

Luigi Lucini

List of Publications by Year in Descending Order

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Version: 2024-04-10

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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	Oleuropein from olive leaf extracts and extra-virgin olive oil provides distinctive phenolic profiles and modulation of microbiota in the large intestine.. <i>Food Chemistry</i> , 2022 , 380, 132187	8.5	2
199	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
198	Plant cell cultures of Nordic berry species: Phenolic and carotenoid profiling and biological assessments. <i>Food Chemistry</i> , 2022 , 366, 130571	8.5	2
197	The functional potential of nine Allium species related to their untargeted phytochemical characterization, antioxidant capacity and enzyme inhibitory ability. <i>Food Chemistry</i> , 2022 , 368, 130782	8.5	6
196	Nitrogen use efficiency, rhizosphere bacterial community and root metabolome reprogramming due to maize seed treatment with microbial biostimulants.. <i>Physiologia Plantarum</i> , 2022 , e13679	4.6	4
195	A Phenomics and Metabolomics Investigation on the Modulation of Drought Stress by a Biostimulant Plant Extract in Tomato (<i>Solanum lycopersicum</i>). <i>Agronomy</i> , 2022 , 12, 764	3.6	0
194	Phytochemical profiling, antibacterial and antioxidant properties of <i>Crocus sativus</i> flower: A comparison between tepals and stigmas. <i>Open Chemistry</i> , 2022 , 20, 431-443	1.6	1
193	Integration of Phenomics and Metabolomics Datasets Reveals Different Mode of Action of Biostimulants Based on Protein Hydrolysates in L. and L. Under Salinity.. <i>Frontiers in Plant Science</i> , 2021 , 12, 808711	6.2	0
192	The Combination of Untargeted Metabolomics and Machine Learning Predicts the Biosynthesis of Phenolic Compounds in Medicinal Plants (Genus). <i>Plants</i> , 2021 , 10,	4.5	2
191	Metabolomic insights into the phytochemical profile of cooked pigmented rice varieties following in vitro gastrointestinal digestion. <i>Journal of Food Composition and Analysis</i> , 2021 , 106, 104293	4.1	1
190	Phytochemical Constituents and Biological Activities of the Unexplored Plant <i>Rhinanthus angustifolius</i> subsp. <i>grandiflorus</i> . <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 9162	2.6	0
189	Metabolomics and Physiological Insights into the Ability of Exogenously Applied Chlorogenic Acid and Hesperidin to Modulate Salt Stress in Lettuce Distinctively. <i>Molecules</i> , 2021 , 26,	4.8	2
188	The Mycorrhiza-and Trichoderma-Mediated Elicitation of Secondary Metabolism and Modulation of Phytohormone Profile in Tomato Plants. <i>Horticulturae</i> , 2021 , 7, 394	2.5	1
187	Potential role of microbiome in Chronic Fatigue Syndrome/Myalgic Encephalomyelitis (CFS/ME). <i>Scientific Reports</i> , 2021 , 11, 7043	4.9	9
186	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
185	The variety, terroir, and harvest types affect the yield and the phenolic and sterolic profiles of hemp seed oil. <i>Food Research International</i> , 2021 , 142, 110212	7	4
184	Optimization Model of Phenolics Encapsulation Conditions for Biofortification in Fatty Acids of Animal Food Products. <i>Foods</i> , 2021 , 10,	4.9	2

