Monica R Loizzo

List of Publications by Year in descending order

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Version: 2024-02-01

221 papers 8,570 citations

45 h-index 80 g-index

223 all docs 223 docs citations

times ranked

223

11654 citing authors

#	Article	IF	CITATIONS
1	Natural Products as & Diabetes: Amylase and & Diabetes: An Update. Mini-Reviews in Medicinal Chemistry, 2010, 10, 315-331.	2.4	580
2	Genistein and Cancer: Current Status, Challenges, and Future Directions. Advances in Nutrition, 2015, 6, 408-419.	6.4	405
3	Natural and Synthetic Tyrosinase Inhibitors as Antibrowning Agents: An Update. Comprehensive Reviews in Food Science and Food Safety, 2012, 11, 378-398.	11.7	249
4	Biological and Pharmacological Activities of Iridoids: Recent Developments. Mini-Reviews in Medicinal Chemistry, 2008, 8, 399-420.	2.4	230
5	Phytochemical Analysis and $\langle i \rangle$ in vitro $\langle j \rangle$ Antiviral Activities of the Essential Oils of Seven Lebanon Species. Chemistry and Biodiversity, 2008, 5, 461-470.	2.1	216
6	The influence of fruit ripening on the phytochemical content and biological activity of Capsicum chinense Jacq. cv Habanero. Food Chemistry, 2009, 114, 553-560.	8.2	213
7	Inhibition of angiotensin converting enzyme (ACE) by flavonoids isolated fromAilanthus excelsa (Roxb) (Simaroubaceae). Phytotherapy Research, 2007, 21, 32-36.	5.8	160
8	Chemical analysis, antioxidant, antiinflammatory and anticholinesterase activities of Origanum ehrenbergii Boiss and Origanum syriacum L. essential oils. Food Chemistry, 2009, 117, 174-180.	8.2	156
9	Edible Flowers: A Rich Source of Phytochemicals with Antioxidant and Hypoglycemic Properties. Journal of Agricultural and Food Chemistry, 2016, 64, 2467-2474.	5.2	147
10	Natural Products and their Derivatives as Cholinesterase Inhibitors in the Treatment of Neurodegenerative Disorders: An Update. Current Medicinal Chemistry, 2008, 15, 1209-1228.	2.4	140
11	In vitro inhibitory activities of plants used in Lebanon traditional medicine against angiotensin converting enzyme (ACE) and digestive enzymes related to diabetes. Journal of Ethnopharmacology, 2008, 119, 109-116.	4.1	131
12	Radical scavenging, antioxidant and metal chelating activities of Annona cherimola Mill. (cherimoya) peel and pulp in relation to their total phenolic and total flavonoid contents. Journal of Food Composition and Analysis, 2012, 25, 179-184.	3.9	123
13	Antiproliferative effects of essential oils and their major constituents in human renal adenocarcinoma and amelanotic melanoma cells. Cell Proliferation, 2008, 41, 1002-1012.	5.3	118
14	An Overview on Chemical Aspects and Potential Health Benefits of Limonoids and Their Derivatives. Critical Reviews in Food Science and Nutrition, 2014, 54, 225-250.	10.3	118
15	Omega-3 polyunsaturated fatty acids and cancer: lessons learned from clinical trials. Cancer and Metastasis Reviews, 2015, 34, 359-380.	5.9	118
16	Cytotoxic activity of essential oils from labiatae and lauraceae families against in vitro human tumor models. Anticancer Research, 2007, 27, 3293-9.	1.1	115
17	In Vitro Antioxidant Effect and Inhibition of .ALPHAAmylase of Two Varieties of Amaranthus caudatus Seeds. Biological and Pharmaceutical Bulletin, 2005, 28, 1098-1102.	1.4	109
18	Evaluation of chemical profile and antioxidant activity of twenty cultivars from Capsicum annuum, Capsicum baccatum, Capsicum chacoense and Capsicum chinense: A comparison between fresh and processed peppers. LWT - Food Science and Technology, 2015, 64, 623-631.	5.2	100

