

Carlo Barnaba

List of Publications by Year in descending order

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32
papers

909
citations

430442

18
h-index

454577

30
g-index

36
all docs

36
docs citations

36
times ranked

1239
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of high pressure processing on lipid oxidation: A review. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 22, 1-10.	2.7	158
2	Differential scanning calorimetry: A potential tool for discrimination of olive oil commercial categories. <i>Analitica Chimica Acta</i> , 2008, 625, 215-226.	2.6	54
3	The catalytic function of cytochrome P450 is entwined with its membrane-bound nature. <i>F1000Research</i> , 2017, 6, 662.	0.8	51
4	Cytochrome P450-Induced Ordering of Microsomal Membranes Modulates Affinity for Drugs. <i>Angewandte Chemie - International Edition</i> , 2018, 57, 3391-3395.	7.2	44
5	Characterization of Class III Peroxidases from Switchgrass. <i>Plant Physiology</i> , 2017, 173, 417-433.	2.3	43
6	The role of cholesterol oxidation products in food toxicity. <i>Food and Chemical Toxicology</i> , 2018, 118, 908-939.	1.8	43
7	Membrane environment drives cytochrome P450's spin transition and its interaction with cytochrome <i>b₅</i> . <i>Chemical Communications</i> , 2017, 53, 12798-12801.	2.2	40
8	The Role of Protein-Protein and Protein-Membrane Interactions on P450 Function. <i>Drug Metabolism and Disposition</i> , 2016, 44, 576-590.	1.7	39
9	Effects of thermal and high pressure treatments in color and chemical attributes of an oil-based spinach sauce. <i>LWT - Food Science and Technology</i> , 2015, 60, 86-94.	2.5	38
10	Chemical and thermal characterization of Tunisian extra virgin olive oil from Chetoui and Chemlali cultivars and different geographical origin. <i>European Food Research and Technology</i> , 2009, 228, 735-742.	1.6	34
11	Application of partial least square regression to differential scanning calorimetry data for fatty acid quantitation in olive oil. <i>Food Chemistry</i> , 2011, 127, 1899-1904.	4.2	30
12	Microwave heating of different commercial categories of olive oil: Part II. Effect on thermal properties. <i>Food Chemistry</i> , 2009, 115, 1393-1400.	4.2	28
13	Picturing the Membrane-Assisted Choreography of Cytochrome P450 with Lipid Nanodiscs. <i>ChemPhysChem</i> , 2018, 19, 2603-2613.	1.0	28
14	Kinetics of Cholesterol Oxidation in Model Systems and Foods: Current Status. <i>Food Engineering Reviews</i> , 2013, 5, 171-184.	3.1	26
15	Single-Protein Tracking Reveals That NADPH Mediates the Insertion of Cytochrome P450 Reductase into a Biomimetic of the Endoplasmic Reticulum. <i>Journal of the American Chemical Society</i> , 2017, 139, 5420-5430.	6.6	26
16	In Vitro Oxidative Metabolism of 6-Mercaptopurine in Human Liver: Insights into the Role of the Molybdoenzymes Aldehyde Oxidase, Xanthine Oxidase, and Xanthine Dehydrogenase. <i>Drug Metabolism and Disposition</i> , 2014, 42, 1334-1340.	1.7	25
17	Dissociation Constants of Cytochrome P450 2C9/Cytochrome P450 Reductase Complexes in a Lipid Bilayer Membrane Depend on NADPH: A Single-Protein Tracking Study. <i>Journal of the American Chemical Society</i> , 2017, 139, 17923-17934.	6.6	24
18	Application of Differential Scanning Calorimetry-Chemometric Coupled Procedure to the Evaluation of Thermo-Oxidation on Extra Virgin Olive Oil. <i>Food Biophysics</i> , 2012, 7, 114-123.	1.4	19

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19	Mechanism-Based Inhibition of CYP3A4 by Podophyllotoxin: Aging of an Intermediate Is Important for in Vitro/in Vivo Correlations. <i>Molecular Pharmaceutics</i> , 2016, 13, 2833-2843.	2.3	19
20	Study of the influence of triacylglycerol composition on DSC cooling curves of extra virgin olive oil by chemometric data processing. <i>Journal of Thermal Analysis and Calorimetry</i> , 2014, 115, 2037-2044.	2.0	18
21	Application of a multidisciplinary approach for the evaluation of traceability of extra virgin olive oil. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 1509-1519.	1.0	17
22	Kinetic and Structural Characterization of the Effects of Membrane on the Complex of Cytochrome b 5 and Cytochrome c. <i>Scientific Reports</i> , 2017, 7, 7793.	1.6	15
23	Lipid-exchange in nanodiscs discloses membrane boundaries of cytochrome-P450 reductase. <i>Chemical Communications</i> , 2018, 54, 6336-6339.	2.2	15
24	Lipid profiling and dietary assessment of infant formulas reveal high intakes of major cholesterol oxidative product (7-ketocholesterol). <i>Food Chemistry</i> , 2021, 354, 129529.	4.2	14
25	Cholesterol photo-oxidation: A chemical reaction network for kinetic modeling. <i>Steroids</i> , 2016, 116, 52-59.	0.8	12
26	Kinetics of 25-hydroperoxycholesterol formation during photo-oxidation of crystalline cholesterol. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1543-1551.	1.7	9
27	Substrate Dependent Native Luminescence from Cytochromes P450 3A4, 2C9, and P450cam. <i>Journal of Physical Chemistry B</i> , 2016, 120, 3038-3047.	1.2	9
28	Flavonoids Ability to Disrupt Inflammation Mediated by Lipid and Cholesterol Oxidation. <i>Advances in Experimental Medicine and Biology</i> , 2019, 1161, 243-253.	0.8	9
29	Evaluation of the nutritional quality of ultra-processed foods (ready to eat + fast food): Fatty acids, sugar, and sodium. <i>Journal of Food Science</i> , 2022, 87, 3659-3676.	1.5	8
30	Cytochrome-P450-Induced Ordering of Microsomal Membranes Modulates Affinity for Drugs. <i>Angewandte Chemie</i> , 2018, 130, 3449-3453.	1.6	5
31	Montmorency tart cherry anthocyanins: dose-dependent antioxidant activity against cholesterol oxidation. <i>FASEB Journal</i> , 2018, 32, 656.30.	0.2	1
32	Super-Resolution Imaging and Reaction Mapping of P450 3A4 and P450 Reductase in Heterogeneous Biomimetics: Starry Night. <i>Biophysical Journal</i> , 2015, 108, 250a.	0.2	0