

List of Publications by Citations

Source: <https://exaly.com/author-pdf/8650876/giulia-graziani-publications-by-citations.pdf>
Version: 2024-04-10

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.
The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

99 papers	2,790 citations	33 h-index	49 g-index
106 ext. papers	3,372 ext. citations	4.7 avg, IF	5.18 L-index

#	Paper	IF	Citations
99	Metabolic profile of the bioactive compounds of burdock (<i>Arctium lappa</i>) seeds, roots and leaves. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010 , 51, 399-404	3.5	123
98	Apple polyphenol extracts prevent damage to human gastric epithelial cells in vitro and to rat gastric mucosa in vivo. <i>Gut</i> , 2005 , 54, 193-200	19.2	123
97	Effects of different cooking methods on antioxidant profile, antioxidant capacity, and physical characteristics of artichoke. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 8601-8	5.7	112
96	Influence of variety and storage on the polyphenol composition of apple flesh. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 6526-31	5.7	109
95	Chemopreventive properties of pinoresinol-rich olive oil involve a selective activation of the ATM-p53 cascade in colon cancer cell lines. <i>Carcinogenesis</i> , 2008 , 29, 139-46	4.6	104
94	Microalgae as human food: chemical and nutritional characteristics of the thermo-acidophilic microalga <i>Galdieria sulphuraria</i> . <i>Food and Function</i> , 2013 , 4, 144-52	6.1	96
93	Microwave assisted extraction of phenolic compounds from four different spices. <i>Molecules</i> , 2010 , 15, 6365-74	4.8	90
92	Influence of antioxidants in virgin olive oil on the formation of heterocyclic amines in fried beefburgers. <i>Food and Chemical Toxicology</i> , 2003 , 41, 1587-97	4.7	80
91	Annurca apple polyphenols have potent demethylating activity and can reactivate silenced tumor suppressor genes in colorectal cancer cells. <i>Journal of Nutrition</i> , 2007 , 137, 2622-8	4.1	79
90	Changes in carotenoid and ascorbic acid contents in fruits of different tomato genotypes related to the depletion of UV-B radiation. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 3174-81	5.7	75
89	Functional quality in novel food sources: Genotypic variation in the nutritive and phytochemical composition of thirteen microgreens species. <i>Food Chemistry</i> , 2019 , 277, 107-118	8.5	72
88	Red Wine Consumption and Cardiovascular Health. <i>Molecules</i> , 2019 , 24,	4.8	71
87	Highly purified eicosapentaenoic acid as free fatty acids strongly suppresses polyps in Apc(Min/+) mice. <i>Clinical Cancer Research</i> , 2010 , 16, 5703-11	12.9	64
86	The interaction of cocoa polyphenols with milk proteins studied by proteomic techniques. <i>Food Research International</i> , 2013 , 54, 406-415	7	57
85	LC/MS analysis and antioxidative efficiency of Maillard reaction products from a lactose-lysine model system. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 1506-13	5.7	55
84	Antioxidant activity and general fruit characteristics in different ecotypes of Corbarini small tomatoes. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 1363-6	5.7	54
83	Phenolic composition, antioxidant activity and mineral profile in two seed-propagated artichoke cultivars as affected by microbial inoculants and planting time. <i>Food Chemistry</i> , 2017 , 234, 10-19	8.5	53

