

Daniele Del Rio

List of Publications by Citations

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306
papers

15,948
citations

59
h-index

117
g-index

333
ext. papers

18,789
ext. citations

4.9
avg, IF

6.85
L-index

#	Paper	IF	Citations
306	Dietary (poly)phenolics in human health: structures, bioavailability, and evidence of protective effects against chronic diseases. <i>Antioxidants and Redox Signaling</i> , 2013 , 18, 1818-92	8.4	1592
305	A review of recent studies on malondialdehyde as toxic molecule and biological marker of oxidative stress. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2005 , 15, 316-28	4.5	1432
304	Total antioxidant capacity of plant foods, beverages and oils consumed in Italy assessed by three different in vitro assays. <i>Journal of Nutrition</i> , 2003 , 133, 2812-9	4.1	894
303	Bioavailability, bioactivity and impact on health of dietary flavonoids and related compounds: an update. <i>Archives of Toxicology</i> , 2014 , 88, 1803-53	5.8	386
302	Bioavailability of dietary flavonoids and phenolic compounds. <i>Molecular Aspects of Medicine</i> , 2010 , 31, 446-67	16.7	367
301	HPLC-MSn analysis of phenolic compounds and purine alkaloids in green and black tea. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 2807-15	5.7	350
300	Long-chain polyunsaturated fatty acid sources and evaluation of their nutritional and functional properties. <i>Food Science and Nutrition</i> , 2014 , 2, 443-63	3.2	294
299	Total antioxidant capacity of spices, dried fruits, nuts, pulses, cereals and sweets consumed in Italy assessed by three different in vitro assays. <i>Molecular Nutrition and Food Research</i> , 2006 , 50, 1030-8	5.9	274
298	Antioxidant activity and total phenolic compounds of pistachio (<i>Pistachia vera</i>) hull extracts. <i>Food Chemistry</i> , 2005 , 92, 521-525	8.5	272
297	Berry flavonoids and phenolics: bioavailability and evidence of protective effects. <i>British Journal of Nutrition</i> , 2010 , 104 Suppl 3, S67-90	3.6	250
296	Polyphenols and health: what compounds are involved?. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2010 , 20, 1-6	4.5	241
295	Understanding the association between dietary antioxidants, redox status and disease: is the Total Antioxidant Capacity the right tool?. <i>Redox Report</i> , 2004 , 9, 145-52	5.9	239
294	Possible role of diet in cancer: systematic review and multiple meta-analyses of dietary patterns, lifestyle factors, and cancer risk. <i>Nutrition Reviews</i> , 2017 , 75, 405-419	6.4	206
293	Rapid and comprehensive evaluation of (poly)phenolic compounds in pomegranate (<i>Punica granatum L.</i>) juice by UHPLC-MSn. <i>Molecules</i> , 2012 , 17, 14821-40	4.8	186
292	Total antioxidant capacity of the diet is inversely and independently related to plasma concentration of high-sensitivity C-reactive protein in adult Italian subjects. <i>British Journal of Nutrition</i> , 2005 , 93, 619-25	3.6	162
291	A comprehensive meta-analysis on dietary flavonoid and lignan intake and cancer risk: Level of evidence and limitations. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600930	5.9	150
290	Bioavailability and catabolism of green tea flavan-3-ols in humans. <i>Nutrition</i> , 2010 , 26, 1110-6	4.8	148

