

Alessandra Bordoni

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9373710/publications.pdf>

Version: 2024-02-01

100
papers

3,486
citations

156536

32
h-index

182931

54
g-index

101
all docs

101
docs citations

101
times ranked

6100
citing authors

#	ARTICLE	IF	CITATIONS
1	Microencapsulation of polyphenolic compounds recovered from red wine lees: Process optimization and nutraceutical study. <i>Food and Bioprocess Technology</i> , 2022, 132, 1-12.	1.8	17
2	Insight on Glucose and Fructose Absorption and Relevance in the Enterocyte Milieu. <i>Nutrients</i> , 2022, 14, 517.	1.7	3
3	Impact of a Shorter Brine Soaking Time on Nutrient Bioaccessibility and Peptide Formation in 30-Months-Ripened Parmigiano Reggiano Cheese. <i>Molecules</i> , 2022, 27, 664.	1.7	10
4	Colonic In Vitro Model Assessment of the Prebiotic Potential of Bread Fortified with Polyphenols Rich Olive Fiber. <i>Nutrients</i> , 2021, 13, 787.	1.7	17
5	The Effect of Balsamic Vinegar Dressing on Protein and Carbohydrate Digestibility is Dependent on the Food Matrix. <i>Foods</i> , 2021, 10, 411.	1.9	9
6	Unveiling the Correlation between Inadequate Energy/Macronutrient Intake and Clinical Alterations in Volunteers at Risk of Metabolic Syndrome by a Predictive Model. <i>Nutrients</i> , 2021, 13, 1377.	1.7	3
7	In Vivo Digestion of Egg Products Enriched with DHA: Effect of the Food Matrix on DHA Bioavailability. <i>Foods</i> , 2021, 10, 6.	1.9	6
8	DHA-Induced Perturbation of Human Serum Metabolome. Role of the Food Matrix and Co-Administration of Oat β -glucan and Anthocyanins. <i>Nutrients</i> , 2020, 12, 86.	1.7	7
9	Olive oil by-product as functional ingredient in bakery products. Influence of processing and evaluation of biological effects. <i>Food Research International</i> , 2020, 131, 108940.	2.9	38
10	Co-Administration of Propionate or Protocatechuic Acid Does Not Affect DHA-Specific Transcriptional Effects on Lipid Metabolism in Cultured Hepatic Cells. <i>Nutrients</i> , 2020, 12, 2952.	1.7	2
11	Impact of processing on the nutritional and functional value of mandarin juice. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4558-4564.	1.7	10
12	(Poly)phenolic Content and Profile and Antioxidant Capacity of Whole-Grain Cookies are Better Estimated by Simulated Digestion than Chemical Extraction. <i>Molecules</i> , 2020, 25, 2792.	1.7	6
13	Shift of Volatile Organic Compounds (VOCs) in Gluten-Free Hemp-Enriched Sourdough Bread: A Metabolomic Approach. <i>Nutrients</i> , 2020, 12, 1050.	1.7	28
14	Understanding the kinetics of nutrients bioaccessibility by modelling foodomics data. <i>Current Opinion in Food Science</i> , 2020, 31, 114-120.	4.1	6
15	Investigation of Variations in the Human Urine Metabolome amongst European Populations: An Exploratory Search for Biomarkers of People at Risk of Poverty. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1800216.	1.5	10
16	A Dietary Intervention of Bioactive Enriched Foods Aimed at Adults at Risk of Metabolic Syndrome: Protocol and Results from PATHWAY-27 Pilot Study. <i>Nutrients</i> , 2019, 11, 1814.	1.7	21
17	GutSelf: Interindividual Variability in the Processing of Dietary Compounds by the Human Gastrointestinal Tract. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1900677.	1.5	39
18	Effect of Adherence to Mediterranean Diet during Pregnancy on Children's Health: A Systematic Review. <i>Nutrients</i> , 2019, 11, 997.	1.7	65

