Emma De Fabiani

List of Publications by Year
in descending order

104	3,874	136950	133252
papers	citations	32 h-index	59 g-index

108	108	108	5814
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Functional and structural properties of gum arabic complexes with casein and hydrolyzed casein achieved by Maillard reaction. Journal of Dispersion Science and Technology, 2023, 44, 639-650.	2.4	7
2	Effect of combination of ultrasonic treatment and anti-solvent methods as a high-efficiency method of nanoparticle production on the tragacanth gum properties. Journal of Food Science and Technology, 2022, 59, 1131-1139.	2.8	3
3	Stabilization of <scp>P</scp>ickering emulsion using tragacanth nanoparticles produced by a combination of ultrasonic and antiâ€solvent methods. Journal of the Science of Food and Agriculture, 2022, 102, 1353-1362.	3.5	3
4	Regulatory mechanisms of the early phase of white adipocyte differentiation: an overview. Cellular and Molecular Life Sciences, 2022, 79, 139.	5.4	28
5	PGC1s and Beyond: Disentangling the Complex Regulation of Mitochondrial and Cellular Metabolism. International Journal of Molecular Sciences, 2021, 22, 6913.	4.1	18
6	Physicochemical properties of whipped cream stabilized with electrohydrodynamic modified cellulose. Journal of Food Processing and Preservation, 2021, 45, e15688.	2.0	8
7	Histone Deacetylase 3 Regulates Adipocyte Phenotype at Early Stages of Differentiation. International Journal of Molecular Sciences, 2021, 22, 9300.	4.1	6
8	Efficiency of calcined Aluminumâ€Magnesium layered double hydroxide for adsorption of aflatoxin M 1 from solution and matrix of milk. Journal of Food Science, 2021, 86, 5200.	3.1	4
9	Formulation and Characterization of Taxifolinâ€Loaded Lipid Nanovesicles (Liposomes, Niosomes, and) Tj ETQq1 1 0.784314 rgBT /Over 122, 1900105.	1.5	36
10	â€œThe Loss of Golden Touchâ€: Mitochondria-Organelle Interactions, Metabolism, and Cancer. Cells, 2020, 9, 2519.	4.1	14
11	Complex coacervation between oak protein isolate and gum Arabic: optimization & functional characterization. International Journal of Food Properties, 2020, 23, 1854-1873.	3.0	21
12	Mitochondrial dysfunction increases fatty acid Î²â€oxidation and translates into impaired neuroblast maturation. FEBS Letters, 2019, 593, 3173-3189.	2.8	14
13	Ketogenic Diet: A New Light Shining on Old but Gold Biochemistry. Nutrients, 2019, 11, 2497.	4.1	62
14	Evaluation of Release Kinetics and Mechanisms of Curcumin and Curcumin-Î²-Cyclodextrin Inclusion Complex Incorporated in Electrospun Almond Gum/PVA Nanofibers in Simulated Saliva and Simulated Gastrointestinal Conditions. BioNanoScience, 2019, 9, 438-445.	3.5	80
15	Zc3h10 is a novel mitochondrial regulator. EMBO Reports, 2018, 19, .	4.5	23
16	Fabrication of whey proteins aggregates by controlled heat treatment and pH: Factors affecting aggregate size. International Journal of Biological Macromolecules, 2018, 112, 74-82.	7.5	14
17	Effect of electrohydrodynamic technique as a complementary process for cellulose extraction from bagasse: Crystalline to amorphous transition. Carbohydrate Polymers, 2018, 188, 188-196.	10.2	20
18	Effect of heat treatment and solution preparation procedure on colloidal stability of whey protein sour cherry beverage. International Journal of Dairy Technology, 2018, 71, 781-790.	2.8	11

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19	Effect of whey protein concentrate, <scp>pH</scp> and salt on colloidal stability of acid dairy drink (Doogh). International Journal of Dairy Technology, 2018, 71, 198-207.	2.8	6
20	Stability of astaxanthinâ€loaded nanostructured lipid carriers in beverage systems. Journal of the Science of Food and Agriculture, 2018, 98, 511-518.	3.5	39
