

# Ivano De Noni

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

89  
papers

2,094  
citations

26  
h-index

42  
g-index

91  
ext. papers

2,514  
ext. citations

6  
avg, IF

5.14  
L-index

#	Paper	IF	Citations
89	Role of polysaccharides in food, digestion, and health. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2017</b> , 57, 237-253	11.5	255
88	Modulation of fecal Clostridiales bacteria and butyrate by probiotic intervention with <i>Lactobacillus paracasei</i> DG varies among healthy adults. <i>Journal of Nutrition</i> , <b>2014</b> , 144, 1787-96	4.1	127
87	Release of $\beta$ -caseomorphins 5 and 7 during simulated gastro-intestinal digestion of bovine $\beta$ -casein variants and milk-based infant formulas. <i>Food Chemistry</i> , <b>2008</b> , 110, 897-903	8.5	85
86	S-layer protein mediates the stimulatory effect of <i>Lactobacillus helveticus</i> MIMLh5 on innate immunity. <i>Applied and Environmental Microbiology</i> , <b>2013</b> , 79, 1221-31	4.8	78
85	Cooking properties and heat damage of dried pasta as influenced by raw material characteristics and processing conditions. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2010</b> , 50, 465-72	11.5	76
84	Occurrence of $\beta$ -caseomorphins 5 and 7 in commercial dairy products and in their digests following in vitro simulated gastro-intestinal digestion. <i>Food Chemistry</i> , <b>2010</b> , 119, 560-566	8.5	71
83	Coupling of lactulose and furosine indices for quality evaluation of sterilized milk. <i>International Dairy Journal</i> , <b>1995</b> , 5, 647-659	3.5	68
82	Terpenes and fatty acid profiles of milk fat and "Bitto" cheese as affected by transhumance of cows on different mountain pastures. <i>Food Chemistry</i> , <b>2008</b> , 109, 299-309	8.5	59
81	Invited review: Whey proteins as antioxidants and promoters of cellular antioxidant pathways. <i>Journal of Dairy Science</i> , <b>2018</b> , 101, 4747-4761	4	58
80	Sensitive Determination of Lysinoalanine for Distinguishing Natural from Imitation Mozzarella Cheese. <i>Journal of Dairy Science</i> , <b>1996</b> , 79, 725-734	4	54
79	Occurrence and fate of ACE-inhibitor peptides in cheeses and in their digestates following in vitro static gastrointestinal digestion. <i>Food Chemistry</i> , <b>2015</b> , 168, 27-33	8.5	51
78	Bacterial cinnamoyl esterase activity screening for the production of a novel functional food product. <i>Applied and Environmental Microbiology</i> , <b>2008</b> , 74, 1284-8	4.8	48
77	Spaghetti from durum wheat: effect of drying conditions on heat damage, ultrastructure and in vitro digestibility. <i>Food Chemistry</i> , <b>2014</b> , 149, 40-6	8.5	42
76	Bioactive compounds and antioxidant properties of pseudocereals-enriched water biscuits and their in vitro digestates. <i>Food Chemistry</i> , <b>2018</b> , 240, 799-807	8.5	36
75	Aspartate biosynthesis is essential for the growth of <i>Streptococcus thermophilus</i> in milk, and aspartate availability modulates the level of urease activity. <i>Applied and Environmental Microbiology</i> , <b>2007</b> , 73, 5789-96	4.8	34
74	Proteolysis indices related to cheese ripening and typicalness in PDO Grana Padano cheese. <i>International Dairy Journal</i> , <b>2010</b> , 20, 352-359	3.5	32
73	Green coffee extract enhances oxidative stress resistance and delays aging in <i>Caenorhabditis elegans</i> . <i>Journal of Functional Foods</i> , <b>2017</b> , 33, 297-306	5.1	31

