Spyridon A. Petropoulos

List of Publications by Year
in descending order

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254 papers	10,084 citations	34016 52 h-index	54797 84 g-index

256 all docs	256 docs citations	256 times ranked	9744 citing authors

#	Article	IF	Citations
1	Chemical composition and bioactive compounds of garlic (Allium sativum L.) as affected by pre- and post-harvest conditions: A review. Food Chemistry, 2016, 211, 41-50.	4.2	337
2	Food colorants: Challenges, opportunities and current desires of agro-industries to ensure consumer expectations and regulatory practices. Trends in Food Science and Technology, 2016, 52, 1-15.	7.8	317
3	Bioactivity and chemical characterization in hydrophilic and lipophilic compounds of Chenopodium ambrosioides L.. Journal of Functional Foods, 2013, 5, 1732-1740.	1.6	269
4	Improving vegetable quality in controlled environments. Scientia Horticulturae, 2018, 234, 275-289.	1.7	233
5	Phenolic profile and antioxidant activity of Coleostephus myconis (L.) Rchb.f.: An underexploited and highly disseminated species. Industrial Crops and Products, 2016, 89, 45-51.	2.5	226
6	InÂvivo antioxidant activity of phenolic compounds: Facts and gaps. Trends in Food Science and Technology, 2016, 48, 1-12.	7.8	214
7	Phenolic profiles of cultivated, in vitro cultured and commercial samples of Melissa officinalis L. infusions. Food Chemistry, 2013, 136, 1-8.	4.2	172
8	The effect of water deficit stress on the growth, yield and composition of essential oils of parsley. Scientia Horticulturae, 2008, 115, 393-397.	1.7	166
9	A comparative study between natural and synthetic antioxidants: Evaluation of their performance after incorporation into biscuits. Food Chemistry, 2017, 216, 342-346.	4.2	155
10	Edible flowers as sources of phenolic compounds with bioactive potential. Food Research International, 2018, 105, 580-588.	2.9	151
11	Optimized Analysis of Organic Acids in Edible Mushrooms from Portugal by Ultra Fast Liquid Chromatography and Photodiode Array Detection. Food Analytical Methods, 2013, 6, 309-316.	1.3	142
12	Chemical features and bioactivities of cornflower (Centaurea cyanus L.) capitula: The blue flowers and the unexplored non-edible part. Industrial Crops and Products, 2019, 128, 496-503.	2.5	131
13	Fortification of yogurts with different antioxidant preservatives: A comparative study between natural and synthetic additives. Food Chemistry, 2016, 210, 262-268.	4.2	130
14	Use of UFLC-PDA for the Analysis of Organic Acids in Thirty-Five Species of Food and Medicinal Plants. Food Analytical Methods, 2013, 6, 1337-1344.	1.3	121
15	Characterization of phenolic compounds in flowers of wild medicinal plants from Northeastern Portugal. Food and Chemical Toxicology, 2012, 50, 1576-1582.	1.8	118
16	Chemical composition of wild and commercial Achillea millefolium L. and bioactivity of the methanolic extract, infusion and decoction. Food Chemistry, 2013, 141, 4152-4160.	4.2	118
17	Nutrients, phytochemicals and bioactivity of wild Roman chamomile: A comparison between the herb and its preparations. Food Chemistry, 2013, 136, 718-725.	4.2	112
18	The combined and single effect of salinity and copper stress on growth and quality of Mentha spicata plants. Journal of Hazardous Materials, 2019, 368, 584-593.	6.5	112

