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	Biochemical characterization of apple slices dried using low temperature and stored in modified atmosphere packaging. Journal of Food Composition and Analysis, 2022, 112, 104694.	3.9	1
2	Antioxidant and Pro-Oxidant Capacities as Mechanisms of Photoprotection of Olive Polyphenols on UVA-Damaged Human Keratinocytes. Molecules, 2021, 26, 2153.	3.8	11
3	Plasticity, exudation and microbiome-association of the root system of Pellitory-of-the-wall plants grown in environments impaired in iron availability. Plant Physiology and Biochemistry, 2021, 168, 27-42.	5.8	3
4	Bioactive Phenolics and Antioxidant Capacity of Some Wild Edible Greens as Affected by Different Cooking Treatments. Foods, 2020, 9, 1320.	4.3	30
5	Characterization of Micronutrients, Bioaccessibility and Antioxidant Activity of Prickly Pear Cladodes as Functional Ingredient. Molecules, 2020, 25, 2176.	3.8	30
6	Inulin enriched durum wheat spaghetti: Effect of polymerization degree on technological and nutritional characteristics. Journal of Functional Foods, 2020, 71, 104004.	3.4	26
7	Biochemical traits of asparagus cultivars and quality changes in two differently coloured genotypes during cold storage. LWT - Food Science and Technology, 2019, 101, 427-434.	5.2	9
8	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). Food Research International, 2018, 106, 878-884.	6.2	20
9	Signal transduction in artichoke [Cynara cardunculus L. subsp. scolymus (L.) Hayek] callus and cell suspension cultures under nutritional stress. Plant Physiology and Biochemistry, 2018, 127, 97-103.	5.8	13
10	Relationships among volatile metabolites, quality and sensory parameters of â€˜Italiaâ€™ table grapes assessed during cold storage in low or high CO 2 modified atmospheres. Postharvest Biology and Technology, 2018, 142, 124-134.	6.0	26
11	Fermented Apulian table olives: Effect of selected microbial starters on polyphenols composition, antioxidant activities and bioaccessibility. Food Chemistry, 2018, 248, 137-145.	8.2	32
12	Artichoke Polyphenols Produce Skin Anti-Age Effects by Improving Endothelial Cell Integrity and Functionality. Molecules, 2018, 23, 2729.	3.8	30
13	Use of Olive Oil Industrial By-Product for Pasta Enrichment. Antioxidants, 2018, 7, 59.	5.1	41
14	An Integrated Caco-2TC7cells/biosensors Device for the Real Time Monitoring of Intestinal Glucose and Polyphenols Absorption and Hypoglycemic Effect of Phytochemicals. Procedia Technology, 2017, 27, 169-171.	1.1	0
15	Real-time monitoring of glucose and phenols intestinal absorption through an integrated Caco-2TC7cells/biosensors telemetric device: Hypoglycemic effect of fruit phytochemicals. Biosensors and Bioelectronics, 2017, 88, 159-166.	10.1	22
16	Biophenols from Table Olive cv Bella di Cerignola: Chemical Characterization, Bioaccessibility, and Intestinal Absorption. Journal of Agricultural and Food Chemistry, 2016, 64, 5671-5678.	5.2	34
17	Effect of packaging and storage conditions on some biochemical parameters and microbiological safety of semi-dry tomato. Acta Horticulturae, 2016, , 447-452.	0.2	1
18	Biochemical evaluation of artichoke cultivars propagated by seed. Acta Horticulturae, 2016, , 89-94.	0.2	3

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19	Packaging and storage conditions to extend the shelf life of semi-dried artichoke hearts. LWT - Food Science and Technology, 2016, 72, 277-284.	5.2	8
20	POSTHARVEST PERFORMANCE OF INTERMEDIATE MOISTURE PEACHES AND PRUNES AS AFFECTED BY PACKAGING AND STORAGE CONDITIONS. Acta Horticulturae, 2015, , 739-746.	0.2	4
21	Carbon Fluxes between Primary Metabolism and Phenolic Pathway in Plant Tissues under Stress. International Journal of Molecular Sciences, 2015, 16, 26378-26394.	4.1	227
22	Polyphenols from artichoke heads (Cynara cardunculus (L.) subsp. scolymus Hayek): in vitro bio-accessibility, intestinal uptake and bioavailability. Food and Function, 2015, 6, 1268-1277.	4.6	80
23	Prooxidant Effects of Verbascoside, a Bioactive Compound from Olive Oil Mill Wastewater, onIn VitroDevelopmental Potential of Ovine Prepubertal Oocytes and Bioenergetic/Oxidative Stress Parameters of Fresh and Vitrified Oocytes. BioMed Research International, 2014, 2014, 1-14.	1.9	26
24	Polyphenolic characterization of olive mill wastewaters, coming from Italian and Greek olive cultivars, after membrane technology. Food Research International, 2014, 65, 301-310.	6.2	51
25	Postharvest performance of freshâ€cut â€˜<scp>B</scp>ig <scp>T</scp>opâ€™ nectarine as affected by dipping in chemical preservatives and packaging in modified atmosphere. International Journal of Food Science and Technology, 2014, 49, 1184-1195.	2.7	34
26	Stabilityâ€“activity of verbascoside, a known antioxidant compound, at different pH conditions. Food Research International, 2014, 66, 373-378.	6.2	33
27	Antioxidant activity induced by main polyphenols present in edible artichoke heads: influence of in vitro gastro-intestinal digestion. Journal of Functional Foods, 2014, 10, 456-464.	3.4	55
28	Assessment of verbascoside absorption in human colonic tissues using the Ussing chamber model. Food Research International, 2013, 54, 132-138.	6.2	19
29	Antifungal activity of total and fractionated phenolic extracts from two wild edible herbs. Natural Science, 2013, 05, 895-902.	0.4	7
30	ARTICHOKE PEROXIDASE TO PARTIAL REMOVAL OF PHENOLS FROM OLIVE MILL WASTE WATER. Acta Horticulturae, 2012, , 439-444.	0.2	0
31	Biochemical relationships and browning index for assessing the storage suitability of artichoke genotypes. Food Research International, 2012, 48, 397-403.	6.2	52
32	Verbascoside, Isoverbascoside, and Their Derivatives Recovered from Olive Mill Wastewater as Possible Food Antioxidants. Journal of Agricultural and Food Chemistry, 2012, 60, 1822-1829.	5.2	127
33	Artichoke polyphenols induce apoptosis and decrease the invasive potential of the human breast cancer cell line MDAâ€MB231. Journal of Cellular Physiology, 2012, 227, 3301-3309.	4.1	72
34	Verbascosides from Olive Mill Waste Water: Assessment of Their Bioaccessibility and Intestinal Uptake Using anâ€‚In Vitroâ€‚Digestion/Cacoâ€2 Model System. Journal of Food Science, 2011, 76, H48-54.	3.1	48
35	Activity of extracts from wild edible herbs against postharvest fungal diseases of fruit and vegetables. Postharvest Biology and Technology, 2011, 61, 72-82.	6.0	182
36	Biological Activity of High Molecular Weight Phenolics from Olive Mill Wastewater. Journal of Agricultural and Food Chemistry, 2010, 58, 8585-8590.	5.2	49

