

Martina Cirlini

List of Publications by Year in descending order

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201674

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docs citations

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times ranked

3157
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#	ARTICLE	IF	CITATIONS
1	Masked Mycotoxins Are Efficiently Hydrolyzed by Human Colonic Microbiota Releasing Their Aglycones. <i>Chemical Research in Toxicology</i> , 2013, 26, 305-312.	3.3	166
2	Phytochemical Profiling of Flavonoids, Phenolic Acids, Terpenoids, and Volatile Fraction of a Rosemary (<i>Rosmarinus officinalis</i> L.) Extract. <i>Molecules</i> , 2016, 21, 1576.	3.8	159
3	Volatile profile of elderberry juice: Effect of lactic acid fermentation using <i>L. plantarum</i> , <i>L. rhamnosus</i> and <i>L. casei</i> strains. <i>Food Research International</i> , 2018, 105, 412-422.	6.2	107
4	Phenolic and Volatile Composition of a Dry Spearmint (<i>Mentha spicata</i> L.) Extract. <i>Molecules</i> , 2016, 21, 1007.	3.8	95
5	Characterization of a Potential Nutraceutical Ingredient: Pomegranate (<i>Punica granatum</i> L.) Seed Oil Unsaponifiable Fraction. <i>Plant Foods for Human Nutrition</i> , 2010, 65, 277-283.	3.2	90
6	Fecal Microbiota in Healthy Subjects Following Omnivore, Vegetarian and Vegan Diets: Culturable Populations and rRNA DGGE Profiling. <i>PLoS ONE</i> , 2015, 10, e0128669.	2.5	78
7	Effect of chestnut flour supplementation on physico-chemical properties and volatiles in bread making. <i>LWT - Food Science and Technology</i> , 2013, 53, 233-239.	5.2	66
8	Effects of orally administered fumonisin B1 (FB1), partially hydrolysed FB1, hydrolysed FB1 and N-(1-deoxy-D-fructos-1-yl) FB1 on the sphingolipid metabolism in rats. <i>Food and Chemical Toxicology</i> , 2015, 76, 11-18.	3.6	66
9	In vitro metabolism of elderberry juice polyphenols by lactic acid bacteria. <i>Food Chemistry</i> , 2019, 276, 692-699.	8.2	66
10	GC-MS detection of chiral markers in cocoa beans of different quality and geographic origin. <i>Chirality</i> , 2007, 19, 329-334.	2.6	65
11	Use of Dairy and Plant-Derived Lactobacilli as Starters for Cherry Juice Fermentation. <i>Nutrients</i> , 2019, 11, 213.	4.1	62
12	Solid state lactic acid fermentation: A strategy to improve wheat bran functionality. <i>LWT - Food Science and Technology</i> , 2020, 118, 108668.	5.2	58
13	¹ H NMR Study of Fermented Cocoa (<i>Theobroma cacao</i> L.) Beans. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12105-12111.	5.2	47
14	Are tropane alkaloids present in organic foods? Detection of scopolamine and atropine in organic buckwheat (<i>Fagopyron esculentum</i> L.) products by UHPLC-MS/MS. <i>Food Chemistry</i> , 2018, 239, 141-147.	8.2	47
15	Fermentation of Agri-Food Waste: A Promising Route for the Production of Aroma Compounds. <i>Foods</i> , 2021, 10, 707.	4.3	47
16	¹ H NMR Fingerprinting of Soybean Extracts, with Emphasis on Identification and Quantification of Isoflavones. <i>Nutrients</i> , 2010, 2, 280-289.	4.1	42
17	A Novel Time/Temperature Approach to Sous Vide Cooking of Beef Muscle. <i>Food and Bioprocess Technology</i> , 2014, 7, 2969-2977.	4.7	41
18	Edible Seaweeds and Spirulina Extracts for Food Application: In Vitro and In Situ Evaluation of Antimicrobial Activity towards Foodborne Pathogenic Bacteria. <i>Foods</i> , 2020, 9, 1442.	4.3	39

