# Edoardo Capuano

List of Publications by Year
in descending order



| 69 | 3,359 | 147801 | 144013 |
|---|---|---|---|
| papers | citations | 31 h-index | 57 g-index |

| 69 | 69 | 69 | 4202 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Acrylamide and 5-hydroxymethylfurfural (HMF): A review on metabolism, toxicity, occurrence in food and mitigation strategies. LWT - Food Science and Technology, 2011, 44, 793-810. | 5.2 | 611 |
| 2 | A New Procedure To Measure the Antioxidant Activity of Insoluble Food Components. Journal of Agricultural and Food Chemistry, 2007, 55, 7676-7681. | 5.2 | 298 |
| 3 | The behavior of dietary fiber in the gastrointestinal tract determines its physiological effect. Critical Reviews in Food Science and Nutrition, 2017, 57, 3543-3564. | 10.3 | 250 |
| 4 | Effect of flour type on Maillard reaction and acrylamide formation during toasting of bread crisp model systems and mitigation strategies. Food Research International, 2009, 42, 1295-1302. | 6.2 | 145 |
| 5 | Analytical authentication of organic products: an overview of markers. Journal of the Science of Food and Agriculture, 2013, 93, 12-28. | 3.5 | 117 |
| 6 | Influence of Roasting on the Antioxidant Activity and HMF Formation of a Cocoa Bean Model Systems. Journal of Agricultural and Food Chemistry, 2009, 57, 147-152. | 5.2 | 91 |
| 7 | Lipid oxidation promotes acrylamide formation in fat-rich model systems. Food Research International, 2010, 43, 1021-1026. | 6.2 | 84 |
| 8 | A closer look to cell structural barriers affecting starch digestibility in beans. Carbohydrate Polymers, 2018, 181, 994-1002. | 10.2 | 79 |
| 9 | Acrylamide and 5-hydroxymethylfurfural formation during baking of biscuits: NaCl and temperatureâ€“time profile effects and kinetics. Food Research International, 2014, 57, 210-217. | 6.2 | 77 |
| 10 | Characterization of the Maillard reaction in bread crisps. European Food Research and Technology, 2008, 228, 311-319. | 3.3 | 76 |
| 11 | A comprehensive investigation of the behaviour of phenolic compounds in legumes during domestic cooking and in vitro digestion. Food Chemistry, 2019, 285, 458-467. | 8.2 | 75 |
| 12 | Interaction of bread and berry polyphenols affects starch digestibility and polyphenols bio-accessibility. Journal of Functional Foods, 2020, 68, 103924. | 3.4 | 73 |
| 13 | Verification of fresh grass feeding, pasture grazing and organic farming by cows farm milk fatty acid profile. Food Chemistry, 2014, 164, 234-241. | 8.2 | 67 |
| 14 | Food matrix and processing modulatein vitroprotein digestibility in soybeans. Food and Function, 2018, 9, 6326-6336. | 4.6 | 64 |
| 15 | Modeling food matrix effects on chemical reactivity: Challenges and perspectives. Critical Reviews in Food Science and Nutrition, 2018, 58, 2814-2828. | 10.3 | 62 |
| 16 | The effect of cell wall encapsulation on macronutrients digestion: A case study in kidney beans. Food Chemistry, 2019, 286, 557-566. | 8.2 | 62 |
| 17 | Role of the food matrix and digestion on calculation of the actual energy content of food. Nutrition Reviews, 2018, 76, 274-289. | 5.8 | 57 |
| 18 | Effect of standard phenolic compounds and olive oil phenolic extracts on acrylamide formation in an emulsion system. Food Chemistry, 2011, 124, 242-247. | 8.2 | 54 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | The effect of pulsed electric fields on carotenoids bioaccessibility: The role of tomato matrix. Food Chemistry, 2018, 240, 415-421. | 8.2 | 53 |
| 20 | Characterization of Conventional, Biodynamic, and Organic Purple Grape Juices by Chemical Markers, Antioxidant Capacity, and Instrumental Taste Profile. Journal of Food Science, 2015, 80, C55-65. | 3.1 | 43 |
| 21 | An integrated look at the effect of structure on nutrient bioavailability in plant foods. Journal of the Science of Food and Agriculture, 2019, 99, 493-498. | 3.5 | 42 |
| 22 | In vitro lipid digestion in raw and roasted hazelnut particles and oil bodies. Food and Function, 2018, 9, 2508-2516. | 4.6 | 41 |
| 23 | Food as Pharma? The Case of Glucosinolates. Current Pharmaceutical Design, 2017, 23, 2697-2721. | 1.9 | 38 |
| 24 | Food Matrix and Macronutrient Digestion. Annual Review of Food Science and Technology, 2021, 12, 193-212. | 9.9 | 38 |
| 25 | Mitigation Strategies to Reduce Acrylamide Formation in Fried Potato Products. Annals of the New York Academy of Sciences, 2008, 1126, 89-100. | 3.8 | 37 |
| 26 | Verification of fresh grass feeding, pasture grazing and organic farming by FTIR spectroscopy analysis of bovine milk. Food Research International, 2014, 60, 59-65. | 6.2 | 37 |
| 27 | Polyphenols and Tryptophan Metabolites Activate the Aryl Hydrocarbon Receptor in an in vitro Model of Colonic Fermentation. Molecular Nutrition and Food Research, 2019, 63, e1800722. | 3.3 | 36 |
| 28 | Targeted and Untargeted Detection of Skim Milk Powder Adulteration by Near-Infrared Spectroscopy. Food Analytical Methods, 2015, 8, 2125-2134. | 2.6 | 34 |
| 29 | Fatty acid and triglycerides profiling of retail organic, conventional and pasture milk: Implications for health and authenticity. International Dairy Journal, 2015, 42, 58-63. | 3.0 | 34 |
| 30 | Varietal differences in the effect of rice ageing on starch digestion. Food Hydrocolloids, 2019, 95, 358-366. | 10.7 | 34 |
| 31 | Flavor of roasted peanuts ( Arachis hypogaea ) â€" Part II: Correlation of volatile compounds to sensory characteristics. Food Research International, 2016, 89, 870-881. | 6.2 | 32 |
| 32 | Tea polyphenols as a strategy to control starch digestion in bread: the effects of polyphenol type and gluten. Food and Function, 2020, 11, 5933-5943. | 4.6 | 32 |
| 33 | Prediction of acrylamide formation in biscuits based on fingerprint data generated by ambient ionization mass spectrometry employing direct analysis in real time (DART) ion source. Food Chemistry, 2015, 173, 290-297. | 8.2 | 31 |
| 34 | Comparison of a sodium-based and a chloride-based approach for the determination of sodium chloride content of processed foods in the Netherlands. Journal of Food Composition and Analysis, 2013, 31, 129-136. | 3.9 | 30 |
| 35 | Effect of soybean processing on cell wall porosity and protein digestibility. Food and Function, 2020, 11, 285-296. | 4.6 | 29 |
| 36 | Flavor of roasted peanuts ( Arachis hypogaea ) - Part I: Effect of raw material and processing technology on flavor, color and fatty acid composition of peanuts. Food Research International, 2016, 89, 860-869. | 6.2 | 28 |