21	Structural characterization and thermal behavior of a gum extracted from Ferula assa foetida L.. Carbohydrate Polymers, 2018, 181, 426-432.	10.2	25
22	A bio-guided approach for the development of a chestnut-based proanthocyanidin-enriched nutraceutical with potential anti-gastritis properties. Pharmacological Research, 2018, 134, 145-155.	7.1	27
23	Encapsulation of curcumin using electrospun almond gum nanofibers: fabrication and characterization. International Journal of Food Properties, 2018, 21, 1608-1618.	3.0	37
24	Rheological and functional properties of asafoetida gum. International Journal of Biological Macromolecules, 2018, 118, 1168-1173.	7.5	15
25	Effect of acidification rate, acidification temperature, final pH, and stabilizer content on colloidal stability of whey-based pomegranate beverage. Journal of Dispersion Science and Technology, 2017, 38, 58-64.	2.4	5
26	Improving the emulsifying properties of Î²â€lactoglobulinâ€“wild almond gum (Amygdalus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 97, 341-349.	3.5	11
27	Stability of astaxanthin-loaded nanostructured lipid carriers as affected by pH, ionic strength, heat treatment, simulated gastric juice and freezeâ€“thawing. Journal of Food Science and Technology, 2017, 54, 3132-3141.	2.8	28
28	Effect of glycosylation with gum Arabic by Maillard reaction in a liquid system on the emulsifying properties of canola protein isolate. Carbohydrate Polymers, 2017, 157, 1620-1627.	10.2	104
29	Attenuation of diet-induced obesity and induction of white fat browning with a chemical inhibitor of histone deacetylases. International Journal of Obesity, 2017, 41, 289-298.	3.4	41
30	Oil-in-water emulsions stabilized by whey protein aggregates: Effect of aggregate size, pH of aggregation and emulsion pH. Journal of Dispersion Science and Technology, 2017, 38, 1366-1373.	2.4	21
31	Preparation of chemically modified canola protein isolate with gum Arabic by means of Maillard reaction under wet-heating conditions. Carbohydrate Polymers, 2017, 155, 201-207.	10.2	115
32	Strawberry tannins inhibit IL-8 secretion in a cell model of gastric inflammation. Pharmacological Research, 2016, 111, 703-712.	7.1	36
33	Fabrication of electrospun almond gum/PVA nanofibers as a thermostable delivery system for vanillin. International Journal of Biological Macromolecules, 2016, 91, 536-543.	7.5	72
34	Structural and mechanical properties of clay nanocomposite foams based on cellulose for the foodâ€packaging industry. Journal of Applied Polymer Science, 2016, 133, .	2.6	28
35	Crystalline structure and morphological properties of porous cellulose/clay composites: The effect of water and ethanol as coagulants. Carbohydrate Polymers, 2016, 141, 211-219.	10.2	18
36	Stability assessment of conjugated linoleic acid (CLA) oil-in-water beverage emulsion formulated with acacia and xanthan gums. Food Chemistry, 2016, 199, 258-264.	8.2	34

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37	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. European Journal of Lipid Science and Technology, 2015, 117, 37-44.	1.5	0
38	Olive oil phenolic extract regulates interleukinâ€8 expression by transcriptional and posttranscriptional mechanisms in Caco2â€cells. Molecular Nutrition and Food Research, 2015, 59, 1217-1221.	3.3	24
39	Application of Cellulosic Nanofibers in Food Science Using Electrospinning and Its Potential Risk. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 269-284.	11.7	186
40	Microencapsulation of ubiquinone using complex coacervation for functional yoghurt. Food Science and Biotechnology, 2015, 24, 895-904.	2.6	6
