Mauro Serafini

List of Publications by Year
in descending order

133	11,382	34105 52	29157 104
papers	citations	h-index	g-index

138	138	138	13552
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Total Antioxidant Capacity of Plant Foods, Beverages and Oils Consumed in Italy Assessed by Three Different In Vitro Assays. Journal of Nutrition, 2003, 133, 2812-2819.	2.9	1,118
2	Total antioxidant capacity as a tool to assess redox status: critical view and experimental data. Free Radical Biology and Medicine, 2000, 29, 1106-1114.	2.9	836
3	Plasma antioxidants from chocolate. Nature, 2003, 424, 1013-1013.	27.8	484
4	Flavonoids as anti-inflammatory agents. Proceedings of the Nutrition Society, 2010, 69, 273-278.	1.0	468
5	A fluorescence-based method for measuring total plasma antioxidant capability. Free Radical Biology and Medicine, 1995, 18, 29-36.	2.9	384
6	In vivo antioxidant effect of green and black tea in man. European Journal of Clinical Nutrition, 1996, 50, 28-32.	2.9	365
7	Alcohol-Free Red Wine Enhances Plasma Antioxidant Capacity in Humans. Journal of Nutrition, 1998, 128, 1003-1007.	2.9	359
8	Inflammatory Disease Processes and Interactions with Nutrition. British Journal of Nutrition, 2009, 101, 1-45.	2.3	346
9	The Biological Relevance of Direct Antioxidant Effects of Polyphenols for Cardiovascular Health in Humans Is Not Established1â€“4. Journal of Nutrition, 2011, 141, 989S-1009S.	2.9	328
10	Total antioxidant capacity of spices, dried fruits, nuts, pulses, cereals and sweets consumed in Italy assessed by three different in vitro assays. Molecular Nutrition and Food Research, 2006, 50, 1030-1038.	3.3	314
11	Understanding the association between dietary antioxidants, redox status and disease: is the Total Antioxidant Capacity the right tool?. Redox Report, 2004, 9, 145-152.	4.5	294
12	Total antioxidant potential of fruit and vegetables and risk of gastric cancer. Gastroenterology, 2002, 123, 985-991.	1.3	263
13	Dark Chocolate Improves Coronary Vasomotion and Reduces Platelet Reactivity. Circulation, 2007, 116, 2376-2382.	1.6	215
14	Absorption, metabolism and excretion of Choladi green tea flavanâ€3â€ols by humans. Molecular Nutrition and Food Research, 2009, 53, S44-53.	3.3	190
15	Total antioxidant capacity of the diet is inversely and independently related to plasma concentration of high-sensitivity C-reactive protein in adult Italian subjects. British Journal of Nutrition, 2005, 93, 619-625.	2.3	185
16	Oxidative Stress in Atherosclerosis Development: The Central Role of LDL and Oxidative Burst. Endocrine, Metabolic and Immune Disorders - Drug Targets, 2012, 12, 351-360.	1.2	179
17	Bilberry juice modulates plasma concentration of NF-Î²B related inflammatory markers in subjects at increased risk of CVD. European Journal of Nutrition, 2010, 49, 345-355.	3.9	177
18	Effect of Plasma Uric Acid on Antioxidant Capacity, Oxidative Stress, and Insulin Sensitivity in Obese Subjects. Diabetes, 2014, 63, 976-981.	0.6	172

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19	Antioxidants from black and green tea: from dietary modulation of oxidative stress to pharmacological mechanisms. British Journal of Pharmacology, 2017, 174, 1195-1208.	5.4	172
20	Bioavailability of Pelargonidin-3-O-glucoside and Its Metabolites in Humans Following the Ingestion of Strawberries with and without Cream. Journal of Agricultural and Food Chemistry, 2008, 56, 713-719.	5.2	167
21	Dietary antioxidant intake and the risk of cardia cancer and noncardia cancer of the intestinal and diffuse types: A population-based case-control study in Sweden. International Journal of Cancer, 2000, 87, 133-140.	5.1	153
