# Adele Papetti

List of Publications by Year
in descending order

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Version: 2024-02-01

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|---|---|---|---|
| 84 papers | 3,243 citations | 147801 31 h-index | 161849 54 g-index |
| 86 all docs | 86 docs citations | 86 times ranked | 4385 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | In Vitro Antioxidant and ex Vivo Protective Activities of Green and Roasted Coffee. Journal of Agricultural and Food Chemistry, 2000, 48, 1449-1454. | 5.2 | 248 |
| 2 | Analysis and characterisation of phytochemicals in mulberry (Morus alba L.) fruits grown in Vojvodina, North Serbia. Food Chemistry, 2015, 171, 128-136. | 8.2 | 208 |
| 3 | Anti- and Prooxidant Activity of Water Soluble Components of Some Common Diet Vegetables and the Effect of Thermal Treatment. Journal of Agricultural and Food Chemistry, 1998, 46, 4118-4122. | 5.2 | 188 |
| 4 | Identification of phenolic constituents in red chicory salads (Cichorium intybus) by high-performance liquid chromatography with diode array detection and electrospray ionisation tandem mass spectrometry. Food Chemistry, 2013, 138, 1062-1071. | 8.2 | 160 |
| 5 | Mentha spicata Essential Oil: Chemical Composition, Antioxidant and Antibacterial Activities against Planktonic and Biofilm Cultures of Vibrio spp. Strains. Molecules, 2015, 20, 14402-14424. | 3.8 | 144 |
| 6 | Antiadhesive Effect of Green and Roasted Coffee onStreptococcus mutans' Adhesive Properties on Saliva-Coated Hydroxyapatite Beads. Journal of Agricultural and Food Chemistry, 2002, 50, 1225-1229. | 5.2 | 104 |
| 7 | Antibacterial Activity of Red and White Wine against Oral Streptococci. Journal of Agricultural and Food Chemistry, 2007, 55, 5038-5042. | 5.2 | 99 |
| 8 | In Vitro and ex Vivo Antihydroxyl Radical Activity of Green and Roasted Coffee. Journal of Agricultural and Food Chemistry, 2004, 52, 1700-1704. | 5.2 | 92 |
| 9 | Isolation and Determination of Î±-Dicarbonyl Compounds by RP-HPLC-DAD in Green and Roasted Coffee. Journal of Agricultural and Food Chemistry, 2007, 55, 8877-8882. | 5.2 | 91 |
| 10 | Isolation, Identification, and Quantification of Roasted Coffee Antibacterial Compounds. Journal of Agricultural and Food Chemistry, 2007, 55, 10208-10213. | 5.2 | 80 |
| 11 | Chemical composition and antibiofilm activity of Petroselinum crispum and Ocimum basilicum essential oils against Vibrio spp. strains. Microbial Pathogenesis, 2016, 90, 13-21. | 2.9 | 77 |
| 12 | Wound Dressings Based on Chitosans and Hyaluronic Acid for the Release of Chlorhexidine Diacetate in Skin Ulcer Therapy. Pharmaceutical Development and Technology, 2007, 12, 415-422. | 2.4 | 74 |
| 13 | Phenolics composition of leaf extracts of raspberry and blackberry cultivars grown in Serbia. Industrial Crops and Products, 2016, 87, 304-314. | 5.2 | 65 |
| 14 | Hydrophilic interaction chromatography in food matrices analysis: An updated review. Food Chemistry, 2018, 257, 53-66. | 8.2 | 61 |
| 15 | Food components with anticaries activity. Current Opinion in Biotechnology, 2012, 23, 153-159. | 6.6 | 59 |
| 16 | Protective Activity of Water Soluble Components of Some Common Diet Vegetables on Rat Liver Microsome and the Effect of Thermal Treatment. Journal of Agricultural and Food Chemistry, 1998, 46, 4123-4127. | 5.2 | 56 |
| 17 | Isolation of an in Vitro and ex Vivo Antiradical Melanoidin from Roasted Barley. Journal of Agricultural and Food Chemistry, 2006, 54, 1209-1216. | 5.2 | 55 |
| 18 | Isolation of High Molecular Weight Components and Contribution to the Protective Activity of Coffee against Lipid Peroxidation in a Rat Liver Microsome System. Journal of Agricultural and Food Chemistry, 2008, 56, 11653-11660. | 5.2 | 47 |