41	Emulsifying Properties of Angum Gum (Amygdalus scoparia Spach) Conjugated to Î²-Lactoglobulin through Maillard-Type Reaction. International Journal of Food Properties, 2015, 18, 2042-2055.	3.0	31
42	Effect of surface-modified montmorillonite on viscosity and gelation behavior of cellulose/NaOH solution. Cellulose, 2015, 22, 1829-1839.	4.9	7
43	Evaluation of Biopolymer-Based Emulsion for Delivering Conjugated Linoleic Acid (CLA) as a Functional Ingredient in Beverages. Journal of Dispersion Science and Technology, 2015, 36, 778-788.	2.4	8
44	Rheological and physical properties of yogurt enriched with phytosterol during storage. Journal of Food Science and Technology, 2015, 52, 5341-5346.	2.8	51
45	Lipids in the nervous system: From biochemistry and molecular biology to patho-physiology. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2015, 1851, 51-60.	2.4	85
46	Î²-lactoglobulin-Angum Gum (Amygdalus scoparia Spach) Complexes: Preparation and Emulsion Stabilization. Journal of Dispersion Science and Technology, 2015, 36, 685-694.	2.4	34
47	Lipids IN the brain: Crossing the â€œinsurmountableâ€•barrier for a fatty, happy life. European Journal of Lipid Science and Technology, 2014, 116, 941-942.	1.5	3
48	Physicochemical properties of calcium-fortified soymilk with microencapsulated and chelated calcium salt. European Food Research and Technology, 2014, 238, 105-112.	3.3	5
49	The sirtuin class of histone deacetylases: Regulation and roles in lipid metabolism. IUBMB Life, 2014, 66, 89-99.	3.4	37
50	EDTA and Î±â€tocopherol improve the chemical stability of astaxanthin loaded into nanostructured lipid carriers. European Journal of Lipid Science and Technology, 2014, 116, 968-977.	1.5	41
51	LT175 Is a Novel PPARÎ±/Î³ Ligand with Potent Insulin-sensitizing Effects and Reduced Adipogenic Properties. Journal of Biological Chemistry, 2014, 289, 6908-6920.	3.4	33
52	Neuroactive steroid treatment modulates myelin lipid profile in diabetic peripheral neuropathy. Journal of Steroid Biochemistry and Molecular Biology, 2014, 143, 115-121.	2.5	44
53	Microencapsulation of Calcium Using Water-in-Oil-in-Water Double Emulsion Method. Journal of Dispersion Science and Technology, 2014, 35, 370-379.	2.4	10
54	Interactions among lactose, Î²-lactoglobulin and starch in co-lyophilized mixtures as determined by Fourier Transform Infrared Spectroscopy. Journal of Food Science and Technology, 2014, 51, 3376-3382.	2.8	14

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55	Mixture Design Approach for Evaluation of Fish Oil Microencapsulation in Gelatin-Acacia Gum Coacervates. International Journal of Polymeric Materials and Polymeric Biomaterials, 2013, 62, 444-449.	3.4	18
56	Effect of line, soaking and cooking time on water absorption, texture and splitting of red kidney beans. Journal of Food Science and Technology, 2013, 50, 108-114.	2.8	18
57	Nanostructured lipid carriers (NLC): A potential delivery system for bioactive food molecules. Innovative Food Science and Emerging Technologies, 2013, 19, 29-43.	5.6	481
58	Inhibition of Class I Histone Deacetylases Unveils a Mitochondrial Signature and Enhances Oxidative Metabolism in Skeletal Muscle and Adipose Tissue. Diabetes, 2013, 62, 732-742.	0.6	196
59	Impact of Zataria multiflora Essential Oil, Nisin, Potassium Sorbate and LDPE Packaging Containing Nano-ZnO on Shelf Life of Caviar. Food Science and Technology Research, 2013, 19, 749-758.	0.6	6
60	Diabetes-induced myelin abnormalities are associated with an altered lipid pattern: protective effects of LXR activation. Journal of Lipid Research, 2012, 53, 300-310.	4.2	83
