

# Daniele Del Rio

## List of Publications by Year in descending order

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Version: 2024-02-01

328  
papers

21,705  
citations

12330

69  
h-index

11939

134  
g-index

333  
all docs

333  
docs citations

333  
times ranked

26126  
citing authors

#	ARTICLE	IF	CITATIONS
1	A review of recent studies on malondialdehyde as toxic molecule and biological marker of oxidative stress. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2005, 15, 316-328.	2.6	1,938
2	Dietary (Poly)phenolics in Human Health: Structures, Bioavailability, and Evidence of Protective Effects Against Chronic Diseases. <i>Antioxidants and Redox Signaling</i> , 2013, 18, 1818-1892.	5.4	1,938
3	Total Antioxidant Capacity of Plant Foods, Beverages and Oils Consumed in Italy Assessed by Three Different In Vitro Assays. <i>Journal of Nutrition</i> , 2003, 133, 2812-2819.	2.9	1,118
4	Bioavailability, bioactivity and impact on health of dietary flavonoids and related compounds: an update. <i>Archives of Toxicology</i> , 2014, 88, 1803-1853.	4.2	472
5	Bioavailability of dietary flavonoids and phenolic compounds. <i>Molecular Aspects of Medicine</i> , 2010, 31, 446-467.	6.4	439
6	Long-chain polyunsaturated fatty acid sources and evaluation of their nutritional and functional properties. <i>Food Science and Nutrition</i> , 2014, 2, 443-463.	3.4	414
7	HPLC-MS Analysis of Phenolic Compounds and Purine Alkaloids in Green and Black Tea. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 2807-2815.	5.2	387
8	Antioxidant activity and total phenolic compounds of pistachio ( <i>Pistachia vera</i> ) hull extracts. <i>Food Chemistry</i> , 2005, 92, 521-525.	8.2	333
9	Possible role of diet in cancer: systematic review and multiple meta-analyses of dietary patterns, lifestyle factors, and cancer risk. <i>Nutrition Reviews</i> , 2017, 75, 405-419.	5.8	322
10	Total antioxidant capacity of spices, dried fruits, nuts, pulses, cereals and sweets consumed in Italy assessed by three different in vitro assays. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 1030-1038.	3.3	314
11	Understanding the association between dietary antioxidants, redox status and disease: is the Total Antioxidant Capacity the right tool?. <i>Redox Report</i> , 2004, 9, 145-152.	4.5	294
12	Berry flavonoids and phenolics: bioavailability and evidence of protective effects. <i>British Journal of Nutrition</i> , 2010, 104, S67-S90.	2.3	288
13	Polyphenols and health: What compounds are involved?. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2010, 20, 1-6.	2.6	285
14	Rapid and Comprehensive Evaluation of (Poly)phenolic Compounds in Pomegranate ( <i>Punica granatum</i> ) Tj ETQq 0 0 rgBT /Overlock 10	3.8	247
15	Aging Gut Microbiota at the Cross-Road between Nutrition, Physical Frailty, and Sarcopenia: Is There a Gut-Muscle Axis?. <i>Nutrients</i> , 2017, 9, 1303.	4.1	237
16	A comprehensive meta-analysis on dietary flavonoid and lignan intake and cancer risk: Level of evidence and limitations. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600930.	3.3	217
17	Total antioxidant capacity of the diet is inversely and independently related to plasma concentration of high-sensitivity C-reactive protein in adult Italian subjects. <i>British Journal of Nutrition</i> , 2005, 93, 619-625.	2.3	185
18	Colonic fermentation of indigestible carbohydrates contributes to the second-meal effect. <i>American Journal of Clinical Nutrition</i> , 2006, 83, 817-822.	4.7	170