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19	LDS1-produced oxylipins are negative regulators of growth, conidiation and fumonisin synthesis in the fungal maize pathogen <i>Fusarium verticillioides</i> . <i>Frontiers in Microbiology</i> , 2014, 5, 669.	3.5	37
20	Mycotoxins from <i>Alternaria</i> . <i>Advances in Molecular Toxicology</i> , 2014, 8, 107-121.	0.4	36
21	Application of Impedance Microbiology for Evaluating Potential Acidifying Performances of Starter Lactic Acid Bacteria to Employ in Milk Transformation. <i>Frontiers in Microbiology</i> , 2016, 7, 1628.	3.5	35
22	Vegetable By-Product Lacto-Fermentation as a New Source of Antimicrobial Compounds. <i>Microorganisms</i> , 2019, 7, 607.	3.6	34
23	Deoxynivalenol & Deoxynivalenol-3-Glucoside Mitigation through Bakery Production Strategies: Effective Experimental Design within Industrial Rusk-Making Technology. <i>Toxins</i> , 2015, 7, 2773-2790.	3.4	33
24	Application of lactic acid fermentation to elderberry juice: Changes in acidic and glucidic fractions. <i>LWT - Food Science and Technology</i> , 2020, 118, 108779.	5.2	33
25	Orange peels: from by-product to resource through lactic acid fermentation. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6761-6767.	3.5	32
26	<i>Lactobacillus paracasei</i> 4341 as adjunct culture to enhance flavor in short ripened Caciotta-type cheese. <i>Food Research International</i> , 2020, 135, 109284.	6.2	31
27	Formulation and processing factors affecting trichothecene mycotoxins within industrial biscuit-making. <i>Food Chemistry</i> , 2017, 229, 597-603.	8.2	30
28	Study on the uptake and deglycosylation of the masked forms of zearalenone in human intestinal Caco-2 cells. <i>Food and Chemical Toxicology</i> , 2016, 98, 232-239.	3.6	29
29	Molecular insights on xenoestrogenic potential of zearalenone-14-glucoside through a mixed in vitro/in silico approach. <i>Food and Chemical Toxicology</i> , 2017, 108, 257-266.	3.6	29
30	Effect of fermentation with single and co-culture of lactic acid bacteria on okara: evaluation of bioactive compounds and volatile profiles. <i>Food and Function</i> , 2021, 12, 3033-3043.	4.6	29
31	<i>Arthrospira platensis</i> as Natural Fermentation Booster for Milk and Soy Fermented Beverages. <i>Foods</i> , 2020, 9, 350.	4.3	28
32	Durum Wheat (<i>Triticum Durum</i> Desf.) Lines Show Different Abilities to Form Masked Mycotoxins under Greenhouse Conditions. <i>Toxins</i> , 2014, 6, 81-95.	3.4	27
33	Impact of Naturally Contaminated Substrates on <i>Alphitobius diaperinus</i> and <i>Hermetia illucens</i> : Uptake and Excretion of Mycotoxins. <i>Toxins</i> , 2019, 11, 476.	3.4	26
34	A sensitive UHPLC-ESI-MS/MS method for the determination of tropane alkaloids in herbal teas and extracts. <i>Food Control</i> , 2019, 105, 285-291.	5.5	26
35	From Byproduct to Resource: Fermented Apple Pomace as Beer Flavoring. <i>Foods</i> , 2019, 8, 309.	4.3	25
36	Formation of glucose and fructose acetates during maturation and ageing of balsamic vinegars. <i>Food Chemistry</i> , 2009, 112, 51-56.	8.2	24

