

# Gianluca Picariello

## List of Publications by Year in descending order

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159  
papers

4,846  
citations

81743

39  
h-index

128067

60  
g-index

162  
all docs

162  
docs citations

162  
times ranked

5909  
citing authors

#	ARTICLE	IF	CITATIONS
1	The harmonized INFOGEST in vitro digestion method: From knowledge to action. <i>Food Research International</i> , 2016, 88, 217-225.	2.9	180
2	Peptides surviving the simulated gastrointestinal digestion of milk proteins: Biological and toxicological implications. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2010, 878, 295-308.	1.2	160
3	Identification of N-glycosylated glycoproteins in human milk by hydrophilic interaction liquid chromatography and mass spectrometry. <i>Proteomics</i> , 2008, 8, 3833-3847.	1.3	127
4	Inhibitory effect of pomegranate ( <i>Punica granatum</i> L.) polyphenol extracts on the bacterial growth and survival of clinical isolates of pathogenic <i>Staphylococcus aureus</i> and <i>Escherichia coli</i> . <i>Food Chemistry</i> , 2016, 190, 824-831.	4.2	121
5	Analysis of food proteins and peptides by mass spectrometry-based techniques. <i>Journal of Chromatography A</i> , 2009, 1216, 7130-7142.	1.8	113
6	Proteomic analysis of water soluble and myofibrillar protein changes occurring in dry-cured hams. <i>Meat Science</i> , 2005, 69, 479-491.	2.7	107
7	Production, digestibility and allergenicity of hemp ( <i>Cannabis sativa</i> L.) protein isolates. <i>Food Research International</i> , 2019, 115, 562-571.	2.9	107
8	Casein proteolysis in human milk: tracing the pattern of casein breakdown and the formation of potential bioactive peptides. <i>Journal of Dairy Research</i> , 2004, 71, 74-87.	0.7	97
9	Comparative Study of Chemical, Biochemical Characteristic and ATR-FTIR Analysis of Seeds, Oil and Flour of the Edible Fedora Cultivar Hemp ( <i>Cannabis sativa</i> L.). <i>Molecules</i> , 2019, 24, 83.	1.7	95
10	Mass spectrometry analysis of gliadins in celiac disease. <i>Journal of Mass Spectrometry</i> , 2007, 42, 1531-1548.	0.7	87
11	The frontiers of mass spectrometry-based techniques in food allergenomics. <i>Journal of Chromatography A</i> , 2011, 1218, 7386-7398.	1.8	87
12	Characterization of the Pattern of $\beta$ - and $\beta$ <sup>2</sup> -Casein Breakdown and Release of a Bioactive Peptide by a Cell Envelope Proteinase from <i>Lactobacillus delbrueckii</i> subsp. <i>lactis</i> CRL 581. <i>Applied and Environmental Microbiology</i> , 2008, 74, 3682-3689.	1.4	85
13	Transport across Caco-2 monolayers of peptides arising from in vitro digestion of bovine milk proteins. <i>Food Chemistry</i> , 2013, 139, 203-212.	4.2	85
14	Role of intestinal brush border peptidases in the simulated digestion of milk proteins. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 948-956.	1.5	80
15	Mass spectrometry in the study of anthocyanins and their derivatives: differentiation of <i>Vitis vinifera</i> and hybrid grapes by liquid chromatography/electrospray ionization mass spectrometry and tandem mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2005, 40, 83-90.	0.7	75
16	Proteomic and peptidomic characterisation of beer: Immunological and technological implications. <i>Food Chemistry</i> , 2011, 124, 1718-1726.	4.2	75
17	Proteomic analysis in allergy and intolerance to wheat products. <i>Expert Review of Proteomics</i> , 2011, 8, 95-115.	1.3	72
18	DNA and nuclear aggregates of polyamines. <i>Biochimica Et Biophysica Acta - Molecular Cell Research</i> , 2012, 1823, 1745-1755.	1.9	72