82	Effect of peeling and heating on carotenoid content and antioxidant activity of tomato and tomato-virgin olive oil systems. <i>European Food Research and Technology</i> , 2003 , 216, 116-121	3.4	50
81	Antioxidant capacities, carotenoids and polyphenols evaluation of fresh and refrigerated peach and nectarine cultivars from Italy. <i>European Food Research and Technology</i> , 2008 , 227, 1225-1231	3.4	48
80	Release of antioxidant capacity from five plant foods during a multistep enzymatic digestion protocol. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 4119-26	5.7	45
79	Essential oils content and antioxidant properties of peel ethanol extract in 18 lemon cultivars. <i>Scientia Horticulturae</i> , 2010 , 126, 50-55	4.1	45
78	Apple polyphenol extracts prevent aspirin-induced damage to the rat gastric mucosa. <i>British Journal of Nutrition</i> , 2008 , 100, 1228-36	3.6	45
77	Chemoprevention of intestinal polyps in ApcMin/+ mice fed with western or balanced diets by drinking annurca apple polyphenol extract. <i>Cancer Prevention Research</i> , 2011 , 4, 907-15	3.2	44
76	Analysis of Phenolic Compounds in Commercial L. Inflorescences Using UHPLC-Q-Orbitrap HRMS. <i>Molecules</i> , 2020 , 25,	4.8	41
75	Apple polyphenols extract (APE) improves colon damage in a rat model of colitis. <i>Digestive and Liver Disease</i> , 2012 , 44, 555-62	3.3	41
74	Anti-Proliferative Effect of Rosmarinus officinalis L. Extract on Human Melanoma A375 Cells. <i>PLoS ONE</i> , 2015 , 10, e0132439	3.7	39
73	Bioactive compounds during storage of fresh-cut spinach: the role of endogenous ascorbic acid in the improvement of product quality. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 2925-31	5.7	39
72	Antioxidants profile of small tomato fruits: Effect of irrigation and industrial process. <i>Scientia Horticulturae</i> , 2010 , 126, 156-163	4.1	36
71	Characterization of autochthonous sweet cherry cultivars (<i>Prunus avium</i> L.) of southern Italy for fruit quality, bioactive compounds and antioxidant activity. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 2782-2794	4.3	35
70	Multi-Mycotoxin Analysis in Durum Wheat Pasta by Liquid Chromatography Coupled to Quadrupole Orbitrap Mass Spectrometry. <i>Toxins</i> , 2017 , 9,	4.9	34
69	Fast analysis of polyphenols and alkaloids in cocoa-based products by ultra-high performance liquid chromatography and Orbitrap high resolution mass spectrometry (UHPLC-Q-Orbitrap-MS/MS). <i>Food Research International</i> , 2018 , 111, 229-236	7	34
68	Selenium Biofortification Impacts the Nutritive Value, Polyphenolic Content, and Bioactive Constitution of Variable Microgreens Genotypes. <i>Antioxidants</i> , 2020 , 9,	7.1	33
67	DNA fingerprinting and quality traits of Corbarino cherry-like tomato landraces. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 3366-71	5.7	33
66	Photo-selective hail nets affect fruit size and quality in Hayward kiwifruit. <i>Scientia Horticulturae</i> , 2012 , 141, 91-97	4.1	32
65	Phenolic compounds and antioxidant activity of Italian extra virgin olive oil Monti Iblei. <i>Journal of Medicinal Food</i> , 2007 , 10, 650-6	2.8	31

