

# Vincenzo Sicari

## List of Publications by Year in Descending Order

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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.

125 papers	3,190 citations	28 h-index	51 g-index
138 ext. papers	4,035 ext. citations	4.4 avg, IF	5.38 L-index

#	Paper	IF	Citations
125	Chemical Compositions and Antioxidant Activities of Essential Oils, and Their Combinations, Obtained from Flavedo By-Product of Seven Cultivars of Sicilian L.. <i>Molecules</i> , <b>2022</b> , 27,	4.8	7
124	Reuse of Food Waste: The Chemical Composition and Health Properties of Pomelo (Citrus maxima) Cultivar Essential Oils. <i>Molecules</i> , <b>2022</b> , 27, 3273	4.8	0
123	Chemical Profile and In Vitro Bioactivity of Vicia faba Beans and Pods. <i>Proceedings (mdpi)</i> , <b>2021</b> , 70, 45	0.3	0
122	Influence of Organic and Conventional Agricultural Practices on Chemical Profile, In Vitro Antioxidant and Anti-Obesity Properties of Zingiber officinale Roscoe. <i>Medical Sciences Forum</i> , <b>2021</b> , 2, 3		0
121	Addition of Orange By-Products (Dry Peel) in Orange Jam: Evaluation of Physicochemical Characteristics, Bioactive Compounds and Antioxidant Activity. <i>Medical Sciences Forum</i> , <b>2021</b> , 2, 11		
120	Extracts of Different Polarity of Daphne laureola L. as Valuable Source of Antioxidant and Neuroprotective Compounds. <i>Medical Sciences Forum</i> , <b>2021</b> , 2, 19		
119	Systematics, Phytochemistry, Biological Activities and Health Promoting Effects of the Plants from the Subfamily Bombacoideae (Family Malvaceae). <i>Plants</i> , <b>2021</b> , 10,	4.5	1
118	LC-ESI/HRMS analysis of glucosinolates, oxylipins and phenols in Italian rocket salad (Diplotaxis erucoides subsp. erucoides (L.) DC.) and evaluation of its healthy potential. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 5872-5879	4.3	1
117	Mechanistic aspects of carotenoid health benefits - where are we now?. <i>Nutrition Research Reviews</i> , <b>2021</b> , 34, 276-302	7	14
116	Vaccinium Species (Ericaceae): From Chemical Composition to Bio-Functional Activities. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 5655	2.6	4
115	Quality parameters, chemical compositions and antioxidant activities of Calabrian (Italy) monovarietal extra virgin olive oils from autochthonous (Ottobratica) and allochthonous (Coratina, Leccino, and Nocellara Del Belice) varieties. <i>Journal of Food Measurement and Characterization</i> , <b>2021</b> , 15, 363-375	2.8	6
114	In vitro anti-proliferative and anti-bacterial properties of new C7 benzoate derivatives of pinocembrin. <i>Natural Product Research</i> , <b>2021</b> , 35, 1783-1791	2.3	3
113	Contribution of bioactive compounds from Mediterranean plant foods in promoting health effects: A profile of Rosa Tundis. <i>Food Frontiers</i> , <b>2021</b> , 2, 91-92	4.2	0
112	New Insights into the Antioxidant and Anti-Inflammatory Effects of Italian Leaf and Flower Extracts in Lipopolysaccharide and Tumor-Mediated Inflammation Models. <i>Antioxidants</i> , <b>2021</b> , 10,	7.1	4
111	Concentration of Bioactive Phenolic Compounds in Olive Mill Wastewater by Direct Contact Membrane Distillation. <i>Molecules</i> , <b>2021</b> , 26,	4.8	13
110	Almond ( cv. Casteltermeni) Skin Confectionery By-Products: New Opportunity for the Development of a Functional Blackberry ( Schott) Jam. <i>Antioxidants</i> , <b>2021</b> , 10,	7.1	4
109	Carolea olive oil enriched with an infusion of Capsicum annum and C. chinense dried pepper powders to produce an added value flavoured olive oils. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15776	2.1	3