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19	Phenyl- $\beta$ -valerolactones and phenylvaleric acids, the main colonic metabolites of flavan-3-ols: synthesis, analysis, bioavailability, and bioactivity. <i>Natural Product Reports</i> , 2019, 36, 714-752.	10.3	170
20	Resveratrol and inflammatory bowel disease: the evidence so far. <i>Nutrition Research Reviews</i> , 2018, 31, 85-97.	4.1	169
21	Antiglycative and neuroprotective activity of colon-derived polyphenol catabolites. <i>Molecular Nutrition and Food Research</i> , 2011, 55, S35-43.	3.3	168
22	Variations in caffeine and chlorogenic acid contents of coffees: what are we drinking?. <i>Food and Function</i> , 2014, 5, 1718-1726.	4.6	168
23	Masked Mycotoxins Are Efficiently Hydrolyzed by Human Colonic Microbiota Releasing Their Aglycones. <i>Chemical Research in Toxicology</i> , 2013, 26, 305-312.	3.3	166
24	Bioavailability and catabolism of green tea flavan-3-ols in humans. <i>Nutrition</i> , 2010, 26, 1110-1116.	2.4	163
25	Phytochemical Profiling of Flavonoids, Phenolic Acids, Terpenoids, and Volatile Fraction of a Rosemary ( <i>Rosmarinus officinalis</i> L.) Extract. <i>Molecules</i> , 2016, 21, 1576.	3.8	159
26	Fruit and vegetable consumption and health outcomes: an umbrella review of observational studies. <i>International Journal of Food Sciences and Nutrition</i> , 2019, 70, 652-667.	2.8	156
27	New insights into the bioavailability of red raspberry anthocyanins and ellagitannins. <i>Free Radical Biology and Medicine</i> , 2015, 89, 758-769.	2.9	150
28	Diet and Mental Health: Review of the Recent Updates on Molecular Mechanisms. <i>Antioxidants</i> , 2020, 9, 346.	5.1	146
29	Food selection based on total antioxidant capacity can modify antioxidant intake, systemic inflammation, and liver function without altering markers of oxidative stress. <i>American Journal of Clinical Nutrition</i> , 2008, 87, 1290-1297.	4.7	145
30	Phytochemical Profile of Main Antioxidants in Different Fractions of Purple and Blue Wheat, and Black Barley. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 8541-8547.	5.2	144
31	Coffee and tea consumption in relation with non-alcoholic fatty liver and metabolic syndrome: A systematic review and meta-analysis of observational studies. <i>Clinical Nutrition</i> , 2016, 35, 1269-1281.	5.0	140
32	Orange juice (poly)phenols are highly bioavailable in humans. <i>American Journal of Clinical Nutrition</i> , 2014, 100, 1378-1384.	4.7	133
33	Antioxidant, anti-microbial and antimutagenicity activities of pistachio ( <i>Pistachia vera</i> ) green hull extract. <i>Food and Chemical Toxicology</i> , 2010, 48, 107-112.	3.6	131
34	Understanding the gut-kidney axis in nephrolithiasis: an analysis of the gut microbiota composition and functionality of stone formers. <i>Gut</i> , 2018, 67, 2097-2106.	12.1	130
35	Application of the 2,2'-Azinobis(3-ethylbenzothiazoline-6-sulfonic acid) Radical Cation Assay to a Flow Injection System for the Evaluation of Antioxidant Activity of Some Pure Compounds and Beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 260-264.	5.2	127
36	Identification of microbial metabolites derived from <i>in vitro</i> fecal fermentation of different polyphenolic food sources. <i>Nutrition</i> , 2012, 28, 197-203.	2.4	127

