

# Vito Linsalata

## List of Publications by Year in descending order

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58  
papers

2,737  
citations

218677

26  
h-index

182427

51  
g-index

59  
all docs

59  
docs citations

59  
times ranked

3750  
citing authors

#	ARTICLE	IF	CITATIONS
1	Globe artichoke: A functional food and source of nutraceutical ingredients. <i>Journal of Functional Foods</i> , 2009, 1, 131-144.	3.4	434
2	Carbon Fluxes between Primary Metabolism and Phenolic Pathway in Plant Tissues under Stress. <i>International Journal of Molecular Sciences</i> , 2015, 16, 26378-26394.	4.1	227
3	Activity of extracts from wild edible herbs against postharvest fungal diseases of fruit and vegetables. <i>Postharvest Biology and Technology</i> , 2011, 61, 72-82.	6.0	182
4	Absorption and metabolism of bioactive molecules after oral consumption of cooked edible heads of <i>Cynara scolymus</i> L. (cultivar Violetto di Provenza) in human subjects: a pilot study. <i>British Journal of Nutrition</i> , 2007, 97, 963-969.	2.3	133
5	Verbascoside, Isoverbascoside, and Their Derivatives Recovered from Olive Mill Wastewater as Possible Food Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1822-1829.	5.2	127
6	Relationship of secondary metabolism to growth in oregano ( <i>Origanum vulgare</i> L.) shoot cultures under nutritional stress. <i>Environmental and Experimental Botany</i> , 2009, 65, 54-62.	4.2	118
7	Role of Endogenous Flavonoids in Resistance Mechanism of Vignato Aphids. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5316-5320.	5.2	117
8	Browning phenomena in stored artichoke ( <i>Cynara scolymus</i> L.) heads: enzymic or chemical reactions?. <i>Food Chemistry</i> , 1994, 50, 1-7.	8.2	107
9	Low Temperature Metabolism of Apple Phenolics and Quiescence of <i>Phlyctaena vagabunda</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 5817-5821.	5.2	89
10	Seed coat tannins and bruchid resistance in stored cowpea seeds. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 839-846.	3.5	83
11	Polyphenols from artichoke heads ( <i>Cynara cardunculus</i> (L.) subsp. <i>scolymus</i> Hayek): in vitro bio-accessibility, intestinal uptake and bioavailability. <i>Food and Function</i> , 2015, 6, 1268-1277.	4.6	80
12	Artichoke polyphenols induce apoptosis and decrease the invasive potential of the human breast cancer cell line MDA-MB231. <i>Journal of Cellular Physiology</i> , 2012, 227, 3301-3309.	4.1	72
13	The beneficial effect of citric and ascorbic acid on the phenolic browning reaction in stored artichoke ( <i>Cynara scolymus</i> L.) heads. <i>Food Chemistry</i> , 1989, 33, 93-106.	8.2	58
14	Antioxidant activity induced by main polyphenols present in edible artichoke heads: influence of in vitro gastro-intestinal digestion. <i>Journal of Functional Foods</i> , 2014, 10, 456-464.	3.4	55
15	Biochemical relationships and browning index for assessing the storage suitability of artichoke genotypes. <i>Food Research International</i> , 2012, 48, 397-403.	6.2	52
16	Polyphenolic characterization of olive mill wastewaters, coming from Italian and Greek olive cultivars, after membrane technology. <i>Food Research International</i> , 2014, 65, 301-310.	6.2	51
17	Biological Activity of High Molecular Weight Phenolics from Olive Mill Wastewater. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 8585-8590.	5.2	49
18	Verbascosides from Olive Mill Waste Water: Assessment of Their Bioaccessibility and Intestinal Uptake Using an <i>In Vitro</i> Digestion/Caco-2 Model System. <i>Journal of Food Science</i> , 2011, 76, H48-54.	3.1	48

