

Domenico Gabriele

List of Publications by Citations

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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.

96
papers

1,873
citations

24
h-index

39
g-index

99
ext. papers

2,244
ext. citations

5.1
avg, IF

4.94
L-index

#	Paper	IF	Citations
96	A weak gel model for foods. <i>Rheologica Acta</i> , 2001 , 40, 120-127	2.3	251
95	Low temperature rheology of polyphosphoric acid (PPA) added bitumen. <i>Construction and Building Materials</i> , 2012 , 36, 592-596	6.7	76
94	The effects of intermolecular interactions on the physical properties of organogels in edible oils. <i>Journal of Colloid and Interface Science</i> , 2016 , 483, 154-164	9.3	67
93	Recombinant N-terminal fragments of chromogranin-A modulate cardiac function of the Langendorff-perfused rat heart. <i>Basic Research in Cardiology</i> , 2006 , 101, 43-52	11.8	63
92	Rheological effects on bitumen of polyphosphoric acid (PPA) addition. <i>Construction and Building Materials</i> , 2013 , 40, 397-404	6.7	60
91	A rheological analysis of structured water-in-olive oil emulsions. <i>Journal of Food Engineering</i> , 2011 , 107, 296-303	6	59
90	A rheological characterisation of an olive oil/fatty alcohols organogel. <i>Food Research International</i> , 2013 , 51, 510-517	7	55
89	A rheological and microstructural characterisation of bigels for cosmetic and pharmaceutical uses. <i>Materials Science and Engineering C</i> , 2016 , 69, 358-65	8.3	55
88	Characterisation of dairy emulsions by NMR and rheological techniques. <i>Food Hydrocolloids</i> , 2009 , 23, 619-628	10.6	52
87	Olive oil and hyperthermal water bigels for cosmetic uses. <i>Journal of Colloid and Interface Science</i> , 2015 , 459, 70-78	9.3	44
86	Effect of organogelator and fat source on rheological properties of olive oil-based organogels. <i>Food Research International</i> , 2012 , 46, 177-184	7	42
85	Olive oil/policosanol organogels for nutraceutical and drug delivery purposes. <i>Food and Function</i> , 2013 , 4, 1512-20	6.1	40
84	Bigels: A unique class of materials for drug delivery applications. <i>Soft Materials</i> , 2018 , 16, 77-93	1.7	39
83	Rheology and adsorption behaviour of κ -casein and β -lactoglobulin mixed layers at the sunflower oil/water interface. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2014 , 441, 669-677	5.1	34
82	Rheological investigation of pectin-based emulsion gels for pharmaceutical and cosmetic uses. <i>Rheologica Acta</i> , 2015 , 54, 41-52	2.3	33
81	Rheological surface properties of commercial citrus pectins at different pH and concentration. <i>LWT - Food Science and Technology</i> , 2018 , 93, 124-130	5.4	33
80	Phoenixin-14: detection and novel physiological implications in cardiac modulation and cardioprotection. <i>Cellular and Molecular Life Sciences</i> , 2018 , 75, 743-756	10.3	33

