

Jesus Simal-Gandara

List of Publications by Citations

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659
papers

24,475
citations

69
h-index

130
g-index

718
ext. papers

30,165
ext. citations

6.3
avg, IF

7.44
L-index

#	Paper	IF	Citations
659	Guidelines for the use and interpretation of assays for monitoring autophagy (3rd edition). <i>Autophagy</i> , 2016 , 12, 1-222	10.2	3838
658	Mediterranean diet pyramid today. Science and cultural updates. <i>Public Health Nutrition</i> , 2011 , 14, 2274-84	9.4	893
657	The mobility and degradation of pesticides in soils and the pollution of groundwater resources. <i>Agriculture, Ecosystems and Environment</i> , 2008 , 123, 247-260	5.7	781
656	A review on the use of cyclodextrins in foods. <i>Food Hydrocolloids</i> , 2009 , 23, 1631-1640	10.6	672
655	Future challenges on the use of blockchain for food traceability analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2018 , 107, 222-232	14.6	305
654	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, 2490-9	4.7	264
653	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, 289-94	6.3	251
652	Contribution of honey in nutrition and human health: a review. <i>Mediterranean Journal of Nutrition and Metabolism</i> , 2010 , 3, 15-23	1.3	228
651	Strawberry and human health: effects beyond antioxidant activity. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 3867-76	5.7	212
650	Phenolic Compounds in Honey and Their Associated Health Benefits: A Review. <i>Molecules</i> , 2018 , 23,	4.8	204
649	Strawberry as a health promoter: an evidence based review. <i>Food and Function</i> , 2015 , 6, 1386-98	6.1	200
648	Wine aroma compounds in grapes: a critical review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 202-18	11.5	172
647	Comprehensive identification of walnut polyphenols by liquid chromatography coupled to linear ion trap-Orbitrap mass spectrometry. <i>Food Chemistry</i> , 2014 , 152, 340-8	8.5	157
646	The effects of bioactive compounds from plant foods on mitochondrial function: a focus on apoptotic mechanisms. <i>Food and Chemical Toxicology</i> , 2014 , 68, 154-82	4.7	153
645	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	4.1	149
644	Dietary polyphenols: Structures, bioavailability and protective effects against atherosclerosis. <i>Food and Chemical Toxicology</i> , 2018 , 113, 49-65	4.7	148
643	Bioactive compounds in berries relevant to human health. <i>Nutrition Reviews</i> , 2009 , 67 Suppl 1, S145-50	6.4	144

642	Factors controlling flavors binding constants to cyclodextrins and their applications in foods. <i>Food Research International</i> , 2010 , 43, 1212-1218	7	129
641	Occurrence of polycyclic aromatic hydrocarbons and their hydroxylated metabolites in infant foods. <i>Food Chemistry</i> , 2009 , 115, 814-819	8.5	126
640	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	11.5	125
639	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	4.7	124
638	Stirring bar sorptive extraction in the determination of PAHs in drinking waters. <i>Water Research</i> , 2004 , 38, 1679-84	12.5	123
637	Flavonoid biosynthetic pathways in plants: Versatile targets for metabolic engineering. <i>Biotechnology Advances</i> , 2020 , 38, 107316	17.8	121
636	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, 6033-42	4.5	116
635	Effects of toasting procedures on the levels of polycyclic aromatic hydrocarbons in toasted bread. <i>Food Chemistry</i> , 2008 , 108, 607-15	8.5	114
634	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	4.7	111
633	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	10.6	110
632	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	5.1	110
631	Application of single-drop microextraction and comparison with solid-phase microextraction and solid-phase extraction for the determination of alpha- and beta-endosulfan in water samples by gas chromatography-electron-capture detection. <i>Journal of Chromatography A</i> , 2003 , 984, 245-52	4.5	109
630	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	8.5	107
629	The Healthy Effects of Strawberry Polyphenols: Which Strategy behind Antioxidant Capacity?. <i>Critical Reviews in Food Science and Nutrition</i> , 2016 , 56 Suppl 1, S46-59	11.5	106
628	Changes in antioxidant flavonoids during freeze-drying of red onions and subsequent storage. <i>Food Control</i> , 2011 , 22, 1108-1113	6.2	104
627	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	8.5	104
626	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, 100-9	4.5	103
625	Effect of meteorological conditions on antioxidant flavonoids in Portuguese cultivars of white and red onions. <i>Food Chemistry</i> , 2011 , 124, 303-308	8.5	102