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37	The presence, genetic diversity and behaviour of <i>Listeria monocytogenes</i> in blue-veined cheese rinds during the shelf life. <i>Food Control</i> , 2013, 34, 323-330.	5.5	24
38	Solid-State Fermentation of <i>Arthrospira platensis</i> to Implement New Food Products: Evaluation of Stabilization Treatments and Bacterial Growth on the Volatile Fraction. <i>Foods</i> , 2021, 10, 67.	4.3	22
39	Exploitation of sea fennel (<i>Crithmum maritimum</i> L.) for manufacturing of novel high-value fermented preserves. <i>Food and Bioproducts Processing</i> , 2021, 127, 174-197.	3.6	21
40	Durum and soft wheat flours in sourdough and straight-dough bread-making. <i>Journal of Food Science and Technology</i> , 2015, 52, 6254-6265.	2.8	20
41	Quantification of 3-MCPD and its mercapturic metabolite in human urine: validation of an LC-MS method and its application in the general population. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 4823-4827.	3.7	19
42	Influence of the industrial process from caryopsis to cornmeal semolina on levels of fumonisins and their masked forms. <i>Food Control</i> , 2015, 48, 170-174.	5.5	19
43	Antimicrobial and Fermentation Potential of <i>Himanthalia elongata</i> in Food Applications. <i>Microorganisms</i> , 2020, 8, 248.	3.6	19
44	The influence of seasonality on total fat and fatty acids profile, protein and amino acid, and antioxidant properties of traditional Italian flours from different chestnut cultivars. <i>Scientia Horticulturae</i> , 2015, 192, 132-140.	3.6	18
45	The Influence of Viable Cells and Cell-Free Extracts of <i>Lactobacillus casei</i> on Volatile Compounds and Polyphenolic Profile of Elderberry Juice. <i>Frontiers in Microbiology</i> , 2018, 9, 2784.	3.5	18
46	Hydrolysed fumonisin B1 and N-(deoxy-D-fructos-1-yl)-fumonisin B1: stability and catabolic fate under simulated human gastrointestinal conditions. <i>International Journal of Food Sciences and Nutrition</i> , 2015, 66, 98-103.	2.8	17
47	Short-term storage evaluation of quality and antioxidant capacity in chestnut-wheat bread. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 59-65.	3.5	17
48	LC/ESI-MS/MS analysis outlines the different fumonisin patterns produced by <i>F. verticillioides</i> in culture media and in maize kernels. <i>Journal of Mass Spectrometry</i> , 2012, 47, 1170-1176.	1.6	16
49	Identification and characterization of ancient Italian chestnut using nuclear microsatellite markers. <i>Scientia Horticulturae</i> , 2013, 164, 50-57.	3.6	16
50	Starch and thermal treatment, important factors in changing detectable fumonisins in maize post-harvest. <i>Journal of Cereal Science</i> , 2015, 61, 78-85.	3.7	16
51	Evaluation of the volatile fraction, pungency and extractable color of different Italian <i>Capsicum annum</i> cultivars designed for food industry. <i>European Food Research and Technology</i> , 2019, 245, 2669-2678.	3.3	16
52	Acrylamide Reduction Strategy in Combination with Deoxynivalenol Mitigation in Industrial Biscuits Production. <i>Toxins</i> , 2019, 11, 499.	3.4	16
53	In vitro antibacterial activity and volatile characterisation of organic <i>Apis mellifera ligustica</i> (Spinola, 1906) beeswax ethanol extracts. <i>Food Bioscience</i> , 2019, 29, 102-109.	4.4	16
54	Bacteriostatic or bactericidal? Impedometric measurements to test the antimicrobial activity of <i>Arthrospira platensis</i> extract. <i>Food Control</i> , 2020, 118, 107380.	5.5	16

