Fulvio Mattivi

List of Publications by Year
in descending order

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216	10,751	26630	38395
papers	citations	56 h-index	95 g-index

220	220	220	12574
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Metabolite Profiling of Grape:Â Flavonols and Anthocyanins. Journal of Agricultural and Food Chemistry, 2006, 54, 7692-7702.	5.2	537
2	The Case for Anthocyanin Consumption to Promote Human Health: A Review. Comprehensive Reviews in Food Science and Food Safety, 2013, 12, 483-508.	11.7	477
3	Evolution of gut microbiota composition from birth to 24 weeks in the INFANTMET Cohort. Microbiome, 2017, 5, 4.	11.1	390
4	Quantitation of Polyphenols in Different Apple Varieties. Journal of Agricultural and Food Chemistry, 2004, 52, 6532-6538.	5.2	388
5	Transcriptome and metabolite profiling reveals that prolonged drought modulates the phenylpropanoid and terpenoid pathway in white grapes (Vitis vinifera L.). BMC Plant Biology, 2016, 16, 67.	3.6	269
6	The stomach as a site for anthocyanins absorption from food 1. FEBS Letters, 2003, 544, 210-213.	2.8	267
7	A Versatile Targeted Metabolomics Method for the Rapid Quantification of Multiple Classes of Phenolics in Fruits and Beverages. Journal of Agricultural and Food Chemistry, 2012, 60, 8831-8840.	5.2	267
8	Advanced Knowledge of Three Important Classes of Grape Phenolics: Anthocyanins, Stilbenes and Flavonols. International Journal of Molecular Sciences, 2013, 14, 19651-19669.	4.1	266
9	Isolation, Characterization, and Evolution in Red Wine Vinification of Resveratrol Monomers. Journal of Agricultural and Food Chemistry, 1995, 43, 1820-1823.	5.2	227
10	The interaction of anthocyanins with bilitranslocase. Biochemical and Biophysical Research Communications, 2002, 296, 631-636.	2.1	187
11	Nutrimetabolomics: An Integrative Action for Metabolomic Analyses in Human Nutritional Studies. Molecular Nutrition and Food Research, 2019, 63, e1800384.	3.3	173
12	Ripening and Genotype Control Stilbene Accumulation in Healthy Grapes. Journal of Agricultural and Food Chemistry, 2008, 56, 11773-11785.	5.2	170
13	Fast Access of Some Grape Pigments to the Brain. Journal of Agricultural and Food Chemistry, 2005, 53, 7029-7034.	5.2	165
14	Antioxidant Activity of Phenolic Acids and Their Metabolites: Synthesis and Antioxidant Properties of the Sulfate Derivatives of Ferulic and Caffeic Acids and of the Acyl Glucuronide of Ferulic Acid. Journal of Agricultural and Food Chemistry, 2012, 60, 12312-12323.	5.2	157
15	Differences in the amount and structure of extractable skin and seed tannins amongst red grape varieties. Australian Journal of Grape and Wine Research, 2009, 15, 27-35.	2.1	155
16	Metabolite and transcript profiling of berry skin during fruit development elucidates differential regulation between Cabernet Sauvignon and Shiraz cultivars at branching points in the polyphenol pathway. BMC Plant Biology, 2014, 14, 188.	3.6	135
17	Profiling and Accurate Quantification of Rubus Ellagitannins and Ellagic Acid Conjugates Using Direct UPLC-Q-TOF HDMS and HPLC-DAD Analysis. Journal of Agricultural and Food Chemistry, 2010, 58, 4602-4616.	5.2	125
18	Fate of Microbial Metabolites of Dietary Polyphenols in Rats: Is the Brain Their Target Destination?. ACS Chemical Neuroscience, 2015, 6, 1341-1352.	3.5	118

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19	Profiling of Resveratrol Oligomers, Important Stress Metabolites, Accumulating in the Leaves of Hybrid Vitis vinifera (Merzling Ã— Teroldego) Genotypes Infected with Plasmopara viticola. Journal of Agricultural and Food Chemistry, 2011, 59, 5364-5375.	5.2	115