108	The Essential Oil of Spenn. from Italy as a Source of Health-Promoting Compounds: Chemical Profile and Antioxidant and Cholinesterase Inhibitory Activity. <i>Plants</i> , <b>2020</b> , 9,	4.5	10
107	Differences in the composition of phenolic compounds, carotenoids, and volatiles between juice and pomace of four citrus fruits from Southern Italy. <i>European Food Research and Technology</i> , <b>2020</b> , 246, 1991-2005	3.4	8
106	Contribution of Flavonoids and Iridoids to the Hypoglycaemic, Antioxidant, and Nitric Oxide (NO) Inhibitory Activities of L. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	20
105	Antioxidant, Biochemical, and In-Life Effects of L. Natural Juice vs. Clarified Juice by Polyvinylidene Fluoride Membrane. <i>Foods</i> , <b>2020</b> , 9,	4.9	4
104	(A. St.-Hil.) Seeds Oil: Fatty Acids Profiling by GC-MS and NMR and Bioactivity. <i>Molecules</i> , <b>2020</b> , 25,	4.8	11
103	Hort. Juice Enriched with Its By-Products (Peels and Leaves): Chemical Composition, In Vitro Bioactivity, and Impact of Processing. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	13
102	The Role of Anthocyanins in Drug Discovery: Recent Developments. <i>Current Drug Discovery Technologies</i> , <b>2020</b> , 17, 286-298	1.5	7
101	The Effect of Blanching on Phytochemical Content and Bioactivity of and Species (Asteraceae), Vegetables Traditionally Used in Southern Italy. <i>Foods</i> , <b>2020</b> , 10,	4.9	4
100	High-Performance Liquid Chromatography/Electrospray Ionization Tandem Mass Spectrometry (HPLC-ESI-MS) Analysis and Bioactivity Useful for Prevention of "Diabetes" of <i>Allium commutatum</i> Guss. <i>Plant Foods for Human Nutrition</i> , <b>2020</b> , 75, 124-130	3.9	6
99	Impact of extraction processes on phytochemicals content and biological activity of Citrus <i>Elementina</i> Hort. Ex Tan. leaves: New opportunity for under-utilized food by-products. <i>Food Research International</i> , <b>2020</b> , 127, 108742	7	12
98	Advances on Natural Polyphenols as Anticancer Agents for Skin Cancer. <i>Pharmacological Research</i> , <b>2020</b> , 151, 104584	10.2	84
97	Flavonoids targeting NRF2 in neurodegenerative disorders. <i>Food and Chemical Toxicology</i> , <b>2020</b> , 146, 111817	4.7	14
96	Olive Mill Wastewater Polyphenol-Enriched Fractions by Integrated Membrane Process: A Promising Source of Antioxidant, Hypolipidemic and Hypoglycaemic Compounds. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	17
95	Subsp. (Guss.) Troia & Raimondo from Sicily (Italy): Isolation of Essential Oil and Evaluation of Its Bioactivity. <i>Molecules</i> , <b>2020</b> , 25,	4.8	15
94	Evaluation of the status quo of polyphenols analysis: Part I-phytochemistry, bioactivity, interactions, and industrial uses. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2020</b> , 19, 3191-3218	16.4	9
93	Chemical Profile, Antioxidant, Anti-Inflammatory, and Anti-Cancer Effects of Italian Spenn. Methanol Leaves Extracts. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	8
92	L. from Italy: A Comparative Chemical and Biological Study of Its Essential Oil in the Mediterranean Context. <i>Molecules</i> , <b>2020</b> , 25,	4.8	7
91	Evaluation of Aloe arborescens gel as new coating to maintain the organoleptic and functional properties of strawberry ( <i>Fragaria</i> ) banana cv. Cadonga) fruits. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 861-870	3.8	11

90	The Influence of Ultrafiltration of L. Burm. cv Femminello Comune Juice on Its Chemical Composition and Antioxidant and Hypoglycemic Properties. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	14
