

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	Mediterranean diet " promotion and dissemination of healthy eating: proceedings of an exploratory seminar at the Radcliffe institute for advanced study. <i>International Journal of Food Sciences and Nutrition</i> , 2022, 73, 158-171.	2.8	21
2	Metabotypes of flavan-3-ol colonic metabolites after cranberry intake: elucidation and statistical approaches. <i>European Journal of Nutrition</i> , 2022, 61, 1299-1317.	3.9	16
3	Detection of cyclopropane fatty acids in human breastmilk by GC-MS. <i>Journal of Food Composition and Analysis</i> , 2022, 107, 104379.	3.9	1
4	In Vitro Faecal Fermentation of Monomeric and Oligomeric Flavanols: Catabolic Pathways and Stoichiometry. <i>Molecular Nutrition and Food Research</i> , 2022, 66, e2101090.	3.3	13
5	Routes to sustainability in public food procurement: An investigation of different models in primary school catering. <i>Journal of Cleaner Production</i> , 2022, 338, 130604.	9.3	7
6	Coffee-Derived Phenolic Compounds Activate Nrf2 Antioxidant Pathway in I/R Injury In Vitro Model: A Nutritional Approach Preventing Age Related-Damages. <i>Molecules</i> , 2022, 27, 1049.	3.8	10
7	Interaction Between Diet and Microbiota in the Pathophysiology of Alzheimer's Disease: Focus on Polyphenols and Dietary Fibers. <i>Journal of Alzheimer's Disease</i> , 2022, 86, 961-982.	2.6	15
8	Effects of colonic fermentation on the stability of fresh and black onion bioactives. <i>Food and Function</i> , 2022, 13, 4432-4444.	4.6	2
9	Daily consumption of cranberry improves endothelial function in healthy adults: a double blind randomized controlled trial. <i>Food and Function</i> , 2022, 13, 3812-3824.	4.6	18
10	A wheat aleurone-rich diet improves oxidative stress but does not influence glucose metabolism in overweight/obese individuals: Results from a randomized controlled trial. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2022, 32, 715-726.	2.6	4
11	In Vitro Colonic Fermentation of (Poly)phenols and Organosulfur Compounds of Fresh and Black Garlic. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 3666-3677.	5.2	4
12	A Computational Understanding of Inter-Individual Variability in CYP2D6 Activity to Investigate the Impact of Missense Mutations on Ochratoxin A Metabolism. <i>Toxins</i> , 2022, 14, 207.	3.4	5
13	Total, red and processed meat consumption and human health: an umbrella review of observational studies. <i>International Journal of Food Sciences and Nutrition</i> , 2022, 73, 726-737.	2.8	28
14	A Screening of Native (Poly)phenols and Gut-Related Metabolites on 3D HCT116 Spheroids Reveals Gut Health Benefits of a Flavanol Metabolite. <i>Molecular Nutrition and Food Research</i> , 2022, 66, e2101043.	3.3	12
15	(Poly)phenolic composition of tomatoes from different growing locations and their absorption in rats: A comparative study. <i>Food Chemistry</i> , 2022, 388, 132984.	8.2	9
16	Impact of Seasonal Consumption of Local Tomatoes on the Metabolism and Absorption of (Poly)Phenols in Fischer Rats. <i>Nutrients</i> , 2022, 14, 2047.	4.1	2
17	Chronic Consumption of Cranberries (<i>Vaccinium macrocarpon</i>) for 12 Weeks Improves Episodic Memory and Regional Brain Perfusion in Healthy Older Adults: A Randomised, Placebo-Controlled, Parallel-Groups Feasibility Study. <i>Frontiers in Nutrition</i> , 2022, 9, .	3.7	11
18	Fish and human health: an umbrella review of observational studies. <i>International Journal of Food Sciences and Nutrition</i> , 2022, 73, 851-860.	2.8	8

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19	Comprehensive dietary evaluation of Italian primary school children: food consumption and intake of energy, nutrients and phenolic compounds. <i>International Journal of Food Sciences and Nutrition</i> , 2021, 72, 70-81.	2.8	11
20	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
21	Effect of coffee and cocoa-based confectionery containing coffee on markers of cardiometabolic health: results from the pocket-4-life project. <i>European Journal of Nutrition</i> , 2021, 60, 1453-1463.	3.9	12
