

Daniele Naviglio

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/91781/publications.pdf>

Version: 2024-02-01

87
papers

2,488
citations

201674

27
h-index

223800

46
g-index

89
all docs

89
docs citations

89
times ranked

3522
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of Ultrasound in Food Science and Technology: A Perspective. <i>Foods</i> , 2018, 7, 164.	4.3	245
2	Short-Chain Fatty Acids and Lipopolysaccharide as Mediators Between Gut Dysbiosis and Amyloid Pathology in Alzheimer's Disease. <i>Journal of Alzheimer's Disease</i> , 2020, 78, 683-697.	2.6	183
3	The Natural cAMP Elevating Compound Forskolin in Cancer Therapy: Is It Time?. <i>Journal of Cellular Physiology</i> , 2017, 232, 922-927.	4.1	112
4	Effects of the regular consumption of wholemeal wheat foods on cardiovascular risk factors in healthy people. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2010, 20, 186-194.	2.6	100
5	Relationships between food and diseases: What to know to ensure food safety. <i>Food Research International</i> , 2020, 137, 109414.	6.2	94
6	Bioavailability and pharmacokinetic profile of grape pomace phenolic compounds in humans. <i>Archives of Biochemistry and Biophysics</i> , 2018, 646, 1-9.	3.0	93
7	Lactic dehydrogenase and cancer an overview. <i>Frontiers in Bioscience - Landmark</i> , 2015, 20, 1234-1249.	3.0	83
8	Rapid Solid-Liquid Dynamic Extraction (RSLDE): A Powerful and Greener Alternative to the Latest Solid-Liquid Extraction Techniques. <i>Foods</i> , 2019, 8, 245.	4.3	81
9	Effects of whole-grain cereal foods on plasma short chain fatty acid concentrations in individuals with the metabolic syndrome. <i>Nutrition</i> , 2016, 32, 217-221.	2.4	77
10	Naviglio's Principle and Presentation of an Innovative Solid-Liquid Extraction Technology: Extractor Naviglio®. <i>Analytical Letters</i> , 2003, 36, 1647-1659.	1.8	68
11	Characterization of High Purity Lycopene from Tomato Wastes Using a New Pressurized Extraction Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 6227-6231.	5.2	58
12	Supercritical fluid extraction of α - and β -acids from hops compared to cyclically pressurized solid-liquid extraction. <i>Journal of Supercritical Fluids</i> , 2013, 84, 113-120.	3.2	49
13	Metals loads into the Mediterranean Sea: estimate of Sarno River inputs and ecological risk. <i>Ecotoxicology</i> , 2013, 22, 295-307.	2.4	48
14	Extraction of pure lycopene from industrial tomato by-products in water using a new high-pressure process. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 2414-2420.	3.5	45
15	Grape pomace polyphenols improve insulin response to a standard meal in healthy individuals: A pilot study. <i>Clinical Nutrition</i> , 2019, 38, 2727-2734.	5.0	43
16	Determination of cholesterol in Italian chicken eggs. <i>Food Chemistry</i> , 2012, 132, 701-708.	8.2	41
17	Supercritical fluid extraction of pyrethrins from pyrethrum flowers (<i>Chrysanthemum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 107 Supercritical Fluids, 2017, 119, 104-112.	3.2	40
18	Drug Release of Hybrid Materials Containing Fe(II)Citrate Synthesized by Sol-Gel Technique. <i>Materials</i> , 2018, 11, 2270.	2.9	37

