

Emma De Fabiani

List of Publications by Year in descending order

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104
papers

3,874
citations

136950

32
h-index

133252

59
g-index

108
all docs

108
docs citations

108
times ranked

5814
citing authors

#	ARTICLE	IF	CITATIONS
1	Nanostructured lipid carriers (NLC): A potential delivery system for bioactive food molecules. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 19, 29-43.	5.6	481
2	Inhibition of Class I Histone Deacetylases Unveils a Mitochondrial Signature and Enhances Oxidative Metabolism in Skeletal Muscle and Adipose Tissue. <i>Diabetes</i> , 2013, 62, 732-742.	0.6	196
3	Coordinated Control of Cholesterol Catabolism to Bile Acids and of Gluconeogenesis via a Novel Mechanism of Transcription Regulation Linked to the Fasted-to-fed Cycle. <i>Journal of Biological Chemistry</i> , 2003, 278, 39124-39132.	3.4	187
4	Application of Cellulosic Nanofibers in Food Science Using Electrospinning and Its Potential Risk. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 269-284.	11.7	186
5	The Negative Effects of Bile Acids and Tumor Necrosis Factor- α on the Transcription of Cholesterol 7 α -Hydroxylase Gene (CYP7A1) Converge to Hepatic Nuclear Factor-4. <i>Journal of Biological Chemistry</i> , 2001, 276, 30708-30716.	3.4	166
6	Study of 1,4-Dihydropyridine Structural Scaffold: Discovery of Novel Sirtuin Activators and Inhibitors. <i>Journal of Medicinal Chemistry</i> , 2009, 52, 5496-5504.	6.4	147
7	Preparation of chemically modified canola protein isolate with gum Arabic by means of Maillard reaction under wet-heating conditions. <i>Carbohydrate Polymers</i> , 2017, 155, 201-207.	10.2	115
8	Minor Components of Olive Oil Modulate Proatherogenic Adhesion Molecules Involved in Endothelial Activation. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3259-3264.	5.2	107
9	Effect of glycosylation with gum Arabic by Maillard reaction in a liquid system on the emulsifying properties of canola protein isolate. <i>Carbohydrate Polymers</i> , 2017, 157, 1620-1627.	10.2	104
10	Lipids in the nervous system: From biochemistry and molecular biology to patho-physiology. <i>Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids</i> , 2015, 1851, 51-60.	2.4	85
11	Diabetes-induced myelin abnormalities are associated with an altered lipid pattern: protective effects of LXR activation. <i>Journal of Lipid Research</i> , 2012, 53, 300-310.	4.2	83
12	Evaluation of Release Kinetics and Mechanisms of Curcumin and Curcumin- β -Cyclodextrin Inclusion Complex Incorporated in Electrospun Almond Gum/PVA Nanofibers in Simulated Saliva and Simulated Gastrointestinal Conditions. <i>BioNanoScience</i> , 2019, 9, 438-445.	3.5	80
13	Fabrication of electrospun almond gum/PVA nanofibers as a thermostable delivery system for vanillin. <i>International Journal of Biological Macromolecules</i> , 2016, 91, 536-543.	7.5	72
14	Taurine increases bile acid pool size and reduces bile saturation index in the hamster. <i>Journal of Lipid Research</i> , 1987, 28, 1021-1027.	4.2	72
15	Olive Oil Phenols Modulate the Expression of Metalloproteinase 9 in THP-1 Cells by Acting on Nuclear Factor- κ B Signaling. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 2246-2252.	5.2	67
16	Ketogenic Diet: A New Light Shining on Old but Gold Biochemistry. <i>Nutrients</i> , 2019, 11, 2497.	4.1	62
17	The pharmacological exploitation of cholesterol 7 α -hydroxylase, the key enzyme in bile acid synthesis: from binding resins to chromatin remodelling to reduce plasma cholesterol. , 2007, 116, 449-472.		57
18	Taurine increases bile acid pool size and reduces bile saturation index in the hamster. <i>Journal of Lipid Research</i> , 1987, 28, 1021-7.	4.2	55

