

# Cristina Sgherri

## List of Publications by Year in Descending Order

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**Version:** 2024-04-09

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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.

62 papers	2,563 citations	29 h-index	50 g-index
66 ext. papers	2,955 ext. citations	4.5 avg, IF	4.76 L-index

#	Paper	IF	Citations
62	Impact of Leaf Removal on Phenolics and Antioxidant Activity of Trebbiano Berries ( <i>Vitis vinifera</i> L.). <i>Plants</i> , <b>2022</b> , 11, 1303	4.5	0
61	Bread Fortified with Cooked Purple Potato Flour and Albedo: An Evaluation of Its Compositional and Sensorial Properties. <i>Foods</i> , <b>2021</b> , 10,	4.9	5
60	Drying Techniques and Storage: Do They Affect the Nutritional Value of Bee-Collected Pollen?. <i>Molecules</i> , <b>2020</b> , 25,	4.8	5
59	Development of Fortified Citrus Olive Oils: From Their Production to Their Nutraceutical Properties on the Cardiovascular System. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	9
58	Characterization and selection of functional yeast strains during sourdough fermentation of different cereal wholegrain flours. <i>Scientific Reports</i> , <b>2020</b> , 10, 12856	4.9	15
57	Olive Leaf Addition Increases Olive Oil Nutraceutical Properties. <i>Molecules</i> , <b>2019</b> , 24,	4.8	29
56	Cold-Pressing Olive Oil in the Presence of Cryomacerated Leaves of or : Nutraceutical and Sensorial Features. <i>Molecules</i> , <b>2019</b> , 24,	4.8	14
55	Freeze-drying duration influences the amino acid and rutin content in honeybee-collected chestnut pollen. <i>Saudi Journal of Biological Sciences</i> , <b>2019</b> , 26, 252-255	4	8
54	Nutraceutical Oils Produced by Olives and Peel of Tuscany Varieties as Sources of Functional Ingredients. <i>Molecules</i> , <b>2018</b> , 24,	4.8	21
53	Phenolic enrichment in apple skin following post-harvest fruit UV-B treatment. <i>Postharvest Biology and Technology</i> , <b>2018</b> , 138, 37-45	6.2	29
52	Preliminary Results About the Use of Argon and Carbon Dioxide in the Extra Virgin Olive Oil (EVOO) Storage to Extend Oil Shelf Life: Chemical and Sensorial Point of View. <i>European Journal of Lipid Science and Technology</i> , <b>2018</b> , 120, 1800156	3	17
51	Concentration of phenolic compounds is increased in lettuce grown under high light intensity and elevated CO. <i>Plant Physiology and Biochemistry</i> , <b>2018</b> , 123, 233-241	5.4	62
50	The effects of packaging and storage temperature on the shelf-life of extra virgin olive oil. <i>Heliyon</i> , <b>2018</b> , 4, e00888	3.6	21
49	Elevated CO and salinity are responsible for phenolics-enrichment in two differently pigmented lettuces. <i>Plant Physiology and Biochemistry</i> , <b>2017</b> , 115, 269-278	5.4	36
48	Biochar amendment affects phenolic composition and antioxidant capacity restoring the nutraceutical value of lettuce grown in a copper-contaminated soil. <i>Scientia Horticulturae</i> , <b>2017</b> , 215, 9-14	4.1	11
47	A kinetic approach to describe the time evolution of red wine as a function of packaging conditions adopted: Influence of closure and storage position. <i>Food Packaging and Shelf Life</i> , <b>2017</b> , 13, 44-48	8.2	13
46	Reactive Oxygen Species and Photosynthetic Functioning <b>2017</b> , 137-155		3