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19	Comparative chemical composition, antioxidant and hypoglycaemic activities of Juniperus oxycedrus ssp. oxycedrus L. berry and wood oils from Lebanon. Food Chemistry, 2007, 105, 572-578.	8.2	97
20	Antioxidant and Antiproliferative Activity of Diospyros lotus L. Extract and Isolated Compounds. Plant Foods for Human Nutrition, 2009, 64, 264-270.	3.2	94
21	Comparative Study on the Antioxidant Capacity and Cholinesterase Inhibitory Activity of <i>Citrus aurantifolia</i> Swingle, <i>C. aurantium</i> L., and <i>C. bergamia</i> Risso and Poit. Peel Essential Oils. Journal of Food Science, 2012, 77, H40-6.	3.1	93
22	Acetylcholinesterase and butyrylcholinesterase inhibitory activity of <i>Pinus</i> species essential oils and their constituents. Journal of Enzyme Inhibition and Medicinal Chemistry, 2010, 25, 622-628.	5.2	92
23	In vitro activities of Citrus medica L. cv. Diamante (Diamante citron) relevant to treatment of diabetes and Alzheimer's disease. Phytotherapy Research, 2007, 21, 427-433.	5.8	91
24	Evaluation of <i>Citrus aurantifolia</i> peel and leaves extracts for their chemical composition, antioxidant and antiâ€cholinesterase activities. Journal of the Science of Food and Agriculture, 2012, 92, 2960-2967.	3.5	89
25	Technological aspects and analytical determination of biogenic amines in cheese. Trends in Food Science and Technology, 2013, 30, 38-55.	15.1	79
26	The synthesis and Angiotensin Converting Enzyme (ACE) inhibitory activity of chalcones and their pyrazole derivatives. Bioorganic and Medicinal Chemistry Letters, 2010, 20, 1990-1993.	2.2	77
27	Acetylcholinesterase and butyrylcholinesterase inhibition of ethanolic extract and monoterpenes from Pimpinella anisoides V Brig. (Apiaceae). Fìtoterapìâ, 2009, 80, 297-300.	2.2	73
28	Chemistry and functional properties in prevention of neurodegenerative disorders of five Cistus species essential oils. Food and Chemical Toxicology, 2013, 59, 586-594.	3.6	73
29	Carotenoids: Considerations for Their Use in Functional Foods, Nutraceuticals, Nutricosmetics, Supplements, Botanicals, and Novel Foods in the Context of Sustainability, Circular Economy, and Climate Change. Annual Review of Food Science and Technology, 2021, 12, 433-460.	9.9	72
30	Comparative Study on the Chemical Composition, Antioxidant Properties and Hypoglycaemic Activities of Two Capsicum annuum L. Cultivars (Acuminatum small and Cerasiferum). Plant Foods for Human Nutrition, 2011, 66, 261-269.	3.2	69
31	Salvia leriifolia Benth (Lamiaceae) extract demonstrates in vitro antioxidant properties and cholinesterase inhibitory activity. Nutrition Research, 2010, 30, 823-830.	2.9	67
32	Phytochemical profile, antioxidant, anti-inflammatory and hypoglycemic potential of hydroalcoholic extracts from Citrus medica L. cv Diamante flowers, leaves and fruits at two maturity stages. Food and Chemical Toxicology, 2011, 49, 1549-1555.	3.6	66
33	Antioxidant and hypoglycaemic activities and their relationship to phytochemicals in Capsicum annuum cultivars during fruit development. LWT - Food Science and Technology, 2013, 53, 370-377.	5.2	65
34	<i>In vitro</i> investigation of the potential health benefits of wild Mediterranean dietary plants as anti-obesity agents with $\langle i \rangle$ 1±i> amylase and pancreatic lipase inhibitory activities. Journal of the Science of Food and Agriculture, 2014, 94, 2217-2224.	3.5	61
35	Mechanistic aspects of carotenoid health benefits – where are we now?. Nutrition Research Reviews, 2021, 34, 276-302.	4.1	61
36	<i>In vitro</i> antioxidant and antiproliferative activities of nine <i>Salvia</i> species. Natural Product Research, 2014, 28, 2278-2285.	1.8	58