22	Volatile profile of Italian and Montenegrine pomegranate juices for geographical origin classification. <i>European Food Research and Technology</i> , 2021, 247, 211-220.	3.3	8
23	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
24	Metabolomic Changes after Coffee Consumption: New Paths on the Block. <i>Molecular Nutrition and Food Research</i> , 2021, 65, 2000875.	3.3	11
25	Effect of fermentation with single and co-culture of lactic acid bacteria on okara: evaluation of bioactive compounds and volatile profiles. <i>Food and Function</i> , 2021, 12, 3033-3043.	4.6	29
26	Dietary Flavonoids and Cardiovascular Disease: A Comprehensive Dose-Response Meta-Analysis. <i>Molecular Nutrition and Food Research</i> , 2021, 65, e2001019.	3.3	87
27	Quality characteristics, nutraceutical profile, and storage stability of functional beverage prepared from jujube (<i>Ziziphus jujuba</i> var <i>vulgaris</i>) fruit. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15201.	2.0	6
28	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
29	In vitro (poly)phenol catabolism of unformulated- and phytosome-formulated cranberry (<i>Vaccinium</i>) Tj ETQq1 1 0.784314 rgBT /Overl	6.2	10
30	Ex vivo fecal fermentation of human ileal fluid collected after raspberry consumption modifies (poly)phenolics and modulates genoprotective effects in colonic epithelial cells. <i>Redox Biology</i> , 2021, 40, 101862.	9.0	16
31	An in vitro study on the transport and phase II metabolism of the mycotoxin alternariol in combination with the structurally related gut microbial metabolite urolithin C. <i>Toxicology Letters</i> , 2021, 340, 15-22.	0.8	11
32	Study Protocol of a Multicenter Randomized Controlled Trial to Tackle Obesity through a Mediterranean Diet vs. a Traditional Low-Fat Diet in Adolescents: The MED4Youth Study. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 4841.	2.6	2
33	Plasma TMAO increase after healthy diets: results from 2 randomized controlled trials with dietary fish, polyphenols, and whole-grain cereals. <i>American Journal of Clinical Nutrition</i> , 2021, 114, 1342-1350.	4.7	30
34	Structure-antioxidant activity relationships of gallic acid and phloroglucinol. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 5036-5046.	3.2	13
35	Study of the Antioxidant Effects of Coffee Phenolic Metabolites on C6 Glioma Cells Exposed to Diesel Exhaust Particles. <i>Antioxidants</i> , 2021, 10, 1169.	5.1	2
36	Effect of Coffee and Cocoa-Based Confectionery Containing Coffee on Markers of DNA Damage and Lipid Peroxidation Products: Results from a Human Intervention Study. <i>Nutrients</i> , 2021, 13, 2399.	4.1	5

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37	Production and recovery of volatile compounds from fermented fruit by-products with <i>Lactobacillus rhamnosus</i> . <i>Food and Bioprocess Technology</i> , 2021, 128, 215-226.	3.6	9
38	Flavonoid Microbial Metabolites Modulate Proteolysis in Neuronal Cells Reducing Amyloid- β (1-42) Levels. <i>Molecular Nutrition and Food Research</i> , 2021, 65, e2100380.	3.3	20
39	Effect of Steric Structure on the Mechanism of Antioxidant Activity of Alkyl Gallates in Soybean Oil Triacylglycerols: A Kinetic Approach. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2100019.	1.5	3
40	Front-of-pack nutrition labeling. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2021, 31, 2989-2992.	2.6	12
41	Effect of different patterns of consumption of coffee and a cocoa-based product containing coffee on the nutrigenetics and urinary excretion of phenolic compounds. <i>American Journal of Clinical Nutrition</i> , 2021, 114, 2107-2118.	4.7	12
42	Stabilization of <i>Arthrospira platensis</i> with high-pressure processing and thermal treatments: Effect on physicochemical and microbiological quality. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15912.	2.0	4
43	Solid-State Fermentation of <i>Arthrospira platensis</i> to Implement New Food Products: Evaluation of Stabilization Treatments and Bacterial Growth on the Volatile Fraction. <i>Foods</i> , 2021, 10, 67.	4.3	22
44	Coffee Bioactive N-Methylpyridinium Attenuates Tumor Necrosis Factor (TNF)- α -Mediated Insulin Resistance and Inflammation in Human Adipocytes. <i>Biomolecules</i> , 2021, 11, 1545.	4.0	4
