

Gilda Aiello

List of Publications by Year in descending order

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Version: 2024-02-01

27
papers

923
citations

471061

17
h-index

552369

26
g-index

28
all docs

28
docs citations

28
times ranked

911
citing authors

#	ARTICLE	IF	CITATIONS
1	Multifunctional peptides for the prevention of cardiovascular disease: A new concept in the area of bioactive food-derived peptides. <i>Journal of Functional Foods</i> , 2019, 55, 135-145.	1.6	110
2	Exploration of Potentially Bioactive Peptides Generated from the Enzymatic Hydrolysis of Hempseed Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10174-10184.	2.4	70
3	Lupin Peptides Modulate the Protein-Protein Interaction of PCSK9 with the Low Density Lipoprotein Receptor in HepG2 Cells. <i>Scientific Reports</i> , 2016, 6, 29931.	1.6	69
4	A multidisciplinary investigation on the bioavailability and activity of peptides from lupin protein. <i>Journal of Functional Foods</i> , 2016, 24, 297-306.	1.6	66
5	Proteomic characterization of hempseed (<i>Cannabis sativa</i> L.). <i>Journal of Proteomics</i> , 2016, 147, 187-196.	1.2	64
6	Hempseed Peptides Exert Hypocholesterolemic Effects with a Statin-Like Mechanism. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8829-8838.	2.4	57
7	Investigations on the hypocholesterolaemic activity of LILPKHSDAD and LTFPGSAED, two peptides from lupin β^2 -conglutin: Focus on LDLR and PCSK9 pathways. <i>Journal of Functional Foods</i> , 2017, 32, 1-8.	1.6	49
8	Effect of soy on metabolic syndrome and cardiovascular risk factors: a randomized controlled trial. <i>European Journal of Nutrition</i> , 2018, 57, 499-511.	1.8	49
9	Mass Spectrometry-Based Proteomic Approach in <i>Oenococcus oeni</i> Enological Starter. <i>Journal of Proteome Research</i> , 2014, 13, 2856-2866.	1.8	48
10	Behavior of three hypocholesterolemic peptides from soy protein in an intestinal model based on differentiated Caco-2 cell. <i>Journal of Functional Foods</i> , 2018, 45, 363-370.	1.6	44
11	Phycobiliproteins from <i>Arthrospira Platensis</i> (Spirulina): A New Source of Peptides with Dipeptidyl Peptidase-IV Inhibitory Activity. <i>Nutrients</i> , 2020, 12, 794.	1.7	43
12	Recent Advances in Microalgae Peptides: Cardiovascular Health Benefits and Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 11825-11838.	2.4	33
13	Chemical and biological characterization of spirulina protein hydrolysates: Focus on ACE and DPP-IV activities modulation. <i>Journal of Functional Foods</i> , 2019, 63, 103592.	1.6	32
14	Soybean Peptides Exert Multifunctional Bioactivity Modulating 3-Hydroxy-3-Methylglutaryl-CoA Reductase and Dipeptidyl Peptidase-IV Targets in Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 4824-4830.	2.4	24
15	Assessment of the Multifunctional Behavior of Lupin Peptide P7 and Its Metabolite Using an Integrated Strategy. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13179-13188.	2.4	24
16	Investigation of the intestinal trans-epithelial transport and antioxidant activity of two hempseed peptides WVSPLAGRT (H2) and IGFLIIVV (H3). <i>Food Research International</i> , 2022, 152, 110720.	2.9	23
17	Assessment of the Physicochemical and Conformational Changes of Ultrasound-Driven Proteins Extracted from Soybean Okara Byproduct. <i>Foods</i> , 2021, 10, 562.	1.9	20
18	Trans-Epithelial Transport, Metabolism, and Biological Activity Assessment of the Multi-Target Lupin Peptide LILPKHSDAD (P5) and Its Metabolite LPKHSDAD (P5-Met). <i>Nutrients</i> , 2021, 13, 863.	1.7	17

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19	Investigation of <i>Chlorella pyrenoidosa</i> Protein as a Source of Novel Angiotensin I-Converting Enzyme (ACE) and Dipeptidyl Peptidase-IV (DPP-IV) Inhibitory Peptides. <i>Nutrients</i> , 2021, 13, 1624.	1.7	17
20	Proteomic analysis of sweet algerian apricot kernels (<i>Prunus armeniaca</i> L.) by combinatorial peptide ligand libraries and LC-MS/MS. <i>Food Chemistry</i> , 2018, 239, 935-945.	4.2	15
21	YDFYPSSTKDQQS (P3), a peptide from lupin protein, absorbed by Caco-2 cells, modulates cholesterol metabolism in HepG2 cells via SREBP-1 activation. <i>Journal of Food Biochemistry</i> , 2018, 42, e12524.	1.2	13
22	Functionalization of soya press cake (okara) by ultrasonication for enhancement of submerged fermentation with <i>Lactobacillus paracasei</i> LUHS244 for wheat bread production. <i>LWT - Food Science and Technology</i> , 2021, 152, 112337.	2.5	11
23	Oxidative Stress Modulation by Carnosine in Scaffold Free Human Dermis Spheroids Model: A Proteomic Study. <i>International Journal of Molecular Sciences</i> , 2022, 23, 1468.	1.8	8
24	Analysis of Narrow-Leaf Lupin Proteins in Lupin-Enriched Pasta by Untargeted and Targeted Mass Spectrometry. <i>Foods</i> , 2020, 9, 1083.	1.9	6
25	Cholesterol-Reducing Foods: Proteins and Peptides. , 2019, , 323-329.		3
26	Composition of the Protein Ingredients from Insoluble Oat Byproducts Treated with Food-Grade Enzymes, Such as Amylase, Cellulose/Xylanase, and Protease. <i>Foods</i> , 2021, 10, 2695.	1.9	3
27	Application in nutrition: cholesterol-lowering activity. , 2021, , 551-568.		1