20	Ellagitannins from Rubus Berries for the Control of Gastric Inflammation: In Vitro and In Vivo Studies. PLoS ONE, 2013, 8, e71762.	2.5	109
21	Multi-Omics and Integrated Network Analyses Reveal New Insights into the Systems Relationships between Metabolites, Structural Genes, and Transcriptional Regulators in Developing Grape Berries (Vitis vinifera L.) Exposed to Water Deficit. Frontiers in Plant Science, 2017, 8, 1124.	3.6	108
22	Quantitative profiling of polar primary metabolites using hydrophilic interaction ultrahigh performance liquid chromatographyâ€“tandem mass spectrometry. Journal of Chromatography A, 2012, 1259, 121-127.	3.7	105
23	Tryptophan Metabolic Pathways Are Altered in Obesity and Are Associated With Systemic Inflammation. Frontiers in Immunology, 2020, 11, 557.	4.8	105
24	Contribution of Proanthocyanidins to the Peroxy Radical Scavenging Capacity of Some Italian Red Wines. Journal of Agricultural and Food Chemistry, 2000, 48, 1996-2002.	5.2	103
25	Resistance to Plasmopara viticola in a grapevine segregating population is associated with stilbenoid accumulation and with specific host transcriptional responses. BMC Plant Biology, 2011, 11, 114.	3.6	103
26	Metabolite profiling on apple volatile content based on solid phase microextraction and gas-chromatography time of flight mass spectrometry. Journal of Chromatography A, 2011, 1218, 4517-4524.	3.7	100
27	The stabilization of white wines by adsorption of phenolic compounds on chitin and chitosan. Food Research International, 1996, 29, 241-248.	6.2	97
28	New candidate genes for the fine regulation of the colour of grapes. Journal of Experimental Botany, 2015, 66, 4427-4440.	4.8	97
29	Combining traditional dietary assessment methods with novel metabolomics techniques: present efforts by the Food Biomarker Alliance. Proceedings of the Nutrition Society, 2017, 76, 619-627.	1.0	93
30	Synergistic antioxidant effect of catechin and malvidin 3-glucoside on free radical-initiated peroxidation of linoleic acid in micelles. Archives of Biochemistry and Biophysics, 2002, 408, 239-245.	3.0	88
31	Solid phase extraction oftrans-resveratrol from wines for HPLC analysis. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1993, 196, 522-525.	0.6	85
32	Determination of riboflavin, flavin mononucleotide and flavinâ€“adenine dinucleotide in wine and other beverages by high-performance liquid chromatography with fluorescence detection. Journal of Chromatography A, 1998, 823, 355-363.	3.7	84
33	Study of Sangiovese Wines Pigment Profile by UHPLC-MS/MS. Journal of Agricultural and Food Chemistry, 2012, 60, 10461-10471.	5.2	84
34	The influence of storage on the â€œchemical ageâ€•of red wines. Metabolomics, 2014, 10, 816-832.	3.0	84
35	A rapid LCâ€“MS/MS method for quantitative profiling of fatty acids, sterols, glycerolipids, glycerophospholipids and sphingolipids in grapes. Talanta, 2015, 140, 52-61.	5.5	82
36	Expression of the Stilbene Synthase (StSy) Gene from Grapevine in Transgenic White Poplar Results in High Accumulation of the Antioxidant Resveratrol Glucosides. Transgenic Research, 2004, 13, 203-214.	2.4	81

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37	Relationship of Changes in Rotundone Content during Grape Ripening and Winemaking to Manipulation of the â€˜Pepperyâ€™ Character of Wine. Journal of Agricultural and Food Chemistry, 2011, 59, 5565-5571.	5.2	81