45	Effects of Thermal and High-Pressure Processing on Quality Features and the Volatile Profiles of Cloudy Juices Obtained from Golden Delicious, Pinova, and Red Delicious Apple Cultivars. <i>Foods</i> , 2021, 10, 3046.	4.3	3
46	Role of berries in vascular function: a systematic review of human intervention studies. <i>Nutrition Reviews</i> , 2020, 78, 189-206.	5.8	17
47	Dairy foods and health: an umbrella review of observational studies. <i>International Journal of Food Sciences and Nutrition</i> , 2020, 71, 138-151.	2.8	74
48	Differential Catabolism of an Anthocyanin-Rich Elderberry Extract by Three Gut Microbiota Bacterial Species. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 1837-1843.	5.2	22
49	Egg consumption and human health: an umbrella review of observational studies. <i>International Journal of Food Sciences and Nutrition</i> , 2020, 71, 325-331.	2.8	32
50	Critical and emerging topics in dietary carbohydrates and health. <i>International Journal of Food Sciences and Nutrition</i> , 2020, 71, 286-295.	2.8	8
51	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
52	Flavonoid-Derived Human Phenylacetylvalerolactone Metabolites Selectively Detoxify Amyloid- β Oligomers and Prevent Memory Impairment in a Mouse Model of Alzheimer's Disease. <i>Molecular Nutrition and Food Research</i> , 2020, 64, e1900890.	3.3	24
53	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
54	Absorption, metabolism, and excretion of orange juice (poly)phenols in humans: The effect of a controlled alcoholic fermentation. <i>Archives of Biochemistry and Biophysics</i> , 2020, 695, 108627.	3.0	24

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55	A comprehensive approach to the bioavailability and cardiometabolic effects of the bioactive compounds present in espresso coffee and confectionery-derived coffee. <i>Proceedings of the Nutrition Society</i> , 2020, 79, .	1.0	1
56	A Hybrid In Silico/In Vitro Target Fishing Study to Mine Novel Targets of Urolithin A and B: A Step Towards a Better Comprehension of Their Estrogenicity. <i>Molecular Nutrition and Food Research</i> , 2020, 64, e2000289.	3.3	10
57	Mediterranean Lifestyle to Promote Physical, Mental, and Environmental Health: The Case of Chile. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 8482.	2.6	21
58	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
59	Absorption, Pharmacokinetics, and Urinary Excretion of Pyridines After Consumption of Coffee and Cocoa-Based Products Containing Coffee in a Repeated Dose, Crossover Human Intervention Study. <i>Molecular Nutrition and Food Research</i> , 2020, 64, e2000489.	3.3	15
60	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
61	The Human Microbial Metabolism of Quercetin in Different Formulations: An In Vitro Evaluation. <i>Foods</i> , 2020, 9, 1121.	4.3	29
62	Recommendations for standardizing nomenclature for dietary (poly)phenol catabolites. <i>American Journal of Clinical Nutrition</i> , 2020, 112, 1051-1068.	4.7	65
63	Identification of Cyclopropane Fatty Acids in Human Plasma after Controlled Dietary Intake of Specific Foods. <i>Nutrients</i> , 2020, 12, 3347.	4.1	4
64	Specific Dietary (Poly)phenols Are Associated with Sleep Quality in a Cohort of Italian Adults. <i>Nutrients</i> , 2020, 12, 1226.	4.1	33
65	Kinetic profile and urinary excretion of phenyl- ¹³ C-valerolactones upon consumption of cranberry: a dose-response relationship. <i>Food and Function</i> , 2020, 11, 3975-3985.	4.6	24
66	(Poly)phenolic Content and Profile and Antioxidant Capacity of Whole-Grain Cookies are Better Estimated by Simulated Digestion than Chemical Extraction. <i>Molecules</i> , 2020, 25, 2792.	3.8	6
67	Phenyl- ¹³ C-valerolactones and healthy ageing: Linking dietary factors, nutrient biomarkers, metabolic status and inflammation with cognition in older adults (the VALID project). <i>Nutrition Bulletin</i> , 2020, 45, 415-423.	1.8	5
68	Dietary intake of energy, nutrients and phenolic compounds in Italian primary school children and their environmental impact. <i>Proceedings of the Nutrition Society</i> , 2020, 79, .	1.0	0