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19	Proteomics, Peptidomics, and Immunogenic Potential of Wheat Beer (Weissbier). <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 3579-3586.	2.4	72
20	Protein digestomics: Integrated platforms to study food-protein digestion and derived functional and active peptides. <i>TrAC - Trends in Analytical Chemistry</i> , 2013, 52, 120-134.	5.8	71
21	Proteomic approaches to study structure, functions and toxicity of legume seeds lectins. Perspectives for the assessment of food quality and safety. <i>Journal of Proteomics</i> , 2009, 72, 527-538.	1.2	70
22	Characterisation and cytomodulatory properties of peptides from Mozzarella di Bufala Campana cheese whey. <i>Journal of Peptide Science</i> , 2009, 15, 251-258.	0.8	68
23	A new hybrid bacteriocin, Ent35â€‘MccV, displays antimicrobial activity against pathogenic Gramâ€‘positive and Gramâ€‘negative bacteria. <i>FEBS Open Bio</i> , 2012, 2, 12-19.	1.0	67
24	The relevance of a digestibility evaluation in the allergenicity risk assessment of novel proteins. Opinion of a joint initiative of COST action ImpARAS and COST action INFOGEST. <i>Food and Chemical Toxicology</i> , 2019, 129, 405-423.	1.8	67
25	Potential Anti-Inflammatory Effects of the Hydrophilic Fraction of Pomegranate ( <i>Punica granatum</i> L.) Seed Oil on Breast Cancer Cell Lines. <i>Molecules</i> , 2014, 19, 8644-8660.	1.7	66
26	Extensive in vitro gastrointestinal digestion markedly reduces the immuneâ€‘toxicity of <i>Triticum monococcum</i> wheat: Implication for celiac disease. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 1844-1854.	1.5	65
27	MALDI-TOF Mass Spectrometry Profiling of Polar and Nonpolar Fractions in Heated Vegetable Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5391-5400.	2.4	60
28	Selection of Sourdough Lactobacilli with Antifungal Activity for Use as Biopreservatives in Bakery Products. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7719-7728.	2.4	60
29	Oneâ€‘step characterization of triacylglycerols from animal fat by MALDIâ€‘TOF MS. <i>European Journal of Lipid Science and Technology</i> , 2007, 109, 511-524.	1.0	57
30	Potential Anticancer Effects of Polyphenols from Chestnut Shell Extracts: Modulation of Cell Growth, and Cytokinomic and Metabolomic Profiles. <i>Molecules</i> , 2016, 21, 1411.	1.7	57
31	Casein phosphoproteome: Identification of phosphoproteins by combined mass spectrometry and two-dimensional gel electrophoresis. <i>Electrophoresis</i> , 2003, 24, 2824-2837.	1.3	55
32	Hydroxyapatite affinity chromatography for the highly selective enrichment of monoâ€‘and multiâ€‘phosphorylated peptides in phosphoproteome analysis. <i>Proteomics</i> , 2010, 10, 380-393.	1.3	54
33	Tracking the Fate of Pasta ( <i>T. Durum</i> Semolina) Immunogenic Proteins by in Vitro Simulated Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2660-2667.	2.4	54
34	Species- and cultivar-dependent traits of <i>Prunus avium</i> and <i>Prunus cerasus</i> polyphenols. <i>Journal of Food Composition and Analysis</i> , 2016, 45, 50-57.	1.9	53
35	Proteomic study of muscle sarcoplasmic proteins using AUT-PAGE/SDS-PAGE as two-dimensional gel electrophoresisâ€‘†. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2006, 833, 101-108.	1.2	52
36	Comparative analysis of C-glycosidic flavonoids from <i>Prosopis</i> spp. and <i>Ceratonia siliqua</i> seed germ flour. <i>Food Research International</i> , 2017, 99, 730-738.	2.9	49