183	UHPLC-QTOF-MS based metabolomics and biological activities of different parts of <i>Eriobotrya japonica</i> . <i>Food Research International</i> , 2021 , 143, 110242	7	3
182	A Milk Foodomics Investigation into the Effect of Growth under Cold Chain Conditions. <i>Foods</i> , 2021 , 10,	4.9	2
181	The metabolomics reveals intraspecies variability of bioactive compounds in elicited suspension cell cultures of three <i>Bryophyllum</i> species. <i>Industrial Crops and Products</i> , 2021 , 163, 113322	5.9	8
180	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
179	The UHPLC-QTOF-MS Phenolic Profiling and Activity of Mill. Reveals a Promising Nutraceutical Potential. <i>Foods</i> , 2021 , 10,	4.9	4
178	The phenolic and alkaloid profiles of <i>Solanum erianthum</i> and <i>Solanum torvum</i> modulated their biological properties. <i>Food Bioscience</i> , 2021 , 41, 100974	4.9	2
177	Seed Priming With Protein Hydrolysates Improves <i>Arabidopsis</i> Growth and Stress Tolerance to Abiotic Stresses. <i>Frontiers in Plant Science</i> , 2021 , 12, 626301	6.2	6
176	Isosmotic Macrocation Variation Modulates Mineral Efficiency, Morpho-Physiological Traits, and Functional Properties in Hydroponically Grown Lettuce Varieties (L.). <i>Frontiers in Plant Science</i> , 2021 , 12, 678799	6.2	2
175	Untargeted Phytochemical Profile, Antioxidant Capacity and Enzyme Inhibitory Activity of Cultivated and Wild Lupin Seeds from Tunisia. <i>Molecules</i> , 2021 , 26,	4.8	6
174	Trichoderma and Phosphite Elicited Distinctive Secondary Metabolite Signatures in Zucchini Squash Plants. <i>Agronomy</i> , 2021 , 11, 1205	3.6	3
173	Changes of Milk Metabolomic Profiles Resulting from a Mycotoxins-Contaminated Corn Silage Intake by Dairy Cows. <i>Metabolites</i> , 2021 , 11,	5.6	3
172	The Modulation of Auxin-Responsive Genes, Phytohormone Profile, and Metabolomic Signature in Leaves of Tomato Cuttings Is Specifically Modulated by Different Protein Hydrolysates. <i>Agronomy</i> , 2021 , 11, 1524	3.6	0
171	Concealed metabolic reprogramming induced by different herbicides in tomato. <i>Plant Science</i> , 2021 , 303, 110727	5.3	6
170	Inoculation with plant growth-promoting bacteria alters the rhizosphere functioning of tomato plants. <i>Applied Soil Ecology</i> , 2021 , 158, 103784	5	13
169	Chemodiversity and biological activity of essential oils from three species from the <i>Euphorbia</i> genus. <i>Flavour and Fragrance Journal</i> , 2021 , 36, 148-158	2.5	6
168	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
167	Protective Effects of (var. Ginpent) against Lipopolysaccharide-Induced Inflammation and Motor Alteration in Mice. <i>Molecules</i> , 2021 , 26,	4.8	26
166	A Combined Metabolomic and Metagenomic Approach to Discriminate Raw Milk for the Production of Hard Cheese. <i>Foods</i> , 2021 , 10,	4.9	11

165	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
164	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
163	Gas exchange, vine performance and modulation of secondary metabolism in <i>Vitis vinifera</i> L. cv Barbera following long-term nitrogen deficit. <i>Planta</i> , 2021 , 253, 73	4.7	0
162	Foliar Application of Different Vegetal-Derived Protein Hydrolysates Distinctively Modulates Tomato Root Development and Metabolism. <i>Plants</i> , 2021 , 10,	4.5	18
161	Impact of Grape Pomace Powder on the Phenolic Bioaccessibility and on In Vitro Starch Digestibility of Wheat Based Bread. <i>Foods</i> , 2021 , 10,	4.9	5
160	A combined targeted/untargeted screening based on GC/MS to detect low-molecular-weight compounds in different milk samples of different species and as affected by processing. <i>International Dairy Journal</i> , 2021 , 118, 105045	3.5	1
159	The Combination of Mild Salinity Conditions and Exogenously Applied Phenolics Modulates Functional Traits in Lettuce. <i>Plants</i> , 2021 , 10,	4.5	3
158	Exogenous application of ZnO nanoparticles and ZnSO distinctly influence the metabolic response in <i>Phaseolus vulgaris</i> L. <i>Science of the Total Environment</i> , 2021 , 778, 146331	10.2	15
157	A metabolomics insight into the Cyclic Nucleotide Monophosphate signaling cascade in tomato under non-stress and salinity conditions. <i>Plant Science</i> , 2021 , 309, 110955	5.3	2
156	Extraction Kinetics of Total Polyphenols, Flavonoids, and Condensed Tannins of Lentil Seed Coat: Comparison of Solvent and Extraction Methods. <i>Foods</i> , 2021 , 10,	4.9	1
155	Bee Products: A Representation of Biodiversity, Sustainability, and Health. <i>Life</i> , 2021 , 11,	3	2
154	The adaptive metabolomic profile and functional activity of tomato rhizosphere are revealed upon PGPB inoculation under saline stress. <i>Environmental and Experimental Botany</i> , 2021 , 189, 104552	5.9	5
153	The hidden effects of agrochemicals on plant metabolism and root-associated microorganisms. <i>Plant Science</i> , 2021 , 311, 111012	5.3	2
152	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
151	A combined metabolomics and peptidomics approach to discriminate anomalous rind inclusion levels in Parmigiano Reggiano PDO grated hard cheese from different ripening stages. <i>Food Research International</i> , 2021 , 149, 110654	7	4
150	New vacuum cooking techniques with extra-virgin olive oil show a better phytochemical profile than traditional cooking methods: A foodomics study. <i>Food Chemistry</i> , 2021 , 362, 130194	8.5	5
149	Morphological and metabolomics impact of sublethal doses of natural compounds and its nanoemulsions in <i>Bacillus cereus</i> . <i>Food Research International</i> , 2021 , 149, 110658	7	1
148	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

