

Jesus Simal-Gandara

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.

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	Unravelling potential biomedical applications of the edible flower <i>Tulbaghia violacea</i> .. <i>Food Chemistry</i> , 2022 , 132096	8.5	2
658	Bee Products: An Emblematic Example of Underutilized Sources of Bioactive Compounds.. <i>Journal of Agricultural and Food Chemistry</i> , 2022 ,	5.7	11
657	Approaches for sustainable food production and consumption systems 2022 , 23-38		1
656	Seaweed-Derived Proteins and Peptides: Promising Marine Bioactives.. <i>Antioxidants</i> , 2022 , 11,	7.1	1
655	Current trends and next generation of future edible oils 2022 , 203-231		
654	Application of Releasing Active Packaging in Oils and Fats. <i>Food Bioactive Ingredients</i> , 2022 , 465-505	0.2	
653	Application of Releasing Packaging in Beverages. <i>Food Bioactive Ingredients</i> , 2022 , 373-401	0.2	0
652	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
651	Pigment Composition of Nine Brown Algae from the Iberian Northwestern Coastline: Influence of the Extraction Solvent.. <i>Marine Drugs</i> , 2022 , 20,	6	2
650	Extraction of lipids from microalgae using classical and innovative approaches.. <i>Food Chemistry</i> , 2022 , 384, 132236	8.5	4
649	Assessment of the Ecological Risk from Heavy Metals in the Surface Sediment of River Surma, Bangladesh: Coupled Approach of Monte Carlo Simulation and Multi-Component Statistical Analysis. <i>Water (Switzerland)</i> , 2022 , 14, 180	3	5
648	Aquaculture and agriculture-by products as sustainable sources of omega-3 fatty acids in the food industry. <i>EFood</i> , 2022 , 2, 209-233	1.9	2
647	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	4.7	19
646	Safer plant-based nanoparticles for combating antibiotic resistance in bacteria: A comprehensive review on its potential applications, recent advances, and future perspective.. <i>Science of the Total Environment</i> , 2022 , 821, 153472	10.2	4
645	Stability profiling and degradation products of dihydromyricetin in Dulbecco's modified eagle's medium.. <i>Food Chemistry</i> , 2022 , 378, 132033	8.5	2
644	Organic vs conventional plant-based foods: A review.. <i>Food Chemistry</i> , 2022 , 383, 132352	8.5	7
643	Functional implications of bound phenolic compounds and phenolics-food interaction: A review.. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022 ,	16.4	10

642	Aquaculture as a circular bio-economy model with Galicia as a study case: How to transform waste into revalorized by-products. <i>Trends in Food Science and Technology</i> , 2022 , 119, 23-35	15.3	4
641	Chemical Fingerprint of Non-aged Artisanal Sugarcane Spirits Using Kohonen Artificial Neural Network. <i>Food Analytical Methods</i> , 2022 , 15, 890	3.4	1
640	Benefits, toxicity and current market of cannabidiol in edibles.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-13	11.5	1
639	A state-of-the-art review of the chemical composition of sugarcane spirits and current advances in quality control. <i>Journal of Food Composition and Analysis</i> , 2022 , 106, 104338	4.1	2
638	Cellular antioxidant potential and inhibition of foodborne pathogens by a sesquiterpene ilimaquinone in cold stored ground chicken and under temperature-abuse condition. <i>Food Chemistry</i> , 2022 , 373, 131392	8.5	0
637	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	8.5	9
636	Medicinal plants used against hepatic disorders in Bangladesh: A comprehensive review. <i>Journal of Ethnopharmacology</i> , 2022 , 282, 114588	5	10
635	Three Amazonian palms as underestimated and little-known sources of nutrients, bioactive compounds and edible insects. <i>Food Chemistry</i> , 2022 , 372, 131273	8.5	0