38	Wine, Biodiversity, Technology, and Antioxidants. Annals of the New York Academy of Sciences, 2002, 957, 37-56.	3.8	80
39	A Metabolomic Approach to the Study of Wine Micro-Oxygenation. PLoS ONE, 2012, 7, e37783.	2.5	80
40	metaMS: An open-source pipeline for GCâ€“MS-based untargeted metabolomics. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2014, 966, 109-116.	2.3	76
41	LC-MS based global metabolite profiling of grapes: solvent extraction protocol optimisation. Metabolomics, 2012, 8, 175-185.	3.0	72
42	Determination of indole-3-acetic acid, tryptophan and other indoles in must and wine by high-performance liquid chromatography with fluorescence detection. Journal of Chromatography A, 1999, 855, 227-235.	3.7	71
43	Metabolomic profile in pancreatic cancer patients: a consensus-based approach to identify highly discriminating metabolites. Oncotarget, 2016, 7, 5815-5829.	1.8	68
44	Determination of cyanidin 3-glucoside in rat brain, liver and kidneys by UPLC/MS-MS and its application to a short-term pharmacokinetic study. Scientific Reports, 2016, 6, 22815.	3.3	67
45	Wine metabolomics reveals new sulfonated products in bottled white wines, promoted by small amounts of oxygen. Journal of Chromatography A, 2016, 1429, 155-165.	3.7	67
46	Host: Microbiome co-metabolic processing of dietary polyphenols â€“ An acute, single blinded, cross-over study with different doses of apple polyphenols in healthy subjects. Food Research International, 2018, 112, 108-128.	6.2	67
47	In Vitro Inhibition of Human cGMP-Specific Phosphodiesterase-5 by Polyphenols from Red Grapes. Journal of Agricultural and Food Chemistry, 2005, 53, 1960-1965.	5.2	65
48	Clarifying the Identity of the Main Ellagitannin in the Fruit of the Strawberry, Fragaria vesca and Fragaria ananassa Duch.. Journal of Agricultural and Food Chemistry, 2012, 60, 2507-2516.	5.2	65
49	Chemical composition of volatile aroma metabolites and their glycosylated precursors that can uniquely differentiate individual grape cultivars. Food Chemistry, 2015, 188, 309-319.	8.2	65
50	Identification of Biomarkers for Defense Response to Plasmopara viticola in a Resistant Grape Variety. Frontiers in Plant Science, 2017, 8, 1524.	3.6	65
51	Is There Room for Improving the Nutraceutical Composition of Apple?. Journal of Agricultural and Food Chemistry, 2015, 63, 2750-2759.	5.2	64
52	Two apples a day lower serum cholesterol and improve cardiometabolic biomarkers in mildly hypercholesterolemic adults: a randomized, controlled, crossover trial. American Journal of Clinical Nutrition, 2020, 111, 307-318.	4.7	63
53	Development of a fast and cost-effective gas chromatographyâ€“mass spectrometry method for the quantification of short-chain and medium-chain fatty acids in human biofluids. Analytical and Bioanalytical Chemistry, 2017, 409, 5555-5567.	3.7	61
54	Evolution of Ellagitannin Content and Profile during Fruit Ripening in Fragaria spp.. Journal of Agricultural and Food Chemistry, 2013, 61, 8597-8607.	5.2	60

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55	Comparing Wild American Grapes with Vitis vinifera: A Metabolomics Study of Grape Composition. Journal of Agricultural and Food Chemistry, 2015, 63, 6823-6834.	5.2	60
56	High-performance liquid chromatographic determination of the riboflavin concentration in white wines for predicting their resistance to light. Journal of Chromatography A, 2000, 888, 121-127.	3.7	59
