

Angela Conte

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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.

53 papers	2,092 citations	25 h-index	45 g-index
55 ext. papers	2,414 ext. citations	4.6 avg, IF	5.12 L-index

#	Paper	IF	Citations
53	In vitro bio-accessibility and antioxidant activity of grape polyphenols. <i>Food Chemistry</i> , 2010 , 120, 599-606	8.5	397
52	Relationship between the antioxidant properties and the phenolic and flavonoid content in traditional balsamic vinegar. <i>Food Chemistry</i> , 2007 , 105, 564-571	8.5	149
51	Antiglycative and neuroprotective activity of colon-derived polyphenol catabolites. <i>Molecular Nutrition and Food Research</i> , 2011 , 55 Suppl 1, S35-43	5.9	138
50	Synergistic protection of PC12 cells from beta-amyloid toxicity by resveratrol and catechin. <i>Brain Research Bulletin</i> , 2003 , 62, 29-38	3.9	100
49	Phenolic compounds profile and antioxidant properties of six sweet cherry (<i>Prunus avium</i>) cultivars. <i>Food Research International</i> , 2017 , 97, 15-26	7	80
48	Nitric oxide synthase activity in molluscan hemocytes. <i>FEBS Letters</i> , 1995 , 365, 120-4	3.8	78
47	Effect of dietary melanoidins on lipid peroxidation during simulated gastric digestion: their possible role in the prevention of oxidative damage. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 2513-9	5.7	73
46	Bioaccessibility of polyphenols and cinnamaldehyde in cinnamon beverages subjected to in vitro gastro-pancreatic digestion. <i>Journal of Functional Foods</i> , 2014 , 7, 506-516	5.1	61
45	Effect of some phenolic compounds and beverages on pepsin activity during simulated gastric digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 8706-13	5.7	60
44	Biological activities and peptidomic profile of in vitro-digested cow, camel, goat and sheep milk. <i>International Dairy Journal</i> , 2018 , 81, 19-27	3.5	54
43	The type and concentration of milk increase the in vitro bioaccessibility of coffee chlorogenic acids. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 11056-64	5.7	54
42	Nitric oxide: an ancestral immunocyte effector molecule. <i>Advances in Neuroimmunology</i> , 1995 , 5, 463-78		51
41	From balsamic to healthy: traditional balsamic vinegar melanoidins inhibit lipid peroxidation during simulated gastric digestion of meat. <i>Food and Chemical Toxicology</i> , 2010 , 48, 2097-102	4.7	47
40	Antioxidant properties of traditional balsamic vinegar and boiled must model systems. <i>European Food Research and Technology</i> , 2008 , 227, 835-843	3.4	47
39	Antiglycative and antioxidative properties of coffee fractions. <i>Food Chemistry</i> , 2011 , 124, 1430-1435	8.5	46
38	SNPs in neurotrophin system genes and Alzheimer's disease in an Italian population. <i>Journal of Alzheimer's Disease</i> , 2008 , 15, 61-70	4.3	46
37	Release of angiotensin converting enzyme-inhibitory peptides during in vitro gastro-intestinal digestion of camel milk. <i>International Dairy Journal</i> , 2016 , 56, 119-128	3.5	39

36	CONTRIBUTION OF MELANOIDINS TO THE ANTIOXIDANT ACTIVITY OF TRADITIONAL BALSAMIC VINEGAR DURING AGING. <i>Journal of Food Biochemistry</i> , 2010 , 34, 1061-1078	3.3	38
35	THE FIRST TRACT OF ALIMENTARY CANAL AS AN EXTRACTOR. RELEASE OF PHYTOCHEMICALS FROM SOLID FOOD MATRICES DURING SIMULATED DIGESTION. <i>Journal of Food Biochemistry</i> , 2012 , 36, 555-568	3.3	32
34	Reversing of chlorambucil resistance by ethacrynic acid in a B-CLL patient. <i>British Journal of Haematology</i> , 1993 , 85, 409-10	4.5	31
33	Identification of ACE-inhibitory peptides from Phaseolus vulgaris after in vitro gastrointestinal digestion. <i>International Journal of Food Sciences and Nutrition</i> , 2015 , 66, 774-82	3.7	30
32	Bovine milk antioxidant properties: effect of in vitro digestion and identification of antioxidant compounds. <i>Dairy Science and Technology</i> , 2016 , 96, 657-676		30
31	Angiotensin-converting enzyme inhibitory peptides from goats milk released by in vitro gastro-intestinal digestion. <i>International Dairy Journal</i> , 2017 , 71, 6-16	3.5	28
30	Antioxidant properties of polyphenols incorporated in casein/sodium caseinate films. <i>International Dairy Journal</i> , 2012 , 25, 10-15	3.5	26
29	Comprehensive evaluation of phenolic profile in dark chocolate and dark chocolate enriched with Sakura green tea leaves or turmeric powder. <i>Food Research International</i> , 2018 , 112, 1-16	7	25
28	Comparative peptidomic profile and bioactivities of cooked beef, pork, chicken and turkey meat after in vitro gastro-intestinal digestion. <i>Journal of Proteomics</i> , 2019 , 208, 103500	3.9	24
27	Protocatechuic and 3,4-Dihydroxyphenylacetic Acids Inhibit Protein Glycation by Binding Lysine through a Metal-Catalyzed Oxidative Mechanism. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 7821-7831	5.7	22
26	CHANGES IN MAJOR ANTIOXIDANT COMPOUNDS DURING AGING OF TRADITIONAL BALSAMIC VINEGAR. <i>Journal of Food Biochemistry</i> , 2010 , 34, 152-171	3.3	21
25	Effects of glycosaminoglycans on U-937 leukemia cell proliferation and differentiation: structure-function relationship. <i>Experimental Cell Research</i> , 1994 , 215, 119-30	4.2	21
24	Effects of Different Low-Frequency Electromagnetic Fields on Lymphocyte Activation: At which Cellular Level?. <i>Journal of Bioelectricity</i> , 1990 , 9, 159-166		21
23	Effect of prolonged phenytoin administration on rat brain gene expression assessed by DNA microarrays. <i>Experimental Biology and Medicine</i> , 2010 , 235, 300-10	3.7	17
22	The paradoxical effect of extra-virgin olive oil on oxidative phenomena during in vitro co-digestion with meat. <i>Food Research International</i> , 2018 , 109, 82-90	7	16
21	Bone and bone-marrow interactions: haematological activity of osteoblastic growth peptide (OGP)-derived carboxy-terminal pentapeptide. Mobilizing properties on white blood cells and peripheral blood stem cells in mice. <i>Leukemia Research</i> , 2002 , 26, 19-27	2.7	16
20	Gastro-pancreatic release of phenolic compounds incorporated in a polyphenols-enriched cheese-curd. <i>LWT - Food Science and Technology</i> , 2015 , 60, 957-963	5.4	14
19	Composition and properties of peptides that survive standardised in vitro gastro-pancreatic digestion of bovine milk. <i>International Dairy Journal</i> , 2016 , 61, 196-204	3.5	14