72	Potential immunomodulatory activity of bovine casein hydrolysates produced after digestion with proteinases of lactic acid bacteria. <i>International Dairy Journal</i> , <b>2011</b> , 21, 763-769	3.5	30
71	Bovine whey peptides transit the intestinal barrier to reduce oxidative stress in muscle cells. <i>Food Chemistry</i> , <b>2019</b> , 288, 306-314	8.5	29
70	Determination of volatile organic compounds (VOCs) from wrapping films and wrapped PDO Italian cheeses by using HS-SPME and GC/MS. <i>Molecules</i> , <b>2014</b> , 19, 8707-24	4.8	29
69	Protein breakdown and release of caseomorphins during in vitro gastro-intestinal digestion of sterilised model systems of liquid infant formula. <i>Food Chemistry</i> , <b>2017</b> , 217, 476-482	8.5	28
68	HPLC of proteose peptones for evaluating ageing of packaged pasteurized milk. <i>International Dairy Journal</i> , <b>2007</b> , 17, 12-19	3.5	28
67	Determination of reduced cysteine in oenological cell wall fractions of <i>Saccharomyces cerevisiae</i> . <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 4565-70	5.7	27
66	Evaluation of lysozyme stability in young red wine and model systems by a validated HPLC method. <i>Food Chemistry</i> , <b>2007</b> , 105, 1564-1570	8.5	27
65	'Melatonin isomer' in wine is not an isomer of the melatonin but tryptophan-ethylester. <i>Journal of Pineal Research</i> , <b>2014</b> , 57, 435-41	10.4	26
64	Murein lytic enzyme TgaA of <i>Bifidobacterium bifidum</i> MIMBb75 modulates dendritic cell maturation through its cysteine- and histidine-dependent amidohydrolase/peptidase (CHAP) amidase domain. <i>Applied and Environmental Microbiology</i> , <b>2014</b> , 80, 5170-7	4.8	26
63	Alkalizing reactions streamline cellular metabolism in acidogenic microorganisms. <i>PLoS ONE</i> , <b>2010</b> , 5, e15520	3.7	26
62	Complexes between linoleate and native or aggregated lactoglobulin: interaction parameters and in vitro cytotoxic effect. <i>Food Chemistry</i> , <b>2013</b> , 141, 2305-13	8.5	25
61	Airborne contamination in the food industry: An update on monitoring and disinfection techniques of air. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 90, 147-156	15.3	24
60	Technological tools to include whey proteins in cheese: Current status and perspectives. <i>Trends in Food Science and Technology</i> , <b>2017</b> , 64, 102-114	15.3	21
59	Microbial population profile during ripening of Protected Designation of Origin (PDO) Silter cheese, produced with and without autochthonous starter culture. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 84, 821-831	5.4	21
58	The evolution of chemical and microbiological properties of fresh goat milk cheese during its shelf life. <i>Journal of Dairy Science</i> , <b>2012</b> , 95, 4760-4767	4	21
57	Functional characterization of <i>Lactobacillus plantarum</i> ITEM 17215: A potential biocontrol agent of fungi with plant growth promoting traits, able to enhance the nutritional value of cereal products. <i>Food Research International</i> , <b>2018</b> , 106, 936-944	7	20
56	Extracellular thermostable proteolytic activity of the milk spoilage bacterium <i>Pseudomonas fluorescens</i> PS19 on bovine caseins. <i>Journal of Dairy Science</i> , <b>2016</b> , 99, 4188-4195	4	19
55	An International Network for Improving Health Properties of Food by Sharing our Knowledge on the Digestive Process. <i>Food Digestion</i> , <b>2011</b> , 2, 23-25		19

54	Streptococcus thermophilus urease activity boosts Lactobacillus delbrueckii subsp. bulgaricus homolactic fermentation. <i>International Journal of Food Microbiology</i> , <b>2017</b> , 247, 55-64	5.8	18
53	Release of angiotensin converting enzyme-inhibitor peptides during in vitro gastrointestinal digestion of Parmigiano Reggiano PDO cheese and their absorption through an in vitro model of intestinal epithelium. <i>Journal of Dairy Science</i> , <b>2015</b> , 98, 7595-601	4	18
52	Status and developments in analogue cheese formulations and functionalities. <i>Trends in Food Science and Technology</i> , <b>2018</b> , 74, 158-169	15.3	18
51	Increasing the heme-dependent respiratory efficiency of Lactococcus lactis by inhibition of lactate dehydrogenase. <i>Applied and Environmental Microbiology</i> , <b>2013</b> , 79, 376-80	4.8	18
50	Dairy-derived peptides for satiety. <i>Journal of Functional Foods</i> , <b>2020</b> , 66, 103801	5.1	18
49	Release of wheat gluten exorphins A5 and C5 during in vitro gastrointestinal digestion of bread and pasta and their absorption through an in vitro model of intestinal epithelium. <i>Food Research International</i> , <b>2015</b> , 72, 208-214	7	17
48	Identification of Ecasomorphins 3 to 7 in cheeses and in their in vitro gastrointestinal digestates. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 63, 550-555	5.4	17
47	The effects of food components on hormonal signalling in gastrointestinal enteroendocrine cells. <i>Food and Function</i> , <b>2012</b> , 3, 1131-43	6.1	17
46	Whey proteins: targets of oxidation, or mediators of redox protection. <i>Free Radical Research</i> , <b>2019</b> , 53, 1136-1152	4	16
45	Heat damage and in vitro starch digestibility of puffed wheat kernels. <i>Food Chemistry</i> , <b>2015</b> , 188, 286-938.5	5	16
44	Volatile organic compounds associated with milk spoilage by psychrotrophic bacteria. <i>International Journal of Dairy Technology</i> , <b>2018</b> , 71, 593-600	3.7	16
43	Intestinal health benefits of bovine whey proteins after simulated gastrointestinal digestion. <i>Journal of Functional Foods</i> , <b>2018</b> , 49, 526-535	5.1	14
42	Impact of the in vitro gastrointestinal digestion protocol on casein phosphopeptide profile of Grana Padano cheese digestates. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 77, 356-361	5.4	13
41	Monitoring molecular composition and digestibility of ripened bresaola through a combined foodomics approach. <i>Food Research International</i> , <b>2019</b> , 115, 360-368	7	13
40	Occurrence, biological properties and potential effects on human health of Ecasomorphin 7: Current knowledge and concerns. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 3705-3723	11.5	11
39	Chemical and nutritional properties of white bread leavened by lactic acid bacteria. <i>Journal of Functional Foods</i> , <b>2018</b> , 45, 330-338	5.1	11
38	Transport of wheat gluten exorphins A5 and C5 through an in vitro model of intestinal epithelium. <i>Food Research International</i> , <b>2016</b> , 88, 319-326	7	11
37	Targeted peptides for the quantitative evaluation of casein plasminolysis in drinking milk. <i>Food Chemistry</i> , <b>2014</b> , 155, 179-85	8.5	11

