

Angel Gil-Izquierdo

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.

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	Alpha-linolenic acid, phytoprostanes and phytofurans in plant, algae and food. <i>Advances in Botanical Research</i> , 2022 , 101, 437-468	2.2	2
189	Phytoprostanes, phytofurans, tocopherols, tocotrienols, carotenoids and free amino acids and biological potential of sea buckthorn juices. <i>Journal of the Science of Food and Agriculture</i> , 2022 , 102, 185-197	4.3	2
188	HPLC-DAD-ESI/MS and UHPLC-ESI/QTOF/MS characterization of polyphenols in the leaves of <i>Neocarya macrophylla</i> (Sabine) Prance ex F. White and cytotoxicity to gastric carcinoma cells.. <i>Food Research International</i> , 2022 , 155, 111082	7	1
187	Valorisation of the industrial waste of <i>Chukrasia tabularis</i> A.Juss.: Characterization of the leaves phenolic constituents and antidiabetic-like effects. <i>Industrial Crops and Products</i> , 2022 , 185, 115100	5.9	
186	Hydroxytyrosol fatty acid esters as new candidate markers for detecting olive oil inadequate storage conditions by UHPLC-QqQ-MS/MS. <i>Microchemical Journal</i> , 2022 , 181, 107656	4.8	0
185	Fatty Acid Hydroxytyrosyl Esters of Olive Oils Are Bioaccessible According to Simulated Gastrointestinal Digestion: Unraveling the Role of Digestive Enzymes on Their Stability. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 14165-14175	5.7	2
184	Recycled Wastewater and Reverse Osmosis Brine Use for Halophytes Irrigation: Differences in Physiological, Nutritional and Hormonal Responses of <i>Crithmum maritimum</i> and <i>Atriplex halimus</i> Plants. <i>Agronomy</i> , 2021 , 11, 627	3.6	3
183	Activation of caspase-3 in gastric adenocarcinoma AGS cells by <i>Xylopiya aethiopica</i> (Dunal) A. Rich. fruit and characterization of its phenolic fingerprint by HPLC-DAD-ESI(Ion Trap)-MS and UPLC-ESI-QTOF-MS. <i>Food Research International</i> , 2021 , 141, 110121	7	5
182	<i>Cassia sieberiana</i> DC. leaves modulate LPS-induced inflammatory response in THP-1 cells and inhibit eicosanoid-metabolizing enzymes. <i>Journal of Ethnopharmacology</i> , 2021 , 269, 113746	5	4
181	Phytoprostanes and phytofurans modulate COX-2-linked inflammation markers in LPS-stimulated THP-1 monocytes by lipidomics workflow. <i>Free Radical Biology and Medicine</i> , 2021 , 167, 335-347	7.8	5
180	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
179	Effect of coffee and cocoa-based confectionery containing coffee on markers of cardiometabolic health: results from the pocket-4-life project. <i>European Journal of Nutrition</i> , 2021 , 60, 1453-1463	5.2	3
178	How does water stress affect the low molecular weight phenolics of hydroSOSustainable almonds?. <i>Food Chemistry</i> , 2021 , 339, 127756	8.5	3
177	A sustainable approach by using microalgae to minimize the eutrophication process of Mar Menor lagoon. <i>Science of the Total Environment</i> , 2021 , 758, 143613	10.2	3
176	Valorisation of kitul, an overlooked food plant: Phenolic profiling of fruits and inflorescences and assessment of their effects on diabetes-related targets. <i>Food Chemistry</i> , 2021 , 342, 128323	8.5	4
175	Effect of Coffee and Cocoa-Based Confectionery Containing Coffee on Markers of DNA Damage and Lipid Peroxidation Products: Results from a Human Intervention Study. <i>Nutrients</i> , 2021 , 13,	6.7	1
174	Unravelling the capacity of hydroxytyrosol and its lipophenolic derivates to modulate the H2O2-induced isoprostanoid profile of THP-1 monocytes by UHPLC-QqQ-MS/MS lipidomic workflow. <i>Microchemical Journal</i> , 2021 , 170, 106703	4.8	1

