Gianluca Picariello

List of Publications by Year
in descending order

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	New applications of advanced instrumental techniques for the characterization of food allergenic proteins. Critical Reviews in Food Science and Nutrition, 2022, 62, 8686-8702.	5.4	9
2	Accurate determination of total biophenols in unfractionated extra-virgin olive oil with the fast blue BB assay. Food Chemistry, 2022, 370, 130990.	4.2	8
3	Omic sciences for analysis of different Prosopis species. , 2022, , 263-273.		1
4	Differential Protein Expression in Berry Skin from Red Grapes with Varying Hybrid Character. International Journal of Molecular Sciences, 2022, 23, 1051.	1.8	1
5	Tritordeum as an Innovative Alternative to Wheat: A Comparative Digestion Study on Bread. Molecules, 2022, 27, 1308.	1.7	4
6	Selection of Lactiplantibacillus Strains for the Production of Fermented Table Olives. Microorganisms, 2022, 10, 625.	1.6	8
7	Proteomics and Integrated Techniques to Characterize Organic Residues in Funerary Findings from Italic Populations of the First Millennium BC. Journal of Proteome Research, 2022, , .	1.8	1
8	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
9	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. Food Research International, 2022, 154, 111012.	2.9	12
10	In vivo absorptomics: Identification of bovine milk-derived peptides in human plasma after milk intake. Food Chemistry, 2022, 385, 132663.	4.2	18
11	New Mater-Bi, Biodegradable Mulching Film for Strawberry (Fragaria Ã— Ananassa Duch.): Effects on Film Duration, Crop Yields, Qualitative, and Nutraceutical Traits of Fruits. Plants, 2022, 11, 1726.	1.6	7
12	Recent developments in peptidomics for the quali-quantitative analysis of food-derived peptides in human body fluids and tissues. Trends in Food Science and Technology, 2022, 126, 41-60.	7.8	10
13	Food Protein Digestomics. , 2021, , 748-761.		0
14	Prosopis spp. powder: influence of chemical components in water adsorption properties. International Journal of Food Science and Technology, 2021, 56, 278-286.	1.3	7
15	Antibacterial potential of donkeyâ€™s milk disclosed by untargeted proteomics. Journal of Proteomics, 2021, 231, 104007.	1.2	19
16	Monitoring changes of lipid composition in durum wheat during grain development. Journal of Cereal Science, 2021, 97, 103131.	1.8	6
17	Thermal or membrane processing for Infant Milk Formula: Effects on protein digestion and integrity of the intestinal barrier. Food Chemistry, 2021, 347, 129019.	4.2	18
18	Comparative analysis of volatile profiles and phenolic compounds of Four Southern Italian onion (Allium cepa L.) Landraces. Journal of Food Composition and Analysis, 2021, 101, 103990.	1.9	16

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19	Coulometrically determined antioxidant capacity (CDAC) as a possible parameter to categorize extra virgin olive oil. Food Chemistry, 2021, 354, 129564.	4.2	6
20	Bacteria do it better! Proteomics suggests the molecular basis for improved digestibility of sourdough products. Food Chemistry, 2021, 359, 129955.	4.2	20
21	SPME GCâ€MS monitoring of volatile organic compounds to assess typicity of Pecorino di Carmasciano eweâ€milk cheese. International Journal of Dairy Technology, 2021, 74, 383-392.	1.3	8
22	Characterization of soluble and insoluble fibers in artichoke by-products by ATR-FTIR spectroscopy coupled with chemometrics. International Journal of Food Properties, 2021, 24, 1693-1704.	1.3	8
23	Profiles of Volatile and Phenolic Compounds as Markers of Ripening Stage in Candonga Strawberries. Foods, 2021, 10, 3102.	1.9	10
24	Antiproliferative and antioxidant effect of polar hemp extracts (Cannabis sativa L., Fedora) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 5 71, 410-423.	1.3	32
25	Comparative analysis of eliciting capacity of raw and roasted peanuts: the role of gastrointestinal digestion. Food Research International, 2020, 127, 108758.	2.9	16
26	Phytochemical Characterization and Effects on Cell Proliferation of Lentisk (Pistacia lentiscus) Berry Oil: a Revalued Source of Phenolics. Plant Foods for Human Nutrition, 2020, 75, 487-494.	1.4	5