89	Anchusa azurea Mill. (Boraginaceae) aerial parts methanol extract interfering with cytoskeleton organization induces programmed cancer cells death. <i>Food and Function</i> , <b>2019</b> , 10, 4280-4290	6.1	16
88	Non-Pungent -3 Polyunsaturated Fatty Acid (PUFA)-Derived Capsaicin Analogues as Potential Functional Ingredients with Antioxidant and Carbohydrate-Hydrolysing Enzyme Inhibitory Activities. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	2
87	Comparative chemical composition and bioactivity of leaves essential oils from nine Sicilian accessions of Myrtus communis L.. <i>Journal of Essential Oil Research</i> , <b>2019</b> , 31, 546-555	2.3	4
86	Cytotoxicity of cucurbitacin E from Citrullus colocynthis against multidrug-resistant cancer cells. <i>Phytomedicine</i> , <b>2019</b> , 62, 152945	6.5	25
85	Comparative analysis of chemical composition, antioxidant and anti-proliferative activities of Italian Vitis vinifera by-products for a sustainable agro-industry. <i>Food and Chemical Toxicology</i> , <b>2019</b> , 127, 127-134	4.7	14
84	Native Colombian Fruits and Their by-Products: Phenolic Profile, Antioxidant Activity and Hypoglycaemic Potential. <i>Foods</i> , <b>2019</b> , 8,	4.9	15
83	The Influence of Film and Storage on the Phenolic and Antioxidant Properties of Red Raspberries ( L.) cv. Erika. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	9
82	Flower and Leaf Extracts of L.: Application of Membrane Processes to Obtain Fractions with Antioxidant and Antityrosinase Properties. <i>Membranes</i> , <b>2019</b> , 9,	3.8	11
81	Gamma Irradiated Extract Ameliorates Testosterone-Induced Benign Prostatic Hyperplasia by Downregulating 5-Alpha Reductase and Restoring Testosterone in Rats. <i>Molecules</i> , <b>2019</b> , 24,	4.8	4
80	Advances in the Tyrosinase Inhibitors from Plant Source. <i>Current Medicinal Chemistry</i> , <b>2019</b> , 26, 3279-3299	4.3	14
79	Arbutus species (Ericaceae) as source of valuable bioactive products. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2019</b> , 59, 864-881	11.5	10
78	Packaging and storage condition affect the physicochemical properties of red raspberries (Rubus idaeus L., cv. Erika). <i>Food Control</i> , <b>2019</b> , 97, 105-113	6.2	13
77	Tratt. and L.: a study of anti-proliferative activity towards human cancer cells and antioxidant properties. <i>Natural Product Research</i> , <b>2019</b> , 33, 1809-1812	2.3	3
76	A Review of the Traditional Uses, Phytochemistry and Biological Activities of the Genus Santolina. <i>Planta Medica</i> , <b>2018</b> , 84, 627-637	3.1	8
75	Packaging technology for improving shelf-life of fruits based on a nanoporous crystalline polymer. <i>Journal of Applied Polymer Science</i> , <b>2018</b> , 135, 46256	2.9	10
74	Regulatory Efficacy of Brown Seaweed Lessonia nigrescens Extract on the Gene Expression Profile and Intestinal Microflora in Type 2 Diabetic Mice. <i>Molecular Nutrition and Food Research</i> , <b>2018</b> , 62, 1700730	5.8	41
73	Phytochemical and pharmacological properties of essential oils from Cedrus species. <i>Natural Product Research</i> , <b>2018</b> , 32, 1415-1427	2.3	27

72	Investigating the in vitro hypoglycaemic and antioxidant properties of Citrus Clementina Hort. juice. <i>European Food Research and Technology</i> , <b>2018</b> , 244, 523-534	3.4	13
71	Concentration of Bioactive Compounds from Elderberry (Sambucus nigra L.) Juice by Nanofiltration Membranes. <i>Plant Foods for Human Nutrition</i> , <b>2018</b> , 73, 336-343	3.9	12
