Anna Arnoldi

List of Publications by Year
in descending order

169 papers	5,723 citations	61984 43 h-index	106344 65 g-index
175 all docs	175 docs citations	175 times ranked	4859 citing authors

#	Article	IF	Citations
1	Proteins of White Lupin Seed, a Naturally Isoflavone-Poor Legume, Reduce Cholesterolemia in Rats and Increase LDL Receptor Activity in HepG2 Cells. Journal of Nutrition, 2004, 134, 18-23.	2.9	205
2	Soy Protein Peptides Regulate Cholesterol Homeostasis in Hep G2 Cells. Journal of Nutrition, 2000, 130, 2543-2549.	2.9	201
3	Phytoestrogens: End of a tale?. Annals of Medicine, 2005, 37, 423-438.	3.8	154
4	ACE-inhibitory activity of enzymatic protein hydrolysates from lupin and other legumes. Food Chemistry, 2014, 145, 34-40.	8.2	138
5	The health benefits of sweet lupin seed flours and isolated proteins. Journal of Functional Foods, 2015, 18, 550-563.	3.4	116
6	Nutritional and nutraceutical approaches to dyslipidemia and atherosclerosis prevention: Focus on dietary proteins. Atherosclerosis, 2009, 203, 8-17.	0.8	114
7	Legumes are valuable sources of tocopherols. Food Chemistry, 2011, 127, 1199-1203.	8.2	112
8	Multifunctional peptides for the prevention of cardiovascular disease: A new concept in the area of bioactive food-derived peptides. Journal of Functional Foods, 2019, 55, 135-145.	3.4	110
9	Molecular genetic analysis of azole antifungal mode of action. Biochemical Society Transactions, 1993, 21, 1034-1038.	3.4	109
10	IAVPGEVA, IAVPTGVA, and LPYP, three peptides from soy glycinin, modulate cholesterol metabolism in HepG2 cells through the activation of the LDLR-SREBP2 pathway. Journal of Functional Foods, 2015, 14, 469-478.	3.4	100
11	Peptides Derived from Soy and Lupin Protein as Dipeptidyl-Peptidase IV Inhibitors: <i>In Vitro</i> Biochemical Screening and <i>in Silico</i> Molecular Modeling Study. Journal of Agricultural and Food Chemistry, 2016, 64, 9601-9606.	5.2	100
12	Lupin Peptides Lower Low-Density Lipoprotein (LDL) Cholesterol through an Up-regulation of the LDL Receptor/Sterol Regulatory Element Binding Protein 2 (SREBP2) Pathway at HepG2 Cell Line. Journal of Agricultural and Food Chemistry, 2014, 62, 7151-7159.	5.2	90
13	A Proteomic Investigation of Isolated Soy Proteins with Variable Effects in Experimental and Clinical Studies. Journal of Nutrition, 2003, 133, 9-14.	2.9	86
14	Optimization of a Pilot-Scale Process for Producing Lupin Protein Isolates with Valuable Technological Properties and Minimum Thermal Damage. Journal of Agricultural and Food Chemistry, 2006, 54, 92-98.	5.2	79
15	Hypocholesterolaemic effects of lupin protein and pea protein/fibre combinations in moderately hypercholesterolaemic individuals. British Journal of Nutrition, 2012, 107, 1176-1183.	2.3	77
16	Soybean- and Lupin-Derived Peptides Inhibit DPP-IV Activity on In Situ Human Intestinal Caco-2 Cells and Ex Vivo Human Serum. Nutrients, 2018, 10, 1082.	4.1	75
17	Nutraceutical approach to moderate cardiometabolic risk: Results of a randomized, double-blind and crossover study with Armolipid Plus. Journal of Clinical Lipidology, 2014, 8, 61-68.	1.5	74
18	The Role of Grain Legumes in the Prevention of Hypercholesterolemia and Hypertension. Critical Reviews in Plant Sciences, 2015, 34, 144-168.	5.7	73

#	Article	IF	Citations
19	Technological properties and non-enzymatic browning of white lupin protein enriched spaghetti. Food Chemistry, 2007, 101, 57-64.	8.2	72
20	Two Peptides from Soy Î²-Conglycinin Induce a Hypocholesterolemic Effect in HepG2 Cells by a Statin-Like Mechanism: Comparative in Vitro and in Silico Modeling Studies. Journal of Agricultural and Food Chemistry, 2015, 63, 7945-7951.	5.2	71