27	Immunogenic Potential of Beer Types Brewed With Hordeum and Triticum spp. Malt Disclosed by Proteomics. Frontiers in Nutrition, 2020, 7, 98.	1.6	4
28	Proteolysis and Process-Induced Modifications in Synbiotic Yogurt Investigated by Peptidomics and Phosphopeptidomics. Journal of Agricultural and Food Chemistry, 2020, 68, 8744-8754.	2.4	15
29	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
30	In vitro gastroduodenal and jejunal brush border membrane digestion of raw and roasted tree nuts. Food Research International, 2020, 136, 109597.	2.9	15
31	Ancestral Wheat Types Release Fewer Celiac Disease Related T Cell Epitopes than Common Wheat upon Ex Vivo Human Gastrointestinal Digestion. Foods, 2020, 9, 1173.	1.9	8
32	Short-term effects of dietary bovine milk on fatty acid composition of human milk: A preliminary multi-analytical study. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2020, 1154, 122189.	1.2	3
33	Comparative Analysis of in vitro Digestibility and Immunogenicity of Gliadin Proteins From Durum and Einkorn Wheat. Frontiers in Nutrition, 2020, 7, 56.	1.6	21
34	Protein aggregation mechanism in UHT milk: supramolecular evidences. European Food Research and Technology, 2020, 246, 1081-1094.	1.6	0
35	The protein and peptide fractions of kashk, a traditional Middle East fermented dairy product. Food Research International, 2020, 132, 109107.	2.9	22
36	Tolerogenic Effect Elicited by Protein Fraction Derived From Different Formulas for Dietary Treatment of Cowâ€™s Milk Allergy in Human Cells. Frontiers in Immunology, 2020, 11, 604075.	2.2	19

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37	Mass spectrometry-based proteomics for the forensic identification of vomit traces. Journal of Proteomics, 2019, 209, 103524.	1.2	8
38	Obtaining an Ent35-MccV derivative with mutated hinge region that exhibits increased activity against Listeria monocytogenes and Escherichia coli. Applied Microbiology and Biotechnology, 2019, 103, 9607-9618.	1.7	4
39	Comprehensive analysis of the peanut allergome combining 2-DE gel-based and gel-free proteomics. Food Research International, 2019, 116, 1059-1065.	2.9	14
40	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. Food and Chemical Toxicology, 2019, 129, 405-423.	1.8	67
41	Protein aggregation in cooked pork products: New details on the supramolecular organization. Food Chemistry, 2019, 294, 238-247.	4.2	9
42	Hidden â€œDigestomeâ€• Current Analytical Approaches Provide Incomplete Peptide Inventories of Food Digests. Journal of Agricultural and Food Chemistry, 2019, 67, 7775-7782.	2.4	18
43	Bacterial proteolysis of casein leading to UHT milk gelation: An applicative study. Food Chemistry, 2019, 292, 217-226.	4.2	22
44	Excretion of Dietary Cow's Milk Derived Peptides Into Breast Milk. Frontiers in Nutrition, 2019, 6, 25.	1.6	22
45	Comparative analysis of protein composition and digestibility of Ceratonia siliqua L. and Prosopis spp. seed germ flour. Food Research International, 2019, 120, 188-195.	2.9	14
46	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
47	Production, digestibility and allergenicity of hemp (Cannabis sativa L.) protein isolates. Food Research International, 2019, 115, 562-571.	2.9	107
48	Comparative Study of Chemical, Biochemical Characteristic and ATR-FTIR Analysis of Seeds, Oil and Flour of the Edible Fedora Cultivar Hemp (Cannabis sativa L.). Molecules, 2019, 24, 83.	1.7	95
49	Multianalytical Detection of Pig-Derived Ingredients in Bread. Food Analytical Methods, 2019, 12, 780-790.	1.3	4
50	Patatin-like lipolytic acyl hydrolases and galactolipid metabolism in marine diatoms of the genus Pseudo-nitzschia. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2019, 1864, 181-190.	1.2	13
51	Digestion differently affects the ability of native and thermally aggregated ovalbumin to trigger basophil activation. Food Research International, 2019, 118, 108-114.	2.9	16
52	Assessment of milk fat content in fat blends by 13 C NMR spectroscopy analysis of butyrate. Food Control, 2018, 91, 231-236.	2.8	11
