Edoardo Capuano

List of Publications by Year
in descending order

69	3,359	147726 31	143943 57
papers	citations	h-index	g-index

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

#	Article	IF	Citations
1	Wheat starch-tannic acid complexes modulate physicochemical and rheological properties of wheat starch and its digestibility. Food Hydrocolloids, 2022, 126, 107459.	5.6	17
2	Insights into gut microbiota metabolism of dietary lipids: the case of linoleic acid. Food and Function, 2022, 13, 4513-4526.	2.1	7
3	Tryptophan Supplementation Increases the Production of Microbial-Derived AhR Agonists in an <i>In Vitro</i> Simulator of Intestinal Microbial Ecosystem. Journal of Agricultural and Food Chemistry, 2022, 70, 3958-3968.	2.4	9
4	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.	1.8	4
5	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.	4.2	10
6	A mechanistic model to study the effect of the cell wall on starch digestion in intact cotyledon cells. Carbohydrate Polymers, 2021, 253, 117351.	5.1	13
7	Dry-heat processing at different conditions impact the nutritional composition and<i>in vitro</i>starch and protein digestibility of immature rice-based products. Food and Function, 2021, 12, 7527-7545.	2.1	6
8	Utilization of Pepeta, a locally processed immature rice-based food product, to promote food security in Tanzania. PLoS ONE, 2021, 16, e0247870.	1.1	4
9	Food Matrix and Macronutrient Digestion. Annual Review of Food Science and Technology, 2021, 12, 193-212.	5.1	38
10	Substrateâ€Driven Differences in Tryptophan Catabolism by Gut Microbiota and Aryl Hydrocarbon Receptor Activation. Molecular Nutrition and Food Research, 2021, 65, e2100092.	1.5	10
11	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.	2.9	20
12	Î²-Glucan Interaction with Lentil (<i>Lens culinaris</i>) and Yellow Pea (<i>Pisum sativum</i>) Proteins Suppresses Their <i>In Vitro</i> Digestibility. Journal of Agricultural and Food Chemistry, 2021, 69, 10630-10637.	2.4	13
13	Inhibition of Î±-glucosidases by tea polyphenols in rat intestinal extract and Caco-2 cells grown on Transwell. Food Chemistry, 2021, 361, 130047.	4.2	26
14	<i>In vitro</i> colonic fermentation of red kidney beans depends on cotyledon cells integrity and microbiota adaptation. Food and Function, 2021, 12, 4983-4994.	2.1	2
15	Chew on it: influence of oral processing behaviour on <i>in vitro</i> protein digestion of chicken and soya-based vegetarian chicken. British Journal of Nutrition, 2021, 126, 1408-1419.	1.2	24
16	Gastrointestinal Bioaccessibility and Colonic Fermentation of Fucoxanthin from the Extract of the Microalga <i>Nitzschia laevis</i>. Journal of Agricultural and Food Chemistry, 2020, 68, 1844-1850.	2.4	24
17	Effect of soybean processing on cell wall porosity and protein digestibility. Food and Function, 2020, 11, 285-296.	2.1	29
18	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.	1.6	21

#	Article	IF	Citations
19	Nutritional quality and <i>in vitro</i> digestion of immature rice-based processed products. Food and Function, 2020, 11, 7611-7625.	2.1	7
20	The effect of a bread matrix on mastication of hazelnuts. Food Research International, 2020, 137, 109692.	2.9	3
21	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.	2.1	32
22	Interaction of bread and berry polyphenols affects starch digestibility and polyphenols bio-accessibility. Journal of Functional Foods, 2020, 68, 103924.	1.6	73
23	Aryl hydrocarbon Receptor activation during <i>in vitro</i> and <i>in vivo</i> digestion of raw and cooked broccoli (<i>brassica oleracea</i> var. <i>Italica</i>). Food and Function, 2020, 11, 4026-4037.	2.1	12
24	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.	1.7	42
25	A comprehensive investigation of the behaviour of phenolic compounds in legumes during domestic cooking and in vitro digestion. Food Chemistry, 2019, 285, 458-467.	4.2	75
26	Varietal differences in the effect of rice ageing on starch digestion. Food Hydrocolloids, 2019, 95, 358-366.	5.6	34
27	The effect of cell wall encapsulation on macronutrients digestion: A case study in kidney beans. Food Chemistry, 2019, 286, 557-566.	4.2	62
28	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.	1.5	36
29	A comprehensive look at the effect of processing on peanut (<i>Arachis</i> spp.) texture. Journal of the Science of Food and Agriculture, 2018, 98, 3962-3972.	1.7	3
30	Role of the food matrix and digestion on calculation of the actual energy content of food. Nutrition Reviews, 2018, 76, 274-289.	2.6	57
31	Drivers of Preference and Perception of Freshness in Roasted Peanuts (<i>Arachis spp</i>.) for European Consumers. Journal of Food Science, 2018, 83, 1103-1115.	1.5	12
32	Bioavailability of Isothiocyanates From Broccoli Sprouts in Protein, Lipid, and Fiber Gels. Molecular Nutrition and Food Research, 2018, 62, e1700837.	1.5	18
33	<i>In vitro</i> lipid digestion in raw and roasted hazelnut particles and oil bodies. Food and Function, 2018, 9, 2508-2516.	2.1	41
34	Modeling food matrix effects on chemical reactivity: Challenges and perspectives. Critical Reviews in Food Science and Nutrition, 2018, 58, 2814-2828.	5.4	62
35	The effect of pulsed electric fields on carotenoids bioaccessibility: The role of tomato matrix. Food Chemistry, 2018, 240, 415-421.	4.2	53
36	A closer look to cell structural barriers affecting starch digestibility in beans. Carbohydrate Polymers, 2018, 181, 994-1002.	5.1	79

