

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

200 papers	4,477 citations	39 h-index	56 g-index
211 ext. papers	6,317 ext. citations	5.5 avg, IF	6.33 L-index

#	Paper	IF	Citations
200	Protein hydrolysates as biostimulants in horticulture. <i>Scientia Horticulturae</i> , 2015 , 196, 28-38	4.1	256
199	The effect of a plant-derived biostimulant on metabolic profiling and crop performance of lettuce grown under saline conditions. <i>Scientia Horticulturae</i> , 2015 , 182, 124-133	4.1	187
198	Addition of plant extracts to meat and meat products to extend shelf-life and health-promoting attributes: an overview. <i>Current Opinion in Food Science</i> , 2020 , 31, 81-87	9.8	91
197	Morphological, proteomic and metabolomic insight into the effect of cerium dioxide nanoparticles to <i>Phaseolus vulgaris</i> L. under soil or foliar application. <i>Science of the Total Environment</i> , 2018 , 616-617, 1540-1551	10.2	91
196	Phytochemical constituents and in vitro radical scavenging activity of different Aloe species. <i>Food Chemistry</i> , 2015 , 170, 501-7	8.5	87
195	Impact of conventional/non-conventional extraction methods on the untargeted phenolic profile of <i>Moringa oleifera</i> leaves. <i>Food Research International</i> , 2019 , 115, 319-327	7	83
194	Effects of saline stress on mineral composition, phenolic acids and flavonoids in leaves of artichoke and cardoon genotypes grown in floating system. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 1119-27	4.3	81
193	Insight into the role of grafting and arbuscular mycorrhiza on cadmium stress tolerance in tomato. <i>Frontiers in Plant Science</i> , 2015 , 6, 477	6.2	80
192	Guarana seed extracts as a useful strategy to extend the shelf life of pork patties: UHPLC-ESI/QTOF phenolic profile and impact on microbial inactivation, lipid and protein oxidation and antioxidant capacity. <i>Food Research International</i> , 2018 , 114, 55-63	7	79
191	Influence of pitanga leaf extracts on lipid and protein oxidation of pork burger during shelf-life. <i>Food Research International</i> , 2018 , 114, 47-54	7	75
190	Interaction of dietary polyphenols and gut microbiota: Microbial metabolism of polyphenols, influence on the gut microbiota, and implications on host health. <i>Food Frontiers</i> , 2020 , 1, 109-133	4.2	74
189	Metabolite profiling and volatiles of pineapple wine and vinegar obtained from pineapple waste. <i>Food Chemistry</i> , 2017 , 229, 734-742	8.5	64
188	A Vegetal Biopolymer-Based Biostimulant Promoted Root Growth in Melon While Triggering Brassinosteroids and Stress-Related Compounds. <i>Frontiers in Plant Science</i> , 2018 , 9, 472	6.2	62
187	Evaluation of phenolic profile and antioxidant capacity in gluten-free flours. <i>Food Chemistry</i> , 2017 , 228, 367-373	8.5	60
186	Understanding the Biostimulant Action of Vegetal-Derived Protein Hydrolysates by High-Throughput Plant Phenotyping and Metabolomics: A Case Study on Tomato. <i>Frontiers in Plant Science</i> , 2019 , 10, 47	6.2	56
185	Metabolomic responses triggered by arbuscular mycorrhiza enhance tolerance to water stress in wheat cultivars. <i>Plant Physiology and Biochemistry</i> , 2019 , 137, 203-212	5.4	55
184	Phenolic profiling and in vitro bioactivity of <i>Moringa oleifera</i> leaves as affected by different extraction solvents. <i>Food Research International</i> , 2020 , 127, 108712	7	55

183	UHPLC-ESI-QTOF-MS profile of polyphenols in Goji berries (<i>Lycium barbarum</i> L.) and its dynamics during in vitro gastrointestinal digestion and fermentation. <i>Journal of Functional Foods</i> , 2018 , 40, 564-572 ⁵¹	5.1	55
182	Exploitation of alfalfa seed (<i>Medicago sativa</i> L.) flour into gluten-free rice cookies: Nutritional, antioxidant and quality characteristics. <i>Food Chemistry</i> , 2018 , 239, 679-687	8.5	54