22	Functional Foods for Health: The Interrelated Antioxidant and Anti-Inflammatory Role of Fruits, Vegetables, Herbs, Spices and Cocoa in Humans. Current Pharmaceutical Design, 2017, 22, 6701-6715.	1.9	150
23	Inhibition of human LDL lipid peroxidation by phenol-rich beverages and their impact on plasma total antioxidant capacity in humans. Journal of Nutritional Biochemistry, 2000, 11, 585-590.	4.2	132
24	Flavonoids and Immune Function in Human: A Systematic Review. Critical Reviews in Food Science and Nutrition, 2015, 55, 383-395.	10.3	126
25	Flavanols, proanthocyanidins and antioxidant activity changes during cocoa (Theobroma cacao L.) roasting as affected by temperature and time of processing. Food Chemistry, 2015, 174, 256-262.	8.2	126
26	Red wine, tea, and antioxidants. Lancet, The, 1994, 344, 626.	13.7	123
27	Antioxidant Activities in vitro of Water and Liposoluble Extracts Obtained by Different Species of Edible Insects and Invertebrates. Frontiers in Nutrition, 2019, 6, 106.	3.7	115
28	Milk decreases urinary excretion but not plasma pharmacokinetics of cocoa flavan-3-ol metabolites in humans. American Journal of Clinical Nutrition, 2009, 89, 1784-1791.	4.7	114
29	Effect of acute ingestion of fresh and stored lettuce (Lactuca sativa) on plasma total antioxidant capacity and antioxidant levels in human subjects. British Journal of Nutrition, 2002, 88, 615-623.	2.3	111
30	Cardiovascular effects of flavanol-rich chocolate in patients with heart failure. European Heart Journal, 2012, 33, 2172-2180.	2.2	104
31	Antioxidant activity of blueberry fruit is impaired by association with milk. Free Radical Biology and Medicine, 2009, 46, 769-774.	2.9	101
32	Mechanism of vitamin E inhibition of cyclooxygenase activity in macrophages from old mice: role of peroxynitrite. Free Radical Biology and Medicine, 2002, 32, 503-511.	2.9	99
33	The validity and reproducibility of food-frequency questionnaireâ€“based total antioxidant capacity estimates in Swedish women. American Journal of Clinical Nutrition, 2008, 87, 1247-1253.	4.7	95
34	Dietary quercetin intake and risk of gastric cancer: results from a population-based study in Sweden. Annals of Oncology, 2011, 22, 438-443.	1.2	93
35	Mediterranean diet and non enzymatic antioxidant capacity in the PREDIMED study: Evidence for a mechanism of antioxidant tuning. Nutrition, Metabolism and Cardiovascular Diseases, 2013, 23, 1167-1174.	2.6	90
36	Bioavailability of C-Linked Dihydrochalcone and Flavanone Glucosides in Humans Following Ingestion of Unfermented and Fermented Rooibos Teas. Journal of Agricultural and Food Chemistry, 2009, 57, 7104-7111.	5.2	86

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37	Effect of Ethanol on Red Wine Tanninâ^'Protein (BSA) Interactions. Journal of Agricultural and Food Chemistry, 1997, 45, 3148-3151.	5.2	81
38	Application of a new high-performance liquid chromatographic method for measuring selected polyphenols in human plasma. Biomedical Applications, 1997, 692, 311-317.	1.7	80
39	Functional foods and nutraceuticals as therapeutic tools for the treatment of diet-related diseases. Canadian Journal of Physiology and Pharmacology, 2013, 91, 387-396.	1.4	79
40	Chocolate, Lifestyle, and Health. Critical Reviews in Food Science and Nutrition, 2009, 49, 299-312.	10.3	78
41	Dietary total antioxidant capacity and gastric cancer risk in the European prospective investigation into cancer and nutrition study. International Journal of Cancer, 2012, 131, E544-54.	5.1	73
42	Non enzymatic browning during cocoa roasting as affected by processing time and temperature. Journal of Food Engineering, 2016, 169, 44-52.	5.2	68
43	Redox Molecules and Cancer Prevention: The Importance of Understanding the Role of the Antioxidant Network. Nutrition and Cancer, 2006, 56, 232-240.	2.0	65