#	ARTICLE	IF	CITATIONS
19	Antioxidant addition to prevent lipid and protein oxidation in chicken meat mixed with supercritical extracts of <i>Echinacea angustifolia</i> . <i>Journal of Supercritical Fluids</i> , 2012, 72, 198-204.	3.2	36
20	Comparative Studies on Different Citrus Cultivars: A Revaluation of Waste Mandarin Components. <i>Antioxidants</i> , 2020, 9, 517.	5.1	36
21	Determination of the Wax Ester Content in Olive Oils. Improvement in the Method Proposed by EEC Regulation 183/93. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 202-205.	5.2	35
22	Hydrocolloid-Based Coatings are Effective at Reducing Acrylamide and Oil Content of French Fries. <i>Coatings</i> , 2018, 8, 147.	2.6	34
23	Proline- ¹³ C-Amino-Ester Dipeptides as Efficient Catalysts for Enantioselective Direct Aldol Reaction in Aqueous Medium. <i>Journal of Organic Chemistry</i> , 2009, 74, 9562-9565.	3.2	33
24	A cyclically pressurised soaking process for the hydration and aromatisation of cannellini beans. <i>Journal of Food Engineering</i> , 2013, 116, 765-774.	5.2	33
25	Analysis and Comparison of the Antioxidant Component of <i>Portulaca Oleracea</i> Leaves Obtained by Different Solid-Liquid Extraction Techniques. <i>Antioxidants</i> , 2017, 6, 64.	5.1	32
26	Study of the Grape Cryo-Maceration Process at Different Temperatures. <i>Foods</i> , 2018, 7, 107.	4.3	30
27	Mechanical Processing of <i>Hermetia illucens</i> Larvae and <i>Bombyx mori</i> Pupae Produces Oils with Antimicrobial Activity. <i>Animals</i> , 2021, 11, 783.	2.3	30
28	Rapid Solid-Liquid Dynamic Extraction (RSLDE): a New Rapid and Greener Method for Extracting Two Steviol Glycosides (Stevioside and Rebaudioside A) from Stevia Leaves. <i>Plant Foods for Human Nutrition</i> , 2017, 72, 141-148.	3.2	29
29	Rapid determination of esterified glycerol and glycerides in triglyceride fats and oils by means of periodate method after transesterification. <i>Food Chemistry</i> , 2007, 102, 399-405.	8.2	27
30	Diastereo- and Enantioselective Direct Aldol Reactions in Aqueous Medium: A New Highly Efficient Proline-Sugar Chimeric Catalyst. <i>Advanced Synthesis and Catalysis</i> , 2011, 353, 1443-1446.	4.3	27
31	Production of toxic metabolites by two strains of <i>Lasiodiplodia theobromae</i> , isolated from a coconut tree and a human patient. <i>Mycologia</i> , 2018, 110, 642-653.	1.9	27
32	Effect of tomato by-products in the diet of Comisana sheep on composition and conjugated linoleic acid content of milk fat. <i>International Dairy Journal</i> , 2010, 20, 858-862.	3.0	26
33	Reduction in liver fat by dietary MUFA in type 2 diabetes is helped by enhanced hepatic fat oxidation. <i>Diabetologia</i> , 2016, 59, 2697-2701.	6.3	26
34	GC-MS approaches for the screening of metabolites produced by marine-derived <i>Aspergillus</i> . <i>Marine Chemistry</i> , 2018, 206, 19-33.	2.3	26
35	Sol-gel synthesis and thermal behavior of bioactive ferrous citrate-silica hybrid materials. <i>Journal of Thermal Analysis and Calorimetry</i> , 2018, 133, 1085-1092.	3.6	25
36	Antioxidant Properties of Pulp, Peel and Seeds of Phlegrean Mandarin (<i>Citrus reticulata</i> Blanco) at Different Stages of Fruit Ripening. <i>Antioxidants</i> , 2022, 11, 187.	5.1	24

