# 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 | In vitro simulated semi-dynamic gastrointestinal digestion: evaluation of the effects of processing on whey proteins digestibility and allergenicity. Food and Function, 2022, 13, 1593-1602. | 4.6 | 4 |
| 2 | Structural and chemical changes induced by temperature and pH hinder the digestibility of whey proteins. Food Chemistry, 2022, 387, 132884. | 8.2 | 8 |
| 3 | Dynamic changes in molecular composition of black soldier fly prepupae and derived biomasses with microbial fermentation. Food Chemistry: X, 2022, 14, 100327. | 4.3 | 3 |
| 4 | Assessing food authenticity through protein and metabolic markers. Advances in Food and Nutrition Research, 2022, , . | 3.0 | 0 |
| 5 | Effect of Parmigiano Reggiano Consumption on Blood Pressure of Spontaneous Hypertensive Rats. Dairy, 2022, 3, 364-376. | 2.0 | 1 |
| 6 | Molecular composition of lipid and protein fraction of almond, beef and lesser mealworm after in vitro simulated gastrointestinal digestion and correlation with the hormone-stimulating properties of the digesta. Food Research International, 2022, 158, 111499. | 6.2 | 8 |
| 7 | The effect of pre-slaughter starvation on muscle protein degradation in sea bream (Sparus aurata): formation of ACE inhibitory peptides and increased digestibility of fillet. European Food Research and Technology, 2021, 247, 259-271. | 3.3 | 0 |
| 8 | Reduction in the Brining Time in Parmigiano Reggiano Cheese Production Minimally Affects Proteolysis, with No Effect on Sensory Properties. Foods, 2021, 10, 770. | 4.3 | 3 |
| 9 | 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 |
| 10 | Effect of the Rearing Substrate on Total Protein and Amino Acid Composition in Black Soldier Fly. Foods, 2021, 10, 1773. | 4.3 | 36 |
| 11 | Targeting the Nutritional Value of Proteins From Legumes By-Products Through Mild Extraction Technologies. Frontiers in Nutrition, 2021, 8, 695793. | 3.7 | 24 |
| 12 | Bioconversion of agri-food waste and by-products through insects: a new valorization opportunity. , 2021, , 809-828. | | 5 |
| 13 | Extraction and Chemical Characterization of Functional Phenols and Proteins from Coffee (Coffea) Tj ETQq1 1 0.784314 rgBT /Overlo | 4.0 | 16 |
| 14 | 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 |
| 15 | 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 |
| 16 | Antimicrobial Biomasses from Lactic Acid Fermentation of Black Soldier Fly Prepupae and Related By-Products. Microorganisms, 2020, 8, 1785. | 3.6 | 13 |
| 17 | The Diverse Potential of Gluten from Different Durum Wheat Varieties in Triggering Celiac Disease: A Multilevel In Vitro, Ex Vivo and In Vivo Approach. Nutrients, 2020, 12, 3566. | 4.1 | 0 |
| 18 | Characterization of Celiac Disease-Related Epitopes and Gluten Fractions, and Identification of Associated Loci in Durum Wheat. Agronomy, 2020, 10, 1231. | 3.0 | 6 |

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|---|---|---|---|
| 19 | 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 |
| 20 | 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 |
| 21 | Thermally-Induced Lactosylation of Whey Proteins: Identification and Synthesis of Lactosylated Î²-lactoglobulin Epitope. Molecules, 2020, 25, 1294. | 3.8 | 15 |
| 22 | Characterization of Defatted Products Obtained from the Parmigianoâ€“Reggiano Manufacturing Chain: Determination of Peptides and Amino Acids Content and Study of the Digestibility and Bioactive Properties. Foods, 2020, 9, 310. | 4.3 | 6 |
| 23 | 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 |
| 24 | 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 |
| 25 | Degree of Hydrolysis Affects the Techno-Functional Properties of Lesser Mealworm Protein Hydrolysates. Foods, 2020, 9, 381. | 4.3 | 49 |
| 26 | Influence of the killing method of the black soldier fly on its lipid composition. Food Research International, 2019, 116, 276-282. | 6.2 | 62 |
| 27 | 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 |
| 28 | Impact of Naturally Contaminated Substrates on Alphitobius diaperinus and Hermetia illucens: Uptake and Excretion of Mycotoxins. Toxins, 2019, 11, 476. | 3.4 | 26 |
| 29 | 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 |
| 30 | 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 |
| 31 | 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 |
| 32 | 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 |
| 33 | 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 |
| 34 | 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 |
| 35 | Identification of target muscle-proteins using Western blotting and high-resolution mass spectrometry as early quality indicators of nutrient supply practices in rainbow trout (Oncorhynchus mykiss). European Food Research and Technology, 2019, 245, 401-410. | 3.3 | 1 |
| 36 | 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 |

