Stefano Sforza

List of Publications by Year in descending order

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200 papers	6,901 citations	57758 44 h-index	88630 70 g-index
203 all docs	203 docs citations	203 times ranked	7616 citing authors

#	Article	IF	Citations
1	Bioavailability oftrans-resveratrol from red wine in humans. Molecular Nutrition and Food Research, 2005, 49, 495-504.	3.3	268
2	Composition of black soldier fly prepupae and systematic approaches for extraction and fractionation of proteins, lipids and chitin. Food Research International, 2018, 105, 812-820.	6.2	214
3	Pectin content and composition from different food waste streams. Food Chemistry, 2016, 201, 37-45.	8.2	200
4	Discovery of the combined oxidative cleavage of plant xylan and cellulose by a new fungal polysaccharide monooxygenase. Biotechnology for Biofuels, 2015, 8, 101.	6.2	187
5	Recent advances in mycotoxin determination in food and feed by hyphenated chromatographic techniques/mass spectrometry. Mass Spectrometry Reviews, 2006, 25, 54-76.	5.4	186
6	Applications of liquid chromatographyâ€“mass spectrometry for food analysis. Journal of Chromatography A, 2012, 1259, 74-85.	3.7	172
7	Insights into peptide nucleic acid (PNA) structural features: The crystal structure of a D-lysine-based chiral PNA-DNA duplex. Proceedings of the National Academy of Sciences of the United States of America, 2003, 100, 12021-12026.	7.1	143
8	Chirality as a tool in nucleic acid recognition: Principles and relevance in biotechnology and in medicinal chemistry. Chirality, 2007, 19, 269-294.	2.6	127
9	Enantioselective Fluorescence Sensing of Amino Acids by Modified Cyclodextrins: Role of the Cavity and Sensing Mechanism. Chemistry - A European Journal, 2004, 10, 2749-2758.	3.3	121
10	Pectic oligosaccharides from agricultural by-products: production, characterization and health benefits. Critical Reviews in Biotechnology, 2016, 36, 594-606.	9.0	121
11	A new integrated membrane process for the production of concentrated blood orange juice: Effect on bioactive compounds and antioxidant activity. Food Chemistry, 2008, 106, 1021-1030.	8.2	113
12	Current Trends in Ancient Grainsâ€Based Foodstuffs: Insights into Nutritional Aspects and Technological Applications. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 123-136.	11.7	101
13	Peptide nucleic acids (PNAs) with a functional backbone. Tetrahedron Letters, 1998, 39, 4707-4710.	1.4	91
14	Chiral Peptide Nucleic Acids (PNAs): Helix Handedness and DNA Recognition. European Journal of Organic Chemistry, 1999, 1999, 197-204.	2.4	88
15	Anti-gene peptide nucleic acid specifically inhibits MYCN expression in human neuroblastoma cells leading to cell growth inhibition and apoptosis. Molecular Cancer Therapeutics, 2005, 4, 779-786.	4.1	86
16	DNA Binding of AD-Lysine-Based Chiral PNA: Direction Control and Mismatch Recognition. European Journal of Organic Chemistry, 2000, 2000, 2905-2913.	2.4	83
17	Cheese peptidomics: A detailed study on the evolution of the oligopeptide fraction in Parmigiano-Reggiano cheese from curd to 24 months of aging. Journal of Dairy Science, 2012, 95, 3514-3526.	3.4	81
18	Chiral introduction of positive charges to PNA for double-duplex invasion to versatile sequences. Nucleic Acids Research, 2008, 36, 1464-1471.	14.5	80

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19	Oligopeptides and free amino acids in Parma hams of known cathepsin B activity. Food Chemistry, 2001, 75, 267-273.	8.2	74