#	ARTICLE	IF	CITATIONS
37	Sustainability: Obtaining Natural Dyes from Waste Matrices Using the Prickly Pear Peels of <i>Opuntia ficus-indica</i> (L.) Miller. <i>Agronomy</i> , 2020, 10, 528.	3.0	23
38	Secondary Metabolites Produced by <i>Macrophomina phaseolina</i> Isolated from <i>Eucalyptus globulus</i> . <i>Agriculture (Switzerland)</i> , 2020, 10, 72.	3.1	22
39	Secondary metabolites produced by grapevine strains of <i>Lasiodiplodia theobromae</i> grown at two different temperatures. <i>Mycologia</i> , 2019, 111, 466-476.	1.9	21
40	Improved Fumigation Process for Stored Foodstuffs by Using Phosphine in Sealed Chambers. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 331-338.	5.2	19
41	Laboratory Production of Lemon Liqueur (Limoncello) by Conventional Maceration and a Two-Syringe System To Illustrate Rapid Solid-Liquid Dynamic Extraction. <i>Journal of Chemical Education</i> , 2015, 92, 911-915.	2.3	18
42	Comparison Between the Kinetics of Conventional Maceration and A Cyclic Pressurization Extraction Process for the Production of Lemon Liqueur Using A Numerical Model. <i>Journal of Food Process Engineering</i> , 2017, 40, e12350.	2.9	18
43	New food approaches to reduce and/or eliminate increased gastric acidity related to gastroesophageal pathologies. <i>Nutrition</i> , 2018, 54, 26-32.	2.4	18
44	Rapid Analysis Procedures for Triglycerides and Fatty Acids as Pentyl and Phenethyl Esters for the Detection of Butter Adulteration Using Chromatographic Techniques. <i>Journal of Food Quality</i> , 2017, 2017, 1-11.	2.6	17
45	Talarodiolide, a New 12-Membered Macrodilide, and GC/MS Investigation of Culture Filtrate and Mycelial Extracts of <i>Talaromyces pinophilus</i> . <i>Molecules</i> , 2018, 23, 950.	3.8	17
46	Mathematical optimization of the green extraction of polyphenols from grape peels through a cyclic pressurization process. <i>Heliyon</i> , 2019, 5, e01526.	3.2	16
47	A biorefinery approach for the conversion of <i>Cynara cardunculus</i> biomass to active films. <i>Food Hydrocolloids</i> , 2022, 122, 107099.	10.7	16
48	Advances in Photodynamic Therapy of Cancer. <i>Current Cancer Therapy Reviews</i> , 2011, 7, 234-247.	0.3	15
49	OctoPartenopin: Identification and Preliminary Characterization of a Novel Antimicrobial Peptide from the Suckers of <i>Octopus vulgaris</i> . <i>Marine Drugs</i> , 2020, 18, 380.	4.6	15
50	Anticancer and Anti-Inflammatory Effects of Tomentosin: Cellular and Molecular Mechanisms. <i>Separations</i> , 2021, 8, 207.	2.4	14
51	A water extraction process for lycopene from tomato waste using a pressurized method: an application of a numerical simulation. <i>European Food Research and Technology</i> , 2019, 245, 1767-1775.	3.3	12
52	Reduction of De Novo Lipogenesis Mediates Beneficial Effects of Isoenergetic Diets on Fatty Liver: Mechanistic Insights from the MEDEA Randomized Clinical Trial. <i>Nutrients</i> , 2022, 14, 2178.	4.1	12
53	Effects of Baked Products Enriched with n-3 Fatty Acids, Foliates, β -glucans, and Tocopherol in Patients with Mild Mixed Hyperlipidemia. <i>Journal of the American College of Nutrition</i> , 2012, 31, 311-319.	1.8	11
54	Beneficial effects of <i>Trichoderma</i> genus microbes on qualitative parameters of <i>Brassica rapa</i> L. subsp. <i>sylvestris</i> L. Janch. var. <i>esculenta</i> Hort.. <i>European Food Research and Technology</i> , 2013, 236, 1063-1071.	3.3	11

#	ARTICLE	IF	CITATIONS
55	Comparison Between 2 Methods of Solid-Liquid Extraction for the Production of <i>Cinchona calisaya</i> Elixir: An Experimental Kinetics and Numerical Modeling Approach. <i>Journal of Food Science</i> , 2014, 79, E1704-12.	3.1	11
56	Study of the effects of a diet supplemented with active components on lipid and glycemic profiles. <i>Nutrition</i> , 2015, 31, 180-186.	2.4	11
57	Fatty Acids Produced by <i>Neofusicoccum vitifusiforme</i> and <i>N. parvum</i> , Fungi Associated with Grapevine <i>Botryosphaeria</i> Dieback. <i>Agriculture (Switzerland)</i> , 2018, 8, 189.	3.1	11
58	Comparison between Two Solid-Liquid Extraction Methods for the Recovery of Steviol Glycosides from Dried Stevia Leaves Applying a Numerical Approach. <i>Processes</i> , 2018, 6, 105.	2.8	11
59	Fatty Acids from <i>Paracentrotus lividus</i> Sea Urchin Shells Obtained via Rapid Solid Liquid Dynamic Extraction (RSLDE). <i>Separations</i> , 2019, 6, 50.	2.4	11
60	Iron (II) Citrate Complex as a Food Supplement: Synthesis, Characterization and Complex Stability. <i>Nutrients</i> , 2018, 10, 1647.	4.1	10
61	Fatty Acids from <i>Ganoderma lucidum</i> Spores: Extraction, Identification and Quantification. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 3907.	2.5	10
62	Study of the Kinetics of Extraction Process for The Production of Hemp Inflorescences Extracts by Means of Conventional Maceration (CM) and Rapid Solid-Liquid Dynamic Extraction (RSLDE). <i>Separations</i> , 2020, 7, 20.	2.4	9
63	Applications of chitosan as a functional food. , 2016, , 425-464.		8
64	Edible Films Made of Dried Olive Leaf Extract and Chitosan: Characterization and Applications. <i>Foods</i> , 2022, 11, 2078.	4.3	8
65	Application of a HRGC Method on Capillary Column Rtx [®] 65-TG for Triglyceride Analysis to Monitor Butter Purity. <i>Analytical Letters</i> , 2003, 36, 3063-3094.	1.8	7
66	FT-IR and GC-MS analyses of an antioxidant leaf essential oil from sage plants cultivated as an alternative to tobacco production. <i>Journal of Essential Oil Research</i> , 2019, 31, 138-144.	2.7	7
67	New chemical-physical properties of water after iterative procedure using hydrophilic polymers: The case of paper filter. <i>Journal of Molecular Liquids</i> , 2019, 296, 111808.	4.9	6
68	Recent Advances in the Chemical Composition and Biological Activities of Propolis. <i>Food Reviews International</i> , 2023, 39, 6078-6128.	8.4	6
69	Determination of Egg Number Added to Special Pasta by Means of Cholesterol Contained in Extracted Fat Using GC-FID. <i>Foods</i> , 2018, 7, 131.	4.3	5
70	Assessment of Copper and Heavy Metals in Family-Run Vineyard Soils and Wines of Campania Region, South Italy. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 8465.	2.6	5
71	Cytological Aspects on the Effects of a Nasal Spray Consisting of Standardized Extract of Citrus Lemon and Essential Oils in Allergic Rhinopathy. <i>ISRN Pharmaceutics</i> , 2012, 2012, 1-6.	1.0	4
72	Identification and Characterization of Nasal Polyposis and Mycoplasma Superinfection by Scanning Electron Microscopy and Nasal Cytology with Optical Microscopy: A Case Report. <i>Diagnostics</i> , 2019, 9, 174.	2.6	3

