

# Jesus Simal-Gandara

## List of Publications by Year in descending order

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Version: 2024-02-01

695  
papers

36,605  
citations

5569

82  
h-index

7340

152  
g-index

718  
all docs

718  
docs citations

718  
times ranked

41844  
citing authors

#	ARTICLE	IF	CITATIONS
1	Guidelines for the use and interpretation of assays for monitoring autophagy (3rd edition). <i>Autophagy</i> , 2016, 12, 1-222.	4.3	4,701
2	Mediterranean diet pyramid today. Science and cultural updates. <i>Public Health Nutrition</i> , 2011, 14, 2274-2284.	1.1	1,259
3	The mobility and degradation of pesticides in soils and the pollution of groundwater resources. <i>Agriculture, Ecosystems and Environment</i> , 2008, 123, 247-260.	2.5	982
4	A review on the use of cyclodextrins in foods. <i>Food Hydrocolloids</i> , 2009, 23, 1631-1640.	5.6	767
5	Future challenges on the use of blockchain for food traceability analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2018, 107, 222-232.	5.8	518
6	Impact of heavy metals on the environment and human health: Novel therapeutic insights to counter the toxicity. <i>Journal of King Saud University - Science</i> , 2022, 34, 101865.	1.6	427
7	Phenolic Compounds in Honey and Their Associated Health Benefits: A Review. <i>Molecules</i> , 2018, 23, 2322.	1.7	380
8	Antioxidant and antimicrobial capacity of several monofloral Cuban honeys and their correlation with color, polyphenol content and other chemical compounds. <i>Food and Chemical Toxicology</i> , 2010, 48, 2490-2499.	1.8	341
9	Contribution of honey in nutrition and human health: a review. <i>Mediterranean Journal of Nutrition and Metabolism</i> , 2010, 3, 15-23.	0.2	311
10	Flavonoid biosynthetic pathways in plants: Versatile targets for metabolic engineering. <i>Biotechnology Advances</i> , 2020, 38, 107316.	6.0	307
11	One-month strawberry-rich anthocyanin supplementation ameliorates cardiovascular risk, oxidative stress markers and platelet activation in humans. <i>Journal of Nutritional Biochemistry</i> , 2014, 25, 289-294.	1.9	286
12	Strawberry and Human Health: Effects beyond Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 3867-3876.	2.4	265
13	Strawberry as a health promoter: an evidence based review. <i>Food and Function</i> , 2015, 6, 1386-1398.	2.1	255
14	Wine Aroma Compounds in Grapes: A Critical Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 202-218.	5.4	251
15	Bioactive Compounds and Quality of Extra Virgin Olive Oil. <i>Foods</i> , 2020, 9, 1014.	1.9	222
16	Dietary polyphenols: Structures, bioavailability and protective effects against atherosclerosis. <i>Food and Chemical Toxicology</i> , 2018, 113, 49-65.	1.8	214
17	Comprehensive identification of walnut polyphenols by liquid chromatography coupled to linear ion trap Orbitrap mass spectrometry. <i>Food Chemistry</i> , 2014, 152, 340-348.	4.2	206
18	Bioactive compounds in berries relevant to human health. <i>Nutrition Reviews</i> , 2009, 67, S145-S150.	2.6	183