20	Simple and Validated Quantitative ¹H NMR Method for the Determination of Methylation, Acetylation, and Feruloylation Degree of Pectin. Journal of Agricultural and Food Chemistry, 2014, 62, 9081-9087.	5.2	74
21	Peptide Nucleic Acids with a Structurally Biased Backbone. Updated Review and Emerging Challenges. Current Topics in Medicinal Chemistry, 2011, 11, 1535-1554.	2.1	72
22	Modulation of the Biological Activity of microRNAâ€210 with Peptide Nucleic Acids (PNAs). ChemMedChem, 2011, 6, 2192-2202.	3.2	72
23	Pectin oligosaccharides from sugar beet pulp: molecular characterization and potential prebiotic activity. Food and Function, 2018, 9, 1557-1569.	4.6	72
24	Effect of Extended Aging of Parma Dry-Cured Ham on the Content of Oligopeptides and Free Amino Acids. Journal of Agricultural and Food Chemistry, 2006, 54, 9422-9429.	5.2	71
25	Free and bound fumonisins in glutenâ€free food products. Molecular Nutrition and Food Research, 2009, 53, 492-499.	3.3	70
26	Food wastes from agrifood industry as possible sources of proteins: A detailed molecular view on the composition of the nitrogen fraction, amino acid profile and racemisation degree of 39 food waste streams. Food Chemistry, 2019, 286, 567-575.	8.2	69
27	Peptides from gluten digestion: A comparison between old and modern wheat varieties. Food Research International, 2017, 91, 92-102.	6.2	68
28	Induction of Helical Handedness and DNA Binding Properties of Peptide Nucleic Acids (PNAs) with Two Stereogenic Centres. European Journal of Organic Chemistry, 2007, 2007, 5879-5885.	2.4	64
29	Influence of the killing method of the black soldier fly on its lipid composition. Food Research International, 2019, 116, 276-282.	6.2	62
30	Enantioselective sensing of amino acids by copper(II) complexes of phenylalanine-based fluorescent Î²-cyclodextrins. Tetrahedron Letters, 2000, 41, 3691-3695.	1.4	61
31	Killing method affects the browning and the quality of the protein fraction of Black Soldier Fly (Hermetia illucens) prepupae: a metabolomics and proteomic insight. Food Research International, 2019, 115, 116-125.	6.2	61
32	Enhanced recognition of cystic fibrosis W1282X DNA point mutation by chiral peptide nucleic acid probes by a surface plasmon resonance biosensor. Journal of Molecular Recognition, 2004, 17, 76-84.	2.1	59
33	Synthesis of new chiral PNAs bearing a dipeptide-mimic monomer with two lysine-derived stereogenic centres. Tetrahedron Letters, 2005, 46, 8395-8399.	1.4	59
34	Food analysis and food authentication by peptide nucleic acid (PNA)-based technologies. Chemical Society Reviews, 2011, 40, 221-232.	38.1	58
35	Cellular Uptakes, Biostabilities and Antiâ€miRâ€210 Activities of Chiral Argininoâ€PNAs in Leukaemic K562 Cells. ChemBioChem, 2012, 13, 1327-1337.	2.6	56
36	Influence of fermentation level and geographical origin on cocoa bean oligopeptide pattern. Food Chemistry, 2016, 211, 431-439.	8.2	54

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37	Determination of fatty acid positions in native lipid A by positive and negative electrospray ionization mass spectrometry. Journal of Mass Spectrometry, 2004, 39, 378-383.	1.6	51
38	Unambiguous characterization and tissue localization of Pru P 3 peach allergen by electrospray mass spectrometry and MALDI imaging. Journal of Mass Spectrometry, 2009, 44, 891-897.	1.6	51
39	Peptide Nucleic Acids and Biosensor Technology for Real-Time Detection of the Cystic Fibrosis W1282X Mutation by Surface Plasmon Resonance. Laboratory Investigation, 2001, 81, 1415-1427.	3.7	50