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| 37 | Inhibition of Î±-glucosidases by tea polyphenols in rat intestinal extract and Caco-2 cells grown on Transwell. Food Chemistry, 2021, 361, 130047. | 8.2 | 26 |
| 38 | Gastrointestinal Bioaccessibility and Colonic Fermentation of Fucoxanthin from the Extract of the Microalga Nitzschia laevis. Journal of Agricultural and Food Chemistry, 2020, 68, 1844-1850. | 5.2 | 24 |
| 39 | Chew on it: influence of oral processing behaviour on in vitro protein digestion of chicken and soya-based vegetarian chicken. British Journal of Nutrition, 2021, 126, 1408-1419. | 2.3 | 24 |
| 40 | Effect of bean structure on microbiota utilization of plant nutrients: An in-vitro study using the simulator of the human intestinal microbial ecosystem (SHIMEÂ®). Journal of Functional Foods, 2020, 73, 104087. | 3.4 | 21 |
| 41 | Soybean germination limits the role of cell wall integrity in controlling protein physicochemical changes during cooking and improves protein digestibility. Food Research International, 2021, 143, 110254. | 6.2 | 20 |
| 42 | Bioavailability of Isothiocyanates From Broccoli Sprouts in Protein, Lipid, and Fiber Gels. Molecular Nutrition and Food Research, 2018, 62, e1700837. | 3.3 | 18 |
| 43 | Studies on the Effect of Amadoriase fromAspergillus fumigatuson Peptide and Protein Glycation In Vitro. Journal of Agricultural and Food Chemistry, 2007, 55, 4189-4195. | 5.2 | 17 |
| 44 | Wheat starch-tannic acid complexes modulate physicochemical and rheological properties of wheat starch and its digestibility. Food Hydrocolloids, 2022, 126, 107459. | 10.7 | 17 |
| 45 | Rye Flour Extraction Rate Affects Maillard Reaction Development, Antioxidant Activity, and Acrylamide Formation in Bread Crisps. Cereal Chemistry, 2010, 87, 131-136. | 2.2 | 14 |
| 46 | Broccoli glucosinolate degradation is reduced performing thermal treatment in binary systems with other food ingredients. RSC Advances, 2015, 5, 66894-66900. | 3.6 | 14 |
| 47 | Phytanic and pristanic acid content in Dutch farm milk and implications for the verification of the farming management system. International Dairy Journal, 2014, 35, 21-24. | 3.0 | 13 |
| 48 | A mechanistic model to study the effect of the cell wall on starch digestion in intact cotyledon cells. Carbohydrate Polymers, 2021, 253, 117351. | 10.2 | 13 |
| 49 | Î²-Glucan Interaction with Lentil (Lens culinaris) and Yellow Pea (Pisum sativum) Proteins Suppresses Their In Vitro Digestibility. Journal of Agricultural and Food Chemistry, 2021, 69, 10630-10637. | 5.2 | 13 |
| 50 | Drivers of Preference and Perception of Freshness in Roasted Peanuts (Arachis spp.) for European Consumers. Journal of Food Science, 2018, 83, 1103-1115. | 3.1 | 12 |
| 51 | Aryl hydrocarbon Receptor activation during in vitro and in vivo digestion of raw and cooked broccoli (brassica oleracea var. Italica). Food and Function, 2020, 11, 4026-4037. | 4.6 | 12 |
| 52 | Sustainability of milk production in the Netherlands â€“ A comparison between raw organic, pasteurised organic and conventional milk. International Dairy Journal, 2015, 47, 19-26. | 3.0 | 11 |
| 53 | Effects of Formulation and Baking Conditions on Neo-formed Contaminants in Model Cookies. Czech Journal of Food Sciences, 2009, 27, S93-S95. | 1.2 | 10 |
| 54 | Wild salmon authenticity can be predicted by <sup>1</sup>Hâ€NMR spectroscopy. Lipid Technology, 2012, 24, 251-253. | 0.3 | 10 |

