

# Graziana Difonzo

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8028788/publications.pdf>

Version: 2024-02-01

47  
papers

1,127  
citations

331259

21  
h-index

433756

31  
g-index

47  
all docs

47  
docs citations

47  
times ranked

1268  
citing authors

#	ARTICLE	IF	CITATIONS
1	Green extracts from Coratina olive cultivar leaves: Antioxidant characterization and biological activity. <i>Journal of Functional Foods</i> , 2017, 31, 63-70.	1.6	98
2	Use of olive leaf extract to reduce lipid oxidation of baked snacks. <i>Food Research International</i> , 2018, 108, 48-56.	2.9	62
3	Bioactive Compounds from Vine Shoots, Grape Stalks, and Wine Lees: Their Potential Use in Agro-Food Chains. <i>Foods</i> , 2021, 10, 342.	1.9	61
4	Functional compounds from olive pomace to obtain high-added value foods – a review. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 15-26.	1.7	60
5	Structuring alginate beads with different biopolymers for the development of functional ingredients loaded with olive leaves phenolic extract. <i>Food Hydrocolloids</i> , 2020, 108, 105849.	5.6	58
6	Effect of acorn flour on the physico-chemical and sensory properties of biscuits. <i>Heliyon</i> , 2019, 5, e02242.	1.4	51
7	Characterisation and classification of pineapple ( <i>Ananas comosus</i> [L.] Merr.) juice from pulp and peel. <i>Food Control</i> , 2019, 96, 260-270.	2.8	49
8	From by-product to food ingredient: evaluation of compositional and technological properties of olive leaf phenolic extracts. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6620-6627.	1.7	40
9	The Effect of the Addition of Apulian black Chickpea Flour on the Nutritional and Qualitative Properties of Durum Wheat-Based Bakery Products. <i>Foods</i> , 2019, 8, 504.	1.9	40
10	Olive Leaf Extracts Act as Modulators of the Human Immune Response. <i>Endocrine, Metabolic and Immune Disorders - Drug Targets</i> , 2017, 18, 85-93.	0.6	38
11	Remaining challenges in cellular flavin cofactor homeostasis and flavoprotein biogenesis. <i>Frontiers in Chemistry</i> , 2015, 3, 30.	1.8	36
12	Effects of olive leaf extract addition on fermentative and oxidative processes of table olives and their nutritional properties. <i>Food Research International</i> , 2019, 116, 1306-1317.	2.9	35
13	Effectiveness of Oat-Hull-Based Ingredient as Fat Replacer to Produce Low Fat Burger with High Beta-Glucans Content. <i>Foods</i> , 2020, 9, 1057.	1.9	29
14	Re.Ger.O.P.: An Integrated Project for the Recovery of Ancient and Rare Olive Germplasm. <i>Frontiers in Plant Science</i> , 2020, 11, 73.	1.7	29
15	The challenge of exploiting polyphenols from olive leaves: addition to foods to improve their shelf-life and nutritional value. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3099-3116.	1.7	29
16	Green olive leaf extract (OLE) provides cytoprotection in renal cells exposed to low doses of cadmium. <i>PLoS ONE</i> , 2019, 14, e0214159.	1.1	27
17	Chemical and sensory characterization of Brazilian virgin olive oils. <i>Food Research International</i> , 2019, 126, 108588.	2.9	26
18	Potential use of plant-based by-products and waste to improve the quality of gluten-free foods. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 2199-2211.	1.7	26