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37	Atheroprotective effects of (poly)phenols: a focus on cell cholesterol metabolism. <i>Food and Function</i> , 2015, 6, 13-31.	4.6	126
38	Nanoencapsulation Approach to Improve Antimicrobial and Antioxidant Activity of Thyme Essential Oil in Beef Burgers During Refrigerated Storage. <i>Food and Bioprocess Technology</i> , 2016, 9, 1187-1201.	4.7	120
39	Characterization of total antioxidant capacity and (poly)phenolic compounds of differently pigmented rice varieties and their changes during domestic cooking. <i>Food Chemistry</i> , 2015, 187, 338-347.	8.2	117
40	Coffee Consumption and Oxidative Stress: A Review of Human Intervention Studies. <i>Molecules</i> , 2016, 21, 979.	3.8	117
41	Phenolic composition, caffeine content and antioxidant capacity of coffee silverskin. <i>Food Research International</i> , 2014, 61, 196-201.	6.2	113
42	Environmental impact of omnivorous, ovo-lacto-vegetarian, and vegan diet. <i>Scientific Reports</i> , 2017, 7, 6105.	3.3	113
43	Towards multi-purpose biorefinery platforms for the valorisation of red grape pomace: production of polyphenols, volatile fatty acids, polyhydroxyalkanoates and biogas. <i>Green Chemistry</i> , 2016, 18, 261-270.	9.0	110
44	Dietary glycemic index and liver steatosis. <i>American Journal of Clinical Nutrition</i> , 2006, 84, 136-142.	4.7	108
45	Bioaccessibility and bioavailability of phenolic compounds in bread: a review. <i>Food and Function</i> , 2017, 8, 2368-2393.	4.6	108
46	Nanoliposomal carriers for improvement the bioavailability of high value phenolic compounds of pistachio green hull extract. <i>Food Chemistry</i> , 2017, 220, 115-122.	8.2	108
47	The Gut Microbial Metabolite Trimethylamine-N-Oxide Is Present in Human Cerebrospinal Fluid. <i>Nutrients</i> , 2017, 9, 1053.	4.1	108
48	Volatile profile of elderberry juice: Effect of lactic acid fermentation using <i>L. plantarum</i> , <i>L. rhamnosus</i> and <i>L. casei</i> strains. <i>Food Research International</i> , 2018, 105, 412-422.	6.2	107
49	In vivo administration of urolithin A and B prevents the occurrence of cardiac dysfunction in streptozotocin-induced diabetic rats. <i>Cardiovascular Diabetology</i> , 2017, 16, 80.	6.8	99
50	Sourdough bread: Starch digestibility and postprandial glycemic response. <i>Journal of Cereal Science</i> , 2009, 49, 419-421.	3.7	98
51	Bioavailability of Coffee Chlorogenic Acids and Green Tea Flavan-3-ols. <i>Nutrients</i> , 2010, 2, 820-833.	4.1	98
52	Total Antioxidant Capacity of the Diet Is Associated with Lower Risk of Ischemic Stroke in a Large Italian Cohort. <i>Journal of Nutrition</i> , 2011, 141, 118-123.	2.9	97
53	Phenolic and Volatile Composition of a Dry Spearmint ( <i>Mentha spicata</i> L.) Extract. <i>Molecules</i> , 2016, 21, 1007.	3.8	95
54	Bioavailability of Black Tea Theaflavins: Absorption, Metabolism, and Colonic Catabolism. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 5365-5374.	5.2	94

