

Anna Lante

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.

63

papers

1,146

citations

18

h-index

31

g-index

67

ext. papers

1,398

ext. citations

4.1

avg, IF

4.96

L-index

#	Paper	IF	Citations
63	Release of glycosidically bound flavour compounds of Chardonnay by <i>Oenococcus oeni</i> during malolactic fermentation. <i>Food Microbiology</i> , 2004 , 21, 257-265	6	98
62	Nisin-loaded poly-L-lactide nano-particles produced by CO ₂ anti-solvent precipitation for sustained antimicrobial activity. <i>International Journal of Pharmaceutics</i> , 2004 , 287, 163-73	6.5	81
61	Essential amino acids: master regulators of nutrition and environmental footprint?. <i>Scientific Reports</i> , 2016 , 6, 26074	4.9	71
60	Recent advances in controlling polyphenol oxidase activity of fruit and vegetable products. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 50, 73-83	6.8	64
59	Red chicories as potent scavengers of highly reactive radicals: a study on their phenolic composition and peroxy radical trapping capacity and efficiency. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 8169-75	5.7	62
58	Controlled release of biomolecules from temperature-sensitive hydrogels prepared by radiation polymerization. <i>Journal of Controlled Release</i> , 2001 , 75, 173-81	11.7	60
57	Content and characterisation of minerals in milk and in Crescenza and Squacquerone Italian fresh cheeses by ICP-OES. <i>Food Control</i> , 2006 , 17, 229-233	6.2	45
56	UV-A light treatment for controlling enzymatic browning of fresh-cut fruits. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 34, 141-147	6.8	44
55	Chemical composition, antioxidant activity and anti-lipase activity of <i>Origanum vulgare</i> and <i>Lippia turbinata</i> essential oils. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 642-649	3.8	43
54	Oxidative stability and rheological properties of nanoemulsions with ultrasonic extracted green tea infusion. <i>Food Research International</i> , 2013 , 54, 269-276	7	38
53	Evaluation of red chicory extract as a natural antioxidant by pure lipid oxidation and yeast oxidative stress response as model systems. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 5318-24	5.7	37
52	A Multifunctional Bread Rich in Beta Glucans and Low in Starch Improves Metabolic Control in Type 2 Diabetes: A Controlled Trial. <i>Nutrients</i> , 2017 , 9,	6.7	31
51	Dog rose and pomegranate extracts as agents to control enzymatic browning. <i>Food Research International</i> , 2011 , 44, 957-963	7	29
50	Citrus hydrosols as useful by-products for tyrosinase inhibition. <i>Innovative Food Science and Emerging Technologies</i> , 2015 , 27, 154-159	6.8	28
49	Detection of pectinmethylesterase activity in presence of methanol during grape pomace storage. <i>Food Chemistry</i> , 2007 , 102, 59-65	8.5	28
48	Antibrowning potential of Brassicaceae processing water. <i>Bioresource Technology</i> , 2010 , 101, 3791-5	11	26
47	Evaluation of antibrowning and antioxidant activities in unripe grapes recovered during bunch thinning. <i>Australian Journal of Grape and Wine Research</i> , 2017 , 23, 33-41	2.4	24