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19	Dietary polyphenols as antidiabetic agents: Advances and opportunities. <i>Food Frontiers</i> , 2020, 1, 18-44.	3.7	182
20	Terpenes and terpenoids as main bioactive compounds of essential oils, their roles in human health and potential application as natural food preservatives. <i>Food Chemistry: X</i> , 2022, 13, 100217.	1.8	182
21	Identification and quantification of flavonoids in traditional cultivars of red and white onions at harvest. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 592-598.	1.9	181
22	The effects of bioactive compounds from plant foods on mitochondrial function: A focus on apoptotic mechanisms. <i>Food and Chemical Toxicology</i> , 2014, 68, 154-182.	1.8	171
23	Advances on Natural Polyphenols as Anticancer Agents for Skin Cancer. <i>Pharmacological Research</i> , 2020, 151, 104584.	3.1	155
24	A Review on the Fate of Pesticides during the Processes within the Food-Production Chain. <i>Critical Reviews in Food Science and Nutrition</i> , 2011, 51, 99-114.	5.4	152
25	Anti-inflammatory effect of strawberry extract against LPS-induced stress in RAW 264.7 macrophages. <i>Food and Chemical Toxicology</i> , 2017, 102, 1-10.	1.8	150
26	Factors controlling flavors binding constants to cyclodextrins and their applications in foods. <i>Food Research International</i> , 2010, 43, 1212-1218.	2.9	147
27	The Potential of Seaweeds as a Source of Functional Ingredients of Prebiotic and Antioxidant Value. <i>Antioxidants</i> , 2019, 8, 406.	2.2	147
28	Physico-chemical characterization and evaluation of bio-efficacies of black pepper essential oil encapsulated in hydroxypropyl-beta-cyclodextrin. <i>Food Hydrocolloids</i> , 2017, 65, 157-164.	5.6	145
29	Mitigation of emerging implications of climate change on food production systems. <i>Food Research International</i> , 2020, 134, 109256.	2.9	143
30	Antioxidant and antimicrobial properties of encapsulated guava leaf oil in hydroxypropyl-beta-cyclodextrin. <i>Industrial Crops and Products</i> , 2018, 111, 219-225.	2.5	139
31	Multiresidue determination of 11 new fungicides in grapes and wines by liquid-liquid extraction/clean-up and programmable temperature vaporization injection with analyte protectants/gas chromatography/ion trap mass spectrometry. <i>Journal of Chromatography A</i> , 2009, 1216, 6033-6042.	1.8	137
32	Effects of toasting procedures on the levels of polycyclic aromatic hydrocarbons in toasted bread. <i>Food Chemistry</i> , 2008, 108, 607-615.	4.2	136
33	Occurrence of polycyclic aromatic hydrocarbons and their hydroxylated metabolites in infant foods. <i>Food Chemistry</i> , 2009, 115, 814-819.	4.2	135
34	Activation of AMPK/Nrf2 signalling by Manuka honey protects human dermal fibroblasts against oxidative damage by improving antioxidant response and mitochondrial function promoting wound healing. <i>Journal of Functional Foods</i> , 2016, 25, 38-49.	1.6	132
35	Stirring bar sorptive extraction in the determination of PAHs in drinking waters. <i>Water Research</i> , 2004, 38, 1679-1684.	5.3	131
36	Chemopreventive and Therapeutic Effects of Edible Berries: A Focus on Colon Cancer Prevention and Treatment. <i>Molecules</i> , 2016, 21, 169.	1.7	130

