

Fulvio Mattivi

List of Publications by Year in descending order

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Version: 2024-02-01

216
papers

10,751
citations

30551

56
h-index

43601

95
g-index

220
all docs

220
docs citations

220
times ranked

13642
citing authors

#	ARTICLE	IF	CITATIONS
1	Investigation of Brazilian grape juice metabolomic profile changes caused by methyl jasmonate pre-harvest treatment. <i>International Journal of Food Science and Technology</i> , 2023, 58, 3224-3233.	1.3	4
2	Modeling grape taste and mouthfeel from chemical composition. <i>Food Chemistry</i> , 2022, 371, 131168.	4.2	10
3	Sustainable Technological Methods for the Extraction of Phytochemicals from Citrus Byproducts. <i>Methods in Molecular Biology</i> , 2022, 2396, 19-27.	0.4	1
4	Analysis of Grape Volatiles Using Atmospheric Pressure Ionization Gas Chromatography Mass Spectrometry-Based Metabolomics. <i>Methods in Molecular Biology</i> , 2022, 2396, 117-136.	0.4	1
5	Association between the indole pathway of tryptophan metabolism and subclinical depressive symptoms in obesity: a preliminary study. <i>International Journal of Obesity</i> , 2022, 46, 885-888.	1.6	12
6	Application of a Target-Guided Data Processing Approach in Saturated Peak Correction of GC-MS Analysis. <i>Analytical Chemistry</i> , 2022, 94, 1941-1948.	3.2	2
7	Comparison of chemometric strategies for potential exposure marker discovery and false-positive reduction in untargeted metabolomics: application to the serum analysis by LC-HRMS after intake of Vaccinium fruit supplements. <i>Analytical and Bioanalytical Chemistry</i> , 2022, 414, 1841-1855.	1.9	5
8	Measurement of the Effect of Accelerated Aging on the Aromatic Compounds of Gewürztraminer and Teroldego Wines, Using a SPE-GC-MS/MS Protocol. <i>Metabolites</i> , 2022, 12, 180.	1.3	8
9	Impact of wheat aleurone on biomarkers of cardiovascular disease, gut microbiota and metabolites in adults with high body mass index: a double-blind, placebo-controlled, randomized clinical trial. <i>European Journal of Nutrition</i> , 2022, 61, 2651-2671.	1.8	5
10	Branched-Chain and Aromatic Amino Acids Related to Visceral Adipose Tissue Impact Metabolic Health Risk Markers. <i>Journal of Clinical Endocrinology and Metabolism</i> , 2022, 107, e2896-e2905.	1.8	1
11	Phenolic Compound Profile by UPLC-MS/MS and Encapsulation with Chitosan of Spondias mombin L. Fruit Peel Extract from Cerrado Hotspot in Brazil. <i>Molecules</i> , 2022, 27, 2382.	1.7	1
12	A Screening of Native (Poly)phenols and Gut-Related Metabolites on 3D HCT116 Spheroids Reveals Gut Health Benefits of a Flavanol Metabolite. <i>Molecular Nutrition and Food Research</i> , 2022, 66, e2101043.	1.5	12
13	Metabolomic Workflow for the Accurate and High-Throughput Exploration of the Pathways of Tryptophan, Tyrosine, Phenylalanine, and Branched-Chain Amino Acids in Human Biofluids. <i>Journal of Proteome Research</i> , 2022, 21, 1262-1275.	1.8	7
14	Special Issue on Flavour Volatiles of Wine. <i>Foods</i> , 2022, 11, 69.	1.9	0
15	The macromolecular diversity of Italian monovarietal red wines. <i>Oeno One</i> , 2022, 56, 81-90.	0.7	5
16	The contribution of varietal thiols in the diverse aroma of Italian monovarietal white wines. <i>Food Research International</i> , 2022, 157, 111404.	2.9	7
17	Metabolomic Characterization of Pigmented and Non-Pigmented Potato Cultivars Using a Joint and Individual Variation Explained (JIVE). <i>Foods</i> , 2022, 11, 1708.	1.9	5
18	Flint glass bottles cause white wine aroma identity degradation. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2022, 119, .	3.3	7