44	Effect of flavonoids on circulating levels of TNF-Î± and IL-6 in humans: A systematic review and meta-analysis. Molecular Nutrition and Food Research, 2013, 57, 784-801.	3.3	65
45	Dietary flavonoid, lignan and antioxidant capacity and risk of hepatocellular carcinoma in the European prospective investigation into cancer and nutrition study. International Journal of Cancer, 2013, 133, 2429-2443.	5.1	65
46	Effect of plant foods and beverages on plasma non-enzymatic antioxidant capacity in human subjects: a meta-analysis. British Journal of Nutrition, 2013, 109, 1544-1556.	2.3	65
47	From Cocoa to Chocolate: The Impact of Processing on In Vitro Antioxidant Activity and the Effects of Chocolate on Antioxidant Markers In Vivo. Frontiers in Immunology, 2017, 8, 1207.	4.8	65
48	Rapid Fluorimetric Method to Detect Total Plasma Malondialdehyde with Mild Derivatization Conditions. Clinical Chemistry, 2003, 49, 690-692.	3.2	59
49	Green tea, white tea, and Pelargonium purpureum increase the antioxidant capacity of plasma and some organs in mice. Nutrition, 2009, 25, 453-458.	2.4	59
50	In vitro supplementation with different tocopherol homologues can affect the function of immune cells in old mice. Free Radical Biology and Medicine, 2000, 28, 643-651.	2.9	57
51	Dietary vitamin E and T cellâ€mediated function in the elderly: effectiveness and mechanism of action. International Journal of Developmental Neuroscience, 2000, 18, 401-410.	1.6	56
52	Dietary total antioxidant capacity and colorectal cancer: A large case-control study in Italy. International Journal of Cancer, 2013, 133, 1447-1451.	5.1	54
53	High-Performance Liquid Chromatography with Coulometric Electrode Array Detector for the Determination of Quercetin Levels in Cells of the Immune System. Analytical Biochemistry, 2000, 284, 296-300.	2.4	51
54	High Fat Meal Increase of IL-17 is Prevented by Ingestion of Fruit Juice Drink in Healthy Overweight Subjects. Current Pharmaceutical Design, 2012, 18, 85-90.	1.9	51

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55	Effect of domestic cooking methods on the total antioxidant capacity of vegetables. International Journal of Food Sciences and Nutrition, 2009, 60, 12-22.	2.8	49
56	Heme Iron Intake, Dietary Antioxidant Capacity, and Risk of Colorectal Adenomas in a Large Cohort Study of French Women. Cancer Epidemiology Biomarkers and Prevention, 2016, 25, 640-647.	2.5	46
57	Modulation of Plasma Non Enzimatic Antioxidant Capacity (NEAC) by Plant Foods: the Role of Polyphenol. Current Topics in Medicinal Chemistry, 2011, 11, 1821-1846.	2.1	46
58	Dietary antioxidant capacity and all-cause and cause-specific mortality in the E3N/EPIC cohort study. European Journal of Nutrition, 2017, 56, 1233-1243.	3.9	45
59	Consumption of Mixed Fruit-juice Drink and Vitamin C Reduces Postprandial Stress Induced by a High Fat Meal in Healthy Overweight Subjects. Current Pharmaceutical Design, 2014, 20, 1020-1024.	1.9	44
60	The role of antioxidants in disease prevention. Medicine, 2006, 34, 533-535.	0.4	40
61	Unfermented and fermented rooibos teas (Aspalathus linearis) increase plasma total antioxidant capacity in healthy humans. Food Chemistry, 2010, 123, 679-683.	8.2	40
62	Antioxidant and inflammatory response following high-fat meal consumption in overweight subjects. European Journal of Nutrition, 2013, 52, 1107-1114.	3.9	40
63	Iron-Dependent Trafficking of 5-Lipoxygenase and Impact on Human Macrophage Activation. Frontiers in Immunology, 2019, 10, 1347.	4.8	39
64	Dietary antioxidant intake and the risk of cardia cancer and noncardia cancer of the intestinal and diffuse types: a population-based case-control study in Sweden. International Journal of Cancer, 2000, 87, 133-40.	5.1	39