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37	Relationship of secondary metabolism to growth in oregano (Origanum vulgare L.) shoot cultures under nutritional stress. Environmental and Experimental Botany, 2009, 65, 54-62.	4.2	118
38	Globe artichoke: A functional food and source of nutraceutical ingredients. Journal of Functional Foods, 2009, 1, 131-144.	3.4	434
39	Absorption and metabolism of bioactive molecules after oral consumption of cooked edible heads ofCynara scolymusL. (cultivar Violetto di Provenza) in human subjects: a pilot study. British Journal of Nutrition, 2007, 97, 963-969.	2.3	133
40	Purification and characterization of a cationic peroxidase from artichoke leaves. Journal of the Science of Food and Agriculture, 2007, 87, 1417-1423.	3.5	15
41	CHARACTERIZATION OF SOLUBLE AND BOUND PEROXIDASES FROM ARTICHOKE HEADS AND LEAVES. Acta Horticulturae, 2007, , 435-441.	0.2	0
42	MORPHOLOGICAL AND BIOCHEMICAL CHANGES DURING GROWTH AND DEVELOPMENT OF ARTICHOKE BUDS. Acta Horticulturae, 2005, , 437-444.	0.2	11
43	POLYPHENOL AND INULIN CONTENT IN A COLLECTION OF ARTICHOKE. Acta Horticulturae, 2005, , 453-460.	0.2	18
44	ANTIOXIDANT ACTIVITIES OF ARTICHOKE PHENOLICS. Acta Horticulturae, 2005, , 421-428.	0.2	27
45	Seed coat tannins and bruchid resistance in stored cowpea seeds. Journal of the Science of Food and Agriculture, 2005, 85, 839-846.	3.5	83
46	CHARACTERIZATION AND PARTIAL PURIFICATION OF PEROXIDASE FROM ARTICHOKE LEAVES. Acta Horticulturae, 2005, , 445-452.	0.2	2
47	BIOCHEMICAL CHARACTERIZATION OF NEW SEED PROPAGATED ARTICHOKE CULTIVARS. Acta Horticulturae, 2005, , 517-522.	0.2	5
48	BIOCHEMICAL CHARACTERIZATION OF WILD AND CULTIVATED CARDOON ACCESSIONS. Acta Horticulturae, 2005, , 523-528.	0.2	4
49	ANTIOXIDANT PHENOLICS IN ESCAROLE AND RADICCHIO DURING STORAGE OF FRESH-CUT Â´READY-TO-USEÂ´ PRODUCT. Acta Horticulturae, 2005, , 1947-1952.	0.2	2
50	Low Temperature Metabolism of Apple Phenolics and Quiescence ofPhlyctaena vagabunda. Journal of Agricultural and Food Chemistry, 2001, 49, 5817-5821.	5.2	89
51	Role of Endogenous Flavonoids in Resistance Mechanism ofVignato Aphids. Journal of Agricultural and Food Chemistry, 2000, 48, 5316-5320.	5.2	117
52	MECHANISMS OF RESISTANCE TO BOTRYTIS CINEREA IN WOUNDS OF CURED KIWIFRUITS. Acta Horticulturae, 1997, , 719-724.	0.2	14
53	Antifungal activity of 2,5-dimethoxybenzoic acid on postharvest pathogens of strawberry fruits. Postharvest Biology and Technology, 1996, 9, 325-334.	6.0	25
54	A chemosystematic study of the flavonoids of Vigna. Genetic Resources and Crop Evolution, 1996, 43, 493-504.	1.6	13

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55	Browning phenomena in stored artichoke (Cynara scolymus L.) heads: enzymic or chemical reactions?. Food Chemistry, 1994, 50, 1-7.	8.2	107
56	The beneficial effect of citric and ascorbic acid on the phenolic browning reaction in stored artichoke (Cynara scolymus L.) heads. Food Chemistry, 1989, 33, 93-106.	8.2	58
57	Flavonoid taxonomic analysis of Vicia species of section Faba. Canadian Journal of Botany, 1989, 67, 3529-3533.	1.1	19
58	Mono- and oligosaccharides in fifteen Vicia faba L. cultivars. Food Chemistry, 1986, 22, 17-25.	8.2	11