21	Functional foods for dyslipidaemia and cardiovascular risk prevention. Nutrition Research Reviews, 2009, 22, 244-261.	4.1	70
22	Exploration of Potentially Bioactive Peptides Generated from the Enzymatic Hydrolysis of Hempseed Proteins. Journal of Agricultural and Food Chemistry, 2017, 65, 10174-10184.	5.2	70
23	Lupin Peptides Modulate the Protein-Protein Interaction of PCSK9 with the Low Density Lipoprotein Receptor in HepG2 Cells. Scientific Reports, 2016, 6, 29931.	3.3	69
24	Optimization of the Enzymatic Hydrolysis of Lupin (<i>Lupinus</i>) Proteins for Producing ACE-Inhibitory Peptides. Journal of Agricultural and Food Chemistry, 2014, 62, 1846-1851.	5.2	68
25	A multidisciplinary investigation on the bioavailability and activity of peptides from lupin protein. Journal of Functional Foods, 2016, 24, 297-306.	3.4	66
26	Effect of genotype and environment on fatty acid composition of Lupinus albus L. seed. Food Chemistry, 2008, 108, 600-606.	8.2	65
27	Asymmetric synthesis of 3-methyl-2-phenyl-1,4-benzodioxanes. Absolute configuration of the neolignans eusiderin and eusiderin C and D. Journal of the Chemical Society Perkin Transactions 1, 1985, , 2555.	0.9	64
28	Proteomic characterization of hempseed (Cannabis sativa L.). Journal of Proteomics, 2016, 147, 187-196.	2.4	64
29	New ACE-Inhibitory Peptides from Hemp Seed (<i>Cannabis sativa</i> L.) Proteins. Journal of Agricultural and Food Chemistry, 2017, 65, 10482-10488.	5.2	64
30	Hypolipidaemic and anti-atherosclerotic effects of lupin proteins in a rabbit model. British Journal of Nutrition, 2008, 100, 707-710.	2.3	61
31	Biodegradation of Chlorsulfuron and Metsulfuronâ€Methyl byAspergillus nigerin Laboratory Conditions. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2003, 38, 737-746.	1.5	59
32	Hypocholesterolaemic effects of soya proteins: results of recent studies are predictable from the Anderson meta-analysis data. British Journal of Nutrition, 2007, 97, 816-822.	2.3	58
33	Hempseed Peptides Exert Hypocholesterolemic Effects with a Statin-Like Mechanism. Journal of Agricultural and Food Chemistry, 2017, 65, 8829-8838.	5.2	57
34	Synthesis and anticonvulsant and sedative-hypnotic activity of 4-(alkylimino)-2,3-dihydro-4H-1-benzopyrans and benzothiopyrans. Journal of Medicinal Chemistry, 1990, 33, 2865-2869.	6.4	56
35	Foodâ€derived antioxidants and COVIDâ€19. Journal of Food Biochemistry, 2021, 45, e13557.	2.9	56
36	Quinolizidine Alkaloids in Seeds of Lupin Genotypes of Different Origins. Journal of Agricultural and Food Chemistry, 2008, 56, 3657-3663.	5.2	55

#	Article	IF	Citations
37	Three Peptides from Soy Glycinin Modulate Glucose Metabolism in Human Hepatic HepG2 Cells. International Journal of Molecular Sciences, 2015, 16, 27362-27370.	4.1	54
38	Effects of Olive, Canola, and Sunflower Oils on the Formation of Volatiles from the Maillard Reaction of Lysine with Xylose and Glucose. Journal of Agricultural and Food Chemistry, 2001, 49, 439-445.	5.2	53
39	A labelâ€free internal standard method for the differential analysis of bioactive lupin proteins using nano HPLCâ€Chip coupled with Ion Trap mass spectrometry. Proteomics, 2009, 9, 272-286.	2.2	52
40	Low molecular weight coloured compounds formed in xyloseâ€”lysine model systemsâ˜†. Food Chemistry, 1993, 46, 121-127.	8.2	49
41	Investigations on the hypocholesterolaemic activity of LILPKHSDAD and LTFPGSAED, two peptides from lupin Î²-conglutin: Focus on LDLR and PCSK9 pathways. Journal of Functional Foods, 2017, 32, 1-8.	3.4	49
42	Effect of soy on metabolic syndrome and cardiovascular risk factors: a randomized controlled trial. European Journal of Nutrition, 2018, 57, 499-511.	3.9	49
