Raffaele Porta

List of Publications by Year
in descending order

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111 papers	3,018 citations	147566 31 h-index	205818 48 g-index
111 all docs	111 docs citations	111 times ranked	2647 citing authors

#	Article	IF	Citations
1	Chitosan/whey protein film as active coating to extend Ricotta cheese shelf-life. LWT - Food Science and Technology, 2011, 44, 2324-2327.	2.5	178
2	Chitosanâ^'Whey Protein Edible Films Produced in the Absence or Presence of Transglutaminase:Â Analysis of Their Mechanical and Barrier Properties. Biomacromolecules, 2006, 7, 744-749.	2.6	151
3	Preparation and mechanical properties of edible pectinâ€“soy flour films obtained in the absence or presence of transglutaminase. Journal of Biotechnology, 2003, 102, 191-198.	1.9	144
4	Fresh-cut fruit and vegetable coatings by transglutaminase-crosslinked whey protein/pectin edible films. LWT - Food Science and Technology, 2017, 75, 124-130.	2.5	103
5	Transglutaminase Crosslinked Pectin- and Chitosan-based Edible Films: A Review. Critical Reviews in Food Science and Nutrition, 2011, 51, 223-238.	5.4	91
6	Incorporation of whey proteins into cheese curd by using transglutaminase. Biotechnology and Applied Biochemistry, 2003, 38, 289.	1.4	73
7	Basil Essential Oil: Composition, Antimicrobial Properties, and Microencapsulation to Produce Active Chitosan Films for Food Packaging. Foods, 2021, 10, 121.	1.9	73
8	Expression and enzymatic activity of small intestinal tissue transglutaminase in celiac disease. American Journal of Gastroenterology, 2003, 98, 1813-1820.	0.2	71
9	Application of Transglutaminase-Crosslinked Whey Protein/Pectin Films as Water Barrier Coatings in Fried and Baked Foods. Food and Bioprocess Technology, 2014, 7, 447-455.	2.6	68
10	Transglutaminase-catalyzed preparation of chitosanâ€“ovalbumin films. Enzyme and Microbial Technology, 2007, 40, 437-441.	1.6	63
11	Biorefining of seed oil cakes as industrial co-streams for production of innovative bioplastics. A review. Trends in Food Science and Technology, 2021, 109, 259-270.	7.8	63
12	Transglutaminase-catalyzed synthesis of trypsin-cyclodextrin conjugates: Kinetics and stability properties. Biotechnology and Bioengineering, 2003, 81, 732-737.	1.7	57
13	Immunosuppressive and anti-inflammatory properties of a major protein secreted from the epithelium of the rat seminal vesicles. Biochemical Pharmacology, 1989, 38, 121-131.	2.0	55
14	Characterization of Citrus pectin edible films containing transglutaminase-modified phaseolin. Carbohydrate Polymers, 2014, 106, 200-208.	5.1	53
15	Mass spectrometric identification of the amino donor and acceptor sites in a transglutaminase protein substrate secreted from rat seminal vesicles. Biochemistry, 1991, 30, 3114-3120.	1.2	51
16	Development and properties of new chitosan-based films plasticized with spermidine and/or glycerol. Food Hydrocolloids, 2019, 87, 245-252.	5.6	49
17	Synthesis and Resistance to in Vitro Proteolysis of Transglutaminase Cross-Linked Phaseolin, the Major Storage Protein from Phaseolus vulgaris. Journal of Agricultural and Food Chemistry, 2007, 55, 4717-4721.	2.4	45
18	Microstructure and properties of bitter vetch (Vicia ervilia) protein films reinforced by microbial transglutaminase. Food Hydrocolloids, 2015, 50, 102-107.	5.6	44