65	Fruit juice drinks prevent endogenous antioxidant response to high-fat meal ingestion. British Journal of Nutrition, 2014, 111, 294-300.	2.3	38
66	Do flavan-3-ols from green tea reach the human brain?. Nutritional Neuroscience, 2006, 9, 57-61.	3.1	37
67	Hsp70 expression and induction as a readout for detection of immune modulatory components in food. Cell Stress and Chaperones, 2010, 15, 25-37.	2.9	36
68	Dietary antioxidant capacity and risk for stroke in a prospective cohort study of Swedish men and women. Nutrition, 2017, 33, 234-239.	2.4	36
69	Dietary Antioxidants and the Risk of Parkinson Disease. Neurology, 2021, 96, e895-e903.	1.1	36
70	Biomarkers of antioxidant status following ingestion of green teas at different polyphenol concentrations and antioxidant capacity in human volunteers. Molecular Nutrition and Food Research, 2010, 54, S278-83.	3.3	31
71	Unsustainability of Obesity: Metabolic Food Waste. Frontiers in Nutrition, 2016, 3, 40.	3.7	31
72	Total dietary antioxidant capacity and lung function in an Italian population: a favorable role in premenopausal/never smoker women. European Journal of Clinical Nutrition, 2012, 66, 61-68.	2.9	30

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73	Redox Role of Lactobacillus casei Shirota Against the Cellular Damage Induced by 2,2â€²-Azobis (2-Amidinopropane) Dihydrochloride-Induced Oxidative and Inflammatory Stress in Enterocytes-Like Epithelial Cells. Frontiers in Immunology, 2018, 9, 1131.	4.8	30
74	Plasma (carotenoids, retinol, Î±-tocopherol) and tissue (carotenoids) levels after supplementation with Î²-carotene in subjects with precancerous and cancerous lesions of sigmoid colon. European Journal of Clinical Nutrition, 1997, 51, 661-666.	2.9	27
75	Dietary Modulation of Oxidative Stress From Edible Insects: A Mini-Review. Frontiers in Nutrition, 2021, 8, 642551.	3.7	27
76	Health Benefits of Tea. Oxidative Stress and Disease, 2011, , 239-261.	0.3	25
77	Dietary total antioxidant capacity and pancreatic cancer risk: an Italian caseâ€“control study. British Journal of Cancer, 2016, 115, 102-107.	6.4	25
78	Postoperative atrial fibrillation and total dietary antioxidant capacity in patients undergoing cardiac surgery: The Polyphemus Observational Study. Journal of Thoracic and Cardiovascular Surgery, 2015, 149, 1175-1182.e1.	0.8	24
79	New approaches for measuring plasma or serum antioxidant capacity: A methodological note. Free Radical Biology and Medicine, 1994, 16, 135.	2.9	22
80	Milk and absorption of dietary flavanols. Nature, 2003, 426, 788-788.	27.8	22
81	Antioxidant Modulation of F2-Isoprostanes in Humans: A Systematic Review. Critical Reviews in Food Science and Nutrition, 2014, 54, 1202-1221.	10.3	22
82	Metabolic Food Waste and Ecological Impact of Obesity in FAO World's Region. Frontiers in Nutrition, 2019, 6, 126.	3.7	22
83	Goals in Nutrition Science 2020-2025. Frontiers in Nutrition, 2021, 7, 606378.	3.7	20
84	Effect of acute consumption of oolong tea on antioxidant parameters in healthy individuals. Food Chemistry, 2012, 132, 2102-2106.	8.2	17
85	Dietary non-enzymatic antioxidant capacity and the risk of myocardial infarction: A case-control study in Italy. Nutrition, Metabolism and Cardiovascular Diseases, 2014, 24, 1246-1251.	2.6	17
86	Back to the origin of the â€˜antioxidant hypothesisâ€™: the lost role of the antioxidant network in disease prevention. Journal of the Science of Food and Agriculture, 2006, 86, 1989-1991.	3.5	15
87	Effect of ingestion of dark chocolates with similar lipid composition and different cocoa content on antioxidant and lipid status in healthy humans. Food Chemistry, 2012, 132, 1305-1310.	8.2	15
88	A new flow cytometry method to measure oxidative status: The Peroxidation of Leukocytes Index Ratio (PLIR). Journal of Immunological Methods, 2013, 390, 113-120.	1.4	15
