Ivano De Noni

List of Publications by Year in Descending Order

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	Valorisation of Bovine Sweet Whey and Sunflower Press Cake Blend through Controlled Fermentation as Platform for Innovative Food Materials. *Foods*, **2022**, 11, 1417	4.9	0
88	Inoculation of mother's own milk could personalize pasteurized donor human milk used for feeding preterm infants. *Journal of Translational Medicine*, **2021**, 19, 420	8.5	0
87	Assessment of Possible Application of an Atmospheric Pressure Plasma Jet for Shelf Life Extension of Fresh-Cut Salad. *Foods*, **2021**, 10,	4.9	3
86	Compartmentalization of bacterial and fungal microbiomes in the gut of adult honeybees. *Npj Biofilms and Microbiomes*, **2021**, 7, 42	8.2	6
85	Bovine milk fortifiers and fortified pasteurized donor human milk for premature infant nutrition. Peptidomic overview. *LWT - Food Science and Technology*, **2021**, 135, 110037	5.4	1
84	Phenolic acid content and in vitro antioxidant capacity of einkorn water biscuits as affected by baking time. *European Food Research and Technology*, **2021**, 247, 677-686	3.4	4
83	Transmission routes, preventive measures and control strategies of SARS-CoV-2 in the food factory. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-12	11.5	6
82	Phytotoxicity, nematicidal activity and chemical constituents of Peucedanum ostruthium (L.) W.D.J.Koch (Apiaceae). *Industrial Crops and Products*, **2021**, 166, 113499	5.9	1
81	Model infant biscuits release the opioid-acting peptides milk □casomorphins and gluten exorphins after in vitro gastrointestinal digestion. *Food Chemistry*, **2021**, 362, 130262	8.5	2
80	Different phytotoxic effect of Lolium multiflorum Lam. leaves against Echinochloa oryzoides (Ard.) Fritsch and Oryza sativa L. *Environmental Science and Pollution Research*, **2020**, 27, 33204-33214	5.1	3
79	Occurrence, biological properties and potential effects on human health of □casomorphin 7: Current knowledge and concerns. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 3705-3723	11.5	11
78	Dairy-derived peptides for satiety. *Journal of Functional Foods*, **2020**, 66, 103801	5.1	18
77	Effect of protein fortification on heat damage and occurrence of □casomorphins in (un)digested donor human milk intended for nutrition of preterm infants. *Food Chemistry*, **2020**, 314, 126176	8.5	6
76	In vitro antioxidant properties of digests of hydrolyzed casein and caseinophosphopeptide preparations in cell models of human intestine and osteoblasts. *Journal of Functional Foods*, **2020**, 64, 103673	5.1	6
75	Gastrointestinal In Vitro Digests of Infant Biscuits Formulated with Bovine Milk Proteins Positively Affect In Vitro Differentiation of Human Osteoblast-Like Cells. *Foods*, **2020**, 9,	4.9	2
74	Effect of dairy ingredients on the heat damage and the in vitro digestibility of infant biscuits. *European Food Research and Technology*, **2019**, 245, 2489-2497	3.4	4
73	Whey proteins: targets of oxidation, or mediators of redox protection. *Free Radical Research*, **2019**, 53, 1136-1152	4	16

72	Effect of Bioavailable Whey Peptides on C2C12 Muscle Cells. *Proceedings (mdpi)*, **2019**, 11, 35	0.3	1
71	Airborne contamination in the food industry: An update on monitoring and disinfection techniques of air. *Trends in Food Science and Technology*, **2019**, 90, 147-156	15.3	24
70	Bovine whey peptides transit the intestinal barrier to reduce oxidative stress in muscle cells. *Food Chemistry*, **2019**, 288, 306-314	8.5	29
69	Monitoring molecular composition and digestibility of ripened bresaola through a combined foodomics approach. *Food Research International*, **2019**, 115, 360-368	7	13
68	bioNMR-based identification of natural anti-A□ compounds in Peucedanum ostruthium. *Bioorganic Chemistry*, **2019**, 83, 76-86	5.1	11
