

Angel Gil-Izquierdo

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190
papers

7,647
citations

47
h-index

79
g-index

202
ext. papers

8,623
ext. citations

5.5
avg, IF

5.92
L-index

#	Paper	IF	Citations
190	Bioavailability in humans of the flavanones hesperidin and narirutin after the ingestion of two doses of orange juice. <i>European Journal of Clinical Nutrition</i> , 2003 , 57, 235-42	5.2	336
189	Anthocyanin metabolism in rats and their distribution to digestive area, kidney, and brain. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 3902-8	5.7	251
188	In vitro gastrointestinal digestion study of pomegranate juice phenolic compounds, anthocyanins, and vitamin C. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 2308-12	5.7	242
187	Characterization of the interglycosidic linkage in di-, tri-, tetra- and pentaglycosylated flavonoids and differentiation of positional isomers by liquid chromatography/electrospray ionization tandem mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2004 , 39, 312-21	2.2	223
186	In vitro availability of flavonoids and other phenolics in orange juice. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 1035-41	5.7	200
185	A new process to develop a cocoa powder with higher flavonoid monomer content and enhanced bioavailability in healthy humans. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 3926-35	5.7	188
184	Characterization of C-glycosyl flavones O-glycosylated by liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2007 , 1161, 214-23	4.5	169
183	Bioavailability of phenolic acids. <i>Phytochemistry Reviews</i> , 2008 , 7, 301-311	7.7	166
182	Chlorogenic acid is absorbed in its intact form in the stomach of rats. <i>Journal of Nutrition</i> , 2006 , 136, 1192-7	4.1	160
181	An in vitro method to simulate phenolic compound release from the food matrix in the gastrointestinal tract. <i>European Food Research and Technology</i> , 2002 , 214, 155-159	3.4	156
180	Effect of processing techniques at industrial scale on orange juice antioxidant and beneficial health compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 5107-14	5.7	155
179	Occurrence of urolithins, gut microbiota ellagic acid metabolites and proliferation markers expression response in the human prostate gland upon consumption of walnuts and pomegranate juice. <i>Molecular Nutrition and Food Research</i> , 2010 , 54, 311-22	5.9	145
178	In vitro gastrointestinal digestion study of broccoli inflorescence phenolic compounds, glucosinolates, and vitamin C. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 135-8	5.7	140
177	Phlorotannin extracts from fucales characterized by HPLC-DAD-ESI-MSn: approaches to hyaluronidase inhibitory capacity and antioxidant properties. <i>Marine Drugs</i> , 2012 , 10, 2766-81	6	139
176	Blackberry anthocyanins are mainly recovered from urine as methylated and glucuronidated conjugates in humans. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 7721-7	5.7	139
175	A comparative study of flavonoid compounds, vitamin C, and antioxidant properties of baby leaf Brassicaceae species. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 2330-40	5.7	129
174	HPLC-DAD-MS/MS ESI characterization of unusual highly glycosylated acylated flavonoids from cauliflower (<i>Brassica oleracea</i> L. var. botrytis) agroindustrial byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 3895-9	5.7	128