45	Biofortification with Iron and Zinc Improves Nutritional and Nutraceutical Properties of Common Wheat Flour and Bread. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 5443-5452	5.7	30
44	Retention of phenolic compounds and antioxidant properties in potato bread obtained from a dough enriched with a powder from the purple cv. Vitelotte. <i>Journal of Agricultural Economics</i> , <b>2017</b> , ,	0.6	4
43	Dual inoculation with AMF and associated bacteria improves nutraceutical value of sweet basil grown under commercial conditions. <i>Journal of Agricultural Economics</i> , <b>2017</b> ,	0.6	5
42	Microwave-Assisted Drying for the Conservation of Honeybee Pollen. <i>Materials</i> , <b>2016</b> , 9,	3.5	20
41	Effect of Nitrogen Fertilization and Harvest Time on Steviol Glycosides, Flavonoid Composition, and Antioxidant Properties in Stevia rebaudiana Bertoni. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 7041-50	5.7	46
40	Ultraviolet-B radiation applied to detached peach fruit: A study of free radical generation by EPR spin trapping. <i>Plant Physiology and Biochemistry</i> , <b>2015</b> , 96, 124-31	5.4	18
39	Organically vs conventionally grown winter wheat: effects on grain yield, technological quality, and on phenolic composition and antioxidant properties of bran and refined flour. <i>Food Chemistry</i> , <b>2015</b> , 175, 445-51	8.5	47
38	Effects of azole treatments on the physical properties of Candida albicans plasma membrane: a spin probe EPR study. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , <b>2014</b> , 1838, 465-73	3.8	9
37	Phenolic composition and related antioxidant properties in differently colored lettuces: a study by electron paramagnetic resonance (EPR) kinetics. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 12001-7	5.7	28
36	Effects of oxidative stress caused by NaCl or Na2SO4 excess on lipoic acid and tocopherols in Genovese and Fine basil (Ocimum basilicum). <i>Annals of Applied Biology</i> , <b>2013</b> , 163, 23-32	2.6	20
35	Antioxidative responses in Vitis vinifera infected by grapevine fanleaf virus. <i>Journal of Plant Physiology</i> , <b>2013</b> , 170, 121-8	3.6	12
34	Antifungal activity of azole compounds CPA18 and CPA109 against azole-susceptible and -resistant strains of Candida albicans. <i>Journal of Antimicrobial Chemotherapy</i> , <b>2013</b> , 68, 1111-9	5.1	16
33	The influence of EDDS on the metabolic and transcriptional responses induced by copper in hydroponically grown Brassica carinata seedlings. <i>Plant Physiology and Biochemistry</i> , <b>2012</b> , 55, 43-51	5.4	15
32	Changes in the antioxidative systems of Ocimum basilicum L. (cv. Fine) under different sodium salts. <i>Acta Physiologiae Plantarum</i> , <b>2012</b> , 34, 1873-1881	2.6	26
31	Contribution of major lipophilic antioxidants to the antioxidant activity of basil extracts: an EPR study. <i>Journal of the Science of Food and Agriculture</i> , <b>2011</b> , 91, 1128-34	4.3	8
30	Lipoic acid and redox status in barley plants subjected to salinity and elevated CO2. <i>Physiologia Plantarum</i> , <b>2010</b> , 139, 256-68	4.6	44
29	Antioxidative response of Atriplex codonocarpa to mercury. <i>Environmental and Experimental Botany</i> , <b>2010</b> , 69, 9-16	5.9	33
28	Antioxidative responses of Ocimum basilicum to sodium chloride or sodium sulphate salinization. <i>Plant Physiology and Biochemistry</i> , <b>2010</b> , 48, 772-7	5.4	70