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19	LXR (liver X receptor) and HNF-4 (hepatocyte nuclear factor-4): key regulators in reverse cholesterol transport. <i>Biochemical Society Transactions</i> , 2004, 32, 92-96.	3.4	54
20	Age-related changes in bile acid synthesis and hepatic nuclear receptor expression. <i>European Journal of Clinical Investigation</i> , 2007, 37, 501-508.	3.4	52
21	Rheological and physical properties of yogurt enriched with phytosterol during storage. <i>Journal of Food Science and Technology</i> , 2015, 52, 5341-5346.	2.8	51
22	Neuroactive steroid treatment modulates myelin lipid profile in diabetic peripheral neuropathy. <i>Journal of Steroid Biochemistry and Molecular Biology</i> , 2014, 143, 115-121.	2.5	44
23	Disruption of the gene encoding 3 β -hydroxysteroid Δ^5 -reductase (<i>Tm7sf2</i>) in mice does not impair cholesterol biosynthesis. <i>FEBS Journal</i> , 2008, 275, 5034-5047.	4.7	43
24	Enterodiol and Enterolactone Modulate the Immune Response by Acting on Nuclear Factor- κ B (NF- κ B) Signaling. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6678-6684.	5.2	43
25	Linking epigenetics to lipid metabolism: Focus on histone deacetylases. <i>Molecular Membrane Biology</i> , 2012, 29, 257-266.	2.0	43
26	EDTA and α -tocopherol improve the chemical stability of astaxanthin loaded into nanostructured lipid carriers. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 968-977.	1.5	41
27	Attenuation of diet-induced obesity and induction of white fat browning with a chemical inhibitor of histone deacetylases. <i>International Journal of Obesity</i> , 2017, 41, 289-298.	3.4	41
28	Stability of astaxanthin-loaded nanostructured lipid carriers in beverage systems. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 511-518.	3.5	39
29	The sirtuin class of histone deacetylases: Regulation and roles in lipid metabolism. <i>IUBMB Life</i> , 2014, 66, 89-99.	3.4	37
30	Encapsulation of curcumin using electrospun almond gum nanofibers: fabrication and characterization. <i>International Journal of Food Properties</i> , 2018, 21, 1608-1618.	3.0	37
31	Strawberry tannins inhibit IL-8 secretion in a cell model of gastric inflammation. <i>Pharmacological Research</i> , 2016, 111, 703-712.	7.1	36
32	Formulation and Characterization of Taxifolin-Loaded Lipid Nanovesicles (Liposomes, Niosomes, and) <i>Tj ETQq0 0 0 rgBT /Overlock 10 T</i> 122, 1900105.	1.5	36
33	β -lactoglobulin-Angum Gum (<i>Amygdalus scoparia</i> Spach) Complexes: Preparation and Emulsion Stabilization. <i>Journal of Dispersion Science and Technology</i> , 2015, 36, 685-694.	2.4	34
34	Stability assessment of conjugated linoleic acid (CLA) oil-in-water beverage emulsion formulated with acacia and xanthan gums. <i>Food Chemistry</i> , 2016, 199, 258-264.	8.2	34
35	Decreased hepatic expression of PPAR-gamma coactivator-1 in cholesterol cholelithiasis. <i>European Journal of Clinical Investigation</i> , 2006, 36, 170-175.	3.4	33
36	LT175 Is a Novel PPAR δ Ligand with Potent Insulin-sensitizing Effects and Reduced Adipogenic Properties. <i>Journal of Biological Chemistry</i> , 2014, 289, 6908-6920.	3.4	33