181	Impact of boiling on free and bound phenolic profile and antioxidant activity of commercial gluten-free pasta. <i>Food Research International</i> , 2017 , 100, 69-77	7	52
180	Mild Potassium Chloride Stress Alters the Mineral Composition, Hormone Network, and Phenolic Profile in Artichoke Leaves. <i>Frontiers in Plant Science</i> , 2016 , 7, 948	6.2	52
179	Phenolic Compounds and Sesquiterpene Lactones Profile in Leaves of Nineteen Artichoke Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 8540-8548	5.7	51
178	Zinc Excess Triggered Polyamines Accumulation in Lettuce Root Metabolome, As Compared to Osmotic Stress under High Salinity. <i>Frontiers in Plant Science</i> , 2016 , 7, 842	6.2	50
177	Encapsulation of stevia rebaudiana Bertoni aqueous crude extracts by ionic gelation - Effects of alginate blends and gelling solutions on the polyphenolic profile. <i>Food Chemistry</i> , 2019 , 275, 123-134	8.5	50
176	Elderberry (<i>Sambucus nigra</i> L.) as potential source of antioxidants. Characterization, optimization of extraction parameters and bioactive properties. <i>Food Chemistry</i> , 2020 , 330, 127266	8.5	49
175	Botanical and biological pesticides elicit a similar Induced Systemic Response in tomato (<i>Solanum lycopersicum</i>) secondary metabolism. <i>Phytochemistry</i> , 2016 , 130, 56-63	4	49
174	Discrimination of Tunisian and Italian extra-virgin olive oils according to their phenolic and sterolic fingerprints. <i>Food Research International</i> , 2018 , 106, 920-927	7	48
173	Inoculation of <i>Rhizoglyphus irregularis</i> or <i>Trichoderma atroviride</i> differentially modulates metabolite profiling of wheat root exudates. <i>Phytochemistry</i> , 2019 , 157, 158-167	4	48
172	Physiological and Metabolic Responses Triggered by Omeprazole Improve Tomato Plant Tolerance to NaCl Stress. <i>Frontiers in Plant Science</i> , 2018 , 9, 249	6.2	47
171	Gluten-free flours from cereals, pseudocereals and legumes: Phenolic fingerprints and in vitro antioxidant properties. <i>Food Chemistry</i> , 2019 , 271, 157-164	8.5	47
170	Selenium Biofortification in : Implications on Strawberry Fruits Quality, Content of Bioactive Health Beneficial Compounds and Metabolomic Profile. <i>Frontiers in Plant Science</i> , 2017 , 8, 1887	6.2	47
169	Bioactive profile of pumpkin: an overview on terpenoids and their health-promoting properties. <i>Current Opinion in Food Science</i> , 2018 , 22, 81-87	9.8	46
168	A Combined Phenotypic and Metabolomic Approach for Elucidating the Biostimulant Action of a Plant-Derived Protein Hydrolysate on Tomato Grown Under Limited Water Availability. <i>Frontiers in Plant Science</i> , 2019 , 10, 493	6.2	45
167	Comparison of proteome response to saline and zinc stress in lettuce. <i>Frontiers in Plant Science</i> , 2015 , 6, 240	6.2	44
166	Phenolic profile and fermentation patterns of different commercial gluten-free pasta during in vitro large intestine fermentation. <i>Food Research International</i> , 2017 , 97, 78-86	7	43

165	Untargeted metabolomics reveals differences in chemical fingerprints between PDO and non-PDO Grana Padano cheeses. <i>Food Research International</i> , 2018 , 113, 407-413	7	43
164	Bioaccessibility of phenolic compounds following in vitro large intestine fermentation of nuts for human consumption. <i>Food Chemistry</i> , 2018 , 245, 633-640	8.5	43
163	Changes in Biomass, Mineral Composition, and Quality of Cardoon in Response to [Formula: see text]:Cl(-) Ratio and Nitrate Deprivation from the Nutrient Solution. <i>Frontiers in Plant Science</i> , 2016 , 7, 978	6.2	40
162	Proteomic insight into the mitigation of wheat root drought stress by arbuscular mycorrhizae. <i>Journal of Proteomics</i> , 2017 , 169, 21-32	3.9	39
161	Identification of phenolic markers for saffron authenticity and origin: An untargeted metabolomics approach. <i>Food Research International</i> , 2019 , 126, 108584	7	39