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55	Bioavailability and pharmacokinetic profile of grape pomace phenolic compounds in humans. Archives of Biochemistry and Biophysics, 2018, 646, 1-9.	3.0	93
56	Evaluation of antioxidant capacity of some fruit and vegetable foods: efficiency of extraction of a sequence of solvents. Journal of the Science of Food and Agriculture, 2007, 87, 103-111.	3.5	91
57	Polyphenolic Composition of Hazelnut Skin. Journal of Agricultural and Food Chemistry, 2011, 59, 9935-9941.	5.2	91
58	Dietary Polyphenol Intake, Blood Pressure, and Hypertension: A Systematic Review and Meta-Analysis of Observational Studies. Antioxidants, 2019, 8, 152.	5.1	91
59	(Poly)phenolic fingerprint and chemometric analysis of white ( <i>Morus alba</i> L.) and black ( <i>Morus nigra</i> L.) mulberries. Journal of Agricultural and Food Chemistry, 2017, 65, 10335-10341.	8.2	89
60	Development and Validation of a Food Frequency Questionnaire for the Assessment of Dietary Total Antioxidant Capacity. Journal of Nutrition, 2007, 137, 93-98.	2.9	88
61	Dietary Flavonoids and Cardiovascular Disease: A Comprehensive Dose-Response Meta-Analysis. Molecular Nutrition and Food Research, 2021, 65, e2001019.	3.3	87
62	How to Feed the Mammalian Gut Microbiota: Bacterial and Metabolic Modulation by Dietary Fibers. Frontiers in Microbiology, 2017, 8, 1749.	3.5	86
63	Whole grain consumption and human health: an umbrella review of observational studies. International Journal of Food Sciences and Nutrition, 2020, 71, 668-677.	2.8	81
64	Development of a headspace solid-phase microextraction gas chromatography-mass spectrometric method for the determination of short-chain fatty acids from intestinal fermentation. Food Chemistry, 2011, 129, 200-205.	8.2	77
65	Compositional Study and Antioxidant Potential of <i>Ipomoea hederacea</i> Jacq. and <i>Lepidium sativum</i> L. Seeds. Molecules, 2012, 17, 10306-10321.	3.8	76
66	Bioaccessibility of (poly)phenolic compounds of raw and cooked cardoon ( <i>Cynara cardunculus</i> L.) after simulated gastrointestinal digestion and fermentation by human colonic microbiota. Journal of Functional Foods, 2017, 32, 195-207.	3.4	75
67	Dairy foods and health: an umbrella review of observational studies. International Journal of Food Sciences and Nutrition, 2020, 71, 138-151.	2.8	74
68	Antioxidant Characterization of Some Sicilian Edible Wild Greens. Journal of Agricultural and Food Chemistry, 2005, 53, 9465-9471.	5.2	73
69	Prediction of total antioxidant capacity of red wine by Fourier transform infrared spectroscopy. Food Control, 2010, 21, 786-789.	5.5	73
70	Food selection based on high total antioxidant capacity improves endothelial function in a low cardiovascular risk population. Nutrition, Metabolism and Cardiovascular Diseases, 2012, 22, 50-57.	2.6	71
71	In vitro colonic catabolism of orange juice (poly)phenols. Molecular Nutrition and Food Research, 2015, 59, 465-475.	3.3	71
72	Trimethylamine-N-Oxide (TMAO)-Induced Impairment of Cardiomyocyte Function and the Protective Role of Urolithin B-Glucuronide. Molecules, 2018, 23, 549.	3.8	71

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73	Ultra-HPLC-MS <sup>n</sup> (Poly)phenolic Profiling and Chemometric Analysis of Juices from Ancient <i>Punica granatum</i> L. Cultivars: A Nontargeted Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5600-5609.	5.2	70
74	Dietary (Poly)phenols, Brown Adipose Tissue Activation, and Energy Expenditure: A Narrative Review. <i>Advances in Nutrition</i> , 2017, 8, 694-704.	6.4	70
75	Absorption and metabolism of milk thistle flavanolignans in humans. <i>Phytomedicine</i> , 2012, 20, 40-46.	5.3	67
76	Phytochemical characterization of different prickly pear ( <i>Opuntia ficus-indica</i> (L.) Mill.) cultivars and botanical parts: UHPLC-ESI-MS <sup>n</sup> metabolomics profiles and their chemometric analysis. <i>Food Research International</i> , 2018, 108, 301-308.	6.2	67
77	Effect of chestnut flour supplementation on physico-chemical properties and volatiles in bread making. <i>LWT - Food Science and Technology</i> , 2013, 53, 233-239.	5.2	66
78	Effects of orally administered fumonisin B1 (FB1), partially hydrolysed FB1, hydrolysed FB1 and N-(1-deoxy-D-fructos-1-yl) FB1 on the sphingolipid metabolism in rats. <i>Food and Chemical Toxicology</i> , 2015, 76, 11-18.	3.6	66
79	In vitro metabolism of elderberry juice polyphenols by lactic acid bacteria. <i>Food Chemistry</i> , 2019, 276, 692-699.	8.2	66
80	Recommendations for standardizing nomenclature for dietary (poly)phenol catabolites. <i>American Journal of Clinical Nutrition</i> , 2020, 112, 1051-1068.	4.7	65
81	Inter-individual variability in the production of flavan-3-ol colonic metabolites: preliminary elucidation of urinary metabolotypes. <i>European Journal of Nutrition</i> , 2019, 58, 1529-1543.	3.9	64
82	Resveratrol Treatment Reduces Cardiac Progenitor Cell Dysfunction and Prevents Morpho-Functional Ventricular Remodeling in Type-1 Diabetic Rats. <i>PLoS ONE</i> , 2012, 7, e39836.	2.5	63
83	Use of Dairy and Plant-Derived Lactobacilli as Starters for Cherry Juice Fermentation. <i>Nutrients</i> , 2019, 11, 213.	4.1	62
84	Rapid Fluorimetric Method to Detect Total Plasma Malondialdehyde with Mild Derivatization Conditions. <i>Clinical Chemistry</i> , 2003, 49, 690-692.	3.2	59
85	Antiatherogenic effects of ellagic acid and urolithins in vitro. <i>Archives of Biochemistry and Biophysics</i> , 2016, 599, 42-50.	3.0	59
86	The Gut-Muscle Axis in Older Subjects with Low Muscle Mass and Performance: A Proof of Concept Study Exploring Fecal Microbiota Composition and Function with Shotgun Metagenomics Sequencing. <i>International Journal of Molecular Sciences</i> , 2020, 21, 8946.	4.1	59
87	Catabolism of raw and cooked green pepper ( <i>Capsicum annum</i> ) (poly)phenolic compounds after simulated gastrointestinal digestion and faecal fermentation. <i>Journal of Functional Foods</i> , 2016, 27, 201-213.	3.4	58
88	Synthetic and analytical strategies for the quantification of phenyl- <sup>13</sup> C-valerolactone conjugated metabolites in human urine. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1700077.	3.3	58
89	Fingerprint of enological tannins by multiple techniques approach. <i>Food Chemistry</i> , 2010, 121, 783-788.	8.2	57
90	Glycemic index and glycemic load of commercial Italian foods. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2016, 26, 419-429.	2.6	57