53	Identification of enzyme origin in dough improvers: DNA-based and proteomic approaches. Food Research International, 2018, 105, 52-58.	2.9	4
54	Proteomics in Forensic Sciences: Identification of the Nature of the Last Meal at Autopsy. Journal of Proteome Research, 2018, 17, 2412-2420.	1.8	10

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55	Integrated Analytical Methods to Characterize Lipids from Prosopis spp. and Ceratonia siliqua Seed Germ Flour. Food Analytical Methods, 2018, 11, 3471-3480.	1.3	12
56	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
57	Differential representation of liver proteins in obese human subjects suggests novel biomarkers and promising targets for drug development in obesity. Journal of Enzyme Inhibition and Medicinal Chemistry, 2017, 32, 672-682.	2.5	15
58	Identification of Early Represented Gluten Proteins during Durum Wheat Grain Development. Journal of Agricultural and Food Chemistry, 2017, 65, 3242-3250.	2.4	28
59	Extensively hydrolyzed casein formula alone or with L. rhamnosus <scp>GG</scp> reduces Î²â€lactoglobulin sensitization in mice. Pediatric Allergy and Immunology, 2017, 28, 230-237.	1.1	33
60	Nisin Z produced by Lactococcus lactis from bullfrog hatchery is active against Citrobacter freundii, a red-leg syndrome related pathogen. World Journal of Microbiology and Biotechnology, 2017, 33, 186.	1.7	3
61	Peanut digestome: Identification of digestion resistant IgE binding peptides. Food and Chemical Toxicology, 2017, 107, 88-98.	1.8	44
62	Comparative analysis of C-glycosidic flavonoids from Prosopis spp. and Ceratonia siliqua seed germ flour. Food Research International, 2017, 99, 730-738.	2.9	49
63	Proteomic Analysis of Beer. , 2017, , 383-403.		7
64	Protein Modifications in Cooked Pork Products. , 2017, , 199-214.		2
65	Proteomics of Hazelnut (Corylus avellana). , 2017, , 107-125.		2
66	Polyphenol patterns to trace sweet (Prunus avium) and tart (Prunus cerasus) varieties in cherry jam. Journal of Food Science and Technology, 2017, 54, 2316-2323.	1.4	10
67	Global Analysis of Mannitol 2-Dehydrogenase in Lactobacillus reuteri CRL 1101 during Mannitol Production through Enzymatic, Genetic and Proteomic Approaches. PLoS ONE, 2017, 12, e0169441.	1.1	16
68	Homology-Based Modeling of Universal Stress Protein from Listeria innocua Up-Regulated under Acid Stress Conditions. Frontiers in Microbiology, 2016, 7, 1998.	1.5	21
69	Potential Anticancer Effects of Polyphenols from Chestnut Shell Extracts: Modulation of Cell Growth, and Cytokinomic and Metabolomic Profiles. Molecules, 2016, 21, 1411.	1.7	57
70	Antibody-independent identification of bovine milk-derived peptides in breast-milk. Food and Function, 2016, 7, 3402-3409.	2.1	12
71	The harmonized INFOGEST in vitro digestion method: From knowledge to action. Food Research International, 2016, 88, 217-225.	2.9	180
72	Mass Spectrometry: Applications. , 2016, , 654-660.		0

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73	DNA-HMGB1 interaction: The nuclear aggregates of polyamine mediation. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2016, 1864, 1402-1410.	1.1	3
74	Oxidative Stability of Pomegranate (Punica granatum L.) Seed Oil to Simulated Gastric Conditions and Thermal Stress. Journal of Agricultural and Food Chemistry, 2016, 64, 8369-8378.	2.4	24
75	Protective effects of ID331 Triticum monococcum gliadin on in vitro models of the intestinal epithelium. Food Chemistry, 2016, 212, 537-542.	4.2	19
76	Inhibitory effect of pomegranate (Punica granatum L.) polyphenol extracts on the bacterial growth and survival of clinical isolates of pathogenic Staphylococcus aureus and Escherichia coli. Food Chemistry, 2016, 190, 824-831.	4.2	121
77	Addition of lees from base wine in the production of Bombino sparkling wine. European Food Research and Technology, 2016, 242, 1307-1317.	1.6	13
78	Use of brush border membrane vesicles to simulate the human intestinal digestion. Food Research International, 2016, 88, 327-335.	2.9	40