289	Masked mycotoxins are efficiently hydrolyzed by human colonic microbiota releasing their aglycones. <i>Chemical Research in Toxicology</i> , 2013 , 26, 305-12	4	147
288	Colonic fermentation of indigestible carbohydrates contributes to the second-meal effect. <i>American Journal of Clinical Nutrition</i> , 2006 , 83, 817-22	7	145
287	Aging Gut Microbiota at the Cross-Road between Nutrition, Physical Frailty, and Sarcopenia: Is There a Gut-Muscle Axis?. <i>Nutrients</i> , 2017 , 9,	6.7	138
286	Antiglycative and neuroprotective activity of colon-derived polyphenol catabolites. <i>Molecular Nutrition and Food Research</i> , 2011 , 55 Suppl 1, S35-43	5.9	138
285	New insights into the bioavailability of red raspberry anthocyanins and ellagitannins. <i>Free Radical Biology and Medicine</i> , 2015 , 89, 758-69	7.8	125
284	Variations in caffeine and chlorogenic acid contents of coffees: what are we drinking?. <i>Food and Function</i> , 2014 , 5, 1718-26	6.1	124
283	Phytochemical profile of main antioxidants in different fractions of purple and blue wheat, and black barley. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 8541-7	5.7	122
282	Food selection based on total antioxidant capacity can modify antioxidant intake, systemic inflammation, and liver function without altering markers of oxidative stress. <i>American Journal of Clinical Nutrition</i> , 2008 , 87, 1290-7	7	118
281	Coffee and tea consumption in relation with non-alcoholic fatty liver and metabolic syndrome: A systematic review and meta-analysis of observational studies. <i>Clinical Nutrition</i> , 2016 , 35, 1269-1281	5.9	116
280	Phenyl-Valerolactones and phenylvaleric acids, the main colonic metabolites of flavan-3-ols: synthesis, analysis, bioavailability, and bioactivity. <i>Natural Product Reports</i> , 2019 , 36, 714-752	15.1	114
279	Identification of microbial metabolites derived from in vitro fecal fermentation of different polyphenolic food sources. <i>Nutrition</i> , 2012 , 28, 197-203	4.8	112
278	Atheroprotective effects of (poly)phenols: a focus on cell cholesterol metabolism. <i>Food and Function</i> , 2015 , 6, 13-31	6.1	109
277	Application of the 2,2Pazinobis(3-ethylbenzothiazoline-6-sulfonic acid) radical cation assay to a flow injection system for the evaluation of antioxidant activity of some pure compounds and beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 260-4	5.7	107
276	Orange juice (poly)phenols are highly bioavailable in humans. <i>American Journal of Clinical Nutrition</i> , 2014 , 100, 1378-84	7	104
275	Antioxidant, anti-microbial and antimutagenicity activities of pistachio (<i>Pistachia vera</i>) green hull extract. <i>Food and Chemical Toxicology</i> , 2010 , 48, 107-12	4.7	102
274	Resveratrol and inflammatory bowel disease: the evidence so far. <i>Nutrition Research Reviews</i> , 2018 , 31, 85-97	7	102
273	Phytochemical Profiling of Flavonoids, Phenolic Acids, Terpenoids, and Volatile Fraction of a Rosemary (<i>Rosmarinus officinalis</i> L.) Extract. <i>Molecules</i> , 2016 , 21,	4.8	94
272	Coffee Consumption and Oxidative Stress: A Review of Human Intervention Studies. <i>Molecules</i> , 2016 , 21,	4.8	94