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37	Phytochemical analysis and in vitro evaluation of the biological activity against herpes simplex virus type 1 (HSV-1) of Cedrus libani A. Rich Phytomedicine, 2008, 15, 79-83.	5.3	55
38	Inhibition of Key Enzymes Linked to Obesity by Preparations From Mediterranean Dietary Plants: Effects on α-Amylase and Pancreatic Lipase Activities. Plant Foods for Human Nutrition, 2013, 68, 340-346.	3.2	55
39	Contribution of Flavonoids and Iridoids to the Hypoglycaemic, Antioxidant, and Nitric Oxide (NO) Inhibitory Activities of Arbutus unedo L Antioxidants, 2020, 9, 184.	5.1	54
40	Anti-inflammatory and Antioxidant Agents from Salvia Genus (Lamiaceae): An Assessment of the Current State of Knowledge. Anti-Inflammatory and Anti-Allergy Agents in Medicinal Chemistry, 2017, 16, 70-86.	1.1	52
41	Comparative Radical Scavenging and Antidiabetic Activities of Methanolic Extract and Fractions from Achillea ligustica ALL Biological and Pharmaceutical Bulletin, 2005, 28, 1791-1794.	1.4	51
42	In vitro Biological Activity of Salvia leriifolia Benth Essential Oil Relevant to the Treatment of Alzheimer's Disease. Journal of Oleo Science, 2009, 58, 443-446.	1.4	51
43	Protection against neurodegenerative diseases of Iris pseudopumila extracts and their constituents. Fìtoterapìâ, 2009, 80, 62-67.	2.2	50
44	Cytotoxic activity and inhibitory effect on nitric oxide production of triterpene saponins from the roots of Physospermum verticillatum (Waldst & Lamp; Kit) (Apiaceae). Bioorganic and Medicinal Chemistry, 2009, 17, 4542-4547.	3.0	48
45	Influence of drying and cooking process on the phytochemical content, antioxidant and hypoglycaemic properties of two bell Capsicum annum L. cultivars. Food and Chemical Toxicology, 2013, 53, 392-401.	3.6	48
46	A potential role of alkaloid extracts from <i>Salsola</i> species (Chenopodiaceae) in the treatment of Alzheimer's disease. Journal of Enzyme Inhibition and Medicinal Chemistry, 2009, 24, 818-824.	5.2	47
47	<i>In vitro</i> ci>ln vitroci>ci>ci>ci>ci>ci>ci>ci>ci>ci>ci>ci>ln vitroci>ci>ci>ci>ci>ci>ci>ci>ci>ci>ci>ci>ci	1.8	46
48	Jacaranone: A cytotoxic constituent fromsenecio ambiguus subsp.ambiguus (Biv.) DC. Against renal adenocarcinoma achn and prostate carcinoma LNCaP cells. Archives of Pharmacal Research, 2007, 30, 701-707.	6.3	45
49	INHIBITORY ACTIVITY OF PHENOLIC COMPOUNDS FROM EXTRA VIRGIN OLIVE OILS ON THE ENZYMES INVOLVED IN DIABETES, OBESITY AND HYPERTENSION. Journal of Food Biochemistry, 2011, 35, 381-399.	2.9	45
50	The effect of domestic processing on the content and bioaccessibility of carotenoids from chili peppers (Capsicum species). Food Chemistry, 2013, 141, 2606-2613.	8.2	45
51	Characterization and Prebiotic Effect of the Resistant Starch from Purple Sweet Potato. Molecules, 2016, 21, 932.	3.8	45
52	Potential antitumor agents: Flavones and their derivatives from Linaria reflexa Desf Bioorganic and Medicinal Chemistry Letters, 2005, 15, 4757-4760.	2,2	44
53	Antioxidant and Antibacterial Activities on Foodborne Pathogens ofâ€, <i>Artocarpus heterophyllus < /i> â€, Lam. (Moraceae) Leaves Extracts. Journal of Food Science, 2010, 75, M291-5.</i>	3.1	44
54	Influence of Ripening Stage on Health Benefits Properties of Capsicum annuum Var. acuminatum L.: In Vitro Studies. Journal of Medicinal Food, 2008, 11, 184-189.	1.5	42