40	Fast parallel enantiomeric analysis of unmodified amino acids by sensing with fluorescent Î²-cyclodextrins. Journal of Materials Chemistry, 2005, 15, 2741.	6.7	50
41	Species specific marker peptides for meat authenticity assessment: A multispecies quantitative approach applied to Bolognese sauce. Food Control, 2019, 97, 15-24.	5.5	50
42	Extraction, Semi-Quantification, and Fast On-line Identification of Oligopeptides in Grana Padano Cheese by HPLCâ^'MS. Journal of Agricultural and Food Chemistry, 2003, 51, 2130-2135.	5.2	49
43	Degree of Hydrolysis Affects the Techno-Functional Properties of Lesser Mealworm Protein Hydrolysates. Foods, 2020, 9, 381.	4.3	49
44	Accumulation of non-proteolytic aminoacyl derivatives in Parmigiano-Reggiano cheese during ripening. International Dairy Journal, 2009, 19, 582-587.	3.0	46
45	Characterization of the peptide fraction from digested Parmigiano Reggiano cheese and its effect on growth of lactobacilli and bifidobacteria. International Journal of Food Microbiology, 2017, 255, 32-41.	4.7	46
46	Angiotensin-converting enzyme inhibitory activity of water-soluble extracts of Asiago d'allevo cheese. International Dairy Journal, 2010, 20, 11-17.	3.0	45
47	Enzymatic production of pectic oligosaccharides from onion skins. Carbohydrate Polymers, 2016, 146, 245-252.	10.2	44
48	Effect of Maillard induced glycation on protein hydrolysis by lysine/arginine and non-lysine/arginine specific proteases. Food Hydrocolloids, 2017, 69, 210-219.	10.7	44
49	Introducing enzyme selectivity: a quantitative parameter to describe enzymatic protein hydrolysis. Analytical and Bioanalytical Chemistry, 2014, 406, 5827-5841.	3.7	42
50	Peptide Nucleic Acids with a Structurally Biased Backbone: Effects of Conformational Constraints and Stereochemistry. Current Topics in Medicinal Chemistry, 2007, 7, 681-694.	2.1	41
51	Phlorotannin Composition ofLaminaria digitata. Phytochemical Analysis, 2017, 28, 487-495.	2.4	41
52	Effect of ionic strength on PNA-DNA hybridization on surfaces and in solution. Biointerphases, 2007, 2, 80-88.	1.6	40
53	Dry sausages ripening: influence of thermohygrometric conditions on microbiological, chemical and physico-chemical characteristics. Food Research International, 2000, 33, 161-170.	6.2	39
54	Lysine-based peptide nucleic acids (PNAs) with strong chiral constraint: Control of helix handedness and DNA binding by chirality. Chirality, 2005, 17, S196-S204.	2.6	39

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55	miRNA therapeutics: delivery and biological activity of peptide nucleic acids targeting miRNAs. Epigenomics, 2011, 3, 733-745.	2.1	39
56	Tolerability of a Fully Maturated Cheese in Cowâ€™s Milk Allergic Children: Biochemical, Immunochemical, and Clinical Aspects. PLoS ONE, 2012, 7, e40945.	2.5	39
57	LC/MS analysis of proteolytic peptides in wheat extracts for determining the content of the allergen amylase/trypsin inhibitor CM3: Influence of growing area and variety. Food Chemistry, 2013, 140, 141-146.	8.2	39
58	Extraction, identification and semi-quantification of oligopeptides in cocoa beans. Food Research International, 2014, 63, 382-389.	6.2	39
59	Mass spectrometry quantification of beef and pork meat in highly processed food: Application on Bolognese sauce. Food Control, 2017, 74, 61-69.	5.5	39
60	Towards predicting protein hydrolysis by bovine trypsin. Process Biochemistry, 2018, 65, 81-92.	3.7	38
61	Tf2OAmide adducts: Versatile reagents for the synthesis of imidates and amidines. Tetrahedron Letters, 1998, 39, 711-714.	1.4	37