69	Chemical Characterization of Capsule-Brewed Espresso Coffee Aroma from the Most Widespread Italian Brands by HS-SPME/GC-MS. <i>Molecules</i> , 2020, 25, 1166.	3.8	19
70	Physicochemical properties and organoleptic aspects of ice cream enriched with microencapsulated pistachio peel extract. <i>International Journal of Dairy Technology</i> , 2020, 73, 570-577.	2.8	25
71	Tannin fraction of pistachio green hull extract with pancreatic lipase inhibitory and antioxidant activity. <i>Journal of Food Biochemistry</i> , 2020, 44, e13208.	2.9	16
72	Bleaching of Olive Oil by Membrane Filtration. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900151.	1.5	3

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73	The Effect of Formulation of Curcuminoids on Their Metabolism by Human Colonic Microbiota. <i>Molecules</i> , 2020, 25, 940.	3.8	27
74	Antimicrobial and Fermentation Potential of <i>Himanthalia elongata</i> in Food Applications. <i>Microorganisms</i> , 2020, 8, 248.	3.6	19
75	Whole grain consumption and human health: an umbrella review of observational studies. <i>International Journal of Food Sciences and Nutrition</i> , 2020, 71, 668-677.	2.8	81
76	Diet and Mental Health: Review of the Recent Updates on Molecular Mechanisms. <i>Antioxidants</i> , 2020, 9, 346.	5.1	146
77	Bioavailability of red wine and grape seed proanthocyanidins in rats. <i>Food and Function</i> , 2020, 11, 3986-4001.	4.6	27
78	Phenolic profile and antioxidant capacity of landraces, old and modern Tunisian durum wheat. <i>European Food Research and Technology</i> , 2019, 245, 73-82.	3.3	24
79	The ellagitannin metabolite urolithin C is a glucose-dependent regulator of insulin secretion through activation of L-type calcium channels. <i>British Journal of Pharmacology</i> , 2019, 176, 4065-4078.	5.4	21
80	Impact of Foods and Dietary Supplements Containing Hydroxycinnamic Acids on Cardiometabolic Biomarkers: A Systematic Review to Explore Inter-Individual Variability. <i>Nutrients</i> , 2019, 11, 1805.	4.1	25
81	From Byproduct to Resource: Fermented Apple Pomace as Beer Flavoring. <i>Foods</i> , 2019, 8, 309.	4.3	25
82	Quantification of Urinary Phenyl- β -Valerolactones and Related Valeric Acids in Human Urine on Consumption of Apples. <i>Metabolites</i> , 2019, 9, 254.	2.9	29
83	5-(Hydroxyphenyl)- β -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
84	Impact of Naturally Contaminated Substrates on <i>Alphitobius diaperinus</i> and <i>Hermetia illucens</i> : Uptake and Excretion of Mycotoxins. <i>Toxins</i> , 2019, 11, 476.	3.4	26
85	Catechin and Procyanidin B2 Modulate the Expression of Tight Junction Proteins but Do Not Protect from Inflammation-Induced Changes in Permeability in Human Intestinal Cell Monolayers. <i>Nutrients</i> , 2019, 11, 2271.	4.1	32
86	Dietary absorption profile, bioavailability of (poly)phenolic compounds, and acute modulation of vascular/endothelial function by hazelnut skin drink. <i>Journal of Functional Foods</i> , 2019, 63, 103576.	3.4	8
87	Valerolactones and healthy Ageing: Linking Dietary factors, nutrient biomarkers, metabolic status and inflammation with cognition in older adults – The VALID Project. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2019, 29, 875.	2.6	0
88	Phenyl- β -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
89	Use of Dairy and Plant-Derived Lactobacilli as Starters for Cherry Juice Fermentation. <i>Nutrients</i> , 2019, 11, 213.	4.1	62
90	5-n-alkylresorcinols but not hydroxycinnamic acids are directly related to a lower accumulation of deoxynivalenol and its glucoside in <i>Triticum</i> spp. Genotypes with different ploidity levels. <i>Journal of Cereal Science</i> , 2019, 85, 214-220.	3.7	10

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91	Dietary Polyphenol Intake, Blood Pressure, and Hypertension: A Systematic Review and Meta-Analysis of Observational Studies. <i>Antioxidants</i> , 2019, 8, 152.	5.1	91
92	Pomegranate juice to reduce fecal calprotectin levels in inflammatory bowel disease patients with a high risk of clinical relapse: Study protocol for a randomized controlled trial. <i>Trials</i> , 2019, 20, 327.	1.6	17
