.	3.8	46
11	Synthesis and DPPH radical scavenging activity of novel compounds obtained from tyrosol and cinnamic acid derivatives. New Journal of Chemistry, 2014, 38, 809-816.	2.8	45
12	Put â€œgender glassesâ€•on the effects of phenolic compounds on cardiovascular function and diseases. European Journal of Nutrition, 2018, 57, 2677-2691.	3.9	38
13	Hydrolyzable Tannins from Sweet Chestnut Fractions Obtained by a Sustainable and Eco-friendly Industrial Process. Natural Product Communications, 2016, 11, 1934578X1601100.	0.5	34
14	Cancer Glycolytic Dependence as a New Target of Olive Leaf Extract. Cancers, 2020, 12, 317.	3.7	34
15	An Industrial and Sustainable Platform for the Production of Bioactive Micronized Powders and Extracts Enriched in Polyphenols From Olea europaea L. and Vitis vinifera L. Wastes. Frontiers in Nutrition, 2020, 7, 120.	3.7	28
16	Usefulness of Extra Virgin Olive Oil Minor Polar Compounds in the Management of Chronic Kidney Disease Patients. Nutrients, 2021, 13, 581.	4.1	28
17	Recovery and stability over time of phenolic fractions by an industrial filtration system of olive mill wastewaters: a threeâ€year study. Journal of the Science of Food and Agriculture, 2018, 98, 2761-2769.	3.5	27
18	In vitro studies on anti-inflammatory activities of kiwifruit peel extract in human THP-1 monocytes. Journal of Ethnopharmacology, 2019, 233, 41-46.	4.1	26

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19	An environmentally friendly process for the production of extracts rich in phenolic antioxidants from Olea europaea L. and Cynara scolymus L. matrices. European Food Research and Technology, 2017, 243, 1229-1238.	3.3	25
20	GC-MS and HS-SPME-GCÃ—GC-TOFMS Determination of the Volatile Composition of Essential Oils and Hydrosols (By-Products) from Four Eucalyptus Species Cultivated in Tuscany. Molecules, 2019, 24, 226.	3.8	25
21	Dietary Intake and Chronic Disease Prevention. Nutrients, 2021, 13, 1358.	4.1	25
22	A Pilot Study of a Natural Food Supplement as New Possible Therapeutic Approach in Chronic Kidney Disease Patients. Pharmaceuticals, 2020, 13, 148.	3.8	22
23	Antioxidant and anti-inflammatory effects of pomegranate peel extracts on bovine mammary epithelial cells BME-UV1. Natural Product Research, 2020, 34, 1465-1469.	1.8	21
24	Ultramicronized Palmitoylethanolamide (um-PEA): A New Possible Adjuvant Treatment in COVID-19 patients. Pharmaceuticals, 2021, 14, 336.	3.8	21
25	Potential Beneficial Effects of Extra Virgin Olive Oils Characterized by High Content in Minor Polar Compounds in Nephropathic Patients: A Pilot Study. Molecules, 2020, 25, 4757.	3.8	20
26	Hydroxytyrosol and Oleuropein-Enriched Extracts Obtained from Olive Oil Wastes and By-Products as Active Antioxidant Ingredients for Poly (Vinyl Alcohol)-Based Films. Molecules, 2021, 26, 2104.	3.8	20
27	Cardiovascular Protection of Nephropathic Male Patients by Oral Food Supplements. Cardiovascular Therapeutics, 2020, 2020, 1-12.	2.5	19
28	Is Extra Virgin Olive Oil an Ally for Womenâ€™s and Menâ€™s Cardiovascular Health?. Cardiovascular Therapeutics, 2020, 2020, 1-33.	2.5	19
29	Prediction models for assessing anthocyanins in grape berries by fluorescence sensors: Dependence on cultivar, site and growing season. Food Chemistry, 2018, 244, 213-223.	8.2	18
30	An hydroxytyrosol enriched extract from olive mill wastewaters exerts antioxidant activity and antimicrobial activity on Pseudomonas savastanoi pv. savastanoi and Agrobacterium tumefaciens. Natural Product Research, 2021, 35, 2677-2684.	1.8	16
31	Oleuropein-Rich Leaf Extract as a Broad Inhibitor of Tumour and Macrophage iNOS in an Apc Mutant Rat Model. Antioxidants, 2021, 10, 1577.	5.1	16
32	Global Analysis of Type Three Secretion System and Quorum Sensing Inhibition of Pseudomonas savastanoi by Polyphenols Extracts from Vegetable Residues. PLoS ONE, 2016, 11, e0163357.	2.5	15
33	Effects of Ultramicronized Palmitoylethanolamide (um-PEA) in COVID-19 Early Stages: A Caseâ€“Control Study. Pharmaceuticals, 2022, 15, 253.	3.8	13
34	Leishmanicidal activity of green tea leaves and pomegranate peel extracts on L. infantum. Natural Product Research, 2019, 33, 3465-3471.	1.8	12
35	Oleuropein from olive leaf extracts and extra-virgin olive oil provides distinctive phenolic profiles and modulation of microbiota in the large intestine. Food Chemistry, 2022, 380, 132187.	8.2	11
36	Sweet chestnut standardized fractions from sustainable circular process and green tea extract: In vitro inhibitory activity against phytopathogenic fungi for innovative applications in green agriculture. PLoS ONE, 2021, 16, e0247298.	2.5	10

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37	Effect of Hydrolysable Tannins and Anthocyanins on Recurrent Urinary Tract Infections in Nephropathic Patients: Preliminary Data. Nutrients, 2021, 13, 591.	4.1	9
38	Anti-proliferative effect of pomegranate peel extracts on bovine peripheral blood mononuclear cells (PBMCs). Natural Product Research, 2021, 35, 1696-1701.	1.8	7
39	Chemical Composition and Sensory Evaluation of Saffron. Foods, 2021, 10, 2604.	4.3	6
40	Effect of Replacement of Synthetic vs. Natural Curing Agents on Quality Characteristics of Cinta Senese Frankfurter-Type Sausage. Animals, 2020, 10, 14.	2.3	5
41	Preliminary Study on Pasta Samples Characterized in Antioxidant Compounds and Their Biological Activity on Kidney Cells. Nutrients, 2021, 13, 1131.	4.1	5
42	Looking for Minor Phenolic Compounds in Extra Virgin Olive Oils Using Neutron and Raman Spectroscopies. Antioxidants, 2021, 10, 643.	5.1	5
43	Impact of Physical Activity and Natural Bioactive Compounds on Endothelial Dysfunction in Chronic Kidney Disease. Life, 2021, 11, 841.	2.4	5
44	The Impact of Functional Bars and Adapted Physical Activity on Quality of Life in Chronic Kidney Disease: A Pilot Study. International Journal of Environmental Research and Public Health, 2022, 19, 3281.	2.6	5
45	Perspectives on Populus spp. (Salicaceae) bud extracts as antioxidant and anti-inflammatory agents. Natural Product Research, 2022, 36, 1648-1652.	1.8	3
46	MO143UTILITY OF SIFT-MS TO EVALUATE VOLATILE ORGANIC COMPOUNDS IN NEPHROPATHIC PATIENTS' BREATH. Nephrology Dialysis Transplantation, 2021, 36, .	0.7	0
47	Towards Neutron Scattering Identification of Olive Oilâ€™s Antioxidant Properties. Neutron News, 0, , 1-2.	0.2	0