62	Role of chirality and optical purity in nucleic acid recognition by PNA and PNA analogs. Chirality, 2002, 14, 591-598.	2.6	37
63	Continuous production of pectic oligosaccharides from onion skins with an enzyme membrane reactor. Food Chemistry, 2018, 267, 101-110.	8.2	36
64	Effect of the Rearing Substrate on Total Protein and Amino Acid Composition in Black Soldier Fly. Foods, 2021, 10, 1773.	4.3	36
65	In vitro gastrointestinal digestion of the major peach allergen Pru p 3, a lipid transfer protein: Molecular characterization of the products and assessment of their IgE binding abilities. Molecular Nutrition and Food Research, 2010, 54, 1452-1457.	3.3	35
66	Fast, Solid-Phase Synthesis of Chiral Peptide Nucleic Acids with a High Optical Purity by a Submonomeric Strategy. European Journal of Organic Chemistry, 2003, 2003, 1056-1063.	2.4	34
67	Antioxidant capacity of water soluble extracts from Parmigiano-Reggiano cheese. International Journal of Food Sciences and Nutrition, 2013, 64, 953-958.	2.8	34
68	Qualitative and quantitative determination of peptides related to celiac disease in mixtures derived from different methods of simulated gastrointestinal digestion of wheat products. Analytical and Bioanalytical Chemistry, 2014, 406, 4765-4775.	3.7	33
69	Shotgun proteomics, in-silico evaluation and immunoblotting assays for allergenicity assessment of lesser mealworm, black soldier fly and their protein hydrolysates. Scientific Reports, 2020, 10, 1228.	3.3	33
70	Effect of dry-cured ham maturation time on simulated gastrointestinal digestion: Characterization of the released peptide fraction. Food Research International, 2015, 67, 136-144.	6.2	32
71	Direct enantiomeric separation of N-aminoethylamino acids: determination of the enantiomeric excess of chiral peptide nucleic acids (PNAs) by GC. Tetrahedron: Asymmetry, 1999, 10, 2063-2066.	1.8	29
72	Evaluation of Alternate Isotope-Coded Derivatization Assay (AIDA) in the LCâ€“MS/MS analysis of aldehydes in exhaled breath condensate. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2010, 878, 2616-2622.	2.3	29

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73	Microbial origin of non proteolytic aminoacyl derivatives in long ripened cheeses. Food Microbiology, 2013, 35, 116-120.	4.2	29
74	Technological Quality and Nutritional Value of Two Durum Wheat Varieties Depend on Both Genetic and Environmental Factors. Journal of Agricultural and Food Chemistry, 2019, 67, 2384-2395.	5.2	29
75	Recognition and strand displacement of DNA oligonucleotides by peptide nucleic acids (PNAs). Journal of Chromatography A, 2001, 922, 177-185.	3.7	28
76	Detection of the R553X DNA single point mutation related to cystic fibrosis by a â€œchiral boxâ€Ð-lysine-peptide nucleic acid probe by capillary electrophoresis. Electrophoresis, 2005, 26, 4310-4316.	2.4	28
77	Electrospray MS and MALDI imaging show that nonâ€specific lipidâ€transfer proteins (LTPs) in tomato are present as several isoforms and are concentrated in seeds. Journal of Mass Spectrometry, 2014, 49, 1264-1271.	1.6	28
78	Effect of Extraction Conditions on the Saccharide (Neutral and Acidic) Composition of the Crude Pectic Extract from Various Agro-Industrial Residues. Journal of Agricultural and Food Chemistry, 2016, 64, 268-276.	5.2	28
79	Enzymatic pectic oligosaccharides (POS) production from sugar beet pulp using response surface methodology. Journal of Food Science and Technology, 2017, 54, 3707-3715.	2.8	28