79	Species- and cultivar-dependent traits of Prunus avium and Prunus cerasus polyphenols. Journal of Food Composition and Analysis, 2016, 45, 50-57.	1.9	53
80	Isoflavone Extracts Enhance the Effect of Epidermal Growth Factor Receptor Inhibitors in NSCLC Cell Lines. Anticancer Research, 2016, 36, 5827-5834.	0.5	6
81	Extensive in vitro gastrointestinal digestion markedly reduces the immuneâ€toxicity of Triticum monococcum wheat: Implication for celiac disease. Molecular Nutrition and Food Research, 2015, 59, 1844-1854.	1.5	65
82	Tracking the Fate of Pasta (T. Durum Semolina) Immunogenic Proteins by in Vitro Simulated Digestion. Journal of Agricultural and Food Chemistry, 2015, 63, 2660-2667.	2.4	54
83	Role of intestinal brush border peptidases in the simulated digestion of milk proteins. Molecular Nutrition and Food Research, 2015, 59, 948-956.	1.5	80
84	New knowledge on the antiglycoxidative mechanism of chlorogenic acid. Food and Function, 2015, 6, 2081-2090.	2.1	32
85	Proteomics, Peptidomics, and Immunogenic Potential of Wheat Beer (Weissbier). Journal of Agricultural and Food Chemistry, 2015, 63, 3579-3586.	2.4	72
86	Protein modifications in cooked pork products investigated by a proteomic approach. Food Chemistry, 2015, 172, 447-455.	4.2	27
87	Milk-derived angiotensin-I-converting enzymeinhibitory peptides generated by Lactobacillus delbrueckii subsp. lactis CRL 581. Peptidomics, 2014, 1, .	0.3	27
88	Mass spectrometric analysis ofin vitronuclear aggregates of polyamines. Rapid Communications in Mass Spectrometry, 2014, 28, 499-504.	0.7	6
89	In vitro digestion of Bresaola proteins and release of potential bioactive peptides. Food Research International, 2014, 63, 157-169.	2.9	44
90	Profiling of anthocyanins for the taxonomic assessment of ancient purebred V. vinifera red grape varieties. Food Chemistry, 2014, 146, 15-22.	4.2	22

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91	Characterization of a native cellulase activity from an anaerobic thermophilic hydrogen-producing bacterium Thermosipho sp. strain 3. Annals of Microbiology, 2014, 64, 1493-1503.	1.1	16
92	Driving hâ€osteoblast adhesion and proliferation on titania: peptide hydrogels decorated with growth factors and adhesive conjugates. Journal of Peptide Science, 2014, 20, 585-594.	0.8	19
93	Fractionation of complex lipid mixtures by hydroxyapatite chromatography for lipidomic purposes. Journal of Chromatography A, 2014, 1360, 82-92.	1.8	16
94	Nuclear aggregates of polyamines in a radiation-induced DNA damage model. International Journal of Biochemistry and Cell Biology, 2014, 47, 11-19.	1.2	16
95	Potential Anti-Inflammatory Effects of the Hydrophilic Fraction of Pomegranate (Punica granatum L.) Seed Oil on Breast Cancer Cell Lines. Molecules, 2014, 19, 8644-8660.	1.7	66
96	High resolution ¹³<scp>C</scp><scp>NMR</scp> detection of shortâ€and mediumâ€chain synthetic triacylglycerols used in butterfat adulteration. European Journal of Lipid Science and Technology, 2013, 115, 858-864.	1.0	16
97	Protein digestomics: Integrated platforms to study food-protein digestion and derived functional and active peptides. TrAC - Trends in Analytical Chemistry, 2013, 52, 120-134.	5.8	71
98	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
99	Structural characterization of the N-glycosylation of individual soybean Î²-conglycinin subunits. Journal of Chromatography A, 2013, 1313, 96-102.	1.8	19
100	Occurrence of qualitative and quantitative polymorphism at donkey beta-Lactoglobulin II locus. Food Research International, 2013, 54, 1273-1279.	2.9	9
101	Transport across Caco-2 monolayers of peptides arising from in vitro digestion of bovine milk proteins. Food Chemistry, 2013, 139, 203-212.	4.2	85
102	Proteomic and immunological characterization of a new food allergen from hazelnut (Corylus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302	1.2	21
103	Structural Analysis and Caco-2 Cell Permeability of the Celiac-Toxic A-Gliadin Peptide 31â€“55. Journal of Agricultural and Food Chemistry, 2013, 61, 1088-1096.	2.4	29
104	53. Current methods for assessing authenticity of cheese. Human Health Handbooks, 2013, , 807-826.	0.1	0