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| 37 | Improving the Lipophilic Antioxidant Activity of Poultry Protein Hydrolisates Through Chemical Esterification. Waste and Biomass Valorization, 2019, 10, 2227-2235. | 3.4 | 1 |
| 38 | Peptides as probes for food authentication. Peptide Science, 2018, 110, e24068. | 1.8 | 11 |
| 39 | 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 |
| 40 | Pectin oligosaccharides from sugar beet pulp: molecular characterization and potential prebiotic activity. Food and Function, 2018, 9, 1557-1569. | 4.6 | 72 |
| 41 | Origin and Processing Methods Slightly Affect Allergenic Characteristics of Cashew Nuts (Anacardium occidentale). Journal of Food Science, 2018, 83, 1153-1164. | 3.1 | 5 |
| 42 | Degradation of Collagen Increases Nitrogen Solubilisation During Enzymatic Hydrolysis of Fleshing Meat. Waste and Biomass Valorization, 2018, 9, 1113-1119. | 3.4 | 23 |
| 43 | Continuous production of pectic oligosaccharides from onion skins with an enzyme membrane reactor. Food Chemistry, 2018, 267, 101-110. | 8.2 | 36 |
| 44 | 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 |
| 45 | Gluten peptides drive healthy and celiac monocytes toward an M2-like polarization. Journal of Nutritional Biochemistry, 2018, 54, 11-17. | 4.2 | 17 |
| 46 | Towards predicting protein hydrolysis by bovine trypsin. Process Biochemistry, 2018, 65, 81-92. | 3.7 | 38 |
| 47 | Occurrence of non-proteolytic amino acyl derivatives in dry-cured ham. Food Research International, 2018, 114, 38-46. | 6.2 | 18 |
| 48 | 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 |
| 49 | Tracking celiac disease-triggering peptides and whole wheat flour quality as function of germination kinetics. Food Research International, 2018, 112, 345-352. | 6.2 | 6 |
| 50 | 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 |
| 51 | ENZYMATIC HYDROLYSIS AS A WAY TO RECOVERY BOVINE HIDES: LABORATORY AND MEDIUM SCALE TRIALS, CHARACTERIZATION OF THE HYDROLYSATES AND SCALE-UP TO SEMI-INDUSTRIAL SCALE. Detritus, 2018, Volume 05 - March 2019, 1. | 0.9 | 1 |
| 52 | O-Methylisourea Can React with the Î±-Amino Group of Lysine: Implications for the Analysis of Reactive Lysine. Journal of Agricultural and Food Chemistry, 2017, 65, 964-972. | 5.2 | 3 |
| 53 | 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 |
| 54 | Development of a strategy for the total chemical synthesis of an allergenic protein: the peach LTP Pru p 3. Journal of Peptide Science, 2017, 23, 282-293. | 1.4 | 5 |

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| 55 | 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 |
| 56 | 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 |
| 57 | Phlorotannin Composition ofLaminaria digitata. Phytochemical Analysis, 2017, 28, 487-495. | 2.4 | 41 |
| 58 | 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 |
| 59 | Peptides from gluten digestion: A comparison between old and modern wheat varieties. Food Research International, 2017, 91, 92-102. | 6.2 | 68 |
| 60 | 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 |
| 61 | 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 |
| 62 | 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 |
| 63 | 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 |
| 64 | Understanding the Effects of Genotype, Growing Year, and Breeding on Tunisian Durum Wheat Allergenicity. 1. The Bakerâ€™s Asthma Case. Journal of Agricultural and Food Chemistry, 2017, 65, 5831-5836. | 5.2 | 7 |
| 65 | Demasking kinetics of peptide bond cleavage for whey protein isolate hydrolysed by Bacillus licheniformis protease. Journal of Molecular Catalysis B: Enzymatic, 2016, 133, S426-S431. | 1.8 | 9 |
| 66 | Enzymatic production of pectic oligosaccharides from onion skins. Carbohydrate Polymers, 2016, 146, 245-252. | 10.2 | 44 |
| 67 | Proteolytic resistance of actin but not of myosin heavy chain during processing of Italian PDO (protected designation of origin) dry-cured hams. European Food Research and Technology, 2016, 242, 881-889. | 3.3 | 9 |
| 68 | Influence of fermentation level and geographical origin on cocoa bean oligopeptide pattern. Food Chemistry, 2016, 211, 431-439. | 8.2 | 54 |
| 69 | Pectic oligosaccharides from agricultural by-products: production, characterization and health benefits. Critical Reviews in Biotechnology, 2016, 36, 594-606. | 9.0 | 121 |
| 70 | 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 |
| 71 | 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 |
| 72 | The Strategy for Screening of Antioxidant Constituents in Protein Hydrolysates. Food Engineering Series, 2016, , 145-160. | 0.7 | 2 |