18	Bioaccessibility, bioactivity and cell metabolism of dark chocolate phenolic compounds after in vitro gastro-intestinal digestion. <i>Journal of Functional Foods</i> , 2018 , 49, 424-436	5.1	13
17	Effects of chondroitin sulfates with different structures on leukemia cells: U-937 cell proliferation and differentiation. <i>Leukemia Research</i> , 1993 , 17, 789-98	2.7	12
16	Bioactivity and cell metabolism of in vitro digested sweet cherry (<i>Prunus avium</i>) phenolic compounds. <i>International Journal of Food Sciences and Nutrition</i> , 2019 , 70, 335-348	3.7	12
15	Antiproliferative Activity and Cell Metabolism of Hydroxycinnamic Acids in Human Colon Adenocarcinoma Cell Lines. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 3919-3931	5.7	11
14	Characterization of <i>Cyprinus carpio</i> brain nitric oxide synthase. <i>Neuroscience Letters</i> , 1998 , 242, 155-8	3.3	11
13	50 Hz magnetic fields of varying flux intensity affect cell shape changes in invertebrate immunocytes: the role of potassium ion channels. <i>Bioelectromagnetics</i> , 2002 , 23, 292-7	1.6	11
12	Physiologic pH changes modulate calcium ion dependence of brain nitric oxide synthase in <i>Carassius auratus</i> . <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2003 , 1619, 29-38	4	11
11	Mediterranean diet vegetable foods protect meat lipids from oxidation during gastro-intestinal digestion. <i>International Journal of Food Sciences and Nutrition</i> , 2020 , 71, 424-439	3.7	10
10	Domestic cooking methods affect the stability and bioaccessibility of dark purple eggplant (<i>Solanum melongena</i>) phenolic compounds. <i>Food Chemistry</i> , 2021 , 341, 128298	8.5	10
9	Effect of grape variety on the evolution of sugars, hydroxymethylfurfural, polyphenols and antioxidant activity during grape must cooking. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 808-816	3.8	9
8	Protein kinases mediate nitric oxide-induced apoptosis in the insect cell line IPLB-LdFB. <i>Cellular and Molecular Life Sciences</i> , 2002 , 59, 894-901	10.3	8
7	Role of pH on the calcium ion dependence of the nitric oxide synthase in the carp brain. <i>Brain Research Bulletin</i> , 2001 , 56, 67-71	3.9	7
6	Multidrug Resistance and Electromagnetic Fields. <i>Journal of Bioelectricity</i> , 1990 , 9, 209-212		7
5	NMR and pressure correlated analysis of metabolic changes in soft-X-rays irradiated yeast cells. <i>European Physical Journal D</i> , 1999 , 5, 267-270	1.3	5
4	Influence of Cooking Methods on Onion Phenolic Compounds Bioaccessibility. <i>Foods</i> , 2021 , 10,	4.9	4
3	Black, green, and pink pepper affect differently lipid oxidation during cooking and in vitro digestion of meat. <i>Food Chemistry</i> , 2021 , 350, 129246	8.5	3
2	Differential activity of glycosaminoglycans on colony-forming cells from cord blood. Preliminary results. <i>Leukemia Research</i> , 1999 , 23, 1015-9	2.7	2
1	Application of a Combined Peptidomics and In Silico Approach for the Identification of Novel Dipeptidyl Peptidase-IV-Inhibitory Peptides in In Vitro Digested Pinto Bean Protein Extract. <i>Current Issues in Molecular Biology</i> , 2022 , 44, 139-151	2.9	0