46	Study on the antioxidant and antimicrobial activities of <i>Allium ursinum</i> L. pressurised-liquid extract. <i>Natural Product Research</i> , 2014 , 28, 2000-5	2.3	19
45	Detection of <i>Saccharomyces cerevisiae</i> carboxylesterase activity after native and sodium dodecyl sulfate electrophoresis by using fluorescein diacetate as substrate. <i>Electrophoresis</i> , 2001 , 22, 1021-3	3.6	15
44	Biopreservation of Fresh Strawberries by Carboxymethyl?Cellulose Edible Coatings Enriched with a Bacteriocin from ? BM47. <i>Food Technology and Biotechnology</i> , 2019 , 57, 230-237	2.1	14
43	Comparison of OXITEST and RANCIMAT methods to evaluate the oxidative stability in frying oils. <i>European Food Research and Technology</i> , 2018 , 244, 747-755	3.4	14
42	Effect of Dipping Pre-treatment with Unripe Grape Juice on Dried Golden Delicious Apple Slices. <i>Food and Bioprocess Technology</i> , 2018 , 11, 2275-2285	5.1	14
41	Accelerated storage conditions effect on ginger- and turmeric-enriched soybean oils with comparing a synthetic antioxidant BHT. <i>LWT - Food Science and Technology</i> , 2020 , 131, 109797	5.4	13
40	Comparative Study of Early- and Mid-Ripening Peach (L.) Varieties: Biological Activity, Macro-, and Micro- Nutrient Profile. <i>Foods</i> , 2021 , 10,	4.9	13
39	Valorisation of Ginger and Turmeric Peels as Source of Natural Antioxidants. <i>Plant Foods for Human Nutrition</i> , 2019 , 74, 443-445	3.9	12
38	Co-fermentation of onion and whey: A promising synbiotic combination. <i>Journal of Functional Foods</i> , 2017 , 39, 233-237	5.1	12
37	Polyphenols as Suitable Control for Obesity and Diabetes. <i>Open Biotechnology Journal</i> , 2018 , 12, 219-228		12
36	Effect of UV light on microbial proteases: From enzyme inactivation to antioxidant mitigation. <i>Innovative Food Science and Emerging Technologies</i> , 2013 , 17, 130-134	6.8	11
35	Impact of In Vitro Gastrointestinal Digestion on the Bioaccessibility of Phytochemical Compounds from Eight Fruit Juices. <i>Molecules</i> , 2021 , 26,	4.8	11
34	An ecofriendly procedure to extract isoflavones from soybean seeds. <i>Journal of Cleaner Production</i> , 2018 , 170, 1102-1110	10.3	10
33	Effect of Cyclodextrin addition on quality of precooked vacuum packed potatoes. <i>LWT - Food Science and Technology</i> , 2010 , 43, 409-414	5.4	10
32	Immobilization of Bacteriocins from Lactic Acid Bacteria and Possibilities for Application in Food Biopreservation. <i>Open Biotechnology Journal</i> , 2018 , 12, 25-32	2	10
31	A Study on the Relationship Between the Volatile Composition of Moscato and Prosecco Grappa and Enzymatic Activities Involved in its Production. <i>Journal of the Institute of Brewing</i> , 2008 , 114, 262-269	2	9
30	Detection of Glucosidase and Esterase Activities in Wild Yeast in a Distillery Environment. <i>Journal of the Institute of Brewing</i> , 2006 , 112, 97-100	2	9
29	Solubilization and Activity Detection in Polyacrylamide Gels of a Membrane-Bound Esterase from an Oenological Strain of <i>Saccharomyces cerevisiae</i> . <i>Journal of the Institute of Brewing</i> , 2003 , 109, 187-193	2	9