173	Identification of phenolic compounds in isolated vacuoles of the medicinal plant <i>Catharanthus roseus</i> and their interaction with vacuolar class III peroxidase: an HDL affair?. <i>Journal of Experimental Botany</i> , 2011 , 62, 2841-54	7	121
172	Betalains in the era of global agri-food science, technology and nutritional health. <i>Phytochemistry Reviews</i> , 2008 , 7, 261-280	7.7	114
171	Comparative study of six pear cultivars in terms of their phenolic and vitamin C contents and antioxidant capacity. <i>Journal of the Science of Food and Agriculture</i> , 2003 , 83, 995-1003	4.3	100
170	Melatonin is synthesised by yeast during alcoholic fermentation in wines. <i>Food Chemistry</i> , 2011 , 126, 1608-13	8.5	92
169	Melatonin: A new bioactive compound in wine. <i>Journal of Food Composition and Analysis</i> , 2011 , 24, 603-608	4.8	89
168	Nanoparticles and Controlled Delivery for Bioactive Compounds: Outlining Challenges for New "Smart-Foods" for Health. <i>Foods</i> , 2018 , 7,	4.9	88
167	Oxidized LDL triggers changes in oxidative stress and inflammatory biomarkers in human macrophages. <i>Redox Biology</i> , 2018 , 15, 1-11	11.3	85
166	Phenolic characterisation of red grapes autochthonous to Andalusia. <i>Food Chemistry</i> , 2009 , 112, 949-955	5.5	83
165	Further knowledge on barley (<i>Hordeum vulgare</i> L.) leaves O-glycosyl-C-glycosyl flavones by liquid chromatography-UV diode-array detection-electrospray ionisation mass spectrometry. <i>Journal of Chromatography A</i> , 2008 , 1182, 56-64	4.5	83
164	Effect of the rootstock and interstock grafted in lemon tree (<i>Citrus limon</i> (L.) Burm.) on the flavonoid content of lemon juice. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 324-31	5.7	83
163	In vitro studies to assess the antidiabetic, anti-cholinesterase and antioxidant potential of <i>Spergularia rubra</i> . <i>Food Chemistry</i> , 2011 , 129, 454-462	8.5	79
162	<i>Bauhinia forficata</i> Link authenticity using flavonoids profile: relation with their biological properties. <i>Food Chemistry</i> , 2012 , 134, 894-904	8.5	78
161	Intended or Unintended Doping? A Review of the Presence of Doping Substances in Dietary Supplements Used in Sports. <i>Nutrients</i> , 2017 , 9,	6.7	76
160	Hesperidin inhibits ovariectomized-induced osteopenia and shows differential effects on bone mass and strength in young and adult intact rats. <i>Journal of Applied Physiology</i> , 2008 , 104, 648-54	3.7	70
159	A ultra-pressure liquid chromatography/triple quadrupole tandem mass spectrometry method for the analysis of 13 eicosanoids in human urine and quantitative 24 hour values in healthy volunteers in a controlled constant diet. <i>Rapid Communications in Mass Spectrometry</i> , 2012 , 26, 1249-57	2.2	68
158	Acylated anthocyanins in broccoli sprouts. <i>Food Chemistry</i> , 2010 , 123, 358-363	8.5	67
157	Fermented orange juice: source of higher carotenoid and flavanone contents. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 8773-82	5.7	62
156	Hydroxytyrosol and potential uses in cardiovascular diseases, cancer, and AIDS. <i>Frontiers in Nutrition</i> , 2014 , 1, 18	6.2	60