70	Optimization of the Supercritical Carbon Dioxide Separation of Bergapten from Bergamot Essential Oil. <i>Journal of AOAC INTERNATIONAL</i> , <b>2018</b> , 101, 293-297	1.7	4
69	Potential Application of L. and L. Leaf Essential Oils as Antioxidant and of Cholinesterases Inhibitors. <i>Antioxidants</i> , <b>2018</b> , 8,	7.1	10
68	Use of orange by-products (dry peel) as an alternative gelling agent for marmalade production: Evaluation of antioxidant activity and inhibition of HMF formation during different storage temperature. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13429	2.1	6
67	Investigating the Antiproliferative and Antioxidant Properties of L. (Amaryllidaceae) Stems, Flowers, Bulbs, and Fruits Extracts. <i>Evidence-based Complementary and Alternative Medicine</i> , <b>2018</b> , 2018, 9301247	2.3	3
66	Recovery of Bergamot Seed Oil by Supercritical Carbon Dioxide Extraction and Comparison with Traditional Solvent Extraction. <i>Journal of Food Process Engineering</i> , <b>2017</b> , 40, e12341	2.4	10
65	Application of nine air-dried Capsicum annum cultivars as food preservative: Micronutrient content, antioxidant activity, and foodborne pathogens inhibitory effects. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, 899-910	3	8
64	The effect of different packaging on physical and chemical properties of oranges during storage. <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e13168	2.1	17
63	Comparison of the Volatile Component of the Essential Oil of Kumquat (Fortunella margarita swingle) Extracted by Supercritical Carbon Dioxide, Hydrodistillation and Conventional Solvent Extraction. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , <b>2017</b> , 20, 87-94	1.7	10
62	Annona species (Annonaceae): a rich source of potential antitumor agents?. <i>Annals of the New York Academy of Sciences</i> , <b>2017</b> , 1398, 30-36	6.5	27
61	High resolution mass approach to characterize refrigerated black truffles stored under different storage atmospheres. <i>Food Research International</i> , <b>2017</b> , 102, 526-535	7	11
60	The impact of cultivar on polyphenol and biogenic amine profiles in Calabrian red grapes during winemaking. <i>Food Research International</i> , <b>2017</b> , 102, 303-312	7	19
59	From Vegetable Waste to New Agents for Potential Health Applications: Antioxidant Properties and Effects of Extracts, Fractions and Pinocembrin from Glycyrrhiza glabra L. Aerial Parts on Viability of Five Human Cancer Cell Lines. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 7944-7954	5.7	25
58	Hypoglycaemic Effects of Plants Food Constituents via Inhibition of Carbohydrate-Hydrolysing Enzymes: From Chemistry to Future Applications <b>2017</b> , 135-161		3
57	Fresh refrigerated Tuber melanosporum truffle: effect of the storage conditions on the antioxidant profile, antioxidant activity and volatile profile. <i>European Food Research and Technology</i> , <b>2017</b> , 243, 2255-2263	3.4	20
56	Natural compounds and vegetable powders improve the stability and antioxidant properties of Brassica napus L. var. oleifera (rapeseed) oil. <i>European Journal of Lipid Science and Technology</i> , <b>2017</b> , 119, 1600228	3	11
55	Anti-inflammatory and Antioxidant Agents from Salvia Genus (Lamiaceae): An Assessment of the Current State of Knowledge. <i>Anti-Inflammatory and Anti-Allergy Agents in Medicinal Chemistry</i> , <b>2017</b> , 16, 70-86	2	30

54	Biological Activities of Essential Oils: From Plant Chemoecology to Traditional Healing Systems. <i>Molecules</i> , <b>2017</b> , 22,	4.8	274