624	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, 121-31	4.5	100
623	Effect of curing and cooking on flavonols and anthocyanins in traditional varieties of onion bulbs. <i>Food Research International</i> , 2009 , 42, 1331-1336	7	98
622	Antioxidant and antimicrobial properties of encapsulated guava leaf oil in hydroxypropyl-beta-cyclodextrin. <i>Industrial Crops and Products</i> , 2018 , 111, 219-225	5.9	96
621	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	5.4	96
620	Relationships between Godello white wine sensory properties and its aromatic fingerprinting obtained by GC-MS. <i>Food Chemistry</i> , 2011 , 129, 890-8	8.5	95
619	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	6.2	95
618	Chemopreventive and Therapeutic Effects of Edible Berries: A Focus on Colon Cancer Prevention and Treatment. <i>Molecules</i> , 2016 , 21, 169	4.8	95
617	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, 175-80	4.5	93
616	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, 1939-48	6.1	89
615	The Potential of Seaweeds as a Source of Functional Ingredients of Prebiotic and Antioxidant Value. <i>Antioxidants</i> , 2019 , 8,	7.1	86
614	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, 839-63	11.5	86
613	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, 1052-61	8.5	86
612	Quantitative determination and characterisation of the main odourants of Mencã monovarietal red wines. <i>Food Chemistry</i> , 2009 , 117, 473-484	8.5	86
611	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	8.5	85
610	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	11.5	85
609	Advances on Natural Polyphenols as Anticancer Agents for Skin Cancer. <i>Pharmacological Research</i> , 2020 , 151, 104584	10.2	84
608	Evolution of the concentrations of polycyclic aromatic hydrocarbons in burnt woodland soils. <i>Environmental Science & Technology</i> , 2006 , 40, 759-63	10.3	83
607	Influence of major polyphenols on antioxidant activity in Mencã and Brancellao red wines. <i>Food Chemistry</i> , 2009 , 113, 53-60	8.5	82

606	Seasonal distributions of fungicides in soils and sediments of a small river basin partially devoted to vineyards. <i>Water Research</i> , 2007 , 41, 4515-25	12.5	82
605	Minimal clean-up and rapid determination of polycyclic aromatic hydrocarbons in instant coffee. <i>Food Chemistry</i> , 2005 , 90, 643-647	8.5	82
604	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	8.5	81
603	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, 1590-617	11.5	81
602	A review on the application of chromatographic methods, coupled to chemometrics, for food authentication. <i>Food Control</i> , 2018 , 93, 165-182	6.2	81
601	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, 6897-903	5.7	81
600	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	4.5	80
599	Strawberry consumption improves plasma antioxidant status and erythrocyte resistance to oxidative haemolysis in humans. <i>Food Chemistry</i> , 2011 , 128, 180-6	8.5	78
598	Dietary phytochemicals in colorectal cancer prevention and treatment: A focus on the molecular mechanisms involved. <i>Biotechnology Advances</i> , 2020 , 38, 107322	17.8	78
597	Effects of a chemical company fire on the occurrence of polycyclic aromatic hydrocarbons in plant foods. <i>Food Chemistry</i> , 2008 , 108, 347-353	8.5	77
596	Determination of sulfamethazine in milk by solid phase extraction and liquid chromatographic separation with ultraviolet detection. <i>Food Control</i> , 2004 , 15, 375-378	6.2	77
595	Use of spectroscopic methods in combination with linear discriminant analysis for authentication of food products. <i>Food Control</i> , 2018 , 91, 100-112	6.2	76
594	Bioactive Compounds and Quality of Extra Virgin Olive Oil. <i>Foods</i> , 2020 , 9,	4.9	75
593	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		72
592	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, 1050-62	11.5	70
591	Effect of post-harvest practices on flavonoid content of red and white onion cultivars. <i>Food Control</i> , 2010 , 21, 878-884	6.2	69
590	Dietary polyphenols as antidiabetic agents: Advances and opportunities. <i>Food Frontiers</i> , 2020 , 1, 18-44	4.2	68
589	Relationship between the sensory-determined astringency and the flavanolic composition of red wines. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 12355-61	5.7	68