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19	An Investigation into the Temporal Reproducibility of Tryptophan Metabolite Networks Among Healthy Adolescents. <i>International Journal of Tryptophan Research</i> , 2021, 14, 117864692110413.	1.0	7
20	Improving the Phloroglucinolysis Protocol and Characterization of Sagrantino Wines Proanthocyanidins. <i>Molecules</i> , 2021, 26, 1087.	1.7	10
21	New Advanced Glycation End Products Observed in Rat Urine by Untargeted Metabolomics after Feeding with Heat-Treated Skimmed Milk Powder. <i>Molecular Nutrition and Food Research</i> , 2021, 65, 2001049.	1.5	3
22	Not just shrivelling: time-series profiling of the biochemical changes in Corvina (<i>Vitis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622	0.7	6
23	Diversity of Italian red wines: A study by enological parameters, color, and phenolic indices. <i>Food Research International</i> , 2021, 143, 110277.	2.9	18
24	The Moringin/ \pm -CD Pretreatment Induces Neuroprotection in an In Vitro Model of Alzheimer's Disease: A Transcriptomic Study. <i>Current Issues in Molecular Biology</i> , 2021, 43, 197-214.	1.0	13
25	H/D Exchange Processes in Flavonoids: Kinetics and Mechanistic Investigations. <i>Molecules</i> , 2021, 26, 3544.	1.7	2
26	Metabolomic Characterization of Commercial, Old, and Red-Fleshed Apple Varieties. <i>Metabolites</i> , 2021, 11, 378.	1.3	13
27	Data sharing in PredRet for accurate prediction of retention time: Application to plant food bioactive compounds. <i>Food Chemistry</i> , 2021, 357, 129757.	4.2	12
28	Grapevine and Wine Metabolomics-Based Guidelines for FAIR Data and Metadata Management. <i>Metabolites</i> , 2021, 11, 757.	1.3	16
29	Two apples a day lower serum cholesterol and improve cardiometabolic biomarkers in mildly hypercholesterolemic adults: a randomized, controlled, crossover trial. <i>American Journal of Clinical Nutrition</i> , 2020, 111, 307-318.	2.2	63
30	Lipid Profiling and Stable Isotopic Data Analysis for Differentiation of Extra Virgin Olive Oils Based on Their Origin. <i>Molecules</i> , 2020, 25, 4.	1.7	24
31	Food intake biomarkers for berries and grapes. <i>Genes and Nutrition</i> , 2020, 15, 17.	1.2	39
32	Liquid Chromatography-Mass Spectrometry-Based Metabolomics for Understanding the Compositional Changes Induced by Oxidative or Anoxic Storage of Red Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13367-13379.	2.4	15
33	Potent Antifungal Properties of Dimeric Acylphloroglucinols from <i>Hypericum mexicanum</i> and Mechanism of Action of a Highly Active 3-Prenyl Uliginosin B. <i>Metabolites</i> , 2020, 10, 459.	1.3	4
34	Symposium Introduction: Recent Progress and Current Challenges in Wine Analytical Sciences. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13291-13293.	2.4	1
35	Phytochemicals in Legumes: A Qualitative Reviewed Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13486-13496.	2.4	20
36	Kinetic investigations of sulfite addition to flavanols. <i>Scientific Reports</i> , 2020, 10, 12792.	1.6	12