155	Volatile profiling of <i>Ficus carica</i> varieties by HS-SPME and GC/MS. <i>Food Chemistry</i> , 2010 , 123, 548-557	8.5	59
154	New C-deoxyhexosyl flavones and antioxidant properties of <i>Passiflora edulis</i> leaf extract. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 10187-93	5.7	59
153	Inhibition by chestnut honey of N-Acyl-L-homoserine lactones and biofilm formation in <i>Erwinia carotovora</i> , <i>Yersinia enterocolitica</i> , and <i>Aeromonas hydrophila</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 11186-93	5.7	57
152	Integrated analysis of COX-2 and iNOS derived inflammatory mediators in LPS-stimulated RAW macrophages pre-exposed to <i>Echium plantagineum</i> L. bee pollen extract. <i>PLoS ONE</i> , 2013 , 8, e59131	3.7	57
151	Melatonin content of pepper and tomato fruits: effects of cultivar and solar radiation. <i>Food Chemistry</i> , 2014 , 156, 347-52	8.5	55
150	Soy isoflavones and cardiovascular disease epidemiological, clinical and -omics perspectives. <i>Current Pharmaceutical Biotechnology</i> , 2012 , 13, 624-31	2.6	54
149	Flavanone metabolism in healthy and tumor-bearing rats. <i>Biomedicine and Pharmacotherapy</i> , 2006 , 60, 529-35	7.5	54
148	Differential effects of two citrus flavanones on bone quality in senescent male rats in relation to their bioavailability and metabolism. <i>Bone</i> , 2011 , 49, 1108-16	4.7	53
147	Influence of industrial processing on orange juice flavanone solubility and transformation to chalcones under gastrointestinal conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 3024-8	5.7	53
146	Alcoholic fermentation induces melatonin synthesis in orange juice. <i>Journal of Pineal Research</i> , 2014 , 56, 31-8	10.4	50
145	Evaluation of grape (<i>Vitis vinifera</i> L.) stems from Portuguese varieties as a resource of (poly)phenolic compounds: A comparative study. <i>Food Research International</i> , 2014 , 65, 375-384	7	49
144	Optimization of the recovery of high-value compounds from pitaya fruit by-products using microwave-assisted extraction. <i>Food Chemistry</i> , 2017 , 230, 463-474	8.5	48
143	Profiling phlorotannins from <i>Fucus</i> spp. of the Northern Portuguese coastline: Chemical approach by HPLC-DAD-ESI/MS and UPLC-ESI-QTOF/MS. <i>Algal Research</i> , 2018 , 29, 113-120	5	47
142	Qualitative and quantitative changes in polyphenol composition and bioactivity of <i>Ribes magellanicum</i> and <i>R. punctatum</i> after in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2017 , 237, 1073-1082	8.5	46
141	Increased bioavailability of hesperetin-7-glucoside compared with hesperidin results in more efficient prevention of bone loss in adult ovariectomised rats. <i>British Journal of Nutrition</i> , 2009 , 102, 976-84	3.6	46
140	Metabolomics and the diagnosis of human diseases--a guide to the markers and pathophysiological pathways affected. <i>Current Medicinal Chemistry</i> , 2014 , 21, 823-48	4.3	45
139	Inhibition of α -glucosidase and α -amylase by Spanish extra virgin olive oils: The involvement of bioactive compounds other than oleuropein and hydroxytyrosol. <i>Food Chemistry</i> , 2017 , 235, 298-307	8.5	43
138	New UHPLC-QqQ-MS/MS method for quantitative and qualitative determination of free phytosterols in foodstuffs of commercial olive and sunflower oils. <i>Food Chemistry</i> , 2015 , 178, 212-20	8.5	43