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37	The Healthy Effects of Strawberry Polyphenols: Which Strategy behind Antioxidant Capacity?. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, S46-S59.	5.4	129
38	Cyclodextrins inclusion complex: Preparation methods, analytical techniques and food industry applications. <i>Food Chemistry</i> , 2022, 384, 132467.	4.2	129
39	The use of plant-derived bioactive compounds to target cancer stem cells and modulate tumor microenvironment. <i>Food and Chemical Toxicology</i> , 2015, 75, 58-70.	1.8	128
40	A review on the application of chromatographic methods, coupled to chemometrics, for food authentication. <i>Food Control</i> , 2018, 93, 165-182.	2.8	128
41	Relevance of functional foods in the Mediterranean diet: the role of olive oil, berries and honey in the prevention of cancer and cardiovascular diseases. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 893-920.	5.4	126
42	Determination of phenolic compounds in wines: Influence of bottle storage of young red wines on their evolution. <i>Food Chemistry</i> , 2007, 105, 248-259.	4.2	125
43	Technological Application of Tannin-Based Extracts. <i>Molecules</i> , 2020, 25, 614.	1.7	124
44	Determination of 23 pesticide residues in leafy vegetables using gas chromatography-ion trap mass spectrometry and analyte protectants. <i>Journal of Chromatography A</i> , 2008, 1196-1197, 100-109.	1.8	122
45	Application of single-drop microextraction and comparison with solid-phase microextraction and solid-phase extraction for the determination of $\hat{1}\pm$ - and $\hat{1}^2$ -endosulfan in water samples by gas chromatography-electron-capture detection. <i>Journal of Chromatography A</i> , 2003, 984, 245-252.	1.8	121
46	Influence of grape variety, vine system and enological treatments on the colour stability of young red wines. <i>Food Chemistry</i> , 2007, 101, 601-606.	4.2	120
47	Changes in antioxidant flavonoids during freeze-drying of red onions and subsequent storage. <i>Food Control</i> , 2011, 22, 1108-1113.	2.8	120
48	Use of spectroscopic methods in combination with linear discriminant analysis for authentication of food products. <i>Food Control</i> , 2018, 91, 100-112.	2.8	117
49	Influence of alcoholic fermentation process on antioxidant activity and phenolic levels from mulberries ( <i>Morus nigra</i> L.). <i>LWT - Food Science and Technology</i> , 2011, 44, 1793-1801.	2.5	115
50	Multiresidue method for fourteen fungicides in white grapes by liquid-liquid and solid-phase extraction followed by liquid chromatography-diode array detection. <i>Journal of Chromatography A</i> , 2003, 992, 121-131.	1.8	114
51	Effect of meteorological conditions on antioxidant flavonoids in Portuguese cultivars of white and red onions. <i>Food Chemistry</i> , 2011, 124, 303-308.	4.2	114
52	Dietary phytochemicals in colorectal cancer prevention and treatment: A focus on the molecular mechanisms involved. <i>Biotechnology Advances</i> , 2020, 38, 107322.	6.0	112
53	Valorization of by-products from olive oil industry and added-value applications for innovative functional foods. <i>Food Research International</i> , 2020, 137, 109683.	2.9	112
54	Essential Oils and Their Application on Active Packaging Systems: A Review. <i>Resources</i> , 2021, 10, 7.	1.6	112

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55	Relationships between Godello white wine sensory properties and its aromatic fingerprinting obtained by GC-MS. <i>Food Chemistry</i> , 2011, 129, 890-898.	4.2	111
56	Agriculture waste valorisation as a source of antioxidant phenolic compounds within a circular and sustainable bioeconomy. <i>Food and Function</i> , 2020, 11, 4853-4877.	2.1	111
57	Determination of food dyes in soft drinks containing natural pigments by liquid chromatography with minimal clean-up. <i>Food Control</i> , 2005, 16, 293-297.	2.8	110
58	Effect of curing and cooking on flavonols and anthocyanins in traditional varieties of onion bulbs. <i>Food Research International</i> , 2009, 42, 1331-1336.	2.9	109
59	A Review on the Fermentation of Foods and the Residues of Pesticides "Biotransformation of Pesticides and Effects on Fermentation and Food Quality. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 839-863.	5.4	109
60	An anthocyanin-rich strawberry extract protects against oxidative stress damage and improves mitochondrial functionality in human dermal fibroblasts exposed to an oxidizing agent. <i>Food and Function</i> , 2014, 5, 1939.	2.1	105
61	Status and Challenges of Plant-Anticancer Compounds in Cancer Treatment. <i>Pharmaceuticals</i> , 2021, 14, 157.	1.7	105
62	Development of a rapid method based on solid-phase extraction and liquid chromatography with ultraviolet absorbance detection for the determination of polyphenols in alcohol-free beers. <i>Journal of Chromatography A</i> , 2004, 1054, 175-180.	1.8	103
63	Influence of the extraction method on the recovery of bioactive phenolic compounds from food industry by-products. <i>Food Chemistry</i> , 2022, 378, 131918.	4.2	103
64	Evolution of the aromatic profile in Garnacha Tintorera grapes during raisining and comparison with that of the naturally sweet wine obtained. <i>Food Chemistry</i> , 2013, 139, 1052-1061.	4.2	102
65	Bromelain a Potential Bioactive Compound: A Comprehensive Overview from a Pharmacological Perspective. <i>Life</i> , 2021, 11, 317.	1.1	101
66	Pattern recognition of three <i>Vitis vinifera</i> L. red grapes varieties based on anthocyanin and flavonol profiles, with correlations between their biosynthesis pathways. <i>Food Chemistry</i> , 2012, 130, 9-19.	4.2	98
67	Strawberry consumption improves aging-associated impairments, mitochondrial biogenesis and functionality through the AMP-activated protein kinase signaling cascade. <i>Food Chemistry</i> , 2017, 234, 464-471.	4.2	98
68	Evolution of the Concentrations of Polycyclic Aromatic Hydrocarbons in Burnt Woodland Soils. <i>Environmental Science &amp; Technology</i> , 2006, 40, 759-763.	4.6	97
69	Quantitative determination and characterisation of the main odourants of Mencía monovarietal red wines. <i>Food Chemistry</i> , 2009, 117, 473-484.	4.2	96
70	A Critical Review about Human Exposure to Polychlorinated Dibenzo-p-Dioxins (PCDDs), Polychlorinated Dibenzofurans (PCDFs) and Polychlorinated Biphenyls (PCBs) through Foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 1590-1617.	5.4	96
71	Seasonal distributions of fungicides in soils and sediments of a small river basin partially devoted to vineyards. <i>Water Research</i> , 2007, 41, 4515-4525.	5.3	95
72	Xanthophylls from the Sea: Algae as Source of Bioactive Carotenoids. <i>Marine Drugs</i> , 2021, 19, 188.	2.2	94