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55	Chemical composition and bioactivity of <i>Citrus medica </i> L. cv. Diamante essential oil obtained by hydrodistillation, cold-pressing and supercritical carbon dioxide extraction. Natural Product Research, 2011, 25, 789-799.	1.8	42
56	Prunus persica var. platycarpa (Tabacchiera Peach): Bioactive Compounds and Antioxidant Activity of Pulp, Peel and Seed Ethanolic Extracts. Plant Foods for Human Nutrition, 2015, 70, 331-337.	3.2	42
57	Assessment of antioxidant, antitumor and pro-apoptotic effects of Salvia fruticosa Mill. subsp. thomasii (Lacaita) Brullo, Guglielmo, Pavone & Errasi (Lamiaceae). Food and Chemical Toxicology, 2017, 106, 155-164.	3.6	42
58	Antioxidant and antiproliferative activity of <i>Laurus nobilis</i> L. (Lauraceae) leaves and seeds essential oils against K562 human chronic myelogenous leukaemia cells. Natural Product Research, 2012, 26, 1741-1745.	1.8	41
59	Punica granatum cv. Dente di Cavallo seed ethanolic extract: Antioxidant and antiproliferative activities. Food Chemistry, 2015, 167, 475-483.	8.2	41
60	Antibacterial and antifungal activity of Senecio inaequidens DC. and Senecio vulgaris L Phytotherapy Research, 2004, 18, 777-779.	5.8	39
61	Chemical Profile and Antioxidant Properties of Extracts and Essential Oils from <i>CitrusÂ</i> × <i>Âlimon</i> (L.) <scp>Burm</scp> . cv. Femminello Comune. Chemistry and Biodiversity, 2016, 13, 571-581.	2.1	39
62	Antioxidant and Carbohydrate-Hydrolysing Enzymes Potential of Sechium edule (Jacq.) Swartz (Cucurbitaceae) Peel, Leaves and Pulp Fresh and Processed. Plant Foods for Human Nutrition, 2016, 71, 381-387.	3.2	39
63	In vitro biological evaluation of novel 7-O-dialkylaminoalkyl cytotoxic pectolinarigenin derivatives against a panel of human cancer cell lines. Bioorganic and Medicinal Chemistry Letters, 2008, 18, 5431-5434.	2.2	38
64	Antibacterial, antioxidant and hypoglycaemic effects of <i>Thymus capitatus </i> (L.) Hoffmanns. et Link leaves' fractions. Journal of Enzyme Inhibition and Medicinal Chemistry, 2015, 30, 360-365.	5.2	38
65	Composition and α-amylase inhibitory effect of essential oils from Cedrus libani. Fìtoterapìâ, 2007, 78, 323-326.	2.2	37
66	Accumulation of Biogenic Amines in Wine: Role of Alcoholic and Malolactic Fermentation. Fermentation, 2018, 4, 6.	3.0	37
67	<i>Annona</i> species (Annonaceae): a rich source of potential antitumor agents?. Annals of the New York Academy of Sciences, 2017, 1398, 30-36.	3.8	35
68	Olive Mill Wastewater Polyphenol-Enriched Fractions by Integrated Membrane Process: A Promising Source of Antioxidant, Hypolipidemic and Hypoglycaemic Compounds. Antioxidants, 2020, 9, 602.	5.1	33
69	<i>In vitro</i> photo-induced cytotoxic activity of <i>Citrus bergamia</i> and <i>C. medica</i> L. cv. Diamante peel essential oils and identified active coumarins. Pharmaceutical Biology, 2010, 48, 1059-1065.	2.9	32
70	An ancient remedial repurposing: synthesis of new pinocembrin fatty acid acyl derivatives as potential antimicrobial/anti-inflammatory agents. Natural Product Research, 2019, 33, 162-168.	1.8	32
71	Spent espresso coffee grounds as a source of anti-proliferative and antioxidant compounds. Innovative Food Science and Emerging Technologies, 2020, 59, 102254.	5.6	32
72	The Essential Oil of Salvia rosmarinus Spenn. from Italy as a Source of Health-Promoting Compounds: Chemical Profile and Antioxidant and Cholinesterase Inhibitory Activity. Plants, 2020, 9, 798.	3.5	32