173	Analysis of health claims regarding creatine monohydrate present in commercial communications for a sample of European sports foods supplements. <i>Public Health Nutrition</i> , 2021 , 1-9	3.3	0
172	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
171	Bioactive plant oxylipins-based lipidomics in eighty worldwide commercial dark chocolates: Effect of cocoa and fatty acid composition on their dietary burden. <i>Microchemical Journal</i> , 2020 , 157, 105083	4.8	6
170	Phytoprostanes 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
169	Targeted Lipidomics Profiling Reveals the Generation of Hydroxytyrosol-Fatty Acids in Hydroxytyrosol-Fortified Oily Matrices: New Analytical Methodology and Cytotoxicity Evaluation. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 7789-7799	5.7	7
168	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
167	Optimization of Free Phytoprostane and Phytofuran Production by Enzymatic Hydrolysis of Pea Extracts Using Esterases. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 3445-3455	5.7	8
166	Urinary oxylipin signature as biomarkers to monitor the allograft function during the first six months post-renal transplantation. <i>Free Radical Biology and Medicine</i> , 2020 , 146, 340-349	7.8	6
165	<i>Gustavia gracillima</i> Miers. flowers effects on enzymatic targets underlying metabolic disorders and characterization of its polyphenolic content by HPLC-DAD-ESI/MS. <i>Food Research International</i> , 2020 , 137, 109694	7	2
164	Effects of Deficit Irrigation, Rootstock, and Roasting on the Contents of Fatty Acids, Phytoprostanes, and Phytofurans in Pistachio Kernels. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 8915-8924	5.7	10
163	Evaluation of the Probiotic Properties and the Capacity to Form Biofilms of Various Strains. <i>Microorganisms</i> , 2020 , 8,	4.9	9
162	Evaluation of Edible Parts and Byproducts as Sources of Phytoprostanes and Phytofurans. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 8942-8950	5.7	5
161	Oxylipin regulation by phenolic compounds from coffee beverage: Positive outcomes from a randomized controlled trial in healthy adults and macrophage derived foam cells. <i>Free Radical Biology and Medicine</i> , 2020 , 160, 604-617	7.8	4
160	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
159	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
158	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
157	Immunoassay for food quality evaluation 2019 , 661-695		
156	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

155	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
154	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
153	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
152	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
151	HPLC-DAD-ESI/MS phenolic profile and in vitro biological potential of <i>Centaurium erythraea</i> Rafn aqueous extract. <i>Food Chemistry</i> , 2019 , 278, 424-433	8.5	9
150	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
149	Male sexual enhancers from the Peruvian Amazon. <i>Journal of Ethnopharmacology</i> , 2019 , 229, 167-179	5	2
148	Chemical findings and in vitro biological studies to uphold the use of <i>Ficus exasperata</i> Vahl leaf and stem bark. <i>Food and Chemical Toxicology</i> , 2018 , 112, 134-144	4.7	8
147	Sorting out the phytoprostane and phytofurane profile in vegetable oils. <i>Food Research International</i> , 2018 , 107, 619-628	7	20
146	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
145	Nanoparticles and Controlled Delivery for Bioactive Compounds: Outlining Challenges for New "Smart-Foods" for Health. <i>Foods</i> , 2018 , 7,	4.9	88
144	Polyphenolic profile and antioxidant activity of meristem and leaves from "chagual" (<i>Puya chilensis</i> Mol.), a salad from central Chile. <i>Food Research International</i> , 2018 , 114, 90-96	7	6
143	Edible seaweeds' phlorotannins in allergy: A natural multi-target approach. <i>Food Chemistry</i> , 2018 , 265, 233-241	8.5	18
142	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
141	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
140	Oxidized LDL triggers changes in oxidative stress and inflammatory biomarkers in human macrophages. <i>Redox Biology</i> , 2018 , 15, 1-11	11.3	85
139	Structural/Functional Matches and Divergences of Phytoprostanes and Phytofurans with Bioactive Human Oxylipins. <i>Antioxidants</i> , 2018 , 7,	7.1	20
138	Impact of Salicylic Acid Content and Growing Environment on Phytoprostane and Phytofurane (Stress Biomarkers) in <i>Oryza sativa</i> L. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 12561-12570	5.7	12

137	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
136	The chemical composition on fingerprint of <i>Glandora diffusa</i> and its biological properties. <i>Arabian Journal of Chemistry</i> , 2017 , 10, 583-595	5.9	9
135	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
134	Snapshot situation of oxidative degradation of the nervous system, kidney, and adrenal glands biomarkers-neuroprostane and dihomu-isoprostanes-urinary biomarkers from infancy to elderly adults. <i>Redox Biology</i> , 2017 , 11, 586-591	11.3	13
133	Potential applications of lipid peroxidation products - F-neuroprostanes, F-neuroprostanes, F-dihomo-isoprostanes and F-isoprostanes - in the evaluation of the allograft function in renal transplantation. <i>Free Radical Biology and Medicine</i> , 2017 , 104, 178-184	7.8	10
132	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
131	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
130	Accumulation of primary and secondary metabolites in edible jackfruit seed tissues and scavenging of reactive nitrogen species. <i>Food Chemistry</i> , 2017 , 233, 85-95	8.5	7
129	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
128	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
127	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
126	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
125	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
124	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
123	Effect of the dietary intake of melatonin- and hydroxytyrosol-rich wines by healthy female volunteers on the systemic lipidomic-related oxylipins. <i>Food and Function</i> , 2017 , 8, 3745-3757	6.1	11
122	Phlorotannin extracts from <i>Fucales</i> : Marine polyphenols as bioregulators engaged in inflammation-related mediators and enzymes. <i>Algal Research</i> , 2017 , 28, 1-8	5	29
121	Physiological linkage of gender, bioavailable hydroxytyrosol derivatives, and their metabolites with systemic catecholamine metabolism. <i>Food and Function</i> , 2017 , 8, 4570-4581	6.1	9
120	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