57	Analysis of the phenolic composition of fungusâ€resistant grape varieties cultivated in Italy and Germany using UHPLCâ€MS/MS. Journal of Mass Spectrometry, 2014, 49, 860-869.	1.6	58
58	Transport and bioactivity of cyanidin 3-glucoside into the vascular endothelium. Free Radical Biology and Medicine, 2012, 52, 1750-1759.	2.9	57
59	Quantitative metabolic profiling of grape, apple and raspberry volatile compounds (VOCs) using a GC/MS/MS method. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2014, 966, 132-139.	2.3	57
60	Regional features of northern Italian sparkling wines, identified using solid-phase micro extraction and comprehensive two-dimensional gas chromatography coupled with time-of-flight mass spectrometry. Food Chemistry, 2016, 208, 68-80.	8.2	56
61	Proanthocyanidin profile and antioxidant capacity of Brazilian Vitis vinifera red wines. Food Chemistry, 2011, 126, 213-220.	8.2	55
62	Phenolic profile and effect of regular consumption of Brazilian red wines on in vivo antioxidant activity. Journal of Food Composition and Analysis, 2013, 31, 31-40.	3.9	55
63	Grapevine cell early activation of specific responses to DIMEB, a resveratrol elicitor. BMC Genomics, 2009, 10, 363.	2.8	54
64	Combining intensity correlation analysis and MALDI imaging to study the distribution of flavonols and dihydrochalcones in Golden Delicious apples. Journal of Experimental Botany, 2012, 63, 1123-1133.	4.8	54
65	Identification and quantification of flavonol glycosides in cultivated blueberry cultivars. Journal of Food Composition and Analysis, 2012, 25, 9-16.	3.9	54
66	Effects of Elicitors, Viticultural Factors, and Enological Practices on Resveratrol and Stilbenes in Grapevine and Wine. Mini-Reviews in Medicinal Chemistry, 2012, 12, 1366-1381.	2.4	54
67	Exceptionally Fast Uptake and Metabolism of Cyanidin 3-Glucoside by Rat Kidneys and Liver. Journal of Natural Products, 2011, 74, 1049-1054.	3.0	52
68	Studying the effect of storage conditions on the metabolite content of red wine using HILIC LCâ€“MS based metabolomics. Food Chemistry, 2016, 197, 1331-1340.	8.2	52
69	White Wine Phenolics Are Absorbed and Extensively Metabolized in Humans. Journal of Agricultural and Food Chemistry, 2009, 57, 2711-2718.	5.2	51
70	Stilbenes and Tyrosol as Target Compounds in the Assessment of Antioxidant and Hypolipidemic Activity of Vitis vinifera Red Wines from Southern Brazil. Journal of Agricultural and Food Chemistry, 2011, 59, 7954-7961.	5.2	51
71	The impact of SO2 on wine flavanols and indoles in relation to wine style and age. Scientific Reports, 2018, 8, 858.	3.3	51
72	Food intake biomarkers for apple, pear, and stone fruit. Genes and Nutrition, 2018, 13, 29.	2.5	51

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73	Major Phytochemicals in Apple Cultivars:â€‰ Contribution to Peroxyl Radical Trapping Efficiency. Journal of Agricultural and Food Chemistry, 2005, 53, 3377-3382.	5.2	50
74	Development of a targeted method for twenty-three metabolites related to polyphenol gut microbial metabolism in biological samples, using SPE and UHPLCâ€“ESI-MS/MS. Talanta, 2014, 128, 221-230.	5.5	49
75	Metabolic Profiling of Human Plasma and Urine, Targeting Tryptophan, Tyrosine and Branched Chain Amino Acid Pathways. Metabolites, 2019, 9, 261.	2.9	49
76	Concentration and Mean Degree of Polymerization ofRubusEllagitannins Evaluated by Optimized Acid Methanolysis. Journal of Agricultural and Food Chemistry, 2006, 54, 4469-4475.	5.2	47
77	Stability-based biomarker selection. Analytica Chimica Acta, 2011, 705, 15-23.	5.4	47