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19	Thermal stabilization of trypsin by enzymic modification with Î²-cyclodextrin derivatives. Biotechnology and Applied Biochemistry, 2003, 38, 53.	1.4	42
20	Transglutaminase-Induced Chemical and Rheological Properties of Cheese. Food Biotechnology, 2010, 24, 107-120.	0.6	40
21	Bioactive mesoporous silica nanocomposite films obtained from native and transglutaminase-crosslinked bitter vetch proteins. Food Hydrocolloids, 2018, 82, 106-115.	5.6	40
22	Transglutaminase from Rat Coagulating Gland Secretion. Journal of Biological Chemistry, 1996, 271, 27416-27423.	1.6	39
23	Transglutaminase-mediated modification of ovomucoid: effects on its trypsin inhibitory activity and antigenic properties. Amino Acids, 2013, 44, 285-292.	1.2	39
24	Effect of Transglutaminase on the Mechanical and Barrier Properties of Whey Protein/Pectin Films Prepared at Complexation pH. Journal of Agricultural and Food Chemistry, 2013, 61, 4593-4598.	2.4	39
25	Biopolymers as Food Packaging Materials. International Journal of Molecular Sciences, 2020, 21, 4942.	1.8	38
26	Anthropocene, the plastic age and future perspectives. FEBS Open Bio, 2021, 11, 948-953.	1.0	37
27	Cereal dietary proteins with sites for cross-linking by transglutaminase. Phytochemistry, 1990, 29, 2801-2804.	1.4	36
28	Blend films of pectin and bitter vetch (Vicia ervilia) proteins: Properties and effect of transglutaminase. Innovative Food Science and Emerging Technologies, 2016, 36, 245-251.	2.7	36
29	The Plastics Sunset and the Bio-Plastics Sunrise. Coatings, 2019, 9, 526.	1.2	36
30	Transglutaminase-catalyzed site-specific glycosidation of catalase with aminated dextran. Journal of Biotechnology, 2006, 122, 326-333.	1.9	34
31	Black Edible Films from Protein-Containing Defatted Cake of Nigella sativa Seeds. International Journal of Molecular Sciences, 2020, 21, 832.	1.8	34
32	Identification of Prunus armeniaca cultivars by RAPD and SCAR markers. Biotechnology Letters, 2002, 24, 749-755.	1.1	31
33	Inhibition of macrophage phagocytic activity by SV-IV, a major protein secreted from the rat seminal vesicle epithelium. Journal of Reproductive Immunology, 1989, 16, 269-284.	0.8	29
34	Rat Seminal Vesicle Protein SV-IV and Its Transglutaminase-Synthesized Polyaminated Derivative SPD2-SV-IV Induce Cytokine Release from Human Resting Lymphocytes and Monocytesin Vitro. Cellular Immunology, 1996, 168, 148-157.	1.4	29
35	Enzymatic milk clotting activity in artichoke (Cynara scolymus) leaves and alpine thistle (Carduus) Tj ETQq1 1 0.784314 rgBT /Overlock 115-121.	4.2	28
36	Polyamines as new cationic plasticizers for pectin-based edible films. Carbohydrate Polymers, 2016, 153, 222-228.	5.1	28