137	The effect of storage temperatures on vitamin C and phenolics content of artichoke (<i>Cynara scolymus</i> L.) heads. <i>Innovative Food Science and Emerging Technologies</i> , 2001 , 2, 199-202	6.8	43
136	Approach to the study of C-glycosyl flavones acylated with aliphatic and aromatic acids from <i>Spergularia rubra</i> by high-performance liquid chromatography-photodiode array detection/electrospray ionization multi-stage mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2011 , 25, 700-12	2.2	42
135	Assessment of oxidative stress markers and prostaglandins after chronic training of triathletes. <i>Prostaglandins and Other Lipid Mediators</i> , 2012 , 99, 79-86	3.7	41
134	Potential bioactive phenolics of Macedonian <i>Sideritis</i> species used for medicinal "Mountain Tea". <i>Food Chemistry</i> , 2011 , 125, 13-20	8.5	39
133	Quantification of phytoprostanes - bioactive oxylipins - and phenolic compounds of <i>Passiflora edulis</i> Sims shell using UHPLC-QqQ-MS/MS and LC-IT-DAD-MS/MS. <i>Food Chemistry</i> , 2017 , 229, 1-8	8.5	38
132	Ellagic acid and derivatives from <i>Cochlospermum angolensis</i> Welw. Extracts: HPLC-DAD-ESI/MS(n) profiling, quantification and in vitro anti-depressant, anti-cholinesterase and anti-oxidant activities. <i>Phytochemical Analysis</i> , 2013 , 24, 534-40	3.4	37
131	Sustained deficit irrigation affects the colour and phytochemical characteristics of pomegranate juice. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 1922-7	4.3	37
130	Phenolic composition profiling of different edible parts and by-products of date palm (<i>Phoenix dactylifera</i> L.) by using HPLC-DAD-ESI/MS. <i>Food Research International</i> , 2017 , 100, 494-500	7	37
129	In vivo evidence of mitochondrial dysfunction and altered redox homeostasis in a genetic mouse model of propionic acidemia: Implications for the pathophysiology of this disorder. <i>Free Radical Biology and Medicine</i> , 2016 , 96, 1-12	7.8	35
128	Nonenzymatic Linolenic Acid Derivatives from the Sea: Macroalgae as Novel Sources of Phytoprostanes. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 6466-74	5.7	34
127	The intake of broccoli sprouts modulates the inflammatory and vascular prostanoids but not the oxidative stress-related isoprostanes in healthy humans. <i>Food Chemistry</i> , 2015 , 173, 1187-94	8.5	33
126	A new ultra-rapid UHPLC/MS/MS method for assessing glucoraphanin and sulforaphane bioavailability in human urine. <i>Food Chemistry</i> , 2014 , 143, 132-8	8.5	30
125	Phytoprostanes in almonds: identification, quantification, and impact of cultivar and type of cultivation. <i>RSC Advances</i> , 2015 , 5, 51233-51241	3.7	30
124	Dihomo-isoprostanes-nonenzymatic metabolites of AdA are higher in epileptic patients compared to healthy individuals by a new ultrahigh pressure liquid chromatography-triple quadrupole-tandem mass spectrometry method. <i>Free Radical Biology and Medicine</i> , 2015 , 79, 154-63	7.8	30
123	Identification and quantitation of flavonols in rowanberry (<i>Sorbus aucuparia</i> L.) juice. <i>European Food Research and Technology</i> , 2001 , 213, 12-17	3.4	30
122	Phlorotannin extracts from Fucales: Marine polyphenols as bioregulators engaged in inflammation-related mediators and enzymes. <i>Algal Research</i> , 2017 , 28, 1-8	5	29
121	The phytoprostane content in green table olives is influenced by Spanish-style processing and regulated deficit irrigation. <i>LWT - Food Science and Technology</i> , 2015 , 64, 997-1003	5.4	29
120	Gender differences in plasma and urine metabolites from Sprague-Dawley rats after oral administration of normal and high doses of hydroxytyrosol, hydroxytyrosol acetate, and DOPAC. <i>European Journal of Nutrition</i> , 2017 , 56, 215-224		28