160	Wine Resveratrol: From the Ground Up. <i>Nutrients</i> , 2016 , 8, 222	6.7	38
159	Interactions between phenolic compounds, amylolytic enzymes and starch: an updated overview. <i>Current Opinion in Food Science</i> , 2020 , 31, 102-113	9.8	37
158	Nutrient Solution Concentration Affects Growth, Mineral Composition, Phenolic Acids, and Flavonoids in Leaves of Artichoke and Cardoon. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2012 , 47, 1424-1429	2.4	37
157	Phenolic profile and in vitro antioxidant power of different milk thistle [<i>Silybum marianum</i> (L.) Gaertn.] cultivars. <i>Industrial Crops and Products</i> , 2016 , 83, 11-16	5.9	35
156	Metabolomic insights into the mechanisms underlying tolerance to salinity in different halophytes. <i>Plant Physiology and Biochemistry</i> , 2019 , 135, 528-545	5.4	35
155	Discrimination of extra-virgin-olive oils from different cultivars and geographical origins by untargeted metabolomics. <i>Food Research International</i> , 2019 , 121, 746-753	7	34
154	Profile of bioactive secondary metabolites and antioxidant capacity of leaf exudates from eighteen Aloe species. <i>Industrial Crops and Products</i> , 2017 , 108, 44-51	5.9	33
153	Italian <i>Opuntia ficus-indica</i> Cladodes as Rich Source of Bioactive Compounds with Health-Promoting Properties. <i>Foods</i> , 2018 , 7,	4.9	32
152	Metabolomic Responses of Maize Shoots and Roots Elicited by Combinatorial Seed Treatments With Microbial and Non-microbial Biostimulants. <i>Frontiers in Microbiology</i> , 2020 , 11, 664	5.7	31
151	Effect of dietary polyphenols on the in vitro starch digestibility of pigmented maize varieties under cooking conditions. <i>Food Research International</i> , 2018 , 108, 183-191	7	31
150	Salinity source-induced changes in yield, mineral composition, phenolic acids and flavonoids in leaves of artichoke and cardoon grown in floating system. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 1231-7	4.3	31
149	Pigmented sorghum polyphenols as potential inhibitors of starch digestibility: An in vitro study combining starch digestion and untargeted metabolomics. <i>Food Chemistry</i> , 2020 , 312, 126077	8.5	31
148	Edible nuts deliver polyphenols and their transformation products to the large intestine: An in vitro fermentation model combining targeted/untargeted metabolomics. <i>Food Research International</i> , 2019 , 116, 786-794	7	31

147	Influence of different sources of vegetable, whey and microalgae proteins on the physicochemical properties and amino acid profile of fresh pork sausages. <i>LWT - Food Science and Technology</i> , 2019 , 110, 316-323	5.4	29
146	Gluten-free cereal-based food products: the potential of metabolomics to investigate changes in phenolics profile and their in vitro bioaccessibility. <i>Current Opinion in Food Science</i> , 2018 , 22, 1-8	9.8	29
145	Residues of the herbicide fenoxaprop-P-ethyl, its agronomic safener isoxadifen-ethyl and their metabolites in rice after field application. <i>Pest Management Science</i> , 2010 , 66, 621-6	4.6	28
144	Effect of different soluble dietary fibres on the phenolic profile of blackberry puree subjected to in vitro gastrointestinal digestion and large intestine fermentation. <i>Food Research International</i> , 2020 , 130, 108954	7	28
143	Chitosan treatment elicited defence mechanisms, pentacyclic triterpenoids and stilbene accumulation in grape (<i>Vitis vinifera</i> L.) bunches. <i>Phytochemistry</i> , 2018 , 156, 1-8	4	27
142	Untargeted metabolomics to investigate the phenolic composition of Chardonnay wines from different origins. <i>Journal of Food Composition and Analysis</i> , 2018 , 71, 87-93	4.1	27
141	The LC-MS/MS characterization of phenolic compounds in leaves allows classifying olive cultivars grown in South Tunisia. <i>Biochemical Systematics and Ecology</i> , 2018 , 78, 84-90	1.4	26