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|---|---|---|---|
| 19 | Free Î±-dicarbonyl compounds in coffee, barley coffee and soy sauce and effects of in vitro digestion. Food Chemistry, 2014, 164, 259-265. | 8.2 | 47 |
| 20 | Hydroxycinnamic acid derivatives occurring in Cichorium endivia vegetables. Journal of Pharmaceutical and Biomedical Analysis, 2008, 48, 472-476. | 2.8 | 46 |
| 21 | Isolation of an antibacterial component from roasted coffee. Journal of Pharmaceutical and Biomedical Analysis, 1998, 18, 219-225. | 2.8 | 44 |
| 22 | Anti HSV-2 activity of Peganum harmala (L.) and isolation of the active compound. Microbial Pathogenesis, 2018, 114, 291-298. | 2.9 | 44 |
| 23 | Isolation of red wine components with anti-adhesion and anti-biofilm activity against Streptococcus mutans. Food Chemistry, 2010, 119, 1182-1188. | 8.2 | 43 |
| 24 | Colored Corn: An Up-Date on Metabolites Extraction, Health Implication, and Potential Use. Molecules, 2021, 26, 199. | 3.8 | 43 |
| 25 | Anti- and Pro-oxidant Water Soluble Activity ofCichoriumGenus Vegetables and Effect of Thermal Treatment. Journal of Agricultural and Food Chemistry, 2002, 50, 4696-4704. | 5.2 | 41 |
| 26 | Antiadhesion and Antibiofilm Activities of High Molecular Weight Coffee Components against Streptococcus mutans. Journal of Agricultural and Food Chemistry, 2010, 58, 11662-11666. | 5.2 | 40 |
| 27 | Phytochemical analysis, antimicrobial and antioxidant activities of Allium roseum var. odoratissimum (Desf.) Coss extracts. Industrial Crops and Products, 2016, 89, 533-542. | 5.2 | 38 |
| 28 | Avocado (Persea americana Mill.) byâ€products and their impact: from bioactive compounds to biomass energy and sorbent material for removing contaminants. A review. International Journal of Food Science and Technology, 2019, 54, 943-951. | 2.7 | 38 |
| 29 | Identification of organic acids in Cichorium intybus inhibiting virulence-related properties of oral pathogenic bacteria. Food Chemistry, 2013, 138, 1706-1712. | 8.2 | 36 |
| 30 | Inhibitory Activity by Barley Coffee Components Towards Streptococcus Mutans Biofilm. Current Microbiology, 2010, 61, 417-421. | 2.2 | 35 |
| 31 | In vitro and ex vivo anti- and prooxidant components of Cichorium intybus. Journal of Pharmaceutical and Biomedical Analysis, 2000, 23, 127-133. | 2.8 | 32 |
| 32 | Antiradical Activity of Water Soluble Components in Common Diet Vegetables. Journal of Agricultural and Food Chemistry, 2002, 50, 1272-1277. | 5.2 | 32 |
| 33 | Advances in static in vitro digestion models after the COST action Infogest consensus protocol. Food and Function, 2021, 12, 7619-7636. | 4.6 | 31 |
| 34 | Determination of the Sugar Content in Commercial Plant Milks by Near Infrared Spectroscopy and Luff-Schoorl Total Glucose Titration. Food Analytical Methods, 2017, 10, 1556-1567. | 2.6 | 29 |
| 35 | Effect of Barley Coffee on the Adhesive Properties of Oral Streptococci. Journal of Agricultural and Food Chemistry, 2007, 55, 278-284. | 5.2 | 28 |
| 36 | An outlook on the role of decaffeinated coffee in neurodegenerative diseases. Critical Reviews in Food Science and Nutrition, 2020, 60, 760-779. | 10.3 | 28 |