53	Edible Flowers: A Rich Source of Phytochemicals with Antioxidant and Hypoglycemic Properties. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 2467-74	5.7	100
52	Antioxidant and Carbohydrate-Hydrolysing Enzymes Potential of <i>Sechium edule</i> (Jacq.) Swartz (Cucurbitaceae) Peel, Leaves and Pulp Fresh and Processed. <i>Plant Foods for Human Nutrition</i> , <b>2016</b> , 71, 381-387	3.9	27
51	Tomato seed oil for biodiesel production. <i>European Journal of Lipid Science and Technology</i> , <b>2016</b> , 118, 640-650	3	22
50	<i>Crocus cancellatus</i> subsp. <i>damascenus</i> stigmas: chemical profile, and inhibition of $\alpha$ -amylase, $\alpha$ -glucosidase and lipase, key enzymes related to type 2 diabetes and obesity. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , <b>2016</b> , 31, 212-8	5.6	16
49	Effects of the Fruit Ripening Stage on Antioxidant Capacity, Total Phenolics, and Polyphenolic Composition of Crude Palm Oil from Interspecific Hybrid <i>Elaeis oleifera</i> $\times$ <i>Elaeis guineensis</i> . <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 852-9	5.7	20
48	<i>Citrus medica</i> L. cv Diamante (Rutaceae) peel extract improves glycaemic status of Zucker diabetic fatty (ZDF) rats and protects against oxidative stress. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , <b>2016</b> , 31, 1270-6	5.6	14
47	Bioactive and Antioxidant Activity from <i>Citrus bergamia</i> Risso (Bergamot) Juice Collected in Different Areas of Reggio Calabria Province, Italy. <i>International Journal of Food Properties</i> , <b>2016</b> , 19, 1962-1971 <sup>13</sup>	3.2	23
46	Anti-Psoriasis Agents from Natural Plant Sources. <i>Current Medicinal Chemistry</i> , <b>2016</b> , 23, 1250-67	4.3	14
45	Recent Knowledge on Medicinal Plants as Source of Cholinesterase Inhibitors for the Treatment of Dementia. <i>Mini-Reviews in Medicinal Chemistry</i> , <b>2016</b> , 16, 605-18	3.2	23
44	Characterization and Prebiotic Effect of the Resistant Starch from Purple Sweet Potato. <i>Molecules</i> , <b>2016</b> , 21,	4.8	29
43	Functional Properties of <i>Punica granatum</i> L. Juice Clarified by Hollow Fiber Membranes. <i>Processes</i> , <b>2016</b> , 4, 21	2.9	13
42	<i>Poncirus trifoliata</i> (L.) Raf.: Chemical composition, antioxidant properties and hypoglycaemic activity via the inhibition of $\alpha$ -amylase and $\alpha$ -glucosidase enzymes. <i>Journal of Functional Foods</i> , <b>2016</b> , 25, 477-485	5.1	35
41	Novel microspheres based on triterpene saponins from the roots of <i>Physospermum verticillatum</i> (Waldst & Kit) (Apiaceae) for the improvement of gemcitabine release. <i>Journal of Pharmacy and Pharmacology</i> , <b>2016</b> , 68, 275-81	4.8	4
40	Chemical Profile and Antioxidant Properties of Extracts and Essential Oils from <i>Citrus limon</i> (L.) Burm. cv. Femminello Comune. <i>Chemistry and Biodiversity</i> , <b>2016</b> , 13, 571-81	2.5	26
39	Bioactive compounds and antioxidant activity of citrus juices produced from varieties cultivated in Calabria. <i>Journal of Food Measurement and Characterization</i> , <b>2016</b> , 10, 773-780	2.8	25
38	Influence of packaging conditions on biogenic amines and fatty acids evolution during 15 months storage of a typical spreadable salami ( <i>Prosciutto</i> ). <i>Food Chemistry</i> , <b>2016</b> , 213, 115-122	8.5	12
37	Evaluation of fatty acids and biogenic amines profiles in mullet and tuna roe during six months of storage at 4°C. <i>Journal of Food Composition and Analysis</i> , <b>2015</b> , 40, 52-60	4.1	21



36	Omega-3 polyunsaturated fatty acids and cancer: lessons learned from clinical trials. <i>Cancer and Metastasis Reviews</i> , <b>2015</b> , 34, 359-80	9.6	83