588	Flavonoids changes in fresh-cut onions during storage in different packaging systems. <i>Food Chemistry</i> , 2011 , 124, 652-658	8.5	68
587	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	6.2	67
586	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	5.7	66
585	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	4.9	66
584	Effect of beer marinades on formation of polycyclic aromatic hydrocarbons in charcoal-grilled pork. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 2638-43	5.7	65
583	Aroma profile of Garnacha Tintorera-based sweet wines by chromatographic and sensorial analyses. <i>Food Chemistry</i> , 2012 , 134, 2313-25	8.5	65
582	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	7	65
581	Occurrence of fungicide and insecticide residues in trade samples of leafy vegetables. <i>Food Chemistry</i> , 2008 , 107, 1342-1347	8.5	65
580	Technological Application of Tannin-Based Extracts. <i>Molecules</i> , 2020 , 25,	4.8	63
579	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	4	63
578	Ultrasound-assisted emulsification-microextraction for the determination of phenolic compounds in olive oils. <i>Food Chemistry</i> , 2014 , 150, 128-36	8.5	61
577	Influence of tebuconazole residues on the aroma composition of Mencã red wines. <i>Food Chemistry</i> , 2011 , 124, 1525-1532	8.5	61
576	Determination of carbamates and organophosphorus pesticides by SDME-GC in natural water. <i>Analytical and Bioanalytical Chemistry</i> , 2005 , 383, 557-61	4.4	61
575	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,	6.3	60
574	Surveillance of fungicidal dithiocarbamate residues in fruits and vegetables. <i>Food Chemistry</i> , 2012 , 134, 366-374	8.5	60
573	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, 1383-405	11.5	58
572	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, 3900-4	5.7	58
571	Profiling, distribution and levels of carcinogenic polycyclic aromatic hydrocarbons in traditional smoked plant and animal foods. <i>Food Control</i> , 2016 , 59, 581-590	6.2	57

570	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	6.1	57
569	A Review of Synthetic Polymer Characterization by Pyrolysis-MS. <i>Chromatographia</i> , 2009 , 70, 339-348	1	57
568	Valorization of by-products from olive oil industry and added-value applications for innovative functional foods. <i>Food Research International</i> , 2020 , 137, 109683	7	57
567	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	8.5	56
566	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	6.6	56
565	Critical review on the environmental fate of quaternary ammonium herbicides in soils devoted to vineyards. <i>Environmental Science & Technology</i> , 2013 , 47, 4984-98	10.3	55
564	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		55
563	Decay of fungicide residues during vinification of white grapes harvested after the application of some new active substances against downy mildew. <i>Food Chemistry</i> , 2011 , 125, 549-560	8.5	54
562	The intake of fried virgin olive or sunflower oils differentially induces oxidative stress in rat liver microsomes. <i>British Journal of Nutrition</i> , 2002 , 88, 57-65	3.6	54
561	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	6.1	53
560	Survey of polycyclic aromatic hydrocarbons in canned bivalves and investigation of their potential sources. <i>Food Research International</i> , 2009 , 42, 983-988	7	53
559	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	6.7	53
558	Determination of quaternary ammonium herbicides in soils. Comparison of digestion, shaking and microwave-assisted extractions. <i>Journal of Chromatography A</i> , 2008 , 1196-1197, 110-6	4.5	53
557	Comparison of solid-phase extraction and solid-phase microextraction for carbofuran in water analyzed by high-performance liquid chromatography-photodiode-array detection. <i>Journal of Chromatography A</i> , 2002 , 963, 117-23	4.5	53
556	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	3.6	53
555	Aroma potential of Brancellao grapes from different cluster positions. <i>Food Chemistry</i> , 2012 , 132, 112-24	8.5	52
554	Dynamics of pesticides in potato crops. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 1797-803	5.7	52
553	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	11.5	52