105	Beer Proteomics. , 2013, , 399-424.		3
106	The Role of Proteomics in the Discovery of Marker Proteins of Food Adulteration. , 2013, , 465-501.		1
107	A Natural-Like Synthetic Small Molecule Impairs Bcr-Abl Signaling Cascades and Induces Megakaryocyte Differentiation in Erythroleukemia Cells. PLoS ONE, 2013, 8, e57650.	1.1	15
108	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 ÎºB Activation. Journal of Biological Chemistry, 2012, 287, 13722-13730.	1.6	23

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109	A new hybrid bacteriocin, Ent35â€“MccV, displays antimicrobial activity against pathogenic Gramâ€positive and Gramâ€negative bacteria. FEBS Open Bio, 2012, 2, 12-19.	1.0	67
110	Shotgun proteome analysis of beer and the immunogenic potential of beer polypeptides. Journal of Proteomics, 2012, 75, 5872-5882.	1.2	41
111	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
112	DNA and nuclear aggregates of polyamines. Biochimica Et Biophysica Acta - Molecular Cell Research, 2012, 1823, 1745-1755.	1.9	72
113	Synthesis and Chromatography-Free Purification of PNA-PEO Conjugates for the Functionalisation of Gold Sensors. Molecules, 2012, 17, 11026-11045.	1.7	10
114	Differentiation of Vitis vinifera L. and Hybrid Red Grapes by Matrix-Assisted Laser Desorption/Ionization Mass Spectrometry Analysis of Berry Skin Anthocyanins. Journal of Agricultural and Food Chemistry, 2012, 60, 4559-4566.	2.4	16
115	Selection of Sourdough Lactobacilli with Antifungal Activity for Use as Biopreservatives in Bakery Products. Journal of Agricultural and Food Chemistry, 2012, 60, 7719-7728.	2.4	60
116	Gel-free shotgun proteomic analysis of human milk. Journal of Chromatography A, 2012, 1227, 219-233.	1.8	39
117	Proteolysis of Cacioricotta cheese made from goat milk coagulated with caprifig (Ficus carica) Tj ETQq1 1 0.784314 rgBT /Overlock 1	1.6	35
118	DNA is Wrapped by the Nuclear Aggregates of Polyamines: The Imaging Evidence. Biomacromolecules, 2011, 12, 1178-1186.	2.6	24
119	Evaluation of the antifouling properties of 3-alyklpyridine compounds. Biofouling, 2011, 27, 99-109.	0.8	29
120	Proteomic analysis in allergy and intolerance to wheat products. Expert Review of Proteomics, 2011, 8, 95-115.	1.3	72
121	The frontiers of mass spectrometry-based techniques in food allergenomics. Journal of Chromatography A, 2011, 1218, 7386-7398.	1.8	87
122	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
123	Proteomic and peptidomic characterisation of beer: Immunological and technological implications. Food Chemistry, 2011, 124, 1718-1726.	4.2	75
124	The â€œdark sideâ€•of Î²-lactoglobulin: Unedited structural features suggest unexpected functions. Journal of Chromatography A, 2011, 1218, 3423-3431.	1.8	12
125	Peptides surviving the simulated gastrointestinal digestion of milk proteins: Biological and toxicological implications. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2010, 878, 295-308.	1.2	160
126	Hydroxyapatite affinity chromatography for the highly selective enrichment of monoâ€•and multiâ€phosphorylated peptides in phosphoproteome analysis. Proteomics, 2010, 10, 380-393.	1.3	54

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127	Toward milk speciation through the monitoring of casein proteotypic peptides. Rapid Communications in Mass Spectrometry, 2010, 24, 1687-1696.	0.7	43
128	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
129	Characterization and Genetic Study of the Ovine Î± S2 -Casein (CSN1S2) Allele B. Protein Journal, 2009, 28, 333-340.	0.7	12
130	Characterisation and cytomodulatory properties of peptides from Mozzarella di Bufala Campana cheese whey. Journal of Peptide Science, 2009, 15, 251-258.	0.8	68
131	Fast screening and quantitative evaluation of internally deleted goatÎ±s1-casein variants by mass spectrometric detection of the signature peptides. Rapid Communications in Mass Spectrometry, 2009, 23, 775-787.	0.7	10
132	The inâ€ƒvitro nuclear aggregates of polyamines. FEBS Journal, 2009, 276, 2324-2335.	2.2	23
