

Antonio Colantuono

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.

12
papers

207
citations

8
h-index

12
g-index

12
ext. papers

275
ext. citations

5.1
avg, IF

3.52
L-index

#	Paper	IF	Citations
12	Pomegranate Peel Extract as an Inhibitor of SARS-CoV-2 Spike Binding to Human ACE2 Receptor (): A Promising Source of Novel Antiviral Drugs. <i>Frontiers in Chemistry</i> , 2021 , 9, 638187	5	22
11	Spray-dried olive mill wastewater reduces Maillard reaction in cookies model system. <i>Food Chemistry</i> , 2020 , 323, 126793	8.5	7
10	Milk substrates influence proteolytic activity of <i>Pseudomonas fluorescens</i> strains. <i>Food Control</i> , 2020 , 111, 107063	6.2	11
9	Vegetable By-products as a Resource for the Development of Functional Foods 2019 , 360-363		1
8	Influence of mild saline stress and growing season on yield and leaf quality of baby lettuce grown in floating system. <i>Acta Horticulturae</i> , 2019 , 147-152	0.3	1
7	Potential bioaccessibility and functionality of polyphenols and cynaropicrin from breads enriched with artichoke stem. <i>Food Chemistry</i> , 2018 , 245, 838-844	8.5	31
6	Evaluation of microfiltration and heat treatment on the microbiological characteristics, phenolic composition and volatile compound profile of pomegranate (<i>Punica granatum</i> L.) juice. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 3324-3332	4.3	14
5	Development and functional characterization of new antioxidant dietary fibers from pomegranate, olive and artichoke by-products. <i>Food Research International</i> , 2017 , 101, 155-164	7	24
4	GENOTYPIC VARIATION IN NUTRITIONAL AND ANTIOXIDANT PROFILE AMONG ICEBERG LETTUCE CULTIVARS. <i>Acta Scientiarum Polonorum, Hortorum Cultus</i> , 2017 , 16, 37-45	1.6	11
3	In vitro bioaccessibility and functional properties of polyphenols from pomegranate peels and pomegranate peels-enriched cookies. <i>Food and Function</i> , 2016 , 7, 4247-4258	6.1	28
2	Effect of olive mill wastewater phenol compounds on reactive carbonyl species and Maillard reaction end-products in ultrahigh-temperature-treated milk. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 10092-100	5.7	54
1	A pomegranate peel extract as inhibitor of SARS-CoV-2 Spike binding to human ACE2 (in vitro): a promising source of novel antiviral drugs		3