Anna Lante

List of Publications by Year in Descending Order

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	Environmentally Friendly Techniques for the Recovery of Polyphenols from Food By-Products and Their Impact on Polyphenol Oxidase: A Critical Review. *Applied Sciences (Switzerland)*, **2022**, 12, 1923	2.6	2
62	Bioactive Peptides from Lupinus spp. Seed Proteins-State-of-the-Art and Perspectives. *Applied Sciences (Switzerland)*, **2022**, 12, 3766	2.6	0
61	Effect of Reversal of Whey-Protein to Casein Ratio of Cow Milk, on Insulin, Incretin, and Amino Acid Responses in Humans. *Molecular Nutrition and Food Research*, **2021**, e2100069	5.9	1
60	Monitoring the antioxidant activity of an eco-friendly processed grape pomace along the storage. *Natural Product Research*, **2021**, 35, 6030-6033	2.3	7
59	Fatty Acid Profile, Lipid Quality and Squalene Content of Teff (Eragrostis teff (Zucc.) Trotter) and Amaranth (Amaranthus caudatus L.) Varieties from Ethiopia. *Applied Sciences (Switzerland)*, **2021**, 11, 3590	2.6	7
58	GC-MS Metabolic Profile and Glucosidase-, Amylase-, Lipase-, and Acetylcholinesterase-Inhibitory Activities of Eight Peach Varieties. *Molecules*, **2021**, 26,	4.8	4
57	Comparative Study of Early- and Mid-Ripening Peach (L.) Varieties: Biological Activity, Macro-, and Micro- Nutrient Profile. *Foods*, **2021**, 10,	4.9	13
56	Impact of In Vitro Gastrointestinal Digestion on the Bioaccessibility of Phytochemical Compounds from Eight Fruit Juices. *Molecules*, **2021**, 26,	4.8	11
55	Preliminary Characterisation of Wastes Generated from the Rapeseed and Sunflower Protein Isolation Process and Their Valorisation in Delaying Oil Oxidation. *Food and Bioprocess Technology*, **2021**, 14, 1962-1971	5.1	4
54	Polyphenols: A Comprehensive Review of their Nutritional Properties. *Open Biotechnology Journal*, **2021**, 15, 164-172	2	4
53	Preliminary Characterization of a Functional Jam from Red Chicory By-Product. *Open Biotechnology Journal*, **2021**, 15, 183-189	2	1
52	Biochemical and functional properties of wheat middlings bioprocessed by lactic acid bacteria. *Journal of Food Biochemistry*, **2020**, 44, e13262	3.3	1
51	Study of the phenolic profile of a grape pomace powder and its impact on delaying corn oil oxidation. *Natural Product Research*, **2020**, 1-5	2.3	6
50	Accelerated storage conditions effect on ginger- and turmeric-enriched soybean oils with comparing a synthetic antioxidant BHT. *LWT - Food Science and Technology*, **2020**, 131, 109797	5.4	13
49	Tea from the Food Science Perspective: An Overview. *Open Biotechnology Journal*, **2020**, 14, 78-83	2	6
48	EFFECT OF PRESSURE LIQUID EXTRACTION AND ULTRASONIC IRRADIATION FREQUENCY ON INULIN, PHENOLIC CONTENT AND ANTIOXIDANT ACTIVITY IN BURDOCK (Arctium lappa L.) ROOTS. *Acta Scientiarum Polonorum, Hortorum Cultus*, **2020**, 19, 125-133	1.6	3
47	Valorization of onion extracts as anti-browning agents. *Food Science and Applied Biotechnology*, **2020**, 3, 16	1.5	7