36	Identification of rennet-whey solids in traditional butter by means of HPLC/ESI-MS of non-glycosylated caseinomacropeptide A. <i>Food Chemistry</i> , <b>2005</b> , 93, 65-72	8.5	11
35	bioNMR-based identification of natural anti-A $\beta$ compounds in <i>Peucedanum ostruthium</i> . <i>Bioorganic Chemistry</i> , <b>2019</b> , 83, 76-86	5.1	11
34	Rapid determination of sodium in milk and milk products by capillary zone electrophoresis. <i>Journal of Dairy Science</i> , <b>2012</b> , 95, 2872-81	4	10
33	Composition, proteolysis, and volatile profile of Strachitunt cheese. <i>Journal of Dairy Science</i> , <b>2017</b> , 100, 1679-1687	4	8
32	Thiol precursors in Catarratto Bianco Comune and Grillo grapes and effect of clarification conditions on the release of varietal thiols in wine. <i>Australian Journal of Grape and Wine Research</i> , <b>2018</b> , 24, 125-133	2.4	8
31	Physiological Gut Oxygenation Alters GLP-1 Secretion from the Enteroendocrine Cell Line STC-1. <i>Molecular Nutrition and Food Research</i> , <b>2018</b> , 62, 1700568	5.9	7
30	Study on the variability of fucosidase activity in bovine milk by means of HPLC. <i>International Dairy Journal</i> , <b>2006</b> , 16, 9-17	3.5	7
29	Gastrointestinal digestates of Grana Padano and Trentingrana cheeses promote intestinal calcium uptake and extracellular bone matrix formation in vitro. <i>Food Research International</i> , <b>2016</b> , 89, 820-827	7	7
28	Occurrence of targeted nutrients and potentially bioactive compounds during in vitro digestion of wheat spaghetti. <i>Journal of Functional Foods</i> , <b>2018</b> , 44, 118-126	5.1	6
27	Nutritional Quality of Milk Proteins <b>2013</b> , 515-538		6
26	Specific release of Albutensins from bovine and human serum albumin. <i>International Dairy Journal</i> , <b>2007</b> , 17, 504-512	3.5	6
25	Detection of commondashwheat ( <i>Triticum aestivum</i> ) flour in Durum-wheat ( <i>Triticum durum</i> ) semolina by reverse-phase high-performance liquid chromatography (RP-HPLC) of specific albumins. <i>Food Chemistry</i> , <b>1994</b> , 51, 325-329	8.5	6
24	Survey of selected chemical and microbiological characteristics of (plain or sweetened) natural yoghurts from the Italian market. <i>Dairy Science and Technology</i> , <b>2004</b> , 84, 421-433		6
23	Effect of protein fortification on heat damage and occurrence of $\beta$ casomorphins in (un)digested donor human milk intended for nutrition of preterm infants. <i>Food Chemistry</i> , <b>2020</b> , 314, 126176	8.5	6
22	In vitro antioxidant properties of digests of hydrolyzed casein and caseinophosphopeptide preparations in cell models of human intestine and osteoblasts. <i>Journal of Functional Foods</i> , <b>2020</b> , 64, 103673	5.1	6
21	Compartmentalization of bacterial and fungal microbiomes in the gut of adult honeybees. <i>Npj Biofilms and Microbiomes</i> , <b>2021</b> , 7, 42	8.2	6
20	Transmission routes, preventive measures and control strategies of SARS-CoV-2 in the food factory. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-12	11.5	6
19	Occurrence, origin and fate of pyroglutamyl- $\beta$ -casein in cheese. <i>International Dairy Journal</i> , <b>2013</b> , 33, 90-96	3.5	5