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73	Overexpression of the Anthocyanidin Synthase Gene in Strawberry Enhances Antioxidant Capacity and Cytotoxic Effects on Human Hepatic Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 581-592.	2.4	93
74	Influence of major polyphenols on antioxidant activity in Menc�a and Brancellao red wines. <i>Food Chemistry</i> , 2009, 113, 53-60.	4.2	92
75	Bioactivities, Applications, Safety, and Health Benefits of Bioactive Peptides From Food and By-Products: A Review. <i>Frontiers in Nutrition</i> , 2021, 8, 815640.	1.6	90
76	Minimal clean-up and rapid determination of polycyclic aromatic hydrocarbons in instant coffee. <i>Food Chemistry</i> , 2005, 90, 643-647.	4.2	89
77	Strawberry consumption improves plasma antioxidant status and erythrocyte resistance to oxidative haemolysis in humans. <i>Food Chemistry</i> , 2011, 128, 180-186.	4.2	89
78	Effect of Beer Marinades on Formation of Polycyclic Aromatic Hydrocarbons in Charcoal-Grilled Pork. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2638-2643.	2.4	89
79	Benefits and Drawbacks of Ultrasound-Assisted Extraction for the Recovery of Bioactive Compounds from Marine Algae. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 9153.	1.2	89
80	Effects of a chemical company fire on the occurrence of polycyclic aromatic hydrocarbons in plant foods. <i>Food Chemistry</i> , 2008, 108, 347-353.	4.2	88
81	Glucosinolates: Molecular structure, breakdown, genetic, bioavailability, properties and healthy and adverse effects. <i>Advances in Food and Nutrition Research</i> , 2019, 90, 305-350.	1.5	88
82	Comparison of Strategies for Extraction of High Molecular Weight Polycyclic Aromatic Hydrocarbons from Drinking Waters. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6897-6903.	2.4	87
83	Determination of sulfamethazine in milk by solid phase extraction and liquid chromatographic separation with ultraviolet detection. <i>Food Control</i> , 2004, 15, 375-378.	2.8	87
84	Increasing the Added-Value of Onions as a Source of Antioxidant Flavonoids: A Critical Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 1050-1062.	5.4	87
85	Main bioactive phenolic compounds in marine algae and their mechanisms of action supporting potential health benefits. <i>Food Chemistry</i> , 2021, 341, 128262.	4.2	87
86	Solid-phase microextraction��gas chromatographic��mass spectrometric method for the determination of the fungicides cyprodinil and fludioxonil in white wines. <i>Journal of Chromatography A</i> , 2002, 942, 41-52.	1.8	86
87	Polycyclic aromatic hydrocarbons in smoke from different woods and their transfer during traditional smoking into chorizo sausages with collagen and tripe casings. <i>Food Additives and Contaminants</i> , 2005, 22, 1-8.	2.0	86
88	Advances in dietary polysaccharides as anticancer agents: Structure-activity relationship. <i>Trends in Food Science and Technology</i> , 2021, 111, 360-377.	7.8	86
89	A Critical Review about the Health Risk Assessment of PAHs and Their Metabolites in Foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 1383-1405.	5.4	84
90	Potential Health Benefit of Garlic Based on Human Intervention Studies: A Brief Overview. <i>Antioxidants</i> , 2020, 9, 619.	2.2	84