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37	In vitro digestion of Bresaola proteins and release of potential bioactive peptides. Food Research International, 2014, 63, 157-169.	2.9	44
38	Peanut digestome: Identification of digestion resistant IgE binding peptides. Food and Chemical Toxicology, 2017, 107, 88-98.	1.8	44
39	Toward milk speciation through the monitoring of casein proteotypic peptides. Rapid Communications in Mass Spectrometry, 2010, 24, 1687-1696.	0.7	43
40	Evaluation of gamma rays influence on some biochemical and microbiological aspects in black truffles. Food Chemistry, 2007, 103, 344-354.	4.2	41
41	Shotgun proteome analysis of beer and the immunogenic potential of beer polypeptides. Journal of Proteomics, 2012, 75, 5872-5882.	1.2	41
42	Use of brush border membrane vesicles to simulate the human intestinal digestion. Food Research International, 2016, 88, 327-335.	2.9	40
43	Gel-free shotgun proteomic analysis of human milk. Journal of Chromatography A, 2012, 1227, 219-233.	1.8	39
44	Peptides from water buffalo cheese whey induced senescence cell death via ceramide secretion in human colon adenocarcinoma cell line. Molecular Nutrition and Food Research, 2011, 55, 229-238.	1.5	37
45	Occurrence of $\beta$ -casein fragments in cold-stored and curdled river buffalo ( <i>Bubalus bubalis</i> L.) milk. Journal of Dairy Science, 2009, 92, 1319-1329.	1.4	35
46	Proteolysis of Cacioricotta cheese made from goat milk coagulated with caprifig ( <i>Ficus carica</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382	1.6	35
47	Formation of structured polymers upon controlled denaturation of $\beta$ -lactoglobulin with different chaotropes. Biopolymers, 2007, 86, 57-72.	1.2	34
48	Extensively hydrolyzed casein formula alone or with <i>L. rhamnosus</i> GG reduces $\beta$ -lactoglobulin sensitization in mice. Pediatric Allergy and Immunology, 2017, 28, 230-237.	1.1	33
49	New knowledge on the antiglycoxidative mechanism of chlorogenic acid. Food and Function, 2015, 6, 2081-2090.	2.1	32
50	Antiproliferative and antioxidant effect of polar hemp extracts ( <i>Cannabis sativa</i> L., Fedora) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2	1.3	32
51	Caseinomacropptide Self-Association is Dependent on Whether the Peptide is Free or Restricted in $\beta$ -Casein. Journal of Dairy Science, 2005, 88, 4228-4238.	1.4	30
52	Nitrocellulose Film Substrate Minimizes Fragmentation in Matrix-Assisted Laser Desorption Ionization Time-of-Flight Mass Spectrometry Analysis of Triacylglycerols. Analytical Chemistry, 2010, 82, 5783-5791.	3.2	30
53	Evaluation of the antifouling properties of 3-alkylpyridine compounds. Biofouling, 2011, 27, 99-109.	0.8	29
54	Structural Analysis and Caco-2 Cell Permeability of the Celiac-Toxic A-Gliadin Peptide 31-55. Journal of Agricultural and Food Chemistry, 2013, 61, 1088-1096.	2.4	29

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55	Identification of Early Represented Gluten Proteins during Durum Wheat Grain Development. Journal of Agricultural and Food Chemistry, 2017, 65, 3242-3250.	2.4	28
56	Milk-derived angiotensin-I-converting enzymeinhibitory peptides generated by Lactobacillus delbrueckii subsp. lactis CRL 581. Peptidomics, 2014, 1, .	0.3	27
57	Protein modifications in cooked pork products investigated by a proteomic approach. Food Chemistry, 2015, 172, 447-455.	4.2	27
58	Unfolding Intermediate in the Peroxisomal Flavoprotein d-Amino Acid Oxidase. Journal of Biological Chemistry, 2004, 279, 28426-28434.	1.6	26
59	DNA is Wrapped by the Nuclear Aggregates of Polyamines: The Imaging Evidence. Biomacromolecules, 2011, 12, 1178-1186.	2.6	24
60	Oxidative Stability of Pomegranate (<i>Punica granatum</i> L.) Seed Oil to Simulated Gastric Conditions and Thermal Stress. Journal of Agricultural and Food Chemistry, 2016, 64, 8369-8378.	2.4	24
61	Degradation of Î²-casomorphin-7 through in vitro gastrointestinal and jejunal brush border membrane digestion. Journal of Dairy Science, 2019, 102, 8622-8629.	1.4	24
62	The <i>inâ€f vitro</i> nuclear aggregates of polyamines. FEBS Journal, 2009, 276, 2324-2335.	2.2	23
63	Neuroepithelial Transforming Gene 1 (Net1) Binds to Caspase Activation and Recruitment Domain (CARD)- and Membrane-associated Guanylate Kinase-like Domain-containing (CARMA) Proteins and Regulates Nuclear Factor Î²B Activation. Journal of Biological Chemistry, 2012, 287, 13722-13730.	1.6	23
64	Hydrogen production by the thermophilic eubacterium Thermotoga neapolitana from storage polysaccharides of the CO2-fixing diatom Thalassiosira weissflogii. International Journal of Hydrogen Energy, 2012, 37, 12250-12257.	3.8	23
65	Microwave-based treatments of wheat kernels do not abolish gluten epitopes implicated in celiac disease. Food and Chemical Toxicology, 2017, 101, 105-113.	1.8	23
66	Profiling of anthocyanins for the taxonomic assessment of ancient purebred V. vinifera red grape varieties. Food Chemistry, 2014, 146, 15-22.	4.2	22
67	Bacterial proteolysis of casein leading to UHT milk gelation: An applicative study. Food Chemistry, 2019, 292, 217-226.	4.2	22
68	Excretion of Dietary Cow's Milk Derived Peptides Into Breast Milk. Frontiers in Nutrition, 2019, 6, 25.	1.6	22
69	The protein and peptide fractions of kashk, a traditional Middle East fermented dairy product. Food Research International, 2020, 132, 109107.	2.9	22
70	PROTEOLYTIC ACTIVITY OF LACTOBACILLUS SAKEI, LACTOBACILLUS FARCIMINIS AND LACTOBACILLUS PLANTARUM ON SARCOPLASMIC PROTEINS OF PORK LEAN. Journal of Food Biochemistry, 2004, 28, 195-212.	1.2	21
71	The lack of rhodanese RhdA affects the sensitivity of <i>Azotobacter vinelandii</i> to oxidative events. Biochemical Journal, 2009, 418, 135-143.	1.7	21
72	Proteomic and immunological characterization of a new food allergen from hazelnut (Corylus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	1.2	21