43	New Colored Compounds from the Maillard Reaction between Xylose and Lysine. Journal of Agricultural and Food Chemistry, 1997, 45, 650-655.	5.2	46
44	Flavor components in the Maillard reaction of different amino acids with fructose in cocoa butter-water. Qualitative and quantitative analysis of pyrazines. Journal of Agricultural and Food Chemistry, 1988, 36, 988-992.	5.2	45
45	Evaluation of total quinolizidine alkaloids content in lupin flours, lupinâ€based ingredients, and foods. Molecular Nutrition and Food Research, 2008, 52, 490-495.	3.3	45
46	Behavior of three hypocholesterolemic peptides from soy protein in an intestinal model based on differentiated Caco-2 cell. Journal of Functional Foods, 2018, 45, 363-370.	3.4	44
47	The effects of various processing conditions on a protein isolate from Lupinus angustifolius. Food Chemistry, 2010, 120, 496-504.	8.2	43
48	Nutraceuticals for blood pressure control. Annals of Medicine, 2015, 47, 447-456.	3.8	43
49	Phycobiliproteins from Arthrospira Platensis (Spirulina): A New Source of Peptides with Dipeptidyl Peptidase-IV Inhibitory Activity. Nutrients, 2020, 12, 794.	4.1	43
50	Soy protein diet improves endothelial dysfunction in renal transplant patients. Nephrology Dialysis Transplantation, 2006, 22, 229-234.	0.7	42
51	Disrupting the PCSK9/LDLR proteinâ€“protein interaction by an imidazole-based minimalist peptidomimetic. Organic and Biomolecular Chemistry, 2016, 14, 9736-9740.	2.8	42
52	Analysis of<i>Lupinus albus</i>Storage Proteins by Two-Dimensional Electrophoresis and Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2005, 53, 4599-4606.	5.2	40
53	Hydrolytic degradation of azimsulfuron, a sulfonylurea herbicide. Chemosphere, 2007, 68, 1312-1317.	8.2	40
54	Enhancement of the Stability and Anti-DPPIV Activity of Hempseed Hydrolysates Through Self-Assembling Peptide-Based Hydrogels. Frontiers in Chemistry, 2018, 6, 670.	3.6	40

#	Article	IF	Citations
55	Investigations on the High Molecular Weight Foaming Fractions of Espresso Coffee. Journal of Agricultural and Food Chemistry, 2004, 52, 7118-7125.	5.2	39
56	Ketoconazole-mediated growth inhibition in Botrytis cinerea and Saccharomyces cerevisiae. Phytochemistry, 1993, 32, 273-280.	2.9	37
57	Lupin protein exerts cholesterol-lowering effects targeting PCSK9: From clinical evidences to elucidation of the in vitro molecular mechanism using HepG2 cells. Journal of Functional Foods, 2016, 23, 230-240.	3.4	36
58	Quality of <i>Lupinus albus</i> L. (White Lupin) Seed: Extent of Genotypic and Environmental Effects. Journal of Agricultural and Food Chemistry, 2014, 62, 6539-6545.	5.2	34
59	Development of an enzyme-linked immunosorbent assay for triazole fungicides. Journal of Agricultural and Food Chemistry, 1992, 40, 328-331.	5.2	33
60	Recent Advances in Microalgae Peptides: Cardiovascular Health Benefits and Analysis. Journal of Agricultural and Food Chemistry, 2019, 67, 11825-11838.	5.2	33
61	Updating on the lysinoalanine content of commercial infant formulae and beicost products. Food Chemistry, 2003, 80, 483-488.	8.2	32
62	Chemical and biological characterization of spirulina protein hydrolysates: Focus on ACE and DPP-IV activities modulation. Journal of Functional Foods, 2019, 63, 103592.	3.4	32
63	Hypocholesterolaemic Activity of Lupin Peptides: Investigation on the Crosstalk between Human Enterocytes and Hepatocytes Using a Co-Culture System Including Caco-2 and HepG2 Cells. Nutrients, 2016, 8, 437.	4.1	31
64	Extra Virgin Olive Oil Phenol Extracts Exert Hypocholesterolemic Effects through the Modulation of the LDLR Pathway: In Vitro and Cellular Mechanism of Action Elucidation. Nutrients, 2020, 12, 1723.	4.1	30