140	Impact of cooking and fermentation by lactic acid bacteria on phenolic profile of quinoa and buckwheat seeds. <i>Food Research International</i> , 2019 , 119, 886-894	7	26
139	Protective Effects of (var. Ginpent) against Lipopolysaccharide-Induced Inflammation and Motor Alteration in Mice. <i>Molecules</i> , 2021 , 26,	4.8	26
138	Milk metabolomics based on ultra-high-performance liquid chromatography coupled with quadrupole time-of-flight mass spectrometry to discriminate different cows feeding regimens. <i>Food Research International</i> , 2020 , 134, 109279	7	25
137	In vitro large intestine fermentation of gluten-free rice cookies containing alfalfa seed (<i>Medicago sativa</i> L.) flour: A combined metagenomic/metabolomic approach. <i>Food Research International</i> , 2019 , 120, 312-321	7	24
136	UHPLC-ESI-QTOF-MS screening of lignans and other phenolics in dry seeds for human consumption. <i>Journal of Functional Foods</i> , 2017 , 34, 229-236	5.1	22
135	Phenolic fingerprint allows discriminating processed tomato products and tracing different processing sites. <i>Food Control</i> , 2017 , 73, 696-703	6.2	22
134	Transformation of polyphenols found in pigmented gluten-free flours during in vitro large intestinal fermentation. <i>Food Chemistry</i> , 2019 , 298, 125068	8.5	20
133	Insight into the role of anthocyanin biosynthesis-related genes in <i>Medicago truncatula</i> mutants impaired in pigmentation in leaves. <i>Plant Physiology and Biochemistry</i> , 2013 , 70, 123-32	5.4	20
132	Performance and matrix effect observed in QuEChERS extraction and tandem mass spectrometry analyses of pesticide residues in different target crops. <i>Journal of Chromatographic Science</i> , 2011 , 49, 709-14	1.4	20
131	Untargeted Metabolomics to Evaluate the Stability of Extra-Virgin Olive Oil with Added Lycium barbarum Carotenoids during Storage. <i>Foods</i> , 2019 , 8,	4.9	19
130	Nutritional characterization of Butternut squash (<i>Cucurbita moschata</i> D.): Effect of variety (Ariel vs. Pluto) and farming type (conventional vs. organic). <i>Food Research International</i> , 2020 , 132, 109052	7	19

129	Lignans and Gut Microbiota: An Interplay Revealing Potential Health Implications. <i>Molecules</i> , 2020 , 25,	4.8	18
128	Phenolic Profile and Susceptibility to Infection of Pigmented Maize Cultivars. <i>Frontiers in Plant Science</i> , 2018 , 9, 1189	6.2	18
127	Biogenic ZnO Nanoparticles Synthesized Using a Novel Plant Extract: Application to Enhance Physiological and Biochemical Traits in Maize. <i>Nanomaterials</i> , 2021 , 11,	5.4	18
126	UHPLC-ESI-QTOF-MS phenolic profiling and antioxidant capacity of bee pollen from different botanical origin. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 335-346	3.8	18
125	Foliar Application of Different Vegetal-Derived Protein Hydrolysates Distinctively Modulates Tomato Root Development and Metabolism. <i>Plants</i> , 2021 , 10,	4.5	18
124	Impact of Cold versus Hot Brewing on the Phenolic Profile and Antioxidant Capacity of Rooibos () Herbal Tea. <i>Antioxidants</i> , 2019 , 8,	7.1	17
123	Anthraquinones and Epolsaccharides content and distribution in Aloe plants grown under different light intensities. <i>Biochemical Systematics and Ecology</i> , 2013 , 51, 264-268	1.4	17
122	Effects of Fertilization, Arbuscular Mycorrhiza, and Salinity on Growth, Yield, and Bioactive Compounds of Two Aloe Species. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2013 , 48, 568-575	2.4	17
121	A chemometric approach to evaluate the impact of pulses, Chlorella and Spirulina on proximate composition, amino acid, and physicochemical properties of turkey burgers. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 3672-3680	4.3	17
120	Combining micro-RNA and protein sequencing to detect robust biomarkers for GravesSdisease and orbitopathy. <i>Scientific Reports</i> , 2018 , 8, 8386	4.9	17