78	Biomarkers of food intake for nuts and vegetable oils: an extensive literature search. Genes and Nutrition, 2019, 14, 7.	2.5	47
79	An oligostilbene from vitis roots. Phytochemistry, 1995, 38, 1501-1504.	2.9	46
80	Development of reliable analytical tools for evaluating the influence of reductive winemaking on the quality of Lugana wines. Analytica Chimica Acta, 2012, 732, 194-202.	5.4	44
81	Hepatic uptake of grape anthocyanins and the role of bilitranslocase. Food Research International, 2005, 38, 953-960.	6.2	42
82	A survey of ellagitannin content in raspberry and blackberry cultivars grown in Trentino (Italy). European Food Research and Technology, 2008, 226, 817-824.	3.3	42
83	LC-MS/MS analysis of free fatty acid composition and other lipids in skins and seeds of Vitis vinifera grape cultivars. Food Research International, 2019, 125, 108556.	6.2	42
84	Use of Untargeted Liquid Chromatographyâ€“Mass Spectrometry Metabolome To Discriminate Italian Monovarietal Red Wines, Produced in Their Different Terroirs. Journal of Agricultural and Food Chemistry, 2020, 68, 13353-13366.	5.2	41
85	Food intake biomarkers for berries and grapes. Genes and Nutrition, 2020, 15, 17.	2.5	39
86	Effective analysis of rotundone at belowâ€‰threshold levels in red and white wines using solidâ€‰phase microextraction gas chromatography/tandem mass spectrometry. Rapid Communications in Mass Spectrometry, 2011, 25, 483-488.	1.5	38
87	Volatiles that encode host-plant quality in the grapevine moth. Phytochemistry, 2011, 72, 1999-2005.	2.9	36
88	Strawberry tannins inhibit IL-8 secretion in a cell model of gastric inflammation. Pharmacological Research, 2016, 111, 703-712.	7.1	36
89	Red wine prevents the postprandial increase in plasma cholesterol oxidation products: a pilot study. British Journal of Nutrition, 2011, 105, 1718-1723.	2.3	35
90	Do white grapes really exist?. Food Research International, 2015, 69, 21-25.	6.2	35

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91	Towards an open grapevine information system. Horticulture Research, 2016, 3, 16056.	6.3	34
92	Complementary Untargeted and Targeted Metabolomics for Differentiation of Extra Virgin Olive Oils of Different Origin of Purchase Based on Volatile and Phenolic Composition and Sensory Quality. Molecules, 2019, 24, 2896.	3.8	33
93	Intestinal Organoids: A Tool for Modelling Dietâ€“Microbiomeâ€“Host Interactions. Trends in Endocrinology and Metabolism, 2020, 31, 848-858.	7.1	33
94	Hydrophilic interaction ultra performance liquid chromatography retention prediction under gradient elution. Analytical and Bioanalytical Chemistry, 2012, 404, 701-709.	3.7	32
95	A benchmark spikeâ€in data set for biomarker identification in metabolomics. Journal of Chemometrics, 2012, 26, 16-24.	1.3	32
96	The Fate oftrans-Caftaric Acid Administered into the Rat Stomach. Journal of Agricultural and Food Chemistry, 2007, 55, 1604-1611.	5.2	30
97	Discovery of Intake Biomarkers of Lentils, Chickpeas, and White Beans by Untargeted LCâ€“MS Metabolomics in Serum and Urine. Molecular Nutrition and Food Research, 2020, 64, e1901137.	3.3	30
98	MetaDB a Data Processing Workflow in Untargeted MS-Based Metabolomics Experiments. Frontiers in Bioengineering and Biotechnology, 2014, 2, 72.	4.1	29
99	Quantification of Urinary Phenyl-Î³-Valerolactones and Related Valeric Acids in Human Urine on Consumption of Apples. Metabolites, 2019, 9, 254.	2.9	29