#	ARTICLE	IF	CITATIONS
19	In Vivo Effects of Einkorn Wheat (<i>Triticum monococcum</i>) Bread on the Intestinal Microbiota, Metabolome, and on the Glycemic and Insulinemic Response in the Pig Model. <i>Nutrients</i> , 2019, 11, 16.	1.7	17
20	Health benefits of ancient grains. Comparison among bread made with ancient, heritage and modern grain flours in human cultured cells. <i>Food Research International</i> , 2018, 107, 206-215.	2.9	43
21	ONS: an ontology for a standardized description of interventions and observational studies in nutrition. <i>Genes and Nutrition</i> , 2018, 13, 12.	1.2	28
22	Sourdough Fermentation Favorably Influences Selenium Biotransformation and the Biological Effects of Flatbread. <i>Nutrients</i> , 2018, 10, 1898.	1.7	18
23	Modulation of Adipocyte Differentiation and Proadipogenic Gene Expression by Sulforaphane, Genistein, and Docosahexaenoic Acid as a First Step to Counteract Obesity. <i>Oxidative Medicine and Cellular Longevity</i> , 2018, 2018, 1-8.	1.9	28
24	Olive oil industry by-products. Effects of a polyphenol-rich extract on the metabolome and response to inflammation in cultured intestinal cell. <i>Food Research International</i> , 2018, 113, 392-400.	2.9	47
25	Dairy products and inflammation: A review of the clinical evidence. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 2497-2525.	5.4	149
26	The food matrix affects the anthocyanin profile of fortified egg and dairy matrices during processing and in vitro digestion. <i>Food Chemistry</i> , 2017, 214, 486-496.	4.2	50
27	Ancient wheat and health: a legend or the reality? A review on KAMUT khorasan wheat. <i>International Journal of Food Sciences and Nutrition</i> , 2017, 68, 278-286.	1.3	54
28	Is cytotoxicity a determinant of the different in vitro and in vivo effects of bioactives?. <i>BMC Complementary and Alternative Medicine</i> , 2017, 17, 453.	3.7	49
29	Integrated Evaluation of the Potential Health Benefits of Einkorn-Based Breads. <i>Nutrients</i> , 2017, 9, 1232.	1.7	38
30	Evidence of a DHA Signature in the Lipidome and Metabolome of Human Hepatocytes. <i>International Journal of Molecular Sciences</i> , 2017, 18, 359.	1.8	66
31	PUFA and oxidative stress. Differential modulation of the cell response by DHA. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 834-843.	1.3	50
32	New insight into the cholesterol-lowering effect of phytosterols in rat cardiomyocytes. <i>Food Research International</i> , 2016, 89, 1056-1063.	2.9	20
33	Stability and bioaccessibility of anthocyanins in bakery products enriched with anthocyanins. <i>Food and Function</i> , 2016, 7, 3488-3496.	2.1	36
34	Effects of selected bioactive food compounds on human white adipocyte function. <i>Nutrition and Metabolism</i> , 2016, 13, 4.	1.3	21
35	The molecular mechanism of the cholesterol-lowering effect of dill and kale: The influence of the food matrix components. <i>Electrophoresis</i> , 2016, 37, 1805-1813.	1.3	12
36	Metabolite release and protein hydrolysis during the in vitro digestion of cooked sea bass fillets. A study by 1H NMR. <i>Food Research International</i> , 2016, 88, 293-301.	2.9	19