64	Genotype-Specific Modulatory Effects of Select Spectral Bandwidths on the Nutritive and Phytochemical Composition of Microgreens. <i>Frontiers in Plant Science</i> , 2019 , 10, 1501	6.2	30
63	Effects of Biostimulation on the Phenolic Profile of Extra-Virgin Olive Oil and Olive Oil By-Products. <i>Antioxidants</i> , 2020 , 9,	7.1	28
62	Phenolic Constitution, Phytochemical and Macronutrient Content in Three Species of Microgreens as Modulated by Natural Fiber and Synthetic Substrates. <i>Antioxidants</i> , 2020 , 9,	7.1	28
61	Evaluation of fruit quality, bioactive compounds and total antioxidant activity of flat peach cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 2124-31	4.3	25
60	Profiling chicory sesquiterpene lactones by high resolution mass spectrometry. <i>Food Research International</i> , 2015 , 67, 193-198	7	24
59	Variation in Macronutrient Content, Phytochemical Constitution and Antioxidant Capacity of Green and Red Butterhead Lettuce Dictated by Different Developmental Stages of Harvest Maturity. <i>Antioxidants</i> , 2020 , 9,	7.1	21
58	Effects of Nutrient and NaCl Salinity on Growth, Yield, Quality and Composition of Pepper Grown in Soilless Closed System. <i>Journal of Plant Nutrition</i> , 2014 , 37, 1455-1474	2.3	20
57	Effect of Chlorine Dioxide and Ascorbic Acid on Enzymatic Browning and Shelf Life of Fresh-Cut Red Delicious and Granny Smith Apples. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 2925-2934	4.1	20
56	Recovery of eggplant field waste as a source of phytochemicals. <i>Scientia Horticulturae</i> , 2020 , 261, 109023	4.1	20
55	A combination of eicosapentaenoic acid-free fatty acid, epigallocatechin-3-gallate and proanthocyanidins has a strong effect on mTOR signaling in colorectal cancer cells. <i>Carcinogenesis</i> , 2014 , 35, 2314-20	4.6	19
54	Functional ingredients produced by culture of <i>Koliella antarctica</i> . <i>Aquaculture</i> , 2010 , 299, 115-120	4.4	19
53	Target Analysis and Retrospective Screening of Multiple Mycotoxins in Pet Food Using UHPLC-Q-Orbitrap HRMS. <i>Toxins</i> , 2019 , 11,	4.9	18
52	New Strategies in the Cultivation of Olive Trees and Repercussions on the Nutritional Value of the Extra Virgin Olive Oil. <i>Molecules</i> , 2020 , 25,	4.8	18
51	In Vitro Bioaccessibility and Antioxidant Activity of Coffee Silverskin Polyphenolic Extract and Characterization of Bioactive Compounds Using UHPLC-Q-Orbitrap HRMS. <i>Molecules</i> , 2020 , 25,	4.8	17
50	Evaluation of biological and antimicrobial properties of freeze-dried whey fermented by different strains of <i>Lactobacillus plantarum</i> . <i>Food and Function</i> , 2018 , 9, 3688-3697	6.1	17
49	Light modulation of biomass and macromolecular composition of the diatom <i>Skeletonema marinoi</i> . <i>Journal of Biotechnology</i> , 2014 , 192 Pt A, 114-22	3.7	17
48	Dietary approach in the prevention and treatment of NAFLD. <i>Frontiers in Bioscience - Landmark</i> , 2012 , 17, 2259-68	2.8	17
47	Simultaneous Determination of AFB1 and AFM1 in Milk Samples by Ultra High Performance Liquid Chromatography Coupled to Quadrupole Orbitrap Mass Spectrometry. <i>Beverages</i> , 2018 , 4, 43	3.4	16

