Margherita Dall'Asta

List of Publications by Year
in descending order

54 papers	1,935 citations	257450 24 h-index	254184 43 g-index
56 all docs	56 docs citations	56 times ranked	3291 citing authors

#	Article	IF	Citations
1	Pasta Structure Affects Mastication, Bolus Properties, and Postprandial Glucose and Insulin Metabolism in Healthy Adults. Journal of Nutrition, 2022, 152, 994-1005.	2.9	16
2	Postprandial blood glucose and insulin responses to breads formulated with different wheat evolutionary populations (Triticum aestivum L.): A randomized controlled trial on healthy subjects. Nutrition, 2022, 94, 111533.	2.4	6
3	Evolution of microbial communities and nutritional content of fermented Amaranthus sp. leaves. International Journal of Food Microbiology, 2022, 362, 109445.	4.7	3
4	Detection of cyclopropane fatty acids in human breastmilk by GC-MS. Journal of Food Composition and Analysis, 2022, 107, 104379.	3.9	1
5	Evolutionary Wheat Populations in High-Quality Breadmaking as a Tool to Preserve Agri-Food Biodiversity. Foods, 2022, 11, 495.	4.3	4
6	Nutritional Quality of Wholegrain Cereal-Based Products Sold on the Italian Market: Data from the FLIP Study. Nutrients, 2022, 14, 798.	4.1	3
7	The effect of chickpea flour and its addition levels on quality and inÂvitro starch digestibility of cornâ€“rice-based gluten-free pasta. International Journal of Food Sciences and Nutrition, 2022, 73, 600-609.	2.8	9
8	Effect of coffee and cocoa-based confectionery containing coffee on markers of cardiometabolic health: results from the pocket-4-life project. European Journal of Nutrition, 2021, 60, 1453-1463.	3.9	12
9	The importance of glycemic index on post-prandial glycaemia in the context of mixed meals: A randomized controlled trial on pasta and rice. Nutrition, Metabolism and Cardiovascular Diseases, 2021, 31, 615-625.	2.6	11
10	Effect of biscuits formulated with high-amylose maize flour on satiety-related sensations and food intake. International Journal of Food Sciences and Nutrition, 2021, 72, 1-8.	2.8	3
11	Traditional and Non-Conventional Pasta-Making Processes: Effect on In Vitro Starch Digestibility. Foods, 2021, 10, 921.	4.3	7
12	Pre-Pregnancy Diet and Vaginal Environment in Caucasian Pregnant Women: An Exploratory Study. Frontiers in Molecular Biosciences, 2021, 8, 702370.	3.5	11
13	Fermentation as a tool for increasing food security and nutritional quality of indigenous African leafy vegetables: the case of Cucurbita sp.. Food Microbiology, 2021, 99, 103820.	4.2	18
14	Mediterranean Diet Affects Blood Circulating Lipid-Soluble Micronutrients and Inflammatory Biomarkers in a Cohort of Breast Cancer Survivors: Results from the SETA Study. Nutrients, 2021, 13, 3482.	4.1	7
15	Glycemic Index Values of Pasta Products: An Overview. Foods, 2021, 10, 2541.	4.3	22
16	Critical and emerging topics in dietary carbohydrates and health. International Journal of Food Sciences and Nutrition, 2020, 71, 286-295.	2.8	8
17	Evaluation of nutritional quality of biscuits and sweet snacks sold on the Italian market: the Food Labelling of Italian Products (FLIP) study. Public Health Nutrition, 2020, 23, 2811-2818.	2.2	10
18	Identification of Cyclopropane Fatty Acids in Human Plasma after Controlled Dietary Intake of Specific Foods. Nutrients, 2020, 12, 3347.	4.1	4