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19	Use of Olive Oil Industrial By-Product for Pasta Enrichment. <i>Antioxidants</i> , 2018, 7, 59.	5.1	41
20	Postharvest performance of fresh-cut <i>B. ligustica</i> nectarine as affected by dipping in chemical preservatives and packaging in modified atmosphere. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1184-1195.	2.7	34
21	Biophenols from Table Olive cv Bella di Cerignola: Chemical Characterization, Bioaccessibility, and Intestinal Absorption. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5671-5678.	5.2	34
22	Stability of activity of verbascoside, a known antioxidant compound, at different pH conditions. <i>Food Research International</i> , 2014, 66, 373-378.	6.2	33
23	Fermented Apulian table olives: Effect of selected microbial starters on polyphenols composition, antioxidant activities and bioaccessibility. <i>Food Chemistry</i> , 2018, 248, 137-145.	8.2	32
24	Artichoke Polyphenols Produce Skin Anti-Age Effects by Improving Endothelial Cell Integrity and Functionality. <i>Molecules</i> , 2018, 23, 2729.	3.8	30
25	Bioactive Phenolics and Antioxidant Capacity of Some Wild Edible Greens as Affected by Different Cooking Treatments. <i>Foods</i> , 2020, 9, 1320.	4.3	30
26	Characterization of Micronutrients, Bioaccessibility and Antioxidant Activity of Prickly Pear <i>Cladodes</i> as Functional Ingredient. <i>Molecules</i> , 2020, 25, 2176.	3.8	30
27	ANTIOXIDANT ACTIVITIES OF ARTICHOKE PHENOLICS. <i>Acta Horticulturae</i> , 2005, , 421-428.	0.2	27
28	Prooxidant Effects of Verbascoside, a Bioactive Compound from Olive Oil Mill Wastewater, on In Vitro Developmental Potential of Ovine Prepubertal Oocytes and Bioenergetic/Oxidative Stress Parameters of Fresh and Vitrified Oocytes. <i>BioMed Research International</i> , 2014, 2014, 1-14.	1.9	26
29	Relationships among volatile metabolites, quality and sensory parameters of Italian table grapes assessed during cold storage in low or high CO <sub>2</sub> modified atmospheres. <i>Postharvest Biology and Technology</i> , 2018, 142, 124-134.	6.0	26
30	Inulin enriched durum wheat spaghetti: Effect of polymerization degree on technological and nutritional characteristics. <i>Journal of Functional Foods</i> , 2020, 71, 104004.	3.4	26
31	Antifungal activity of 2,5-dimethoxybenzoic acid on postharvest pathogens of strawberry fruits. <i>Postharvest Biology and Technology</i> , 1996, 9, 325-334.	6.0	25
32	Real-time monitoring of glucose and phenols intestinal absorption through an integrated Caco-2/TC7 cells/biosensors telemetric device: Hypoglycemic effect of fruit phytochemicals. <i>Biosensors and Bioelectronics</i> , 2017, 88, 159-166.	10.1	22
33	Influence of in vitro digestion process on polyphenolic profile of skin grape (cv. Italia) and on antioxidant activity in basal or stressed conditions of human intestinal cell line (HT-29). <i>Food Research International</i> , 2018, 106, 878-884.	6.2	20
34	Flavonoid taxonomic analysis of <i>Vicia</i> species of section <i>Faba</i> . <i>Canadian Journal of Botany</i> , 1989, 67, 3529-3533.	1.1	19
35	Assessment of verbascoside absorption in human colonic tissues using the Ussing chamber model. <i>Food Research International</i> , 2013, 54, 132-138.	6.2	19
36	POLYPHENOL AND INULIN CONTENT IN A COLLECTION OF ARTICHOKE. <i>Acta Horticulturae</i> , 2005, , 453-460.	0.2	18