#	ARTICLE	IF	CITATIONS
37	In vitro digestion of dairy and egg products enriched with grape extracts: Effect of the food matrix on polyphenol bioaccessibility and antioxidant activity. <i>Food Research International</i> , 2016, 88, 284-292.	2.9	93
38	Antioxidative and anti-inflammatory effect of in vitro digested cookies baked using different types of flours and fermentation methods. <i>Food Research International</i> , 2016, 88, 256-262.	2.9	30
39	University Education in Human Nutrition: The Italian Experience – A Position Paper of the Italian Society of Human Nutrition. <i>Journal of Biomedical Education</i> , 2015, 2015, 1-8.	0.6	0
40	Bioaccessibility of the Bioactive Peptide Carnosine during in Vitro Digestion of Cured Beef Meat. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 4973-4978.	2.4	47
41	The foodomics approach for discovering biomarkers of food consumption in nutrition studies. <i>Current Opinion in Food Science</i> , 2015, 4, 124-128.	4.1	13
42	Identifying Critical Nutrient Intake in Groups at Risk of Poverty in Europe: The CHANCE Project Approach. <i>Nutrients</i> , 2014, 6, 1374-1393.	1.7	23
43	Foodomics for healthy nutrition. <i>Current Opinion in Clinical Nutrition and Metabolic Care</i> , 2014, 17, 418-424.	1.3	42
44	Mixed Pro- and Anti-Oxidative Effects of Pomegranate Polyphenols in Cultured Cells. <i>International Journal of Molecular Sciences</i> , 2014, 15, 19458-19471.	1.8	25
45	In vitro digestion of Bresaola proteins and release of potential bioactive peptides. <i>Food Research International</i> , 2014, 63, 157-169.	2.9	44
46	The foodomics approach for the evaluation of protein bioaccessibility in processed meat upon in vitro digestion. <i>Electrophoresis</i> , 2014, 35, 1607-1614.	1.3	38
47	Role of Kamut® brand khorasan wheat in the counteraction of non-celiac wheat sensitivity and oxidative damage. <i>Food Research International</i> , 2014, 63, 218-226.	2.9	28
48	Impact of High Pressure Homogenization (HPH) Treatment on the Nutritional Quality of Egg/Yogurt, Vegetable and Fruit Based Creams. <i>Food and Nutrition Sciences (Print)</i> , 2014, 05, 27-34.	0.2	1
49	Influence of genotype on the modulation of gene and protein expression by n-3 LC-PUFA in rats. <i>Genes and Nutrition</i> , 2013, 8, 589-600.	1.2	8
50	Cholesterol-lowering probiotics: in vitro selection and in vivo testing of bifidobacteria. <i>Applied Microbiology and Biotechnology</i> , 2013, 97, 8273-8281.	1.7	82
51	Comparison between single-cell cultures and tissue cultures as model systems for evaluating the modulation of gene expression by food bioactives. <i>International Journal of Food Sciences and Nutrition</i> , 2013, 64, 194-201.	1.3	1
52	Antioxidant properties of potentially probiotic bacteria: in vitro and in vivo activities. <i>Applied Microbiology and Biotechnology</i> , 2013, 97, 809-817.	1.7	346
53	Foodomics: a new comprehensive approach to food and nutrition. <i>Genes and Nutrition</i> , 2013, 8, 1-4.	1.2	158
54	New advances in the integrated management of food processing by-products in Europe: sustainable exploitation of fruit and cereal processing by-products with the production of new food products (NAMASTE EU). <i>New Biotechnology</i> , 2013, 30, 647-655.	2.4	52