93	In vitro antibacterial activity and volatile characterisation of organic <i>Apis mellifera ligustica</i> (Spinola, 1906) beeswax ethanol extracts. <i>Food Bioscience</i> , 2019, 29, 102-109.	4.4	16
94	OC.03.6 UNDERSTANDING THE GUT-KIDNEY AXIS IN NEPHROLITHIASIS: AN ANALYSIS OF THE GUT MICROBIOTA COMPOSITION AND FUNCTIONALITY OF STONE FORMERS. <i>Digestive and Liver Disease</i> , 2019, 51, e85-e86.	0.9	0
95	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
96	Resveratrol Treatment Enhances the Cellular Response to Leptin by Increasing OBRb Content in Palmitate-Induced Steatotic HepG2 Cells. <i>International Journal of Molecular Sciences</i> , 2019, 20, 6282.	4.1	10
97	Vegetable By-Product Lacto-Fermentation as a New Source of Antimicrobial Compounds. <i>Microorganisms</i> , 2019, 7, 607.	3.6	34
98	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
99	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
100	Presence of cyclopropane fatty acids in foods and estimation of dietary intake in the Italian population. <i>International Journal of Food Sciences and Nutrition</i> , 2019, 70, 467-473.	2.8	9
101	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
102	Evaluation of polyphenolic compounds in membrane concentrated pistachio hull extract. <i>Food Chemistry</i> , 2019, 277, 398-406.	8.2	34
103	In vitro metabolism of elderberry juice polyphenols by lactic acid bacteria. <i>Food Chemistry</i> , 2019, 276, 692-699.	8.2	66
104	Inter-individual variability in the production of flavan-3-ol colonic metabolites: preliminary elucidation of urinary metabotypes. <i>European Journal of Nutrition</i> , 2019, 58, 1529-1543.	3.9	64
105	Claimed effects, outcome variables and methods of measurement for health claims on foods related to the gastrointestinal tract proposed under regulation (EC) 1924/2006. <i>International Journal of Food Sciences and Nutrition</i> , 2018, 69, 771-804.	2.8	6
106	Development and validation of an UHPLC-HRMS protocol for the analysis of flavan-3-ol metabolites and catabolites in urine, plasma and feces of rats fed a red wine proanthocyanidin extract. <i>Food Chemistry</i> , 2018, 252, 49-60.	8.2	27
107	Claimed effects, outcome variables and methods of measurement for health claims proposed under Regulation (EC) 1924/2006 in the framework of bone health. <i>PharmaNutrition</i> , 2018, 6, 17-36.	1.7	4
108	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

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109	Bioavailability and pharmacokinetic profile of grape pomace phenolic compounds in humans. Archives of Biochemistry and Biophysics, 2018, 646, 1-9.	3.0	93
110	Phytochemical characterization of different prickly pear (<i>Opuntia ficus-indica</i> (L.) Mill.) cultivars and botanical parts: UHPLC-ESI-MSn metabolomics profiles and their chemometric analysis. Food Research International, 2018, 108, 301-308.	6.2	67
111	Claimed effects, outcome variables and methods of measurement for health claims on foods proposed under Regulation (EC) 1924/2006 in the area of oral health. NFS Journal, 2018, 10, 10-25.	4.3	7
112	Red wine polyphenols do not improve obesity-associated insulin resistance: <sc>A</sc> randomized controlled trial. Diabetes, Obesity and Metabolism, 2018, 20, 206-210.	4.4	17
113	Effect of gamma irradiation on the extraction yield, antioxidant, and antityrosinase activities of pistachio green hull extract. Radiation Physics and Chemistry, 2018, 144, 373-378.	2.8	27
114	Claimed effects, outcome variables and methods of measurement for health claims on foods proposed under European Community Regulation 1924/2006 in the area of appetite ratings and weight management. International Journal of Food Sciences and Nutrition, 2018, 69, 389-409.	2.8	13
115	Resveratrol and inflammatory bowel disease: the evidence so far. Nutrition Research Reviews, 2018, 31, 85-97.	4.1	169
116	Consumption of orange fermented beverage improves antioxidant status and reduces peroxidation lipid and inflammatory markers in healthy humans. Journal of the Science of Food and Agriculture, 2018, 98, 2777-2786.	3.5	20