35	Evaluation of chemical profile and antioxidant activity of twenty cultivars from <i>Capsicum annuum</i> , <i>Capsicum baccatum</i> , <i>Capsicum chacoense</i> and <i>Capsicum chinense</i> : A comparison between fresh and processed peppers. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 64, 623-631	5.4	71
34	Genistein and cancer: current status, challenges, and future directions. <i>Advances in Nutrition</i> , <b>2015</b> , 6, 408-19	10	289
33	and (Leguminosae): Edible Flower Extracts as Functional Ingredients. <i>Foods</i> , <b>2015</b> , 4, 338-348	4.9	19
32	Optimization of a Solid-Phase Microextraction method for the Gas Chromatography-Mass Spectrometry analysis of blackberry ( <i>Rubus ulmifolius</i> Schott) fruit volatiles. <i>Food Chemistry</i> , <b>2015</b> , 178, 10-7	8.5	31
31	Phytochemical and biological studies of <i>Stachys</i> species in relation to chemotaxonomy: a review. <i>Phytochemistry</i> , <b>2014</b> , 102, 7-39	4	68
30	Statistical analysis for improving data precision in the SPME GC-MS analysis of blackberry ( <i>Rubus ulmifolius</i> Schott) volatiles. <i>Talanta</i> , <b>2014</b> , 125, 248-56	6.2	15
29	An overview on chemical aspects and potential health benefits of limonoids and their derivatives. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2014</b> , 54, 225-50	11.5	84
28	In vitro antioxidant and antiproliferative activities of nine <i>Salvia</i> species. <i>Natural Product Research</i> , <b>2014</b> , 28, 2278-85	2.3	47
27	Chemical composition and bioactivity of dried fruits and honey of <i>Ficus carica</i> cultivars Dottato, San Francesco and Citrullara. <i>Journal of the Science of Food and Agriculture</i> , <b>2014</b> , 94, 2179-86	4.3	13
26	In vitro Cancer Cell Growth Inhibition and Antioxidant Activity of <i>Bombax ceiba</i> (Bombacaceae) Flower Extracts. <i>Natural Product Communications</i> , <b>2014</b> , 9, 1934578X1400900	0.9	5
25	Angiotensin-converting enzyme inhibitory activity and antioxidant properties of <i>Nepeta crassifolia</i> Boiss & Buhse and <i>Nepeta binaludensis</i> Jamzad. <i>Phytotherapy Research</i> , <b>2013</b> , 27, 572-80	6.7	28
24	Antioxidant and hypoglycaemic activities and their relationship to phytochemicals in <i>Capsicum annuum</i> cultivars during fruit development. <i>LWT - Food Science and Technology</i> , <b>2013</b> , 53, 370-377	5.4	39
23	Influence of drying and cooking process on the phytochemical content, antioxidant and hypoglycaemic properties of two bell <i>Capsicum annuum</i> L. cultivars. <i>Food and Chemical Toxicology</i> , <b>2013</b> , 53, 392-401	4.7	38
22	Antioxidant and Anti-cholinesterase Activity of <i>Globularia meridionalis</i> Extracts and Isolated Constituents. <i>Natural Product Communications</i> , <b>2012</b> , 7, 1934578X1200700	0.9	3
21	Evaluation of <i>Citrus aurantifolia</i> peel and leaves extracts for their chemical composition, antioxidant and anti-cholinesterase activities. <i>Journal of the Science of Food and Agriculture</i> , <b>2012</b> , 92, 2960-7	4.3	70
20	Comparative study on the antioxidant capacity and cholinesterase inhibitory activity of <i>Citrus aurantifolia</i> Swingle, <i>C. aurantium</i> L., and <i>C. bergamia</i> Risso and Poit. peel essential oils. <i>Journal of Food Science</i> , <b>2012</b> , 77, H40-6	3.4	70
19	Antioxidant activity of olive oil mill wastewater obtained from different thermal treatments. <i>Grasas Y Aceites</i> , <b>2012</b> , 63, 209-213	1.3	8