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19	Edible halophytes of the Mediterranean basin: Potential candidates for novel food products. Trends in Food Science and Technology, 2018, 74, 69-84.	7.8	111
20	Salinity effect on nutritional value, chemical composition and bioactive compounds content of Cichorium spinosum L.. Food Chemistry, 2017, 214, 129-136.	4.2	110
21	Chemical characterisation and bioactive properties of Prunus avium L.: The widely studied fruits and the unexplored stems. Food Chemistry, 2015, 173, 1045-1053.	4.2	107
22	Response and Defence Mechanisms of Vegetable Crops against Drought, Heat and Salinity Stress. Agriculture (Switzerland), 2021, 11, 463.	1.4	104
23	Study and characterization of selected nutrients in wild mushrooms from Portugal by gas chromatography and high performance liquid chromatography. Microchemical Journal, 2009, 93, 195-199.	2.3	99
24	Lamiaceae often used in Portuguese folk medicine as a source of powerful antioxidants: Vitamins and phenolics. LWT - Food Science and Technology, 2010, 43, 544-550.	2.5	93
25	Pterospartum tridentatum, Gomphrena globosa and Cymbopogon citratus: A phytochemical study focused on antioxidant compounds. Food Research International, 2014, 62, 684-693.	2.9	93
26	Salinity as eustressor for enhancing quality of vegetables. Scientia Horticulturae, 2018, 234, 361-369.	1.7	92
27	Chemical characterization and biological activity of Chaga (Inonotus obliquus), a medicinal â€œmushroomâ€• Journal of Ethnopharmacology, 2015, 162, 323-332.	2.0	90
28	Nutritional and chemical characterization of edible petals and corresponding infusions: Valorization as new food ingredients. Food Chemistry, 2017, 220, 337-343.	4.2	88
29	Sustainable Agriculture Systems in Vegetable Production Using Chitin and Chitosan as Plant Biostimulants. Biomolecules, 2021, 11, 819.	1.8	88
30	Anthocyanin-rich extract of jabuticaba epicarp as a natural colorant: Optimization of heat- and ultrasound-assisted extractions and application in a bakery product. Food Chemistry, 2020, 316, 126364.	4.2	87
31	Phytochemical composition and bioactive compounds of common purslane (Portulaca oleracea L.) as affected by crop management practices. Trends in Food Science and Technology, 2016, 55, 1-10.	7.8	86
32	Recovery of bioactive anthocyanin pigments from Ficus carica L. peel by heat, microwave, and ultrasound based extraction techniques. Food Research International, 2018, 113, 197-209.	2.9	83
33	Chemical composition, nutritional value and antioxidant properties of Mediterranean okra genotypes in relation to harvest stage. Food Chemistry, 2018, 242, 466-474.	4.2	82
34	Edible flowers: Emerging components in the diet. Trends in Food Science and Technology, 2019, 93, 244-258.	7.8	81
35	Potato peels as sources of functional compounds for the food industry: A review. Trends in Food Science and Technology, 2020, 103, 118-129.	7.8	80
36	Nutritional composition and bioactive properties of commonly consumed wild greens: Potential sources for new trends in modern diets. Food Research International, 2011, 44, 2634-2640.	2.9	79

