

# Ersilia Santa Bellocco

## List of Publications by Year in descending order

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64  
papers

3,345  
citations

136950

32  
h-index

144013

57  
g-index

64  
all docs

64  
docs citations

64  
times ranked

4585  
citing authors

#	ARTICLE	IF	CITATIONS
1	Colored phytonutrients: Role and applications in the functional foods of anthocyanins. , 2020, , 177-195.		12
2	Evaluation of Anthocyanin Profile, Antioxidant, Cytoprotective, and Anti-Angiogenic Properties of Callistemon citrinus Flowers. Plants, 2020, 9, 1045.	3.5	9
3	Feijoa Fruit Peel: Micro-morphological Features, Evaluation of Phytochemical Profile, and Biological Properties of Its Essential Oil. Antioxidants, 2019, 8, 320.	5.1	16
4	Bilberry ( <i>Vaccinium myrtilloides</i> L.). , 2019, , 159-163.		5
5	Durum wheat particle size affects starch and protein digestion in vitro. European Journal of Nutrition, 2018, 57, 319-325.	3.9	35
6	Analysis of C-Glycosyl Flavones and 3-Hydroxy-3-methylglutaryl-glycosyl Derivatives in Blood Oranges ( <i>Citrus sinensis</i> (L.) Osbeck) Juices and Their Influence on Biological Activity. ACS Symposium Series, 2018, , 67-80.	0.5	1
7	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
8	Neuroprotective effects of phloretin and its glycosylated derivative on rotenone-induced toxicity in human neuronal-like cells. BioFactors, 2017, 43, 549-557.	5.4	52
9	Flavanones: Citrus phytochemical with health-promoting properties. BioFactors, 2017, 43, 495-506.	5.4	247
10	Sequestering ability to Cu <sup>2+</sup> 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
11	Proanthocyanidins and hydrolysable tannins: occurrence, dietary intake and pharmacological effects. British Journal of Pharmacology, 2017, 174, 1244-1262.	5.4	408
12	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
13	Chemistry, Pharmacology and Health Benefits of Anthocyanins. Phytotherapy Research, 2016, 30, 1265-1286.	5.8	283
14	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
15	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
16	Polyphenolic content and biological properties of Avola almond ( <i>Prunus dulcis</i> Mill. D.A. Webb) skin and its industrial byproducts. Industrial Crops and Products, 2016, 83, 283-293.	5.2	70
17	C - and O -glycosyl flavonoids in Sanguinello and Tarocco blood orange ( <i>Citrus sinensis</i> (L.) Osbeck) juice: Identification and influence on antioxidant properties and acetylcholinesterase activity. Food Chemistry, 2016, 196, 619-627.	8.2	64
18	Evaluation of the nutraceutical, antioxidant and cytoprotective properties of ripe pistachio ( Pistacia) Tj ETQq0 0 0 ggBT /Overlock 10 Tf	8.2	142

#	ARTICLE	IF	CITATIONS
19	Neuroprotective Effects of Quercetin: From Chemistry to Medicine. <i>CNS and Neurological Disorders - Drug Targets</i> , 2016, 15, 964-975.	1.4	48
20	A Three-Component Microbial Consortium from Deep-Sea Salt-Saturated Anoxic Lake Thetis Links Anaerobic Glycine Betaine Degradation with Methanogenesis. <i>Microorganisms</i> , 2015, 3, 500-517.	3.6	14
21	Antioxidant Activity of Caffeine. , 2015, , 835-842.		5
22	Flavonoid C-glycosides in Citrus Juices from Southern Italy: Distribution and Influence on the Antioxidant Activity. <i>ACS Symposium Series</i> , 2014, , 189-200.	0.5	5
23	The effects of processing and mastication on almond lipid bioaccessibility using novel methods of <i>in vitro</i> digestion modelling and micro-structural analysis. <i>British Journal of Nutrition</i> , 2014, 112, 1521-1529.	2.3	73
24	Biochemical and antimicrobial activity of phloretin and its glycosylated derivatives present in apple and kumquat. <i>Food Chemistry</i> , 2014, 160, 292-297.	8.2	126
25	First evidence of C- and O-glycosyl flavone in blood orange ( <i>Citrus sinensis</i> (L.) Osbeck) juice and their influence on antioxidant properties. <i>Food Chemistry</i> , 2014, 149, 244-252.	8.2	61
26	Anaerobiosis and metabolic plasticity of <i>Pinna nobilis</i> : Biochemical and ecological features. <i>Biochemical Systematics and Ecology</i> , 2014, 56, 138-143.	1.3	3
27	Ornithine Carbamoyltransferase Unfolding States in the Presence of Urea and Guanidine Hydrochloride. <i>Applied Biochemistry and Biotechnology</i> , 2014, 172, 854-866.	2.9	1
28	FTIR, ESI-MS, VT-NMR and SANS study of trehalose thermal stabilization of lysozyme. <i>International Journal of Biological Macromolecules</i> , 2014, 63, 225-232.	7.5	21
29	Antiepileptic carbamazepine drug treatment induces alteration of membrane in red blood cells: Possible positive effects on metabolism and oxidative stress. <i>Biochimie</i> , 2013, 95, 833-841.	2.6	24
30	Glycerol, trehalose and glycerol-trehalose mixture effects on thermal stabilization of OCT. <i>Chemical Physics</i> , 2013, 424, 100-104.	1.9	8
31	Polymethoxylated, C- and O-glycosyl flavonoids in tangelo ( <i>Citrus reticulata</i> — <i>Citrus paradisi</i> ) juice and their influence on antioxidant properties. <i>Food Chemistry</i> , 2013, 141, 1481-1488.	8.2	51
32	Diosmin binding to human serum albumin and its preventive action against degradation due to oxidative injuries. <i>Biochimie</i> , 2013, 95, 2042-2049.	2.6	55
33	Myelin basic protein: Structural characterization of spherulites formation and preventive action of trehalose. <i>International Journal of Biological Macromolecules</i> , 2013, 57, 63-68.	7.5	11
34	Spectroscopic Determination of Lysozyme Conformational Changes in the Presence of Trehalose and Guanidine. <i>Cell Biochemistry and Biophysics</i> , 2013, 66, 297-307.	1.8	6
35	Flavonoid and Antioxidant Properties of Fruits Belonging to the <i>Annona</i> and <i>Citrus</i> Genera. <i>ACS Symposium Series</i> , 2013, , 103-119.	0.5	2
36	Caffeine inhibits erythrocyte membrane derangement by antioxidant activity and by blocking caspase 3 activation. <i>Biochimie</i> , 2012, 94, 393-402.	2.6	30