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91	The importance of studying cell metabolism when testing the bioactivity of phenolic compounds. <i>Trends in Food Science and Technology</i> , 2017, 69, 230-242.	15.1	57
92	5-(3,4-Dihydroxyphenyl)- $\gamma$ -valerolactone and its sulphate conjugates, representative circulating metabolites of flavan-3-ols, exhibit anti-adhesive activity against uropathogenic <i>Escherichia coli</i> in bladder epithelial cells. <i>Journal of Functional Foods</i> , 2017, 29, 275-280.	3.4	55
93	5-(Hydroxyphenyl)- $\gamma$ -Valerolactone-Sulfate, a Key Microbial Metabolite of Flavan-3-ols, Is Able to Reach the Brain: Evidence from Different <i>In Silico</i> , <i>In Vitro</i> and <i>In Vivo</i> Experimental Models. <i>Nutrients</i> , 2019, 11, 2678.	4.1	55
94	(Poly)phenolic characterization of three food supplements containing 36 different fruits, vegetables and berries. <i>PharmaNutrition</i> , 2015, 3, 11-19.	1.7	53
95	Berry juices, teas, antioxidants and the prevention of atherosclerosis in hamsters. <i>Food Chemistry</i> , 2010, 118, 266-271.	8.2	52
96	Antiglycative and antioxidative properties of coffee fractions. <i>Food Chemistry</i> , 2011, 124, 1430-1435.	8.2	52
97	Bioaccumulation of resveratrol metabolites in myocardial tissue is dose-time dependent and related to cardiac hemodynamics in diabetic rats. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2014, 24, 408-415.	2.6	52
98	Dietary intake of (poly)phenols in children and adults: cross-sectional analysis of UK National Diet and Nutrition Survey Rolling Programme (2008–2014). <i>European Journal of Nutrition</i> , 2019, 58, 3183-3198.	3.9	52
99	Improving functionality, bioavailability, nutraceutical and sensory attributes of fortified foods using phenolics-loaded nanocarriers as natural ingredients. <i>Food Research International</i> , 2020, 137, 109555.	6.2	51
100	Effect of domestic cooking methods on the total antioxidant capacity of vegetables. <i>International Journal of Food Sciences and Nutrition</i> , 2009, 60, 12-22.	2.8	49
101	Updated bioavailability and 48 h excretion profile of flavan-3-ols from green tea in humans. <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 513-521.	2.8	49
102	Urolithins at physiological concentrations affect the levels of pro-inflammatory cytokines and growth factor in cultured cardiac cells in hyperglucidic conditions. <i>Journal of Functional Foods</i> , 2015, 15, 97-105.	3.4	49
103	A fluorescence-based method for the detection of adhesive properties of lactic acid bacteria to Caco-2 cells. <i>Letters in Applied Microbiology</i> , 2004, 39, 301-305.	2.2	48
104	Metabolite profiling of polyphenols in a <i>Terminalia chebula</i> Retzius ayurvedic decoction and evaluation of its chemopreventive activity. <i>Journal of Ethnopharmacology</i> , 2013, 147, 277-285.	4.1	48
105	Chestnut flour addition in commercial gluten-free bread: A shelf-life study. <i>LWT - Food Science and Technology</i> , 2016, 70, 88-95.	5.2	48
106	Absorption Profile of (Poly)Phenolic Compounds after Consumption of Three Food Supplements Containing 36 Different Fruits, Vegetables, and Berries. <i>Nutrients</i> , 2017, 9, 194.	4.1	48
107	Bioavailability of catechins from ready-to-drink tea. <i>Nutrition</i> , 2010, 26, 528-533.	2.4	47
108	Intake of the plant lignans matairesinol, secoisolariciresinol, pinoresinol, and lariciresinol in relation to vascular inflammation and endothelial dysfunction in middle age-elderly men and post-menopausal women living in Northern Italy. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2010, 20, 64-71.	2.6	47