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37	Purification and characterization of a cationic peroxidase from artichoke leaves. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 1417-1423.	3.5	15
38	MECHANISMS OF RESISTANCE TO BOTRYTIS CINEREA IN WOUNDS OF CURED KIWIFRUIT. <i>Acta Horticulturae</i> , 1997, , 719-724.	0.2	14
39	A chemosystematic study of the flavonoids of Vigna. <i>Genetic Resources and Crop Evolution</i> , 1996, 43, 493-504.	1.6	13
40	Signal transduction in artichoke [ <i>Cynara cardunculus</i> L. subsp. <i>scolymus</i> (L.) Hayek] callus and cell suspension cultures under nutritional stress. <i>Plant Physiology and Biochemistry</i> , 2018, 127, 97-103.	5.8	13
41	Mono- and oligosaccharides in fifteen <i>Vicia faba</i> L. cultivars. <i>Food Chemistry</i> , 1986, 22, 17-25.	8.2	11
42	MORPHOLOGICAL AND BIOCHEMICAL CHANGES DURING GROWTH AND DEVELOPMENT OF ARTICHOKE BUDS. <i>Acta Horticulturae</i> , 2005, , 437-444.	0.2	11
43	Antioxidant and Pro-Oxidant Capacities as Mechanisms of Photoprotection of Olive Polyphenols on UVA-Damaged Human Keratinocytes. <i>Molecules</i> , 2021, 26, 2153.	3.8	11
44	Biochemical traits of asparagus cultivars and quality changes in two differently coloured genotypes during cold storage. <i>LWT - Food Science and Technology</i> , 2019, 101, 427-434.	5.2	9
45	Packaging and storage conditions to extend the shelf life of semi-dried artichoke hearts. <i>LWT - Food Science and Technology</i> , 2016, 72, 277-284.	5.2	8
46	Antifungal activity of total and fractionated phenolic extracts from two wild edible herbs. <i>Natural Science</i> , 2013, 05, 895-902.	0.4	7
47	BIOCHEMICAL CHARACTERIZATION OF NEW SEED PROPAGATED ARTICHOKE CULTIVARS. <i>Acta Horticulturae</i> , 2005, , 517-522.	0.2	5
48	POSTHARVEST PERFORMANCE OF INTERMEDIATE MOISTURE PEACHES AND PRUNES AS AFFECTED BY PACKAGING AND STORAGE CONDITIONS. <i>Acta Horticulturae</i> , 2015, , 739-746.	0.2	4
49	BIOCHEMICAL CHARACTERIZATION OF WILD AND CULTIVATED CARDOON ACCESSIONS. <i>Acta Horticulturae</i> , 2005, , 523-528.	0.2	4
50	Biochemical evaluation of artichoke cultivars propagated by seed. <i>Acta Horticulturae</i> , 2016, , 89-94.	0.2	3
51	Plasticity, exudation and microbiome-association of the root system of Pellitory-of-the-wall plants grown in environments impaired in iron availability. <i>Plant Physiology and Biochemistry</i> , 2021, 168, 27-42.	5.8	3
52	CHARACTERIZATION AND PARTIAL PURIFICATION OF PEROXIDASE FROM ARTICHOKE LEAVES. <i>Acta Horticulturae</i> , 2005, , 445-452.	0.2	2
53	ANTIOXIDANT PHENOLICS IN ESCAROLE AND RADICCHIO DURING STORAGE OF FRESH-CUT 'READY-TO-USE' PRODUCT. <i>Acta Horticulturae</i> , 2005, , 1947-1952.	0.2	2
54	Effect of packaging and storage conditions on some biochemical parameters and microbiological safety of semi-dry tomato. <i>Acta Horticulturae</i> , 2016, , 447-452.	0.2	1

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55	Biochemical characterization of apple slices dried using low temperature and stored in modified atmosphere packaging. <i>Journal of Food Composition and Analysis</i> , 2022, 112, 104694.	3.9	1
56	ARTICHOKE PEROXIDASE TO PARTIAL REMOVAL OF PHENOLS FROM OLIVE MILL WASTE WATER. <i>Acta Horticulturae</i> , 2012, , 439-444.	0.2	0
57	An Integrated Caco-2/TC7 cells/biosensors Device for the Real Time Monitoring of Intestinal Glucose and Polyphenols Absorption and Hypoglycemic Effect of Phytochemicals. <i>Procedia Technology</i> , 2017, 27, 169-171.	1.1	0
58	CHARACTERIZATION OF SOLUBLE AND BOUND PEROXIDASES FROM ARTICHOKE HEADS AND LEAVES. <i>Acta Horticulturae</i> , 2007, , 435-441.	0.2	0