Alessio Scarafoni

List of Publications by Year
in descending order

69	2,186	201658	233409
papers	citations	27 h-index	45 g-index

70	70	70	2295
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	The major proteins of lupin seed: Characterisation and molecular properties for use as functional and nutraceutical ingredients. Trends in Food Science and Technology, 2008, 19, 624-633.	15.1	241
2	The Î±â€² Subunit from Soybean 7S Globulin Lowers Plasma Lipids and Upregulates Liver Î²-VLDL Receptors in Rats Fed a Hypercholesterolemic Diet. Journal of Nutrition, 2004, 134, 1334-1339.	2.9	147
3	Conglutin ?, a lupin seed protein, binds insulin in vitro and reduces plasma glucose levels of hyperglycemic rats. Journal of Nutritional Biochemistry, 2004, 15, 646-650.	4.2	129
4	Implication of an Outer Surface Lipoprotein in Adhesion of Bifidobacterium bifidum to Caco-2 Cells. Applied and Environmental Microbiology, 2008, 74, 4695-4702.	3.1	105
5	Maize development and grain quality are differentially affected by mycorrhizal fungi and a growth-promoting pseudomonad in the field. Mycorrhiza, 2014, 24, 161-170.	2.8	90
6	Grape skin phenolics as inhibitors of mammalian Î±-glucosidase and Î±-amylase â€“ effect of food matrix and processing on efficacy. Food and Function, 2016, 7, 1655-1663.	4.6	87
7	Insulin-mimetic action of conglutin-Î³, a lupin seed protein, in mouse myoblasts. Nutrition, Metabolism and Cardiovascular Diseases, 2011, 21, 197-205.	2.6	72
8	Combined 2D electrophoretic approaches for the study of white lupin mature seed storage proteome. Phytochemistry, 2007, 68, 997-1007.	2.9	66
9	One- and Two-Dimensional Electrophoretic Identification of IgE-Binding Polypeptides ofLupinus albusand Other Legume Seeds. Journal of Agricultural and Food Chemistry, 2005, 53, 4567-4571.	5.2	64
10	Two-Dimensional Electrophoresis and Western-Blotting Analyses with anti Ara h 3 Basic Subunit IgG Evidence the Cross-Reacting Polypeptides ofArachis hypogaea,Glycine max,andLupinus albusSeed Proteomes. Journal of Agricultural and Food Chemistry, 2005, 53, 2275-2281.	5.2	62
11	Molecular nutraceutics as a mean to investigate the positive effects of legume seed proteins on human health. Trends in Food Science and Technology, 2007, 18, 454-463.	15.1	59
12	Identification and characterization of a Bowmanâ€“Birk inhibitor active towards trypsin but not chymotrypsin in Lupinus albus seeds. Phytochemistry, 2008, 69, 1820-1825.	2.9	49
13	A real-time PCR method for the detection and quantification of lupin flour in wheat flour-based matrices. Food Chemistry, 2009, 115, 1088-1093.	8.2	49
14	Protective ability of phenolics from white grape vinification by-products against structural damage of bovine serum albumin induced by glycation. Food Chemistry, 2014, 156, 220-226.	8.2	47
15	Heatâ€induced synthesis and tunicamycinâ€sensitive secretion of the putative storage glycoprotein conglutin Î³ from mature lupin seeds. FEBS Journal, 1994, 222, 387-393.	0.2	42
16	Soil Application of Effective Microorganisms (EM) Maintains Leaf Photosynthetic Efficiency, Increases Seed Yield and Quality Traits of Bean (Phaseolus vulgaris L.) Plants Grown on Different Substrates. International Journal of Molecular Sciences, 2019, 20, 2327.	4.1	39
17	Inhibitory properties and solution structure of a potent Bowman-Birk protease inhibitor from lentil (Lens culinaris, L) seeds. FEBS Journal, 2006, 273, 4024-4039.	4.7	37
18	Susceptibility of Lupin Î³-Conglutin, the Plasma Glucose-Lowering Protein of Lupin Seeds, to Proteolytic Enzymes. Journal of Agricultural and Food Chemistry, 2009, 57, 8612-8616.	5.2	33