65	Lipophilicity-antifungal activity relationships for some isoflavonoid phytoalexins. Journal of Agricultural and Food Chemistry, 1990, 38, 834-838.	5.2	29
66	Computationally Driven Structure Optimization, Synthesis, and Biological Evaluation of Imidazole-Based Proprotein Convertase Subtilisin/Kexin 9 (PCSK9) Inhibitors. Journal of Medicinal Chemistry, 2019, 62, 6163-6174.	6.4	29
67	Strecker degradation of leucine and valine in a lipidic model system. Journal of Agricultural and Food Chemistry, 1987, 35, 1035-1038.	5.2	27
68	Analysis of the Methanol-Extractable Nonvolatile Maillard Reaction Products of a Model Extrusion-Cooked Cereal Product. Journal of Agricultural and Food Chemistry, 1997, 45, 1256-1263.	5.2	27
69	The fatty acid composition of the oil from Lupinus albus cv. Luxe as affected by environmental and agricultural factors. European Food Research and Technology, 2007, 225, 769-776.	3.3	27
70	Enzyme-Linked Immunosorbent Assay for the Quantitation of the Fungicide Tetraconazole in Fruits and Fruit Juices. Journal of Agricultural and Food Chemistry, 1996, 44, 3849-3854.	5.2	26
71	Mechanical and thermal processing effects on protein integrity and peptide fingerprint of pea protein isolate. Food Chemistry, 2012, 134, 113-121.	8.2	26
72	Different approaches for the evaluation of Kow for s-triazine herbicides. Chemosphere, 1991, 23, 801-812.	8.2	25

#	Article	IF	Citations
73	Alkaloids Derived from Lysine: Quinolizidine (a Focus on Lupin Alkaloids). , 2013, , 381-403.		24
74	Soybean Peptides Exert Multifunctional Bioactivity Modulating 3-Hydroxy-3-Methylglutaryl-CoA Reductase and Dipeptidyl Peptidase-IV Targets in Vitro. Journal of Agricultural and Food Chemistry, 2019, 67, 4824-4830.	5.2	24
75	Assessment of the Multifunctional Behavior of Lupin Peptide P7 and Its Metabolite Using an Integrated Strategy. Journal of Agricultural and Food Chemistry, 2020, 68, 13179-13188.	5.2	24
76	Isovanillyl sweeteners. Synthesis and sweet taste of sulfur heterocycles. Journal of the Chemical Society Perkin Transactions 1, 1993, , 1359.	0.9	23
77	Investigation of the intestinal trans-epithelial transport and antioxidant activity of two hempseed peptides WVSPLAGRT (H2) and IGFLIIWV (H3). Food Research International, 2022, 152, 110720.	6.2	23
78	Effects of a lupin protein concentrate on lipids, blood pressure and insulin resistance in moderately dyslipidaemic patients: A randomised controlled trial. Journal of Functional Foods, 2017, 37, 8-15.	3.4	22
79	Inhibition of PCSK9^{D374Y}/LDLR Proteinâ€"Protein Interaction by Computationally Designed T9 Lupin Peptide. ACS Medicinal Chemistry Letters, 2019, 10, 425-430.	2.8	22
80	Synthetic analogs of phytoalexins. Synthesis and antifungal activity of potential free-radical scavengers. Journal of Agricultural and Food Chemistry, 1989, 37, 508-512.	5.2	21
81	Synthesis and Structureâ^'Activity Relationships of Sweet 2-Benzoylbenzoic Acid Derivatives. Journal of Agricultural and Food Chemistry, 1997, 45, 2047-2054.	5.2	21
82	Isoflavone content of Italian soy food products and daily intakes of some specific classes of consumers. European Food Research and Technology, 2005, 221, 84-91.	3.3	21
83	Parameters for the evaluation of the thermal damage and nutraceutical potential of lupin-based ingredients and food products. Molecular Nutrition and Food Research, 2007, 51, 431-436.	3.3	21
84	Synthesis of 3-aryl-1,4-benzoxathianes: application to the preparation of a sweet compound. Journal of the Chemical Society Perkin Transactions 1, 1994, , 1241.	0.9	20