119	Assessment of the melatonin production in pomegranate wines. <i>LWT - Food Science and Technology</i> , 2012 , 47, 13-18	5.4	28
118	Phytochemical investigations and biological potential screening with cellular and non-cellular models of globe amaranth (<i>Gomphrena globosa</i> L.) inflorescences. <i>Food Chemistry</i> , 2012 , 135, 756-63	8.5	28
117	<i>Rumex induratus</i> leaves: interesting dietary source of potential bioactive compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 5782-9	5.7	28
116	Effects of water deficit during maturation on amino acids and jujube fruit eating quality. <i>Macedonian Journal of Chemistry and Chemical Engineering</i> , 2014 , 33, 105	1.1	28
115	Impact of packaging atmosphere, storage and processing conditions on the generation of phytoprostanes as quality processing compounds in almond kernels. <i>Food Chemistry</i> , 2016 , 211, 869-75	8.5	28
114	Box-Behnken factorial design to obtain a phenolic-rich extract from the aerial parts of <i>Chelidonium majus</i> L. <i>Talanta</i> , 2014 , 130, 128-36	6.2	26
113	Phytoprostanes. <i>Lipid Technology</i> , 2015 , 27, 127-130		26
112	Influence of modified atmosphere packaging on quality, vitamin C and phenolic content of artichokes (<i>Cynara scolymus</i> L.). <i>European Food Research and Technology</i> , 2002 , 215, 21-27	3.4	26
111	Non-targeted metabolomic approach reveals urinary metabolites linked to steroid biosynthesis pathway after ingestion of citrus juice. <i>Food Chemistry</i> , 2013 , 136, 938-46	8.5	25
110	Effects of a citrus based juice on biomarkers of oxidative stress in metabolic syndrome patients. <i>Journal of Functional Foods</i> , 2013 , 5, 1031-1038	5.1	25
109	Further knowledge on the phenolic profile of <i>Colocasia esculenta</i> (L.) Shott. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7005-15	5.7	25
108	Physical activity increases the bioavailability of flavanones after dietary aronia-citrus juice intake in triathletes. <i>Food Chemistry</i> , 2012 , 135, 2133-7	8.5	24
107	Effect of water deficit and domestic storage on the procyanidin profile, size, and aggregation process in pear-jujube (<i>Z. jujuba</i>) fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 6187-97	5.7	24
106	Effect of thermal processing on the profile of bioactive compounds and antioxidant capacity of fermented orange juice. <i>International Journal of Food Sciences and Nutrition</i> , 2016 , 67, 779-88	3.7	24
105	Diffuse light affects the contents of vitamin C, phenolic compounds and free amino acids in lettuce plants. <i>Food Chemistry</i> , 2019 , 272, 227-234	8.5	23
104	Fast determination of bioactive compounds from <i>Lycopersicon esculentum</i> Mill. leaves. <i>Food Chemistry</i> , 2012 , 135, 748-55	8.5	23
103	Dependency of Phytoprostane Fingerprints of Must and Wine on Viticulture and Enological Processes. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 9022-8	5.7	22
102	Rootstock effect on serotonin and nutritional quality of tomatoes produced under low temperature and light conditions. <i>Journal of Food Composition and Analysis</i> , 2016 , 46, 50-59	4.1	22

101	Comparative Study of the Phytoprostane and Phytofuran Content of indica and japonica Rice (<i>Oryza sativa</i> L.) Flours. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 8938-8947	5.7	22
100	HPLC-DAD-ESI/MS(n) profiling of phenolic compounds from <i>Lathyrus cicera</i> L. seeds. <i>Food Chemistry</i> , 2017 , 214, 678-685	8.5	22
99	Impact of processing conditions on the phytoprostanes profile of three types of nut kernels. <i>Free Radical Research</i> , 2017 , 51, 141-147	4	21
98	Effect of elite physical exercise by triathletes on seven catabolites of DNA oxidation. <i>Free Radical Research</i> , 2015 , 49, 973-83	4	21
97	Water deficit during pit hardening enhances phytoprostanes content, a plant biomarker of oxidative stress, in extra virgin olive oil. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 3784-92	5.7	21
96	Influence of taro (<i>Colocasia esculenta</i> L. Shott) growth conditions on the phenolic composition and biological properties. <i>Food Chemistry</i> , 2013 , 141, 3480-5	8.5	21
95	High-performance liquid chromatography-diode array detection-electrospray ionization multi-stage mass spectrometric screening of an insect/plant system: the case of <i>Spodoptera littoralis</i> / <i>Lycopersicon esculentum</i> phenolics and alkaloids. <i>Rapid Communications in Mass Spectrometry</i> , 2011 , 25, 1972-80	2.2	21
94	Leaves and stem bark from <i>Allophylus africanus</i> P. Beauv.: An approach to anti-inflammatory properties and characterization of their flavonoid profile. <i>Food and Chemical Toxicology</i> , 2018 , 118, 430-438	4.7	21
93	Medicinal species as MTDLs: <i>Turnera diffusa</i> Willd. Ex Schult inhibits CNS enzymes and delays glutamate excitotoxicity in SH-SY5Y cells via oxidative damage. <i>Food and Chemical Toxicology</i> , 2017 , 106, 466-476	4.7	20
92	Effect of simulated gastrointestinal digestion on polyphenols and bioactivity of the native Chilean red strawberry (<i>Fragaria chiloensis</i> ssp. <i>chiloensis</i> f. <i>patagonica</i>). <i>Food Research International</i> , 2019 , 123, 106-114	7	20
91	Comparing the phenolic profile of <i>Pilocarpus pennatifolius</i> Lem. by HPLC/DAD-ESI/MS n with respect to authentication and enzyme inhibition potential. <i>Industrial Crops and Products</i> , 2015 , 77, 391-401	5.9	20
90	In vitro multifunctionality of phlorotannin extracts from edible <i>Fucus</i> species on targets underpinning neurodegeneration. <i>Food Chemistry</i> , 2020 , 333, 127456	8.5	20
89	Sorting out the phytoprostane and phytofuran profile in vegetable oils. <i>Food Research International</i> , 2018 , 107, 619-628	7	20
88	Structural/Functional Matches and Divergences of Phytoprostanes and Phytofurans with Bioactive Human Oxylipins. <i>Antioxidants</i> , 2018 , 7,	7.1	20
87	Piper betle leaves: profiling phenolic compounds by HPLC/DAD-ESI/MS(n) and anti-cholinesterase activity. <i>Phytochemical Analysis</i> , 2014 , 25, 453-60	3.4	19
86	Pharmacokinetics and bioavailability of hydroxytyrosol are dependent on the food matrix in humans. <i>European Journal of Nutrition</i> , 2021 , 60, 905-915	5.2	19
85	In vitro multimodal-effect of <i>Trichilia catigua</i> A. Juss. (Meliaceae) bark aqueous extract in CNS targets. <i>Journal of Ethnopharmacology</i> , 2018 , 211, 247-255	5	18
84	Edible seaweeds' phlorotannins in allergy: A natural multi-target approach. <i>Food Chemistry</i> , 2018 , 265, 233-241	8.5	18