#	ARTICLE	IF	CITATIONS
55	Time Domain Measurements and High Resolution Spectroscopy are Powerful Nuclear Magnetic Resonance Approaches Suitable to Evaluate the In Vitro Digestion of Protein-rich Food Products. Special Publication - Royal Society of Chemistry, 2013, , 201-212.	0.0	1
56	Bioactive-rich <i>Sideritis scardica</i> tea (mountain tea) is as potent as <i>Camellia sinensis</i> tea at inducing cellular antioxidant defences and preventing oxidative stress. Journal of the Science of Food and Agriculture, 2013, 93, 3558-3564.	1.7	32
57	Traditional foods for health: screening of the antioxidant capacity and phenolic content of selected Black Sea area local foods. Journal of the Science of Food and Agriculture, 2013, 93, 3595-3603.	1.7	12
58	Counteraction of oxidative damage by pomegranate juice: influence of the cultivar. Journal of the Science of Food and Agriculture, 2013, 93, 3565-3573.	1.7	22
59	Activity of the novel T137ASOD1 mutation in amyotrophic lateral sclerosis patients. Future Neurology, 2012, 7, 499-503.	0.9	0
60	Sugar Cane and Sugar Beet Molasses, Antioxidant-rich Alternatives to Refined Sugar. Journal of Agricultural and Food Chemistry, 2012, 60, 12508-12515.	2.4	85
61	Counteraction of oxidative damage in the rat liver by an ancient grain (Kamut brand khorasan wheat). Nutrition, 2012, 28, 436-441.	1.1	33
62	Pro- and anti-oxidant effects of polyunsaturated fatty acid supplementation in HepG2 cells. Prostaglandins Leukotrienes and Essential Fatty Acids, 2011, 85, 121-127.	1.0	54
63	Role of cereal type and processing in whole grain in vivo protection from oxidative stress. Frontiers in Bioscience - Landmark, 2011, 16, 1609.	3.0	40
64	An International Network for Improving Health Properties of Food by Sharing our Knowledge on the Digestive Process. Food Digestion, 2011, 2, 23-25.	0.9	24
65	EPA or DHA Supplementation Increases Triacylglycerol, but not Phospholipid, Levels in Isolated Rat Cardiomyocytes. Lipids, 2011, 46, 627-636.	0.7	17
66	NMR comparison of <i>in vitro</i> digestion of <i>Parmigiano Reggiano</i> cheese aged 15 and 30 months. Magnetic Resonance in Chemistry, 2011, 49, S61-70.	1.1	50
67	Phytosterol supplementation reduces metabolic activity and slows cell growth in cultured rat cardiomyocytes. British Journal of Nutrition, 2011, 106, 540-548.	1.2	18
68	<i>n</i> -3 and <i>n</i> -6 Polyunsaturated fatty acids suppress sterol regulatory element binding protein activity and increase flow of non-esterified cholesterol in HepG2 cells. British Journal of Nutrition, 2010, 103, 161-167.	1.2	28
69	Food-derived bioactives as potential regulators of the IL-12/IL-23 pathway implicated in inflammatory bowel diseases. Mutation Research - Fundamental and Molecular Mechanisms of Mutagenesis, 2010, 690, 139-144.	0.4	17
70	Green tea extract selectively activates peroxisome proliferator-activated receptor α in cultured cardiomyocytes. British Journal of Nutrition, 2009, 101, 1736-1739.	1.2	30
71	ω -3 PUFA as Regulators of Cardiac Gene Transcription: A New Link between PPAR Activation and Fatty Acid Composition. Lipids, 2009, 44, 1073-1079.	0.7	23
72	Is the Mediterranean lifestyle still a reality? Evaluation of food consumption and energy expenditure in Italian and Spanish university students. Public Health Nutrition, 2009, 12, 148-155.	1.1	91