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37	Removal of biogenic amines from wines by chemisorption on functionalized silica and effects on other wine components. <i>Scientific Reports</i> , 2020, 10, 17279.	1.6	3
38	Microbial community dynamics in phyto-thermotherapy baths viewed through next generation sequencing and metabolomics approach. <i>Scientific Reports</i> , 2020, 10, 17931.	1.6	4
39	On sample preparation methods for fermented beverage VOCs profiling by GCxGC-TOFMS. <i>Metabolomics</i> , 2020, 16, 102.	1.4	10
40	Exploratory Analysis of Commercial Olive-Based Dietary Supplements Using Untargeted and Targeted Metabolomics. <i>Metabolites</i> , 2020, 10, 516.	1.3	4
41	Discovery of Intake Biomarkers of Lentils, Chickpeas, and White Beans by Untargeted LC-MS Metabolomics in Serum and Urine. <i>Molecular Nutrition and Food Research</i> , 2020, 64, e1901137.	1.5	30
42	Preliminary sensory characterisation of the diverse astringency of single cultivar Italian red wines and correlation of sub-qualities with chemical composition. <i>Australian Journal of Grape and Wine Research</i> , 2020, 26, 233-246.	1.0	19
43	Impact of proanthocyanidin-rich apple intake on gut microbiota composition and polyphenol metabolomic activity in healthy mildly hypercholesterolemic subjects. <i>Proceedings of the Nutrition Society</i> , 2020, 79, .	0.4	3
44	Biomarkers of intake for tropical fruits. <i>Genes and Nutrition</i> , 2020, 15, 11.	1.2	20
45	Intestinal Organoids: A Tool for Modelling Diet-Microbiome-Host Interactions. <i>Trends in Endocrinology and Metabolism</i> , 2020, 31, 848-858.	3.1	33
46	Tryptophan Metabolic Pathways Are Altered in Obesity and Are Associated With Systemic Inflammation. <i>Frontiers in Immunology</i> , 2020, 11, 557.	2.2	105
47	Two apples a day modulate human:microbiome co-metabolic processing of polyphenols, tyrosine and tryptophan. <i>European Journal of Nutrition</i> , 2020, 59, 3691-3714.	1.8	20
48	White wine light-strike fault: A comparison between flint and green glass bottles under the typical supermarket conditions. <i>Food Packaging and Shelf Life</i> , 2020, 24, 100492.	3.3	13
49	Use of Untargeted Liquid Chromatography-Mass Spectrometry Metabolome To Discriminate Italian Monovarietal Red Wines, Produced in Their Different Terroirs. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13353-13366.	2.4	41
50	Urine Metabolome Profiling Reveals Imprints of Food Heating Processes after Dietary Intervention with Differently Cooked Potatoes. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 6122-6131.	2.4	12
51	Longitudinal relationship of amino acids and indole metabolites with long-term body mass index and cardiometabolic risk markers in young individuals. <i>Scientific Reports</i> , 2020, 10, 6399.	1.6	15
52	LC-MS untargeted approach showed that methyl jasmonate application on <i>Vitis labrusca</i> L. grapes increases phenolics at subtropical Brazilian regions. <i>Metabolomics</i> , 2020, 16, 18.	1.4	15
53	From grape berries to wines: drought impacts on key secondary metabolites. <i>Oeno One</i> , 2020, 54, 569-582.	0.7	20
54	The effects of leaf removal and artificial shading on the composition of Chardonnay and Pinot noir grapes. <i>Oeno One</i> , 2020, 54, 761-777.	0.7	10