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| 73 | Pectin content and composition from different food waste streams. Food Chemistry, 2016, 201, 37-45. | 8.2 | 200 |
| 74 | Biocatalytic conversion of poultry processing leftovers: Optimization of hydrolytic conditions and peptide hydrolysate characterization. Food Chemistry, 2016, 197, 611-621. | 8.2 | 20 |
| 75 | 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 |
| 76 | Spontaneous, non-enzymatic breakdown of peptides during enzymatic protein hydrolysis. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2015, 1854, 987-994. | 2.3 | 12 |
| 77 | Isolation and full characterization of a potentially allergenic lipid transfer protein (LTP) protein in almond. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2015, 32, 150206121628002. | 2.3 | 6 |
| 78 | 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 |
| 79 | 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 |
| 80 | 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 |
| 81 | 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 |
| 82 | 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 |
| 83 | Enzymatic production and degradation of cheese-derived non-proteolytic aminoacyl derivatives. Amino Acids, 2014, 46, 441-447. | 2.7 | 15 |
| 84 | Genetic and environmental factors affecting pathogenicity of wheat as related to celiac disease. Journal of Cereal Science, 2014, 59, 62-69. | 3.7 | 14 |
| 85 | Extraction, identification and semi-quantification of oligopeptides in cocoa beans. Food Research International, 2014, 63, 382-389. | 6.2 | 39 |
| 86 | A UPLC/ESIâ€“MS method for identifying wool, cashmere and yak fibres. Textile Reseach Journal, 2014, 84, 953-958. | 2.2 | 20 |
| 87 | Antimicrobial activity of poultry bone and meat trimmings hydrolyzates in low-sodium turkey food. Food and Function, 2014, 5, 220-228. | 4.6 | 8 |
| 88 | 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 |
| 89 | Simple and Validated Quantitative <sup>1</sup>H 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 |
| 90 | Introducing enzyme selectivity: a quantitative parameter to describe enzymatic protein hydrolysis. Analytical and Bioanalytical Chemistry, 2014, 406, 5827-5841. | 3.7 | 42 |

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| 91 | 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 |
| 92 | 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 |
| 93 | Chiral PNAs with Constrained Open-Chain Backbones. Methods in Molecular Biology, 2014, 1050, 19-35. | 0.9 | 2 |
| 94 | Use of Peptide Nucleic Acids (PNAs) for Genotyping by Solution and Surface Methods. Methods in Molecular Biology, 2014, 1050, 143-157. | 0.9 | 2 |
| 95 | 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 |
| 96 | Analysis of phytosteryl and phytostanyl fatty acid esters in enriched dairy foods: a combination of acid digestion, lipid extraction, and on-line LC-GC. European Food Research and Technology, 2013, 236, 999-1007. | 3.3 | 7 |
| 97 | 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 |
| 98 | 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 |
| 99 | The antibrowning agent sulfite inactivates AgaricusÂbisporus tyrosinase through covalent modification of the copperâ€B site. FEBS Journal, 2013, 280, 6184-6195. | 4.7 | 27 |
| 100 | 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 |
| 101 | Cheeses. Comprehensive Analytical Chemistry, 2013, , 479-509. | 1.3 | 1 |
| 102 | Microbial origin of non proteolytic aminoacyl derivatives in long ripened cheeses. Food Microbiology, 2013, 35, 116-120. | 4.2 | 29 |
| 103 | Antioxidant capacity of water soluble extracts from Parmigiano-Reggiano cheese. International Journal of Food Sciences and Nutrition, 2013, 64, 953-958. | 2.8 | 34 |
| 104 | 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 |
| 105 | PNA bearing 5-azidomethyluracil. Artificial DNA, PNA & XNA, 2012, 3, 53-62. | 1.4 | 14 |
| 106 | Letter from the Editors. Artificial DNA, PNA & XNA, 2012, 3, 29-30. | 1.4 | 0 |
| 107 | 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 |
| 108 | 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 |