85	Characterization and quantification of soy isoflavone metabolites in serum of renal transplanted patients by high-performance liquid chromatography/electrospray ionization mass spectrometry. Rapid Communications in Mass Spectrometry, 2005, 19, 3473-3481.	1.5	20
86	First Food-Derived Peptide Inhibitor of the Proteinâ€"Protein Interaction between Gain-of-Function PCSK9^{D374Y} and the Low-Density Lipoprotein Receptor. Journal of Agricultural and Food Chemistry, 2018, 66, 10552-10557.	5.2	20
87	Lupin Peptide T9 (GQEQSHQDEGVIVR) Modulates the Mutant PCSK9D374Y Pathway: in vitro Characterization of its Dual Hypocholesterolemic Behavior. Nutrients, 2019, 11, 1665.	4.1	20
88	Assessment of the Physicochemical and Conformational Changes of Ultrasound-Driven Proteins Extracted from Soybean Okara Byproduct. Foods, 2021, 10, 562.	4.3	20
89	Hempseed (<i>Cannabis sativa</i>) Peptides WVSPLAGRT and IGFLIIWV Exert Anti-inflammatory Activity in the LPS-Stimulated Human Hepatic Cell Line. Journal of Agricultural and Food Chemistry, 2022, 70, 577-583.	5.2	20
90	Synthesis and sweet taste of some 2-phenylbenzodioxanes. Journal of Agricultural and Food Chemistry, 1986, 34, 339-344.	5.2	19

#	Article	IF	Citations
91	Lysinoalanine Content of Formulas for Enteral Nutrition. Journal of Dairy Science, 2003, 86, 2283-2287.	3.4	19
92	Analogs of phytoalexins. Synthesis of some 3-phenylcoumarins and their fungicidal activity. Journal of Agricultural and Food Chemistry, 1986, 34, 185-188.	5.2	18
93	Isovanillyl sweeteners. Synthesis, conformational analysis, and structureâ€“activity relationship of some sweet oxygen heterocycles. Journal of the Chemical Society Perkin Transactions II, 1991, , 1399-1406.	0.9	18
94	A Supramolecular Approach to Develop New Soybean and Lupin Peptide Nanogels with Enhanced Dipeptidyl Peptidase IV (DPP-IV) Inhibitory Activity. Journal of Agricultural and Food Chemistry, 2019, 67, 3615-3623.	5.2	18
95	Homolytic reductive alkylation of methylvinyl ketone with ethers by Ti(III) decomposition of t-butyl hydroperoxide. Tetrahedron, 1982, 38, 393-395.	1.9	17
96	Synthesis of some 3-phenyl-1-substituted(or 1,1- disubstituted)prop-2-yn-1-ols and their in-vivo activity against some phytopathogenic fungi. Pest Management Science, 1982, 13, 670-678.	0.4	17
97	Stereoselective Interaction of Tetraconazole with 14Î±-Demethylase in Fungi. Pesticide Biochemistry and Physiology, 1995, 53, 10-22.	3.6	17
98	Cross-reactivity between peanut and lupin proteins. Food Chemistry, 2011, 126, 902-910.	8.2	17
99	A simple and high-throughput in-cell Western assay using HepG2 cell line for investigating the potential hypocholesterolemic effects of food components and nutraceutics. Food Chemistry, 2015, 169, 59-64.	8.2	17
100	Trans-Epithelial Transport, Metabolism, and Biological Activity Assessment of the Multi-Target Lupin Peptide LILPKHSDAD (P5) and Its Metabolite LPKHSDAD (P5-Met). Nutrients, 2021, 13, 863.	4.1	17
101	Investigation of Chlorella pyrenoidosa Protein as a Source of Novel Angiotensin I-Converting Enzyme (ACE) and Dipeptidyl Peptidase-IV (DPP-IV) Inhibitory Peptides. Nutrients, 2021, 13, 1624.	4.1	17
102	Synthesis and sweet taste of optically active (â€“)-haematoxylin and of some (Â±)-haematoxylin derivatives. Journal of the Chemical Society Perkin Transactions 1, 1995, , 2447-2453.	0.9	16
103	Synthesis, Fungicidal Activity, and QSAR of a Series of 2-Dichlorophenyl-3-triazolylpropyl Ethers. Journal of Agricultural and Food Chemistry, 2000, 48, 2547-2555.	5.2	16
104	Preliminary approaches for the development of a high-performance liquid chromatography/electrospray ionization tandem mass spectrometry method for the detection and label-free semi-quantitation of the main storage proteins ofLupinus albus in foods. Rapid Communications in Mass Spectrometry, 2006, 20, 1305-1316.	1.5	16