79	The effect of surfactant type on the rheology of ovalbumin layers at the air/water and oil/water interfaces. <i>Food Hydrocolloids</i> , 2012 , 29, 247-257	10.6	32
78	The influence of carrageenan on interfacial properties and short-term stability of milk whey proteins emulsions. <i>Food Hydrocolloids</i> , 2013 , 32, 373-382	10.6	31
77	Modelling of high quality pasta drying: mathematical model and validation. <i>Journal of Food Engineering</i> , 2005 , 69, 387-397	6	30
76	Effect of Shear Rate on Crystallisation Phenomena in Olive Oil-Based Organogels. <i>Food and Bioprocess Technology</i> , 2012 , 5, 2880-2888	5.1	28
75	The influence of formulation and cooling rate on the rheological properties of chocolate. <i>European Food Research and Technology</i> , 2010 , 231, 821-828	3.4	24
74	Viscosity of Multicomponent Solutions of Simple and Complex Sugars in Water. <i>Journal of Chemical & Engineering Data</i> , 2007 , 52, 1347-1353	2.8	24
73	Key characteristics and modelling of bigels systems: A review. <i>Materials Science and Engineering C</i> , 2019 , 97, 932-953	8.3	24
72	Optimal design of single-screw extruder for liquorice candy production: a rheology based approach. <i>Journal of Food Engineering</i> , 2001 , 48, 33-44	6	23
71	Chromofungin, CgA47-66-derived peptide, produces basal cardiac effects and postconditioning cardioprotective action during ischemia/reperfusion injury. <i>Peptides</i> , 2015 , 71, 40-8	3.8	22
70	A rheological approach to the study of concentrated milk clotting. <i>Rheologica Acta</i> , 2001 , 40, 154-161	2.3	22
69	MS-based proteomic analysis of cardiac response to hypoxia in the goldfish (<i>Carassius auratus</i>). <i>Scientific Reports</i> , 2019 , 9, 18953	4.9	22
68	Chromogranins: from discovery to current times. <i>Pflugers Archiv European Journal of Physiology</i> , 2018 , 470, 143-154	4.6	21
67	Rheological design of stabilized meat sauces for industrial uses. <i>European Journal of Lipid Science and Technology</i> , 2014 , 116, 1734-1744	3	21
66	Rheological behaviour of fresh cement pastes: Influence of synthetic zeolites, limestone and silica fume. <i>Cement and Concrete Research</i> , 2014 , 63, 38-45	10.3	21
65	Cardiac Damage in Anthracyclines Therapy: Focus on Oxidative Stress and Inflammation. <i>Antioxidants and Redox Signaling</i> , 2020 , 32, 1081-1097	8.4	20
64	Filled-snacks production by co-extrusion-cooking. Part 3. A rheological-based method to compare filler processing properties. <i>Journal of Food Engineering</i> , 2002 , 54, 227-240	6	20
63	Modelling of high quality pasta drying: quality indices and industrial application. <i>Journal of Food Engineering</i> , 2005 , 71, 242-251	6	20
62	Bigels and multi-component organogels: An overview from rheological perspective. <i>Food Hydrocolloids</i> , 2021 , 111, 106190	10.6	20

61	Stabilization of meat suspensions by organogelation: A rheological approach. <i>European Journal of Lipid Science and Technology</i> , 2012 , 114, 1381-1389	3	19
60	Effect of pentosan addition on dough rheological properties. <i>Food Research International</i> , 2010 , 43, 2315-2320	19	
59	Organogelation of extra virgin olive oil with fatty alcohols, glyceryl stearate and their mixture. <i>LWT - Food Science and Technology</i> , 2017 , 77, 422-429	5.4	18
58	Filled snack production by coextrusion-cooking: 1. Rheological modelling of the process. <i>Journal of Food Engineering</i> , 2002 , 52, 67-74	6	17
57	Indenopyrazole oxime ethers: synthesis and α -adrenergic blocking activity. <i>European Journal of Medicinal Chemistry</i> , 2015 , 92, 672-81	6.8	16
56	Modeling of baking behavior of semi-sweet short dough biscuits. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 25, 40-52	6.8	15
55	Physiological levels of chromogranin A prevent doxorubicin-induced cardiotoxicity without impairing its anticancer activity. <i>FASEB Journal</i> , 2019 , 33, 7734-7747	0.9	14
54	Characterization of natriuretic peptide binding sites in the heart of the eel, <i>Anguilla anguilla</i> . <i>The Journal of Experimental Zoology</i> , 1996 , 275, 27-35		14
53	Role of Brain Neuroinflammatory Factors on Hypertension in the Spontaneously Hypertensive Rat. <i>Neuroscience</i> , 2018 , 375, 158-168	3.9	13
52	A rheological modelling and microscopic analysis of bigels. <i>Rheologica Acta</i> , 2017 , 56, 753-763	2.3	13
51	Filled snack production by co-extrusion-cooking: 2. Effect of processing on cereal mixtures. <i>Journal of Food Engineering</i> , 2002 , 54, 63-73	6	13
50	Cardiac role of frog ANF: negative inotropism and binding sites in <i>Rana esculenta</i> . <i>Regulatory Peptides</i> , 2003 , 114, 91-9		13
49	Effect of the monostearate/monopalmitate ratio on the oral release of active agents from monoacylglycerol organogels. <i>Food and Function</i> , 2018 , 9, 3278-3290	6.1	13
48	Angiotensin II dependent cardiac remodeling in the eel <i>Anguilla anguilla</i> involves the NOS/NO system. <i>Nitric Oxide - Biology and Chemistry</i> , 2017 , 65, 50-59	5	12
47	Cardiac and hepatic role of r-AtHSP70: basal effects and protection against ischemic and sepsis conditions. <i>Journal of Cellular and Molecular Medicine</i> , 2015 , 19, 1492-503	5.6	11
46	Oxidation of human red blood cells by a free radical initiator: effects on rheological properties. <i>Clinical Hemorheology and Microcirculation</i> , 2015 , 60, 375-88	2.5	11
45	RHEOLOGICAL PROPERTIES OF BATTER DOUGH: EFFECT OF EGG LEVEL. <i>Journal of Food Process Engineering</i> , 2011 , 34, 1266-1281	2.4	11
44	Cardiac influence of the β -adrenoceptor in the goldfish (<i>O. latipes</i>): a protective role under hypoxia?. <i>Journal of Experimental Biology</i> , 2019 , 222,	3	10