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37	Substance P as a transglutaminase substrate: Identification of the reaction products by fast atom bombardment mass spectrometry. Analytical Biochemistry, 1988, 172, 499-503.	1.1	27
38	Nanochannel-based electrochemical assay for transglutaminase activity. Chemical Communications, 2014, 50, 13356-13358.	2.2	27
39	Glycerol-Plasticized Films Obtained from Whey Proteins Denatured at Alkaline pH. Coatings, 2019, 9, 322.	1.2	27
40	Ubiquitination of tissue transglutaminase is modulated by interferon alpha in human lung cancer cells. Biochemical Journal, 2003, 370, 205-212.	1.7	26
41	Bitter vetch (Vicia ervilia) seed protein concentrate as possible source for production of bilayered films and biodegradable containers. Food Hydrocolloids, 2016, 60, 232-242.	5.6	26
42	Hemp (Cannabis sativa) seed oilcake as a promising by-product for developing protein-based films: Effect of transglutaminase-induced crosslinking. Food Packaging and Shelf Life, 2022, 31, 100779.	3.3	24
43	Inhibitory Effect of SV-IV, a Major Protein Secreted From the Rat Seminal Vesicle Epithelium, on Phagocytosis and Chemotaxis of Human Polymorphonuclear Leukocytes. Journal of Leukocyte Biology, 1989, 46, 409-416.	1.5	23
44	Properties of a new protein film from bitter vetch (Vicia ervilia) and effect of CaCl2 on its hydrophobicity. International Journal of Biological Macromolecules, 2013, 57, 118-123.	3.6	23
45	Human-immunodeficiency-virus transmembrane glycoprotein gp41 is an amino acceptor and donor substrate for transglutaminase in vitro. FEBS Journal, 1993, 215, 99-104.	0.2	22
46	Transglutaminases as Biotechnological Tools. , 2005, 38, 174-191.		22
47	Role of constituents on the network formation of hydrocolloid edible films. Journal of Food Engineering, 2008, 89, 195-203.	2.7	22
48	Transglutaminase-mediated macromolecular assembly: production of conjugates for food and pharmaceutical applications. Amino Acids, 2014, 46, 767-776.	1.2	22
49	Trehaloseâ€containing hydrocolloid edible films prepared in the presence of transglutaminase. Biopolymers, 2014, 101, 931-937.	1.2	22
50	An anti-inflammatory protein secreted from the rat seminal vesicle epithelium inhibits the synthesis of platelet-activating factor and the release of arachidonic acid and prostacyclin. FEBS Journal, 1990, 192, 481-485.	0.2	21
51	Improved shelf-life of Nabulsi cheese wrapped with hydrocolloid films. Food Hydrocolloids, 2019, 96, 29-35.	5.6	21
52	Dissociation of enhanced ornithine decarboxylase activity and optic nerve regeneration in goldfish. Developmental Brain Research, 1982, 4, 149-156.	2.1	20
53	Characterization and antioxidant activity of bitter vetch protein-based films containing pomegranate juice. LWT - Food Science and Technology, 2016, 74, 77-83.	2.5	20
54	In vivo inhibition of cell-mediated and humoral immune responses to cellular antigens by SV-IV, a major protein secreted from the rat seminal vesicle epithelium. Journal of Reproductive Immunology, 1995, 28, 15-30.	0.8	19

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55	Plasticizing Effects of Polyamines in Protein-Based Films. International Journal of Molecular Sciences, 2017, 18, 1026.	1.8	18
56	Putrescineâ€“polysaccharide conjugates as transglutaminase substrates and their possible use in producing crosslinked films. Amino Acids, 2010, 38, 669-675.	1.2	17
57	Plastic Pollution and the Challenge of Bioplastics. Journal of Applied Biotechnology & Bioengineering, 2017, 2, .	0.0	17
58	Promising Perspectives for Transglutaminase In â€œBioplasticsâ€•Production. Journal of Biotechnology & Biomaterials, 2011, 01, .	0.3	17
59	Substance P and its transglutaminase-synthesized spermine derivative elicit yawning behavior via nitric oxide in rats. Peptides, 2001, 22, 1453-1457.	1.2	16
60	Enzymes as Additives or Processing Aids in Food Biotechnology. Enzyme Research, 2010, 2010, 1-2.	1.8	16
61	Higher susceptibility to amyloid fibril formation of the recombinant ovine prion protein modified by transglutaminase. Biochimica Et Biophysica Acta - Molecular Basis of Disease, 2012, 1822, 1509-1515.	1.8	16
62	Tuning the Functional Properties of Bitter Vetch (Vicia ervilia) Protein Films Grafted with Spermidine. International Journal of Molecular Sciences, 2017, 18, 2658.	1.8	16
63	Rye secalin characterisation and use to improve zeinâ€based film performance. International Journal of Food Science and Technology, 2021, 56, 742-752.	1.3	16
64	A biorefinery approach for the conversion of Cynara cardunculus biomass to active films. Food Hydrocolloids, 2022, 122, 107099.	5.6	16
65	Rat protein SV-IV (seminal vesicle protein No. 4) accelerates human blood coagulation in vitro by selective inhibition of antithrombin III. Biochemical Pharmacology, 1994, 48, 345-352.	2.0	15
66	Design and characterization of poly (3-hydroxybutyrate-co-hydroxyhexanoate) nanoparticles and their grafting in whey protein-based nanocomposites. Food Hydrocolloids, 2021, 110, 106167.	5.6	15
67	Lignin/Carbohydrate Complex Isolated from Posidonia oceanica Sea Balls (Egagropili): Characterization and Antioxidant Reinforcement of Protein-Based Films. International Journal of Molecular Sciences, 2021, 22, 9147.	1.8	15
68	Effect of Mesoporous Silica Nanoparticles on Glycerol-Plasticized Anionic and Cationic Polysaccharide Edible Films. Coatings, 2019, 9, 172.	1.2	14
69	Transglutaminase-Synthesized Î³-(Glutamyl5) Spermidine Derivative of Substance P Is a Selective Tool for Neurokinin-2 Receptors Characterization. Peptides, 1998, 19, 683-690.	1.2	13
70	Host defense peptides identified in human apolipoprotein B as novel food biopreservatives and active coating components. Food Microbiology, 2021, 99, 103804.	2.1	13
71	Cerebral Polyamine Metabolism: Inhibition of Spermidine Biosynthesis by Dicyclohexylamine. Journal of Neurochemistry, 1984, 42, 321-325.	2.1	12
72	In vivo and in vitro inhibition of platelet aggregation by SV-IV, a major protein secreted from the rat seminal vesicle epithelium. Biochemical Pharmacology, 1990, 40, 1157-1161.	2.0	12