105	Synthesis and Antifungal Activity of a Series ofN-Substituted [2-(2,4-Dichlorophenyl)-3-(1,2,4-triazol-1-yl)]propylamines. Journal of Agricultural and Food Chemistry, 2007, 55, 8187-8192.	5.2	16
106	Changes of Isoflavones during the Growth Cycle ofLupinus albus. Journal of Agricultural and Food Chemistry, 2008, 56, 4450-4456.	5.2	16
107	Nutritional and nutraceutical characteristics of lupin protein. Nutrafoods, 2011, 10, 23-29.	0.5	16
108	HPLC-Chip-Multiple Reaction Monitoring (MRM) method for the label-free absolute quantification of Î³-conglutin in lupin: Proteotypic peptides and standard addition method. Food Chemistry, 2012, 131, 126-133.	8.2	16

#	ARTICLE	IF	CITATIONS
109	Synthesis of Aryliodides from Diazonium Tetrafluoroborate in Dimethylsulfoxide. Synthetic Communications, 1981, 11, 639-642.	2.1	15
110	A simple method for the characterization and quantification of soy isoflavone metabolites in the serum of MMTV-Neu mice using high-performance liquid chromatography/electrospray ionization mass spectrometry with multiple reaction monitoring. Rapid Communications in Mass Spectrometry, 2005, 19, 153-161.	1.5	15
111	Proteomic analysis of sweet algerian apricot kernels (Prunus armeniaca L.) by combinatorial peptide ligand libraries and LCâ€“MS/MS. Food Chemistry, 2018, 239, 935-945.	8.2	15
112	Biological Characterization of Computationally Designed Analogs of peptide TVFTSWEEYLDWV (Pep2-8) with Increased PCSK9 Antagonistic Activity. Scientific Reports, 2019, 9, 2343.	3.3	15
113	A <i>Lupinus angustifolius</i> protein hydrolysate exerts hypocholesterolemic effects in Western diet-fed ApoE^{â^'/â^'} mice through the modulation of LDLR and PCSK9 pathways. Food and Function, 2022, 13, 4158-4170.	4.6	15
114	Synthesis and anti-fungal activity of simple Î2-lactams. European Journal of Medicinal Chemistry, 1988, 23, 149-154.	5.5	14
115	Comparative antifungal effect and mode of action of tetraconazole on Ustilago maydis. Pesticide Biochemistry and Physiology, 1991, 40, 274-283.	3.6	14
116	N-Nitrosation of Triazines in Human Gastric Juice. Journal of Agricultural and Food Chemistry, 1996, 44, 2852-2855.	5.2	14
117	Possible involvement of salicylic acid in systemic acquired resistance ofCucumis sativus againstSphaerotheca fuliginea. European Journal of Plant Pathology, 1996, 102, 537-544.	1.7	14
118	Autoxidation in the Formation of Volatiles from Glucoseâ^'Lysine. Journal of Agricultural and Food Chemistry, 1998, 46, 2554-2559.	5.2	14
119	Nutritional and nutraceutical considerations for dyslipidemia. Future Lipidology, 2007, 2, 313-339.	0.5	14
120	Activity of a series of .beta.-lactams against some phytopathogenic fungi. Journal of Agricultural and Food Chemistry, 1990, 38, 2197-2199.	5.2	13
121	Sweet Isovanillyl Derivatives:Â Synthesis and Structureâ^'Taste Relationships of Conformationally Restricted Analogues. Journal of Agricultural and Food Chemistry, 1998, 46, 4002-4010.	5.2	13
122	YDFYPSSTKDQQS (P3), a peptide from lupin protein, absorbed by Caco-2 cells, modulates cholesterol metabolism in HepG2 cells via SREBP-1 activation. Journal of Food Biochemistry, 2018, 42, e12524.	2.9	13
123	Virgin Olive Oil Extracts Reduce Oxidative Stress and Modulate Cholesterol Metabolism: Comparison between Oils Obtained with Traditional and Innovative Processes. Antioxidants, 2020, 9, 798.	5.1	13
124	Extra Virgin Olive Oil Phenolic Extract on Human Hepatic HepG2 and Intestinal Caco-2 Cells: Assessment of the Antioxidant Activity and Intestinal Trans-Epithelial Transport. Antioxidants, 2021, 10, 118.	5.1	13
