

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	Recent Advances in the Chemical Composition and Biological Activities of Propolis. <i>Food Reviews International</i> , 2023, 39, 6078-6128.	8.4	6
2	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
3	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
4	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
5	Edible Films Made of Dried Olive Leaf Extract and Chitosan: Characterization and Applications. <i>Foods</i> , 2022, 11, 2078.	4.3	8
6	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
7	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
8	Surface Characterization of Composite Catalysts Prepared by Sol-gel Route. <i>Macromolecular Symposia</i> , 2021, 395, .	0.7	1
9	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
10	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
11	Anticancer and Anti-Inflammatory Effects of Tomentosin: Cellular and Molecular Mechanisms. <i>Separations</i> , 2021, 8, 207.	2.4	14
12	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
13	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
14	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
15	Application of Analytical Chemistry to Foods and Food Technology. <i>Foods</i> , 2020, 9, 1296.	4.3	3
16	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
17	Relationships between food and diseases: What to know to ensure food safety. <i>Food Research International</i> , 2020, 137, 109414.	6.2	94
18	Comparative Studies on Different Citrus Cultivars: A Reevaluation of Waste Mandarin Components. <i>Antioxidants</i> , 2020, 9, 517.	5.1	36

#	ARTICLE	IF	CITATIONS
19	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
20	Fatty Acids from <i>Ganoderma lucidum</i> Spores: Extraction, Identification and Quantification. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 3907.	2.5	10
21	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
22	Study of Bioactive Materials Containing New Complex of Iron(II) Citrate. <i>Macromolecular Symposia</i> , 2020, 389, 1900079.	0.7	1
23	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
24	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
25	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
26	Secondary Metabolites Produced by <i>Macrophomina phaseolina</i> Isolated from <i>Eucalyptus globulus</i> . <i>Agriculture (Switzerland)</i> , 2020, 10, 72.	3.1	22
27	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
28	An Overview of Natural Beverages. , 2019, , 1-35.		1
29	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
30	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
31	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
32	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
33	Identification and Characterization of Nasal Polyposis and <i>Mycoplasma</i> Superinfection by Scanning Electron Microscopy and Nasal Cytology with Optical Microscopy: A Case Report. <i>Diagnostics</i> , 2019, 9, 174.	2.6	3
34	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
35	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
36	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

#	ARTICLE	IF	CITATIONS
37	Bioavailability and pharmacokinetic profile of grape pomace phenolic compounds in humans. Archives of Biochemistry and Biophysics, 2018, 646, 1-9.	3.0	93
38	New food approaches to reduce and/or eliminate increased gastric acidity related to gastroesophageal pathologies. Nutrition, 2018, 54, 26-32.	2.4	18
39	Sol-gel synthesis and thermal behavior of bioactive ferrous citrate-silica hybrid materials. Journal of Thermal Analysis and Calorimetry, 2018, 133, 1085-1092.	3.6	25
40	Drug Release of Hybrid Materials Containing Fe(II) Citrate Synthesized by Sol-Gel Technique. Materials, 2018, 11, 2270.	2.9	37
41	Fatty Acids Produced by <i>Neofusicoccum vitifusiforme</i> and <i>N. parvum</i> , Fungi Associated with Grapevine Botryosphaeria Dieback. Agriculture (Switzerland), 2018, 8, 189.	3.1	11
42	Application of Ultrasound in Food Science and Technology: A Perspective. Foods, 2018, 7, 164.	4.3	245
43	Comparison between Two Solid-Liquid Extraction Methods for the Recovery of Steviol Glycosides from Dried Stevia Leaves Applying a Numerical Approach. Processes, 2018, 6, 105.	2.8	11
44	Iron (II) Citrate Complex as a Food Supplement: Synthesis, Characterization and Complex Stability. Nutrients, 2018, 10, 1647.	4.1	10
45	Hydrocolloid-Based Coatings are Effective at Reducing Acrylamide and Oil Content of French Fries. Coatings, 2018, 8, 147.	2.6	34
46	Determination of Egg Number Added to Special Pasta by Means of Cholesterol Contained in Extracted Fat Using GC-FID. Foods, 2018, 7, 131.	4.3	5
47	Production of toxic metabolites by two strains of <i>Lasiodiplodia theobromae</i> , isolated from a coconut tree and a human patient. Mycologia, 2018, 110, 642-653.	1.9	27
48	Talarodiolide, a New 12-Membered Macrodilide, and GC/MS Investigation of Culture Filtrate and Mycelial Extracts of <i>Talaromyces pinophilus</i> . Molecules, 2018, 23, 950.	3.8	17
49	Study of the Grape Cryo-Maceration Process at Different Temperatures. Foods, 2018, 7, 107.	4.3	30
50	GC-MS approaches for the screening of metabolites produced by marine-derived <i>Aspergillus</i> . Marine Chemistry, 2018, 206, 19-33.	2.3	26
51	Comparison Between the Kinetics of Conventional Maceration and A Cyclic Pressurization Extraction Process for the Production of Lemon Liqueur Using A Numerical Model. Journal of Food Process Engineering, 2017, 40, e12350.	2.9	18
52	Rapid Solid-Liquid Dynamic Extraction (RSLDE): a New Rapid and Greener Method for Extracting Two Steviol Glycosides (Stevioside and Rebaudioside A) from Stevia Leaves. Plant Foods for Human Nutrition, 2017, 72, 141-148.	3.2	29
53	Kinetics of Pressure Cycling Extraction of Solute from Leaves of Mate (<i>Ilex paraguariensis</i>) Dispersed in Water. Chemical Engineering Communications, 2017, 204, 406-413.	2.6	1
54	The Natural cAMP Elevating Compound Forskolin in Cancer Therapy: Is It Time?. Journal of Cellular Physiology, 2017, 232, 922-927.	4.1	112

#	ARTICLE	IF	CITATIONS
55	Supercritical fluid extraction of pyrethrins from pyrethrum flowers (<i>Chrysanthemum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 747 Supercritical Fluids, 2017, 119, 104-112.	3.2	40
56	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
57	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
58	Bad Cholesterol or "Bad" Science?. , 2016, 6, .		0
59	Applications of chitosan as a functional food. , 2016, , 425-464.		8
60	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
61	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
62	Lactic dehydrogenase and cancer an overview. <i>Frontiers in Bioscience - Landmark</i> , 2015, 20, 1234-1249.	3.0	83
63	Laboratory Production of Lemon Liqueur (Limoncello) by Conventional Maceration and a Two-Syringe System To Illustrate Rapid Solidâ€“Liquid Dynamic Extraction. <i>Journal of Chemical Education</i> , 2015, 92, 911-915.	2.3	18
64	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
65	Comparison Between 2 Methods of Solidâ€“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
66	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
67	Supercritical fluid extraction of α - and β -acids from hops compared to cyclically pressurized solidâ€“liquid extraction. <i>Journal of Supercritical Fluids</i> , 2013, 84, 113-120.	3.2	49
68	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
69	Metals loads into the Mediterranean Sea: estimate of Sarno River inputs and ecological risk. <i>Ecotoxicology</i> , 2013, 22, 295-307.	2.4	48
70	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
71	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
72	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

#	ARTICLE	IF	CITATIONS
73	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
74	Determination of cholesterol in Italian chicken eggs. <i>Food Chemistry</i> , 2012, 132, 701-708.	8.2	41
75	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
76	Advances in Photodynamic Therapy of Cancer. <i>Current Cancer Therapy Reviews</i> , 2011, 7, 234-247.	0.3	15
77	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
78	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
79	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
80	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
81	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
82	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
83	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
84	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
85	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
86	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
87	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