#	ARTICLE	IF	CITATIONS
37	Food matrix and processing modulate<i>in vitro</i>protein digestibility in soybeans. Food and Function, 2018, 9, 6326-6336.	2.1	64
38	The behavior of dietary fiber in the gastrointestinal tract determines its physiological effect. Critical Reviews in Food Science and Nutrition, 2017, 57, 3543-3564.	5.4	250
39	Food as Pharma? The Case of Glucosinolates. Current Pharmaceutical Design, 2017, 23, 2697-2721.	0.9	38
40	Infrared Spectroscopy: Applications. , 2016, , 424-431.		4
41	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.	2.9	28
42	Flavor of roasted peanuts (Arachis hypogaea) â€" Part II: Correlation of volatile compounds to sensory characteristics. Food Research International, 2016, 89, 870-881.	2.9	32
43	Lipid Oxidation Promotes Acrylamide Formation in Fat-Rich Systems. , 2016, , 309-324.		2
44	Targeted and Untargeted Detection of Skim Milk Powder Adulteration by Near-Infrared Spectroscopy. Food Analytical Methods, 2015, 8, 2125-2134.	1.3	34
45	Broccoli glucosinolate degradation is reduced performing thermal treatment in binary systems with other food ingredients. RSC Advances, 2015, 5, 66894-66900.	1.7	14
46	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.	1.5	11
47	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.	1.5	43
48	Fatty acid and triglycerides profiling of retail organic, conventional and pasture milk: Implications for health and authenticity. International Dairy Journal, 2015, 42, 58-63.	1.5	34
49	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.	4.2	31
50	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.	1.6	5
51	Verification of fresh grass feeding, pasture grazing and organic farming by cows farm milk fatty acid profile. Food Chemistry, 2014, 164, 234-241.	4.2	67
52	Acrylamide and 5-hydroxymethylfurfural formation during baking of biscuits: NaCl and temperatureâ€"time profile effects and kinetics. Food Research International, 2014, 57, 210-217.	2.9	77
53	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.	1.5	13
54	Verification of fresh grass feeding, pasture grazing and organic farming by FTIR spectroscopy analysis of bovine milk. Food Research International, 2014, 60, 59-65.	2.9	37

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55	Analytical authentication of organic products: an overview of markers. Journal of the Science of Food and Agriculture, 2013, 93, 12-28.	1.7	117
56	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.	1.9	30
57	Wild salmon authenticity can be predicted by ¹Hâ€NMR spectroscopy. Lipid Technology, 2012, 24, 251-253.	0.3	10
58	QA: Fraud Control for Foods and Other Biomaterials by Product Fingerprinting. , 2012, , .		3
59	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.	2.5	611
60	Effect of standard phenolic compounds and olive oil phenolic extracts on acrylamide formation in an emulsion system. Food Chemistry, 2011, 124, 242-247.	4.2	54
61	Rye Flour Extraction Rate Affects Maillard Reaction Development, Antioxidant Activity, and Acrylamide Formation in Bread Crisps. Cereal Chemistry, 2010, 87, 131-136.	1.1	14
62	Lipid oxidation promotes acrylamide formation in fat-rich model systems. Food Research International, 2010, 43, 1021-1026.	2.9	84
63	Effects of Formulation and Baking Conditions on Neo-formed Contaminants in Model Cookies. Czech Journal of Food Sciences, 2009, 27, S93-S95.	0.6	10
64	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.	2.4	91
65	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.	2.9	145
66	Characterization of the Maillard reaction in bread crisps. European Food Research and Technology, 2008, 228, 311-319.	1.6	76
67	<i>Mitigation Strategies to Reduce Acrylamide Formation in Fried Potato Products</i>. Annals of the New York Academy of Sciences, 2008, 1126, 89-100.	1.8	37
68	Studies on the Effect of Amadoriase fromAspergillus fumigatuson Peptide and Protein Glycation In Vitro. Journal of Agricultural and Food Chemistry, 2007, 55, 4189-4195.	2.4	17
69	A New Procedure To Measure the Antioxidant Activity of Insoluble Food Components. Journal of Agricultural and Food Chemistry, 2007, 55, 7676-7681.	2.4	298