552	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	4.7	50
551	Improvements in the malaxation process to enhance the aroma quality of extra virgin olive oils. <i>Food Chemistry</i> , 2014 , 158, 534-45	8.5	50
550	Effect of organic matter and iron oxides on quaternary herbicide sorption-desorption in vineyard-devoted soils. <i>Journal of Colloid and Interface Science</i> , 2009 , 333, 431-8	9.3	50
549	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,	6.3	49
548	Removal of polycyclic aromatic hydrocarbons from organic solvents by ashes wastes. <i>Journal of Hazardous Materials</i> , 2010 , 178, 273-81	12.8	48
547	Therapeutic potential of polyphenols in cardiovascular diseases: Regulation of mTOR signaling pathway. <i>Pharmacological Research</i> , 2020 , 152, 104626	10.2	47
546	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	16.4	46
545	Influence of copper on the adsorption and desorption of paraquat, diquat, and difenzoquat in vineyard acid soils. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 6219-26	5.7	46
544	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	7.8	45
543	Impact of phytosanitary treatments with fungicides (cyazofamid, famoxadone, mandipropamid and valifenalate) on aroma compounds of Godello white wines. <i>Food Chemistry</i> , 2012 , 131, 826-836	8.5	45
542	Evolution of tebuconazole residues through the winemaking process of Mencã grapes. <i>Food Chemistry</i> , 2009 , 117, 529-537	8.5	45
541	Control of contamination of olive oil by sunflower seed oil in bottling plants by GC-MS of fatty acid methyl esters. <i>Food Control</i> , 2003 , 14, 463-467	6.2	45
540	Toxicity evaluation of new agricultural fungicides in primary cultured cortical neurons. <i>Environmental Research</i> , 2015 , 140, 37-44	7.9	44
539	Occurrence and downslope mobilization of quaternary herbicide residues in vineyard-devoted soils. <i>Bulletin of Environmental Contamination and Toxicology</i> , 2008 , 80, 407-11	2.7	44
538	Targeting molecular pathways in cancer stem cells by natural bioactive compounds. <i>Pharmacological Research</i> , 2018 , 135, 150-165	10.2	43
537	Comparison of sanitizing technologies on the quality appearance and antioxidant levels in onion slices. <i>Food Control</i> , 2011 , 22, 2052-2058	6.2	43
536	The healthy effects of strawberry bioactive compounds on molecular pathways related to chronic diseases. <i>Annals of the New York Academy of Sciences</i> , 2017 , 1398, 62-71	6.5	42
535	Encapsulation of yarrow essential oil in hydroxypropyl-beta-cyclodextrin: physiochemical characterization and evaluation of bio-efficacies. <i>CYTA - Journal of Food</i> , 2017 , 15, 409-417	2.3	42