100	Urinary metabolomic profiling to identify biomarkers of a flavonoid-rich and flavonoid-poor fruits and vegetables diet in adults: the FLAVURS trial. Metabolomics, 2016, 12, 1.	3.0	28
101	ONS: an ontology for a standardized description of interventions and observational studies in nutrition. Genes and Nutrition, 2018, 13, 12.	2.5	28
102	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
103	Discovery and Validation of Banana Intake Biomarkers Using Untargeted Metabolomics in Human Intervention and Cross-sectional Studies. Journal of Nutrition, 2019, 149, 1701-1713.	2.9	27
104	Profiling and accurate quantification of trans-resveratrol, trans-piceid, trans-pterostilbene and 11 viniferins induced by Plasmopara viticola in partially resistant grapevine leaves. Australian Journal of Grape and Wine Research, 2012, 18, 11-19.	2.1	26
105	Phenolic profile, chemical relationship and antifungal activity of Andean Hypericum species. Industrial Crops and Products, 2018, 112, 32-37.	5.2	26
106	Untargeted Metabolomics Analytical Strategy Based on Liquid Chromatography/Electrospray Ionization Linear Ion Trap Quadrupole/Orbitrap Mass Spectrometry for Discovering New Polyphenol Metabolites in Human Biofluids after Acute Ingestion of Vaccinium myrtillus Berry Supplement. Journal of the American Society for Mass Spectrometry, 2019, 30, 381-402.	2.8	26
107	Identification of intermediates involved in the biosynthetic pathway of 3-mercaptohexan-1-ol conjugates in yellow passion fruit (Passiflora edulis f. flavicarpa). Phytochemistry, 2012, 77, 287-293.	2.9	25
108	Neuroprotective effects of a polyphenolic white grape juice extract in a mouse model of experimental autoimmune encephalomyelitis. FÃ¬toterapÃ¬Ã¢, 2015, 103, 171-186.	2.2	25

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109	Saccharomyces cerevisiae and Torulaspora delbrueckii Intra- and Extra-Cellular Aromatic Amino Acids Metabolism. Journal of Agricultural and Food Chemistry, 2019, 67, 7942-7953.	5.2	25
110	Overall dietary polyphenol intake in a bowl of strawberries: The influence of Fragaria spp. in nutritional studies. Journal of Functional Foods, 2015, 18, 1057-1069.	3.4	24
111	Core Microbiota and Metabolome of Vitis vinifera L. cv. Corvina Grapes and Musts. Frontiers in Microbiology, 2017, 8, 457.	3.5	24
112	Lipid Profiling and Stable Isotopic Data Analysis for Differentiation of Extra Virgin Olive Oils Based on Their Origin. Molecules, 2020, 25, 4.	3.8	24
113	Apple Can Act as Anti-Aging on Yeast Cells. Oxidative Medicine and Cellular Longevity, 2012, 2012, 1-8.	4.0	23
114	A novel model to study the biological effects of red wine at the molecular level. British Journal of Nutrition, 2007, 97, 1053-1058.	2.3	21
115	Reversal of radiocontrast medium toxicity in human renal proximal tubular cells by white grape juice extract. Chemico-Biological Interactions, 2015, 229, 17-25.	4.0	21
116	Nutraceutical Improvement Increases the Protective Activity of Broccoli Sprout Juice in a Human Intestinal Cell Model of Gut Inflammation. Pharmaceuticals, 2016, 9, 48.	3.8	21
117	Peroxyl radical trapping activity of anthocyanins and generation of free radical intermediates. Free Radical Research, 2007, 41, 854-859.	3.3	20
118	Metabonomic investigation of rat tissues following intravenous administration of cyanidin 3-glucoside at a physiologically relevant dose. Metabolomics, 2013, 9, 88-100.	3.0	20
119	Anticancer activity of flavonol and flavan-3-ol rich extracts fromCroton celtidifoliuslatex. Pharmaceutical Biology, 2013, 51, 737-743.	2.9	20