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37	In vitro antioxidant properties and characterization in nutrients and phytochemicals of six medicinal plants from the Portuguese folk medicine. Industrial Crops and Products, 2010, 32, 572-579.	2.5	75
38	Biostimulants Application: A Low Input Cropping Management Tool for Sustainable Farming of Vegetables. Biomolecules, 2021, 11, 698.	1.8	75
39	Antimicrobial and antioxidant properties of various Greek garlic genotypes. Food Chemistry, 2018, 245, 7-12.	4.2	72
40	Bioactive formulations prepared from fruiting bodies and submerged culture mycelia of the Brazilian edible mushroom Pleurotus ostreatoroseus Singer. Food and Function, 2015, 6, 2155-2164.	2.1	70
41	Wild mushrooms and their mycelia as sources of bioactive compounds: Antioxidant, anti-inflammatory and cytotoxic properties. Food Chemistry, 2017, 230, 40-48.	4.2	70
42	Phenolic extracts of Rubus ulmifolius Schott flowers: characterization, microencapsulation and incorporation into yogurts as nutraceutical sources. Food and Function, 2014, 5, 1091-1100.	2.1	69
43	Phenolic Compounds and Its Bioavailability. Advances in Food and Nutrition Research, 2017, 82, 1-44.	1.5	68
44	Zinc and Iron Agronomic Biofortification of Brassicaceae Microgreens. Agronomy, 2019, 9, 677.	1.3	66
45	Bioactive compounds content and antimicrobial activities of wild edible Asteraceae species of the Mediterranean flora under commercial cultivation conditions. Food Research International, 2019, 119, 859-868.	2.9	65
46	Chemical Composition and Yield of Six Genotypes of Common Purslane (Portulaca oleracea L.): An Alternative Source of Omega-3 Fatty Acids. Plant Foods for Human Nutrition, 2015, 70, 420-426.	1.4	64
47	Nutritional quality of greenhouse lettuce at harvest and after storage in relation to N application and cultivation season. Scientia Horticulturae, 2010, 125, 93.e1-93.e5.	1.7	62
48	Characterization of phenolic compounds and antioxidant properties of Glycyrrhiza glabra L. rhizomes and roots. RSC Advances, 2015, 5, 26991-26997.	1.7	61
49	Chemical and bioactive characterization of the aromatic plant Levisticum officinale W.D.J. Koch: a comprehensive study. Food and Function, 2020, 11, 1292-1303.	2.1	61
50	Nutritional composition, antioxidant activity and phenolic compounds of wild Taraxacum sect. Ruderalia. Food Research International, 2014, 56, 266-271.	2.9	60
51	Nutritional and in vitro antioxidant properties of edible wild greens in Iberian Peninsula traditional diet. Food Chemistry, 2011, 125, 488-494.	4.2	58
52	Morphological, nutritional and chemical description of â€œVatikiotikoâ€ an onion local landrace from Greece. Food Chemistry, 2015, 182, 156-163.	4.2	54
53	Vegetable Organosulfur Compounds and their Health Promoting Effects. Current Pharmaceutical Design, 2017, 23, 2850-2875.	0.9	53
54	Antioxidant properties, anti-hepatocellular carcinoma activity and hepatotoxicity of artichoke, milk thistle and borututu. Industrial Crops and Products, 2013, 49, 61-65.	2.5	52

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55	Floral parts of Gomphrena globosa L. as a novel alternative source of betacyanins: Optimization of the extraction using response surface methodology. Food Chemistry, 2017, 229, 223-234.	4.2	52
56	Halophytic herbs of the Mediterranean basin: An alternative approach to health. Food and Chemical Toxicology, 2018, 114, 155-169.	1.8	52
57	Long-term storage of onion and the factors that affect its quality: A critical review. Food Reviews International, 2017, 33, 62-83.	4.3	51
58	Nutritional Value and Bioactive Compounds Characterization of Plant Parts From Cynara cardunculus L. (Asteraceae) Cultivated in Central Greece. Frontiers in Plant Science, 2018, 9, 459.	1.7	51
59	Phytochemical Characterization and Bioactive Properties of Cinnamon Basil (Ocimum basilicum cv.) Tj ETQq1 1 0.784314 rgBT /Overl	2.2	51
60	A natural food ingredient based on ergosterol: optimization of the extraction fromAgaricus blazei, evaluation of bioactive properties and incorporation in yogurts. Food and Function, 2018, 9, 1465-1474.	2.1	50
61	Nutritional value and chemical composition of Greek artichoke genotypes. Food Chemistry, 2018, 267, 296-302.	4.2	50
62	Incorporation of natural colorants obtained from edible flowers in yogurts. LWT - Food Science and Technology, 2018, 97, 668-675.	2.5	50
63	Profiling of Essential Oils Components and Polyphenols for Their Antioxidant Activity of Medicinal and Aromatic Plants Grown in Different Environmental Conditions. Agronomy, 2020, 10, 727.	1.3	49
64	Grown to Be Blueâ€"Antioxidant Properties and Health Effects of Colored Vegetables. Part II: Leafy, Fruit, and Other Vegetables. Antioxidants, 2020, 9, 97.	2.2	49
65	Nutritional Value, Chemical Composition and Cytotoxic Properties of Common Purslane (Portulaca) Tj ETQq1 1 0.784314 rgBT /Overl	2.2	47
66	The effect of sowing date and growth stage on the essential oil composition of three types of parsley(Petroselinum crispum). Journal of the Science of Food and Agriculture, 2004, 84, 1606-1610.	1.7	46
67	Nutritional Value, Chemical Characterization and Bulb Morphology of Greek Garlic Landraces. Molecules, 2018, 23, 319.	1.7	45
68	Chemical characterization of Agaricus bohusii, antioxidant potential and antifungal preserving properties when incorporated in cream cheese. Food Research International, 2012, 48, 620-626.	2.9	44
69	Castanea sativaMill. Flowers amongst the Most Powerful Antioxidant Matrices: A Phytochemical Approach in Decoctions and Infusions. BioMed Research International, 2014, 2014, 1-7.	0.9	44
70	Effect of soils with varying degree of weathering and pH values on phosphorus sorption. Catena, 2016, 139, 214-219.	2.2	44
71	Biostimulants Application Alleviates Water Stress Effects on Yield and Chemical Composition of Greenhouse Green Bean (Phaseolus vulgaris L.). Agronomy, 2020, 10, 181.	1.3	44
72	Phenolic profile and bioactivity of cardoon (Cynara cardunculus L.) inflorescence parts: Selecting the best genotype for food applications. Food Chemistry, 2018, 268, 196-202.	4.2	43

