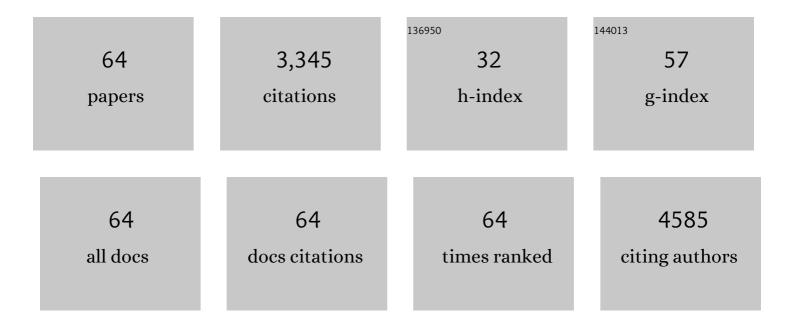
Ersilia Santa Bellocco

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Proanthocyanidins and hydrolysable tannins: occurrence, dietary intake and pharmacological effects. British Journal of Pharmacology, 2017, 174, 1244-1262.	5.4	408
2	Chemistry, Pharmacology and Health Benefits of Anthocyanins. Phytotherapy Research, 2016, 30, 1265-1286.	5.8	283
3	Flavanones: Citrus phytochemical with healthâ€promoting properties. BioFactors, 2017, 43, 495-506.	5.4	247
4	Evaluation of the nutraceutical, antioxidant and cytoprotective properties of ripe pistachio (Pistacia) Tj ETQq0 0	0 rgBT /O 8:2	verlock 10 Tf 142
5	Biochemical and antimicrobial activity of phloretin and its glycosilated derivatives present in apple and kumquat. Food Chemistry, 2014, 160, 292-297.	8.2	126
6	Flavonoid Glycosides in Bergamot Juice (Citrus bergamiaRisso). Journal of Agricultural and Food Chemistry, 2006, 54, 3929-3935.	5.2	124

7	Flavonoid Composition and Antioxidant Activity of Juices from Chinotto (Citrus × myrtifolia Raf.) Fruits at Different Ripening Stages. Journal of Agricultural and Food Chemistry, 2010, 58, 3031-3036.	5.2	101
8	Distribution of C- and O-glycosyl flavonoids, (3-hydroxy-3-methylglutaryl)glycosyl flavanones and furocoumarins in Citrus aurantium L. juice. Food Chemistry, 2011, 124, 576-582.	8.2	101
9	Kumquat (Fortunella japonica Swingle) juice: Flavonoid distribution and antioxidant properties. Food Research International, 2011, 44, 2190-2197.	6.2	100
10	Flavonoids Detection by HPLC-DAD-MS-MS in Lemon Juices from Sicilian Cultivars. Journal of Agricultural and Food Chemistry, 2003, 51, 3528-3534.	5.2	94
11	Flavonoid profile and radical-scavenging activity of Mediterranean sweet lemon (Citrus limetta Risso) juice. Food Chemistry, 2011, 129, 417-422.	8.2	80
12	The effects of processing and mastication on almond lipid bioaccessibility using novel methods of <i>in vitro</i> digestion modelling and micro-structural analysis. British Journal of Nutrition, 2014, 112, 1521-1529.	2.3	73
13	Influence of I-rhamnosyl-d-glucosyl derivatives on properties and biological interaction of flavonoids. Molecular and Cellular Biochemistry, 2009, 321, 165-171.	3.1	71
14	Polyphenolic content and biological properties of Avola almond (Prunus dulcis Mill. D.A. Webb) skin and its industrial byproducts. Industrial Crops and Products, 2016, 83, 283-293.	5.2	70
15	In Vitro Evaluation of the Antioxidant, Cytoprotective, and Antimicrobial Properties of Essential Oil from Pistacia vera L. Variety Bronte Hull. International Journal of Molecular Sciences, 2017, 18, 1212.	4.1	70
16	C - and O -glycosyl flavonoids in Sanguinello and Tarocco blood orange (Citrus sinensis (L.) Osbeck) juice: Identification and influence on antioxidant properties and acetylcholinesterase activity. Food Chemistry, 2016, 196, 619-627.	8.2	64
17	Elucidation of the flavonoid and furocoumarin composition and radical-scavenging activity of green and ripe chinotto (Citrus myrtifolia Raf.) fruit tissues, leaves and seeds. Food Chemistry, 2011, 129, 1504-1512.	8.2	62