634	Strawberry (<i>Fragaria</i>) and Banana (<i>Musa</i> cv. Romina) methanolic extract attenuates Alzheimer's beta amyloid production and oxidative stress by SKN-1/NRF and DAF-16/FOXO mediated mechanisms in <i>C. elegans</i> . <i>Food Chemistry</i> , 2022 , 372, 131272	8.5	8
633	Active sites of peptides Asp-Asp-Asp-Tyr and Asp-Tyr-Asp-Asp protect against cellular oxidative stress. <i>Food Chemistry</i> , 2022 , 366, 130626	8.5	1
632	Stability and antioxidant capacity of epigallocatechin gallate in Dulbecco's modified eagle medium. <i>Food Chemistry</i> , 2022 , 366, 130521	8.5	4
631	Minor tropical fruits as a potential source of bioactive and functional foods.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-45	11.5	3
630	Thermochemical Characterization of Eight Seaweed Species and Evaluation of Their Potential Use as an Alternative for Biofuel Production and Source of Bioactive Compounds.. <i>International Journal of Molecular Sciences</i> , 2022 , 23,	6.3	1
629	Current and potential trends in the bioactive properties and health benefits of Sieb. Et Zucc: a comprehensive review for value maximization.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-17	11.5	0
628	Anti-Depressant Properties of Crocin Molecules in Saffron.. <i>Molecules</i> , 2022 , 27,	4.8	6
627	Advances in Food, Bioproducts and Natural Byproducts for a Sustainable Future: From Conventional to Innovative Processes. <i>Applied Sciences (Switzerland)</i> , 2022 , 12, 2893	2.6	0
626	Applications of algae to obtain healthier meat products: A critical review on nutrients, acceptability and quality.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-18	11.5	0
625	: A phytochemical perspective and current applications facing its industrial exploitation.. <i>Food Chemistry: X</i> , 2022 , 13, 100258	4.7	0

624	An oleuropein rich-olive (<i>Olea europaea</i> L.) leaf extract reduces β -amyloid and tau proteotoxicity through regulation of oxidative- and heat shock-stress responses in <i>Caenorhabditis elegans</i> .. <i>Food and Chemical Toxicology</i> , 2022 , 162, 112914	4.7	4
623	The dissipation, processing factors, metabolites, and risk assessment of pesticides in honeysuckle from field to table.. <i>Journal of Hazardous Materials</i> , 2022 , 431, 128519	12.8	1
622	Cyclodextrins inclusion complex: Preparation methods, analytical techniques and food industry applications.. <i>Food Chemistry</i> , 2022 , 384, 132467	8.5	11
621	Investigation of new products of quercetin formed in boiling water via UPLC-Q-TOF-MS-MS analysis.. <i>Food Chemistry</i> , 2022 , 386, 132747	8.5	2
620	Mycotoxins in food and feed: toxicity, preventive challenges, and advanced detection techniques for associated diseases.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-22	11.5	5
619	Impacts of nutritive and bioactive compounds on cancer development and therapy.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-30	11.5	
618	Hepatoprotective role of vitexin against cadmium-induced liver damage in male rats: A biochemical, inflammatory, apoptotic and histopathological investigation.. <i>Biomedicine and Pharmacotherapy</i> , 2022 , 150, 112934	7.5	4
617	Metabolomic profile and computational analysis for the identification of the potential anti-inflammatory mechanisms of action of the traditional medicinal plants <i>Ocimum basilicum</i> and <i>Ocimum tenuiflorum</i> .. <i>Food and Chemical Toxicology</i> , 2022 , 113039	4.7	2
616	Paper-based Microfluidic Devices for Food Adulterants: Cost-Effective Technological Monitoring Systems. <i>Food Chemistry</i> , 2022 , 133173	8.5	0
615	Genome editing and cancer: How far has research moved forward on CRISPR/Cas9?. <i>Biomedicine and Pharmacotherapy</i> , 2022 , 150, 113011	7.5	0