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37	Expression of sterol 27-hydroxylase in glial cells and its regulation by liver X receptor signaling. <i>Neuroscience</i> , 2009, 164, 530-540.	2.3	32
38	Suppression of bile acid synthesis, but not of hepatic cholesterol 7 α -hydroxylase expression, by obstructive cholestasis in humans. <i>Hepatology</i> , 2001, 34, 234-242.	7.3	31
39	Emulsifying Properties of Angum Gum (<i>Amygdalus scoparia</i> Spach) Conjugated to β -Lactoglobulin through Maillard-Type Reaction. <i>International Journal of Food Properties</i> , 2015, 18, 2042-2055.	3.0	31
40	Lipid sensing and lipid sensors. <i>Cellular and Molecular Life Sciences</i> , 2007, 64, 2477-2491.	5.4	30
41	Structural and mechanical properties of clay nanocomposite foams based on cellulose for the food packaging industry. <i>Journal of Applied Polymer Science</i> , 2016, 133, .	2.6	28
42	Stability of astaxanthin-loaded nanostructured lipid carriers as affected by pH, ionic strength, heat treatment, simulated gastric juice and freeze-thawing. <i>Journal of Food Science and Technology</i> , 2017, 54, 3132-3141.	2.8	28
43	Regulatory mechanisms of the early phase of white adipocyte differentiation: an overview. <i>Cellular and Molecular Life Sciences</i> , 2022, 79, 139.	5.4	28
44	A bio-guided approach for the development of a chestnut-based proanthocyanidin-enriched nutraceutical with potential anti-gastritis properties. <i>Pharmacological Research</i> , 2018, 134, 145-155.	7.1	27
45	Structural characterization and thermal behavior of a gum extracted from <i>Ferula assa foetida</i> L.. <i>Carbohydrate Polymers</i> , 2018, 181, 426-432.	10.2	25
46	Clinical and biochemical screening for Smith-Lemli-Opitz syndrome. <i>Acta Paediatrica, International Journal of Paediatrics</i> , 1996, 85, 937-942.	1.5	24
47	Olive oil phenolic extract regulates interleukin-8 expression by transcriptional and posttranscriptional mechanisms in Caco-2 cells. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 1217-1221.	3.3	24
48	Alterations in high-density lipoprotein subfractions during postprandial lipidaemia induced by fat with and without ethanol. <i>Clinical Science</i> , 1988, 75, 135-142.	4.3	23
49	Zc3h10 is a novel mitochondrial regulator. <i>EMBO Reports</i> , 2018, 19, .	4.5	23
50	Oil-in-water emulsions stabilized by whey protein aggregates: Effect of aggregate size, pH of aggregation and emulsion pH. <i>Journal of Dispersion Science and Technology</i> , 2017, 38, 1366-1373.	2.4	21
51	Complex coacervation between oak protein isolate and gum Arabic: optimization & functional characterization. <i>International Journal of Food Properties</i> , 2020, 23, 1854-1873.	3.0	21
52	Plasma lipoproteins and cholesterol metabolism in Yoshida rats: An animal model of spontaneous hyperlipemia. <i>Life Sciences</i> , 1992, 50, 1913-1924.	4.3	20
53	Effect of electrohydrodynamic technique as a complementary process for cellulose extraction from bagasse: Crystalline to amorphous transition. <i>Carbohydrate Polymers</i> , 2018, 188, 188-196.	10.2	20
54	Mixture Design Approach for Evaluation of Fish Oil Microencapsulation in Gelatin-Acacia Gum Coacervates. <i>International Journal of Polymeric Materials and Polymeric Biomaterials</i> , 2013, 62, 444-449.	3.4	18