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55	LC-MS/MS analysis of free fatty acid composition and other lipids in skins and seeds of <i>Vitis vinifera</i> grape cultivars. <i>Food Research International</i> , 2019, 125, 108556.	2.9	42
56	Quantification of Urinary Phenyl- ¹³ C-Valerolactones and Related Valeric Acids in Human Urine on Consumption of Apples. <i>Metabolites</i> , 2019, 9, 254.	1.3	29
57	Metabolic Profiling of Human Plasma and Urine, Targeting Tryptophan, Tyrosine and Branched Chain Amino Acid Pathways. <i>Metabolites</i> , 2019, 9, 261.	1.3	49
58	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. <i>Molecules</i> , 2019, 24, 2896.	1.7	33
59	Methyl Salicylate Glycosides in Some Italian Varietal Wines. <i>Molecules</i> , 2019, 24, 3260.	1.7	10
60	Myrtle Seeds (<i>Myrtus communis</i> L.) as a Rich Source of the Bioactive Ellagitannins Oenothain B and Eugeniflorin D ₂ . <i>ACS Omega</i> , 2019, 4, 15966-15974.	1.6	17
61	Metabolite profiling of wines made from disease-tolerant varieties. <i>European Food Research and Technology</i> , 2019, 245, 2039-2052.	1.6	9
62	<i>Saccharomyces cerevisiae</i> and <i>Torulasporea delbrueckii</i> Intra- and Extra-Cellular Aromatic Amino Acids Metabolism. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7942-7953.	2.4	25
63	Discovery and Validation of Banana Intake Biomarkers Using Untargeted Metabolomics in Human Intervention and Cross-sectional Studies. <i>Journal of Nutrition</i> , 2019, 149, 1701-1713.	1.3	27
64	Biomarkers of food intake for nuts and vegetable oils: an extensive literature search. <i>Genes and Nutrition</i> , 2019, 14, 7.	1.2	47
65	Nutrimetabolomics: An Integrative Action for Metabolomic Analyses in Human Nutritional Studies. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1800384.	1.5	173
66	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 <i>Vaccinium myrtillus</i> Berry Supplement. <i>Journal of the American Society for Mass Spectrometry</i> , 2019, 30, 381-402.	1.2	26
67	Aromatic complexity in Verdicchio wines: a case study. <i>Oeno One</i> , 2019, 53, .	0.7	11
68	Tannins from Chestnut (<i>Castanea sativa</i> Mill.) leaves and fruits show promising in vitro antiinflammatory properties in gastric epithelial cells. , 2019, 85, .		0
69	LC-MS Untargeted Protocol for the Analysis of Wine. <i>Methods in Molecular Biology</i> , 2018, 1738, 225-235.	0.4	8
70	The impact of SO ₂ on wine flavanols and indoles in relation to wine style and age. <i>Scientific Reports</i> , 2018, 8, 858.	1.6	51
71	ONS: an ontology for a standardized description of interventions and observational studies in nutrition. <i>Genes and Nutrition</i> , 2018, 13, 12.	1.2	28
72	Phenolic profile, chemical relationship and antifungal activity of Andean <i>Hypericum</i> species. <i>Industrial Crops and Products</i> , 2018, 112, 32-37.	2.5	26

