

Domenico Gabriele

List of Publications by Year in Descending Order

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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 | Shear and dilatational rheological properties of vegetable proteins at the air/water interface. <i>Food Hydrocolloids</i> , 2022 , 126, 107472 | 10.6 | 0 |
| 95 | 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 | 0 |
| 94 | 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 |
| 93 | Bigels and multi-component organogels: An overview from rheological perspective. <i>Food Hydrocolloids</i> , 2021 , 111, 106190 | 10.6 | 20 |
| 92 | 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 |
| 91 | 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 |
| 90 | Rheological properties of food materials 2021 , 249-277 | | |
| 89 | 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 |
| 88 | 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 |
| 87 | Hypoxic and Thermal Stress: Many Ways Leading to the NOS/NO System in the Fish Heart. <i>Antioxidants</i> , 2021 , 10, | 7.1 | 1 |
| 86 | 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 |
| 85 | 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 | 0 |
| 84 | 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 |
| 83 | 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 |
| 82 | The Hypoxia Tolerance of the Goldfish () Heart: The NOS/NO System and Beyond. <i>Antioxidants</i> , 2020 , 9, | 7.1 | 6 |
| 81 | 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 |
| 80 | Cardiac Damage in Anthracyclines Therapy: Focus on Oxidative Stress and Inflammation. <i>Antioxidants and Redox Signaling</i> , 2020 , 32, 1081-1097 | 8.4 | 20 |

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| 79 | Use of Mathematical Modelling of Dough Biscuits Baking Behaviour 2020 , 294-306 | | |
| 78 | 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 |
| 77 | Selenoprotein T as a new positive inotrope in the goldfish,. <i>Journal of Experimental Biology</i> , 2019 , 222, | 3 | 8 |
| 76 | 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 |
| 75 | Exploring cardiac plasticity in teleost: the role of humoral modulation. <i>General and Comparative Endocrinology</i> , 2019 , 283, 113236 | 3 | 9 |
| 74 | 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 |
| 73 | Cardiac influence of the β -adrenoceptor in the goldfish (): a protective role under hypoxia?. <i>Journal of Experimental Biology</i> , 2019 , 222, | 3 | 10 |
| 72 | 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 |
| 71 | Key characteristics and modelling of bigels systems: A review. <i>Materials Science and Engineering C</i> , 2019 , 97, 932-953 | 8.3 | 24 |
| 70 | Role of Brain Neuroinflammatory Factors on Hypertension in the Spontaneously Hypertensive Rat. <i>Neuroscience</i> , 2018 , 375, 158-168 | 3.9 | 13 |
| 69 | Bigels: A unique class of materials for drug delivery applications. <i>Soft Materials</i> , 2018 , 16, 77-93 | 1.7 | 39 |
| 68 | 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 |
| 67 | 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 |
| 66 | Chromogranins: from discovery to current times. <i>Pflugers Archiv European Journal of Physiology</i> , 2018 , 470, 143-154 | 4.6 | 21 |
| 65 | 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 |
| 64 | 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 |
| 63 | The role of edible oils in low molecular weight organogels rheology and structure. <i>Food Research International</i> , 2018 , 111, 399-407 | 7 | 9 |
| 62 | 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 |

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| 61 | 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 |
| 60 | 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 |
| 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 | A rheological modelling and microscopic analysis of bigels. <i>Rheologica Acta</i> , 2017 , 56, 753-763 | 2.3 | 13 |
| 57 | 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 |
| 56 | Rheological Properties of Food Materials 2016 , 610-617 | | 2 |
| 55 | Pectin: Properties Determination and Uses 2016 , 294-300 | | 6 |
| 54 | 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 |
| 53 | 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 |
| 52 | Indenopyrazole oxime ethers: synthesis and α -adrenergic blocking activity. <i>European Journal of Medicinal Chemistry</i> , 2015 , 92, 672-81 | 6.8 | 16 |
| 51 | 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 |
| 50 | 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 |
| 49 | Olive oil and hyperthermal water bigels for cosmetic uses. <i>Journal of Colloid and Interface Science</i> , 2015 , 459, 70-78 | 9.3 | 44 |
| 48 | Rheological investigation of pectin-based emulsion gels for pharmaceutical and cosmetic uses. <i>Rheologica Acta</i> , 2015 , 54, 41-52 | 2.3 | 33 |
| 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 | 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 |
| 44 | Rheological design of stabilized meat sauces for industrial uses. <i>European Journal of Lipid Science and Technology</i> , 2014 , 116, 1734-1744 | 3 | 21 |