18Trehalose: A biophysics approach to modulate the inflammatory response during endotoxic shock.
European Journal of Pharmacology, 2008, 589, 272-280.3.561

#	Article	IF	CITATIONS
19	First evidence of C- and O-glycosyl flavone in blood orange (Citrus sinensis (L.) Osbeck) juice and their influence on antioxidant properties. Food Chemistry, 2014, 149, 244-252.	8.2	61
20	Evaluation of the antioxidant and cytoprotective properties of the exotic fruit Annona cherimola Mill. (Annonaceae). Food Research International, 2011, 44, 2302-2310.	6.2	60
21	Anti-aggregation properties of trehalose on heat-induced secondary structure and conformation changes of bovine serum albumin. Biophysical Chemistry, 2010, 147, 146-152.	2.8	59
22	Diosmin binding to human serum albumin and its preventive action against degradation due to oxidative injuries. Biochimie, 2013, 95, 2042-2049.	2.6	55
23	Neuroprotective effects of phloretin and its glycosylated derivative on rotenoneâ€induced toxicity in human <scp>SHâ€SY5Y</scp> neuronalâ€like cells. BioFactors, 2017, 43, 549-557.	5.4	52
24	Polymethoxylated, C- and O-glycosyl flavonoids in tangelo (Citrus reticulata×Citrus paradisi) juice and their influence on antioxidant properties. Food Chemistry, 2013, 141, 1481-1488.	8.2	51
25	Cyanidin-3- O -galactoside in ripe pistachio (Pistachia vera L. variety Bronte) hulls: Identification and evaluation of its antioxidant and cytoprotective activities. Journal of Functional Foods, 2016, 27, 376-385.	3.4	50
26	THE DISACCHARIDE TREHALOSE INHIBITS PROINFLAMMATORY PHENOTYPE ACTIVATION IN MACROPHAGES AND PREVENTS MORTALITY IN EXPERIMENTAL SEPTIC SHOCK. Shock, 2007, 27, 91-96.	2.1	48
27	Influences of Flavonoids on Erythrocyte Membrane and Metabolic Implication Through Anionic Exchange Modulation. Journal of Membrane Biology, 2009, 230, 163-171.	2.1	48
28	Neuroprotective Effects of Quercetin: From Chemistry to Medicine. CNS and Neurological Disorders - Drug Targets, 2016, 15, 964-975.	1.4	48
29	Effect of anionic and cationic polyamidoamine (PAMAM) dendrimers on a model lipid membrane. Biochimica Et Biophysica Acta - Biomembranes, 2016, 1858, 2769-2777.	2.6	47
30	The interaction and binding of flavonoids to human serum albumin modify its conformation, stability and resistance against aggregation and oxidative injuries. Biochimica Et Biophysica Acta - General Subjects, 2017, 1861, 3531-3539.	2.4	47
31	Band-3 protein function in human erythrocytes: effect of oxygenation–deoxygenation. Biochimica Et Biophysica Acta - Biomembranes, 2002, 1564, 214-218.	2.6	43
32	Durum wheat particle size affects starch and protein digestion in vitro. European Journal of Nutrition, 2018, 57, 319-325.	3.9	35
33	Resveratrol treatment induces redox stress in red blood cells: a possible role of caspase 3 in metabolism and anion transport. Biological Chemistry, 2010, 391, 1057-65.	2.5	32
34	Improvement on enzymatic hydrolysis of resveratrol glucosides in wine. Food Chemistry, 2004, 85, 259-266.	8.2	30
35	Caffeine inhibits erythrocyte membrane derangement by antioxidant activity and by blocking caspase 3 activation. Biochimie, 2012, 94, 393-402.	2.6	30
36	Derangement of Erythrocytic AE1 in Beta-Thalassemia by Caspase 3: Pathogenic Mechanisms and Implications in Red Blood Cell Senescence. Journal of Membrane Biology, 2009, 228, 43-49.	2.1	26