614	Plant Antioxidants from Agricultural Waste: Synergistic Potential with Other Biological Properties and Possible Applications. <i>Reference Series in Phytochemistry</i> , 2022 , 343-380	0.7	
613	Green Synthesis of Silver Nanoparticles Using <i>Allium cepa</i> var. <i>Aggregatum</i> Natural Extract: Antibacterial and Cytotoxic Properties. <i>Nanomaterials</i> , 2022 , 12, 1725	5.4	3
612	Multiple SERS Detection of Phenol Derivatives in Tap Water. <i>Proceedings (mdpi)</i> , 2021 , 70, 88	0.3	2
611	Recovery of Phenolic Compounds from Edible Algae Using High Hydrostatic Pressure: An Optimization Approach. <i>Proceedings (mdpi)</i> , 2021 , 70, 110	0.3	1
610	Red Algae as Source of Nutrients with Antioxidant and Antimicrobial Potential. <i>Proceedings (mdpi)</i> , 2021 , 70, 5	0.3	
609	Macroalgae as an Alternative Source of Nutrients and Compounds with Bioactive Potential. <i>Proceedings (mdpi)</i> , 2021 , 70, 46	0.3	3
608	Plants of the Family Asteraceae: Evaluation of Biological Properties and Identification of Phenolic Compounds. <i>Chemistry Proceedings</i> , 2021 , 5, 51		2
607	Bioactivities, Applications, Safety, and Health Benefits of Bioactive Peptides From Food and By-Products: A Review.. <i>Frontiers in Nutrition</i> , 2021 , 8, 815640	6.2	12

606	Understanding immune-modulatory efficacy in vitro.. <i>Chemico-Biological Interactions</i> , 2021 , 352, 109776	5	4
605	Influence of the extraction method on the recovery of bioactive phenolic compounds from food industry by-products.. <i>Food Chemistry</i> , 2021 , 378, 131918	8.5	9
604	Bioactive components and anti-diabetic properties of Lam. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-25	11.5	6
603	Phytoremediation of Toxic Metals: A Sustainable Green Solution for Clean Environment. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 10348	2.6	6
602	The current use and evolving landscape of nutraceuticals. <i>Pharmacological Research</i> , 2021 , 175, 106001	10.2	8
601	Classification and authentication of tea according to their geographical origin based on FT-IR fingerprinting using pattern recognition methods. <i>Journal of Food Composition and Analysis</i> , 2021 , 106, 104321	4.1	1
600	Effects of different feeding regimes on muscle metabolism and its association with meat quality of Tibetan sheep. <i>Food Chemistry</i> , 2021 , 374, 131611	8.5	4
599	Cancer Chemopreventive Role of Dietary Terpenoids by Modulating Keap1-Nrf2-ARE Signaling System—Comprehensive Update. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 10806	2.6	1
598	Impact of chiral tebuconazole on the flavor components and color attributes of Merlot and Cabernet Sauvignon wines at the enantiomeric level. <i>Food Chemistry</i> , 2021 , 373, 131577	8.5	1
597	From Plantation to Cup: Changes in Bioactive Compounds during Coffee Processing. <i>Foods</i> , 2021 , 10,	4.9	7
596	Development, characterization and stability of a white cachama peptide product (<i>Piaractus brachyomus</i>). <i>Food Chemistry</i> , 2021 , 375, 131660	8.5	1
595	Manuka honey in combination with 5-Fluorouracil decreases physical parameters of colonspheres enriched with cancer stem-like cells and reduces their resistance to apoptosis. <i>Food Chemistry</i> , 2021 , 374, 131753	8.5	3
594	The reciprocal interaction between polyphenols and other dietary compounds: Impact on bioavailability, antioxidant capacity and other physico-chemical and nutritional parameters.. <i>Food Chemistry</i> , 2021 , 375, 131904	8.5	7
593	Valorization of Kiwi by-Products for the Recovery of Bioactive Compounds: Circular Economy Model. <i>Proceedings (mdpi)</i> , 2021 , 70, 9	0.3	2
592	Encapsulation of Essential Oils 2021 , 115-135		
591	Mangiferin: a review of dietary sources, absorption, metabolism, bioavailability, and safety. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-19	11.5	0
