

Carlo Barnaba

List of Publications by Year in descending order

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Version: 2024-02-01

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	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
2	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
3	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
4	Cytochrome P450-Induced Ordering of Microsomal Membranes Modulates Affinity for Drugs. <i>Angewandte Chemie</i> , 2018, 130, 3449-3453.	1.6	5
5	Cytochrome P450-Induced Ordering of Microsomal Membranes Modulates Affinity for Drugs. <i>Angewandte Chemie - International Edition</i> , 2018, 57, 3391-3395.	7.2	44
6	Lipid-exchange in nanodiscs discloses membrane boundaries of cytochrome-P450 reductase. <i>Chemical Communications</i> , 2018, 54, 6336-6339.	2.2	15
7	The role of cholesterol oxidation products in food toxicity. <i>Food and Chemical Toxicology</i> , 2018, 118, 908-939.	1.8	43
8	Picturing the Membrane-Assisted Choreography of Cytochrome P450 with Lipid Nanodiscs. <i>ChemPhysChem</i> , 2018, 19, 2603-2613.	1.0	28
9	Montmorency tart cherry anthocyanins: dose-dependent antioxidant activity against cholesterol oxidation. <i>FASEB Journal</i> , 2018, 32, 656.30.	0.2	1
10	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
11	Kinetic and Structural Characterization of the Effects of Membrane on the Complex of Cytochrome b5 and Cytochrome c. <i>Scientific Reports</i> , 2017, 7, 7793.	1.6	15
12	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
13	Membrane environment drives cytochrome P450's spin transition and its interaction with cytochrome b5. <i>Chemical Communications</i> , 2017, 53, 12798-12801.	2.2	40
14	Characterization of Class III Peroxidases from Switchgrass. <i>Plant Physiology</i> , 2017, 173, 417-433.	2.3	43
15	The catalytic function of cytochrome P450 is entwined with its membrane-bound nature. <i>FASEB Journal</i> , 2017, 31, 662.	0.8	51
16	Cholesterol photo-oxidation: A chemical reaction network for kinetic modeling. <i>Steroids</i> , 2016, 116, 52-59.	0.8	12
17	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
18	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

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19	The Role of Protein-Protein and Protein-Membrane Interactions on P450 Function. Drug Metabolism and Disposition, 2016, 44, 576-590.	1.7	39
20	Super-Resolution Imaging and Reaction Mapping of P450 3A4 and P450 Reductase in Heterogeneous Biomimetics: Starry Night. Biophysical Journal, 2015, 108, 250a.	0.2	0
21	Effects of thermal and high pressure treatments in color and chemical attributes of an oil-based spinach sauce. LWT - Food Science and Technology, 2015, 60, 86-94.	2.5	38
22	In Vitro Oxidative Metabolism of 6-Mercaptopurine in Human Liver: Insights into the Role of the Molybdoflavoenzymes Aldehyde Oxidase, Xanthine Oxidase, and Xanthine Dehydrogenase. Drug Metabolism and Disposition, 2014, 42, 1334-1340.	1.7	25
23	Kinetics of 25 α -hydroperoxycholesterol formation during photo α -oxidation of crystalline cholesterol. Journal of the Science of Food and Agriculture, 2014, 94, 1543-1551.	1.7	9
24	Study of the influence of triacylglycerol composition on DSC cooling curves of extra virgin olive oil by chemometric data processing. Journal of Thermal Analysis and Calorimetry, 2014, 115, 2037-2044.	2.0	18
25	Effects of high pressure processing on lipid oxidation: A review. Innovative Food Science and Emerging Technologies, 2014, 22, 1-10.	2.7	158
26	Kinetics of Cholesterol Oxidation in Model Systems and Foods: Current Status. Food Engineering Reviews, 2013, 5, 171-184.	3.1	26
27	Application of Differential Scanning Calorimetry-Chemometric Coupled Procedure to the Evaluation of Thermo-Oxidation on Extra Virgin Olive Oil. Food Biophysics, 2012, 7, 114-123.	1.4	19
28	Application of a multidisciplinary approach for the evaluation of traceability of extra virgin olive oil. European Journal of Lipid Science and Technology, 2011, 113, 1509-1519.	1.0	17
29	Application of partial least square regression to differential scanning calorimetry data for fatty acid quantitation in olive oil. Food Chemistry, 2011, 127, 1899-1904.	4.2	30
30	Chemical and thermal characterization of Tunisian extra virgin olive oil from Chetoui and Chemlali cultivars and different geographical origin. European Food Research and Technology, 2009, 228, 735-742.	1.6	34
31	Microwave heating of different commercial categories of olive oil: Part II. Effect on thermal properties. Food Chemistry, 2009, 115, 1393-1400.	4.2	28
32	Differential scanning calorimetry: A potential tool for discrimination of olive oil commercial categories. Analytica Chimica Acta, 2008, 625, 215-226.	2.6	54