117	Gluten peptides drive healthy and celiac monocytes toward an M2-like polarization. Journal of Nutritional Biochemistry, 2018, 54, 11-17.	4.2	17
118	Nutritional habits and bladder cancer. Translational Andrology and Urology, 2018, 7, S90-S92.	1.4	3
119	Dark chocolate modulates platelet function with a mechanism mediated by flavan-3-ol metabolites. Medicine (United States), 2018, 97, e13432.	1.0	21
120	An <i>in vitro</i> exploratory study of dietary strategies based on polyphenol-rich beverages, fruit juices and oils to control trimethylamine production in the colon. Food and Function, 2018, 9, 6470-6483.	4.6	26
121	GP/EFSA/NUTRI/2014/01 Scientific substantiation of health claims made on food: collection, collation and critical analysis of information in relation to claimed effects, outcome variables and methods of measurement. EFSA Supporting Publications, 2018, 15, 1272E.	0.7	1
122	Potential Involvement of Peripheral Leptin/STAT3 Signaling in the Effects of Resveratrol and Its Metabolites on Reducing Body Fat Accumulation. Nutrients, 2018, 10, 1757.	4.1	31
123	The Influence of Viable Cells and Cell-Free Extracts of <i>Lactobacillus casei</i> on Volatile Compounds and Polyphenolic Profile of Elderberry Juice. Frontiers in Microbiology, 2018, 9, 2784.	3.5	18
124	Niacin, alkaloids and (poly)phenolic compounds in the most widespread Italian capsule-brewed coffees. Scientific Reports, 2018, 8, 17874.	3.3	24
125	Validity of plasma phenyl- ¹³ -valerolactones as novel biomarkers of dietary (poly)phenols: Preliminary analysis from the VALID project. Proceedings of the Nutrition Society, 2018, 77, .	1.0	0
126	Nanoliposomes Containing Pistachio Green Hull's Phenolic Compounds as Natural Bio-Preservatives for Mayonnaise. European Journal of Lipid Science and Technology, 2018, 120, 1800086.	1.5	23

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127	Gold Standards for Realistic (Poly)phenol Research. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 8221-8223.	5.2	34
128	Claimed Effects, Outcome Variables and Methods of Measurement for Health Claims Proposed Under European Community Regulation 1924/2006 in the Framework of Maintenance of Skin Function. <i>Nutrients</i> , 2018, 10, 7.	4.1	18
129	Claimed Effects, Outcome Variables and Methods of Measurement for Health Claims on Foods Related to Vision Proposed Under Regulation (EC) 1924/2006. <i>Nutrients</i> , 2018, 10, 211.	4.1	0
130	Trimethylamine-N-Oxide (TMAO)-Induced Impairment of Cardiomyocyte Function and the Protective Role of Urolithin B-Glucuronide. <i>Molecules</i> , 2018, 23, 549.	3.8	71
131	Claimed effects, outcome variables and methods of measurement for health claims proposed under European Community Regulation 1924/2006 in the area of blood glucose and insulin concentrations. <i>Acta Diabetologica</i> , 2018, 55, 391-404.	2.5	2
132	The effect of non-thermal processing on chemical constituents and antibacterial properties of turmeric rhizome volatile oil. <i>Journal of Food Process Engineering</i> , 2018, 41, e12827.	2.9	2
133	In vitro digestibility of cyclopropane fatty acids in Grana Padano cheese: A study combining ¹ H NMR and GC-MS techniques. <i>Journal of Food Engineering</i> , 2018, 237, 226-230.	5.2	7
134	n-3 Fatty acids combined with flavan-3-ols prevent steatosis and liver injury in a murine model of NAFLD. <i>Biochimica Et Biophysica Acta - Molecular Basis of Disease</i> , 2018, 1864, 69-78.	3.8	26
135	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
136	Claimed effects, outcome variables and methods of measurement for health claims proposed under regulation (EC) 1924/2006 and related to cognitive function in adults. <i>Archives Italiennes De Biologie</i> , 2018, 156, 64-86.	0.4	3
137	Gastrointestinal stability of urolithins: an in vitro approach. <i>European Journal of Nutrition</i> , 2017, 56, 99-106.	4.6	14
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144	Formulation and processing factors affecting trichothecene mycotoxins within industrial biscuit-making. <i>Food Chemistry</i> , 2017, 229, 597-603.	8.2	30

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