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19	Î³-Conglutin, the Lupinus albus XEGIP-like protein, whose expression is elicited by chitosan, lacks of the typical inhibitory activity against GH12 endo-glucanases. Phytochemistry, 2010, 71, 142-148.	2.9	33
20	Thermal Stabilities of Lupin Seed Conglutin Î³ Protomers and Tetramers. Journal of Agricultural and Food Chemistry, 2000, 48, 1118-1123.	5.2	32
21	Spectroscopic studies on the pH-dependent structural dynamics of Î³-conglutin, the blood glucose-lowering protein of lupin seeds. International Journal of Biological Macromolecules, 2010, 47, 502-507.	7.5	32
22	Assessment of the lupin seed glucose-lowering protein intestinal absorption by using in vitro and ex vivo models. Food Chemistry, 2011, 125, 1279-1283.	8.2	31
23	The proteome of exudates from germinating <scp>L</scp>upinusÂalbus seeds is secreted through a selective dualâ€step process and contains proteins involved in plant defence. FEBS Journal, 2013, 280, 1443-1459.	4.7	30
24	Arbuscular mycorrhizal symbiosis affects the grain proteome of Zea mays: a field study. Scientific Reports, 2016, 6, 26439.	3.3	30
25	Synthesis and Utility of Novel C-meso-Glycosylated Metalloporphyrins. Tetrahedron, 2000, 56, 3977-3983.	1.9	28
26	Cloning, sequencing and expression in the seeds and radicles of two Lupinus albus conglutin Î³ genes. Biochimica Et Biophysica Acta Gene Regulatory Mechanisms, 2001, 1519, 147-151.	2.4	28
27	Murein Lytic Enzyme TgaA of Bifidobacterium bifidum MIMBb75 Modulates Dendritic Cell Maturation through Its Cysteine- and Histidine-Dependent Amidohydrolase/Peptidase (CHAP) Amidase Domain. Applied and Environmental Microbiology, 2014, 80, 5170-5177.	3.1	27
28	Enhanced vitamin B12 production in an innovative lupin tempeh is due to synergic effects ofRhizopusandPropionibacteriumin cofermentation. International Journal of Food Sciences and Nutrition, 2018, 69, 451-457.	2.8	26
29	Antioxidant and Anti-Inflammatory Activities of the Crude Extracts of Raw and Fermented Tomato Pomace and Their Correlations with Aglycate-Polyphenols. Antioxidants, 2020, 9, 179.	5.1	26
30	Characterization of Chenopodin Isoforms from Quinoa Seeds and Assessment of Their Potential Anti-Inflammatory Activity in Caco-2 Cells. Biomolecules, 2020, 10, 795.	4.0	25
31	Recovery of phenolic compounds from agro-industrial by-products: Evaluating antiradical activities and immunomodulatory properties. Food and Bioproducts Processing, 2021, 127, 338-348.	3.6	25
32	Pasta supplemented with isolated lupin protein fractions reduces body weight gain and food intake of rats and decreases plasma glucose concentration upon glucose overload trial. Food and Function, 2014, 5, 375-380.	4.6	23
33	The Bio-Functional Properties of Pigmented Cereals may Involve Synergies among Different Bioactive Species. Plant Foods for Human Nutrition, 2019, 74, 128-134.	3.2	23
34	The maizefused leaves1(fdl1) gene controls organ separation in the embryo and seedling shoot and promotes coleoptile opening. Journal of Experimental Botany, 2015, 66, 5753-5767.	4.8	22
35	One-step purification of Kunitz soybean trypsin inhibitor. Protein Expression and Purification, 2003, 30, 167-170.	1.3	21
36	Internalisation and multiple phosphorylation of Î³-Conglutin, the lupin seed glycaemia-lowering protein, in HepG2 cells. Biochemical and Biophysical Research Communications, 2013, 437, 648-652.	2.1	21