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73	Biological properties of different extracts of twoSeneciospecies. International Journal of Food Sciences and Nutrition, 2006, 57, 1-8.	2.8	31
74	<i>Berberis aetnensis</i> and <ib. i="" libanotica<="">: a comparative study on the chemical composition, inhibitory effect on key enzymes linked to Alzheimer's disease and antioxidant activity. Journal of Pharmacy and Pharmacology, 2013, 65, 1726-1735.</ib.>	2.4	31
75	In vitro investigation of the bioaccessibility of carotenoids from raw, frozen and boiled red chili peppers (Capsicum annuum). European Journal of Nutrition, 2014, 53, 501-510.	3.9	31
76	The impact of cultivar on polyphenol and biogenic amine profiles in Calabrian red grapes during winemaking. Food Research International, 2017, 102, 303-312.	6.2	31
77	<i>Anchusa azurea</i> Mill. (Boraginaceae) aerial parts methanol extract interfering with cytoskeleton organization induces programmed cancer cells death. Food and Function, 2019, 10, 4280-4290.	4.6	31
78	Concentration of Bioactive Phenolic Compounds in Olive Mill Wastewater by Direct Contact Membrane Distillation. Molecules, 2021, 26, 1808.	3.8	31
79	Advances in the Tyrosinase Inhibitors from Plant Source. Current Medicinal Chemistry, 2019, 26, 3279-3299.	2.4	31
80	Inhibitory effects on the digestive enzyme alpha-amylase of three Salsola species (Chenopodiaceae) in vitro. Die Pharmazie, 2007, 62, 473-5.	0.5	31
81	<i>In vitro</i> Cytotoxic Activity of Extracts and Isolated Constituents of <i>Salvia leriifolia</i> Sep>Benth. against a Panel of Human Cancer Cell Lines. Chemistry and Biodiversity, 2011, 8, 1152-1162.	2.1	30
82	Trifolium pratense and T. repens (Leguminosae): Edible Flower Extracts as Functional Ingredients. Foods, 2015, 4, 338-348.	4.3	30
83	From Vegetable Waste to New Agents for Potential Health Applications: Antioxidant Properties and Effects of Extracts, Fractions and Pinocembrin from <i>Glycyrrhiza glabra</i> L. Aerial Parts on Viability of Five Human Cancer Cell Lines. Journal of Agricultural and Food Chemistry, 2017, 65, 7944-7954.	5.2	30
84	Optimizing the supercritical fluid extraction process of bioactive compounds from processed tomato skin by-products. Food Science and Technology, 2020, 40, 692-697.	1.7	29
85	Recent Knowledge on Medicinal Plants as Source of Cholinesterase Inhibitors for the Treatment of Dementia. Mini-Reviews in Medicinal Chemistry, 2016, 16, 605-618.	2.4	29
86	Chemical Compositions and Antioxidant Activities of Essential Oils, and Their Combinations, Obtained from Flavedo By-Product of Seven Cultivars of Sicilian Citrus aurantium L Molecules, 2022, 27, 1580.	3.8	29
87	Comparative Chemical Composition and Antiproliferative Activity of Aerial Parts of Salvia leriifolia Benth. and Salvia acetabulosa L. Essential Oils Against Human Tumor Cell In Vitro Models. Journal of Medicinal Food, 2010, 13, 62-69.	1.5	28
88	Antiproliferative and antioxidant properties of Alhagi maurorum Boiss (Leguminosae) aerial parts. Industrial Crops and Products, 2014, 53, 289-295.	5.2	28
89	Fresh refrigerated Tuber melanosporum truffle: effect of the storage conditions on the antioxidant profile, antioxidant activity and volatile profile. European Food Research and Technology, 2017, 243, 2255-2263.	3.3	28
90	Improving Kefir Bioactive Properties by Functional Enrichment with Plant and Agro-Food Waste Extracts. Fermentation, 2020, 6, 83.	3.0	28