#	ARTICLE	IF	CITATIONS
73	Application of Analytical Chemistry to Foods and Food Technology. <i>Foods</i> , 2020, 9, 1296.	4.3	3
74	Preparation of an elixir from common juniper (<i>Juniperus communis</i> L.) berries: the new Naviglio Extractor versus the traditional maceration technique. <i>Food Manufacturing Efficiency</i> , 2009, 2, 41-47.	0.2	3
75	Reducing Phosphine after the Smoking Process Using an Oxidative Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 520-523.	5.2	2
76	Evaluation of Two Extraction Methods for the Analysis of Hydrophilic Low Molecular Weight Compounds from <i>Ganoderma lucidum</i> Spores and Antiproliferative Activity on Human Cell Lines. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 4033.	2.5	2
77	Antioxidant Activity of <i>Stryphnodendron rotundifolium</i> Mart. Stem Bark Fraction in an Iron Overload Model. <i>Foods</i> , 2021, 10, 2683.	4.3	2
78	Kinetics of Pressure Cycling Extraction of Solute from Leaves of Mate (<i>Ilex paraguariensis</i>) Dispersed in Water. <i>Chemical Engineering Communications</i> , 2017, 204, 406-413.	2.6	1
79	An Overview of Natural Beverages. , 2019, , 1-35.		1
80	The Influence of Polymer on Fe(II)Citrate Release from Hybrid Materials Synthesized via Sol-Gel. <i>Macromolecular Symposia</i> , 2020, 389, 1900057.	0.7	1
81	Study of Bioactive Materials Containing New Complex of Iron(II) Citrate. <i>Macromolecular Symposia</i> , 2020, 389, 1900079.	0.7	1
82	Surface Characterization of Composite Catalysts Prepared by Sol-Gel Route. <i>Macromolecular Symposia</i> , 2021, 395, .	0.7	1
83	Bad Cholesterol or "Bad" Science?. , 2016, 6, .		0
84	Spectroscopic, Thermal Analysis and Bioactivity Study of New Ferrous Citrate Based Materials Prepared by Sol-Gel Method. <i>Macromolecular Symposia</i> , 2020, 389, 1900084.	0.7	0
85	Chiral Separation of Diastereomeric and Enantiomeric Products Obtained by an Organic Reaction in Aqueous Media between Cyclohexanone and p-nitrobenzaldehyde by HPLC on Chiral Stationary Phase. <i>Macromolecular Symposia</i> , 2021, 395, 2000212.	0.7	0
86	Kinetics of Formation of Flavano-Glycosidic Ellagitannins (Acutissimin A and B) in Model Solutions Containing Medium Toasted Oak Chips and Catechin for Wine Aging. <i>Macromolecular Symposia</i> , 2021, 395, 2000211.	0.7	0
87	Hybrid Grapes for a Sustainable Viticulture in South Italy: Parentage Diagram Analysis and Metal Assessment in a Homemade Wine of Chambourcin Cultivar. <i>Sustainability</i> , 2021, 13, 12472.	3.2	0