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| 109 | 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 |
| 110 | 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 |
| 111 | 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 |
| 112 | Applications of liquid chromatographyâ€“mass spectrometry for food analysis. Journal of Chromatography A, 2012, 1259, 74-85. | 3.7 | 172 |
| 113 | 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 |
| 114 | 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 |
| 115 | Cellular Uptakes, Biostabilities and Antiâ€miRâ€210 Activities of Chiral Arginineâ€PNAs in Leukaemic K562 Cells. ChemBioChem, 2012, 13, 1327-1337. | 2.6 | 56 |
| 116 | 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 |
| 117 | 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 |
| 118 | Assessing allergenicity of different tomato ecotypes by using pooled sera of allergic subjects: identification of the main allergens. European Food Research and Technology, 2012, 234, 405-414. | 3.3 | 8 |
| 119 | miRNA therapeutics: delivery and biological activity of peptide nucleic acids targeting miRNAs. Epigenomics, 2011, 3, 733-745. | 2.1 | 39 |
| 120 | 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 |
| 121 | Patterning of Peptide Nucleic Acids Using Reactive Microcontact Printing. Langmuir, 2011, 27, 1536-1542. | 3.5 | 26 |
| 122 | A PNA microarray for tomato genotyping. Molecular BioSystems, 2011, 7, 1902. | 2.9 | 12 |
| 123 | Food analysis and food authentication by peptide nucleic acid (PNA)-based technologies. Chemical Society Reviews, 2011, 40, 221-232. | 38.1 | 58 |
| 124 | Control of Helical Handedness in DNA and PNA Nanostructures. Methods in Molecular Biology, 2011, 749, 79-92. | 0.9 | 4 |
| 125 | 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 |
| 126 | Proteolytic Peptides as Molecular Markers of Speciesâ€™ Authenticity in Cheeses. ACS Symposium Series, 2011, , 215-226. | 0.5 | 1 |

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| 127 | Modulation of the Biological Activity of microRNAâ€210 with Peptide Nucleic Acids (PNAs). ChemMedChem, 2011, 6, 2192-2202. | 3.2 | 72 |
| 128 | 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 |
| 129 | Vaccination of Lactating Dairy Cows for the Prevention of Aflatoxin B1 Carry Over in Milk. PLoS ONE, 2011, 6, e26777. | 2.5 | 21 |
| 130 | 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 |
| 131 | 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 |
| 132 | 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 |
| 133 | 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 |
| 134 | A pyrenyl-PNA probe for DNA and RNA recognition. Artificial DNA, PNA & XNA, 2010, 1, 83-89. | 1.4 | 16 |
| 135 | Angiotensin-converting enzyme inhibitory activity of water-soluble extracts of Asiago d'allevo cheese. International Dairy Journal, 2010, 20, 11-17. | 3.0 | 45 |
| 136 | Highly selective single nucleotide polymorphism recogniton by a chiral (5S) PNA beacon. Chirality, 2009, 21, 245-253. | 2.6 | 19 |
| 137 | SSBâ€Assisted Duplex Invasion of Preorganized PNA into Doubleâ€Stranded DNA. ChemBioChem, 2009, 10, 2607-2612. | 2.6 | 19 |
| 138 | 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 |
| 139 | Free and bound fumonisins in glutenâ€free food products. Molecular Nutrition and Food Research, 2009, 53, 492-499. | 3.3 | 70 |
| 140 | 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 |
| 141 | Accumulation of non-proteolytic aminoacyl derivatives in Parmigiano-Reggiano cheese during ripening. International Dairy Journal, 2009, 19, 582-587. | 3.0 | 46 |
| 142 | Masked Mycotoxins and Mycotoxin Derivatives in Food: The Hidden Menace. , 2009, , 385-397. | | 0 |
| 143 | Arginine-based PNA microarrays for APOE genotyping. Molecular BioSystems, 2009, 5, 1323. | 2.9 | 25 |
| 144 | New Uracil Dimers Showing Erythroid Differentiation Inducing Activities. Journal of Medicinal Chemistry, 2009, 52, 87-94. | 6.4 | 10 |

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| 145 | A Fmoc-based submonomeric strategy for the solid phase synthesis of optically pure chiral PNAs. Tetrahedron Letters, 2008, 49, 4958-4961. | 1.4 | 9 |
| 146 | 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 |
| 147 | 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 |
| 148 | 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 |
| 149 | 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 |
| 150 | Chiral introduction of positive charges to PNA for double-duplex invasion to versatile sequences. Nucleic Acids Research, 2008, 36, 1464-1471. | 14.5 | 80 |
| 151 | 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 |
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