119	Detection of the herbicide fenoxaprop-P-ethyl, its agronomic safener isoxadifen ethyl and their metabolites residue in rice. <i>Quality Assurance and Safety of Crops and Foods</i> , 2011 , 3, 63-68	1.5	16
118	Red beet (Beta vulgaris) and amaranth (Amaranthus sp.) microgreens: Effect of storage and in vitro gastrointestinal digestion on the untargeted metabolomic profile. <i>Food Chemistry</i> , 2020 , 332, 127415	8.5	15
117	Combining Molecular Weight Fractionation and Metabolomics to Elucidate the Bioactivity of Vegetal Protein Hydrolysates in Tomato Plants. <i>Frontiers in Plant Science</i> , 2020 , 11, 976	6.2	15
116	In vitro cytotoxic activity of six Syzygium leaf extracts as related to their phenolic profiles: An untargeted UHPLC-QTOF-MS approach. <i>Food Research International</i> , 2019 , 126, 108715	7	15
115	Pesticides contamination in Egyptian honey samples. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2017 , 12, 317-327	2.3	15
114	Exogenous application of ZnO nanoparticles and ZnSO distinctly influence the metabolic response in Phaseolus vulgaris L. <i>Science of the Total Environment</i> , 2021 , 778, 146331	10.2	15
113	A Microbial-Based Biostimulant Enhances Sweet Pepper Performance by Metabolic Reprogramming of Phytohormone Profile and Secondary Metabolism. <i>Frontiers in Plant Science</i> , 2020 , 11, 567388	6.2	14
112	Rapid determination of lycopene and Ecarotene in tomato by liquid chromatography/electrospray tandem mass spectrometry. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 1297-303	4.3	14

111	Extending the concept of terroir from grapes to other agricultural commodities: an overview. <i>Current Opinion in Food Science</i> , 2020 , 31, 88-95	9.8	14
110	Metabolic Insights into the Anion-Anion Antagonism in Sweet Basil: Effects of Different Nitrate/Chloride Ratios in the Nutrient Solution. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	14
109	Transcriptomic and metabolomic analysis of ZmYUC1 mutant reveals the role of auxin during early endosperm formation in maize. <i>Plant Science</i> , 2019 , 281, 133-145	5.3	13
108	Untargeted Metabolomic Profiling, Multivariate Analysis and Biological Evaluation of the True Mangrove (Lam.). <i>Antioxidants</i> , 2019 , 8,	7.1	13
107	Relatively Low Dosages of CeO Nanoparticles in the Solid Medium Induce Adjustments in the Secondary Metabolism and Ionic Balance of Bean (L.) Roots and Leaves. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 67-76	5.7	13
106	The Metabolic Reprogramming Induced by Sub-Optimal Nutritional and Light Inputs in Soilless Cultivated Green and Red Butterhead Lettuce. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	13
105	The Strength of the Nutrient Solution Modulates the Functional Profile of Hydroponically Grown Lettuce in a Genotype-Dependent Manner. <i>Foods</i> , 2020 , 9,	4.9	13
104	Untargeted metabolomics with multivariate analysis to discriminate hazelnut (<i>Corylus avellana</i> L.) cultivars and their geographical origin. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 500-508	4.3	13
103	Metabolomic Study to Evaluate the Transformations of Extra-Virgin Olive Oil's Antioxidant Phytochemicals During In Vitro Gastrointestinal Digestion. <i>Antioxidants</i> , 2020 , 9,	7.1	13
102	Inoculation with plant growth-promoting bacteria alters the rhizosphere functioning of tomato plants. <i>Applied Soil Ecology</i> , 2021 , 158, 103784	5	13
101	High-power ultrasound altered the polyphenolic content and antioxidant capacity in cloudy apple juice during storage. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14023	2.1	12
100	The different tolerance to magnesium deficiency of two grapevine rootstocks relies on the ability to cope with oxidative stress. <i>BMC Plant Biology</i> , 2019 , 19, 148	5.3	12