125	â€œBottom-Upâ€•Strategy for the Identification of Novel Soybean Peptides with Angiotensin-Converting Enzyme Inhibitory Activity. Journal of Agricultural and Food Chemistry, 2020, 68, 2082-2090.	5.2	12
126	Computational Design and Biological Evaluation of Analogs of Lupin Peptide P5 Endowed with Dual PCSK9/HMG-CoAR Inhibiting Activity. Pharmaceutics, 2022, 14, 665.	4.5	12

#	Article	IF	Citations
127	Biodegradation of Chlorsulfuron and Metsulfuron-Methyl byAspergillus niger. Scientific World Journal, The, 2002, 2, 1501-1506.	2.1	11
128	Nanostructure, Self-Assembly, Mechanical Properties, and Antioxidant Activity of a Lupin-Derived Peptide Hydrogel. Biomedicines, 2021, 9, 294.	3.2	11
129	Functionalization of soya press cake (okara) by ultrasonication for enhancement of submerged fermentation with Lactobacillus paracasei LUHS244 for wheat bread production. LWT - Food Science and Technology, 2021, 152, 112337.	5.2	11
130	Gel-Forming of Self-Assembling Peptides Functionalized with Food Bioactive Motifs Modulate DPP-IV and ACE Inhibitory Activity in Human Intestinal Caco-2 Cells. Biomedicines, 2022, 10, 330.	3.2	11
131	Hempseed (Cannabis sativa) Peptide H3 (IGFLIIWV) Exerts Cholesterol-Lowering Effects in Human Hepatic Cell Line. Nutrients, 2022, 14, 1804.	4.1	11
132	A convenient synthesis of some cross-linked amino acids and their diastereoisomeric characterization by nuclear magnetic resonance. Food Chemistry, 2002, 78, 325-331.	8.2	10
133	The artificial intelligence-based chemometrical characterisation of genotype/chemotype of Lupinus albus and Lupinus angustifolius permits their identification and potentially their traceability. Food Chemistry, 2011, 129, 1806-1812.	8.2	10
134	Studies on azole-induced cell death inSaccharomyces cerevisiae. FEMS Microbiology Letters, 1994, 115, 219-222.	1.8	9
135	Optimization of the Synthesis of the Cross-Linked Amino Acid Ornithinoalanine and Nuclear Magnetic Resonance Characterization of Lysinoalanine and Ornithinoalanine. Journal of Agricultural and Food Chemistry, 1999, 47, 939-944.	5.2	9
136	Reduced mammary tumor progression in a transgenic mouse model fed an isoflavoneâ€poor soy protein concentrate. Molecular Nutrition and Food Research, 2008, 52, 1121-1129.	3.3	9
137	A heuristic, computer-driven and top-down approach to identify novel bioactive peptides: A proof-of-principle on angiotensin I converting enzyme inhibitory peptides. Food Research International, 2021, 150, 110753.	6.2	9
138	Impact of Soy Î²-Conglycinin Peptides on PCSK9 Protein Expression in HepG2 Cells. Nutrients, 2022, 14, 193.	4.1	9
139	Synthesis of some 2,3â€benzoâ€lâ€oxaoctems. Journal of Heterocyclic Chemistry, 1987, 24, 75-77.	2.6	8
140	Progress in isovanillyl sweet compounds. Food Chemistry, 1996, 56, 247-253.	8.2	8
141	Analysis of galactosylisomaltol in milk systems using HPLC. Food Chemistry, 1999, 67, 185-191.	8.2	8
142	Reinvestigation of the Reaction between 2-Furancarboxaldehyde and 4-Hydroxy-5-methyl-3(2H)-furanone. Journal of Agricultural and Food Chemistry, 1999, 47, 4962-4969.	5.2	8
143	Autoxidation in Xylose/Lysine Model Systems. Journal of Agricultural and Food Chemistry, 2000, 48, 479-483.	5.2	8
144	Characterization of the Trans-Epithelial Transport of Green Tea (C. sinensis) Catechin Extracts with In Vitro Inhibitory Effect against the SARS-CoV-2 Papain-like Protease Activity. Molecules, 2021, 26, 6744.	3.8	8

#	Article	IF	Citations
145	Phenolic Extracts from Extra Virgin Olive Oils Inhibit Dipeptidyl Peptidase IV Activity: In Vitro, Cellular, and In Silico Molecular Modeling Investigations. Antioxidants, 2021, 10, 1133.	5.1	7