80	Identification and significance of the N-terminal part of swine pyruvate kinase in aged Parma hams. Meat Science, 2003, 63, 57-61.	5.5	27
81	The antibrowning agent sulfite inactivates AgaricusÂbisporus tyrosinase through covalent modification of the copperâ€B site. FEBS Journal, 2013, 280, 6184-6195.	4.7	27
82	Polar Lipid Profile of Nannochloropsis oculata Determined Using a Variety of Lipid Extraction Procedures. Journal of Agricultural and Food Chemistry, 2015, 63, 3931-3941.	5.2	27
83	Polymerase chain reaction coupled with peptide nucleic acid high-performance liquid chromatography for the sensitive detection of traces of potentially allergenic hazelnut in foodstuffs. European Food Research and Technology, 2005, 220, 619-624.	3.3	26
84	Patterning of Peptide Nucleic Acids Using Reactive Microcontact Printing. Langmuir, 2011, 27, 1536-1542.	3.5	26
85	Determination of the influence of the pH of hydrolysis on enzyme selectivity of Bacillus licheniformis protease towards whey protein isolate. International Dairy Journal, 2015, 44, 44-53.	3.0	26
86	Purification and Characterization of Anacardium occidentale (Cashew) Allergens Ana o 1, Ana o 2, and Ana o 3. Journal of Agricultural and Food Chemistry, 2016, 64, 1191-1201.	5.2	26
87	Impact of Naturally Contaminated Substrates on Alphitobius diaperinus and Hermetia illucens: Uptake and Excretion of Mycotoxins. Toxins, 2019, 11, 476.	3.4	26
88	A Complete Mass Spectrometry (MS)-Based Peptidomic Description of Gluten Peptides Generated During In Vitro Gastrointestinal Digestion of Durum Wheat: Implication for Celiac Disease. Journal of the American Society for Mass Spectrometry, 2019, 30, 1481-1490.	2.8	26
89	Study of the Oligopeptide Fraction in Grana Padano and Parmigiano-Reggiano Cheeses by Liquid Chromatography-Electrospray Ionisation Mass Spectrometry. European Journal of Mass Spectrometry, 2004, 10, 421-427.	1.0	25
90	Kinetic and affinity analyses of hybridization reactions between peptide nucleic acid probes and DNA targets using surface plasmon field-enhanced fluorescence spectroscopy. Biointerphases, 2006, 1, 113-122.	1.6	25

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91	Arginine-based PNA microarrays for APOE genotyping. Molecular BioSystems, 2009, 5, 1323.	2.9	25
92	The Interrelationship Between Microbiota and Peptides During Ripening as a Driver for Parmigiano Reggiano Cheese Quality. Frontiers in Microbiology, 2020, 11, 581658.	3.5	25
93	Unconventional method based on circular dichroism to detect peanut DNA in food by means of a PNA probe and a cyanine dye. Chirality, 2005, 17, 515-521.	2.6	24
94	Affinity and selectivity of C2â€•and C5â€substituted â€œchiralâ€boxâ€•PNA in solution and on microarrays. Chirality, 2010, 22, E161-72.	2.6	24
95	Towards environmentally friendly skin unhairing process: A comparison between enzymatic and oxidative methods and analysis of the protein fraction of the related wastewaters. Journal of Cleaner Production, 2017, 164, 1446-1454.	9.3	24
96	UV irradiation as a comparable method to thermal treatment for producing high quality stabilized milk whey. LWT - Food Science and Technology, 2019, 105, 127-134.	5.2	24
97	Targeting the Nutritional Value of Proteins From Legumes By-Products Through Mild Extraction Technologies. Frontiers in Nutrition, 2021, 8, 695793.	3.7	24
98	ESI-mass spectrometry analysis of unsubstituted and disubstituted Î²-cyclodextrins: fragmentation mode and identification of the AB, AC, AD regioisomers. Journal of the American Society for Mass Spectrometry, 2003, 14, 124-135.	2.8	23