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37	Î±1-Acid glycoprotein modulates phagocytosis and killing of Escherichia coli by bovine polymorphonuclear leucocytes and monocytes. Veterinary Journal, 2013, 196, 47-51.	1.7	19
38	Chemical Composition, Tocopherol and Carotenoid Content of Seeds from Different Andean Lupin (Lupinus mutabilis) Ecotypes. Plant Foods for Human Nutrition, 2021, 76, 98-104.	3.2	18
39	Bioactivities of Pseudocereal Fractionated Seed Proteins and Derived Peptides Relevant for Maintaining Human Well-Being. International Journal of Molecular Sciences, 2021, 22, 3543.	4.1	17
40	Plant agro-biodiversity needs protection, study and promotion: results of research conducted in Lombardy region (Northern Italy). Biodiversity and Conservation, 2020, 29, 409-430.	2.6	16
41	Modification of Storage Protein Content and Quality in Legume Seeds. Journal of New Seeds, 1999, 1, 17-35.	0.3	15
42	Manipulation of the napin primary structure alters its packaging and deposition in transgenic tobacco (Nicotiana tabacum L.) seeds. Plant Molecular Biology, 2001, 46, 727-739.	3.9	15
43	A Bibliometric Analysis of the Scientific Literature on Biostimulants. Agronomy, 2022, 12, 1257.	3.0	15
44	Structural basis of the lack of endo-glucanase inhibitory activity of Lupinus albus Î³-conglutin. Plant Physiology and Biochemistry, 2016, 99, 79-85.	5.8	14
45	Bio-Functional and Structural Properties of Pasta Enriched with a Debranning Fraction from Purple Wheat. Foods, 2020, 9, 163.	4.3	14
46	TgaA, a VirB1-Like Component Belonging to a Putative Type IV Secretion System of Bifidobacterium bifidum MIMBb75. Applied and Environmental Microbiology, 2014, 80, 5161-5169.	3.1	13
47	Metal Ions Restore the Proteolytic Resistance of Denatured Conglutin Î³, a Lupin Seed Glycoprotein, by Promoting Its Refolding. Journal of Agricultural and Food Chemistry, 2002, 50, 2029-2033.	5.2	11
48	New molecular features of cowpea bean (Vigna unguiculata, l. Walp) Î²-vignin. Bioscience, Biotechnology and Biochemistry, 2018, 82, 285-291.	1.3	11
49	Biochemical and Functional Characterization of an Albumin Protein Belonging to the Hemopexin Superfamily from Lens culinaris Seeds. Journal of Agricultural and Food Chemistry, 2011, 59, 9637-9644.	5.2	10
50	Biorefinery Approach Applied to the Valorization of Purple Corn Cobs. ACS Sustainable Chemistry and Engineering, 2021, 9, 3781-3791.	6.7	10
51	The Effects of Plant Growth-Promoting Bacteria with Biostimulant Features on the Growth of a Local Onion Cultivar and a Commercial Zucchini Variety. Agronomy, 2021, 11, 888.	3.0	10
52	Polyphenol bioactivity evolution during the spontaneous fermentation of vegetal by-products. Food Chemistry, 2022, 374, 131791.	8.2	10
53	Effect of water activity on lycopene and flavonoid degradation in dehydrated tomato skins fortified with green tea extract. Journal of Food Engineering, 2012, 110, 225-231.	5.2	9
54	Lupinus albus Î³-Conglutin, a Protein Structurally Related to GH12 Xyloglucan-Specific Endo-Glucanase Inhibitor Proteins (XEGIPs), Shows Inhibitory Activity against GH2 Î²-Mannosidase. International Journal of Molecular Sciences, 2020, 21, 7305.	4.1	8

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55	Characterisation of adiponectin and its receptors in the bovine mammary gland and in milk. Veterinary Journal, 2015, 203, 296-301.	1.7	7
56	Structural and functional insights into the basic globulin 7S of soybean seeds by using trypsin as a molecular probe. Biochemical and Biophysical Research Communications, 2018, 496, 89-94.	2.1	6
57	Interaction of Î³-conglutin from Lupinus albus with model phospholipid membranes: Investigations on structure, thermal stability and oligomerization status. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2018, 1866, 1242-1248.	2.3	6
58	Identification in Lupin Seed of a Serine-Endopeptidase Activity Cleaving between Twin Arginine Pairs and Causing Limited Proteolysis of Seed Storage Proteins. Molecular Plant, 2012, 5, 1011-1019.	8.3	5
59	Chromatography-Independent Fractionation and Newly Identified Molecular Features of the Adzuki Bean (Vigna angularis Willd.) Î²-vignin Protein. International Journal of Molecular Sciences, 2021, 22, 3018.	4.1	5
60	An endopeptidase in dormant lupin seeds. Phytochemistry, 1992, 31, 3715-3723.	2.9	4
61	Effects on the Caco-2 Cells of a Hypoglycemic Protein from Lupin Seeds in a Solution and Adsorbed on Polystyrene Nanoparticles to Mimic a Complex Food Matrix. Biomolecules, 2019, 9, 606.	4.0	4
62	Valorization of Okara by Enzymatic Production of Anti-Fungal Compounds for Plant Protection. Molecules, 2021, 26, 4858.	3.8	3
63	Proteolytic Cleavage at Twin Arginine Residues Affects Structural and Functional Transitions of Lupin Seed 11S Storage Globulin. PLoS ONE, 2015, 10, e0117406.	2.5	2
64	Thermal Shift Assay as a Tool to Evaluate the Release of Breakdown Peptides from Cowpea Î²-Vignin during Seed Germination. Molecules, 2022, 27, 277.	3.8	2
65	Healthâ€beneficial effects and technoâ€functional properties of legume proteins. International Journal of Food Science and Technology, 2022, 57, 3881-3881.	2.7	2
66	An approach to the critical assessment of the experimental conditions in practical molecular biology: isolation of plant DNA. Biochemistry and Molecular Biology Education, 2001, 29, 21-23.	1.2	1
67	An approach to the critical assessment of the experimental conditions in practical molecular biology: isolation of plant DNA. Biochemistry and Molecular Biology Education, 2001, 29, 21-23.	1.2	1
68	Cysteine-containing peptides are produced by sequential clipping, but not released, from lupin 11S storage globulin during early germination. Peptidomics, 2016, 2, .	0.3	1
69	First Report of Forsythia suspensa, Spiraea vanhouttei, and Viburnum lantana as New Natural Plant Hosts of â€˜Candidatus Phytoplasma maliâ€™, the Causal Agent of Apple Proliferation Disease, in Lithuania. Plant Disease, 2018, 102, 2026-2026.	1.4	1