89	Redox ingredients for oxidative stress prevention: the unexplored potentiality of coffee. Clinics in Dermatology, 2009, 27, 225-229.	1.6	14
90	Effect of cocoa products and flavanols on platelet aggregation in humans: a systematic review. Food and Function, 2015, 6, 2128-2134.	4.6	14

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91	Non-enzymatic antioxidant capacity and risk of gastric cancer. Cancer Epidemiology, 2015, 39, 340-345.	1.9	14
92	Dietary total antioxidant capacity in relation to endometrial cancer risk: a caseâ€“control study in Italy. Cancer Causes and Control, 2016, 27, 425-431.	1.8	14
93	Association of flavonoid-rich foods and statins in the management of hypercholesterolemia: a dangerous or helpful combination?. Current Drug Metabolism, 2015, 16, 833-846.	1.2	14
94	Compliance, tolerability and safety of two antioxidant-rich diets: a randomised controlled trial in male smokers. British Journal of Nutrition, 2011, 106, 557-571.	2.3	13
95	Effect of changes in fruit and vegetable intake on plasma antioxidant defenses in humans. American Journal of Clinical Nutrition, 2005, 81, 531-532.	4.7	12
96	Peroxynitrite-Dependent Upregulation of Src Kinases in Red Blood Cells: Strategies to Study the Activation Mechanisms. Methods in Enzymology, 2005, 396, 215-229.	1.0	12
97	The Role of Polyphenols in the Modulation of Plasma Non-Enzymatic Antioxidant Capacity (NEAC). International Journal for Vitamin and Nutrition Research, 2012, 82, 228-232.	1.5	12
98	Effects of High Consumption of Vegetables on Clinical, Immunological, and Antioxidant Markers in Subjects at Risk of Cardiovascular Diseases. Oxidative Medicine and Cellular Longevity, 2018, 2018, 1-9.	4.0	11
99	Dietary non-enzymatic antioxidant capacity and the risk of myocardial infarction: the Swedish National March Cohort. International Journal of Epidemiology, 2018, 47, 1947-1955.	1.9	11
100	Functional properties of edible insects: a systematic review. Nutrition Research Reviews, 2023, 36, 98-119.	4.1	11
101	Lymphocytes as internal standard in oxidative burst analysis by cytometry: A new data analysis approach. Journal of Immunological Methods, 2012, 379, 61-65.	1.4	10
102	A Call to Action: Now Is the Time to Screen Elderly and Treat Osteosarcopenia, a Position Paper of the Italian College of Academic Nutritionists MED/49 (ICAN-49). Nutrients, 2020, 12, 2662.	4.1	10
103	Dietary antioxidants, non-enzymatic antioxidant capacity and the risk of osteoarthritis in the Swedish National March Cohort. European Journal of Nutrition, 2021, 60, 169-178.	3.9	10
104	Prevention of Postprandial Metabolic Stress in Humans: Role of Fruit- Derived Products. Endocrine, Metabolic and Immune Disorders - Drug Targets, 2015, 15, 46-53.	1.2	10
105	Bioactivity Improvement of Olea europaea Leaf Extract Biotransformed by Wickerhamomyces anomalus Enzymes. Plant Foods for Human Nutrition, 2017, 72, 211-218.	3.2	9
106	Dietary non enzymatic antioxidant capacity and the risk of myocardial infarction in the Swedish womenâ€™s lifestyle and health cohort. European Journal of Epidemiology, 2018, 33, 213-221.	5.7	9
107	Effect on rat arterial blood pressure of chemically generated peroxyl radicals and protection by antioxidants. Journal of Nutritional Biochemistry, 2004, 15, 323-327.	4.2	8
108	Oxidative activity of some iron compounds on colon tissue homogenates from mice after administration of green tea, white tea and Pelargonium purpureum. Food Chemistry, 2010, 120, 895-901.	8.2	8

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109	Matrix effect in F2-isoprostanes quantification by HPLCâ€“MS/MS: A validated method for analysis of iPF2Î±-III and iPF2Î±-VI in human urine. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2014, 965, 100-106.	2.3	8