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91	Relationship between the Sensory-Determined Astringency and the Flavanol Composition of Red Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 12355-12361.	2.4	83
92	Biological action mechanisms of fucoxanthin extracted from algae for application in food and cosmetic industries. <i>Trends in Food Science and Technology</i> , 2021, 117, 163-181.	7.8	83
93	Protective effects of Manuka honey on LPS-treated RAW 264.7 macrophages. Part 2: Control of oxidative stress induced damage, increase of antioxidant enzyme activities and attenuation of inflammation. <i>Food and Chemical Toxicology</i> , 2018, 120, 578-587.	1.8	81
94	Macroalgae as a Source of Valuable Antimicrobial Compounds: Extraction and Applications. <i>Antibiotics</i> , 2020, 9, 642.	1.5	81
95	Flavonoids changes in fresh-cut onions during storage in different packaging systems. <i>Food Chemistry</i> , 2011, 124, 652-658.	4.2	80
96	Mixed fermentation of blueberry pomace with <i>L. rhamnosus</i> GG and <i>L. plantarum</i> -1: Enhance the active ingredient, antioxidant activity and health-promoting benefits. <i>Food and Chemical Toxicology</i> , 2019, 131, 110541.	1.8	80
97	Potential Environmental and Human Health Risks Caused by Antibiotic-Resistant Bacteria (ARB), Antibiotic Resistance Genes (ARGs) and Emerging Contaminants (ECs) from Municipal Solid Waste (MSW) Landfill. <i>Antibiotics</i> , 2021, 10, 374.	1.5	80
98	State of the Art on Functional Virgin Olive Oils Enriched with Bioactive Compounds and Their Properties. <i>International Journal of Molecular Sciences</i> , 2017, 18, 668.	1.8	79
99	Oral microbiota and Alzheimer's disease: Do all roads lead to Rome?. <i>Pharmacological Research</i> , 2020, 151, 104582.	3.1	79
100	Occurrence of fungicide and insecticide residues in trade samples of leafy vegetables. <i>Food Chemistry</i> , 2008, 107, 1342-1347.	4.2	78
101	A Review of Synthetic Polymer Characterization by Pyrolysis-GC-MS. <i>Chromatographia</i> , 2009, 70, 339-348.	0.7	78
102	Surveillance of fungicidal dithiocarbamate residues in fruits and vegetables. <i>Food Chemistry</i> , 2012, 134, 366-374.	4.2	78
103	Polyphenol-rich strawberry extract (PRSE) shows in vitro and in vivo biological activity against invasive breast cancer cells. <i>Scientific Reports</i> , 2016, 6, 30917.	1.6	78
104	Bee Venom: An Updating Review of Its Bioactive Molecules and Its Health Applications. <i>Nutrients</i> , 2020, 12, 3360.	1.7	78
105	Aroma profile of Garnacha Tintorera-based sweet wines by chromatographic and sensorial analyses. <i>Food Chemistry</i> , 2012, 134, 2313-2325.	4.2	77
106	Therapeutic potential of polyphenols in cardiovascular diseases: Regulation of mTOR signaling pathway. <i>Pharmacological Research</i> , 2020, 152, 104626.	3.1	77
107	Bioaccessibility and potential bioavailability of phenolic compounds from achenes as a new target for strawberry breeding programs. <i>Food Chemistry</i> , 2018, 248, 155-165.	4.2	76
108	Coenzyme Q concentration and total antioxidant capacity of human milk at different stages of lactation in mothers of preterm and full-term infants. <i>Free Radical Research</i> , 2006, 40, 199-206.	1.5	75