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55	Effect of line, soaking and cooking time on water absorption, texture and splitting of red kidney beans. <i>Journal of Food Science and Technology</i> , 2013, 50, 108-114.	2.8	18
56	Crystalline structure and morphological properties of porous cellulose/clay composites: The effect of water and ethanol as coagulants. <i>Carbohydrate Polymers</i> , 2016, 141, 211-219.	10.2	18
57	PGC1s and Beyond: Disentangling the Complex Regulation of Mitochondrial and Cellular Metabolism. <i>International Journal of Molecular Sciences</i> , 2021, 22, 6913.	4.1	18
58	Bile acid signaling to the nucleus: finding new connections in the transcriptional regulation of metabolic pathways. <i>Biochimie</i> , 2004, 86, 771-778.	2.6	17
59	Optimization of Phytosterols Dispersion in an Oil/Water Emulsion Using Mixture Design Approach. <i>Journal of Dispersion Science and Technology</i> , 2012, 33, 1715-1722.	2.4	17
60	The true story of palmitoleic acid: Between myth and reality. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 809-811.	1.5	15
61	Rheological and functional properties of asafoetida gum. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 1168-1173.	7.5	15
62	When Food Meets Man: the Contribution of Epigenetics to Health. <i>Nutrients</i> , 2010, 2, 551-571.	4.1	14
63	Interactions among lactose, β -lactoglobulin and starch in co-lyophilized mixtures as determined by Fourier Transform Infrared Spectroscopy. <i>Journal of Food Science and Technology</i> , 2014, 51, 3376-3382.	2.8	14
64	Fabrication of whey proteins aggregates by controlled heat treatment and pH: Factors affecting aggregate size. <i>International Journal of Biological Macromolecules</i> , 2018, 112, 74-82.	7.5	14
65	Mitochondrial dysfunction increases fatty acid β -oxidation and translates into impaired neuroblast maturation. <i>FEBS Letters</i> , 2019, 593, 3173-3189.	2.8	14
66	“The Loss of Golden Touch”: Mitochondria-Organelle Interactions, Metabolism, and Cancer. <i>Cells</i> , 2020, 9, 2519.	4.1	14
67	Regulation of the Hamster Cholesterol 7α -Hydroxylase Gene (CYP7A): Prevalence of Negative over Positive Transcriptional Control. <i>Biochemical and Biophysical Research Communications</i> , 1996, 226, 663-671.	2.1	12
68	Improving the emulsifying properties of β -lactoglobulin “wild almond gum (<i>Amygdalus Tj</i> ETQq0 0 0 rgBT /Overlock 10 Tf 97, 341-349.	3.5	11
69	Effect of heat treatment and solution preparation procedure on colloidal stability of whey protein sour cherry beverage. <i>International Journal of Dairy Technology</i> , 2018, 71, 781-790.	2.8	11
70	Lipid-activated nuclear receptors: from gene transcription to the control of cellular metabolism. <i>European Journal of Lipid Science and Technology</i> , 2004, 106, 432-450.	1.5	10
71	Microencapsulation of Calcium Using Water-in-Oil-in-Water Double Emulsion Method. <i>Journal of Dispersion Science and Technology</i> , 2014, 35, 370-379.	2.4	10
72	The effect of etofibrate on cholesterol and bile acid metabolism in the hamster. <i>Pharmacological Research</i> , 1989, 21, 567-576.	7.1	9

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73	Identification and characterization of cis-acting elements conferring insulin responsiveness on hamster cholesterol 7 α -hydroxylase gene promoter. <i>Biochemical Journal</i> , 2000, 347, 147.	3.7	9
74	A minimally invasive technique for the evaluation of the regulatory steps of the two major pathways of bile acid synthesis. <i>Clinica Chimica Acta</i> , 2005, 355, 23-31.	1.1	9
75	Evaluation of Biopolymer-Based Emulsion for Delivering Conjugated Linoleic Acid (CLA) as a Functional Ingredient in Beverages. <i>Journal of Dispersion Science and Technology</i> , 2015, 36, 778-788.	2.4	8
76	Physicochemical properties of whipped cream stabilized with electrohydrodynamic modified cellulose. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15688.	2.0	8
77	Effect of surface-modified montmorillonite on viscosity and gelation behavior of cellulose/NaOH solution. <i>Cellulose</i> , 2015, 22, 1829-1839.	4.9	7
78	Functional and structural properties of gum arabic complexes with casein and hydrolyzed casein achieved by Maillard reaction. <i>Journal of Dispersion Science and Technology</i> , 2023, 44, 639-650.	2.4	7
79	Effect of tauroursodeoxycholate feeding, with or without taurine supplementation on hepatic bile acids and cholesterol metabolism in the hamster. <i>Pharmacological Research Communications</i> , 1987, 19, 327-339.	0.2	6
80	Impact of Zataria multiflora Essential Oil, Nisin, Potassium Sorbate and LDPE Packaging Containing Nano-ZnO on Shelf Life of Caviar. <i>Food Science and Technology Research</i> , 2013, 19, 749-758.	0.6	6
81	Microencapsulation of ubiquinone using complex coacervation for functional yoghurt. <i>Food Science and Biotechnology</i> , 2015, 24, 895-904.	2.6	6
82	Effect of whey protein concentrate, <sc>pH</sc> and salt on colloidal stability of acid dairy drink (Doogh). <i>International Journal of Dairy Technology</i> , 2018, 71, 198-207.	2.8	6
83	Histone Deacetylase 3 Regulates Adipocyte Phenotype at Early Stages of Differentiation. <i>International Journal of Molecular Sciences</i> , 2021, 22, 9300.	4.1	6
84	Physicochemical properties of calcium-fortified soymilk with microencapsulated and chelated calcium salt. <i>European Food Research and Technology</i> , 2014, 238, 105-112.	3.3	5
85	Effect of acidification rate, acidification temperature, final pH, and stabilizer content on colloidal stability of whey-based pomegranate beverage. <i>Journal of Dispersion Science and Technology</i> , 2017, 38, 58-64.	2.4	5
86	Sterol-Protein Interactions in Cholesterol and Bile Acid Synthesis. <i>Sub-Cellular Biochemistry</i> , 2010, 51, 109-135.	2.4	5
87	Plasma oxysterols in normal and cholestatic children as indicators of the two pathways of bile acid synthesis. <i>Clinica Chimica Acta</i> , 2008, 395, 84-88.	1.1	4
88	Efficiency of calcined Aluminum-Magnesium layered double hydroxide for adsorption of aflatoxin M 1 from solution and matrix of milk. <i>Journal of Food Science</i> , 2021, 86, 5200.	3.1	4
89	Effect of natural and structurally modified bile acids on cholesterol metabolizing enzymes in rat liver microsomes. <i>Chemistry and Physics of Lipids</i> , 1989, 51, 119-126.	3.2	3
90	Lipids IN the brain: Crossing the "insurmountable" barrier for a fatty, happy life. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 941-942.	1.5	3