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|---|---|---|---|
| 37 | Identification of Phenolic Constituents in Cichorium endivia Var. crispum and Var. latifolium Salads by High-Performance Liquid Chromatography with Diode Array Detection and Electrospray Ionization Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2012, 60, 12142-12150. | 5.2 | 27 |
| 38 | Polyphenolic profile of green/red spotted Italian Cichorium intybus salads by RP-HPLC-PDA-ESI-MS n. Journal of Food Composition and Analysis, 2017, 63, 189-197. | 3.9 | 27 |
| 39 | Artichoke ( Cynara cardunculus L. var. scolymus ) waste as a natural source of carbonyl trapping and antiglycative agents. Food Research International, 2017, 100, 780-790. | 6.2 | 27 |
| 40 | Stem-like Cancer Cells in a Dynamic 3D Culture System: A Model to Study Metastatic Cell Adhesion and Anti-cancer Drugs. Cells, 2019, 8, 1434. | 4.1 | 27 |
| 41 | Nutraceutical properties and phytochemical characterization of wild Serbian fruits. European Food Research and Technology, 2019, 245, 469-478. | 3.3 | 27 |
| 42 | Evaluation of Plant and Fungal Extracts for Their Potential Antigingivitis and Anticaries Activity. Journal of Biomedicine and Biotechnology, 2012, 2012, 1-12. | 3.0 | 25 |
| 43 | The Effects of Fractions from Shiitake Mushroom on Composition and Cariogenicity of Dental Plaque Microcosms in anIn VitroCaries Model. Journal of Biomedicine and Biotechnology, 2011, 2011, 1-10. | 3.0 | 24 |
| 44 | Anti- and pro-oxidant activity of water soluble compounds in Cichorium intybus var. silvestre (Treviso) Tj ETQq0 0 0 rgBT /Overlock 10 Tf | 2.8 | 21 |
| 45 | Anti- and pro-oxidant activity of Cichorium genus vegetables and effect of thermal treatment in biological systems. Food Chemistry, 2006, 97, 157-165. | 8.2 | 21 |
| 46 | Effect of In Vitro Digestion on Free Î±â€Dicarbonyl Compounds in Balsamic Vinegars. Journal of Food Science, 2013, 78, C514-9. | 3.1 | 21 |
| 47 | Cretan tea (Origanum dictamnus L.) as a functional beverage: an investigation on antiglycative and carbonyl trapping activities. Food and Function, 2018, 9, 1545-1556. | 4.6 | 21 |
| 48 | Plant and Fungal Food Components with Potential Activity on the Development of Microbial Oral Diseases. Journal of Biomedicine and Biotechnology, 2011, 2011, 1-9. | 3.0 | 20 |
| 49 | Components in Lentinus edodes mushroom with anti-biofilm activity directed against bacteria involved in caries and gingivitis. Food and Function, 2018, 9, 3489-3499. | 4.6 | 19 |
| 50 | HPLCâ€“DADâ€“ESI/MSn characterization of environmentally friendly polyphenolic extract from Raphanus sativus L. var. â€œCherry Belleâ€•skin and stability of its red components. Food Research International, 2014, 65, 238-246. | 6.2 | 18 |
| 51 | A New Italian Purple Corn Variety (Moradyn) Byproduct Extract: Antiglycative and Hypoglycemic In Vitro Activities and Preliminary Bioaccessibility Studies. Molecules, 2020, 25, 1958. | 3.8 | 18 |
| 52 | Bioactivities and in silico study of Pergularia tomentosa L. phytochemicals as potent antimicrobial agents targeting type IIA topoisomerase, TyrRS, and Sap1 virulence proteins. Environmental Science and Pollution Research, 2021, 28, 25349-25367. | 5.3 | 18 |
| 53 | Advances in the Analysis of Veterinary Drug Residues in Food Matrices by Capillary Electrophoresis Techniques. Molecules, 2019, 24, 4617. | 3.8 | 17 |
| 54 | Recovery of Chlorogenic Acids from Agri-Food Wastes: Updates on Green Extraction Techniques. Molecules, 2021, 26, 4515. | 3.8 | 17 |