61	Brownâ€like adipocytes colonizing white fat: A (r)evolutionary way to fight obesity?. European Journal of Lipid Science and Technology, 2012, 114, 1227-1229.	1.5	0
62	Optimization of Phytosterols Dispersion in an Oil/Water Emulsion Using Mixture Design Approach. Journal of Dispersion Science and Technology, 2012, 33, 1715-1722.	2.4	17
63	Linking epigenetics to lipid metabolism: Focus on histone deacetylases. Molecular Membrane Biology, 2012, 29, 257-266.	2.0	43
64	The complex world of sterols: Many threads find their way through cells. European Journal of Lipid Science and Technology, 2012, 114, 613-614.	1.5	0
65	The true story of palmitoleic acid: Between myth and reality. European Journal of Lipid Science and Technology, 2011, 113, 809-811.	1.5	15
66	Oxysterols: Swiss army knife in a cell's toolbox. European Journal of Lipid Science and Technology, 2010, 112, 819-820.	1.5	1
67	When Food Meets Man: the Contribution of Epigenetics to Health. Nutrients, 2010, 2, 551-571.	4.1	14
68	Olive Oil Phenols Modulate the Expression of Metalloproteinase 9 in THP-1 Cells by Acting on Nuclear Factor-Î¹B Signaling. Journal of Agricultural and Food Chemistry, 2010, 58, 2246-2252.	5.2	67
69	Enterodiol and Enterolactone Modulate the Immune Response by Acting on Nuclear Factor-Î¹B (NF-Î¹B) Signaling. Journal of Agricultural and Food Chemistry, 2010, 58, 6678-6684.	5.2	43
70	Sterolâ€"Protein Interactions in Cholesterol and Bile Acid Synthesis. Sub-Cellular Biochemistry, 2010, 51, 109-135.	2.4	5
71	Expression of sterol 27-hydroxylase in glial cells and its regulation by liver X receptor signaling. Neuroscience, 2009, 164, 530-540.	2.3	32
72	Study of 1,4-Dihydropyridine Structural Scaffold: Discovery of Novel Sirtuin Activators and Inhibitors. Journal of Medicinal Chemistry, 2009, 52, 5496-5504.	6.4	147

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73	Disruption of the gene encoding 3Î²â€hydroxysterol Î”¹⁴â€reductase (Tm7sf2) in mice does not impair cholesterol biosynthesis. FEBS Journal, 2008, 275, 5034-5047.	4.7	43
74	Plasma oxysterols in normal and cholestatic children as indicators of the two pathways of bile acid synthesis. Clinica Chimica Acta, 2008, 395, 84-88.	1.1	4
75	Inflammatory process and virgin olive oil phenols: modulation of platelet aggregation and metalloprotease-9 expression in monocytes. Planta Medica, 2008, 74, .	1.3	0
76	Age-related changes in bile acid synthesis and hepatic nuclear receptor expression. European Journal of Clinical Investigation, 2007, 37, 501-508.	3.4	52
77	The pharmacological exploitation of cholesterol 7Î±-hydroxylase, the key enzyme in bile acid synthesis: from binding resins to chromatin remodelling to reduce plasma cholesterol. , 2007, 116, 449-472.		57
78	Lipid sensing and lipid sensors. Cellular and Molecular Life Sciences, 2007, 64, 2477-2491.	5.4	30
79	310 Hepatic expression of PPAR-Î³ coactivator 1 (PGC-1) is reduced in human cholelithiasis. Journal of Hepatology, 2006, 44, S120.	3.7	0
80	Tu-P8:330 Nuclear factor of activated T-cells (NFAT) couples innate immunity programming to cholesterol metabolism in monocyte-macrophages. Atherosclerosis Supplements, 2006, 7, 257.	1.2	0
81	Minor Components of Olive Oil Modulate Proatherogenic Adhesion Molecules Involved in Endothelial Activation. Journal of Agricultural and Food Chemistry, 2006, 54, 3259-3264.	5.2	107
82	Decreased hepatic expression of PPAR-gamma coactivator-1 in cholesterol cholelithiasis. European Journal of Clinical Investigation, 2006, 36, 170-175.	3.4	33
83	A minimally invasive technique for the evaluation of the regulatory steps of the two major pathways of bile acid synthesis. Clinica Chimica Acta, 2005, 355, 23-31.	1.1	9