83	HPLC-DAD-ESI/MS(n) analysis of phenolic compounds for quality control of <i>Grindelia robusta</i> Nutt. and bioactivities. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2014 , 94, 163-72	3.5	18
82	Discovery of human urinary biomarkers of aronia-citrus juice intake by HPLC-q-TOF-based metabolomic approach. <i>Electrophoresis</i> , 2014 , 35, 1599-606	3.6	18
81	Orally administered isoflavones are present as glucuronides in the human prostate. <i>Nutrition and Cancer</i> , 2008 , 60, 461-8	2.8	18
80	Potential of <i>Physalis peruviana</i> calyces as a low-cost valuable resource of phytoprostanes and phenolic compounds. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 2194-2204	4.3	18
79	Aronia-citrus juice (polyphenol-rich juice) intake and elite triathlon training: a lipidomic approach using representative oxylipins in urine. <i>Food and Function</i> , 2018 , 9, 463-475	6.1	18
78	Phenolic, oxylipin and fatty acid profiles of the Chilean hazelnut (<i>Gevuina avellana</i>): Antioxidant activity and inhibition of pro-inflammatory and metabolic syndrome-associated enzymes. <i>Food Chemistry</i> , 2019 , 298, 125026	8.5	17
77	Effect of fermentation and subsequent pasteurization processes on amino acids composition of orange juice. <i>Plant Foods for Human Nutrition</i> , 2015 , 70, 153-9	3.9	17
76	Effect of the season on the free phytoprostane content in Cornicabra extra virgin olive oil from deficit-irrigated olive trees. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 1585-92	4.3	17
75	In vitro studies of α -glucosidase inhibitors and antiradical constituents of <i>Glandora diffusa</i> (Lag.) D.C. Thomas infusion. <i>Food Chemistry</i> , 2013 , 136, 1390-8	8.5	17
74	Comprehensive characterization and antioxidant activities of the main biflavonoids of <i>Garcinia madruno</i> : A novel tropical species for developing functional products. <i>Journal of Functional Foods</i> , 2016 , 27, 503-516	5.1	16
73	Bioavailable phytoprostanes and phytofurans from <i>Gracilaria longissima</i> have anti-inflammatory effects in endothelial cells. <i>Food and Function</i> , 2020 , 11, 5166-5178	6.1	15
72	The effects of the intake of plant foods on the human metabolome. <i>TrAC - Trends in Analytical Chemistry</i> , 2013 , 52, 88-99	14.6	15
71	Safety evaluation of an oak-flavored milk powder containing ellagitannins upon oral administration in the rat. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 2857-65	5.7	15
70	Comparative study of different cocoa (<i>Theobroma cacao</i> L.) clones in terms of their phytoprostanes and phytofurans contents. <i>Food Chemistry</i> , 2019 , 280, 231-239	8.5	15
69	Melatonin and hydroxytyrosol protect against oxidative stress related to the central nervous system after the ingestion of three types of wine by healthy volunteers. <i>Food and Function</i> , 2017 , 8, 64-74	6.1	14
68	The Value of Legume Foods as a Dietary Source of Phytoprostanes and Phytofurans Is Dependent on Species, Variety, and Growing Conditions. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1800484	3	14
67	HPLC-PAD-atmospheric pressure chemical ionization-MS metabolite profiling of cytotoxic carotenoids from the echinoderm <i>Marthasterias glacialis</i> (spiny sea-star). <i>Journal of Separation Science</i> , 2010 , 33, 2250-7	3.4	14
66	Statement of Foliar Fertilization Impact on Yield, Composition, and Oxidative Biomarkers in Rice. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 597-605	5.7	14