46	Quantification of lycopene in tomato products: comparing the performances of a newly proposed direct photothermal method and high-performance liquid chromatography. <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 1149-1153	4.3	15
45	Urinary levels of enniatin B and its phase I metabolites: First human pilot biomonitoring study. <i>Food and Chemical Toxicology</i> , 2018 , 118, 454-459	4.7	15
44	Arterial cord blood lutein levels in preterm and term healthy newborns are sex and gestational age dependent. <i>Clinical Biochemistry</i> , 2012 , 45, 1558-63	3.5	14
43	An Environmentally Friendly Practice Used in Olive Cultivation Capable of Increasing Commercial Interest in Waste Products from Oil Processing. <i>Antioxidants</i> , 2020 , 9,	7.1	13
42	Effects of Biostimulants on Annurca Fruit Quality and Potential Nutraceutical Compounds at Harvest and during Storage. <i>Plants</i> , 2020 , 9,	4.5	12
41	Lutein levels in arterial cord blood correlate with neuroprotein activin A in healthy preterm and term newborns: A trophic role for lutein?. <i>Clinical Biochemistry</i> , 2018 , 52, 80-84	3.5	12
40	Green tea polyphenols affect invasiveness of human gastric MKN-28 cells by inhibition of LPS or TNF- α -induced Matrix Metalloproteinase-9/2. <i>Biochimie Open</i> , 2016 , 3, 56-63	0	12
39	Direct determination of 3-chloropropanol esters in edible vegetable oils using high resolution mass spectrometry (HRMS-Orbitrap). <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017 , 34, 1893-1903	3.2	12
38	ANTIOXIDANT PROFILES OF CORBARA SMALL TOMATOES DURING RIPENING AND EFFECTS OF AQUEOUS EXTRACTS ON J774 CELL ANTIOXIDANT ENZYMES. <i>Journal of Food Biochemistry</i> , 2004 , 28, 1-20	3.3	12
37	Nutrient Supplementation Configures the Bioactive Profile and Production Characteristics of Three Brassica L. Microgreens Species Grown in Peat-Based Media. <i>Agronomy</i> , 2021 , 11, 346	3.6	12
36	Nutritional stress suppresses nitrate content and positively impacts ascorbic acid concentration and phenolic acids profile of lettuce microgreens. <i>Italus Hortus</i> , 2020 , 27, 41-52	4	11
35	Target analysis and retrospective screening of mycotoxins and pharmacologically active substances in milk using an ultra-high-performance liquid chromatography/high-resolution mass spectrometry approach. <i>Journal of Dairy Science</i> , 2020 , 103, 1250-1260	4	11
34	Development of an UHPLC-Q-Orbitrap HRMS method for simultaneous determination of mycotoxins and isoflavones in soy-based burgers. <i>LWT - Food Science and Technology</i> , 2019 , 99, 34-42	5.4	11
33	Phenotypic and molecular diversity in a collection of Pomodoro di Sorrento Italian tomato landrace. <i>Scientia Horticulturae</i> , 2016 , 203, 143-151	4.1	10
32	Mars Regolith Simulant Ameliorated by Compost as in situ Cultivation Substrate Improves Lettuce Growth and Nutritional Aspects. <i>Plants</i> , 2020 , 9,	4.5	9
31	Mapping the Primary and Secondary Metabolomes of Carob (L.) Fruit and Its Postharvest Antioxidant Potential at Critical Stages of Ripening. <i>Antioxidants</i> , 2021 , 10,	7.1	9
30	Changes in Phenolics and Fatty Acids Composition and Related Gene Expression during the Development from Seed to Leaves of Three Cultivated Cardoon Genotypes. <i>Antioxidants</i> , 2020 , 9,	7.1	8
29	Biomonitoring of Enniatin B1 and Its Phase I Metabolites in Human Urine: First Large-Scale Study. <i>Toxins</i> , 2020 , 12,	4.9	7

28	The Nutraceutical Properties of "Pizza Napoletana Marinara TSG" a Traditional Food Rich in Bioaccessible Antioxidants. <i>Antioxidants</i> , 2021 , 10,	7.1	7
27	Pod Morphology, Primary and Secondary Metabolite Profiles in Non-grafted and Grafted Carob Germplasm Are Configured by Agro-Environmental Zone, Genotype, and Growing Season. <i>Frontiers in Plant Science</i> , 2020 , 11, 612376	6.2	7
26	Study of the Chemical Components, Bioactivity and Antifungal Properties of the Coffee Husk. <i>Journal of Food Research</i> , 2018 , 7, 43	1.3	7
25	Use of greenhouse-covering films with tailored UV-B transmission dose for growing 'medicines' through plants: rocket salad case. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 6931-6936	4.3	6
24	Mineral and Antioxidant Attributes of Petroselinum crispum at Different Stages of Ontogeny: Microgreens vs. Baby Greens. <i>Agronomy</i> , 2021 , 11, 857	3.6	6
23	Potential of Pre-Harvest Wastes of Tobacco (Nicotiana tabacum L.) Crops, Grown for Smoke Products, as Source of Bioactive Compounds (Phenols and Flavonoids). <i>Sustainability</i> , 2021 , 13, 2087	3.6	6
22	Occurrence and Exposure Assessment of Mycotoxins in Ready-to-Eat Tree Nut Products through Ultra-High Performance Liquid Chromatography Coupled with High Resolution Q-Orbitrap Mass Spectrometry. <i>Metabolites</i> , 2020 , 10,	5.6	5
21	Preharvest Nutrient Deprivation Reconfigures Nitrate, Mineral, and Phytochemical Content of Microgreens. <i>Foods</i> , 2021 , 10,	4.9	5
20	Assessment of In Vitro Bioaccessibility of Polyphenols from Annurca, Limoncella, Red Delicious, and Golden Delicious Apples Using a Sequential Enzymatic Digestion Model. <i>Antioxidants</i> , 2021 , 10,	7.1	4
19	Ontogenetic Variation in the Mineral, Phytochemical and Yield Attributes of Brassicaceous Microgreens. <i>Foods</i> , 2021 , 10,	4.9	4
18	Mycotoxin Occurrence and Risk Assessment in Gluten-Free Pasta through UHPLC-Q-Exactive Orbitrap MS. <i>Toxins</i> , 2021 , 13,	4.9	3
17	Drupe Characters, Fatty Acids, Polyphenolic and Aromatic Profile of Olive Oil Obtained from "Oliva Bianca", Minor Autochthonous Cultivar of Campania. <i>Plants</i> , 2021 , 10,	4.5	3
16	Productive and Morphometric Traits, Mineral Composition and Secondary Metabolome Components of Borage and Purslane as Underutilized Species for Microgreens Production. <i>Horticulturae</i> , 2021 , 7, 211	2.5	3
15	Mitigation of High-Temperature Damage by Application of Kaolin and Pinolene on Young Olive Trees (Olea europaea L.): A Preliminary Experiment to Assess Biometric, Eco-Physiological and Nutraceutical Parameters. <i>Agronomy</i> , 2021 , 11, 1884	3.6	3
14	Biostimulants Improve Plant Growth and Bioactive Compounds of Young Olive Trees under Abiotic Stress Conditions. <i>Agriculture (Switzerland)</i> , 2022 , 12, 227	3	2
13	Towards a Cardoon (var.)-Based Biorefinery: A Case Study of Improved Cell Cultures via Genetic Modulation of the Phenylpropanoid Pathway. <i>International Journal of Molecular Sciences</i> , 2021 , 22,	6.3	2
12	Effect of canopy management techniques on the nutritional quality of Montepulciano grapevine in Puglia (Southern Italy). <i>Oeno One</i> , 2016 , 46, 253	3.3	2
11	Antioxidant activity of some African medicinal and dietary leafy African vegetables. <i>African Journal of Biotechnology</i> , 2012 , 11,	0.6	2

