Gabriele Loris Beccaro

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9180319/publications.pdf

Version: 2024-02-01

26 papers

447 citations

687335 13 h-index 752679 20 g-index

27 all docs

27 docs citations

times ranked

27

505 citing authors

#	Article	IF	CITATIONS
1	Total antioxidant capacity and total phenolic and anthocyanin contents in fruit species grown in Northwest Italy. Scientia Horticulturae, 2013, 160, 351-357.	3.6	45
2	Assessing and Monitoring the Sustainability in Rural World Heritage Sites. Sustainability, 2015, 7, 14186-14210.	3.2	40
3	New Findings in Prunus padus L. Fruits as a Source of Natural Compounds: Characterization of Metabolite Profiles and Preliminary Evaluation of Antioxidant Activity. Molecules, 2018, 23, 725.	3.8	36
4	Traditional and Unconventional Dried Fruit Snacks as a Source of Health-Promoting Compounds. Antioxidants, 2019, 8, 396.	5.1	32
5	Advances in Rootstock Breeding of Nut Trees: Objectives and Strategies. Plants, 2021, 10, 2234.	3.5	30
6	<i>Castanea</i> spp. buds as a phytochemical source for herbal preparations: botanical fingerprint for nutraceutical identification and functional food standardisation. Journal of the Science of Food and Agriculture, 2014, 94, 2863-2873.	3.5	28
7	An innovative green extraction and re-use strategy to valorize food supplement by-products: Castanea sativa bud preparations as case study. Food Research International, 2019, 115, 276-282.	6.2	26
8	Bud-Derivatives, a Novel Source of Polyphenols and How Different Extraction Processes Affect Their Composition. Foods, 2020, 9, 1343.	4.3	24
9	Biomolecules and Natural Medicine Preparations: Analysis of New Sources of Bioactive Compounds from Ribes and Rubus spp. Buds. Pharmaceuticals, 2016, 9, 7.	3.8	23
10	Pulsed Ultrasound-Assisted Extraction as an Alternative Method to Conventional Maceration for the Extraction of the Polyphenolic Fraction of Ribes nigrum Buds: A New Category of Food Supplements Proposed by The FINNOVER Project. Foods, 2019, 8, 466.	4.3	19
11	Bioactive Compounds, Nutritional Traits, and Antioxidant Properties of <i>Artocarpus altilis</i> (Parkinson) Fruits: Exploiting a Potential Functional Food for Food Security on the Comoros Islands. Journal of Food Quality, 2018, 2018, 1-11.	2.6	17
12	Phytochemical Characterization and Bioactivity Evaluation of Autumn Olive (Elaeagnus umbellata) Tj ETQq0 0 0 (Switzerland), 2020, 10, 4354.	rgBT /Over	rlock 10 Tf 50 17
13	First ethnobotanical inventory and phytochemical analysis of plant species used by indigenous people living in the Maromizaha forest, Madagascar. Journal of Ethnopharmacology, 2019, 232, 73-89.	4.1	16
14	Analytical Strategies for Fingerprinting of Antioxidants, Nutritional Substances, and Bioactive Compounds in Foodstuffs Based on High Performance Liquid Chromatography–Mass Spectrometry: An Overview. Foods, 2020, 9, 1734.	4.3	12
15	Endophytic Fungi and Ecological Fitness of Chestnuts. Plants, 2021, 10, 542.	3.5	11
16	Use of an Animal Model to Evaluate Anxiolytic Effects of Dietary Supplementation with Tilia tomentosa Moench Bud Extracts. Nutrients, 2020, 12, 3328.	4.1	10
17	Strategies for the Management of Traditional Chestnut Landscapes in Pesio Valley, Italy: A Participatory Approach. Land, 2020, 9, 536.	2.9	9
18	Nutraceuticals in Alternative and Underutilized Fruits as Functional Food Ingredients: Ancient Species for New Health Needs., 2018,, 261-282.		8

#	Article	IF	CITATIONS
19	Traditional Foods and Sustainable Rural Development: Exploiting the Case of the Comoros Tea as a Potential Source of Bioactive Compounds. Sustainability, 2021, 13, 5815.	3.2	7
20	Assessing Nutritional Traits and Phytochemical Composition of Artisan Jams Produced in Comoros Islands: Using Indigenous Fruits with High Health-Impact as an Example of Biodiversity Integration and Food Security in Rural Development. Molecules, 2018, 23, 2707.	3.8	6
21	Vitis vinifera L. Pruning Waste for Bud-Preparations as Source of Phenolic Compounds–Traditional and Innovative Extraction Techniques to Produce New Natural Products. Plants, 2021, 10, 2233.	3.5	6
22	The 3Rs: Reduction and refinement through a multivariate statistical analysis approach in a behavioural study to unveil anxiolytic effects of natural extracts of Tilia tomentosa. Biomedical Science and Engineering, 2020, 3, .	0.0	5
23	Quali-Quantitative Study on Phenol Compounds as Early Predictive Markers of Graft Incompatibility: A Case Study on Chestnut (Castanea spp.). Horticulturae, 2022, 8, 32.	2.8	5
24	Local and underutilised fruits as a source of nutraceutical molecules: bioactive compounds in Mespilus germanica L European Food Research and Technology, 2021, 247, 2861-2868.	3.3	4
25	First phytochemical study of six tree and shrub species with high health-promoting potential from Madagascar: Innovative uses for food and medicinal applications. Scientia Horticulturae, 2022, 299, 111010.	3.6	2
26	Integrating Traditional Wheat-Based Foods with High Health Value Flours: Castanea spp. Agro-Biodiversity in Bakery Products. Agriculture (Switzerland), 2022, 12, 946.	3.1	2