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91	Comparative analysis of volatile profiles and phenolic compounds of Four Southern Italian onion ( <i>Allium cepa</i> L.) Landraces. <i>Journal of Food Composition and Analysis</i> , 2021, 101, 103990.	1.9	16
92	Digestion differently affects the ability of native and thermally aggregated ovalbumin to trigger basophil activation. <i>Food Research International</i> , 2019, 118, 108-114.	2.9	16
93	Global Analysis of Mannitol 2-Dehydrogenase in <i>Lactobacillus reuteri</i> CRL 1101 during Mannitol Production through Enzymatic, Genetic and Proteomic Approaches. <i>PLoS ONE</i> , 2017, 12, e0169441.	1.1	16
94	Differential representation of liver proteins in obese human subjects suggests novel biomarkers and promising targets for drug development in obesity. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2017, 32, 672-682.	2.5	15
95	Proteolysis and Process-Induced Modifications in Synbiotic Yogurt Investigated by Peptidomics and Phosphopeptidomics. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 8744-8754.	2.4	15
96	In vitro gastroduodenal and jejunal brush border membrane digestion of raw and roasted tree nuts. <i>Food Research International</i> , 2020, 136, 109597.	2.9	15
97	A Natural-Like Synthetic Small Molecule Impairs Bcr-Abl Signaling Cascades and Induces Megakaryocyte Differentiation in Erythroleukemia Cells. <i>PLoS ONE</i> , 2013, 8, e57650.	1.1	15
98	Comprehensive analysis of the peanut allergome combining 2-DE gel-based and gel-free proteomics. <i>Food Research International</i> , 2019, 116, 1059-1065.	2.9	14
99	Comparative analysis of protein composition and digestibility of <i>Ceratonia siliqua</i> L. and <i>Prosopis</i> spp. seed germ flour. <i>Food Research International</i> , 2019, 120, 188-195.	2.9	14
100	Addition of lees from base wine in the production of Bombino sparkling wine. <i>European Food Research and Technology</i> , 2016, 242, 1307-1317.	1.6	13
101	Patatin-like lipolytic acyl hydrolases and galactolipid metabolism in marine diatoms of the genus <i>Pseudo-nitzschia</i> . <i>Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids</i> , 2019, 1864, 181-190.	1.2	13
102	Characterization and Genetic Study of the Ovine $\beta$ -S2-Casein (CSN1S2) Allele B. <i>Protein Journal</i> , 2009, 28, 333-340.	0.7	12
103	The "dark side" of $\beta^2$ -lactoglobulin: Unedited structural features suggest unexpected functions. <i>Journal of Chromatography A</i> , 2011, 1218, 3423-3431.	1.8	12
104	Antibody-independent identification of bovine milk-derived peptides in breast-milk. <i>Food and Function</i> , 2016, 7, 3402-3409.	2.1	12
105	Integrated Analytical Methods to Characterize Lipids from <i>Prosopis</i> spp. and <i>Ceratonia siliqua</i> Seed Germ Flour. <i>Food Analytical Methods</i> , 2018, 11, 3471-3480.	1.3	12
106	Effect of sprouting on the proteome of chickpea flour and on its digestibility by ex vivo gastro-duodenal digestion complemented with jejunal brush border membrane enzymes. <i>Food Research International</i> , 2022, 154, 111012.	2.9	12
107	Is the V3 Loop Involved in HIV Binding to CD4? <i>Biochemistry</i> , 2003, 42, 9007-9012.	1.2	11
108	Application of Capillary Electrophoresis to Determine the Technological Properties of Wheat Flours by a Glutenin Index. <i>Journal of Food Science</i> , 2009, 74, C307-11.	1.5	11