271	Characterization of total antioxidant capacity and (poly)phenolic compounds of differently pigmented rice varieties and their changes during domestic cooking. <i>Food Chemistry</i> , 2015 , 187, 338-47	8.5	92
270	Fruit and vegetable consumption and health outcomes: an umbrella review of observational studies. <i>International Journal of Food Sciences and Nutrition</i> , 2019 , 70, 652-667	3.7	91
269	Dietary glycemic index and liver steatosis. <i>American Journal of Clinical Nutrition</i> , 2006 , 84, 136-42; quiz 268-9	7	91
268	Bioavailability of coffee chlorogenic acids and green tea flavan-3-ols. <i>Nutrients</i> , 2010 , 2, 820-33	6.7	84
267	Development and validation of a food frequency questionnaire for the assessment of dietary total antioxidant capacity. <i>Journal of Nutrition</i> , 2007 , 137, 93-8	4.1	81
266	Nanoencapsulation Approach to Improve Antimicrobial and Antioxidant Activity of Thyme Essential Oil in Beef Burgers During Refrigerated Storage. <i>Food and Bioprocess Technology</i> , 2016 , 9, 1187-1201	5.1	80
265	Phenolic composition, caffeine content and antioxidant capacity of coffee silverskin. <i>Food Research International</i> , 2014 , 61, 196-201	7	79
264	Total antioxidant capacity of the diet is associated with lower risk of ischemic stroke in a large Italian cohort. <i>Journal of Nutrition</i> , 2011 , 141, 118-23	4.1	78
263	Towards multi-purpose biorefinery platforms for the valorisation of red grape pomace: production of polyphenols, volatile fatty acids, polyhydroxyalkanoates and biogas. <i>Green Chemistry</i> , 2016 , 18, 261-270	7.0	77
262	Evaluation of antioxidant capacity of some fruit and vegetable foods: efficiency of extraction of a sequence of solvents. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 103-111	4.3	77
261	Nanoliposomal carriers for improvement the bioavailability of high - valued phenolic compounds of pistachio green hull extract. <i>Food Chemistry</i> , 2017 , 220, 115-122	8.5	74
260	Polyphenolic composition of hazelnut skin. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 9935-415.7	5.7	74
259	Sourdough bread: Starch digestibility and postprandial glycemic response. <i>Journal of Cereal Science</i> , 2009 , 49, 419-421	3.8	74
258	Understanding the gut-kidney axis in nephrolithiasis: an analysis of the gut microbiota composition and functionality of stone formers. <i>Gut</i> , 2018 , 67, 2097-2106	19.2	71
257	Bioaccessibility and bioavailability of phenolic compounds in bread: a review. <i>Food and Function</i> , 2017 , 8, 2368-2393	6.1	70
256	Diet and Mental Health: Review of the Recent Updates on Molecular Mechanisms. <i>Antioxidants</i> , 2020 , 9,	7.1	67
255	Bioavailability of Black Tea Theaflavins: Absorption, Metabolism, and Colonic Catabolism. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 5365-5374	5.7	65
254	Environmental impact of omnivorous, ovo-lacto-vegetarian, and vegan diet. <i>Scientific Reports</i> , 2017 , 7, 6105	4.9	65

253	In vitro colonic catabolism of orange juice (poly)phenols. <i>Molecular Nutrition and Food Research</i> , 2015 , 59, 465-75	5.9	64
252	The Gut Microbial Metabolite Trimethylamine-N-Oxide Is Present in Human Cerebrospinal Fluid. <i>Nutrients</i> , 2017 , 9,	6.7	63
251	Antioxidant characterization of some Sicilian edible wild greens. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 9465-71	5.7	63
250	Prediction of total antioxidant capacity of red wine by Fourier transform infrared spectroscopy. <i>Food Control</i> , 2010 , 21, 786-789	6.2	62
249	In vivo administration of urolithin A and B prevents the occurrence of cardiac dysfunction in streptozotocin-induced diabetic rats. <i>Cardiovascular Diabetology</i> , 2017 , 16, 80	8.7	60
248	Bioavailability and pharmacokinetic profile of grape pomace phenolic compounds in humans. <i>Archives of Biochemistry and Biophysics</i> , 2018 , 646, 1-9	4.1	59
247	Volatile profile of elderberry juice: Effect of lactic acid fermentation using <i>L. plantarum</i> , <i>L. rhamnosus</i> and <i>L. casei</i> strains. <i>Food Research International</i> , 2018 , 105, 412-422	7	59
246	Effects of orally administered fumonisin B ₁ [FB ₁] partially hydrolysed FB ₁ hydrolysed FB ₁ and N-(1-deoxy-D-fructos-1-yl) FB ₁ on the sphingolipid metabolism in rats. <i>Food and Chemical Toxicology</i> , 2015 , 76, 11-8	4.7	56
245	Effect of chestnut flour supplementation on physico-chemical properties and volatiles in bread making. <i>LWT - Food Science and Technology</i> , 2013 , 53, 233-239	5.4	56
244	Development of a headspace solid-phase microextraction gas chromatography-mass spectrometric method for the determination of short-chain fatty acids from intestinal fermentation. <i>Food Chemistry</i> , 2011 , 129, 200-205	8.5	55
243	Phenolic and Volatile Composition of a Dry Spearmint (<i>Mentha spicata</i> L.) Extract. <i>Molecules</i> , 2016 , 21,	4.8	55
242	(Poly)phenolic fingerprint and chemometric analysis of white (<i>Morus alba</i> L.) and black (<i>Morus nigra</i> L.) mulberry leaves by using a non-targeted UHPLC-MS approach. <i>Food Chemistry</i> , 2016 , 212, 250-5	8.5	55
241	How to Feed the Mammalian Gut Microbiota: Bacterial and Metabolic Modulation by Dietary Fibers. <i>Frontiers in Microbiology</i> , 2017 , 8, 1749	5.7	54
240	Absorption and metabolism of milk thistle flavanolignans in humans. <i>Phytomedicine</i> , 2012 , 20, 40-6	6.5	54
239	Food selection based on high total antioxidant capacity improves endothelial function in a low cardiovascular risk population. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2012 , 22, 50-7	4.5	53
238	Resveratrol treatment reduces cardiac progenitor cell dysfunction and prevents morpho-functional ventricular remodeling in type-1 diabetic rats. <i>PLoS ONE</i> , 2012 , 7, e39836	3.7	52
237	Ultra-HPLC-MS(n) (Poly)phenolic profiling and chemometric analysis of juices from ancient <i>Punica granatum</i> L. Cultivars: a nontargeted approach. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 5600-9	5.7	52
236	The importance of studying cell metabolism when testing the bioactivity of phenolic compounds. <i>Trends in Food Science and Technology</i> , 2017 , 69, 230-242	15.3	51