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109	Effects of gamma irradiation on physicochemical properties, antioxidant and microbial activities of sour cherry juice. <i>Radiation Physics and Chemistry</i> , 2015, 114, 18-24.	2.8	46
110	Anti-estrogenic activity of a human resveratrol metabolite. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2013, 23, 1086-1092.	2.6	45
111	Coffee Consumption and Risk of Biliary Tract Cancers and Liver Cancer: A Dose-Response Meta-Analysis of Prospective Cohort Studies. <i>Nutrients</i> , 2017, 9, 950.	4.1	43
112	Grape pomace polyphenols improve insulin response to a standard meal in healthy individuals: A pilot study. <i>Clinical Nutrition</i> , 2019, 38, 2727-2734.	5.0	43
113	Transthyretin Binding Heterogeneity and Anti-amyloidogenic Activity of Natural Polyphenols and Their Metabolites. <i>Journal of Biological Chemistry</i> , 2015, 290, 29769-29780.	3.4	42
114	Modelling the possible bioactivity of ellagitannin-derived metabolites. In silico tools to evaluate their potential xenoestrogenic behavior. <i>Food and Function</i> , 2013, 4, 1442.	4.6	41
115	Phytochemical evaluation of eight white ( <i>Morus alba</i> L.) and black ( <i>Morus nigra</i> L.) mulberry clones grown in Spain based on UHPLC-ESI-MSn metabolomic profiles. <i>Food Research International</i> , 2016, 89, 1116-1122.	6.2	41
116	Quercetin-3-O-glucuronide affects the gene expression profile of M1 and M2a human macrophages exhibiting anti-inflammatory effects. <i>Food and Function</i> , 2012, 3, 1144.	4.6	40
117	Assessment of pomegranate wine lees as a valuable source for the recovery of (poly)phenolic compounds. <i>Food Chemistry</i> , 2014, 145, 327-334.	8.2	40
118	In Vitro Bioaccessibility of Phenolics and Vitamins from Durum Wheat Aleurone Fractions. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 1543-1549.	5.2	40
119	Catalytic, Enantioselective Vinylogous Mukaiyama Aldol Reaction of Furan-Based Dienoxy Silanes: A Chemodivergent Approach to Valerolactone Flavanol Metabolites and Lactone Analogues. <i>Advanced Synthesis and Catalysis</i> , 2015, 357, 4082-4092.		40
120	Colonic Metabolism of Polyphenols From Coffee, Green Tea, and Hazelnut Skins. <i>Journal of Clinical Gastroenterology</i> , 2012, 46, S95-S99.	2.2	39
121	Optimisation of soya bean oil bleaching by ultrasonic processing and investigate the physicochemical properties of bleached soya bean oil. <i>International Journal of Food Science and Technology</i> , 2015, 50, 857-863.	2.7	39
122	Edible Seaweeds and Spirulina Extracts for Food Application: In Vitro and In Situ Evaluation of Antimicrobial Activity towards Foodborne Pathogenic Bacteria. <i>Foods</i> , 2020, 9, 1442.	4.3	39
123	Nut and legume consumption and human health: an umbrella review of observational studies. <i>International Journal of Food Sciences and Nutrition</i> , 2021, 72, 871-878.	2.8	39
124	The total antioxidant capacity of the diet is an independent predictor of plasma $\beta$ -carotene. <i>European Journal of Clinical Nutrition</i> , 2007, 61, 69-76.	2.9	38
125	Bioavailability and metabolism of phenolic compounds from wholegrain wheat and aleurone-rich wheat bread. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 2343-2354.	3.3	38
126	Acute Intake of a Grape and Blueberry Polyphenol-Rich Extract Ameliorates Cognitive Performance in Healthy Young Adults During a Sustained Cognitive Effort. <i>Antioxidants</i> , 2019, 8, 650.	5.1	38