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|---|---|---|---|
| 55 | Effects of Mushroom and Chicory Extracts on the Physiology and Shape ofPrevotella intermedia, a Periodontopathogenic Bacterium. Journal of Biomedicine and Biotechnology, 2011, 2011, 1-8. | 3.0 | 16 |
| 56 | The anti-adhesive mode of action of a purified mushroom (Lentinus edodes) extract with anticaries and antigingivitis properties in two oral bacterial pathogens. BMC Complementary and Alternative Medicine, 2014, 14, 75. | 3.7 | 16 |
| 57 | Towards the use of Cupressus sempervirens L. organic extracts as a source of antioxidant, antibacterial and antileishmanial biomolecules. Industrial Crops and Products, 2019, 131, 194-202. | 5.2 | 16 |
| 58 | Adhesive microbeads for the targeting delivery of anticaries agents of vegetable origin. Food Chemistry, 2013, 138, 898-904. | 8.2 | 15 |
| 59 | In VitroAssessment of Shiitake Mushroom (Lentinula edodes) Extract for Its Antigingivitis Activity. Journal of Biomedicine and Biotechnology, 2011, 2011, 1-7. | 3.0 | 14 |
| 60 | Isolation and characterization of antimicrobial food components. Current Opinion in Biotechnology, 2012, 23, 168-173. | 6.6 | 14 |
| 61 | Effects of mushroom and chicory extracts on the shape, physiology and proteome of the cariogenic bacterium Streptococcus mutans. BMC Complementary and Alternative Medicine, 2013, 13, 117. | 3.7 | 14 |
| 62 | Isolation and identification of an antibacterial compound from Diplotaxis harra (Forssk.) Boiss. Industrial Crops and Products, 2016, 80, 228-234. | 5.2 | 14 |
| 63 | Pre-Concentration and Analysis of Mycotoxins in Food Samples by Capillary Electrophoresis. Molecules, 2020, 25, 3441. | 3.8 | 13 |
| 64 | Virucidal Effect of Guggulsterone Isolated from Commiphora gileadensis. Planta Medica, 2019, 85, 1225-1232. | 1.3 | 12 |
| 65 | A new millifluidic-based gastrointestinal platform to evaluate the effect of simulated dietary methylglyoxal intakes. Food and Function, 2019, 10, 4330-4338. | 4.6 | 12 |
| 66 | In vitro bioactivity evaluation of mulberry leaf extracts as nutraceuticals for the management of diabetes mellitus. Food and Function, 2022, 13, 4344-4359. | 4.6 | 12 |
| 67 | Determination of free quinic acid in food matrices by Hydrophilic Interaction Liquid Chromatography with UV detection. Journal of Food Composition and Analysis, 2015, 44, 80-85. | 3.9 | 11 |
| 68 | Allanblackia floribunda Oliv.: An aphrodisiac plant with vasorelaxant properties. Journal of Ethnopharmacology, 2016, 192, 480-485. | 4.1 | 10 |
| 69 | Identification of an antiviral compound isolated from Pistacia lentiscus. Archives of Microbiology, 2020, 202, 2569-2578. | 2.2 | 9 |
| 70 | Decaffeinated coffee and its benefits on health: focus on systemic disorders. Critical Reviews in Food Science and Nutrition, 2021, 61, 2506-2522. | 10.3 | 8 |
| 71 | Purification and Characterization of SolubleCichorium intybusVar.silvestreLipoxygenase. Journal of Agricultural and Food Chemistry, 2005, 53, 6448-6454. | 5.2 | 7 |
| 72 | Chemical Composition and Potential Biological Activity of Melanoidins From Instant Soluble Coffee and Instant Soluble Barley: A Comparative Study. Frontiers in Nutrition, 2022, 9, 825584. | 3.7 | 7 |

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| 73 | Effects of Fruit and Vegetable Low Molecular Mass Fractions on Gene Expression in Gingival Cells Challenged withPrevotella intermediaandActinomyces naeslundii. Journal of Biomedicine and Biotechnology, 2011, 2011, 1-8. | 3.0 | 5 |
| 74 | Phytochemical Analysis, Antioxidant, Antimicrobial, and Anti-Swarming Properties of Hibiscus sabdariffa L. Calyx Extracts: In Vitro and In Silico Modelling Approaches. Evidence-based Complementary and Alternative Medicine, 2022, 2022, 1-14. | 1.2 | 5 |
| 75 | Vibrio cholerae interactions with Mytilus galloprovincialis hemocytes mediated by serum components. Frontiers in Microbiology, 2013, 4, 371. | 3.5 | 4 |
| 76 | Composition of Volatile Fraction from Inflorescences and Leaves of Dendrobium moschatum (Orchidaceae). Natural Product Communications, 2018, 13, 1934578X1801300. | 0.5 | 4 |
| 77 | Nutraceutical Value of Pantelleria Capers ( Capparis spinosa L.). Journal of Food Science, 2019, 84, 2337-2346. | 3.1 | 4 |
| 78 | High-performance capillary electrophoresis for food quality evaluation. , 2019, , 301-377. | | 4 |
| 79 | Development of an Accelerated Stability Model to Estimate Purple Corn Cob Extract Powder (Moradyn) Shelf-Life. Foods, 2021, 10, 1617. | 4.3 | 4 |
| 80 | Selection and Optimization of an Innovative Polysaccharide-Based Carrier to Improve Anthocyanins Stability in Purple Corn Cob Extracts. Antioxidants, 2022, 11, 916. | 5.1 | 4 |
| 81 | Nutraceuticals: Health Benefits and Government Regulations. Current Research in Nutrition and Food Science, 2019, 7, 01-04. | 0.8 | 3 |
| 82 | Antifungal and antioxidant effects of phenolic acids and flavonol glycosides from Tetraclinis articulata. Archives of Phytopathology and Plant Protection, 2022, 55, 284-302. | 1.3 | 3 |
| 83 | A New Polysaccharide Carrier Isolated from Camelina Cake: Structural Characterization, Rheological Behavior, and Its Influence on Purple Corn Cob Extractâ€™s Bioaccessibility. Foods, 2022, 11, 1736. | 4.3 | 3 |
| 84 | Phytochemical profiling of aqeous methanolic leaf extract of Triclisia gilletii by gas chromatography (GC/MS) and liquid chromatography (HPLC-PDAâ€“ESI/MSn) tandem mass spectroscopy (MS): a pointer to its nephroprotection. Natural Product Research, 2020, , 1-6. | 1.8 | 2 |