43	Compatibility analysis of pectin at different esterification degree from intrinsic viscosity data of diluted ternary solutions. <i>Reactive and Functional Polymers</i> , 2010 , 70, 863-867	4.6	10
42	Effect of HPMC and CMC on rheological behavior at different temperatures of gluten-free bread formulations based on rice and buckwheat flours. <i>European Food Research and Technology</i> , 2018 , 244, 1829-1842	3.4	10
41	Exploring cardiac plasticity in teleost: the role of humoral modulation. <i>General and Comparative Endocrinology</i> , 2019 , 283, 113236	3	9
40	The role of edible oils in low molecular weight organogels rheology and structure. <i>Food Research International</i> , 2018 , 111, 399-407	7	9
39	Selenoprotein T as a new positive inotrope in the goldfish,. <i>Journal of Experimental Biology</i> , 2019 , 222,	3	8
38	Effect of high water salinity on the adhesion properties of model bitumen modified with a smart additive. <i>Construction and Building Materials</i> , 2019 , 225, 642-648	6.7	7
37	MRI Experiments as a Tool to Study Asymptotic-Shear Flow Behaviour of a Worm-Like Reverse Micellar Phase. <i>Applied Rheology</i> , 2006 , 16, 190-197	1.2	7
36	The Hypoxia Tolerance of the Goldfish () Heart: The NOS/NO System and Beyond. <i>Antioxidants</i> , 2020 , 9,	7.1	6
35	Pectin: Properties Determination and Uses 2016 , 294-300		6
34	Cardiac contractility in Antarctic teleost is modulated by nitrite through xanthine oxidase and cytochrome p-450 nitrite reductase. <i>Nitric Oxide - Biology and Chemistry</i> , 2015 , 49, 1-7	5	5
33	Cardiac and Metabolic Impact of Functional Foods with Antioxidant Properties Based on Whey Derived Proteins Enriched with Hemp Seed Oil. <i>Antioxidants</i> , 2020 , 9,	7.1	5
32	Cateslytin abrogates lipopolysaccharide-induced cardiomyocyte injury by reducing inflammation and oxidative stress through toll like receptor 4 interaction. <i>International Immunopharmacology</i> , 2021 , 94, 107487	5.8	5
31	The morphological and functional significance of the NOS/NO system in the respiratory, osmoregulatory, and contractile organs of the African lungfish. <i>Acta Histochemica</i> , 2018 , 120, 654-666	2	5
30	Rheological and structural properties at high and low temperature of bitumen for warm recycling technology. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2017 , 532, 592-600	5.1	4
29	The effects of process conditions on rheological properties of functional citrus fibre suspensions. <i>Food and Bioproducts Processing</i> , 2020 , 121, 54-64	4.9	4
28	Modelling flow behaviour of dairy foams through a nozzle. <i>Journal of Food Engineering</i> , 2012 , 109, 218-229		4
27	Rheological Study of O/W Concentrated Model Emulsions for Heavy Crude Oil Transportation. <i>Energy Sources, Part A: Recovery, Utilization and Environmental Effects</i> , 2010 , 33, 72-79	1.6	4
26	Rheological Characterisation of Dairy Emulsions For Cold Foam Applications. <i>International Journal of Food Properties</i> , 2011 , 14, 786-798	3	4