590	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, 163-163	15.3	27
589	Phytochemical Profiling of Methanolic Fruit Extract of Ait. by LC-MS/MS Analysis and Evaluation of Its Antioxidant and Antimicrobial Activity. <i>Plants</i> , 2021 , 10,	4.5	9

588	Xanthophylls from the Sea: Algae as Source of Bioactive Carotenoids. <i>Marine Drugs</i> , 2021 , 19,	6	32
587	The Use of Invasive Algae Species as a Source of Secondary Metabolites and Biological Activities: Spain as Case-Study. <i>Marine Drugs</i> , 2021 , 19,	6	7
586	Rosa x hybrida extracts with dual actions: Antiproliferative effects against tumour cells and inhibitor of Alzheimer disease. <i>Food and Chemical Toxicology</i> , 2021 , 149, 112018	4.7	5
585	Efficacy of Phytochemicals Derived from for the Management of COVID-19: A Combined In Silico and Biochemical Study. <i>Molecules</i> , 2021 , 26,	4.8	33
584	Bromelain a Potential Bioactive Compound: A Comprehensive Overview from a Pharmacological Perspective. <i>Life</i> , 2021 , 11,	3	27
583	Molecular Mechanisms of Astaxanthin as a Potential Neurotherapeutic Agent. <i>Marine Drugs</i> , 2021 , 19,	6	10
582	Biological Properties of Essential Oils from Boiss. <i>Plants</i> , 2021 , 10,	4.5	6
581	Emerging cellular and molecular mechanisms underlying anticancer indications of chrysin. <i>Cancer Cell International</i> , 2021 , 21, 214	6.4	9
580	Comprehensive Overview on the Chemistry and Biological Activities of Selected Alkaloid Producing Marine-Derived Fungi as a Valuable Reservoir of Drug Entities. <i>Biomedicines</i> , 2021 , 9,	4.8	4
579	The Molecular Basis of Different Approaches for the Study of Cancer Stem Cells and the Advantages and Disadvantages of a Three-Dimensional Culture. <i>Molecules</i> , 2021 , 26,	4.8	1
578	Plant-Based Indole Alkaloids: A Comprehensive Overview from a Pharmacological Perspective. <i>Molecules</i> , 2021 , 26,	4.8	17
577	Anti-Alzheimer's Molecules Derived from Marine Life: Understanding Molecular Mechanisms and Therapeutic Potential. <i>Marine Drugs</i> , 2021 , 19,	6	10
576	Fungal glycosides: Structure and biological function. <i>Trends in Food Science and Technology</i> , 2021 , 110, 611-651	15.3	3
575	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,	4.9	11
574	Ethnomedicinal Value of Antidiabetic Plants in Bangladesh: A Comprehensive Review. <i>Plants</i> , 2021 , 10,	4.5	9
573	Probiotics in the dairy industry-Advances and opportunities. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 3937-3982	16.4	16
572	Starch modification with phenolics: methods, physicochemical property alteration, and mechanisms of glycaemic control. <i>Trends in Food Science and Technology</i> , 2021 , 111, 12-26	15.3	11
571	Probiotic-Based Vaccines May Provide Effective Protection against COVID-19 Acute Respiratory Disease. <i>Vaccines</i> , 2021 , 9,	5.3	10

570	Reproductive toxic potential of phthalate compounds - State of art review. <i>Pharmacological Research</i> , 2021 , 167, 105536	10.2	10
569	Bioactive procyanidins from dietary sources: The relationship between bioactivity and polymerization degree. <i>Trends in Food Science and Technology</i> , 2021 , 111, 114-127	15.3	14
568	Advances in dietary polysaccharides as anticancer agents: Structure-activity relationship. <i>Trends in Food Science and Technology</i> , 2021 , 111, 360-377	15.3	21
567	Minerals, Essential Oils, and Biological Properties of L. <i>Plants</i> , 2021 , 10,	4.5	5
566	Application of Phenolic Extraction Strategies and Evaluation of the Antioxidant Activity of Peanut Skins as an Agricultural By-product for Food Industry. <i>Food Analytical Methods</i> , 2021 , 14, 2051-2062	3.4	4
565	Improving the bioavailability and bioactivity of garlic bioactive compounds nanotechnology. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-30	11.5	2