99	Common wheat determination in durum wheat samples through LC/MS analysis of gluten peptides. Analytical and Bioanalytical Chemistry, 2012, 403, 2909-2914.	3.7	23
100	Degradation of Collagen Increases Nitrogen Solubilisation During Enzymatic Hydrolysis of Fleshing Meat. Waste and Biomass Valorization, 2018, 9, 1113-1119.	3.4	23
101	Direction control in DNA binding of chiral d-lysine-based peptide nucleic acid (PNA) probed by electrospray mass spectrometry. Chemical Communications, 2003, , 1102-1103.	4.1	22
102	A Peptide Nucleic Acid Embedding a Pseudopeptide Nuclear Localization Sequence in the Backbone Behaves as a Peptide Mimic. European Journal of Organic Chemistry, 2010, 2010, 2441-2444.	2.4	22
103	Growth promotion of <scp>B</scp>ifidobacterium and <scp>L</scp>actobacillus species by proteinaceous hydrolysates derived from poultry processing leftovers. International Journal of Food Science and Technology, 2013, 48, 341-349.	2.7	22
104	Proteolytic oligopeptides as molecular markers for the presence of cows' milk in fresh cheeses derived from sheep milk. International Dairy Journal, 2008, 18, 1072-1076.	3.0	21
105	Identifying changes in chemical, interfacial and foam properties of Î²-lactoglobulinâ€“sodium dodecyl sulphate mixtures. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2014, 462, 34-44.	4.7	21
106	Comparison of gluten peptides and potential prebiotic carbohydrates in old and modern Triticum turgidum ssp. genotypes. Food Research International, 2019, 120, 568-576.	6.2	21
107	Vaccination of Lactating Dairy Cows for the Prevention of Aflatoxin B1 Carry Over in Milk. PLoS ONE, 2011, 6, e26777.	2.5	21
108	Isolation and Identification of Two Lipid Transfer Proteins in Pomegranate (Punica granatum). Journal of Agricultural and Food Chemistry, 2007, 55, 11057-11062.	5.2	20

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109	Circular dichroism study of DNA binding by a potential anticancer peptide nucleic acid targeted against the MYCN oncogene. Chirality, 2008, 20, 494-500.	2.6	20
110	Selective recognition of DNA from olive leaves and olive oil by PNA and modified-PNA microarrays. Artificial DNA, PNA & XNA, 2012, 3, 63-72.	1.4	20
111	A UPLC/ESIâ€“MS method for identifying wool, cashmere and yak fibres. Textile Reseach Journal, 2014, 84, 953-958.	2.2	20
112	Biocatalytic conversion of poultry processing leftovers: Optimization of hydrolytic conditions and peptide hydrolysate characterization. Food Chemistry, 2016, 197, 611-621.	8.2	20
113	Highly selective single nucleotide polymorphism recogniton by a chiral (5S) PNA beacon. Chirality, 2009, 21, 245-253.	2.6	19
114	SSBâ€Assisted Duplex Invasion of Preorganized PNA into Doubleâ€Stranded DNA. ChemBioChem, 2009, 10, 2607-2612.	2.6	19
115	Composition of peptide mixtures derived from simulated gastrointestinal digestion of prolamins from different wheat varieties. Journal of Cereal Science, 2012, 56, 223-231.	3.7	19
116	Determination of the Influence of Substrate Concentration on Enzyme Selectivity Using Whey Protein Isolate and Bacillus licheniformis Protease. Journal of Agricultural and Food Chemistry, 2014, 62, 10230-10239.	5.2	18
117	Occurrence of non-proteolytic amino acyl derivatives in dry-cured ham. Food Research International, 2018, 114, 38-46.	6.2	18
118	Insights into a century of breeding of durum wheat in Tunisia: The properties of flours and starches isolated from landraces, old and modern genotypes. LWT - Food Science and Technology, 2018, 97, 743-751.	5.2	18