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37	Flavonoids and Furocoumarins in Bergamot, Myrtle-Leaved Orange, and Sour Orange Juices: Distribution and Properties. ACS Symposium Series, 2012, , 17-35.	0.5	3
38	Kumquat ( <i>Fortunella japonica</i> Swingle) juice: Flavonoid distribution and antioxidant properties. Food Research International, 2011, 44, 2190-2197.	6.2	100
39	Evaluation of the antioxidant and cytoprotective properties of the exotic fruit <i>Annona cherimola</i> Mill. (Annonaceae). Food Research International, 2011, 44, 2302-2310.	6.2	60
40	Palytoxin Induces Functional Changes of Anion Transport in Red Blood Cells: Metabolic Impact. Journal of Membrane Biology, 2011, 242, 31-39.	2.1	6
41	Distribution of C- and O-glycosyl flavonoids, (3-hydroxy-3-methylglutaryl)glycosyl flavanones and furocoumarins in <i>Citrus aurantium</i> L. juice. Food Chemistry, 2011, 124, 576-582.	8.2	101
42	Flavonoid profile and radical-scavenging activity of Mediterranean sweet lemon ( <i>Citrus limetta</i> Risso) juice. Food Chemistry, 2011, 129, 417-422.	8.2	80
43	Elucidation of the flavonoid and furocoumarin composition and radical-scavenging activity of green and ripe chinotto ( <i>Citrus myrtifolia</i> Raf.) fruit tissues, leaves and seeds. Food Chemistry, 2011, 129, 1504-1512.	8.2	62
44	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
45	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
46	Flavonoid Composition and Antioxidant Activity of Juices from Chinotto ( <i>Citrus Æ— myrtifolia</i> Raf.) Fruits at Different Ripening Stages. Journal of Agricultural and Food Chemistry, 2010, 58, 3031-3036.	5.2	101
47	Influence of l-rhamnosyl-d-glucosyl derivatives on properties and biological interaction of flavonoids. Molecular and Cellular Biochemistry, 2009, 321, 165-171.	3.1	71
48	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
49	Influences of Flavonoids on Erythrocyte Membrane and Metabolic Implication Through Anionic Exchange Modulation. Journal of Membrane Biology, 2009, 230, 163-171.	2.1	48
50	Stabilization effects of kosmotrope systems on ornithine carbamoyltransferase. International Journal of Biological Macromolecules, 2009, 45, 120-128.	7.5	14
51	Neutron scattering and HPLC study on l-ascorbic acid and its degradation. Chemical Physics, 2008, 345, 191-195.	1.9	13
52	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
53	Neutron scattering study on the interaction between polyethylene glycol and lysozyme. Physica B: Condensed Matter, 2008, 403, 2408-2412.	2.7	3
54	Spectroscopic investigation of structure-breakers and structure-makers on ornithine carbamoyltransferase. Food Chemistry, 2008, 106, 1438-1442.	8.2	11

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55	Trehalose: A biophysics approach to modulate the inflammatory response during endotoxic shock. <i>European Journal of Pharmacology</i> , 2008, 589, 272-280.	3.5	61
56	Influences of temperature and threshold effect of NaCl concentration on <i>Alpias vulpinus</i> OCT. <i>International Journal of Biological Macromolecules</i> , 2008, 43, 474-480.	7.5	14
57	THE DISACCHARIDE TREHALOSE INHIBITS PROINFLAMMATORY PHENOTYPE ACTIVATION IN MACROPHAGES AND PREVENTS MORTALITY IN EXPERIMENTAL SEPTIC SHOCK. <i>Shock</i> , 2007, 27, 91-96.	2.1	48
58	Aggregation processes of biomolecules in presence of trehalose. <i>Journal of Molecular Structure</i> , 2007, 840, 114-118.	3.6	10
59	Flavonoid Glycosides in Bergamot Juice ( <i>Citrus bergamia</i> Risso). <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3929-3935.	5.2	124
60	Fragility of complexity biophysical systems by neutron scattering. <i>Physica B: Condensed Matter</i> , 2006, 385-386, 856-858.	2.7	0
61	Improvement on enzymatic hydrolysis of resveratrol glucosides in wine. <i>Food Chemistry</i> , 2004, 85, 259-266.	8.2	30
62	Flavonoids Detection by HPLC-DAD-MS-MS in Lemon Juices from Sicilian Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3528-3534.	5.2	94
63	Band-3 protein function in human erythrocytes: effect of oxygenation/deoxygenation. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2002, 1564, 214-218.	2.6	43
64	Sheep ceruloplasmin: isolation and characterization. <i>Molecular and Cellular Biochemistry</i> , 1983, 51, 129-32.	3.1	8