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| 43 | 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 |
| 42 | Rheology and adsorption behaviour of β -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 |
| 41 | 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 |
| 40 | Rheological effects on bitumen of polyphosphoric acid (PPA) addition. <i>Construction and Building Materials</i> , 2013 , 40, 397-404 | 6.7 | 60 |
| 39 | A rheological characterisation of an olive oil/fatty alcohols organogel. <i>Food Research International</i> , 2013 , 51, 510-517 | 7 | 55 |
| 38 | Olive oil/policosanols organogels for nutraceutical and drug delivery purposes. <i>Food and Function</i> , 2013 , 4, 1512-20 | 6.1 | 40 |
| 37 | Modelling flow behaviour of dairy foams through a nozzle. <i>Journal of Food Engineering</i> , 2012 , 109, 218-229 | 2.8 | 4 |
| 36 | Stabilization of meat suspensions by organogelation: A rheological approach. <i>European Journal of Lipid Science and Technology</i> , 2012 , 114, 1381-1389 | 3 | 19 |
| 35 | 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 | |
| 34 | Low temperature rheology of polyphosphoric acid (PPA) added bitumen. <i>Construction and Building Materials</i> , 2012 , 36, 592-596 | 6.7 | 76 |
| 33 | 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 |
| 32 | 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 |
| 31 | 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 |
| 30 | 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 |
| 29 | RHEOLOGICAL PROPERTIES OF BATTER DOUGH: EFFECT OF EGG LEVEL. <i>Journal of Food Process Engineering</i> , 2011 , 34, 1266-1281 | 2.4 | 11 |
| 28 | A rheological analysis of structured water-in-olive oil emulsions. <i>Journal of Food Engineering</i> , 2011 , 107, 296-303 | 6 | 59 |
| 27 | Rheological Characterisation of Dairy Emulsions For Cold Foam Applications. <i>International Journal of Food Properties</i> , 2011 , 14, 786-798 | 3 | 4 |
| 26 | 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 |

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| 25 | Effect of pentosan addition on dough rheological properties. <i>Food Research International</i> , 2010 , 43, 2315-2320 | 19 |
| 24 | 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 |
| 23 | 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 |
| 22 | 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 |
| 21 | Characterisation of dairy emulsions by NMR and rheological techniques. <i>Food Hydrocolloids</i> , 2009 , 23, 619-628 | 10.6 52 |
| 20 | Rheological Study of Batter Dough for Yorkshire Pudding Production. <i>AIP Conference Proceedings</i> , 2008 , | 0 1 |
| 19 | Rheological Influence of Synthetic Zeolite on Cement Pastes. <i>AIP Conference Proceedings</i> , 2008 , | 0 2 |
| 18 | Olive Oil Based Emulsions in Frozen Puff Pastry Production. <i>AIP Conference Proceedings</i> , 2008 , | 0 2 |
| 17 | Influence of Fat Content on Chocolate Rheology. <i>AIP Conference Proceedings</i> , 2008 , | 0 4 |
| 16 | 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 |
| 15 | 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 |
| 14 | 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 |
| 13 | Modelling of high quality pasta drying: mathematical model and validation. <i>Journal of Food Engineering</i> , 2005 , 69, 387-397 | 6 30 |
| 12 | Modelling of high quality pasta drying: quality indices and industrial application. <i>Journal of Food Engineering</i> , 2005 , 71, 242-251 | 6 20 |
| 11 | 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 |
| 10 | 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 |
| 9 | Cardiac role of frog ANF: negative inotropism and binding sites in <i>Rana esculenta</i> . <i>Regulatory Peptides</i> , 2003 , 114, 91-9 | 13 |
| 8 | Filled snack production by coextrusion-cooking: 1. Rheological modelling of the process. <i>Journal of Food Engineering</i> , 2002 , 52, 67-74 | 6 17 |

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| 7 | 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 |
| 6 | 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 |
| 5 | A weak gel model for foods. <i>Rheologica Acta</i> , 2001 , 40, 120-127 | 2.3 | 251 |
| 4 | A rheological approach to the study of concentrated milk clotting. <i>Rheologica Acta</i> , 2001 , 40, 154-161 | 2.3 | 22 |
| 3 | 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 |
| 2 | 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 |
| 1 | Formulation and process investigation of glycerol/starch suspensions for edible films production by tape casting. <i>Chemical Papers</i> ,1 | 1.9 | 0 |