119	Simulated Gastrointestinal Digestion of Cocoa: Detection of Resistant Peptides and In Silico/In Vitro Prediction of Their Ace Inhibitory Activity. Nutrients, 2019, 11, 985.	4.1	18
120	Bioactivity and peptide profile of whey protein hydrolysates obtained from Colombian double-cream cheese production and their products after gastrointestinal digestion. LWT - Food Science and Technology, 2021, 145, 111334.	5.2	18
121	Epimerization of peptide nucleic acids analogs during solid-phase synthesis: optimization of the coupling conditions for increasing the optical purity. Journal of the Chemical Society, Perkin Transactions 1, 2001, , 2690-2696.	1.3	17
122	Real time RNA transcription monitoring by Thiazole Orange (TO)-conjugated Peptide Nucleic Acid (PNA) probes: norovirus detection. Molecular BioSystems, 2011, 7, 1684.	2.9	17
123	Identification and quantification of different species in animal fibres by LC/ESIâ€MS analysis of keratinâ€derived proteolytic peptides. Journal of Mass Spectrometry, 2013, 48, 919-926.	1.6	17
124	How Looking for Celiacâ€Safe Wheat Can Influence Its Technological Properties. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 797-807.	11.7	17
125	Gluten peptides drive healthy and celiac monocytes toward an M2-like polarization. Journal of Nutritional Biochemistry, 2018, 54, 11-17.	4.2	17
126	Inhibition of RNA Polymerase III Elongation by a T10 Peptide Nucleic Acid. Journal of Biological Chemistry, 2001, 276, 5720-5725.	3.4	16

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127	A pyrenyl-PNA probe for DNA and RNA recognition. Artificial DNA, PNA & XNA, 2010, 1, 83-89.	1.4	16
128	LC/ESIâ€MS/MS analysis outlines the different fumonisin patterns produced by F. verticillioides in culture media and in maize kernels. Journal of Mass Spectrometry, 2012, 47, 1170-1176.	1.6	16
129	Variability of lactic acid production, chemical and microbiological characteristics in 24-hour Parmigiano Reggiano cheese. Dairy Science and Technology, 2013, 93, 605-621.	2.2	16
130	Peroxidase induced oligo-tyrosine cross-links during polymerization of Î±-lactalbumin. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2015, 1854, 1898-1905.	2.3	16
131	Extraction and Chemical Characterization of Functional Phenols and Proteins from Coffee (Coffea) Tj ETQq1 1 0.784314 rgBT /Overlock	4.0	16
132	Label-free selective DNA detection with high mismatch recognition by PNA beacons and ion exchange HPLC. Organic and Biomolecular Chemistry, 2008, 6, 1232.	2.8	15
133	Enzymatic production and degradation of cheese-derived non-proteolytic aminoacyl derivatives. Amino Acids, 2014, 46, 441-447.	2.7	15
134	Understanding the Effects of Genotype, Growing Year, and Breeding on Tunisian Durum Wheat Allergenicity. 2. The Celiac Disease Case. Journal of Agricultural and Food Chemistry, 2017, 65, 5837-5846.	5.2	15
135	Effectiveness of Germination on Protein Hydrolysis as a Way To Reduce Adverse Reactions to Wheat. Journal of Agricultural and Food Chemistry, 2017, 65, 9854-9860.	5.2	15
136	Thermally-Induced Lactosylation of Whey Proteins: Identification and Synthesis of Lactosylated Î²-lactoglobulin Epitope. Molecules, 2020, 25, 1294.	3.8	15
137	Identification of PCR-Amplified Genetically Modified Organisms (GMOs) DNA by Peptide Nucleic Acid (PNA) Probes in Anion-Exchange Chromatographic Analysis. Journal of Agricultural and Food Chemistry, 2007, 55, 2509-2516.	5.2	14
138	PNA bearing 5-azidomethyluracil. Artificial DNA, PNA & XNA, 2012, 3, 53-62.	1.4	14