18	Reference material needs for quality assessment of milk and dairy products. <i>Accreditation and Quality Assurance</i> , <b>2004</b> , 9, 226-231	0.7	5
17	Effect of dairy ingredients on the heat damage and the in vitro digestibility of infant biscuits. <i>European Food Research and Technology</i> , <b>2019</b> , 245, 2489-2497	3.4	4
16	Nutrition and Health   Effects of Processing on Protein Quality of Milk and Milk Products <b>2011</b> , 1067-1074		4
15	Formation of protein bound lysine-derived galactosyl and glucosyl pyrroles in heated model systems. <i>Molecular Nutrition and Food Research</i> , <b>2000</b> , 44, 193-200		4
14	Phenolic acid content and in vitro antioxidant capacity of einkorn water biscuits as affected by baking time. <i>European Food Research and Technology</i> , <b>2021</b> , 247, 677-686	3.4	4
13	Different phytotoxic effect of <i>Lolium multiflorum</i> Lam. leaves against <i>Echinochloa oryzoides</i> (Ard.) Fritsch and <i>Oryza sativa</i> L. <i>Environmental Science and Pollution Research</i> , <b>2020</b> , 27, 33204-33214	5.1	3
12	Assessment of Possible Application of an Atmospheric Pressure Plasma Jet for Shelf Life Extension of Fresh-Cut Salad. <i>Foods</i> , <b>2021</b> , 10,	4.9	3
11	An analytical approach to reveal the addition of heat-denatured whey proteins in lab-scale cheese making. <i>Food Control</i> , <b>2016</b> , 63, 28-33	6.2	2
10	Assessment of casein phosphopeptide profile in in vitro digestates of Trentingrana PDO cheese. <i>European Food Research and Technology</i> , <b>2018</b> , 244, 513-521	3.4	2
9	<i>Lactobacillus helveticus</i> MIMLh5-specific antibodies for detection of S-layer protein in Grana Padano protected-designation-of-origin cheese. <i>Applied and Environmental Microbiology</i> , <b>2014</b> , 80, 694-703	4.8	2
8	Gastrointestinal In Vitro Digests of Infant Biscuits Formulated with Bovine Milk Proteins Positively Affect In Vitro Differentiation of Human Osteoblast-Like Cells. <i>Foods</i> , <b>2020</b> , 9,	4.9	2
7	Model infant biscuits release the opioid-acting peptides milk $\beta$ -casomorphins and gluten exorphins after in vitro gastrointestinal digestion. <i>Food Chemistry</i> , <b>2021</b> , 362, 130262	8.5	2
6	Effect of Bioavailable Whey Peptides on C2C12 Muscle Cells. <i>Proceedings (mdpi)</i> , <b>2019</b> , 11, 35	0.3	1
5	Bovine milk fortifiers and fortified pasteurized donor human milk for premature infant nutrition. Peptidomic overview. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 135, 110037	5.4	1
4	Phytotoxicity, nematocidal activity and chemical constituents of <i>Peucedanum ostruthium</i> (L.) W.D.J.Koch (Apiaceae). <i>Industrial Crops and Products</i> , <b>2021</b> , 166, 113499	5.9	1
3	Inoculation of mother's own milk could personalize pasteurized donor human milk used for feeding preterm infants. <i>Journal of Translational Medicine</i> , <b>2021</b> , 19, 420	8.5	0
2	Valorisation of Bovine Sweet Whey and Sunflower Press Cake Blend through Controlled Fermentation as Platform for Innovative Food Materials. <i>Foods</i> , <b>2022</b> , 11, 1417	4.9	0
1	Occurrence of glucosyl- $\beta$ -pyranone and other ages from 1-deoxyosone pathway in cereal-based foods. <i>International Congress Series</i> , <b>2002</b> , 1245, 461-462		