235	Bioaccessibility of (poly)phenolic compounds of raw and cooked cardoon (<i>Cynara cardunculus</i> L.) after simulated gastrointestinal digestion and fermentation by human colonic microbiota. <i>Journal of Functional Foods</i> , 2017 , 32, 195-207	5.1	51
234	Antiatherogenic effects of ellagic acid and urolithins in vitro. <i>Archives of Biochemistry and Biophysics</i> , 2016 , 599, 42-50	4.1	51
233	Dietary Polyphenol Intake, Blood Pressure, and Hypertension: A Systematic Review and Meta-Analysis of Observational Studies. <i>Antioxidants</i> , 2019 , 8,	7.1	50
232	Rapid fluorimetric method to detect total plasma malondialdehyde with mild derivatization conditions. <i>Clinical Chemistry</i> , 2003 , 49, 690-2	5.5	50
231	Fingerprint of enological tannins by multiple techniques approach. <i>Food Chemistry</i> , 2010 , 121, 783-788	8.5	48
230	Bioaccumulation of resveratrol metabolites in myocardial tissue is dose-time dependent and related to cardiac hemodynamics in diabetic rats. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2014 , 24, 408-15	4.5	47
229	Compositional study and antioxidant potential of <i>Ipomoea hederacea</i> Jacq. and <i>Lepidium sativum</i> L. seeds. <i>Molecules</i> , 2012 , 17, 10306-21	4.8	47
228	Antiglycative and antioxidative properties of coffee fractions. <i>Food Chemistry</i> , 2011 , 124, 1430-1435	8.5	46
227	Dietary (Poly)phenols, Brown Adipose Tissue Activation, and Energy Expenditure: A Narrative Review. <i>Advances in Nutrition</i> , 2017 , 8, 694-704	10	45
226	Berry juices, teas, antioxidants and the prevention of atherosclerosis in hamsters. <i>Food Chemistry</i> , 2010 , 118, 266-271	8.5	45
225	A fluorescence-based method for the detection of adhesive properties of lactic acid bacteria to Caco-2 cells. <i>Letters in Applied Microbiology</i> , 2004 , 39, 301-5	2.9	44
224	Trimethylamine-N-Oxide (TMAO)-Induced Impairment of Cardiomyocyte Function and the Protective Role of Urolithin B-Glucuronide. <i>Molecules</i> , 2018 , 23,	4.8	43
223	Inter-individual variability in the production of flavan-3-ol colonic metabolites: preliminary elucidation of urinary metabolotypes. <i>European Journal of Nutrition</i> , 2019 , 58, 1529-1543	5.2	43
222	Synthetic and analytical strategies for the quantification of phenyl- γ -valerolactone conjugated metabolites in human urine. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1700077	5.9	42
221	Phytochemical characterization of different prickly pear (<i>Opuntia ficus-indica</i> (L.) Mill.) cultivars and botanical parts: UHPLC-ESI-MS metabolomics profiles and their chemometric analysis. <i>Food Research International</i> , 2018 , 108, 301-308	7	42
220	Bioavailability of catechins from ready-to-drink tea. <i>Nutrition</i> , 2010 , 26, 528-33	4.8	42
219	Catabolism of raw and cooked green pepper (<i>Capsicum annuum</i>) (poly)phenolic compounds after simulated gastrointestinal digestion and faecal fermentation. <i>Journal of Functional Foods</i> , 2016 , 27, 201-213	5.1	42
218	Glycemic index and glycemic load of commercial Italian foods. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2016 , 26, 419-29	4.5	41