67	Status and developments in analogue cheese formulations and functionalities. *Trends in Food Science and Technology*, **2018**, 74, 158-169	15.3	18
66	Chemical and nutritional properties of white bread leavened by lactic acid bacteria. *Journal of Functional Foods*, **2018**, 45, 330-338	5.1	11
65	Functional characterization of Lactobacillus plantarum ITEM 17215: A potential biocontrol agent of fungi with plant growth promoting traits, able to enhance the nutritional value of cereal products. *Food Research International*, **2018**, 106, 936-944	7	20
64	Volatile organic compounds associated with milk spoilage by psychrotrophic bacteria. *International Journal of Dairy Technology*, **2018**, 71, 593-600	3.7	16
63	Invited review: Whey proteins as antioxidants and promoters of cellular antioxidant pathways. *Journal of Dairy Science*, **2018**, 101, 4747-4761	4	58
62	Occurrence of targeted nutrients and potentially bioactive compounds during in vitro digestion of wheat spaghetti. *Journal of Functional Foods*, **2018**, 44, 118-126	5.1	6
61	Physiological Gut Oxygenation Alters GLP-1 Secretion from the Enteroendocrine Cell Line STC-1. *Molecular Nutrition and Food Research*, **2018**, 62, 1700568	5.9	7
60	Thiol precursors in Catarratto Bianco Comune and Grillo grapes and effect of clarification conditions on the release of varietal thiols in wine. *Australian Journal of Grape and Wine Research*, **2018**, 24, 125-133	2.4	8
59	Assessment of casein phosphopeptide profile in in vitro digestates of Trentingrana PDO cheese. *European Food Research and Technology*, **2018**, 244, 513-521	3.4	2
58	Bioactive compounds and antioxidant properties of pseudocereals-enriched water biscuits and their in vitro digestates. *Food Chemistry*, **2018**, 240, 799-807	8.5	36
57	Intestinal health benefits of bovine whey proteins after simulated gastrointestinal digestion. *Journal of Functional Foods*, **2018**, 49, 526-535	5.1	14
56	Role of polysaccharides in food, digestion, and health. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 237-253	11.5	255
55	Streptococcus thermophilus urease activity boosts Lactobacillus delbrueckii subsp. bulgaricus homolactic fermentation. *International Journal of Food Microbiology*, **2017**, 247, 55-64	5.8	18

54	Green coffee extract enhances oxidative stress resistance and delays aging in Caenorhabditis elegans. *Journal of Functional Foods*, **2017**, 33, 297-306	5.1	31
53	Technological tools to include whey proteins in cheese: Current status and perspectives. *Trends in Food Science and Technology*, **2017**, 64, 102-114	15.3	21
52	Microbial population profile during ripening of Protected Designation of Origin (PDO) Silter cheese, produced with and without autochthonous starter culture. *LWT - Food Science and Technology*, **2017**, 84, 821-831	5.4	21
51	Composition, proteolysis, and volatile profile of Strachitunt cheese. *Journal of Dairy Science*, **2017**, 100, 1679-1687	4	8
50	Impact of the in vitro gastrointestinal digestion protocol on casein phosphopeptide profile of Grana Padano cheese digestates. *LWT - Food Science and Technology*, **2017**, 77, 356-361	5.4	13
49	Protein breakdown and release of casomorphins during in vitro gastro-intestinal digestion of sterilised model systems of liquid infant formula. *Food Chemistry*, **2017**, 217, 476-482	8.5	28
48	Transport of wheat gluten exorphins A5 and C5 through an in vitro model of intestinal epithelium. *Food Research International*, **2016**, 88, 319-326	7	11
47	Extracellular thermostable proteolytic activity of the milk spoilage bacterium Pseudomonas fluorescens PS19 on bovine caseins. *Journal of Dairy Science*, **2016**, 99, 4188-4195	4	19