119	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
118	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
117	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
116	Current Status of Legislation on Dietary Products for Sportspeople in a European Framework. <i>Nutrients</i> , 2017 , 9,	6.7	6
115	Valorization Strategy of Banana Passion Fruit Shell Wastes: An Innovative Source of Phytoprostanes 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
114	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
113	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
112	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
111	Assessment of oxidative stress biomarkers - neuroprostanes and dihomio-isoprostanes - in the urine of elite triathletes after two weeks of moderate-altitude training. <i>Free Radical Research</i> , 2016 , 50, 485-94	4	12
110	Relationship between the Ingestion of a Polyphenol-Rich Drink, Hepcidin Hormone, and Long-Term Training. <i>Molecules</i> , 2016 , 21,	4.8	10
109	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
108	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
107	DNA catabolites in triathletes: effects of supplementation with an aronia-citrus juice (polyphenols-rich juice). <i>Food and Function</i> , 2016 , 7, 2084-93	6.1	11
106	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
105	Lipidomic approach in young adult triathletes: effect of supplementation with a polyphenols-rich juice on neuroprostane and F-dihomo-isoprostane markers. <i>Food and Function</i> , 2016 , 7, 4343-4355	6.1	10
104	Antiepileptic drugs affect lipid oxidative markers- neuroprostanes and F2-dihomo-isoprostanes- in patients with epilepsy: differences among first-, second-, and third-generation drugs by UHPLC-QqQ-MS/MS. <i>RSC Advances</i> , 2016 , 6, 82969-82976	3.7	4
103	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
102	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

101	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
100	Effect of elite physical exercise by triathletes on seven catabolites of DNA oxidation. <i>Free Radical Research</i> , 2015 , 49, 973-83	4	21
99	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
98	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
97	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
96	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
95	Pennyroyal and gastrointestinal cells: multi-target protection of phenolic compounds against t-BHP-induced toxicity. <i>RSC Advances</i> , 2015 , 5, 41576-41584	3.7	10
94	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
93	Phytoprostanes. <i>Lipid Technology</i> , 2015 , 27, 127-130		26
92	Phytoprostanes in almonds: identification, quantification, and impact of cultivar and type of cultivation. <i>RSC Advances</i> , 2015 , 5, 51233-51241	3.7	30
91	Metabolites involved in cellular communication among human cumulus-oocyte-complex and sperm during in vitro fertilization. <i>Reproductive Biology and Endocrinology</i> , 2015 , 13, 123	5	5
90	New UHPLC-QqQ-MS/MS method for quantitative and qualitative determination of free phytoprostanes in foodstuffs of commercial olive and sunflower oils. <i>Food Chemistry</i> , 2015 , 178, 212-20	8.5	43
89	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
88	Hydration and chemical ingredients in sport drinks: food safety in the European context. <i>Nutricion Hospitalaria</i> , 2015 , 31, 1889-99	1	8
87	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
86	Assessing <i>Jasminum grandiflorum</i> L. authenticity by HPLC-DAD-ESI/MS(n) and effects on physiological enzymes and oxidative species. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2014 , 88, 157-61	3.5	10
85	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
84	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

83	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
82	Melatonin content of pepper and tomato fruits: effects of cultivar and solar radiation. <i>Food Chemistry</i> , 2014 , 156, 347-52	8.5	55
81	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
80	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
79	Hydroxytyrosol and potential uses in cardiovascular diseases, cancer, and AIDS. <i>Frontiers in Nutrition</i> , 2014 , 1, 18	6.2	60
78	Alcoholic fermentation induces melatonin synthesis in orange juice. <i>Journal of Pineal Research</i> , 2014 , 56, 31-8	10.4	50
77	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
76	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
75	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
74	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
73	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
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	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
70	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
69	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
68	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
67	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
66	Tea and Metabolomics 2013 , 727-735		

65	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
64	A new iced tea base herbal beverage with <i>Spergularia rubra</i> extract: metabolic profile stability and in vitro enzyme inhibition. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 8650-6	5.7	4
63	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
62	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
61	Assessment of the melatonin production in pomegranate wines. <i>LWT - Food Science and Technology</i> , 2012 , 47, 13-18	5.4	28
60	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
59	Fast determination of bioactive compounds from <i>Lycopersicon esculentum</i> Mill. leaves. <i>Food Chemistry</i> , 2012 , 135, 748-55	8.5	23
58	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
57	Lime-Induced Iron Chlorosis in Citrus: Diagnosis Through Physiological and Metabolic Evidences 2012 , 321-331		1
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