217	(Poly)phenolic characterization of three food supplements containing 36 different fruits, vegetables and berries. <i>PharmaNutrition</i> , 2015 , 3, 11-19	2.9	40
216	Effect of domestic cooking methods on the total antioxidant capacity of vegetables. <i>International Journal of Food Sciences and Nutrition</i> , 2009 , 60 Suppl 2, 12-22	3.7	40
215	5-(3,4-Dihydroxyphenyl)- γ -valerolactone and its sulphate conjugates, representative circulating metabolites of flavan-3-ols, exhibit anti-adhesive activity against uropathogenic <i>Escherichia coli</i> in bladder epithelial cells. <i>Journal of Functional Foods</i> , 2017 , 29, 275-280	5.1	39
214	Urolithins at physiological concentrations affect the levels of pro-inflammatory cytokines and growth factor in cultured cardiac cells in hyperglucidic conditions. <i>Journal of Functional Foods</i> , 2015 , 15, 97-105	5.1	39
213	Modelling the possible bioactivity of ellagitannin-derived metabolites. In silico tools to evaluate their potential xenoestrogenic behavior. <i>Food and Function</i> , 2013 , 4, 1442-51	6.1	39
212	Updated bioavailability and 48h excretion profile of flavan-3-ols from green tea in humans. <i>International Journal of Food Sciences and Nutrition</i> , 2012 , 63, 513-21	3.7	39
211	Anti-estrogenic activity of a human resveratrol metabolite. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2013 , 23, 1086-92	4.5	39
210	Use of Dairy and Plant-Derived Lactobacilli as Starters for Cherry Juice Fermentation. <i>Nutrients</i> , 2019 , 11,	6.7	37
209	Whole grain consumption and human health: an umbrella review of observational studies. <i>International Journal of Food Sciences and Nutrition</i> , 2020 , 71, 668-677	3.7	37
208	In vitro metabolism of elderberry juice polyphenols by lactic acid bacteria. <i>Food Chemistry</i> , 2019 , 276, 692-699	8.5	36
207	Dairy foods and health: an umbrella review of observational studies. <i>International Journal of Food Sciences and Nutrition</i> , 2020 , 71, 138-151	3.7	36
206	Recommendations for standardizing nomenclature for dietary (poly)phenol catabolites. <i>American Journal of Clinical Nutrition</i> , 2020 , 112, 1051-1068	7	35
205	Metabolite profiling of polyphenols in a <i>Terminalia chebula</i> Retzius ayurvedic decoction and evaluation of its chemopreventive activity. <i>Journal of Ethnopharmacology</i> , 2013 , 147, 277-85	5	34
204	Absorption Profile of (Poly)Phenolic Compounds after Consumption of Three Food Supplements Containing 36 Different Fruits, Vegetables, and Berries. <i>Nutrients</i> , 2017 , 9,	6.7	34
203	Intake of the plant lignans matairesinol, secoisolariciresinol, pinoresinol, and lariciresinol in relation to vascular inflammation and endothelial dysfunction in middle age-elderly men and post-menopausal women living in Northern Italy. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2010 , 20, 64-71	4.5	34
202	Chestnut flour addition in commercial gluten-free bread: A shelf-life study. <i>LWT - Food Science and Technology</i> , 2016 , 70, 88-95	5.4	33
201	In vitro bioaccessibility of phenolics and vitamins from durum wheat aleurone fractions. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 1543-9	5.7	33
200	Catalytic, Enantioselective Vinylogous Mukaiyama Aldol Reaction of Furan-Based Dienoxy Silanes: A Chemodivergent Approach to γ -Valerolactone Flavan-3-ol Metabolites and γ -Lactone Analogues. <i>Advanced Synthesis and Catalysis</i> , 2015 , 357, 4082-4092	5.6	33