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91	Citrus × Clementina Hort. Juice Enriched with Its By-Products (Peels and Leaves): Chemical Composition, In Vitro Bioactivity, and Impact of Processing. Antioxidants, 2020, 9, 298.	5.1	28
92	Cytotoxic activity of antioxidant constituents from Hypericum triquetrifolium Turra. Natural Product Research, 2007, 21, 42-46.	1.8	27
93	Evaluation of fatty acids and biogenic amines profiles in mullet and tuna roe during six months of storage at 4°C. Journal of Food Composition and Analysis, 2015, 40, 52-60.	3.9	27
94	Effects of the Fruit Ripening Stage on Antioxidant Capacity, Total Phenolics, and Polyphenolic Composition of Crude Palm Oil from Interspecific Hybrid <i>Elaeis oleifera × Elaeis guineensis</i> Journal of Agricultural and Food Chemistry, 2016, 64, 852-859.	5.2	27
95	<i>Ruta chalepensis</i> L. (Rutaceae) leaf extract: chemical composition, antioxidant and hypoglicaemic activities. Natural Product Research, 2018, 32, 521-528.	1.8	27
96	Native Colombian Fruits and Their by-Products: Phenolic Profile, Antioxidant Activity and Hypoglycaemic Potential. Foods, 2019, 8, 89.	4.3	27
97	<i>Crocus cancellatus</i> subsp. <i>damascenus</i> stigmas: chemical profile, and inhibition of <b<math>\hat{l}±-amylase, <b<math>\hat{l}±-glucosidase and lipase, key enzymes related to type 2 diabetes and obesity. Journal of Enzyme Inhibition and Medicinal Chemistry, 2016, 31, 212-218.</b<math></b<math>	5.2	26
98	Antioxidant and cytotoxic activities of Retama raetam subsp. Gussonei. Phytotherapy Research, 2004, 18, 585-587.	5.8	25
99	Chelating, antioxidant and hypoglycaemic potential of <i>Muscari comosum </i> (L.) Mill. bulb extracts. International Journal of Food Sciences and Nutrition, 2010, 61, 780-791.	2.8	25
100	Metabolite profile and <i>in vitro</i> activities of <i>Phagnalon saxatile</i> (L.) Cass. relevant to treatment of Alzheimer's disease. Journal of Enzyme Inhibition and Medicinal Chemistry, 2010, 25, 97-104.	5.2	25
101	NMR-based quantification of rosmarinic and carnosic acids, GC–MS profile and bioactivity relevant to neurodegenerative disorders of Rosmarinus officinalis L. extracts. Journal of Functional Foods, 2013, 5, 1873-1882.	3.4	25
102	Chemical Profile, Antioxidant, Anti-Inflammatory, and Anti-Cancer Effects of Italian Salvia rosmarinus Spenn. Methanol Leaves Extracts. Antioxidants, 2020, 9, 826.	5.1	25
103	Flower and Leaf Extracts of Sambucus nigra L.: Application of Membrane Processes to Obtain Fractions with Antioxidant and Antityrosinase Properties. Membranes, 2019, 9, 127.	3.0	24
104	Ferulago nodosa Subsp. geniculata (Guss.) Troia & Essential Oil and Evaluation of Its Bioactivity. Molecules, 2020, 25, 3249.	3.8	24
105	A New Insight on Cardoon: Exploring New Uses besides Cheese Making with a View to Zero Waste. Foods, 2020, 9, 564.	4.3	24
106	Antiproliferative Activities on Renal, Prostate and Melanoma Cancer Cell Lines of Sarcopoterium spinosum Aerial Parts and its Major Constituent Tormentic Acid. Anti-Cancer Agents in Medicinal Chemistry, 2013, 13, 768-776.	1.7	24
107	Effect of bioclimatic area on the composition and bioactivity of Tunisian <i>Rosmarinus officinalis</i> essential oils. Natural Product Research, 2015, 29, 213-222.	1.8	23
108	Investigating the in vitro hypoglycaemic and antioxidant properties of CitrusÂ×Âclementina Hort. juice. European Food Research and Technology, 2018, 244, 523-534.	3.3	23