133	Application of Capillary Electrophoresis to Determine the Technological Properties of Wheat Flours by a Glutenin Index. Journal of Food Science, 2009, 74, C307-11.	1.5	11
134	Proteomic approaches to study structure, functions and toxicity of legume seeds lectins. Perspectives for the assessment of food quality and safety. Journal of Proteomics, 2009, 72, 527-538.	1.2	70
135	Analysis of food proteins and peptides by mass spectrometry-based techniques. Journal of Chromatography A, 2009, 1216, 7130-7142.	1.8	113
136	MALDI-TOF Mass Spectrometry Profiling of Polar and Nonpolar Fractions in Heated Vegetable Oils. Journal of Agricultural and Food Chemistry, 2009, 57, 5391-5400.	2.4	60
137	Occurrence of Î²-casein fragments in cold-stored and curdled river buffalo (Bubalus bubalis L.) milk. Journal of Dairy Science, 2009, 92, 1319-1329.	1.4	35
138	The lack of rhodanese RhdA affects the sensitivity of Azotobacter vinelandii to oxidative events. Biochemical Journal, 2009, 418, 135-143.	1.7	21
139	Identification of Nâ€linked glycoproteins in human milk by hydrophilic interaction liquid chromatography and mass spectrometry. Proteomics, 2008, 8, 3833-3847.	1.3	127
140	Characterization of the Pattern of Î± _{s1} - and Î²-Casein Breakdown and Release of a Bioactive Peptide by a Cell Envelope Proteinase from Lactobacillus delbrueckii subsp. lactis CRL 581. Applied and Environmental Microbiology, 2008, 74, 3682-3689.	1.4	85
141	Effects of the deficiency of the rhodanese-like protein RhdA inAzotobacter vinelandii. FEBS Letters, 2007, 581, 1625-1630.	1.3	17
142	Formation of structured polymers upon controlled denaturation of Î²-lactoglobulin with different chaotropes. Biopolymers, 2007, 86, 57-72.	1.2	34
143	Oneâ€step characterization of triacylglycerols from animal fat by MALDIâ€TOF MS. European Journal of Lipid Science and Technology, 2007, 109, 511-524.	1.0	57
144	Mass spectrometry analysis of gliadins in celiac disease. Journal of Mass Spectrometry, 2007, 42, 1531-1548.	0.7	87

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145	Evaluation of gamma rays influence on some biochemical and microbiological aspects in black truffles. Food Chemistry, 2007, 103, 344-354.	4.2	41
146	Proteomic study of muscle sarcoplasmic proteins using AUT-PAGE/SDS-PAGE as two-dimensional gel electrophoresisâ˜†. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2006, 833, 101-108.	1.2	52
147	Mass spectrometry in the study of anthocyanins and their derivatives: differentiation ofVitis vinifera and hybrid grapes by liquid chromatography/electrospray ionization mass spectrometry and tandem mass spectrometry. Journal of Mass Spectrometry, 2005, 40, 83-90.	0.7	75
148	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
149	Caseinomacropeptide Self-Association is Dependent on Whether the Peptide is Free or Restricted in Îº-Casein. Journal of Dairy Science, 2005, 88, 4228-4238.	1.4	30
150	Proteomic analysis of water soluble and myofibrillar protein changes occurring in dry-cured hams. Meat Science, 2005, 69, 479-491.	2.7	107
151	Unfolding Intermediate in the Peroxisomal Flavoprotein d-Amino Acid Oxidase. Journal of Biological Chemistry, 2004, 279, 28426-28434.	1.6	26
152	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
153	Structural properties of the protein SV-IV. FEBS Journal, 2004, 271, 263-271.	0.2	4
154	Casein proteolysis in human milk: tracing the pattern of casein breakdown and the formation of potential bioactive peptides. Journal of Dairy Research, 2004, 71, 74-87.	0.7	97
155	Casein phosphoproteome: Identification of phosphoproteins by combined mass spectrometry and two-dimensional gel electrophoresis. Electrophoresis, 2003, 24, 2824-2837.	1.3	55
156	Is the V3 Loop Involved in HIV Binding to CD4?â€. Biochemistry, 2003, 42, 9007-9012.	1.2	11
157	Molecular Recognition between Azotobacter vinelandii Rhodanese and a Sulfur Acceptor Protein. Biological Chemistry, 2003, 384, 1473-1481.	1.2	9
158	Synthetic peptides as substrate for assaying the proteolytic activity of Lactobacillus helveticus. Journal of Dairy Research, 2003, 70, 315-325.	0.7	9
159	Phosphate-Induced Polyamine Self-Assembly. , 0, , 5951-5964.		0