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73	Effects of in vitro digestion and in vitro colonic fermentation on stability and functional properties of yerba mate (Ilex paraguariensis A. St. Hil.) beverages. Food Chemistry, 2017, 237, 453-460.	4.2	42
74	Chemical Characterization and Antioxidant Potential of Wild Ganoderma Species from Ghana. Molecules, 2017, 22, 196.	1.7	41
75	Phytochemical composition, health effects, and crop management of liquorice (Glycyrrhiza) Tj ETQq1 1 0.784314 rgBT /Overlock 10	4.3	41
76	Recovery of bioactive compounds from Arbutus unedo L. fruits: Comparative optimization study of maceration/microwave/ultrasound extraction techniques. Food Research International, 2018, 109, 455-471.	2.9	40
77	Bioactivities, chemical composition and nutritional value of Cynara cardunculus L. seeds. Food Chemistry, 2019, 289, 404-412.	4.2	40
78	A comparative study on edible Agaricus mushrooms as functional foods. Food and Function, 2015, 6, 1900-1910.	2.1	39
79	Basil as functional and preserving ingredient in â€œSerra da Estrelaâ€•cheese. Food Chemistry, 2016, 207, 51-59.	4.2	39
80	Wild Fragaria vesca L. fruits: a rich source of bioactive phytochemicals. Food and Function, 2016, 7, 4523-4532.	2.1	38
81	Phytochemical characterization and antioxidant activity of Opuntia microdasys (Lehm.) Pfeiff flowers in different stages of maturity. Journal of Functional Foods, 2014, 9, 27-37.	1.6	37
82	Nutritional profile and chemical composition of Cichorium spinosum ecotypes. LWT - Food Science and Technology, 2016, 73, 95-101.	2.5	37
83	Successive harvesting affects yield, chemical composition and antioxidant activity of Cichorium spinosum L.. Food Chemistry, 2017, 237, 83-90.	4.2	37
84	Interactive effects of salinity and silicon application on Solanum lycopersicum growth, physiology and shelfâ€life of fruit produced hydroponically. Journal of the Science of Food and Agriculture, 2020, 100, 732-743.	1.7	37
85	Effects of gamma irradiation on cytotoxicity and phenolic compounds of Thymus vulgaris L. and MenthaÂxÂpiperita L.. LWT - Food Science and Technology, 2016, 71, 370-377.	2.5	36
86	Contribution of the phenolic composition to the antioxidant, anti-inflammatory and antitumor potential of Equisetum giganteum L. and Tilia platyphyllos Scop.. Food and Function, 2017, 8, 975-984.	2.1	36
87	Hexavalent chromium availability and phytoremediation potential of Cichorium spinosum as affect by manure, zeolite and soil ageing. Chemosphere, 2017, 171, 729-734.	4.2	36
88	Calluna vulgaris (L.) Hull: chemical characterization, evaluation of its bioactive properties and effect on the vaginal microbiota. Food and Function, 2019, 10, 78-89.	2.1	36
89	Leaf parts from Greek artichoke genotypes as a good source of bioactive compounds and antioxidants. Food and Function, 2017, 8, 2022-2029.	2.1	35
90	Anthocyanin Profile of Elderberry Juice: A Natural-Based Bioactive Colouring Ingredient with Potential Food Application. Molecules, 2019, 24, 2359.	1.7	35