84	Lipid-activated nuclear receptors: from gene transcription to the control of cellular metabolism. European Journal of Lipid Science and Technology, 2004, 106, 432-450.	1.5	10
85	Bile acid signaling to the nucleus: finding new connections in the transcriptional regulation of metabolic pathways. Biochimie, 2004, 86, 771-778.	2.6	17
86	LXR (liver X receptor) and HNF-4 (hepatocyte nuclear factor-4): key regulators in reverse cholesterol transport. Biochemical Society Transactions, 2004, 32, 92-96.	3.4	54
87	In vivo evaluation of the two metabolic pathways of cholesterol catabolism in normal human subjects and in patients with liver disease. Journal of Hepatology, 2003, 38, 196.	3.7	0
88	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. Journal of Biological Chemistry, 2003, 278, 39124-39132.	3.4	187
89	Suppression of bile acid synthesis, but not of hepatic cholesterol 7Î±-hydroxylase expression, by obstructive cholestasis in humans. Hepatology, 2001, 34, 234-242.	7.3	31
90	The Negative Effects of Bile Acids and Tumor Necrosis Factor-Î± on the Transcription of Cholesterol 7Î±-Hydroxylase Gene (CYP7A1) Converge to Hepatic Nuclear Factor-4. Journal of Biological Chemistry, 2001, 276, 30708-30716.	3.4	166

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91	Identification and characterization of cis-acting elements conferring insulin responsiveness on hamster cholesterol 7Î±-hydroxylase gene promoter. Biochemical Journal, 2000, 347, 147.	3.7	9
92	Suppression of in vivo bile acid synthesis, but not of in vitro cholesterol 7Î±-hydroxylase expression, by biliary obstruction in humans. Journal of Hepatology, 2000, 32, 121.	3.7	0
93	Fibrates suppress bile acid synthesis via PPARÎ±-mediated down-regulation of cholesterol 7Î±-hydroxylase and sterol 27-hydroxylase gene expression. Atherosclerosis, 1999, 144, 23.	0.8	1
94	Lipid peroxidation during aging in watanabe rabbits as determined by lipoprotein and tissue oxysterols. Atherosclerosis, 1999, 144, 48.	0.8	0
95	Regulation of the Hamster Cholesterol 7Î±-Hydroxylase Gene (CYP7A): Prevalence of Negative over Positive Transcriptional Control. Biochemical and Biophysical Research Communications, 1996, 226, 663-671.	2.1	12
96	Clinical and biochemical screening for Smithâ€“Lemliâ€“Opitz syndrome. Acta Paediatrica, International Journal of Paediatrics, 1996, 85, 937-942.	1.5	24
97	Plasma lipoproteins and cholesterol metabolism in Yoshida rats: An animal model of spontaneous hyperlipemia. Life Sciences, 1992, 50, 1913-1924.	4.3	20
98	Effect of natural and structurally modified bile acids on cholesterol metabolizing enzymes in rat liver microsomes. II. Chemistry and Physics of Lipids, 1991, 57, 97-101.	3.2	1
99	Effect of natural and structurally modified bile acids on cholesterol metabolizing enzymes in rat liver microsomes. Chemistry and Physics of Lipids, 1989, 51, 119-126.	3.2	3
100	The effect of etofibrate on cholesterol and bile acid metabolism in the hamster. Pharmacological Research, 1989, 21, 567-576.	7.1	9
101	Alterations in high-density lipoprotein subfractions during postprandial lipidaemia induced by fat with and without ethanol. Clinical Science, 1988, 75, 135-142.	4.3	23
102	Effect of tauroursodeoxycholate feeding, with or without taurine supplementation on hepatic bile acids and cholesterol metabolism in the hamster. Pharmacological Research Communications, 1987, 19, 327-339.	0.2	6
103	Taurine increases bile acid pool size and reduces bile saturation index in the hamster. Journal of Lipid Research, 1987, 28, 1021-1027.	4.2	72
104	Taurine increases bile acid pool size and reduces bile saturation index in the hamster. Journal of Lipid Research, 1987, 28, 1021-7.	4.2	55