18	Studies on the potential antioxidant properties of <i>Senecio stabianus</i> Lacaita (Asteraceae) and its inhibitory activity against carbohydrate-hydrolysing enzymes. <i>Natural Product Research</i> , <b>2012</b> , 26, 393-404	2.3	17
17	Antioxidant and anti-cholinesterase activity of <i>Globularia meridionalis</i> extracts and isolated constituents. <i>Natural Product Communications</i> , <b>2012</b> , 7, 1015-20	0.9	9
16	Chemical Composition, Antioxidant Properties and Anti-cholinesterase Activity of <i>Cordia gillettii</i> (Boraginaceae) Leaves Essential Oil. <i>Natural Product Communications</i> , <b>2011</b> , 6, 1934578X1100600	0.9	2
15	Comparative study on the chemical composition, antioxidant properties and hypoglycaemic activities of two <i>Capsicum annuum</i> L. cultivars ( <i>Acuminatum</i> small and <i>Cerasiferum</i> ). <i>Plant Foods for Human Nutrition</i> , <b>2011</b> , 66, 261-9	3.9	57
14	In vitro cytotoxic activity of extracts and isolated constituents of <i>Salvia leriifolia</i> Benth. against a panel of human cancer cell lines. <i>Chemistry and Biodiversity</i> , <b>2011</b> , 8, 1152-62	2.5	23
13	A potential role of alkaloid extracts from <i>Salsola</i> species (Chenopodiaceae) in the treatment of Alzheimer's disease. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , <b>2009</b> , 24, 818-24	5.6	32
12	In vitro cytotoxic effects of <i>Senecio stabianus</i> Lacaita (Asteraceae) on human cancer cell lines. <i>Natural Product Research</i> , <b>2009</b> , 23, 1707-18	2.3	38
11	The influence of fruit ripening on the phytochemical content and biological activity of <i>Capsicum chinense</i> Jacq. cv <i>Habanero</i> . <i>Food Chemistry</i> , <b>2009</b> , 114, 553-560	8.5	167
10	Cytotoxic activity and inhibitory effect on nitric oxide production of triterpene saponins from the roots of <i>Physospermum verticillatum</i> (Waldst & Kit) (Apiaceae). <i>Bioorganic and Medicinal Chemistry</i> , <b>2009</b> , 17, 4542-7	3.4	44
9	Biological and pharmacological activities of iridoids: recent developments. <i>Mini-Reviews in Medicinal Chemistry</i> , <b>2008</b> , 8, 399-420	3.2	192
8	Influence of ripening stage on health benefits properties of <i>Capsicum annuum</i> var. <i>acuminatum</i> L.: in vitro studies. <i>Journal of Medicinal Food</i> , <b>2008</b> , 11, 184-9	2.8	36
7	In vitro cytotoxic activity of <i>Salsola oppositifolia</i> Desf. (Amaranthaceae) in a panel of tumour cell lines. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , <b>2008</b> , 63, 347-54	1.7	13
6	Natural Products as Gastroprotective and Antiulcer Agents: Recent Developments. <i>Natural Product Communications</i> , <b>2008</b> , 3, 1934578X0800301	0.9	4
5	Chemical composition and antimicrobial activity of essential oils from <i>Pinus brutia</i> (calabrian pine) growing in Lebanon. <i>Chemistry of Natural Compounds</i> , <b>2008</b> , 44, 784-786	0.7	6
4	Jacaranone: a cytotoxic constituent from <i>Senecio ambiguus</i> subsp. <i>ambiguus</i> (biv.) DC. against renal adenocarcinoma ACHN and prostate carcinoma LNCaP cells. <i>Archives of Pharmacal Research</i> , <b>2007</b> , 30, 701-7	6.1	36
3	Supercritical carbon dioxide (SC-CO <sub>2</sub> ) extraction of grapefruit flavedo. <i>Flavour and Fragrance Journal</i> , <b>1998</b> , 13, 125-130	2.5	29
2	Calabrian extra-virgin olive oil from Frantoio cultivar: chemical composition and health properties. <i>Emirates Journal of Food and Agriculture</i> , 631	1	4
1	Comparison of traditional hot water and vacuum assisted blanching methods on the physico-chemical quality parameters and antioxidant activity of zucchini ( <i>Cucurbita pepo</i> L.) slices. <i>Journal of Food Measurement and Characterization</i> , 1	2.8	