#	ARTICLE	IF	CITATIONS
73	Effect of Cultivar on the Protection of Cardiomyocytes from Oxidative Stress by Essential Oils and Aqueous Extracts of Basil (<i>Ocimum basilicum</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9911-9917.	2.4	28
74	Dietary Selenium for the counteraction of oxidative damage: fortified foods or supplements?. <i>British Journal of Nutrition</i> , 2008, 99, 191-197.	1.2	24
75	n ³ PUFAs modulate global gene expression profile in cultured rat cardiomyocytes. Implications in cardiac hypertrophy and heart failure. <i>FEBS Letters</i> , 2007, 581, 923-929.	1.3	30
76	Counteraction of Adriamycin-Induced Oxidative Damage in Rat Heart by Selenium Dietary Supplementation. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 1203-1208.	2.4	35
77	Vitamin B ₆ Deficiency and Dietary Fats: Effects on Lipid Composition and Glutathione Peroxidase Activity in Rat Liver. <i>Annals of Nutrition and Metabolism</i> , 2006, 50, 305-312.	1.0	7
78	Effectiveness of moderate green tea consumption on antioxidative status and plasma lipid profile in humans. <i>Journal of Nutritional Biochemistry</i> , 2005, 16, 144-149.	1.9	191
79	Susceptibility to Hypoxia/Reoxygenation of Aged Rat Cardiomyocytes and Its Modulation by Selenium Supplementation. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 490-494.	2.4	18
80	Hypoxia/reoxygenation alters essential fatty acids metabolism in cultured rat cardiomyocytes: Protection by antioxidants. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2005, 15, 166-173.	1.1	13
81	Selenium Supplementation Can Protect Cultured Rat Cardiomyocytes from Hypoxia/Reoxygenation Damage. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1736-1740.	2.4	11
82	Doxorubicin induces early lipid peroxidation associated with changes in glucose transport in cultured cardiomyocytes. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2002, 1567, 150-156.	1.4	87
83	Green tea protection of hypoxia/reoxygenation injury in cultured cardiac cells. <i>Journal of Nutritional Biochemistry</i> , 2002, 13, 103-111.	1.9	88
84	The Protective Role of Different Green Tea Extracts after Oxidative Damage Is Related to Their Catechin Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3973-3978.	2.4	72
85	Essential fatty acid metabolism in long term primary cultures of rat cardiomyocytes: a beneficial effect of n-6:n-3 fatty acids supplementation. <i>Mechanisms of Ageing and Development</i> , 1999, 107, 181-195.	2.2	8
86	The impairment of essential fatty acid metabolism as a key factor in doxorubicin-induced damage in cultured rat cardiomyocytes. <i>Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids</i> , 1999, 1440, 100-106.	1.2	42
87	Essential fatty acid metabolism in cardiomyocytes grown in media enriched with different N-6/N-3 fatty acid combinations. <i>IUBMB Life</i> , 1997, 41, 423-430.	1.5	2
88	Manipulation of lipid composition of rat heart myocytes aged in culture and its effect on β -adrenoceptor stimulation. <i>Lipids and Lipid Metabolism</i> , 1997, 1348, 339-345.	2.6	2
89	α -Linolenic Acid Supplementation Can Affect Cancer Cell Proliferation via Modification of Fatty Acid Composition. <i>Biochemical and Biophysical Research Communications</i> , 1996, 225, 441-447.	1.0	26
90	Metabolism of linoleic and α -linolenic acids in cultured cardiomyocytes: Effect of different N-6 and N-3 fatty acid supplementation. <i>Molecular and Cellular Biochemistry</i> , 1996, 157, 217.	1.4	15

#	ARTICLE	IF	CITATIONS
91	Metabolism of linoleic and $\hat{\pm}$ -linolenic acids in cultured cardiomyocytes: Effect of different N-6 and N-3 fatty acid Supplementation. , 1996, 157, 217-222.		5
92	Altered membrane lipid composition in a human meningosarcoma. International Journal of Clinical and Laboratory Research, 1994, 24, 54-57.	1.0	8
93	In vitro Effects of 5.alpha.-Cholestane-3.beta.,5,6.beta.-triol on Cultured Rat Cardiomyocytes. Journal of Agricultural and Food Chemistry, 1994, 42, 2367-2371.	2.4	8
94	Protein kinase C activity in neonatal cultured rat cardiomyocytes supplemented with docosahexaenoic acid. Biochemical and Biophysical Research Communications, 1992, 183, 893-898.	1.0	20
95	Effect of the dietary supplementation with a phosphatidyl-inositol metabolite, glycerophosphorylinositol, on Na ⁺ /K ⁺ ATPase activity and body weight in normal rats. Journal of Nutritional Biochemistry, 1992, 3, 8-12.	1.9	1
96	Different fatty-acid profiles in phosphoinositides from human fibroblastic meningiomas with or without chromosome 22 monosomy. International Journal of Cancer, 1992, 50, 402-404.	2.3	3
97	$\hat{3}$ -Linolenic acid dietary supplementation can reverse the aging influence on rat liver microsome $\hat{6}$ -desaturase activity. Lipids and Lipid Metabolism, 1991, 1083, 187-192.	2.6	53
98	Alpha - 1 - stimulated phosphoinositide breakdown in cultured cardiomyocytes: Diacylglycerol production and composition in docosahexaenoic acid supplemented cells. Biochemical and Biophysical Research Communications, 1991, 174, 869-877.	1.0	32
99	Fatty acid pattern of the different phosphoinositide fractions in human meningiomas. Molecular and Chemical Neuropathology, 1991, 15, 249-259.	1.0	1
100	Machine Olfaction to Evaluate the Stability of the Odor Profile of Pancakes Enriched with Docosahexaenoic Acid and Anthocyanins. Food Analytical Methods, 0, , 1.	1.3	0