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73	Inhibition of zymosan-induced air-pouch inflammation by rat seminal vesicle protein and by its spermidine derivative. European Journal of Pharmacology, 1996, 312, 327-332.	1.7	12
74	Transglutaminase-catalysed glycosidation of trypsin with aminated polysaccharides. World Journal of Microbiology and Biotechnology, 2006, 22, 595-602.	1.7	12
75	Valorisation of Posidonia oceanica Sea Balls (Egagropili) as a Potential Source of Reinforcement Agents in Protein-Based Biocomposites. Polymers, 2020, 12, 2788.	2.0	12
76	S-adenosylmethionine decarboxylase from human placenta. International Journal of Biochemistry & Cell Biology, 1977, 8, 347-352.	0.8	11
77	Automated chromatographic analysis of human placenta polyamines. Biochemical Medicine, 1978, 19, 143-147.	0.5	11
78	The Biosynthesis of Polyamines in the Brain of Audiogenic Seizure-Susceptible and -Resistant Deermice. Journal of Neurochemistry, 1982, 37, 723-729.	2.1	11
79	Molecular farming of human tissue transglutaminase in tobacco plants. Amino Acids, 2009, 36, 765-772.	1.2	11
80	Biological activities of a major protein secreted from the rat seminal vesicles after structural modification catalyzed by transglutaminase in vitro. Immunopharmacology, 1993, 25, 179-188.	2.0	10
81	Transglutaminase covalently incorporates amines into human immunodeficiency virus envelope glycoprotein GP120 in vitro. International Journal of Peptide and Protein Research, 1993, 42, 204-206.	0.1	10
82	Transglutaminase Cross-Linked Edible Films and Coatings for Food Applications. , 2019, , 369-388.		10
83	Rat Coagulating Gland Secretion Contains a Kinesin Heavy Chain-like Protein Acting as a Type IV Transglutaminase Substrate. Biochemistry, 2001, 40, 4966-4971.	1.2	9
84	The effect of oxidized ferulic acid on physicochemical properties of bitter vetch (<scp>V</scp>icia ervilia) proteinâ€based films. Journal of Applied Polymer Science, 2016, 133, .	1.3	9
85	Water Barrier Edible Coatings of Fried Foods. Journal of Biotechnology & Biomaterials, 2012, 02, .	0.3	9
86	Physicochemical and Antimicrobial Properties of Whey Protein-Based Films Functionalized with Palestinian Satureja capitata Essential Oil. Coatings, 2021, 11, 1364.	1.2	9
87	N-terminus end of rat prostate transglutaminase is responsible for its catalytic activity and GTP binding. International Journal of Biochemistry and Cell Biology, 2003, 35, 1098-1108.	1.2	8
88	Dairy Whey Protein-Based Edible Films and Coatings for Food Preservation. , 2018, , 439-456.		8
89	Bio-Based Materials for Packaging. International Journal of Molecular Sciences, 2022, 23, 3611.	1.8	8
90	Biosynthesis of Polyamines in Mouse Brain: Effects of Methionine Sulfoximine and Adenosylhomocysteine. Journal of Neurochemistry, 1983, 40, 836-841.	2.1	7