28	Antiradical and antimicrobial properties of fermented red chicory (<i>Cichorium intybus</i> L.) by-products. <i>Annals of Microbiology</i> , 2016 , 66, 1377-1386	3.2	8
27	A preliminary study on changes in phenolic content during Bianchetta Trevigiana winemaking. <i>Journal of Food Composition and Analysis</i> , 2010 , 23, 575-579	4.1	8
26	Comparison of Esterase Patterns of Three Yeast Strains As Obtained with Different Synthetic Substrates. <i>Journal of the Institute of Brewing</i> , 2005 , 111, 234-236	2	8
25	Exploring the use of <i>Saccharomyces cerevisiae</i> commercial strain and <i>Saccharomyces ludwigii</i> natural isolate for grape marc fermentation to improve sensory properties of spirits. <i>Food Microbiology</i> , 2014 , 41, 33-41	6	7
24	Chemical parameters, biologically active polyphenols and sensory characteristics of some Italian organic wines. <i>Journal of Wine Research</i> , 2004 , 15, 203-209	1	7
23	Valorization of onion extracts as anti-browning agents. <i>Food Science and Applied Biotechnology</i> , 2020 , 3, 16	1.5	7
22	Monitoring the antioxidant activity of an eco-friendly processed grape pomace along the storage. <i>Natural Product Research</i> , 2021 , 35, 6030-6033	2.3	7
21	Fatty Acid Profile, Lipid Quality and Squalene Content of Teff (<i>Eragrostis teff</i> (Zucc.) Trotter) and Amaranth (<i>Amaranthus caudatus</i> L.) Varieties from Ethiopia. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 3590	2.6	7
20	Study of the phenolic profile of a grape pomace powder and its impact on delaying corn oil oxidation. <i>Natural Product Research</i> , 2020 , 1-5	2.3	6
19	Total phenolic content, antioxidant and antimicrobial activity of <i>Haberlea rhodopensis</i> extracts obtained by pressurized liquid extraction. <i>Acta Alimentaria</i> , 2015 , 44, 326-332	1	6
18	Tea from the Food Science Perspective: An Overview. <i>Open Biotechnology Journal</i> , 2020 , 14, 78-83	2	6
17	The Use of Polyphenol Oxidase Activity to Identify a Potential Raisin Variety. <i>Food Biotechnology</i> , 2016 , 30, 98-109	2.2	5
16	3,4-Dihydroxyphenylalanine gel diffusion assay for polyphenol oxidase quantification. <i>Analytical Biochemistry</i> , 2008 , 383, 335-6	3.1	4
15	Water an Eco-Friendly Crossroad in Green Extraction: An Overview. <i>Open Biotechnology Journal</i> , 2019 , 13, 155-162	2	4
14	GC-MS Metabolic Profile and α -Glucosidase-, α -Amylase-, Lipase-, and Acetylcholinesterase-Inhibitory Activities of Eight Peach Varieties. <i>Molecules</i> , 2021 , 26,	4.8	4
13	Preliminary Characterisation of Wastes Generated from the Rapeseed and Sunflower Protein Isolation Process and Their Valorisation in Delaying Oil Oxidation. <i>Food and Bioprocess Technology</i> , 2021 , 14, 1962-1971	5.1	4
12	Polyphenols: A Comprehensive Review of their Nutritional Properties. <i>Open Biotechnology Journal</i> , 2021 , 15, 164-172	2	4
11	EFFECT OF PRESSURE LIQUID EXTRACTION AND ULTRASONIC IRRADIATION FREQUENCY ON INULIN, PHENOLIC CONTENT AND ANTIOXIDANT ACTIVITY IN BURDOCK (<i>Arctium lappa</i> L.) ROOTS. <i>Acta Scientiarum Polonorum, Hortorum Cultus</i> , 2020 , 19, 125-133	1.6	3

10	Impact of consumption of cooked red and black <i>Chenopodium quinoa</i> Willd. over blood lipids, oxidative stress, and blood glucose levels in hypertension-induced rats. <i>Cereal Chemistry</i> , 2020 , 97, 1254-1262	2.4	3
9	Antioxidant Properties of Soybean Oil Supplemented with Ginger and Turmeric Powders. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 8438	2.6	3
8	Deriphat 2-DE to visualize polyphenol oxidase in Moscato and Prosecco grapes. <i>Electrophoresis</i> , 2007 , 28, 3992-7	3.6	2
7	Environmentally Friendly Techniques for the Recovery of Polyphenols from Food By-Products and Their Impact on Polyphenol Oxidase: A Critical Review. <i>Applied Sciences (Switzerland)</i> , 2022 , 12, 1923	2.6	2
6	Biochemical and functional properties of wheat middlings bioprocessed by lactic acid bacteria. <i>Journal of Food Biochemistry</i> , 2020 , 44, e13262	3.3	1
5	Characterization of esterase activity in the Bianchetta trevigiana grape variety under reducing conditions. <i>International Journal of Wine Research</i> , 2012 , 45	1.2	1
4	Effect of the distillation process on polyphenols content of grape pomace. <i>European Food Research and Technology</i> , 1	3.4	1
3	Effect of Reversal of Whey-Protein to Casein Ratio of Cow Milk, on Insulin, Incretin, and Amino Acid Responses in Humans. <i>Molecular Nutrition and Food Research</i> , 2021 , e2100069	5.9	1
2	Preliminary Characterization of a Functional Jam from Red Chicory By-Product. <i>Open Biotechnology Journal</i> , 2021 , 15, 183-189	2	1
1	Bioactive Peptides from <i>Lupinus</i> spp. Seed Proteins-State-of-the-Art and Perspectives. <i>Applied Sciences (Switzerland)</i> , 2022 , 12, 3766	2.6	0