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91	The Effects of Biostimulants, Biofertilizers and Water-Stress on Nutritional Value and Chemical Composition of Two Spinach Genotypes (Spinacia oleracea L.). Molecules, 2019, 24, 4494.	1.7	35
92	The bioactive profile of lettuce produced in a closed soilless system as configured by combinatorial effects of genotype and macrocation supply composition. Food Chemistry, 2020, 309, 125713.	4.2	35
93	Systematic comparison of nutraceuticals and antioxidant potential of cultivated, in vitro cultured and commercial Melissa officinalis samples. Food and Chemical Toxicology, 2012, 50, 1866-1873.	1.8	34
94	Valorization of traditional foods: nutritional and bioactive properties of Cicer arietinum L. and Lathyrus sativus L. pulses. Journal of the Science of Food and Agriculture, 2015, 95, 179-185.	1.7	34
95	Valorisation of the green waste parts from turnip, radish and wild cardoon: Nutritional value, phenolic profile and bioactivity evaluation. Food Research International, 2019, 126, 108651.	2.9	34
96	Healthy novel gluten-free formulations based on beans, carob fruit and rice: Extrusion effect on organic acids, tocopherols, phenolic compounds and bioactivity. Food Chemistry, 2019, 292, 304-313.	4.2	34
97	Grown to be Blueâ€"Antioxidant Properties and Health Effects of Colored Vegetables. Part I: Root Vegetables. Antioxidants, 2019, 8, 617.	2.2	34
98	Chemical Composition, Nutritional Value, and Biological Evaluation of Tunisian Okra Pods (Abelmoschus esculentus L. Moench). Molecules, 2020, 25, 4739.	1.7	33
99	Secondary metabolites (essential oils) from sand-dune plants induce cytotoxic effects in cancer cells. Journal of Ethnopharmacology, 2020, 258, 112803.	2.0	33
100	The Beneficial Health Effects of Vegetables and Wild Edible Greens: The Case of the Mediterranean Diet and Its Sustainability. Applied Sciences (Switzerland), 2020, 10, 9144.	1.3	33
101	The effect of nitrogen fertilization on plant growth and the nitrate content of leaves and roots of parsley in the Mediterranean region. Scientia Horticulturae, 2008, 118, 255-259.	1.7	32
102	Yield and Quality of Lettuce and Rocket Grown in Floating Culture System. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2016, 44, 603-612.	0.5	32
103	Chemical composition and antioxidant activity of Cichorium spinosum L. leaves in relation to developmental stage. Food Chemistry, 2018, 239, 946-952.	4.2	32
104	Rubus ulmifolius Schott fruits: A detailed study of its nutritional, chemical and bioactive properties. Food Research International, 2019, 119, 34-43.	2.9	32
105	Nutritional parameters of infusions and decoctions obtained from Fragaria vesca L. roots and vegetative parts. LWT - Food Science and Technology, 2015, 62, 32-38.	2.5	31
106	A Comparison of the Nutritional Contribution of Thirty-nine Aromatic Plants used as Condiments and/or Herbal Infusions. Plant Foods for Human Nutrition, 2015, 70, 176-183.	1.4	31
107	Stability of a cyanidin-3-O-glucoside extract obtained from Arbutus unedo L. and incorporation into wafers for colouring purposes. Food Chemistry, 2019, 275, 426-438.	4.2	31
108	Anthocyanin-rich extracts from purple and red potatoes as natural colourants: Bioactive properties, application in a soft drink formulation and sensory analysis. Food Chemistry, 2021, 342, 128526.	4.2	31