110	Higher Dietary Non-enzymatic Antioxidant Capacity Is Associated with Decreased Risk of All-Cause and Cardiovascular Disease Mortality in Japanese Adults. Journal of Nutrition, 2019, 149, 1967-1976.	2.9	8
111	Relationship between dietary non-enzymatic antioxidant capacity and type 2 diabetes risk in the Japan Public Health Center-based Prospective Study. Nutrition, 2019, 66, 62-69.	2.4	8
112	dLLME-Î¼SPE extraction coupled to HPLC-ESI-MS/MS for the determination of F2Î±-IsoPs in human urine. Journal of Pharmaceutical and Biomedical Analysis, 2020, 186, 113302.	2.8	8
113	Plasma Non-Enzymatic Antioxidant Capacity (NEAC) in Relation to Dietary NEAC, Nutrient Antioxidants and Inflammation-Related Biomarkers. Antioxidants, 2020, 9, 301.	5.1	8
114	Dietary antioxidant intake and the risk of cardia cancer and noncardia cancer of the intestinal and diffuse types: A populationâ€based caseâ€control study in Sweden. International Journal of Cancer, 2000, 87, 133-140.	5.1	7
115	Fruit Polyphenols and Postprandial Inflammatory Stress. , 2014, , 1107-1126.		6
116	Prospective study of dietary Non Enzymatic Antioxidant Capacity on the risk of hip fracture in the elderly. Bone, 2016, 90, 31-36.	2.9	5
117	Effect of Dark Chocolate Extracts on Phorbol 12-Myristate 13-Acetate-Induced Oxidative Burst in Leukocytes Isolated by Normo-Weight and Overweight/Obese Subjects. Frontiers in Nutrition, 2017, 4, 23.	3.7	5
118	Breakfast Cereals Carrying Fibre-Related Claims: Do They Have a Better Nutritional Composition Than Those without Such Claims? Results from the Food Labelling of Italian Products (FLIP) Study. Foods, 2021, 10, 2225.	4.3	5
119	TOTAL ANTIOXIDANT CAPACITY AS A TOOL TO ASSESS REDOX STATUS: CRITICAL VIEW AND EXPERIMENTAL DATA. , 2001, , 219-227.		4
120	The Validity and Reproducibility of Dietary Non-enzymatic Antioxidant Capacity Estimated by Self-administered Food Frequency Questionnaires. Journal of Epidemiology, 2018, 28, 428-436.	2.4	4
121	Dietary non-enzymatic antioxidant capacity and risk of stroke: The Swedish Women's Lifestyle and Health Cohort. Nutrition, 2020, 73, 110723.	2.4	4
122	Nutrition and inflammatory processes. Proceedings of the Nutrition Society, 2008, 67, .	1.0	3
123	Flavonoids and immune function. , 2013, , 379-415.		3
124	Response to Comment on Fabbrini et al. Effect of Plasma Uric Acid on Antioxidant Capacity, Oxidative Stress, and Insulin Sensitivity in Obese Subjects. Diabetes 2014;63:976-981. Diabetes, 2014, 63, e19-e19.	0.6	3
125	Synbiotics. , 2016, , 567-574.		3
126	Early Dinner Time and Caloric Restriction Lapse Contribute to the Longevity of Nonagenarians and Centenarians of the Italian Abruzzo Region: A Cross-Sectional Study. Frontiers in Nutrition, 2022, 9, 863106.	3.7	3

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127	Editorial: Immunonutrient Supplementation. Frontiers in Nutrition, 2019, 6, 182.	3.7	2
128	Editorial: Chocolate and Health: Friend or Foe?. Frontiers in Nutrition, 2017, 4, 67.	3.7	1
129	Role of the Antioxidant Network in the Prevention of Age-Related Diseases. , 2008, , 269-289.		1
130	Editorial: Edible Insects: From Farm to Fork. Frontiers in Nutrition, 2022, 9, 843302.	3.7	1
131	Endothelial Progenitor Cell Levels and Extent of Post-prandial Lipemic Response. Frontiers in Nutrition, 2022, 9, 822131.	3.7	1
132	DIet and Health From reGIstered Trials on ClinicalTrials.gov: The DIGIT Study. Frontiers in Nutrition, 2022, 9, 870776.	3.7	1
133	Roles and competencies in the nutritional domain for the management of the metabolic diseases and in the hospital setting: A position paper of the Italian College of Academic Nutritionists, MED-49 (ICAN-49). Nutrition, Metabolism and Cardiovascular Diseases, 2021, 31, 2993-3003.	2.6	0