120	Metabolite profiling elucidates communalities and differences in the polyphenol biosynthetic pathways of red and white Muscat genotypes. Plant Physiology and Biochemistry, 2015, 86, 24-33.	5.8	20
121	Phytochemicals in Legumes: A Qualitative Reviewed Analysis. Journal of Agricultural and Food Chemistry, 2020, 68, 13486-13496.	5.2	20
122	Biomarkers of intake for tropical fruits. Genes and Nutrition, 2020, 15, 11.	2.5	20
123	Two apples a day modulate human:microbiome co-metabolic processing of polyphenols, tyrosine and tryptophan. European Journal of Nutrition, 2020, 59, 3691-3714.	3.9	20
124	From grape berries to wines: drought impacts on key secondary metabolites. Oeno One, 2020, 54, 569-582.	1.4	20
125	Stable Free Radicals and Peroxyl Radical Trapping Capacity in Red Wines. Journal of Agricultural and Food Chemistry, 2004, 52, 6151-6155.	5.2	19
126	Preliminary sensory characterisation of the diverse astringency of single cultivar Italian red wines and correlation of subâ€qualities with chemical composition. Australian Journal of Grape and Wine Research, 2020, 26, 233-246.	2.1	19

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127	Retention prediction of a set of amino acids under gradient elution conditions in hydrophilic interaction liquid chromatography. Journal of Separation Science, 2012, 35, 376-383.	2.5	18
128	Diversity of Italian red wines: A study by enological parameters, color, and phenolic indices. Food Research International, 2021, 143, 110277.	6.2	18
129	The metabolomic profile of red non- V. vinifera genotypes. Food Research International, 2017, 98, 10-19.	6.2	17
130	Myrtle Seeds (Myrtus communis L.) as a Rich Source of the Bioactive Ellagitannins Oenothein B and Eugeniflorin D₂. ACS Omega, 2019, 4, 15966-15974.	3.5	17
131	Development of a metabolites risk score for one-year mortality risk prediction in pancreatic adenocarcinoma patients. Oncotarget, 2016, 7, 8968-8978.	1.8	17
132	Influence of Storage Conditions on the Composition of Red Wines. ACS Symposium Series, 2015, , 29-49.	0.5	16
133	Grapevine and Wine Metabolomics-Based Guidelines for FAIR Data and Metadata Management. Metabolites, 2021, 11, 757.	2.9	16
134	Liquid Chromatographyâ€“Mass Spectrometry-Based Metabolomics for Understanding the Compositional Changes Induced by Oxidative or Anoxic Storage of Red Wines. Journal of Agricultural and Food Chemistry, 2020, 68, 13367-13379.	5.2	15
135	Longitudinal relationship of amino acids and indole metabolites with long-term body mass index and cardiometabolic risk markers in young individuals. Scientific Reports, 2020, 10, 6399.	3.3	15
136	LCâ€“MS untargeted approach showed that methyl jasmonate application on Vitis labrusca L. grapes increases phenolics at subtropical Brazilian regions. Metabolomics, 2020, 16, 18.	3.0	15
137	Analytical metabolomics-based approaches to pancreatic cancer. TrAC - Trends in Analytical Chemistry, 2014, 55, 94-116.	11.4	13
138	White wine light-strike fault: A comparison between flint and green glass bottles under the typical supermarket conditions. Food Packaging and Shelf Life, 2020, 24, 100492.	7.5	13
139	The Moringin/Î±-CD Pretreatment Induces Neuroprotection in an In Vitro Model of Alzheimerâ€™s Disease: A Transcriptomic Study. Current Issues in Molecular Biology, 2021, 43, 197-214.	2.4	13
140	Metabolomic Characterization of Commercial, Old, and Red-Fleshed Apple Varieties. Metabolites, 2021, 11, 378.	2.9	13
141	A new linear dichroism approach for determining solute orientations within anionic micelles. Journal of the American Chemical Society, 1986, 108, 1679-1684.	13.7	12