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109	Assessment of milk fat content in fat blends by $^{13}\text{C}$ NMR spectroscopy analysis of butyrate. <i>Food Control</i> , 2018, 91, 231-236.	2.8	11
110	Fast screening and quantitative evaluation of internally deleted goat $\alpha\text{s}1$ -casein variants by mass spectrometric detection of the signature peptides. <i>Rapid Communications in Mass Spectrometry</i> , 2009, 23, 775-787.	0.7	10
111	Synthesis and Chromatography-Free Purification of PNA-PEO Conjugates for the Functionalisation of Gold Sensors. <i>Molecules</i> , 2012, 17, 11026-11045.	1.7	10
112	Proteomics in Forensic Sciences: Identification of the Nature of the Last Meal at Autopsy. <i>Journal of Proteome Research</i> , 2018, 17, 2412-2420.	1.8	10
113	Polyphenol patterns to trace sweet ( <i>Prunus avium</i> ) and tart ( <i>Prunus cerasus</i> ) varieties in cherry jam. <i>Journal of Food Science and Technology</i> , 2017, 54, 2316-2323.	1.4	10
114	Profiles of Volatile and Phenolic Compounds as Markers of Ripening Stage in Candonga Strawberries. <i>Foods</i> , 2021, 10, 3102.	1.9	10
115	Recent developments in peptidomics for the quali-quantitative analysis of food-derived peptides in human body fluids and tissues. <i>Trends in Food Science and Technology</i> , 2022, 126, 41-60.	7.8	10
116	Molecular Recognition between <i>Azotobacter vinelandii</i> Rhodanese and a Sulfur Acceptor Protein. <i>Biological Chemistry</i> , 2003, 384, 1473-1481.	1.2	9
117	Synthetic peptides as substrate for assaying the proteolytic activity of <i>Lactobacillus helveticus</i> . <i>Journal of Dairy Research</i> , 2003, 70, 315-325.	0.7	9
118	Occurrence of qualitative and quantitative polymorphism at donkey beta-Lactoglobulin II locus. <i>Food Research International</i> , 2013, 54, 1273-1279.	2.9	9
119	Protein aggregation in cooked pork products: New details on the supramolecular organization. <i>Food Chemistry</i> , 2019, 294, 238-247.	4.2	9
120	New applications of advanced instrumental techniques for the characterization of food allergenic proteins. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 8686-8702.	5.4	9
121	Mass spectrometry-based proteomics for the forensic identification of vomit traces. <i>Journal of Proteomics</i> , 2019, 209, 103524.	1.2	8
122	Ancestral Wheat Types Release Fewer Celiac Disease Related T Cell Epitopes than Common Wheat upon Ex Vivo Human Gastrointestinal Digestion. <i>Foods</i> , 2020, 9, 1173.	1.9	8
123	Accurate determination of total biophenols in unfractionated extra-virgin olive oil with the fast blue BB assay. <i>Food Chemistry</i> , 2022, 370, 130990.	4.2	8
124	SPME GC-MS monitoring of volatile organic compounds to assess typicity of Pecorino di Carmasciano ewe milk cheese. <i>International Journal of Dairy Technology</i> , 2021, 74, 383-392.	1.3	8
125	Characterization of soluble and insoluble fibers in artichoke by-products by ATR-FTIR spectroscopy coupled with chemometrics. <i>International Journal of Food Properties</i> , 2021, 24, 1693-1704.	1.3	8
126	Selection of <i>Lactiplantibacillus</i> Strains for the Production of Fermented Table Olives. <i>Microorganisms</i> , 2022, 10, 625.	1.6	8