46	Impact of consumption of cooked red and black Chenopodium quinoa Willd. over blood lipids, oxidative stress, and blood glucose levels in hypertension-induced rats. *Cereal Chemistry*, **2020**, 97, 1254-1262	2.4	3
45	Antioxidant Properties of Soybean Oil Supplemented with Ginger and Turmeric Powders. *Applied Sciences (Switzerland)*, **2020**, 10, 8438	2.6	3
44	Valorisation of Ginger and Turmeric Peels as Source of Natural Antioxidants. *Plant Foods for Human Nutrition*, **2019**, 74, 443-445	3.9	12
43	Water an Eco-Friendly Crossroad in Green Extraction: An Overview. *Open Biotechnology Journal*, **2019**, 13, 155-162	2	4
42	Biopreservation of Fresh Strawberries by Carboxymethyl?Cellulose Edible Coatings Enriched with a Bacteriocin from ? BM47. *Food Technology and Biotechnology*, **2019**, 57, 230-237	2.1	14
41	An ecofriendly procedure to extract isoflavones from soybean seeds. *Journal of Cleaner Production*, **2018**, 170, 1102-1110	10.3	10
40	Immobilization of Bacteriocins from Lactic Acid Bacteria and Possibilities for Application in Food Biopreservation. *Open Biotechnology Journal*, **2018**, 12, 25-32	2	10
39	Polyphenols as Suitable Control for Obesity and Diabetes. *Open Biotechnology Journal*, **2018**, 12, 219-228	2	12
38	Comparison of OXITEST and RANCIMAT methods to evaluate the oxidative stability in frying oils. *European Food Research and Technology*, **2018**, 244, 747-755	3.4	14
37	Effect of Dipping Pre-treatment with Unripe Grape Juice on Dried 'Golden Delicious' Apple Slices. *Food and Bioprocess Technology*, **2018**, 11, 2275-2285	5.1	14
36	Recent advances in controlling polyphenol oxidase activity of fruit and vegetable products. *Innovative Food Science and Emerging Technologies*, **2018**, 50, 73-83	6.8	64
35	Evaluation of antibrowning and antioxidant activities in unripe grapes recovered during bunch thinning. *Australian Journal of Grape and Wine Research*, **2017**, 23, 33-41	2.4	24
34	Co-fermentation of onion and whey: A promising synbiotic combination. *Journal of Functional Foods* , **2017**, 39, 233-237	5.1	12
33	A Multifunctional Bread Rich in Beta Glucans and Low in Starch Improves Metabolic Control in Type 2 Diabetes: A Controlled Trial. *Nutrients*, **2017**, 9,	6.7	31
32	Essential amino acids: master regulators of nutrition and environmental footprint?. *Scientific Reports*, **2016**, 6, 26074	4.9	71
31	The Use of Polyphenol Oxidase Activity to Identify a Potential Raisin Variety. *Food Biotechnology*, **2016**, 30, 98-109	2.2	5
30	Antiradical and antimicrobial properties of fermented red chicory (Cichorium intybus L.) by-products. *Annals of Microbiology*, **2016**, 66, 1377-1386	3.2	8
29	UV-A light treatment for controlling enzymatic browning of fresh-cut fruits. *Innovative Food Science and Emerging Technologies*, **2016**, 34, 141-147	6.8	44