564	Antioxidant and anticancer potentials of edible flowers: where do we stand?. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-57	11.5	6
563	Potential benefits of high-added-value compounds from aquaculture and fish side streams on human gut microbiota. <i>Trends in Food Science and Technology</i> , 2021 , 112, 484-494	15.3	3
562	Tibet Kefir Milk Regulated Metabolic Changes Induced by High-Fat Diet via Amino Acids, Bile Acids, and Equol Metabolism in Human-Microbiota-Associated Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 6720-6732	5.7	7
561	Beta-Arrestins in the Treatment of Heart Failure Related to Hypertension: A Comprehensive Review. <i>Pharmaceutics</i> , 2021 , 13,	6.4	2
560	Discrimination of pistachio cultivars based on multi-elemental fingerprinting by pattern recognition methods. <i>Food Control</i> , 2021 , 124, 107889	6.2	3
559	Computational and Pharmacological Studies on the Antioxidant, Thrombolytic, Anti-Inflammatory, and Analgesic Activity of. <i>Current Issues in Molecular Biology</i> , 2021 , 43, 434-456	2.9	10
558	Bioactive compounds from by-products of eggplant: Functional properties, potential applications and advances in valorization methods. <i>Trends in Food Science and Technology</i> , 2021 , 112, 518-531	15.3	10
557	Chemical Profiling, Pharmacological Insights and In Silico Studies of Methanol Seed Extract of. <i>Plants</i> , 2021 , 10,	4.5	2
556	Implications of reactive oxygen and nitrogen species in seed physiology for sustainable crop productivity under changing climate conditions. <i>Current Plant Biology</i> , 2021 , 26, 100197	3.3	13
555	Plant-Based Phytochemical Screening by Targeting Main Protease of SARS-CoV-2 to Design Effective Potent Inhibitors. <i>Biology</i> , 2021 , 10,	4.9	18
554	Red Seaweeds as a Source of Nutrients and Bioactive Compounds: Optimization of the Extraction. <i>Chemosensors</i> , 2021 , 9, 132	4	11
553	Bioactive compounds, health benefits, and industrial applications of Tartary buckwheat (). <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-17	11.5	14

552	West meets east: open up a dialogue on phytomedicine. <i>Chinese Medicine</i> , 2021 , 16, 57	4.7	4
551	Toward a sustainable metric and indicators for the goal of sustainability in agricultural and food production. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 1108-1129	11.5	16
550	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	11.5	33
549	Targeting epigenetics in cancer: therapeutic potential of flavonoids. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 1616-1639	11.5	17
548	Polyphenol-rich extract of Zhenjiang aromatic vinegar ameliorates high glucose-induced insulin resistance by regulating JNK-IRS-1 and PI3K/Akt signaling pathways. <i>Food Chemistry</i> , 2021 , 335, 127513	8.5	11
547	Main bioactive phenolic compounds in marine algae and their mechanisms of action supporting potential health benefits. <i>Food Chemistry</i> , 2021 , 341, 128262	8.5	34
546	Sugiol, a diterpenoid: Therapeutic actions and molecular pathways involved. <i>Pharmacological Research</i> , 2021 , 163, 105313	10.2	2
545	Effects of caloric restriction on immunosurveillance, microbiota and cancer cell phenotype: Possible implications for cancer treatment. <i>Seminars in Cancer Biology</i> , 2021 , 73, 45-57	12.7	6
544	Optimizing salting and smoking conditions for the production and preservation of smoked-flavoured tilapia fillets. <i>LWT - Food Science and Technology</i> , 2021 , 138, 110733	5.4	4
543	Benefits, deleterious effects and mitigation of methylglyoxal in foods: A critical review. <i>Trends in Food Science and Technology</i> , 2021 , 107, 201-212	15.3	18