139	Genetic and environmental factors affecting pathogenicity of wheat as related to celiac disease. Journal of Cereal Science, 2014, 59, 62-69.	3.7	14
140	DNA and RNA binding properties of an arginine-based â€˜Extended Chiral Boxâ€™ Peptide Nucleic Acid. Tetrahedron Letters, 2011, 52, 300-304.	1.4	13
141	Preliminary investigation on the presence of peptides inhibiting the growth of Listeria innocua and Listeria monocytogenes in Asiago dâ€™Allevo cheese. Dairy Science and Technology, 2012, 92, 297-308.	2.2	13
142	PNAâ€“NLS conjugates as single-molecular activators of target sites in double-stranded DNA for site-selective scission. Organic and Biomolecular Chemistry, 2013, 11, 5233.	2.8	13
143	Continuous production of pectic oligosaccharides from sugar beet pulp in a cross flow continuous enzyme membrane reactor. Bioprocess and Biosystems Engineering, 2018, 41, 1717-1729.	3.4	13
144	Antimicrobial Biomasses from Lactic Acid Fermentation of Black Soldier Fly Prepupae and Related By-Products. Microorganisms, 2020, 8, 1785.	3.6	13

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145	Peptide fingerprinting of Hermetia illucens and Alphitobius diaperinus: Identification of insect species-specific marker peptides for authentication in food and feed. Food Chemistry, 2020, 320, 126681.	8.2	13
146	Alternate Isotope-Coded Derivatization Assay: An Isotope Dilution Method Applied to the Quantification of Zearalenone in Maize Flour. Angewandte Chemie - International Edition, 2005, 44, 5126-5130.	13.8	12
147	A PNA microarray for tomato genotyping. Molecular BioSystems, 2011, 7, 1902.	2.9	12
148	Spontaneous, non-enzymatic breakdown of peptides during enzymatic protein hydrolysis. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2015, 1854, 987-994.	2.3	12
149	Peptides as probes for food authentication. Peptide Science, 2018, 110, e24068.	1.8	11
150	Assessment of Enzymatic Improvers in Flours Using LCâ€“MS/MS Detection of Marker Tryptic Peptides. Journal of the American Society for Mass Spectrometry, 2020, 31, 240-248.	2.8	11
151	Modifications induced by controlled storage conditions on whey protein concentrates: Effects on whey protein lactosylation and solubility. International Dairy Journal, 2020, 109, 104765.	3.0	11
152	Fast and easy colorimetric tests for single mismatch recognition by PNAâ€“DNA duplexes with the diethylthiadicarbocyanine dye and succinyl-Î²-cyclodextrin. Journal of Proteomics, 2007, 70, 735-741.	2.4	10
153	A multiresidual method for the simultaneous determination of the main glycoalkaloids and flavonoids in fresh and processed tomato (Solanum lycopersicum L.) by LCâ€DADâ€MS/MS. Journal of Separation Science, 2009, 32, 3664-3671.	2.5	10
154	New Uracil Dimers Showing Erythroid Differentiation Inducing Activities. Journal of Medicinal Chemistry, 2009, 52, 87-94.	6.4	10
155	Isoform identification, recombinant production and characterization of the allergen lipid transfer protein 1 from pear (Pyr c 3). Gene, 2012, 491, 173-181.	2.2	10
156	Simulated gastrointestinal digestion of Pru ar 3 apricot allergen: Assessment of allergen resistance and characterization of the peptides by ultraâ€performance liquid chromatography/electrospray ionisation mass spectrometry. Rapid Communications in Mass Spectrometry, 2012, 26, 2905-2912.	1.5	10
157	Influence of environmental and genetic factors on content of toxic and immunogenic wheat gluten peptides. European Journal of Agronomy, 2020, 118, 126091.	4.1	10
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