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91	Implication of tissue transglutaminase and desmoplakin in cell adhesion mechanism in human epidermis. Molecular and Cellular Biochemistry, 2000, 206, 57-65.	1.4	7
92	Functional Properties of Rye Prolamin (Secalin) and Their Improvement by Protein Lipophilization through Capric Acid Covalent Binding. Foods, 2021, 10, 515.	1.9	7
93	Secalin enzymatically cross-linked by either papain and N-acetyl-dl-homocysteine thiolactone or transglutaminase: Improving of protein functional properties and film manufacturing. Food Hydrocolloids, 2021, 120, 106912.	5.6	7
94	Multiple forms of rabbit lung indoleamine-N-methyltransferase. International Journal of Biochemistry & Cell Biology, 1979, 10, 919-923.	0.8	6
95	SV-IV, a major protein secreted from rat seminal vesicle epithelium, promotes lymphocyte cytotoxic activity against the lymphoblastoid Raji cell line in human peripheral blood mononuclear cells. , 1997, 72, 321-328.		6
96	Stabilization of Charged Polysaccharide Film Forming Solution by Sodium Chloride: Nanoparticle Z-Average and Zeta-Potential Monitoring. Journal of Biotechnology & Biomaterials, 2016, 06, .	0.3	6
97	Glutamic Acid as Repeating Building Block for Bio-Based Films. Polymers, 2020, 12, 1613.	2.0	6
98	Occurrence of 5'-Deoxy-5'-Methylthioadenosine Phosphorylase in the Mammalian CNS: Distribution and Kinetic Studies on the Rat Brain Enzyme. Journal of Neurochemistry, 1983, 40, 487-492.	2.1	5
99	Transglutaminase-mediated crosslinking of a host defence peptide derived from human apolipoprotein B and its effect on the peptide antimicrobial activity. Biochimica Et Biophysica Acta - General Subjects, 2021, 1865, 129803.	1.1	5
100	Secalin films acylated with capric acid chloride. Food Bioscience, 2021, 40, 100879.	2.0	5
101	Exploiting Potential Biotechnological Applications of Poly-Î³-glutamic Acid Low Molecular Weight Fractions Obtained by Membrane-Based Ultra-Filtration. Polymers, 2022, 14, 1190.	2.0	5
102	Transglutaminase in cell proliferation and transformation. Medical Oncology and Tumor Pharmacotherapy, 1988, 5, 223-231.	1.0	4
103	Overlapping between Fluorescence Modifications and Activation of Prostate Transglutaminase Induced by Sodium Dodecyl Sulfate. Archives of Biochemistry and Biophysics, 1999, 366, 47-54.	1.4	4
104	Protein SV-IV promotes nitric oxide production not associated with apoptosis in murine macrophages. European Journal of Cell Biology, 2002, 81, 185-196.	1.6	4
105	Potential use of glycerol- and/or spermidine-plasticized secalin films as leaf surface coatings for sustainable plant disease management. Journal of Cleaner Production, 2021, 328, 129461.	4.6	4
106	TISSUE TRANSGLUTAMINASE EXPRESSION IN QUAIL EPIPHYSEAL CHONDROCYTES. Cell Biology International, 1999, 23, 41-49.	1.4	2
107	Tobacco BY-2 cells as effective bioreactor for the production of puroindolines. Biotechnology and Applied Biochemistry, 2008, 53, 193-199.	1.4	2
108	Protective effect of SV-IV on platelet-activating factor-induced hypotension, bronchoconstriction and gastric mucosal injury. European Journal of Pharmacology, 1993, 241, 71-74.	1.7	1

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109	[78] Indoleamine N-methyltransferase from rabbit lung. Methods in Enzymology, 1987, 142, 668-674.	0.4	0
110	Spermine binding to subsynaptosomal fractions of rat brain cortex. Neurochemical Research, 1988, 13, 369-376.	1.6	0
111	European Research Council: bottomâ€up principles of the Scientific Council and topâ€down proposal of the resigned President. FEBS Letters, 2020, 594, 1647-1650.	1.3	0