542	The roles of strawberry and honey phytochemicals on human health: A possible clue on the molecular mechanisms involved in the prevention of oxidative stress and inflammation. <i>Phytomedicine</i> , 2021 , 86, 153170	6.5	32
541	By-Products of Agri-Food Industry as Tannin-Rich Sources: A Review of Tannins' Biological Activities and Their Potential for Valorization. <i>Foods</i> , 2021 , 10,	4.9	23
540	Bottle Aging and Storage of Wines: A Review. <i>Molecules</i> , 2021 , 26,	4.8	10
539	Essential Oils and Their Application on Active Packaging Systems: A Review. <i>Resources</i> , 2021 , 10, 7	3.7	35
538	Essential Oils as Antimicrobials in Crop Protection. <i>Antibiotics</i> , 2021 , 10,	4.9	15
537	Main Applications of Cyclodextrins in the Food Industry as the Compounds of Choice to Form Host-Guest Complexes. <i>International Journal of Molecular Sciences</i> , 2021 , 22,	6.3	19
536	Assessment of Genetic Purity in Rice Using Polymorphic SSR Markers and Its Economic Analysis with Grow-Out-Test. <i>Food Analytical Methods</i> , 2021 , 14, 856-864	3.4	2
535	Functional and Bioactive Properties of Peptides Derived from Marine Side Streams. <i>Marine Drugs</i> , 2021 , 19,	6	25

534	Immunoinflammatory effects of dietary bioactive compounds. <i>Advances in Food and Nutrition Research</i> , 2021 , 95, 295-336	6	2
533	Litchi (Sonn.): a comprehensive review of phytochemistry, medicinal properties, and product development. <i>Food and Function</i> , 2021 , 12, 9527-9548	6.1	3
532	Impacts of biomedical hashtag-based Twitter campaign: #DHPSP utilization for promotion of open innovation in digital health, patient safety, and personalized medicine. <i>Current Research in Biotechnology</i> , 2021 , 3, 146-153	4.8	4
531	Traditional plants from Asteraceae family as potential candidates for functional food industry. <i>Food and Function</i> , 2021 , 12, 2850-2873	6.1	7
530	Coastline Levels of Dissolved Heavy Metals in the Estuarine Water-System of Vigo. <i>International Journal of Environmental Research and Public Health</i> , 2021 , 18,	4.6	2
529	Status and Challenges of Plant-Anticancer Compounds in Cancer Treatment. <i>Pharmaceuticals</i> , 2021 , 14,	5.2	29
528	Influence of iprovalicarb, mepanipyrim and tetraconazole fungicides on anthocyanins and color the Cabernet Sauvignon red wines. <i>European Food Research and Technology</i> , 2021 , 247, 947-960	3.4	1
527	Antioxidant-Rich Leaf Extract Alleviates Depressive-Like Behaviors and Impede Hyperglycemia. <i>Plants</i> , 2021 , 10,	4.5	10
526	Nutrition and Rheumatoid Arthritis in the 'Omics' Era. <i>Nutrients</i> , 2021 , 13,	6.7	9
525	Investigation of the Pharmacological Properties of Nees through Experimental Approaches. <i>Life</i> , 2021 , 11,	3	17
524	Health Promoting Properties of Bee Royal Jelly: Food of the Queens. <i>Nutrients</i> , 2021 , 13,	6.7	28
523	A molecular modelling approach for identifying antiviral selenium-containing heterocyclic compounds that inhibit the main protease of SARS-CoV-2: an in silico investigation. <i>Briefings in Bioinformatics</i> , 2021 , 22, 1476-1498	13.4	31
522	Chemical Profiles and Pharmacological Properties with in Silico Studies on Wedd. <i>Molecules</i> , 2021 , 26,	4.8	19
521	Improving Reproductive Performance and Health of Mammals Using Honeybee Products. <i>Antioxidants</i> , 2021 , 10,	7.1	7
520	Evolution of Flavors in Extra Virgin Olive Oil Shelf-Life. <i>Antioxidants</i> , 2021 , 10,	7.1	8
519	State-of-the-Art of Analytical Techniques to Determine Food Fraud in Olive Oils. <i>Foods</i> , 2021 , 10,	4.9	8
518	Assessment of Glyphosate Impact on the Agrofood Ecosystem. <i>Plants</i> , 2021 , 10,	4.5	5
517	Pharmaceutical Prospects of Bee Products: Special Focus on Anticancer, Antibacterial, Antiviral, and Antiparasitic Properties. <i>Antibiotics</i> , 2021 , 10,	4.9	14