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127	Do flavan-3-ols from green tea reach the human brain?. <i>Nutritional Neuroscience</i> , 2006, 9, 57-61.	3.1	37
128	The Ellagic Acid Derivative 4,4-Di-O-Methylellagic Acid Efficiently Inhibits Colon Cancer Cell Growth through a Mechanism Involving WNT16. <i>Journal of Pharmacology and Experimental Therapeutics</i> , 2015, 353, 433-444.	2.5	37
129	Effects on Nitric Oxide Production of Urolithins, Gut-Derived Ellagitannin Metabolites, in Human Aortic Endothelial Cells. <i>Molecules</i> , 2016, 21, 1009.	3.8	37
130	Physicochemical properties and antioxidant activity of $\alpha$ -tocopherol loaded nanoliposome <sup>TM</sup> s containing DHA and EPA. <i>Food Chemistry</i> , 2017, 215, 157-164.	8.2	37
131	Mycotoxins from <i>Alternaria</i> . <i>Advances in Molecular Toxicology</i> , 2014, 8, 107-121.	0.4	36
132	Utilization of Jujube Fruit ( <i>Ziziphus mauritiana</i> Lam.) Extracts as Natural Antioxidants in Stability of Frying Oil. <i>International Journal of Food Properties</i> , 2016, 19, 789-801.	3.0	36
133	Effects of Different Maturity Stages on Antioxidant Content of Ivorian Gnagnan ( <i>Solanum indicum</i> L.) Berries. <i>Molecules</i> , 2010, 15, 7125-7138.	3.8	34
134	The degradation of curcuminoids in a human faecal fermentation model. <i>International Journal of Food Sciences and Nutrition</i> , 2015, 66, 790-796.	2.8	34
135	Gold Standards for Realistic (Poly)phenol Research. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 8221-8223.	5.2	34
136	Vegetable By-Product Lacto-Fermentation as a New Source of Antimicrobial Compounds. <i>Microorganisms</i> , 2019, 7, 607.	3.6	34
137	Evaluation of polyphenolic compounds in membrane concentrated pistachio hull extract. <i>Food Chemistry</i> , 2019, 277, 398-406.	8.2	34
138	Dietary phytoestrogens and biomarkers of their intake in relation to cancer survival and recurrence: a comprehensive systematic review with meta-analysis. <i>Nutrition Reviews</i> , 2021, 79, 42-65.	5.8	34
139	Deoxynivalenol & Deoxynivalenol-3-Glucoside Mitigation through Bakery Production Strategies: Effective Experimental Design within Industrial Rusk-Making Technology. <i>Toxins</i> , 2015, 7, 2773-2790.	3.4	33
140	Application of lactic acid fermentation to elderberry juice: Changes in acidic and glucidic fractions. <i>LWT - Food Science and Technology</i> , 2020, 118, 108779.	5.2	33
141	Specific Dietary (Poly)phenols Are Associated with Sleep Quality in a Cohort of Italian Adults. <i>Nutrients</i> , 2020, 12, 1226.	4.1	33
142	Functional reconstitution of HBV-specific CD8 T cells by in vitro polyphenol treatment in chronic hepatitis B. <i>Journal of Hepatology</i> , 2021, 74, 783-793.	3.7	33
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