199	Quercetin-3-O-glucuronide affects the gene expression profile of M1 and M2a human macrophages exhibiting anti-inflammatory effects. <i>Food and Function</i> , 2012 , 3, 1144-52	6.1	33
198	Colonic metabolism of polyphenols from coffee, green tea, and hazelnut skins. <i>Journal of Clinical Gastroenterology</i> , 2012 , 46 Suppl, S95-9	3	33
197	The total antioxidant capacity of the diet is an independent predictor of plasma beta-carotene. <i>European Journal of Clinical Nutrition</i> , 2007 , 61, 69-76	5.2	33
196	Do flavan-3-ols from green tea reach the human brain?. <i>Nutritional Neuroscience</i> , 2006 , 9, 57-61	3.6	33
195	5-(Hydroxyphenyl)- γ -Valerolactone-Sulfate, a Key Microbial Metabolite of Flavan-3-ols, Is Able to Reach the Brain: Evidence from Different in , In Vitro and In Vivo Experimental Models. <i>Nutrients</i> , 2019 , 11,	6.7	32
194	The ellagic acid derivative 4,4'-di-O-methylellagic acid efficiently inhibits colon cancer cell growth through a mechanism involving WNT16. <i>Journal of Pharmacology and Experimental Therapeutics</i> , 2015 , 353, 433-44	4.7	31
193	Assessment of pomegranate wine lees as a valuable source for the recovery of (poly)phenolic compounds. <i>Food Chemistry</i> , 2014 , 145, 327-34	8.5	31
192	Coffee Consumption and Risk of Biliary Tract Cancers and Liver Cancer: A Dose-Response Meta-Analysis of Prospective Cohort Studies. <i>Nutrients</i> , 2017 , 9,	6.7	30
191	Bioavailability and metabolism of phenolic compounds from wholegrain wheat and aleurone-rich wheat bread. <i>Molecular Nutrition and Food Research</i> , 2016 , 60, 2343-2354	5.9	30
190	Transthyretin Binding Heterogeneity and Anti-amyloidogenic Activity of Natural Polyphenols and Their Metabolites. <i>Journal of Biological Chemistry</i> , 2015 , 290, 29769-80	5.4	29
189	The degradation of curcuminoids in a human faecal fermentation model. <i>International Journal of Food Sciences and Nutrition</i> , 2015 , 66, 790-6	3.7	28
188	Deoxynivalenol & Deoxynivalenol-3-Glucoside Mitigation through Bakery Production Strategies: Effective Experimental Design within Industrial Rusk-Making Technology. <i>Toxins</i> , 2015 , 7, 2773-90	4.9	28
187	Optimisation of soya bean oil bleaching by ultrasonic processing and investigate the physico-chemical properties of bleached soya bean oil. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 857-863	3.8	28
186	Dietary intake of (poly)phenols in children and adults: cross-sectional analysis of UK National Diet and Nutrition Survey Rolling Programme (2008-2014). <i>European Journal of Nutrition</i> , 2019 , 58, 3183-3198	5.2	28
185	Phytochemical evaluation of eight white (<i>Morus alba</i> L.) and black (<i>Morus nigra</i> L.) mulberry clones grown in Spain based on UHPLC-ESI-MSn metabolomic profiles. <i>Food Research International</i> , 2016 , 89, 1116-1122	7	27
184	Physicochemical properties and antioxidant activity of β -tocopherol loaded nanoliposomeB containing DHA and EPA. <i>Food Chemistry</i> , 2017 , 215, 157-64	8.5	27
183	Dietary Flavonoids and Cardiovascular Disease: A Comprehensive Dose-Response Meta-Analysis. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2001019	5.9	27
182	The ellagitannin colonic metabolite urolithin D selectively inhibits EphA2 phosphorylation in prostate cancer cells. <i>Molecular Nutrition and Food Research</i> , 2015 , 59, 2155-67	5.9	26