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109	Dynamic headspace/GC-MS to control the aroma fingerprint of extra-virgin olive oil from the same and different olive varieties. <i>Food Control</i> , 2012, 25, 684-695.	2.8	75
110	Effect of post-harvest practices on flavonoid content of red and white onion cultivars. <i>Food Control</i> , 2010, 21, 878-884.	2.8	73
111	A critical review on the use of artificial neural networks in olive oil production, characterization and authentication. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 1913-1926.	5.4	72
112	Application of new fungicides under good agricultural practices and their effects on the volatile profile of white wines. <i>Food Research International</i> , 2011, 44, 397-403.	2.9	71
113	Profiling, distribution and levels of carcinogenic polycyclic aromatic hydrocarbons in traditional smoked plant and animal foods. <i>Food Control</i> , 2016, 59, 581-590.	2.8	71
114	Strawberry-Tree Honey Induces Growth Inhibition of Human Colon Cancer Cells and Increases ROS Generation: A Comparison with Manuka Honey. <i>International Journal of Molecular Sciences</i> , 2017, 18, 613.	1.8	71
115	Tackling Fraudsters with Global Strategies to Expose Fraud in the Food Chain. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 425-440.	5.9	71
116	Functional and Bioactive Properties of Peptides Derived from Marine Side Streams. <i>Marine Drugs</i> , 2021, 19, 71.	2.2	71
117	Critical Review on the Environmental Fate of Quaternary Ammonium Herbicides in Soils Devoted to Vineyards. <i>Environmental Science &amp; Technology</i> , 2013, 47, 4984-4998.	4.6	70
118	Scientific Approaches on Extraction, Purification and Stability for the Commercialization of Fucoxanthin Recovered from Brown Algae. <i>Foods</i> , 2020, 9, 1113.	1.9	69
119	Probiotics in the dairy industry—Advances and opportunities. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3937-3982.	5.9	69
120	Dynamics of Pesticides in Potato Crops. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 1797-1803.	2.4	68
121	Therapeutic and preventive properties of honey and its bioactive compounds in cancer: an evidence-based review. <i>Nutrition Research Reviews</i> , 2020, 33, 50-76.	2.1	68
122	Efficacy of Phytochemicals Derived from <i>Avicennia officinalis</i> for the Management of COVID-19: A Combined In Silico and Biochemical Study. <i>Molecules</i> , 2021, 26, 2210.	1.7	68
123	Functional implications of bound phenolic compounds and phenolics-food interaction: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 811-842.	5.9	68
124	Copper content of soils and river sediments in a winegrowing area, and its distribution among soil or sediment components. <i>Geoderma</i> , 2008, 145, 91-97.	2.3	67
125	The inhibitory effect of Manuka honey on human colon cancer HCT-116 and LoVo cell growth. Part 1: the suppression of cell proliferation, promotion of apoptosis and arrest of the cell cycle. <i>Food and Function</i> , 2018, 9, 2145-2157.	2.1	67
126	Manuka honey synergistically enhances the chemopreventive effect of 5-fluorouracil on human colon cancer cells by inducing oxidative stress and apoptosis, altering metabolic phenotypes and suppressing metastasis ability. <i>Free Radical Biology and Medicine</i> , 2018, 126, 41-54.	1.3	67