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73	Food intake biomarkers for apple, pear, and stone fruit. <i>Genes and Nutrition</i> , 2018, 13, 29.	1.2	51
74	The Compound Characteristics Comparison (CCC) approach: a tool for improving confidence in natural compound identification. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018, 35, 2145-2157.	1.1	4
75	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.	3.1	27
76	Extracts From <i>Hypericum hircinum</i> subsp. <i>majus</i> Exert Antifungal Activity Against a Panel of Sensitive and Drug-Resistant Clinical Strains.. <i>Frontiers in Pharmacology</i> , 2018, 9, 382.	1.6	12
77	Applying novel approaches for GC-MS data cleaning and trends clustering in VOCs time-series analysis. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2018, 1096, 56-65.	1.2	4
78	Host: Microbiome co-metabolic processing of dietary polyphenols – An acute, single blinded, cross-over study with different doses of apple polyphenols in healthy subjects. <i>Food Research International</i> , 2018, 112, 108-128.	2.9	67
79	Evolution of gut microbiota composition from birth to 24 weeks in the INFANTMET Cohort. <i>Microbiome</i> , 2017, 5, 4.	4.9	390
80	The metabolomic profile of red non- <i>V. vinifera</i> genotypes. <i>Food Research International</i> , 2017, 98, 10-19.	2.9	17
81	A biomechanical investigation of different screw head designs for vertebral derotation in scoliosis surgery. <i>Spine Journal</i> , 2017, 17, 1171-1179.	0.6	10
82	Development of a fast and cost-effective gas chromatography-mass spectrometry method for the quantification of short-chain and medium-chain fatty acids in human biofluids. <i>Analytical and Bioanalytical Chemistry</i> , 2017, 409, 5555-5567.	1.9	61
83	Combining traditional dietary assessment methods with novel metabolomics techniques: present efforts by the Food Biomarker Alliance. <i>Proceedings of the Nutrition Society</i> , 2017, 76, 619-627.	0.4	93
84	Multi-Omics and Integrated Network Analyses Reveal New Insights into the Systems Relationships between Metabolites, Structural Genes, and Transcriptional Regulators in Developing Grape Berries (<i>Vitis vinifera</i> L.) Exposed to Water Deficit. <i>Frontiers in Plant Science</i> , 2017, 8, 1124.	1.7	108
85	Identification of Biomarkers for Defense Response to <i>Plasmopara viticola</i> in a Resistant Grape Variety. <i>Frontiers in Plant Science</i> , 2017, 8, 1524.	1.7	65
86	Core Microbiota and Metabolome of <i>Vitis vinifera</i> L. cv. <i>Corvina</i> Grapes and Musts. <i>Frontiers in Microbiology</i> , 2017, 8, 457.	1.5	24
87	Nutraceutical Improvement Increases the Protective Activity of Broccoli Sprout Juice in a Human Intestinal Cell Model of Gut Inflammation. <i>Pharmaceuticals</i> , 2016, 9, 48.	1.7	21
88	Towards an open grapevine information system. <i>Horticulture Research</i> , 2016, 3, 16056.	2.9	34
89	Can 2 apples a day improve cardiovascular and gut health?. <i>Proceedings of the Nutrition Society</i> , 2016, 75, .	0.4	0
90	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. <i>Food Chemistry</i> , 2016, 208, 68-80.	4.2	56

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91	Strawberry tannins inhibit IL-8 secretion in a cell model of gastric inflammation. <i>Pharmacological Research</i> , 2016, 111, 703-712.	3.1	36
92	Comments on Moderate Alcohol Consumption and Mortality. <i>Journal of Studies on Alcohol and Drugs</i> , 2016, 77, 834-836.	0.6	6
93	Determination of cyanidin 3-glucoside in rat brain, liver and kidneys by UPLC/MS-MS and its application to a short-term pharmacokinetic study. <i>Scientific Reports</i> , 2016, 6, 22815.	1.6	67
94	Urinary metabolomic profiling to identify biomarkers of a flavonoid-rich and flavonoid-poor fruits and vegetables diet in adults: the FLAVURS trial. <i>Metabolomics</i> , 2016, 12, 1.	1.4	28
95	Transcriptome and metabolite profiling reveals that prolonged drought modulates the phenylpropanoid and terpenoid pathway in white grapes (<i>Vitis vinifera</i> L.). <i>BMC Plant Biology</i> , 2016, 16, 67.	1.6	269
96	Key enzymes behind black pepper aroma in wines. <i>Journal of Experimental Botany</i> , 2016, 67, 555-557.	2.4	6
97	Wine metabolomics reveals new sulfonated products in bottled white wines, promoted by small amounts of oxygen. <i>Journal of Chromatography A</i> , 2016, 1429, 155-165.	1.8	67
98	Studying the effect of storage conditions on the metabolite content of red wine using HILIC LC-MS based metabolomics. <i>Food Chemistry</i> , 2016, 197, 1331-1340.	4.2	52
99	Metabolomic profile in pancreatic cancer patients: a consensus-based approach to identify highly discriminating metabolites. <i>Oncotarget</i> , 2016, 7, 5815-5829.	0.8	68
100	Development of a metabolites risk score for one-year mortality risk prediction in pancreatic adenocarcinoma patients. <i>Oncotarget</i> , 2016, 7, 8968-8978.	0.8	17
101	Is There Room for Improving the Nutraceutical Composition of Apple?. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2750-2759.	2.4	64
102	Influence of Storage Conditions on the Composition of Red Wines. <i>ACS Symposium Series</i> , 2015, , 29-49.	0.5	16
103	Overall dietary polyphenol intake in a bowl of strawberries: The influence of <i>Fragaria</i> spp. in nutritional studies. <i>Journal of Functional Foods</i> , 2015, 18, 1057-1069.	1.6	24
104	Reversal of radiocontrast medium toxicity in human renal proximal tubular cells by white grape juice extract. <i>Chemico-Biological Interactions</i> , 2015, 229, 17-25.	1.7	21
105	High Production of Small Organic Dicarboxylate Dianions by DESI and ESI. <i>Journal of the American Society for Mass Spectrometry</i> , 2015, 26, 386-389.	1.2	6
106	New candidate genes for the fine regulation of the colour of grapes. <i>Journal of Experimental Botany</i> , 2015, 66, 4427-4440.	2.4	97
107	Comparing Wild American Grapes with <i>Vitis vinifera</i> : A Metabolomics Study of Grape Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6823-6834.	2.4	60
108	Fate of Microbial Metabolites of Dietary Polyphenols in Rats: Is the Brain Their Target Destination?. <i>ACS Chemical Neuroscience</i> , 2015, 6, 1341-1352.	1.7	118