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91	Effect of combination of ultrasonic treatment and anti-solvent methods as a high-efficiency method of nanoparticle production on the tragacanth gum properties. <i>Journal of Food Science and Technology</i> , 2022, 59, 1131-1139.	2.8	3
92	Stabilization of Pickering emulsion using tragacanth nanoparticles produced by a combination of ultrasonic and anti-solvent methods. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 1353-1362.	3.5	3
93	Effect of natural and structurally modified bile acids on cholesterol metabolizing enzymes in rat liver microsomes. <i>II. Chemistry and Physics of Lipids</i> , 1991, 57, 97-101.	3.2	1
94	Fibrates suppress bile acid synthesis via PPAR α -mediated down-regulation of cholesterol 7 α -hydroxylase and sterol 27-hydroxylase gene expression. <i>Atherosclerosis</i> , 1999, 144, 23.	0.8	1
95	Oxysterols: Swiss army knife in a cell's toolbox. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 819-820.	1.5	1
96	Lipid peroxidation during aging in watanabe rabbits as determined by lipoprotein and tissue oxysterols. <i>Atherosclerosis</i> , 1999, 144, 48.	0.8	0
97	Suppression of in vivo bile acid synthesis, but not of in vitro cholesterol 7 α -hydroxylase expression, by biliary obstruction in humans. <i>Journal of Hepatology</i> , 2000, 32, 121.	3.7	0
98	In vivo evaluation of the two metabolic pathways of cholesterol catabolism in normal human subjects and in patients with liver disease. <i>Journal of Hepatology</i> , 2003, 38, 196.	3.7	0
99	310 Hepatic expression of PPAR γ 3 coactivator 1 (PGC-1) is reduced in human cholelithiasis. <i>Journal of Hepatology</i> , 2006, 44, S120.	3.7	0
100	Tu-P8:330 Nuclear factor of activated T-cells (NFAT) couples innate immunity programming to cholesterol metabolism in monocyte-macrophages. <i>Atherosclerosis Supplements</i> , 2006, 7, 257.	1.2	0
101	Brown-like adipocytes colonizing white fat: A (r)evolutionary way to fight obesity?. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 1227-1229.	1.5	0
102	The complex world of sterols: Many threads find their way through cells. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 613-614.	1.5	0
103	The effects of fish oil emulsion supplementation on synaptosomal membrane enzyme activities in diabetic rats: Protective effect on K ⁺ -paranitrophenylphosphatase activity only in non-diabetic rats but no significant influence on Na ⁺ /K ⁺ -ATPase activity. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 37-44.	1.5	0
104	Inflammatory process and virgin olive oil phenols: modulation of platelet aggregation and metalloprotease-9 expression in monocytes. <i>Planta Medica</i> , 2008, 74, .	1.3	0