516	Identification of potential phytochemicals from against main protease of SARS-CoV-2: molecular docking, molecular dynamic simulations and quantum computations. <i>Journal of Biomolecular Structure and Dynamics</i> , 2021 , 1-12	3.6	9
515	Effect of fermentation by <i>Lactobacillus acidophilus</i> CH-2 on the enzymatic browning of pear juice. <i>LWT - Food Science and Technology</i> , 2021 , 147, 111489	5.4	1
514	A neutral polysaccharide with a triple helix structure from ginger: Characterization and immunomodulatory activity. <i>Food Chemistry</i> , 2021 , 350, 129261	8.5	14
513	Variations in the insulin receptor substrate 1 (IRS1) and its association with growth traits in Chinese black Tibetan sheep (). <i>Animal Biotechnology</i> , 2021 , 32, 786-791	1.4	2
512	Pharmacophore-Based Virtual Screening, Quantum Mechanics Calculations, and Molecular Dynamics Simulation Approaches Identified Potential Natural Antiviral Drug Candidates against MERS-CoV S1-NTD. <i>Molecules</i> , 2021 , 26,	4.8	12
511	Advances on delta 5-unsaturated-polymethylene-interrupted fatty acids: Resources, biosynthesis, and benefits. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-23	11.5	0
510	Almond By-Products: Valorization for Sustainability and Competitiveness of the Industry. <i>Foods</i> , 2021 , 10,	4.9	13
509	Microbiome in the ice-ice disease of the farmed red algae <i>Kappaphycus alvarezii</i> and degradation of extracted food carrageenan. <i>Food Bioscience</i> , 2021 , 42, 101138	4.9	2
508	Recent trends and advances in the epidemiology, synergism, and delivery system of lycopene as an anti-cancer agent. <i>Seminars in Cancer Biology</i> , 2021 , 73, 331-346	12.7	8
507	Algae as a Source of Bioactive Compounds to Prevent the Development of Type 2 Diabetes Mellitus. <i>Current Medicinal Chemistry</i> , 2021 , 28, 4592-4615	4.3	1
506	Seaweed Protein Hydrolysates and Bioactive Peptides: Extraction, Purification, and Applications. <i>Marine Drugs</i> , 2021 , 19,	6	6
505	Pharmaceutical Approaches on Antimicrobial Resistance: Prospects and Challenges. <i>Antibiotics</i> , 2021 , 10,	4.9	9
504	Revalorization of Almond By-Products for the Design of Novel Functional Foods: An Updated Review. <i>Foods</i> , 2021 , 10,	4.9	8
503	Screening of Bioactive Properties in Brown Algae from the Northwest Iberian Peninsula. <i>Foods</i> , 2021 , 10,	4.9	9
502	The central role of mitochondria in the relationship between dietary lipids and cancer progression. <i>Seminars in Cancer Biology</i> , 2021 , 73, 86-100	12.7	3
501	Biodiesel Production From Lignocellulosic Biomass Using Oleaginous Microbes: Prospects for Integrated Biofuel Production. <i>Frontiers in Microbiology</i> , 2021 , 12, 658284	5.7	14
500	Seaweed polysaccharides: Emerging extraction technologies, chemical modifications and bioactive properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-29	11.5	8
499	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,	4.6	14

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26	Aliphatic hydrocarbon levels in farmed and free-living mussels from Galicia (N.W. Spain). <i>Marine Pollution Bulletin</i> , 1994 , 28, 178-181	6.7	14
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24	Overall migration and specific migration of bisphenol A diglycidyl ether monomer and m-xylylenediamine hardener from an optimized epoxy-amine formulation into water-based food simulants. <i>Food Additives and Contaminants</i> , 1993 , 10, 555-65		22
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18	Identification of Fluorescamine-Derivatized m-Xylylenediamine RP-HPLC Peaks by Thermospray Mass Spectrometry. <i>Journal of Chromatographic Science</i> , 1992 , 30, 267-270	1.4	7
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