

Floriana Boscaino

List of Publications by Year in descending order

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27
papers

662
citations

516561

16
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28
times ranked

1025
citing authors

#	ARTICLE	IF	CITATIONS
1	Unravelling microbial populations and volatile organic compounds of artisan fermented liver sausages manufactured in Central Italy. <i>Food Research International</i> , 2022, 154, 111019.	2.9	9
2	Unfolding microbiota and volatile organic compounds of Portuguese Painho de Porco Preto fermented sausages. <i>Food Research International</i> , 2022, 155, 111063.	2.9	9
3	Monitoring changes of lipid composition in durum wheat during grain development. <i>Journal of Cereal Science</i> , 2021, 97, 103131.	1.8	6
4	Exploitation of sea fennel (<i>Crithmum maritimum</i> L.) for manufacturing of novel high-value fermented preserves. <i>Food and Bioproducts Processing</i> , 2021, 127, 174-197.	1.8	21
5	Mechanisms underlying the hormetic effect of conjugated linoleic acid: Focus on Nrf2, mitochondria and NADPH oxidases. <i>Free Radical Biology and Medicine</i> , 2021, 167, 276-286.	1.3	13
6	Nutritional and Chemical-Physical Characterization of Fresh Pasta Gnocchi Prepared with Sea Water as New Active Ingredient. <i>Foods</i> , 2021, 10, 2585.	1.9	3
7	Portuguese cacholeira blood sausage: A first taste of its microbiota and volatile organic compounds. <i>Food Research International</i> , 2020, 136, 109567.	2.9	28
8	Study of kefir drinks produced by backslopping method using kefir grains from Bosnia and Herzegovina: Microbial dynamics and volatilome profile. <i>Food Research International</i> , 2020, 137, 109369.	2.9	33
9	The viability of probiotic <i>Lactobacillus paracasei</i> IMPC2.1 coating on apple slices during dehydration and simulated gastro-intestinal digestion. <i>Food Bioscience</i> , 2020, 34, 100533.	2.0	20
10	Dietary Supplementation with Fish Oil or Conjugated Linoleic Acid Relieves Depression Markers in Mice by Modulation of the Nrf2 Pathway. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1900243.	1.5	25
11	Lactic Acid Bacteria Biota and Aroma Profile of Italian Traditional Sourdoughs From the Irpinian Area in Italy. <i>Frontiers in Microbiology</i> , 2019, 10, 1621.	1.5	33
12	Impact of <i>Saccharomyces cerevisiae</i> and <i>Metschnikowia fructicola</i> autochthonous mixed starter on Aglianico wine volatile compounds. <i>Journal of Food Science and Technology</i> , 2019, 56, 4982-4991.	1.4	10
13	Bread chemical and nutritional characteristics as influenced by food grade sea water. <i>International Journal of Food Properties</i> , 2019, 22, 280-289.	1.3	15
14	Effect of Respiratory Growth on the Metabolite Production and Stress Robustness of <i>Lactobacillus casei</i> N87 Cultivated in Cheese Whey Permeate Medium. <i>Frontiers in Microbiology</i> , 2019, 10, 851.	1.5	17
15	Conjugated linoleic acid prevents age-dependent neurodegeneration in a mouse model of neuropsychiatric lupus via the activation of an adaptive response. <i>Journal of Lipid Research</i> , 2018, 59, 48-57.	2.0	31
16	Flavoring Production in Kamut®, Quinoa and Wheat Doughs Fermented by <i>Lactobacillus paracasei</i> , <i>Lactobacillus plantarum</i> , and <i>Lactobacillus brevis</i> : A SPME-GC/MS Study. <i>Frontiers in Microbiology</i> , 2018, 9, 429.	1.5	57
17	Protective effect of Rumenic acid rich cow's milk against colitis is associated with the activation of Nrf2 pathway in a murine model. <i>Prostaglandins Leukotrienes and Essential Fatty Acids</i> , 2017, 125, 14-23.	1.0	3
18	Chemical, Volatile Profile and Shelf Life of Muffin Enriched with Supplementation Chestnut Cream. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13013.	0.9	5

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19	Physicochemical properties and fatty acid composition of pomegranate, cherry and pumpkin seed oils. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1730-1735.	1.7	81
20	Effect of respirative cultures of <i>Lactobacillus casei</i> on model sourdough fermentation. <i>LWT - Food Science and Technology</i> , 2016, 73, 622-629.	2.5	37
21	Effect of respirative and catalase-positive <i>Lactobacillus casei</i> adjuncts on the production and quality of Cheddar-type cheese. <i>International Dairy Journal</i> , 2016, 63, 78-87.	1.5	34
22	Effects of fermentation and rye flour on microstructure and volatile compounds of chestnut flour based sourdoughs. <i>LWT - Food Science and Technology</i> , 2014, 58, 387-395.	2.5	37
23	Use of solid-phase microextraction coupled to gas chromatography-mass spectrometry for determination of urinary volatile organic compounds in autistic children compared with healthy controls. <i>Analytical and Bioanalytical Chemistry</i> , 2014, 406, 4649-4662.	1.9	42
24	Volatile compounds and bacterial community dynamics of chestnut-flour-based sourdoughs. <i>Food Chemistry</i> , 2013, 141, 2394-2404.	4.2	50
25	Elemental content and nutritional study of blood orange juice. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 2283-2291.	1.7	20
26	Survey of Polychlorinated Dibenzo-p-dioxins (PCDDs), Polychlorinated Dibenzo-p-furans (PCDFs), Polychlorinated Biphenyls (PCBs), and Mineral Components in Italian Citrus Cold-Pressed Essential Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1627-1637.	2.4	2
27	Determination of polychlorinated dibenzo-p-dioxins (PCDDs), polychlorinated dibenzo-p-furans (PCDFs) and polychlorinated biphenyls (PCBs) in buffalo milk and mozzarella cheese. <i>European Food Research and Technology</i> , 2006, 223, 51-56.	1.6	20