#	Article	IF	Citations
19	Effects of Popular Diets on Anthropometric and Cardiometabolic Parameters: An Umbrella Review of Meta-Analyses of Randomized Controlled Trials. Advances in Nutrition, 2020, 11, 815-833.	6.4	100
20	The Nutritional Quality of Organic and Conventional Food Products Sold in Italy: Results from the Food Labelling of Italian Products (FLIP) Study. Nutrients, 2020, 12, 1273.	4.1	23
21	Phenolic profile and antioxidant capacity of landraces, old and modern Tunisian durum wheat. European Food Research and Technology, 2019, 245, 73-82.	3.3	24
22	The ellagitannin metabolite urolithin C is a glucoseâ€dependent regulator of insulin secretion through activation of Lâ€type calcium channels. British Journal of Pharmacology, 2019, 176, 4065-4078.	5.4	21
23	Impact of Foods and Dietary Supplements Containing Hydroxycinnamic Acids on Cardiometabolic Biomarkers: A Systematic Review to Explore Inter-Individual Variability. Nutrients, 2019, 11, 1805.	4.1	25
24	Improving the reporting quality of intervention trials addressing the inter-individual variability in response to the consumption of plant bioactives: quality index and recommendations. European Journal of Nutrition, 2019, 58, 49-64.	3.9	9
25	Evaluation of the Nutritional Quality of Breakfast Cereals Sold on the Italian Market: The Food Labelling of Italian Products (FLIP) Study. Nutrients, 2019, 11, 2827.	4.1	36
26	Presence of cyclopropane fatty acids in foods and estimation of dietary intake in the Italian population. International Journal of Food Sciences and Nutrition, 2019, 70, 467-473.	2.8	9
27	Understanding the gutâ€“kidney axis in nephrolithiasis: an analysis of the gut microbiota composition and functionality of stone formers. Gut, 2018, 67, 2097-2106.	12.1	130
28	A nutritional evaluation of various typical Italian breakfast products: a comparison of macronutrient composition and glycaemic index values. International Journal of Food Sciences and Nutrition, 2018, 69, 676-681.	2.8	1
29	An in vitro 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
30	In vitro digestibility of cyclopropane fatty acids in Grana Padano cheese: A study combining 1 H NMR and GC-MS techniques. Journal of Food Engineering, 2018, 237, 226-230.	5.2	7
31	Gastrointestinal stability of urolithins: an in vitro approach. European Journal of Nutrition, 2017, 56, 99-106.	4.6	14
32	Bioaccessibility of (poly)phenolic compounds of raw and cooked cardoon (Cynara cardunculus L.) after simulated gastrointestinal digestion and fermentation by human colonic microbiota. Journal of Functional Foods, 2017, 32, 195-207.	3.4	75
33	Food quality, effects on health and sustainability today: a model case report. International Journal of Food Sciences and Nutrition, 2017, 68, 117-120.	2.8	3
34	A Systematic Review and Meta-Analysis of the Effects of Flavanol-Containing Tea, Cocoa and Apple Products on Body Composition and Blood Lipids: Exploring the Factors Responsible for Variability in Their Efficacy. Nutrients, 2017, 9, 746.	4.1	52
35	How to Feed the Mammalian Gut Microbiota: Bacterial and Metabolic Modulation by Dietary Fibers. Frontiers in Microbiology, 2017, 8, 1749.	3.5	86
36	In vivo administration of urolithin A and B prevents the occurrence of cardiac dysfunction in streptozotocin-induced diabetic rats. Cardiovascular Diabetology, 2017, 16, 80.	6.8	99

#	Article	IF	Citations
37	In Vitro Bioaccessibility of Phenolic Acids from a Commercial Aleurone-Enriched Bread Compared to a Whole Grain Bread. Nutrients, 2016, 8, 42.	4.1	26
38	Bioavailability and metabolism of phenolic compounds from wholegrain wheat and aleuroneâ€rich wheat bread. Molecular Nutrition and Food Research, 2016, 60, 2343-2354.	3.3	38
39	Catabolism of raw and cooked green pepper (Capsicum annuum) (poly)phenolic compounds after simulated gastrointestinal digestion and faecal fermentation. Journal of Functional Foods, 2016, 27, 201-213.	3.4	58
40	Glycemic index and glycemic load of commercial Italian foods. Nutrition, Metabolism and Cardiovascular Diseases, 2016, 26, 419-429.	2.6	57
41	Hydrolysed fumonisin B1andN-(deoxy-D-fructos-1-yl)-fumonisin B1: stability and catabolic fate under simulated human gastrointestinal conditions. International Journal of Food Sciences and Nutrition, 2015, 66, 98-103.	2.8	17
42	The degradation of curcuminoids in a human faecal fermentation model. International Journal of Food Sciences and Nutrition, 2015, 66, 790-796.	2.8	34
43	Protection of pancreatic Î²-cell function by dietary polyphenols. Phytochemistry Reviews, 2015, 14, 933-959.	6.5	18
44	Glycaemic index of some commercial gluten-free foods. European Journal of Nutrition, 2015, 54, 1021-1026.	3.9	28
45	Atheroprotective effects of (poly)phenols: a focus on cell cholesterol metabolism. Food and Function, 2015, 6, 13-31.	4.6	126
46	In Vitro Bioaccessibility of Phenolics and Vitamins from Durum Wheat Aleurone Fractions. Journal of Agricultural and Food Chemistry, 2014, 62, 1543-1549.	5.2	40
47	Masked Mycotoxins Are Efficiently Hydrolyzed by Human Colonic Microbiota Releasing Their Aglycones. Chemical Research in Toxicology, 2013, 26, 305-312.	3.3	166
48	Effects of naringenin and its phase II metabolites onin vitrohuman macrophage gene expression. International Journal of Food Sciences and Nutrition, 2013, 64, 843-849.	2.8	28
49	Colonic Metabolism of Polyphenols From Coffee, Green Tea, and Hazelnut Skins. Journal of Clinical Gastroenterology, 2012, 46, S95-S99.	2.2	39
50	Macrophage polarization: The answer to the diet/inflammation conundrum?. Nutrition, Metabolism and Cardiovascular Diseases, 2012, 22, 387-392.	2.6	27
51	Quercetin-3-O-glucuronide affects the gene expression profile of M1 and M2a human macrophages exhibiting anti-inflammatory effects. Food and Function, 2012, 3, 1144.	4.6	40
52	Identification of microbial metabolites derived from inÂvitro fecal fermentation of different polyphenolic food sources. Nutrition, 2012, 28, 197-203.	2.4	127
53	Polyphenolic Composition of Hazelnut Skin. Journal of Agricultural and Food Chemistry, 2011, 59, 9935-9941.	5.2	91
54	Development of a headspace solid-phase microextraction gas chromatographyâ€“mass spectrometric method for the determination of short-chain fatty acids from intestinal fermentation. Food Chemistry, 2011, 129, 200-205.	8.2	77