181	Phenyl-Valerolactones, flavan-3-ol colonic metabolites, protect brown adipocytes from oxidative stress without affecting their differentiation or function. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1700074	5.9	25
180	Formulation and processing factors affecting trichothecene mycotoxins within industrial biscuit-making. <i>Food Chemistry</i> , 2017 , 229, 597-603	8.5	25
179	Physicochemical and Enzymatic Properties of Five Kiwifruit Cultivars during Cold Storage. <i>Food and Bioprocess Technology</i> , 2010 , 3, 239-246	5.1	25
178	Effects on Nitric Oxide Production of Urolithins, Gut-Derived Ellagitannin Metabolites, in Human Aortic Endothelial Cells. <i>Molecules</i> , 2016 , 21,	4.8	25
177	Acute Intake of a Grape and Blueberry Polyphenol-Rich Extract Ameliorates Cognitive Performance in Healthy Young Adults During a Sustained Cognitive Effort. <i>Antioxidants</i> , 2019 , 8,	7.1	25
176	Utilization of Jujube Fruit (<i>Ziziphus mauritiana</i> Lam.) Extracts as Natural Antioxidants in Stability of Frying Oil. <i>International Journal of Food Properties</i> , 2016 , 19, 789-801	3	24
175	Claimed effects, outcome variables and methods of measurement for health claims proposed under European Community Regulation 1924/2006 in the framework of protection against oxidative damage and cardiovascular health. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2017 , 27, 473-503	4.5	24
174	Gold Standards for Realistic (Poly)phenol Research. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 8221-8223	5.7	24
173	Effects of naringenin and its phase II metabolites on in vitro human macrophage gene expression. <i>International Journal of Food Sciences and Nutrition</i> , 2013 , 64, 843-9	3.7	24
172	Effects of different maturity stages on antioxidant content of Ivorian Gnagan (<i>Solanum indicum</i> L.) berries. <i>Molecules</i> , 2010 , 15, 7125-38	4.8	24
171	Formulation, characterization and optimization of liposomes containing eicosapentaenoic and docosahexaenoic acids; a methodology approach. <i>Iranian Journal of Pharmaceutical Research</i> , 2014 , 13, 393-404	1.1	24
170	Potential Involvement of Peripheral Leptin/STAT3 Signaling in the Effects of Resveratrol and Its Metabolites on Reducing Body Fat Accumulation. <i>Nutrients</i> , 2018 , 10,	6.7	24
169	Effects of gamma irradiation on physicochemical properties, antioxidant and microbial activities of sour cherry juice. <i>Radiation Physics and Chemistry</i> , 2015 , 114, 18-24	2.5	23
168	The enhancement of pistachio green hull extract functionality via nanoliposomal formulation: studying in soybean oil. <i>Journal of Food Science and Technology</i> , 2017 , 54, 3620-3629	3.3	23
167	Perturbation of the EphA2-EphrinA1 system in human prostate cancer cells by colonic (poly)phenol catabolites. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 8877-84	5.7	23
166	Macrophage polarization: the answer to the diet/inflammation conundrum?. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2012 , 22, 387-92	4.5	23
165	Improving functionality, bioavailability, nutraceutical and sensory attributes of fortified foods using phenolics-loaded nanocarriers as natural ingredients. <i>Food Research International</i> , 2020 , 137, 109555	7	23
164	Glucuronidation does not suppress the estrogenic activity of quercetin in yeast and human breast cancer cell model systems. <i>Archives of Biochemistry and Biophysics</i> , 2014 , 559, 62-7	4.1	22

163	Assessment of vascular and endothelial dysfunction in nutritional studies. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2014 , 24, 940-6	4.5	21
162	Formation of glucose and fructose acetates during maturation and ageing of balsamic vinegars. <i>Food Chemistry</i> , 2009 , 112, 51-56	8.5	21
161	The effects of sonication and gamma irradiation on the inactivation of <i>Escherichia coli</i> and <i>Saccharomyces cerevisiae</i> in pomegranate juice. <i>Iranian Journal of Microbiology</i> , 2014 , 6, 51-8	0.9	21
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