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| 55 | SubstrateâEĐriven Differences in Tryptophan Catabolism by Gut Microbiota and Aryl Hydrocarbon Receptor Activation. Molecular Nutrition and Food Research, 2021, 65, e2100092. | 3.3 | 10 |
| 56 | Monitoring the effect of cell wall integrity in modulating the starch digestibility of durum wheat during different steps of bread making. Food Chemistry, 2022, 396, 133678. | 8.2 | 10 |
| 57 | Tryptophan Supplementation Increases the Production of Microbial-Derived AhR Agonists in an In Vitro Simulator of Intestinal Microbial Ecosystem. Journal of Agricultural and Food Chemistry, 2022, 70, 3958-3968. | 5.2 | 9 |
| 58 | Nutritional quality and in vitro digestion of immature rice-based processed products. Food and Function, 2020, 11, 7611-7625. | 4.6 | 7 |
| 59 | Insights into gut microbiota metabolism of dietary lipids: the case of linoleic acid. Food and Function, 2022, 13, 4513-4526. | 4.6 | 7 |
| 60 | Dry-heat processing at different conditions impact the nutritional composition andin vitrostarch and protein digestibility of immature rice-based products. Food and Function, 2021, 12, 7527-7545. | 4.6 | 6 |
| 61 | Effect of fresh grass feeding, pasture grazing and organic/biodynamic farming on bovine milk triglyceride profile and implications for authentication. European Food Research and Technology, 2014, 238, 573. | 3.3 | 5 |
| 62 | Infrared Spectroscopy: Applications. , 2016, , 424-431. | | 4 |
| 63 | Utilization of Pepeta, a locally processed immature rice-based food product, to promote food security in Tanzania. PLoS ONE, 2021, 16, e0247870. | 2.5 | 4 |
| 64 | Influence of oral processing behaviour and bolus properties of brown rice and chickpeas on in vitro starch digestion and postprandial glycaemic response. European Journal of Nutrition, 2022, 61, 3961-3974. | 3.9 | 4 |
| 65 | QA: Fraud Control for Foods and Other Biomaterials by Product Fingerprinting. , 2012, , . | | 3 |
| 66 | A comprehensive look at the effect of processing on peanut (Arachis spp.) texture. Journal of the Science of Food and Agriculture, 2018, 98, 3962-3972. | 3.5 | 3 |
| 67 | The effect of a bread matrix on mastication of hazelnuts. Food Research International, 2020, 137, 109692. | 6.2 | 3 |
| 68 | Lipid Oxidation Promotes Acrylamide Formation in Fat-Rich Systems. , 2016, , 309-324. | | 2 |
| 69 | In vitro colonic fermentation of red kidney beans depends on cotyledon cells integrity and microbiota adaptation. Food and Function, 2021, 12, 4983-4994. | 4.6 | 2 |