#	ARTICLE	IF	CITATIONS
19	Physico-Chemical, Microbiological and Sensory Evaluation of Ready-to-Use Vegetable Pectin Added with Olive Leaf Extract. <i>Foods</i> , 2019, 8, 138.	1.9	24
20	Gluten-Free Breadsticks Fortified with Phenolic-Rich Extracts from Olive Leaves and Olive Mill Wastewater. <i>Foods</i> , 2021, 10, 923.	1.9	24
21	Supercritical CO <sub>2</sub> Extraction of Phytocompounds from Olive Pomace Subjected to Different Drying Methods. <i>Molecules</i> , 2021, 26, 598.	1.7	23
22	Chemical-Sensory Traits of Fresh Cheese Made by Enzymatic Coagulation of Donkey Milk. <i>Foods</i> , 2020, 9, 16.	1.9	19
23	Bioactive compounds and quality evaluation of "Wonderful" pomegranate fruit and juice as affected by deficit irrigation. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 5539-5545.	1.7	18
24	Grape Pomace as Innovative Flour for the Formulation of Functional Muffins: How Particle Size Affects the Nutritional, Textural and Sensory Properties. <i>Foods</i> , 2022, 11, 1799.	1.9	18
25	Antioxidant Efficacy of Olive By-Product Extracts in Human Colon HCT8 Cells. <i>Foods</i> , 2021, 10, 11.	1.9	17
26	Has the use of talc an effect on yield and extra virgin olive oil quality?. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3292-3299.	1.7	15
27	Nutritional Improvement of Gluten-Free Breadsticks by Olive Cake Addition and Sourdough Fermentation: How Texture, Sensory, and Aromatic Profile Were Affected?. <i>Frontiers in Nutrition</i> , 2022, 9, 830932.	1.6	13
28	Evolution of VOC and Sensory Characteristics of Stracciatella Cheese as Affected by Different Preservatives. <i>Foods</i> , 2020, 9, 1446.	1.9	12
29	Conventional and unconventional recovery of inulin rich extracts for food use from the roots of globe artichoke. <i>Food Hydrocolloids</i> , 2020, 107, 105975.	5.6	12
30	Chemical Characterization, Gastrointestinal Motility and Sensory Evaluation of Dark Chocolate: A Nutraceutical Boosting Consumers' Health. <i>Nutrients</i> , 2020, 12, 939.	1.7	12
31	Effects of storage on the oxidative stability of acorn oils extracted from three different <i>Quercus</i> species. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 131-138.	1.7	12
32	Olive Leaf Extract (OLE) impaired vasopressin-induced aquaporin-2 trafficking through the activation of the calcium-sensing receptor. <i>Scientific Reports</i> , 2021, 11, 4537.	1.6	11
33	Fresh pomegranate juices from cultivars and local ecotypes grown in southeastern Italy: comparison of physicochemical properties, antioxidant activity and bioactive compounds. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 1185-1192.	1.7	11
34	Teff Type-I Sourdough to Produce Gluten-Free Muffin. <i>Microorganisms</i> , 2020, 8, 1149.	1.6	10
35	Olive Leaf Extract (OLE) Addition as Tool to Reduce Nitrate and Nitrite in Ripened Sausages. <i>Foods</i> , 2022, 11, 451.	1.9	10
36	The Effectiveness of Extruded-Cooked Lentil Flour in Preparing a Gluten-Free Pizza with Improved Nutritional Features and a Good Sensory Quality. <i>Foods</i> , 2022, 11, 482.	1.9	10

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37	Environmental Impact of Food Preparations Enriched with Phenolic Extracts from Olive Oil Mill Waste. <i>Foods</i> , 2021, 10, 980.	1.9	8
38	Study of the influence of technological coadjuvants on enzyme activities and phenolic and volatile compounds in virgin olive oil by a response surface methodology approach. <i>LWT - Food Science and Technology</i> , 2020, 133, 109887.	2.5	7
39	Development of a modified malaxer reel: Influence on mechanical characteristic and virgin olive oil quality and composition. <i>LWT - Food Science and Technology</i> , 2021, 135, 110290.	2.5	7
40	Physical and Thermal Evaluation of Olive Oils from Minor Italian Cultivars. <i>Foods</i> , 2021, 10, 1004.	1.9	7
41	Olive Cake Powder as Functional Ingredient to Improve the Quality of Gluten-Free Breadsticks. <i>Foods</i> , 2022, 11, 552.	1.9	7
42	Characterization and Effect of Refining on the Oil Extracted from Durum Wheat By-Products. <i>Foods</i> , 2022, 11, 683.	1.9	6
43	Influence of Homogenization Time and Speed on Rheological and Volatile Composition in Olive-Based PÂctÃ©s. <i>Foods</i> , 2019, 8, 115.	1.9	5
44	Modified Rotating Reel for Malaxer Machines: Assessment of Rheological Characteristics, Energy Consumption, Temperature Profile, and Virgin Olive Oil Quality. <i>Foods</i> , 2020, 9, 813.	1.9	5
45	Upcycling of Agro-Food Chain By-Products to Obtain High-Value-Added Foods. <i>Foods</i> , 2022, 11, 2043.	1.9	5
46	Dynamics of the Fermentation Process and Chemical Profiling of Pomegranate ( <i>Punica granatum</i> L.) Wines Obtained by Different CultivarÃ—Yeast Combinations. <i>Foods</i> , 2021, 10, 1913.	1.9	3
47	Extra Virgin Olive Oils with High Phenolic Content as an Ingredient of Artisanal Ice Cream: Consumer Acceptance. <i>Journal of Culinary Science and Technology</i> , 2023, 21, 829-843.	0.6	2