99	Phenolic profiling and antioxidant capacity in flowers, leaves and peels of Tunisian cultivars of L. <i>Journal of Food Science and Technology</i> , 2018 , 55, 3606-3615	3.3	12
98	UHPLC-QTOF-MS phytochemical profiling and in vitro biological properties of <i>Rhamnus petiolaris</i> (Rhamnaceae). <i>Industrial Crops and Products</i> , 2019 , 142, 111856	5.9	12
97	Impact of a Pitanga Leaf Extract to Prevent Lipid Oxidation Processes during Shelf Life of Packaged Pork Burgers: An Untargeted Metabolomic Approach. <i>Foods</i> , 2020 , 9,	4.9	12
96	Comparative "phenol-omics" and gene expression analyses in peach (<i>Prunus persica</i>) skin in response to different postharvest UV-B treatments. <i>Plant Physiology and Biochemistry</i> , 2019 , 135, 511-519	5.4	12
95	Technological, nutritional, and sensory properties of durum wheat fresh pasta fortified with <i>Moringa oleifera</i> L. leaf powder. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 1920-1925	4.3	12
94	A Combined Metabolomic and Metagenomic Approach to Discriminate Raw Milk for the Production of Hard Cheese. <i>Foods</i> , 2021 , 10,	4.9	11

93	In vitro fermentation of cardoon seed press cake - A valuable byproduct from biorefinery as a novel supplement for small ruminants. <i>Industrial Crops and Products</i> , 2019 , 130, 420-427	5.9	10
92	Identifying chemical parameters and discriminant phenolic compounds from metabolomics to gain insight into the oxidation status of bottled white wines. <i>Food Chemistry</i> , 2019 , 288, 78-85	8.5	10
91	Effect of L. Leaf Powder Addition on the Phenolic Bioaccessibility and on In Vitro Starch Digestibility of Durum Wheat Fresh Pasta. <i>Foods</i> , 2020 , 9,	4.9	10
90	Profiling of polyphenols and sesquiterpenoids using different extraction methods in <i>Muscari turcicum</i> , an endemic plant from Turkey. <i>Industrial Crops and Products</i> , 2020 , 154, 112626	5.9	10
89	Single and Combined Fe and S Deficiency Differentially Modulate Root Exudate Composition in Tomato: A Double Strategy for Fe Acquisition?. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	10
88	Linoleic acid induces metabolic stress in the intestinal microorganism <i>Bifidobacterium breve</i> DSM 20213. <i>Scientific Reports</i> , 2020 , 10, 5997	4.9	10
87	Liver transcriptomic and plasma metabolomic profiles of fattening lambs are modified by feed restriction during the suckling period. <i>Journal of Animal Science</i> , 2018 , 96, 1495-1507	0.7	10
86	Innovative Approaches to Evaluate Sugar Beet Responses to Changes in Sulfate Availability. <i>Frontiers in Plant Science</i> , 2018 , 9, 14	6.2	10
85	Functional implications of bound phenolic compounds and phenolics-food interaction: A review.. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022 ,	16.4	10
84	Untargeted metabolomic profiling of three <i>Crataegus</i> species (hawthorn) and their in vitro biological activities. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 1998-2006	4.3	10
83	Metabolomic insight into the profile, in vitro bioaccessibility and bioactive properties of polyphenols and glucosinolates from four Brassicaceae microgreens. <i>Food Research International</i> , 2021 , 140, 110039	7	10
82	Italian <i>Lycium barbarum</i> L. Berry: Chemical Characterization and Nutraceutical Value. <i>Natural Product Communications</i> , 2018 , 13, 1934578X1801300	0.9	10
81	Phenolic profiling and antioxidant capacity of <i>Calligonum azel</i> Maire, a Tunisian desert plant. <i>Food Research International</i> , 2017 , 101, 148-154	7	9
80	Potential role of microbiome in Chronic Fatigue Syndrome/Myalgic Encephalomyelitis (CFS/ME). <i>Scientific Reports</i> , 2021 , 11, 7043	4.9	9
79	Microbial biostimulants as a sustainable approach to improve the functional quality in plant-based foods: a review. <i>Current Opinion in Food Science</i> , 2021 , 41, 217-223	9.8	9