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109	Neuroprotective effects of a polyphenolic white grape juice extract in a mouse model of experimental autoimmune encephalomyelitis. <i>FASEB J</i> , 2015, 103, 171-186.	1.1	25
110	Chemical composition of volatile aroma metabolites and their glycosylated precursors that can uniquely differentiate individual grape cultivars. <i>Food Chemistry</i> , 2015, 188, 309-319.	4.2	65
111	A rapid LC-MS/MS method for quantitative profiling of fatty acids, sterols, glycerolipids, glycerophospholipids and sphingolipids in grapes. <i>Talanta</i> , 2015, 140, 52-61.	2.9	82
112	Do white grapes really exist?. <i>Food Research International</i> , 2015, 69, 21-25.	2.9	35
113	Metabolite profiling elucidates communalities and differences in the polyphenol biosynthetic pathways of red and white Muscat genotypes. <i>Plant Physiology and Biochemistry</i> , 2015, 86, 24-33.	2.8	20
114	MetaDB a Data Processing Workflow in Untargeted MS-Based Metabolomics Experiments. <i>Frontiers in Bioengineering and Biotechnology</i> , 2014, 2, 72.	2.0	29
115	Analysis of the phenolic composition of fungus-resistant grape varieties cultivated in Italy and Germany using UHPLC-MS/MS. <i>Journal of Mass Spectrometry</i> , 2014, 49, 860-869.	0.7	58
116	Development of a targeted method for twenty-three metabolites related to polyphenol gut microbial metabolism in biological samples, using SPE and UHPLC-ESI-MS/MS. <i>Talanta</i> , 2014, 128, 221-230.	2.9	49
117	The influence of storage on the chemical age of red wines. <i>Metabolomics</i> , 2014, 10, 816-832.	1.4	84
118	Apple consumption is related to better sexual quality of life in young women. <i>Archives of Gynecology and Obstetrics</i> , 2014, 290, 93-98.	0.8	4
119	Quantitative metabolic profiling of grape, apple and raspberry volatile compounds (VOCs) using a GC/MS/MS method. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2014, 966, 132-139.	1.2	57
120	metaMS: An open-source pipeline for GC-MS-based untargeted metabolomics. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2014, 966, 109-116.	1.2	76
121	Analytical metabolomics-based approaches to pancreatic cancer. <i>TrAC - Trends in Analytical Chemistry</i> , 2014, 55, 94-116.	5.8	13
122	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. <i>BMC Plant Biology</i> , 2014, 14, 188.	1.6	135
123	Metabonomic investigation of rat tissues following intravenous administration of cyanidin 3-glucoside at a physiologically relevant dose. <i>Metabolomics</i> , 2013, 9, 88-100.	1.4	20
124	The Case for Anthocyanin Consumption to Promote Human Health: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2013, 12, 483-508.	5.9	477
125	Phenolic profile and effect of regular consumption of Brazilian red wines on in vivo antioxidant activity. <i>Journal of Food Composition and Analysis</i> , 2013, 31, 31-40.	1.9	55
126	Anticancer activity of flavonol and flavan-3-ol rich extracts from <i>Croton celtidifolius</i> latex. <i>Pharmaceutical Biology</i> , 2013, 51, 737-743.	1.3	20