46	An analytical approach to reveal the addition of heat-denatured whey proteins in lab-scale cheese making. *Food Control*, **2016**, 63, 28-33	6.2	2
45	Gastrointestinal digestates of Grana Padano and Trentingrana cheeses promote intestinal calcium uptake and extracellular bone matrix formation in vitro. *Food Research International*, **2016**, 89, 820-827	7	7
44	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. *Food Research International*, **2015**, 72, 208-214	7	17
43	Heat damage and in vitro starch digestibility of puffed wheat kernels. *Food Chemistry*, **2015**, 188, 286-93	8.5	16
42	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. *Journal of Dairy Science*, **2015**, 98, 7595-601	4	18
41	Occurrence and fate of ACE-inhibitor peptides in cheeses and in their digestates following in vitro static gastrointestinal digestion. *Food Chemistry*, **2015**, 168, 27-33	8.5	51
40	Identification of casomorphins 3 to 7 in cheeses and in their in vitro gastrointestinal digestates. *LWT - Food Science and Technology*, **2015**, 63, 550-555	5.4	17
39	Spaghetti from durum wheat: effect of drying conditions on heat damage, ultrastructure and in vitro digestibility. *Food Chemistry*, **2014**, 149, 40-6	8.5	42
38	Lactobacillus helveticus MIMLh5-specific antibodies for detection of S-layer protein in Grana Padano protected-designation-of-origin cheese. *Applied and Environmental Microbiology*, **2014**, 80, 694-703	4.8	2
37	'Melatonin isomer' in wine is not an isomer of the melatonin but tryptophan-ethylester. *Journal of Pineal Research*, **2014**, 57, 435-41	10.4	26

36	Targeted peptides for the quantitative evaluation of casein plasminolysis in drinking milk. *Food Chemistry*, **2014**, 155, 179-85	8.5	11
35	Murein lytic enzyme TgaA of Bifidobacterium bifidum MIMBb75 modulates dendritic cell maturation through its cysteine- and histidine-dependent amidohydrolase/peptidase (CHAP) amidase domain. *Applied and Environmental Microbiology*, **2014**, 80, 5170-7	4.8	26
34	Determination of volatile organic compounds (VOCs) from wrapping films and wrapped PDO Italian cheeses by using HS-SPME and GC/MS. *Molecules*, **2014**, 19, 8707-24	4.8	29
33	Modulation of fecal Clostridiales bacteria and butyrate by probiotic intervention with Lactobacillus paracasei DG varies among healthy adults. *Journal of Nutrition*, **2014**, 144, 1787-96	4.1	127
32	Complexes between linoleate and native or aggregated β-lactoglobulin: interaction parameters and in vitro cytotoxic effect. *Food Chemistry*, **2013**, 141, 2305-13	8.5	25
31	Occurrence, origin and fate of pyroglutamyl-β-casein in cheese. *International Dairy Journal*, **2013**, 33, 90-96	3.5	5
30	Nutritional Quality of Milk Proteins **2013**, 515-538		6
29	Increasing the heme-dependent respiratory efficiency of Lactococcus lactis by inhibition of lactate dehydrogenase. *Applied and Environmental Microbiology*, **2013**, 79, 376-80	4.8	18
28	S-layer protein mediates the stimulatory effect of Lactobacillus helveticus MIMLh5 on innate immunity. *Applied and Environmental Microbiology*, **2013**, 79, 1221-31	4.8	78
27	Rapid determination of sodium in milk and milk products by capillary zone electrophoresis. *Journal of Dairy Science*, **2012**, 95, 2872-81	4	10
26	The evolution of chemical and microbiological properties of fresh goat milk cheese during its shelf life. *Journal of Dairy Science*, **2012**, 95, 4760-4767	4	21
25	The effects of food components on hormonal signalling in gastrointestinal enteroendocrine cells. *Food and Function*, **2012**, 3, 1131-43	6.1	17
24	Potential immunomodulatory activity of bovine casein hydrolysates produced after digestion with proteinases of lactic acid bacteria. *International Dairy Journal*, **2011**, 21, 763-769	3.5	30