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55	Gliadin-mediated production of polyamines by RAW264.7 macrophages modulates intestinal epithelial permeability in vitro. <i>Biochimica Et Biophysica Acta - Molecular Basis of Disease</i> , 2015, 1852, 1779-1786.	3.8	14
56	Antimicrobial Biomasses from Lactic Acid Fermentation of Black Soldier Fly Prepupae and Related By-Products. <i>Microorganisms</i> , 2020, 8, 1785.	3.6	13
57	A critical review of intrinsic and extrinsic antimicrobial properties of insects. <i>Trends in Food Science and Technology</i> , 2022, 122, 40-48.	15.1	13
58	Altitude effects on fruit morphology and flour composition of two chestnut cultivars. <i>Scientia Horticulturae</i> , 2014, 176, 311-318.	3.6	12
59	Development of Lactic Acid-Fermented Tomato Products. <i>Microorganisms</i> , 2020, 8, 1192.	3.6	12
60	Phenotypic Diversity of <i>Lactobacillus casei</i> Group Isolates as a Selection Criterion for Use as Secondary Adjunct Starters. <i>Microorganisms</i> , 2020, 8, 128.	3.6	12
61	Antimicrobial Activity of Fermented Vegetable Byproduct Extracts for Food Applications. <i>Foods</i> , 2021, 10, 1092.	4.3	12
62	Open Field Study of Some <i>Zea mays</i> Hybrids, Lipid Compounds and Fumonisin Accumulation. <i>Toxins</i> , 2015, 7, 3657-3670.	3.4	10
63	5-n-alkylresorcinols but not hydroxycinnamic acids are directly related to a lower accumulation of deoxynivalenol and its glucoside in <i>Triticum</i> spp. Genotypes with different ploidy levels. <i>Journal of Cereal Science</i> , 2019, 85, 214-220.	3.7	10
64	Expression of DinJ-YafQ System of <i>Lactobacillus casei</i> Group Strains in Response to Food Processing Stresses. <i>Microorganisms</i> , 2019, 7, 438.	3.6	9
65	Production and recovery of volatile compounds from fermented fruit by-products with <i>Lactobacillus rhamnosus</i> . <i>Food and Bioprocess Technology</i> , 2021, 128, 215-226.	3.6	9
66	Volatile profile of Italian and Montenegrine pomegranate juices for geographical origin classification. <i>European Food Research and Technology</i> , 2021, 247, 211-220.	3.3	8
67	Microbiological Contamination of Ready-to-Eat Algae and Evaluation of <i>Bacillus cereus</i> Behavior by Microbiological Challenge Test. <i>Journal of Food Protection</i> , 2021, 84, 1275-1280.	1.7	8
68	Are Treated Celiac Patients at Risk for Mycotoxins? An Italian Case-Study. <i>Toxins</i> , 2017, 9, 11.	3.4	7
69	A Computational Understanding of Inter-Individual Variability in CYP2D6 Activity to Investigate the Impact of Missense Mutations on Ochratoxin A Metabolism. <i>Toxins</i> , 2022, 14, 207.	3.4	5
70	Stabilization of <i>Arthrospira platensis</i> with high-pressure processing and thermal treatments: Effect on physicochemical and microbiological quality. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15912.	2.0	4
71	Exploring the Potential of Lactic Acid Fermentation for the Recovery of Exhausted Vanilla Beans. <i>Frontiers in Nutrition</i> , 2022, 9, .	3.7	4
72	Effects of Thermal and High-Pressure Processing on Quality Features and the Volatile Profiles of Cloudy Juices Obtained from Golden Delicious, Pinova, and Red Delicious Apple Cultivars. <i>Foods</i> , 2021, 10, 3046.	4.3	3

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73	Dynamic changes in molecular composition of black soldier fly prepupae and derived biomasses with microbial fermentation. <i>Food Chemistry: X</i> , 2022, 14, 100327.	4.3	3
74	<i>Arthrospira platensis</i> Extract: A Non-Invasive Strategy to Obtain Adjunct Attenuated Cultures. <i>Foods</i> , 2021, 10, 588.	4.3	2
75	Influence of Processing Parameters and Natural Antimicrobial on <i>Alicyclobacillus acidoterrestris</i> and <i>Clostridium pasteurianum</i> Using Response Surface Methodology. <i>Foods</i> , 2022, 11, 1063.	4.3	2