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109	The Influence of Ultrafiltration of Citrus limon L. Burm. cv Femminello Comune Juice on Its Chemical Composition and Antioxidant and Hypoglycemic Properties. Antioxidants, 2019, 8, 23.	5.1	23
110	Ceiba speciosa (A. StHil.) Seeds Oil: Fatty Acids Profiling by GC-MS and NMR and Bioactivity. Molecules, 2020, 25, 1037.	3.8	23
111	Studies on the potential antioxidant properties of (i) Senecio stabianus (i) Lacaita (Asteraceae) and its inhibitory activity against carbohydrate-hydrolysing enzymes. Natural Product Research, 2012, 26, 393-404.	1.8	22
112	Air-dried capsicum annuum var. acuminatum medium and big: Determination of bioactive constituents, antioxidant activity and carbohydrate-hydrolyzing enzymes inhibition. Food Research International, 2012, 45, 170-176.	6.2	22
113	Radical Scavenging, Total Antioxidant Capacity, and Antiproliferative Activity of Phenolic Extracts from Extra Virgin Olive Oil by Cultivar †Frantoio'. International Journal of Food Properties, 2012, 15, 1345-1357.	3.0	22
114	Anti-rancidity effect of essential oils, application in the lipid stability of cooked turkey meat patties and potential implications for health. International Journal of Food Sciences and Nutrition, 2015, 66, 50-57.	2.8	22
115	Concentration of Bioactive Compounds from Elderberry (Sambucus nigra L.) Juice by Nanofiltration Membranes. Plant Foods for Human Nutrition, 2018, 73, 336-343.	3.2	22
116	Comparative analysis of chemical composition, antioxidant and anti-proliferative activities of Italian Vitis vinifera by-products for a sustainable agro-industry. Food and Chemical Toxicology, 2019, 127, 127-134.	3.6	22
117	Sangiovese cv Pomace Seeds Extract-Fortified Kefir Exerts Anti-Inflammatory Activity in an In Vitro Model of Intestinal Epithelium Using Caco-2 Cells. Antioxidants, 2020, 9, 54.	5.1	22
118	Vaccinium Species (Ericaceae): From Chemical Composition to Bio-Functional Activities. Applied Sciences (Switzerland), 2021, 11, 5655.	2.5	22
119	Antioxidant, α-amylase inhibitory and brine-shrimp toxicity studies on <i>Centaurea centaurium</i> L. methanolic root extract. Natural Product Research, 2008, 22, 1457-1466.	1.8	21
120	In vitro Cytotoxic Activity of Salsola oppositifolia Desf. (Amaranthaceae) in a Panel of Tumour Cell Lines. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2008, 63, 347-354.	1,4	21
121	In-vitro antiproliferative effects on human tumour cell lines of extracts and jacaranone from Senecio leucanthemifolius Poiret. Journal of Pharmacy and Pharmacology, 2010, 57, 897-901.	2.4	21
122	Exploring the anti-proliferative, pro-apoptotic, and antioxidant properties of Santolina corsica Jord. & Samp; Fourr. (Asteraceae). Biomedicine and Pharmacotherapy, 2018, 107, 967-978.	5.6	21
123	New Insights into the Antioxidant and Anti-Inflammatory Effects of Italian Salvia officinalis Leaf and Flower Extracts in Lipopolysaccharide and Tumor-Mediated Inflammation Models. Antioxidants, 2021, 10, 311.	5.1	21
124	Chemical composition and bioactivity of dried fruits and honey of <i>Ficus carica</i> cultivars Dottato, San Francesco and Citrullara. Journal of the Science of Food and Agriculture, 2014, 94, 2179-2186.	3.5	20
125	Bioactive and Antioxidant Activity from <i>Citrus bergamia</i> Risso (Bergamot) Juice Collected in Different Areas of Reggio Calabria Province, Italy. International Journal of Food Properties, 2016, 19, 1962-1971.	3.0	20
126	Potential Application of Prunus armeniaca L. and P. domestica L. Leaf Essential Oils as Antioxidant and of Cholinesterases Inhibitors. Antioxidants, 2019, 8, 2.	5.1	20

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127	Antimicrobial activity and cytotoxicity of Cirsium tenoreanum. Fìtoterapìâ, 2004, 75, 577-580.	2.2	19
128	Quantitative determination of Amaryllidaceae alkaloids fromGalanthus reginae-olgaesubsp.vernalisandin vitroactivities relevant for neurodegenerative diseases. Pharmaceutical Biology, 2010, 48, 2-9.	2.9	19
129	<i>Arbutus</i> species (Ericaceae) as source of valuable bioactive products. Critical Reviews in Food Science and Nutrition, 2019, 59, 864-881.	10.3	19
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