Gisela Gerardi

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/8382774/publications.pdf

Version: 2024-02-01

10 papers	102 citations	1307594 7 h-index	1588992 8 g-index
10 all docs	10 docs citations	10 times ranked	138 citing authors

#	Article	IF	Citations
1	Wine pomace seasoning attenuates hyperglycaemia-induced endothelial dysfunction and oxidative damage in endothelial cells. Journal of Functional Foods, 2016, 22, 431-445.	3.4	19
2	Modulation of Akt-p38-MAPK/Nrf2/SIRT1 and NF-ÎºB pathways by wine pomace product in hyperglycemic endothelial cell line. Journal of Functional Foods, 2019, 58, 255-265.	3.4	19
3	Wine pomace product modulates oxidative stress and microbiota in obesity high-fat diet-fed rats. Journal of Functional Foods, 2020, 68, 103903.	3.4	15
4	The doseâ€“response effect on polyphenol bioavailability after intake of white and red wine pomace products by Wistar rats. Food and Function, 2020, 11, 1661-1671.	4.6	14
5	Wine pomace product ameliorates hypertensive and diabetic aorta vascular remodeling through antioxidant and anti-inflammatory actions. Journal of Functional Foods, 2020, 66, 103794.	3.4	12
6	From winery by-product to healthy product: bioavailability, redox signaling and oxidative stress modulation by wine pomace product. Critical Reviews in Food Science and Nutrition, 2021, , 1-23.	10.3	11
7	The protective effects of wine pomace products on the vascular endothelial barrier function. Food and Function, 2020, 11, 7878-7891.	4.6	10
8	Wine Pomace Product Inhibit Listeria monocytogenes Invasion of Intestinal Cell Lines Caco-2 and SW-480. Foods, 2021, 10, 1485.	4.3	2
9	Bioavailable wine pomace attenuates oxalate-induced type II epithelial mesenchymal transition and preserve the differentiated phenotype of renal MDCK cells. Heliyon, 2020, 6, e05396.	3.2	0
10	DIFFERENT TRAINING OPTIONS IN VIRTUAL LEARNING. , 2021, , .		0