28	Citrus hydrosols as useful by-products for tyrosinase inhibition. *Innovative Food Science and Emerging Technologies*, **2015**, 27, 154-159	6.8	28
27	Total phenolic content, antioxidant and antimicrobial activity ofHaberlea rhodopensisextracts obtained by pressurized liquid extraction. *Acta Alimentaria*, **2015**, 44, 326-332	1	6
26	Exploring the use of Saccharomyces cerevisiae commercial strain and Saccharomycodes ludwigii natural isolate for grape marc fermentation to improve sensory properties of spirits. *Food Microbiology*, **2014**, 41, 33-41	6	7
25	Study on the antioxidant and antimicrobial activities of Allium ursinum L. pressurised-liquid extract. *Natural Product Research*, **2014**, 28, 2000-5	2.3	19
24	Chemical composition, antioxidant activity and anti-lipase activity of Origanum vulgare and Lippia turbinata essential oils. *International Journal of Food Science and Technology*, **2013**, 48, 642-649	3.8	43
23	Effect of UV light on microbial proteases: From enzyme inactivation to antioxidant mitigation. *Innovative Food Science and Emerging Technologies*, **2013**, 17, 130-134	6.8	11
22	Oxidative stability and rheological properties of nanoemulsions with ultrasonic extracted green tea infusion. *Food Research International*, **2013**, 54, 269-276	7	38
21	Characterization of esterase activity in the Bianchetta trevigiana grape variety under reducing conditions. *International Journal of Wine Research*, **2012**, 45	1.2	1
20	Evaluation of red chicory extract as a natural antioxidant by pure lipid oxidation and yeast oxidative stress response as model systems. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 5318-24	5.7	37
19	Dog rose and pomegranate extracts as agents to control enzymatic browning. *Food Research International*, **2011**, 44, 957-963	7	29
18	Effect of Ecyclodextrin addition on quality of precooked vacuum packed potatoes. *LWT - Food Science and Technology*, **2010**, 43, 409-414	5.4	10
17	A preliminary study on changes in phenolic content during Bianchetta Trevigiana winemaking. *Journal of Food Composition and Analysis*, **2010**, 23, 575-579	4.1	8
16	Antibrowning potential of Brassicacaea processing water. *Bioresource Technology*, **2010**, 101, 3791-5	11	26
15	3,4-Dihydroxyphenylalanine gel diffusion assay for polyphenol oxidase quantification. *Analytical Biochemistry*, **2008**, 383, 335-6	3.1	4
14	A Study on the Relationship Between the Volatile Composition of Moscato and Prosecco Grappa and Enzymatic Activities Involved in its Production. *Journal of the Institute of Brewing*, **2008**, 114, 262-269	2	9
13	Deriphat 2-DE to visualize polyphenol oxidase in Moscato and Prosecco grapes. *Electrophoresis*, **2007**, 28, 3992-7	3.6	2
12	Detection of pectinmethylesterase activity in presence of methanol during grape pomace storage. *Food Chemistry*, **2007**, 102, 59-65	8.5	28
11	Content and characterisation of minerals in milk and in Crescenza and Squacquerone Italian fresh cheeses by ICP-OES. *Food Control*, **2006**, 17, 229-233	6.2	45

10	Detection of β-Glucosidase and Esterase Activities in Wild Yeast in a Distillery Environment. *Journal of the Institute of Brewing*, **2006**, 112, 97-100	2	9
9	Comparison of Esterase Patterns of Three Yeast Strains As Obtained with Different Synthetic Substrates. *Journal of the Institute of Brewing*, **2005**, 111, 234-236	2	8
8	Red chicories as potent scavengers of highly reactive radicals: a study on their phenolic composition and peroxyl radical trapping capacity and efficiency. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 8169-75	5.7	62
7	Release of glycosidically bound flavour compounds of Chardonnay by Oenococcus oeni during malolactic fermentation. *Food Microbiology*, **2004**, 21, 257-265	6	98
6	Nisin-loaded poly-L-lactide nano-particles produced by CO2 anti-solvent precipitation for sustained antimicrobial activity. *International Journal of Pharmaceutics*, **2004**, 287, 163-73	6.5	81
5	Chemical parameters, biologically active polyphenols and sensory characteristics of some Italian organic wines. *Journal of Wine Research*, **2004**, 15, 203-209	1	7
4	Solubilization and Activity Detection in Polyacrylamide Gels of a Membrane-Bound Esterase from an Oenological Strain of Saccharomyces cerevisiae. *Journal of the Institute of Brewing*, **2003**, 109, 187-193	2	9
3	Detection of Saccharomyces cerevisiae carboxylesterase activity after native and sodium dodecyl sulfate electrophoresis by using fluorescein diacetate as substrate. *Electrophoresis*, **2001**, 22, 1021-3	3.6	15
2	Controlled release of biomolecules from temperature-sensitive hydrogels prepared by radiation polymerization. *Journal of Controlled Release*, **2001**, 75, 173-81	11.7	60
1	Effect of the distillation process on polyphenols content of grape pomace. *European Food Research and Technology*,1	3.4	1