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37	Antiepileptic carbamazepine drug treatment induces alteration of membrane in red blood cells: Possible positive effects on metabolism and oxidative stress. Biochimie, 2013, 95, 833-841.	2.6	24
38	FTIR, ESI-MS, VT-NMR and SANS study of trehalose thermal stabilization of lysozyme. International Journal of Biological Macromolecules, 2014, 63, 225-232.	7.5	21
39	Oxidative Effects of Gemfibrozil on Anion Influx and Metabolism in Normal and Beta-Thalassemic Erythrocytes: Physiological Implications. Journal of Membrane Biology, 2008, 224, 1-8.	2.1	19
40	Feijoa Fruit Peel: Micro-morphological Features, Evaluation of Phytochemical Profile, and Biological Properties of Its Essential Oil. Antioxidants, 2019, 8, 320.	5.1	16
41	Influences of temperature and threshold effect of NaCl concentration on Alpias vulpinus OCT. International Journal of Biological Macromolecules, 2008, 43, 474-480.	7.5	14
42	Stabilization effects of kosmotrope systems on ornithine carbamoyltransferase. International Journal of Biological Macromolecules, 2009, 45, 120-128.	7.5	14
43	A Three-Component Microbial Consortium from Deep-Sea Salt-Saturated Anoxic Lake Thetis Links Anaerobic Glycine Betaine Degradation with Methanogenesis. Microorganisms, 2015, 3, 500-517.	3.6	14
44	Neutron scattering and HPLC study on l-ascorbic acid and its degradation. Chemical Physics, 2008, 345, 191-195.	1.9	13
45	Colored phytonutrients: Role and applications in the functional foods of anthocyanins. , 2020, , 177-195.		12
46	Spectroscopic investigation of structure-breakers and structure-makers on ornithine carbamoyltransferase. Food Chemistry, 2008, 106, 1438-1442.	8.2	11
47	Myelin basic protein: Structural characterization of spherulites formation and preventive action of trehalose. International Journal of Biological Macromolecules, 2013, 57, 63-68.	7.5	11
48	Aggregation processes of biomolecules in presence of trehalose. Journal of Molecular Structure, 2007, 840, 114-118.	3.6	10
49	Evaluation of Anthocyanin Profile, Antioxidant, Cytoprotective, and Anti-Angiogenic Properties of Callistemon citrinus Flowers. Plants, 2020, 9, 1045.	3.5	9
50	Sheep ceruloplasmin: isolation and characterization. Molecular and Cellular Biochemistry, 1983, 51, 129-32.	3.1	8
51	Glycerol, trehalose and glycerol–trehalose mixture effects on thermal stabilization of OCT. Chemical Physics, 2013, 424, 100-104.	1.9	8
52	Palytoxin Induces Functional Changes of Anion Transport in Red Blood Cells: Metabolic Impact. Journal of Membrane Biology, 2011, 242, 31-39.	2.1	6
53	Spectroscopic Determination of Lysozyme Conformational Changes in the Presence of Trehalose and Guanidine. Cell Biochemistry and Biophysics, 2013, 66, 297-307.	1.8	6
54	Flavonoid <i>C</i> -glycosides in <i>Citrus</i> Juices from Southern Italy: Distribution and Influence on the Antioxidant Activity. ACS Symposium Series, 2014, , 189-200.	0.5	5

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55	Antioxidant Activity of Caffeine. , 2015, , 835-842.		5
56	Bilberry (Vaccinium myrtyllus L.). , 2019, , 159-163.		5
57	Neutron scattering study on the interaction between polyethylene glycol and lysozyme. Physica B: Condensed Matter, 2008, 403, 2408-2412.	2.7	3
58	Flavonoids and Furocoumarins in Bergamot, Myrtle-Leaved Orange, and Sour Orange Juices: Distribution and Properties. ACS Symposium Series, 2012, , 17-35.	0.5	3
59	Anaerobiosis and metabolic plasticity of Pinna nobilis: Biochemical and ecological features. Biochemical Systematics and Ecology, 2014, 56, 138-143.	1.3	3
60	Flavonoid and Antioxidant Properties of Fruits Belonging to the <i>Annona</i> and <i>Citrus</i> Genera. ACS Symposium Series, 2013, , 103-119.	0.5	2
61	Sequestering ability to Cu2+ of a new bodipy-based dye and its behavior as in vitro fluorescent sensor. Journal of Inorganic Biochemistry, 2017, 167, 116-123.	3.5	2
62	Ornithine Carbamoyltransferase Unfolding States in the Presence of Urea and Guanidine Hydrochloride. Applied Biochemistry and Biotechnology, 2014, 172, 854-866.	2.9	1
63	Analysis of C-Glycosyl Flavones and 3-Hydroxy-3-methylglutaryl-glycosyl Derivatives in Blood Oranges (Citrus sinensis (L.) Osbeck) Juices and Their Influence on Biological Activity. ACS Symposium Series, 2018, , 67-80.	0.5	1
64	Fragility of complexity biophysical systems by neutron scattering. Physica B: Condensed Matter, 2006, 385-386, 856-858.	2.7	0