78	Changes in physiological activities and root exudation profile of two grapevine rootstocks reveal common and specific strategies for Fe acquisition. <i>Scientific Reports</i> , 2020 , 10, 18839	4.9	8
77	Identification of markers of sensory quality in ground coffee: an untargeted metabolomics approach. <i>Metabolomics</i> , 2020 , 16, 127	4.7	8
76	Untargeted metabolomics reveals changes in phenolic profile following in vitro large intestine fermentation of non-edible parts of <i>Punica granatum</i> L. <i>Food Research International</i> , 2020 , 128, 108807	7	8

75	Nutraceutical Profiles of Two Hydroponically Grown Sweet Basil Cultivars as Affected by the Composition of the Nutrient Solution and the Inoculation With. <i>Frontiers in Plant Science</i> , 2020 , 11, 596000	6.2	8
74	The combined effect of fermentation of lactic acid bacteria and in vitro digestion on metabolomic and oligosaccharide profile of oat beverage. <i>Food Research International</i> , 2021 , 142, 110216	7	8
73	The metabolomics reveals intraspecies variability of bioactive compounds in elicited suspension cell cultures of three Bryophyllum species. <i>Industrial Crops and Products</i> , 2021 , 163, 113322	5.9	8
72	Hydroponically Grown Scop.: Effects of Cut and Storage on Fresh-Cut Produce. <i>Antioxidants</i> , 2019 , 8,	7.1	8
71	Comparative phytochemical profile of the elephant garlic (<i>Allium ampeloprasum</i> var. <i>holmense</i>) and the common garlic (<i>Allium sativum</i>) from the Val di Chiana area (Tuscany, Italy) before and after in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2021 , 338, 128011	8.5	8
70	Chemical Characterization and Bioactive Properties of Different Extracts from , an Unexplored Plant Food. <i>Foods</i> , 2020 , 9,	4.9	7
69	Proteomics Revealed Distinct Responses to Salinity between the Halophytes (L.) Dumort and (Roxb). <i>Plants</i> , 2020 , 9,	4.5	7
68	Phytochemical Profile and Biological Properties of (Meadow Saffron). <i>Foods</i> , 2020 , 9,	4.9	7
67	Effect of Different Aloe Fractions on the Growth of Lactic Acid Bacteria. <i>Journal of Food Science</i> , 2017 , 82, 219-224	3.4	7
66	Does CaCl ₂ Play a Role in Improving Biomass Yield and Quality of Cardoon Grown in a Floating System under Saline Conditions?. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2014 , 49, 1523-1528	2.4	7
65	Chemical Profiling and Biological Properties of Extracts from Different Parts of Subsp.. <i>Antioxidants</i> , 2019 , 8,	7.1	7
64	Untargeted metabolomics to explore the oxidation processes during shelf life of pork patties treated with guarana seed extracts. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 10023-1009	3.8	7
63	The potential of <i>Moringa oleifera</i> in food formulation: a promising source of functional compounds with health-promoting properties. <i>Current Opinion in Food Science</i> , 2021 , 42, 257-269	9.8	7
62	Soil management type differentially modulates the metabolomic profile of olive xylem sap. <i>Plant Physiology and Biochemistry</i> , 2019 , 139, 707-714	5.4	6
61	Lipids as Key Markers in Maize Response to Fumonisin Accumulation. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 4064-4070	5.7	6
60	Polyphenols and Sesquiterpene Lactones from Artichoke Heads: Modulation of Starch Digestion, Gut Bioaccessibility, and Bioavailability following In Vitro Digestion and Large Intestine Fermentation. <i>Antioxidants</i> , 2020 , 9,	7.1	6
59	New insights in the allelopathic traits of different barley genotypes: Middle Eastern and Tibetan wild-relative accessions vs. cultivated modern barley. <i>PLoS ONE</i> , 2020 , 15, e0231976	3.7	6
58	Untargeted screening of the bound / free phenolic composition in tomato cultivars for industrial transformation. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 6173-6181	4.3	6

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