147	Metabolomic profiling and biological properties of six species: novel perspectives for nutraceutical purposes. <i>Food and Function</i> , 2021 , 12, 3443-3454	6.1	4
146	Biostimulant Effects of an Aqueous Extract of Duckweed (<i>Lemna minor</i> L.) on Physiological and Biochemical Traits in the Olive Tree. <i>Agriculture (Switzerland)</i> , 2021 , 11, 1299	3	1
145	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
144	Lignans and Gut Microbiota: An Interplay Revealing Potential Health Implications. <i>Molecules</i> , 2020 , 25,	4.8	18
143	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
142	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
141	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
140	Effect of partial replacement of meat by carrot on physicochemical properties and fatty acid profile of fresh turkey sausages: a chemometric approach. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 4968-4977	4.3	5
139	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
138	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
137	Untargeted metabolomic profiling of accessory sex gland fluid from Morada Nova rams. <i>Molecular Reproduction and Development</i> , 2020 , 87, 409-418	2.6	1
136	Red beet (<i>Beta vulgaris</i>) and amaranth (<i>Amaranthus</i> 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
135	Chemical Characterization and Bioactive Properties of Different Extracts from , an Unexplored Plant Food. <i>Foods</i> , 2020 , 9,	4.9	7
134	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
133	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
132	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
131	Proteomics Revealed Distinct Responses to Salinity between the Halophytes (L.) Dumort and (Roxb). <i>Plants</i> , 2020 , 9,	4.5	7
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	Protein hydrolysates modulate leaf proteome and metabolome in water-stressed grapevines. <i>Scientia Horticulturae</i> , 2020 , 270, 109413	4.1	4
128	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
127	Phytochemical Profile and Biological Properties of (Meadow Saffron). <i>Foods</i> , 2020 , 9,	4.9	7
126	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
125	Linoleic acid induces metabolic stress in the intestinal microorganism Bifidobacterium breve DSM 20213. <i>Scientific Reports</i> , 2020 , 10, 5997	4.9	10
124	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
123	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
122	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
121	Leaf proteome modulation and cytological features of seagrass Cymodocea nodosa in response to long-term high CO exposure in volcanic vents. <i>Scientific Reports</i> , 2020 , 10, 22332	4.9	1
120	Identification of markers of sensory quality in ground coffee: an untargeted metabolomics approach. <i>Metabolomics</i> , 2020 , 16, 127	4.7	8
119	Phenolic profiling and in vitro bioactivity of Moringa oleifera leaves as affected by different extraction solvents. <i>Food Research International</i> , 2020 , 127, 108712	7	55
118	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
117	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
116	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
115	Untargeted metabolomic profiling of three Crataegus 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
114	Untargeted metabolomics reveals changes in phenolic profile following in vitro large intestine fermentation of non-edible parts of Punica granatum L. <i>Food Research International</i> , 2020 , 128, 108807	7	8
113	A UHPLC-QTOF-MS screening provides new insights into the phytochemical composition and biological properties of six Consolida species from Turkey. <i>Industrial Crops and Products</i> , 2020 , 158, 112968	5.8	1
112	Molecular basis of rootstock-related tolerance to water deficit in Vitis vinifera L. cv. Sangiovese: A physiological and metabolomic combined approach. <i>Plant Science</i> , 2020 , 299, 110600	5.3	3