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127	Use of Instrumental Acoustic Parameters of Winegrape Seeds as Possible Predictors of Extractable Phenolic Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 8752-8764.	2.4	7
128	Evolution of Ellagitannin Content and Profile during Fruit Ripening in <i>Fragaria</i> spp.. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 8597-8607.	2.4	60
129	Advanced Knowledge of Three Important Classes of Grape Phenolics: Anthocyanins, Stilbenes and Flavonols. <i>International Journal of Molecular Sciences</i> , 2013, 14, 19651-19669.	1.8	266
130	Ellagitannins from Rubus Berries for the Control of Gastric Inflammation: In Vitro and In Vivo Studies. <i>PLoS ONE</i> , 2013, 8, e71762.	1.1	109
131	Combining intensity correlation analysis and MALDI imaging to study the distribution of flavonols and dihydrochalcones in Golden Delicious apples. <i>Journal of Experimental Botany</i> , 2012, 63, 1123-1133.	2.4	54
132	Effects of Elicitors, Viticultural Factors, and Enological Practices on Resveratrol and Stilbenes in Grapevine and Wine. <i>Mini-Reviews in Medicinal Chemistry</i> , 2012, 12, 1366-1381.	1.1	2
133	Hydrolyzable Tannins. , 2012, , 435-460.		5
134	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. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 12312-12323.	2.4	157
135	D-optimal design of an untargeted HS-SPME-GC-TOF metabolite profiling method. <i>Analyst</i> , The, 2012, 137, 3725.	1.7	12
136	Optimization of a Method Based on the Simultaneous Measurement of Acoustic and Mechanical Properties of Winegrape Seeds for the Determination of the Ripening Stage. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 9006-9016.	2.4	11
137	Development of reliable analytical tools for evaluating the influence of reductive winemaking on the quality of Lugana wines. <i>Analytica Chimica Acta</i> , 2012, 732, 194-202.	2.6	44
138	A Metabolomic Approach to the Study of Wine Micro-Oxygenation. <i>PLoS ONE</i> , 2012, 7, e37783.	1.1	80
139	Study of Sangiovese Wines Pigment Profile by UHPLC-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 10461-10471.	2.4	84
140	Quantitative profiling of polar primary metabolites using hydrophilic interaction ultrahigh performance liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2012, 1259, 121-127.	1.8	105
141	Clarifying the Identity of the Main Ellagitannin in the Fruit of the Strawberry, <i>Fragaria vesca</i> and <i>Fragaria ananassa</i> Duch.. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 2507-2516.	2.4	65
142	Apple Can Act as Anti-Aging on Yeast Cells. <i>Oxidative Medicine and Cellular Longevity</i> , 2012, 2012, 1-8.	1.9	23
143	A Versatile Targeted Metabolomics Method for the Rapid Quantification of Multiple Classes of Phenolics in Fruits and Beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 8831-8840.	2.4	267
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