

Giulia Graziani

List of Publications by Year in Descending Order

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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	Biostimulants Improve Plant Growth and Bioactive Compounds of Young Olive Trees under Abiotic Stress Conditions. <i>Agriculture (Switzerland)</i> , 2022 , 12, 227	3	2
98	Use of Different Organic Carbon Sources in Cells: Effects on Biomass Productivity and Secondary Metabolites.. <i>Plants</i> , 2022 , 11,	4.5	2
97	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
96	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
95	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
94	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
93	The Nutraceutical Properties of Pizza Marinara TSG a Traditional Food Rich in Bioaccessible Antioxidants. <i>Medical Sciences Forum</i> , 2021 , 2, 2		
92	The Nutraceutical Properties of "Pizza Napoletana Marinara TSG" a Traditional Food Rich in Bioaccessible Antioxidants. <i>Antioxidants</i> , 2021 , 10,	7.1	7
91	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
90	Mycotoxin Occurrence and Risk Assessment in Gluten-Free Pasta through UHPLC-Q-Exactive Orbitrap MS. <i>Toxins</i> , 2021 , 13,	4.9	3
89	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
88	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
87	Ontogenetic Variation in the Mineral, Phytochemical and Yield Attributes of Brassicaceous Microgreens. <i>Foods</i> , 2021 , 10,	4.9	4
86	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
85	Preharvest Nutrient Deprivation Reconfigures Nitrate, Mineral, and Phytochemical Content of Microgreens. <i>Foods</i> , 2021 , 10,	4.9	5
84	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
83	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

82	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
81	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
80	Mitigation of High-Temperature Damage by Application of Kaolin and Pinolene on Young Olive Trees (<i>Olea europaea</i> L.): A Preliminary Experiment to Assess Biometric, Eco-Physiological and Nutraceutical Parameters. <i>Agronomy</i> , 2021 , 11, 1884	3.6	3
79	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
78	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
77	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
76	Selenium Biofortification Impacts the Nutritive Value, Polyphenolic Content, and Bioactive Constitution of Variable Microgreens Genotypes. <i>Antioxidants</i> , 2020 , 9,	7.1	33
75	Effects of Biostimulants on Annurca Fruit Quality and Potential Nutraceutical Compounds at Harvest and during Storage. <i>Plants</i> , 2020 , 9,	4.5	12
74	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
73	Biomonitoring of Enniatin B1 and Its Phase I Metabolites in Human Urine: First Large-Scale Study. <i>Toxins</i> , 2020 , 12,	4.9	7
72	Analysis of Phenolic Compounds in Commercial L. Inflorescences Using UHPLC-Q-Orbitrap HRMS. <i>Molecules</i> , 2020 , 25,	4.8	41
71	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
70	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
69	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
68	Recovery of eggplant field waste as a source of phytochemicals. <i>Scientia Horticulturae</i> , 2020 , 261, 109023.1	4.1	20
67	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
66	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
65	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

64	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
63	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
62	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
61	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
60	Target Analysis and Retrospective Screening of Multiple Mycotoxins in Pet Food Using UHPLC-Q-Orbitrap HRMS. <i>Toxins</i> , 2019 , 11,	4.9	18
59	Red Wine Consumption and Cardiovascular Health. <i>Molecules</i> , 2019 , 24,	4.8	71
58	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
57	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
56	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
55	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
54	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
53	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
52	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
51	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
50	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
49	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
48	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
47	Multi-Mycotoxin Analysis in Durum Wheat Pasta by Liquid Chromatography Coupled to Quadrupole Orbitrap Mass Spectrometry. <i>Toxins</i> , 2017 , 9,	4.9	34

46	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
45	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
44	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
43	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
42	Yield, mineral and polyphenolic composition of two seed-propagated globe artichoke cultivars. <i>Acta Horticulturae</i> , 2016 , 83-88	0.3	1
41	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
40	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
39	Profiling chicory sesquiterpene lactones by high resolution mass spectrometry. <i>Food Research International</i> , 2015 , 67, 193-198	7	24
38	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	2.1	20
37	Anti-Proliferative Effect of Rosmarinus officinalis L. Extract on Human Melanoma A375 Cells. <i>PLoS ONE</i> , 2015 , 10, e0132439	3.7	39
36	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
35	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
34	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
33	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
32	The interaction of cocoa polyphenols with milk proteins studied by proteomic techniques. <i>Food Research International</i> , 2013 , 54, 406-415	7	57
31	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
30	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
29	Photo-selective hail nets affect fruit size and quality in Hayward kiwifruit. <i>Scientia Horticulturae</i> , 2012 , 141, 91-97	4.1	32

28	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
27	Dietary approach in the prevention and treatment of NAFLD. <i>Frontiers in Bioscience - Landmark</i> , 2012 , 17, 2259-68	2.8	17
26	Antioxidant activity of some African medicinal and dietary leafy African vegetables. <i>African Journal of Biotechnology</i> , 2012 , 11,	0.6	2
25	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
24	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
23	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
22	Antioxidants profile of small tomato fruits: Effect of irrigation and industrial process. <i>Scientia Horticulturae</i> , 2010 , 126, 156-163	4.1	36
21	Functional ingredients produced by culture of <i>Koliella antarctica</i> . <i>Aquaculture</i> , 2010 , 299, 115-120	4.4	19
20	Microwave assisted extraction of phenolic compounds from four different spices. <i>Molecules</i> , 2010 , 15, 6365-74	4.8	90
19	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
18	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
17	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
16	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
15	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
14	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
13	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
12	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
11	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

10	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
9	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
8	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
7	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
6	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
5	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
4	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
3	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
2	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
1	Photomicellar Catalyzed Synthesis of Amides from Isocyanides: Optimization, Scope, and NMR Studies of Photocatalyst/Surfactant Interactions. <i>ACS Organic & Inorganic Au</i> ,		1