146	Integrated Evaluation of the Multifunctional DPP-IV and ACE Inhibitory Effect of Soybean and Pea Protein Hydrolysates. Nutrients, 2022, 14, 2379.	4.1	7
147	Synthesis of some acetylenic and halovinyl heterocyclic carbonyl compounds and their activity against some phytopathogenic fungi. Pest Management Science, 1983, 14, 191-198.	0.4	6
148	A New synthesis of 4,5,6,7â€tetrahydrofuro[2,3â€<i>c</i>]pyridines and furo[2,3â€<i>c</i>]pyrrolidines. Journal of Heterocyclic Chemistry, 1990, 27, 1169-1171.	2.6	6
149	Characterization of field-isolates and derived DMI-resistant strains of Cercospora beticola. Mycological Research, 2003, 107, 1178-1188.	2.5	6
150	Analysis of Narrow-Leaf Lupin Proteins in Lupin-Enriched Pasta by Untargeted and Targeted Mass Spectrometry. Foods, 2020, 9, 1083.	4.3	6
151	Engineered EGF-A Peptides with Improved Affinity for Proprotein Convertase Subtilisin/Kexin Type 9 (PCSK9). ACS Chemical Biology, 2021, 16, 429-439.	3.4	5
152	Effect of Lipids in the Maillard Reaction. , 1990, , 133-138.		5
153	Antioxidant activity of soybean peptides on human hepatic HepG2 cells. Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF), 0, 7, .	2.4	5
154	Soyfoods, glycemic control and diabetes. Nutrition Clinique Et Metabolisme, 2020, 34, 141-148.	0.5	4
155	Assessment of the Cholesterol-Lowering Effect of MOMASTÂ®: Biochemical and Cellular Studies. Nutrients, 2022, 14, 493.	4.1	4
156	Formation in aqueous solution of N-nitroso curzate and the catalytic effect of some anions. Bulletin of Environmental Contamination and Toxicology, 1986, 37, 672-676.	2.7	3
157	Acceptability of lupin protein products in healthy competitive athletes. Sport Sciences for Health, 2008, 3, 65-71.	1.3	3
158	Cholesterol-Reducing Foods: Proteins and Peptides. , 2019, , 323-329.		3
159	Composition of the Protein Ingredients from Insoluble Oat Byproducts Treated with Food-Grade Enzymes, Such as Amylase, Cellulose/Xylanase, and Protease. Foods, 2021, 10, 2695.	4.3	3
160	Structure of ergosterol-biosynthesis inhibitors. I. Structure of 1-(4-fluorophenyl)-1-(3-pyridyl)but-3-yn-1-ol, C15H12FNO. Acta Crystallographica Section C: Crystal Structure Communications, 1985, 41, 97-99.	0.4	2
161	Formation ofN-Nitrosoterbuthylazine andN-Nitrosoterbutryn in a Model System of Soil Water. Journal of Agricultural and Food Chemistry, 1998, 46, 314-317.	5.2	2
162	Pulsed Positive/Negative Chemical Ionization Mass Spectrometry of Pyrazines. Heterocycles, 1988, 27, 2875.	0.7	2

#	Article	IF	Citations
163	Synthesis, fungicidal activity and structure-activity relationships of a series of 1-(3-pyridyl)-1-substituted-but-3-yn-1-ols. Pest Management Science, 1983, 14, 576-586.	0.4	1
164	Stereochemical considerations on the inhibition of hepatic epoxide hydrolase by some pesticides and their epoxides. Toxicology Letters, 1986, 30, 273-278.	0.8	1
165	Structure of ergosterol biosynthesis inhibitors. II. Structure of fenarimol, Î±-(2-chlorophenyl)-Î±-(4-chlorophenyl)-5-pyrimidinemethanol. Acta Crystallographica Section C: Crystal Structure Communications, 1988, 44, 1782-1784.	0.4	1
166	Effect of antioxidants on the formation of volatiles from the Maillard reaction. Developments in Food Science, 1998, 40, 529-534.	0.0	1
167	Application in nutrition: cholesterol-lowering activity. , 2021, , 551-568.		1
168	Structure of 4-[(2-benzoyl-1-methyl)vinyleneimino]butyric acid. Acta Crystallographica Section C: Crystal Structure Communications, 1989, 45, 65-67.	0.4	0
169	Flavors from the Reaction of Lysine and Cysteine with Glucose in the Presence of Lipids. ACS Symposium Series, 1993, , 240-250.	0.5	0