65	Snapshot situation of oxidative degradation of the nervous system, kidney, and adrenal glands biomarkers-neuroprostane and dihom-isoprostanes-urinary biomarkers from infancy to elderly adults. <i>Redox Biology</i> , 2017 , 11, 586-591	11.3	13
64	Update on oxidative stress and inflammation in pregnant women, unborn children (nasciturus), and newborns - Nutritional and dietary effects. <i>Free Radical Biology and Medicine</i> , 2019 , 142, 38-51	7.8	13
63	Phytosterols and Phytofurans-Oxidative Stress and Bioactive Compounds-in Almonds are Affected by Deficit Irrigation in Almond Trees. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 7214-7225	5.7	13
62	Iron deficiency enhances bioactive phenolics in lemon juice. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 2132-9	4.3	13
61	Valorization Strategy of Banana Passion Fruit Shell Wastes: An Innovative Source of Phytosterols and Phenolic Compounds and Their Potential Use in Pharmaceutical and Cosmetic Industries. <i>Journal of Food and Nutrition Research (Newark, Del)</i> , 2017 , 5, 801-808	1.9	13
60	Melatonin and hydroxytyrosol-rich wines influence the generation of DNA oxidation catabolites linked to mutagenesis after the ingestion of three types of wine by healthy volunteers. <i>Food and Function</i> , 2016 , 7, 4781-4796	6.1	13
59	Anti-inflammatory properties of the stem bark from the herbal drug <i>Vitex peduncularis</i> Wall. ex Schauer and characterization of its polyphenolic profile. <i>Food and Chemical Toxicology</i> , 2017 , 106, 8-16	4.7	12
58	Phenolic Profiling and Biological Potential of Corner Leaves and Stem Bark: 5-Lipoxygenase Inhibition and Interference with NO Levels in LPS-Stimulated RAW 264.7 Macrophages. <i>Biomolecules</i> , 2019 , 9,	5.9	12
57	Assessment of oxidative stress biomarkers - neuroprostanes and dihom-isoprostanes - in the urine of elite triathletes after two weeks of moderate-altitude training. <i>Free Radical Research</i> , 2016 , 50, 485-494	4	12
56	Phenolic compounds from <i>Jacaranda caroba</i> (Vell.) A. DC.: approaches to neurodegenerative disorders. <i>Food and Chemical Toxicology</i> , 2013 , 57, 91-8	4.7	12
55	Structural characterization of phenolics and betacyanins in <i>Gomphrena globosa</i> by high-performance liquid chromatography-diode array detection/electrospray ionization multi-stage mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2011 , 25, 3441-6	2.2	12
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