23	An International Network for Improving Health Properties of Food by Sharing our Knowledge on the Digestive Process. *Food Digestion*, **2011**, 2, 23-25		19
22	Nutrition and Health | Effects of Processing on Protein Quality of Milk and Milk Products **2011**, 1067-1074		4
21	Alkalizing reactions streamline cellular metabolism in acidogenic microorganisms. *PLoS ONE*, **2010**, 5, e15520	3.7	26
20	Determination of reduced cysteine in oenological cell wall fractions of Saccharomyces cerevisiae. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 4565-70	5.7	27
19	Cooking properties and heat damage of dried pasta as influenced by raw material characteristics and processing conditions. *Critical Reviews in Food Science and Nutrition*, **2010**, 50, 465-72	11.5	76

18	Proteolysis indices related to cheese ripening and typicalness in PDO Grana Padano cheese. *International Dairy Journal*, **2010**, 20, 352-359	3.5	32
17	Occurrence of Ecasomorphins 5 and 7 in commercial dairy products and in their digests following in vitro simulated gastro-intestinal digestion. *Food Chemistry*, **2010**, 119, 560-566	8.5	71
16	Bacterial cinnamoyl esterase activity screening for the production of a novel functional food product. *Applied and Environmental Microbiology*, **2008**, 74, 1284-8	4.8	48
15	Terpenes and fatty acid profiles of milk fat and "Bitto" cheese as affected by transhumance of cows on different mountain pastures. *Food Chemistry*, **2008**, 109, 299-309	8.5	59
14	Release of Ecasomorphins 5 and 7 during simulated gastro-intestinal digestion of bovine Ecasein variants and milk-based infant formulas. *Food Chemistry*, **2008**, 110, 897-903	8.5	85
13	Evaluation of lysozyme stability in young red wine and model systems by a validated HPLC method. *Food Chemistry*, **2007**, 105, 1564-1570	8.5	27
12	Aspartate biosynthesis is essential for the growth of Streptococcus thermophilus in milk, and aspartate availability modulates the level of urease activity. *Applied and Environmental Microbiology* , **2007**, 73, 5789-96	4.8	34
11	HPLC of proteose peptones for evaluating ageing of packaged pasteurized milk. *International Dairy Journal*, **2007**, 17, 12-19	3.5	28
10	Specific release of Albutensins from bovine and human serum albumin. *International Dairy Journal*, **2007**, 17, 504-512	3.5	6
9	Study on the variability of fucosidase activity in bovine milk by means of HPLC. *International Dairy Journal*, **2006**, 16, 9-17	3.5	7
8	Identification of rennet-whey solids in Eraditional butterEby means of HPLC/ESI-MS of non-glycosylated caseinomacropeptide A. *Food Chemistry*, **2005**, 93, 65-72	8.5	11
7	Reference material needs for quality assessment of milk and dairy products. *Accreditation and Quality Assurance*, **2004**, 9, 226-231	0.7	5
6	Survey of selected chemical and microbiological characteristics of (plain or sweetened) natural yoghurts from the Italian market. *Dairy Science and Technology*, **2004**, 84, 421-433		6
5	Occurrence of glucosyl-Epyranone and other ages from 1-deoxyosone pathway in cereal-based foods. *International Congress Series*, **2002**, 1245, 461-462		
4	Formation of protein bound lysine-derived galactosyl and glucosyl pyrroles in heated model systems. *Molecular Nutrition and Food Research*, **2000**, 44, 193-200		4
3	Sensitive Determination of Lysinoalanine for Distinguishing Natural from Imitation Mozzarella Cheese. *Journal of Dairy Science*, **1996**, 79, 725-734	4	54
2	Coupling of lactulose and furosine indices for quality evaluation of sterilized milk. *International Dairy Journal*, **1995**, 5, 647-659	3.5	68
1	Detection of commondashwheat (Triticum aestivum) flour in Durum-wheat (Triticum durum) semolina by reverse-phase high-performance liquid chromatography (RP-HPLC) of specific albumins. *Food Chemistry*, **1994**, 51, 325-329	8.5	6