27	Levels of antioxidants and nutraceuticals in basil grown in hydroponics and soil. <i>Food Chemistry</i> , <b>2010</b> , 123, 416-422	8.5	76
26	The oxidative stress caused by salinity in two barley cultivars is mitigated by elevated CO <sub>2</sub> . <i>Physiologia Plantarum</i> , <b>2009</b> , 135, 29-42	4.6	165
25	Implication of phospholipase D in response of <i>Hordeum vulgare</i> root to short-term potassium deprivation. <i>Journal of Plant Physiology</i> , <b>2009</b> , 166, 499-506	3.6	5
24	Brassica napus subjected to copper excess: Phospholipases C and D and glutathione system in signalling. <i>Environmental and Experimental Botany</i> , <b>2008</b> , 62, 238-246	5.9	25
23	Irrigation with diluted seawater improves the nutritional value of cherry tomatoes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 3391-7	5.7	59
22	The influence of diluted seawater and ripening stage on the content of antioxidants in fruits of different tomato genotypes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 2452-8	5.7	42
21	Early production of activated oxygen species in root apoplast of wheat following copper excess. <i>Journal of Plant Physiology</i> , <b>2007</b> , 164, 1152-60	3.6	61
20	Enzymatic and non-enzymatic protective mechanisms in recalcitrant seeds of <i>Araucaria bidwillii</i> subjected to desiccation. <i>Plant Physiology and Biochemistry</i> , <b>2006</b> , 44, 556-63	5.4	27
19	Role of phenolics in the antioxidative status of the resurrection plant <i>Ramonda serbica</i> during dehydration and rehydration. <i>Physiologia Plantarum</i> , <b>2004</b> , 122, 478-485	4.6	109
18	The role of lipoic acid in the regulation of the redox status of wheat irrigated with 20% sea water. <i>Plant Physiology and Biochemistry</i> , <b>2004</b> , 42, 329-34	5.4	14
17	Antioxidative responses of wheat treated with realistic concentration of cadmium. <i>Environmental and Experimental Botany</i> , <b>2003</b> , 50, 265-276	5.9	135
16	Phenols and antioxidative status of <i>Raphanus sativus</i> grown in copper excess. <i>Physiologia Plantarum</i> , <b>2003</b> , 118, 21-28	4.6	122
15	Uptake and Translocation of Copper in Brassicaceae. <i>Journal of Plant Nutrition</i> , <b>2003</b> , 26, 1065-1083	2.3	15
14	Lipoic acid: a unique antioxidant in the detoxification of activated oxygen species. <i>Plant Physiology and Biochemistry</i> , <b>2002</b> , 40, 463-470	5.4	120
13	Relation between lipoic acid and cell redox status in wheat grown in excess copper. <i>Plant Physiology and Biochemistry</i> , <b>2002</b> , 40, 591-597	5.4	55
12	Photosystem II photochemical efficiency, zeaxanthin and antioxidant contents in the poikilohydric <i>Ramonda serbica</i> during dehydration and rehydration. <i>Photosynthesis Research</i> , <b>2001</b> , 67, 79-88	3.7	52
11	Antioxidative enzymes in two wheat cultivars, differently sensitive to drought and subjected to subsymptomatic copper doses. <i>Journal of Plant Physiology</i> , <b>2001</b> , 158, 1439-1447	3.6	28
10	Fluidity Changes in Thylakoid Membranes of Durum Wheat Induced by Oxidative Stress: A Spin Probe EPR Study. <i>Journal of Physical Chemistry B</i> , <b>2001</b> , 105, 3127-3134	3.4	7

9	Growth in excess copper induces changes in the lipid composition and fluidity of PSII-enriched membranes in wheat. <i>Physiologia Plantarum</i> , <b>2000</b> , 108, 87-93	4.6	129
8	Protein dynamics in thylakoids of the desiccation-tolerant plant <i>Boea hygroskopica</i> during dehydration and rehydration. <i>Plant Physiology</i> , <b>2000</b> , 124, 1427-36	6.6	46
7	Thylakoid-bound and stromal antioxidative enzymes in wheat treated with excess copper. <i>Physiologia Plantarum</i> , <b>1998</b> , 104, 630-638	4.6	95
6	Stromal and thylakoid-bound ascorbate peroxidases in NaCl-treated wheat. <i>Physiologia Plantarum</i> , <b>1998</b> , 104, 735-740	4.6	39
5	The role of the glutathione system during dehydration of <i>Boea hygroskopica</i> . <i>Physiologia Plantarum</i> , <b>1997</b> , 99, 23-30	4.6	4
4	Sunflower seedlings subjected to increasing water deficit stress: oxidative stress and defence mechanisms. <i>Physiologia Plantarum</i> , <b>1995</b> , 93, 25-30	4.6	134
3	Lipid Composition and Protein Dynamics in Thylakoids of Two Wheat Cultivars Differently Sensitive to Drought. <i>Plant Physiology</i> , <b>1995</b> , 108, 191-197	6.6	90
2	Activated oxygen production and detoxification in wheat plants subjected to a water deficit programme. <i>Journal of Experimental Botany</i> , <b>1995</b> , 46, 1123-1130	7	105
1	Chemical changes and O <sub>2</sub> production in thylakoid membranes under water stress. <i>Physiologia Plantarum</i> , <b>1993</b> , 87, 211-216	4.6	54