10	Use of Different Organic Carbon Sources in Cells: Effects on Biomass Productivity and Secondary Metabolites.. <i>Plants</i> , 2022 , 11,	4.5	2
9	Pearl Grey Shading Net Boosts the Accumulation of Total Carotenoids and Phenolic Compounds That Accentuate the Antioxidant Activity of Processing Tomato.. <i>Antioxidants</i> , 2021 , 10,	7.1	2
8	Photomicellar Catalyzed Synthesis of Amides from Isocyanides: Optimization, Scope, and NMR Studies of Photocatalyst/Surfactant Interactions. <i>ACS Organic & Inorganic Au</i> ,		1
7	Bioactive compounds and fruit quality traits of Vesuvian apricot cultivars (<i>Prunus armeniaca</i> L.) and use of skin cover colour as a harvesting index. <i>Australian Journal of Crop Science</i> , 2019 , 2022-2029	0.5	1
6	The Effects of Nutrient Solution Feeding Regime on Yield, Mineral Profile, and Phytochemical Composition of Spinach Microgreens. <i>Horticulturae</i> , 2021 , 7, 162	2.5	1
5	Yield, mineral and polyphenolic composition of two seed-propagated globe artichoke cultivars. <i>Acta Horticulturae</i> , 2016 , 83-88	0.3	1
4	Plant-Derived Biostimulants Differentially Modulate Primary and Secondary Metabolites and Improve the Yield Potential of Red and Green Lettuce Cultivars. <i>Agronomy</i> , 2022 , 12, 1361	3.6	1
3	Bioactive Compounds and Antioxidant Activity of Lettuce Grown in Different Mixtures of Monogastric-Based Manure With Lunar and Martian Soils.. <i>Frontiers in Nutrition</i> , 2022 , 9, 890786	6.2	0
2	Abiotic Stresses Elicitation Potentiates the Productiveness of Cardoon Calli as Bio-Factories for Specialized Metabolites Production. <i>Antioxidants</i> , 2022 , 11, 1041	7.1	0
1	The Nutraceutical Properties of Pizza Marinara TSG: A Traditional Food Rich in Bioaccessible Antioxidants. <i>Medical Sciences Forum</i> , 2021 , 2, 2		