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127	An update on the mechanisms related to cell death and toxicity of doxorubicin and the protective role of nutrients. <i>Food and Chemical Toxicology</i> , 2019, 134, 110834.	1.8	67
128	Technological strategies ensuring the safe arrival of beneficial microorganisms to the gut: From food processing and storage to their passage through the gastrointestinal tract. <i>Food Research International</i> , 2020, 129, 108852.	2.9	67
129	Health Promoting Properties of Bee Royal Jelly: Food of the Queens. <i>Nutrients</i> , 2021, 13, 543.	1.7	67
130	Plant-Based Indole Alkaloids: A Comprehensive Overview from a Pharmacological Perspective. <i>Molecules</i> , 2021, 26, 2297.	1.7	67
131	A neutral polysaccharide with a triple helix structure from ginger: Characterization and immunomodulatory activity. <i>Food Chemistry</i> , 2021, 350, 129261.	4.2	67
132	Drug Repurposing Approach against Novel Coronavirus Disease (COVID-19) through Virtual Screening Targeting SARS-CoV-2 Main Protease. <i>Biology</i> , 2021, 10, 2.	1.3	67
133	Influence of tebuconazole residues on the aroma composition of Mencã red wines. <i>Food Chemistry</i> , 2011, 124, 1525-1532.	4.2	66
134	Biochemical and Computational Approach of Selected Phytochemicals from <i>Tinospora crispa</i> in the Management of COVID-19. <i>Molecules</i> , 2020, 25, 3936.	1.7	65
135	By-Products of Agri-Food Industry as Tannin-Rich Sources: A Review of Tannins's Biological Activities and Their Potential for Valorization. <i>Foods</i> , 2021, 10, 137.	1.9	65
136	Reproductive toxic potential of phthalate compounds – State of art review. <i>Pharmacological Research</i> , 2021, 167, 105536.	3.1	65
137	Strategies for the extraction of free and bound polycyclic aromatic hydrocarbons in run-off waters rich in organic matter. <i>Analytica Chimica Acta</i> , 2004, 508, 177-183.	2.6	64
138	Determination of carbamates and organophosphorus pesticides by SDME-GC in natural water. <i>Analytical and Bioanalytical Chemistry</i> , 2005, 383, 557-561.	1.9	64
139	Ultrasound-assisted emulsification-microextraction for the determination of phenolic compounds in olive oils. <i>Food Chemistry</i> , 2014, 150, 128-136.	4.2	64
140	Food identification by high performance liquid chromatography fingerprinting and mathematical processing. <i>Food Research International</i> , 2019, 122, 303-317.	2.9	64
141	The current use and evolving landscape of nutraceuticals. <i>Pharmacological Research</i> , 2022, 175, 106001.	3.1	63
142	Kinetics of the hydrolysis of bisphenol A diglycidyl ether (BADGE) in water-based food simulants. <i>Fresenius' Journal of Analytical Chemistry</i> , 1993, 345, 527-532.	1.5	62
143	Physical exercise affects the lipid profile of mitochondrial membranes in rats fed with virgin olive oil or sunflower oil. <i>British Journal of Nutrition</i> , 1999, 81, 21-24.	1.2	62
144	Procedure to Measure the Level of Polycyclic Aromatic Hydrocarbons in Wood Ashes Used as Fertilizer in Agroforestry Soils and Their Transfer from Ashes to Water. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3900-3904.	2.4	62

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145	Valorization of kiwi agricultural waste and industry by-products by recovering bioactive compounds and applications as food additives: A circular economy model. <i>Food Chemistry</i> , 2022, 370, 131315.	4.2	62
146	Bee Products: An Emblematic Example of Underutilized Sources of Bioactive Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 6833-6848.	2.4	62
147	Survey of polycyclic aromatic hydrocarbons in canned bivalves and investigation of their potential sources. <i>Food Research International</i> , 2009, 42, 983-988.	2.9	61
148	Toxicity evaluation of new agricultural fungicides in primary cultured cortical neurons. <i>Environmental Research</i> , 2015, 140, 37-44.	3.7	61
149	Recent advances in extracting phenolic compounds from food and their use in disease prevention and as cosmetics. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1130-1151.	5.4	61
150	A Critical Review of Bioactive Food Components, and of their Functional Mechanisms, Biological Effects and Health Outcomes. <i>Current Pharmaceutical Design</i> , 2017, 23, 2731-2741.	0.9	61
151	Aroma potential of Brancellao grapes from different cluster positions. <i>Food Chemistry</i> , 2012, 132, 112-124.	4.2	60
152	Targeting molecular pathways in cancer stem cells by natural bioactive compounds. <i>Pharmacological Research</i> , 2018, 135, 150-165.	3.1	60
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