534	Quaternary herbicides retention by the amendment of acid soils with a bentonite-based waste from wineries. <i>Journal of Hazardous Materials</i> , 2009 , 164, 769-75	12.8	42
533	The dissipation rates of cyprodinil, fludioxonil, procymidone and vinclozoline during storage of grape juice. <i>Food Control</i> , 2006 , 17, 1012-1017	6.2	42
532	Determination of Fungicide Residues in White Grapes for Winemaking by Gas Chromatography with Mass Spectrometric Detection and Assessment of Matrix Effects. <i>Journal of AOAC INTERNATIONAL</i> , 2003 , 86, 1008-1014	1.7	42
531	Determination of polycyclic aromatic hydrocarbons in alcoholic drinks and the identification of their potential sources. <i>Food Additives and Contaminants</i> , 2005 , 22, 791-7		42
530	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	3.3	42
529	Chromatographic Fingerprinting with Multivariate Data Analysis for Detection and Quantification of Apricot Kernel in Almond Powder. <i>Food Analytical Methods</i> , 2017 , 10, 3312-3320	3.4	41
528	Mitigation of emerging implications of climate change on food production systems. <i>Food Research International</i> , 2020 , 134, 109256	7	41
527	Role of plant-based diets in the prevention and regression of metabolic syndrome and neurodegenerative diseases. <i>Trends in Food Science and Technology</i> , 2014 , 40, 62-81	15.3	41
526	Efficacy of new commercial formulations to control downy mildew and dissipation of their active fungicides in wine after good agricultural practices. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 2625-2635	4.3	41
525	Comparative performance of extraction strategies for polycyclic aromatic hydrocarbons in peats. <i>Journal of Chromatography A</i> , 2009 , 1216, 5235-41	4.5	41
524	Glucosinolates: Molecular structure, breakdown, genetic, bioavailability, properties and healthy and adverse effects. <i>Advances in Food and Nutrition Research</i> , 2019 , 90, 305-350	6	40
523	Food identification by high performance liquid chromatography fingerprinting and mathematical processing. <i>Food Research International</i> , 2019 , 122, 303-317	7	40
522	Garnacha Tintorera-based sweet wines: chromatic properties and global phenolic composition by means of UV-Vis spectrophotometry. <i>Food Chemistry</i> , 2013 , 140, 217-24	8.5	40
521	Latest developments in sample treatment for 18O-isotopic labeling for proteomics mass spectrometry-based approaches: a critical review. <i>Talanta</i> , 2010 , 80, 1476-86	6.2	40
520	Influence of pH and soil copper on adsorption of metalaxyl and penconazole by the surface layer of vineyard soils. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 8155-62	5.7	40
519	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	3.6	40
518	Strawberry Achenes Are an Important Source of Bioactive Compounds for Human Health. <i>International Journal of Molecular Sciences</i> , 2016 , 17,	6.3	40
517	Effects of sugar concentration processes in grapes and wine aging on aroma compounds of sweet wines—review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 1053-73	11.5	39

516	Latest developments in the application of cyclodextrin host-guest complexes in beverage technology processes. <i>Food Hydrocolloids</i> , 2020 , 106, 105882	10.6	39
515	Strawberry extracts efficiently counteract inflammatory stress induced by the endotoxin lipopolysaccharide in Human Dermal Fibroblast. <i>Food and Chemical Toxicology</i> , 2018 , 114, 128-140	4.7	39
514	Associations between Sleep, Cortisol Regulation, and Diet: Possible Implications for the Risk of Alzheimer Disease. <i>Advances in Nutrition</i> , 2016 , 7, 679-89	10	39
513	Effects on colour and phenolic composition of sugar concentration processes in dried-on- or dried-off-vine grapes and their aged or not natural sweet wines. <i>Trends in Food Science and Technology</i> , 2013 , 31, 36-54	15.3	39
512	Strawberry-Based Cosmetic Formulations Protect Human Dermal Fibroblasts against UVA-Induced Damage. <i>Nutrients</i> , 2017 , 9,	6.7	39
511	Sorption of PAHs to colloid dispersions of humic substances in water. <i>Bulletin of Environmental Contamination and Toxicology</i> , 2007 , 79, 251-4	2.7	39
510	Parameters affecting extraction of selected fungicides from vineyard soils. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 7227-34	5.7	39
509	Diets based on virgin olive oil or fish oil but not on sunflower oil prevent age-related alveolar bone resorption by mitochondrial-related mechanisms. <i>PLoS ONE</i> , 2013 , 8, e74234	3.7	39
508	The potential of solvent-minimized extraction methods in the determination of polycyclic aromatic hydrocarbons in fish oils. <i>Food Chemistry</i> , 2013 , 139, 1036-43	8.5	38
507	Radical-scavenging activity, protective effect against lipid peroxidation and mineral contents of monofloral Cuban honeys. <i>Plant Foods for Human Nutrition</i> , 2012 , 67, 31-8	3.9	38
506	The use of natural compounds for the targeting and chemoprevention of ovarian cancer. <i>Cancer Letters</i> , 2017 , 411, 191-200	9.9	37
505	Strawberry consumption alleviates doxorubicin-induced toxicity by suppressing oxidative stress. <i>Food and Chemical Toxicology</i> , 2016 , 94, 128-37	4.7	37
504	The phenolic chemistry and spectrochemistry of red sweet wine-making and oak-aging. <i>Food Chemistry</i> , 2014 , 152, 522-30	8.5	37
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