142	D-optimal design of an untargeted HS-SPME-GC-TOF metabolite profiling method. Analyst, The, 2012, 137, 3725.	3.5	12
143	Extracts From Hypericum hircinum subsp. majus Exert Antifungal Activity Against a Panel of Sensitive and Drug-Resistant Clinical Strains.. Frontiers in Pharmacology, 2018, 9, 382.	3.5	12
144	Kinetic investigations of sulfite addition to flavanols. Scientific Reports, 2020, 10, 12792.	3.3	12

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145	Urine Metabolome Profiling Reveals Imprints of Food Heating Processes after Dietary Intervention with Differently Cooked Potatoes. Journal of Agricultural and Food Chemistry, 2020, 68, 6122-6131.	5.2	12
146	Data sharing in PredRet for accurate prediction of retention time: Application to plant food bioactive compounds. Food Chemistry, 2021, 357, 129757.	8.2	12
147	Association between the indole pathway of tryptophan metabolism and subclinical depressive symptoms in obesity: a preliminary study. International Journal of Obesity, 2022, 46, 885-888.	3.4	12
148	A Screening of Native (Poly)phenols and Gutâ€Related Metabolites on 3D HCT116 Spheroids Reveals Gut Health Benefits of a Flavanâ€3â€ol Metabolite. Molecular Nutrition and Food Research, 2022, 66, e2101043.	3.3	12
149	Optimization of a Method Based on the Simultaneous Measurement of Acoustic and Mechanical Properties of Winegrape Seeds for the Determination of the Ripening Stage. Journal of Agricultural and Food Chemistry, 2012, 60, 9006-9016.	5.2	11
150	Aromatic complexity in Verdicchio wines: a case study. Oeno One, 2019, 53, .	1.4	11
151	A biomechanical investigation of different screw head designs for vertebral derotation in scoliosis surgery. Spine Journal, 2017, 17, 1171-1179.	1.3	10
152	Methyl Salicylate Glycosides in Some Italian Varietal Wines. Molecules, 2019, 24, 3260.	3.8	10
153	On sample preparation methods for fermented beverage VOCs profiling by GCxGC-TOFMS. Metabolomics, 2020, 16, 102.	3.0	10
154	Improving the Phloroglucinolysis Protocol and Characterization of Sagrantino Wines Proanthocyanidins. Molecules, 2021, 26, 1087.	3.8	10
155	Modeling grape taste and mouthfeel from chemical composition. Food Chemistry, 2022, 371, 131168.	8.2	10
156	The effects of leaf removal and artificial shading on the composition of Chardonnay and Pinot noir grapes. Oeno One, 2020, 54, 761-777.	1.4	10
157	Stable free radicals as ubiquitous components of red wines. Free Radical Research, 2001, 35, 933-939.	3.3	9
158	Leaf-associated bacteria from transgenic white poplar producing resveratrol-like compounds: isolation, molecular characterization, and evaluation of oxidative stress tolerance. Canadian Journal of Microbiology, 2009, 55, 829-840.	1.7	9
159	Metabolite profiling of wines made from disease-tolerant varieties. European Food Research and Technology, 2019, 245, 2039-2052.	3.3	9
160	The Immunomodulating Activities of Resveratrol Glucosides in Humans. Recent Patents on Food, Nutrition & Agriculture, 2011, 3, 81-90.	0.9	9
161	Determination and Confirmation of Nicotinic Acid and Its Analogues and Derivates in Pear and Apple Blossoms Using High-Performance Liquid Chromatographyâ^'Diode Arrayâ^'Electrospray Ionization Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2009, 57, 10038-10043.	5.2	8
162	LC-MS Untargeted Protocol for the Analysis of Wine. Methods in Molecular Biology, 2018, 1738, 225-235.	0.9	8

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