111	Bacterial growth and biological properties of <i>Cymbopogon schoenanthus</i> and <i>Ziziphus lotus</i> are modulated by extraction conditions. <i>Food Research International</i> , 2020 , 136, 109534	7	2
110	Plant Performance and Metabolomic Profile of Loquat in Response to Mycorrhizal Inoculation, <i>Armillaria mellea</i> and Their Interaction. <i>Agronomy</i> , 2020 , 10, 899	3.6	2
109	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
108	Beyond the Visible and Below the Peel: How UV-B Radiation Influences the Phenolic Profile in the Pulp of Peach Fruit. A Biochemical and Molecular Study. <i>Frontiers in Plant Science</i> , 2020 , 11, 579063	6.2	5
107	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
106	Phytochemical Profile, Mineral Content, and Bioactive Compounds in Leaves of Seed-Propagated Artichoke Hybrid Cultivars. <i>Molecules</i> , 2020 , 25,	4.8	4
105	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
104	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
103	Dataset on the Effects of Different Pre-Harvest Factors on the Metabolomics Profile of Lettuce (<i>Lactuca sativa</i> L.) Leaves. <i>Data</i> , 2020 , 5, 119	2.3	1
102	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
101	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, 1002-1009	3.8	7
100	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
99	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
98	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
97	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
96	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
95	Mass spectrometry-based metabolomic discrimination of <i>Cercospora</i> leaf spot resistant and susceptible sugar beet germplasms. <i>Euphytica</i> , 2019 , 215, 1	2.1	2
94	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

93	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
92	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
91	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
90	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
89	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
88	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
87	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
86	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
85	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
84	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
83	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
82	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
81	Metabolomics-based profiling with chemometric approach to delineate the bio-pharmaceutical properties of fruit extracts from <i>Ligustrum vulgare</i> L. <i>Industrial Crops and Products</i> , 2019 , 140, 111635	5.9	5
80	Identification of phenolic markers for saffron authenticity and origin: An untargeted metabolomics approach. <i>Food Research International</i> , 2019 , 126, 108584	7	39
79	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
78	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
77	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
76	In vitro cytotoxic activity of six <i>Syzygium</i> leaf extracts as related to their phenolic profiles: An untargeted UHPLC-QTOF-MS approach. <i>Food Research International</i> , 2019 , 126, 108715	7	15

75	Untargeted Metabolomic Profiling, Multivariate Analysis and Biological Evaluation of the True Mangrove (Lam.). <i>Antioxidants</i> , 2019 , 8,	7.1	13
74	Chemical Profiling and Biological Properties of Extracts from Different Parts of Subsp.. <i>Antioxidants</i> , 2019 , 8,	7.1	7
73	Hydroponically Grown Scop.: Effects of Cut and Storage on Fresh-Cut Produce. <i>Antioxidants</i> , 2019 , 8,	7.1	8
72	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
71	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
70	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
69	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
68	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
67	Inoculation of Rhizoglomus irregulare or Trichoderma atroviride differentially modulates metabolite profiling of wheat root exudates. <i>Phytochemistry</i> , 2019 , 157, 158-167	4	48
66	Comparative "phenol-omics" and gene expression analyses in peach (Prunus persica) skin in response to different postharvest UV-B treatments. <i>Plant Physiology and Biochemistry</i> , 2019 , 135, 511-519	5.4	12
65	Impact of conventional/non-conventional extraction methods on the untargeted phenolic profile of Moringa oleifera leaves. <i>Food Research International</i> , 2019 , 115, 319-327	7	83
64	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
63	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
62	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
61	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
60	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
59	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
58	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

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