25	Influence of Fat Content on Chocolate Rheology. <i>AIP Conference Proceedings</i> , 2008 ,	0	4
24	Formulation of bread model doughs with resistant starch, vegetable proteins and transglutaminase. <i>European Food Research and Technology</i> , 2020 , 246, 397-408	3.4	4
23	The chromogranin A fragment reveals how a single change in the protein sequence exerts strong cardioregulatory effects by engaging neuropilin-1. <i>Acta Physiologica</i> , 2021 , 231, e13570	5.6	4
22	The heart of the adult goldfish <i>Carassius auratus</i> as a target of Bisphenol A: a multifaceted analysis. <i>Environmental Pollution</i> , 2021 , 269, 116177	9.3	4
21	The goldfish <i>Carassius auratus</i> : an emerging animal model for comparative cardiac research. <i>Journal of Comparative Physiology B: Biochemical, Systemic, and Environmental Physiology</i> , 2021 , 1	2.2	4
20	The effect of operating conditions on the physicochemical characteristics of whey protein-based systems. <i>Rheologica Acta</i> , 2020 , 59, 227-238	2.3	3
19	Drying of sausages made from the meat of black and white pigs: Numerical modeling and structural investigation. <i>Drying Technology</i> , 2017 , 35, 724-735	2.6	3
18	Effect of water addition on pectin recovery from solution in centrifugal separation process. <i>International Journal of Food Science and Technology</i> , 2011 , 46, 116-121	3.8	3
17	Original article: Innovation in fig syrup production process: a rheological approach. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 1947-1955	3.8	2
16	Rheological Influence of Synthetic Zeolite on Cement Pastes. <i>AIP Conference Proceedings</i> , 2008 ,	0	2
15	Olive Oil Based Emulsions in Frozen Puff Pastry Production. <i>AIP Conference Proceedings</i> , 2008 ,	0	2
14	Rheological Properties of Food Materials 2016 , 610-617		2
13	Morpho-functional remodelling of the adult zebrafish (<i>Danio rerio</i>) heart in response to waterborne angiotensin II exposure. <i>General and Comparative Endocrinology</i> , 2021 , 301, 113663	3	2
12	Influence of different dispersing systems on rheological and microstructural properties of citrus fiber suspensions. <i>LWT - Food Science and Technology</i> , 2021 , 152, 112270	5.4	2
11	Rheological Study of Batter Dough for Yorkshire Pudding Production. <i>AIP Conference Proceedings</i> , 2008 ,	0	1
10	Rheological Properties of the Reverse Mesophases of the Pluronic L64/P-Xylene/Water System. <i>Applied Rheology</i> , 2004 , 14, 315-323	1.2	1
9	THE USE OF RHEOLOGY TO CHARACTERIZE FLOW BEHAVIOR OF LIQUORICE SOLUTIONS. <i>Journal of Food Process Engineering</i> , 2004 , 27, 464-475	2.4	1
8	Hypoxic and Thermal Stress: Many Ways Leading to the NOS/NO System in the Fish Heart. <i>Antioxidants</i> , 2021 , 10,	7.1	1

7	Formulation and process investigation of glycerol/starch suspensions for edible films production by tape casting. <i>Chemical Papers</i> ,1	1.9	o
6	Shear and dilatational rheological properties of vegetable proteins at the air/water interface. <i>Food Hydrocolloids</i> , 2022 , 126, 107472	10.6	o
5	Nutraceuticals Obtained by SFE-CO ₂ from Cladodes of Two <i>Opuntia ficus-indica</i> (L.) Mill Wild in Calabria. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 477	2.6	o
4	Shaping the cardiac response to hypoxia: NO and its partners in teleost fish.. <i>Current Research in Physiology</i> , 2022 , 5, 193-202	1.8	o
3	The Effect of Waxes Addition on Rheological Properties of O/W Concentrated Model Emulsions. <i>Energy Sources, Part A: Recovery, Utilization and Environmental Effects</i> , 2012 , 34, 851-857	1.6	
2	Use of Mathematical Modelling of Dough Biscuits Baking Behaviour 2020 , 294-306		
1	Rheological properties of food materials 2021 , 249-277		