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127	Proteomic Analysis of Beer. , 2017, , 383-403.		7
128	<i>Prosopis</i> spp. powder: influence of chemical components in water adsorption properties. International Journal of Food Science and Technology, 2021, 56, 278-286.	1.3	7
129	New Mater-Bi, Biodegradable Mulching Film for Strawberry ( <i>Fragaria</i> Å— <i>Ananassa Duch.</i> ): Effects on Film Duration, Crop Yields, Qualitative, and Nutraceutical Traits of Fruits. Plants, 2022, 11, 1726.	1.6	7
130	CHASE, a charge-assisted sequencing algorithm for automated homology-based protein identifications with matrix-assisted laser desorption/ionization time-of-flight post-source decay fragmentation data. Journal of Mass Spectrometry, 2005, 40, 475-488.	0.7	6
131	Challenging the heterogeneity of casein by an IEF/MALDI-TOF â€œvirtual 2D-likeâ€ approach. Food Research International, 2013, 54, 1263-1272.	2.9	6
132	Mass spectrometric analysis of vitronuclear aggregates of polyamines. Rapid Communications in Mass Spectrometry, 2014, 28, 499-504.	0.7	6
133	Monitoring changes of lipid composition in durum wheat during grain development. Journal of Cereal Science, 2021, 97, 103131.	1.8	6
134	Coulometrically determined antioxidant capacity (CDAC) as a possible parameter to categorize extra virgin olive oil. Food Chemistry, 2021, 354, 129564.	4.2	6
135	Isoflavone Extracts Enhance the Effect of Epidermal Growth Factor Receptor Inhibitors in NSCLC Cell Lines. Anticancer Research, 2016, 36, 5827-5834.	0.5	6
136	Phytochemical Characterization and Effects on Cell Proliferation of Lentisk ( <i>Pistacia lentiscus</i> ) Berry Oil: a Revalued Source of Phenolics. Plant Foods for Human Nutrition, 2020, 75, 487-494.	1.4	5
137	Olive oil from the 79 A.D. Vesuvius eruption stored at the Naples National Archaeological Museum (Italy). Npj Science of Food, 2020, 4, 19.	2.5	5
138	In vitro digestion of milk proteins including intestinal brush border membrane peptidases. Transepithelial transport of resistant casein domains. Food Research International, 2022, 157, 111238.	2.9	5
139	Structural properties of the protein SV-IV. FEBS Journal, 2004, 271, 263-271.	0.2	4
140	Identification of enzyme origin in dough improvers: DNA-based and proteomic approaches. Food Research International, 2018, 105, 52-58.	2.9	4
141	Obtaining an Ent35-MccV derivative with mutated hinge region that exhibits increased activity against <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> . Applied Microbiology and Biotechnology, 2019, 103, 9607-9618.	1.7	4
142	Multianalytical Detection of Pig-Derived Ingredients in Bread. Food Analytical Methods, 2019, 12, 780-790.	1.3	4
143	Immunogenic Potential of Beer Types Brewed With <i>Hordeum</i> and <i>Triticum</i> spp. Malt Disclosed by Proteomics. Frontiers in Nutrition, 2020, 7, 98.	1.6	4
144	Tritordeum as an Innovative Alternative to Wheat: A Comparative Digestion Study on Bread. Molecules, 2022, 27, 1308.	1.7	4

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145	DNA-HMGB1 interaction: The nuclear aggregates of polyamine mediation. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2016, 1864, 1402-1410.	1.1	3
146	Nisin Z produced by <i>Lactococcus lactis</i> from bullfrog hatchery is active against <i>Citrobacter freundii</i> , a red-leg syndrome related pathogen. <i>World Journal of Microbiology and Biotechnology</i> , 2017, 33, 186.	1.7	3
147	Short-term effects of dietary bovine milk on fatty acid composition of human milk: A preliminary multi-analytical study. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2020, 1154, 122189.	1.2	3
148	Beer Proteomics. , 2013, , 399-424.		3
149	Protein Modifications in Cooked Pork Products. , 2017, , 199-214.		2
150	Proteomics of Hazelnut ( <i>Corylus avellana</i> ). , 2017, , 107-125.		2
151	The Role of Proteomics in the Discovery of Marker Proteins of Food Adulteration. , 2013, , 465-501.		1
152	Omic sciences for analysis of different <i>Prosopis</i> species. , 2022, , 263-273.		1
153	Differential Protein Expression in Berry Skin from Red Grapes with Varying Hybrid Character. <i>International Journal of Molecular Sciences</i> , 2022, 23, 1051.	1.8	1
154	Proteomics and Integrated Techniques to Characterize Organic Residues in Funerary Findings from Italic Populations of the First Millennium BC. <i>Journal of Proteome Research</i> , 2022, , .	1.8	1
155	53. Current methods for assessing authenticity of cheese. <i>Human Health Handbooks</i> , 2013, , 807-826.	0.1	0
156	Mass Spectrometry: Applications. , 2016, , 654-660.		0
157	Protein aggregation mechanism in UHT milk: supramolecular evidences. <i>European Food Research and Technology</i> , 2020, 246, 1081-1094.	1.6	0
158	Food Protein Digestomics. , 2021, , 748-761.		0
159	Phosphate-Induced Polyamine Self-Assembly. , 0, , 5951-5964.		0