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109	A Comparative Study of Black and White Allium sativum L.: Nutritional Composition and Bioactive Properties. Molecules, 2019, 24, 2194.	1.7	29
110	Phytoestrogens, phytosteroids and saponins in vegetables: Biosynthesis, functions, health effects and practical applications. Advances in Food and Nutrition Research, 2019, 90, 351-421.	1.5	29
111	Practical Applications of Plant Biostimulants in Greenhouse Vegetable Crop Production. Agronomy, 2020, 10, 1569.	1.3	29
112	Wild and Cultivated Centaurea raphanina subsp. mixta: A Valuable Source of Bioactive Compounds. Antioxidants, 2020, 9, 314.	2.2	29
113	Mentha spicata L. infusions as sources of antioxidant phenolic compounds: emerging reserve lots with special harvest requirements. Food and Function, 2016, 7, 4188-4192.	2.1	28
114	A comparison of the phenolic profile and antioxidant activity of different Cichorium spinosum L. ecotypes. Journal of the Science of Food and Agriculture, 2018, 98, 183-189.	1.7	28
115	Chemical composition and bioactive properties of Sanguisorba minor Scop. under Mediterranean growing conditions. Food and Function, 2019, 10, 1340-1351.	2.1	28
116	The chemical composition, nutritional value and antimicrobial properties ofAbelmoschus esculentusseeds. Food and Function, 2017, 8, 4733-4743.	2.1	27
117	Nutrient solution composition and growing season affect yield and chemical composition of Cichorium spinosum plants. Scientia Horticulturae, 2018, 231, 97-107.	1.7	27
118	The effect of covering material on the yield, quality and chemical composition of greenhouseâ€grown tomato fruit. Journal of the Science of Food and Agriculture, 2019, 99, 3057-3068.	1.7	27
119	Bioactive properties of Sanguisorba minor L. cultivated in central Greece under different fertilization regimes. Food Chemistry, 2020, 327, 127043.	4.2	27
120	The effect of salinity on the growth, yield and essential oils of turnipâ€rooted and leaf parsley cultivated within the Mediterranean region. Journal of the Science of Food and Agriculture, 2009, 89, 1534-1542.	1.7	26
121	How extraction method affects yield, fatty acids composition and bioactive properties of cardoon seed oil?. Industrial Crops and Products, 2018, 124, 459-465.	2.5	26
122	Apium Plants: Beyond Simple Food and Phytopharmacological Applications. Applied Sciences (Switzerland), 2019, 9, 3547.	1.3	25
123	Physiological and biochemical attributes of Mentha spicata when subjected to saline conditions and cation foliar application. Journal of Plant Physiology, 2019, 232, 27-38.	1.6	24
124	Biochemical, Physiological, and Molecular Aspects of Ornamental Plants Adaptation to Deficit Irrigation. Horticulturae, 2021, 7, 107.	1.2	24
125	Natural Antioxidants, Health Effects and Bioactive Properties of Wild Allium Species. Current Pharmaceutical Design, 2020, 26, 1816-1837.	0.9	24
126	Infusions of artichoke and milk thistle represent a good source of phenolic acids and flavonoids. Food and Function, 2015, 6, 55-61.	2.1	23

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127	Ceratonia siliqua L. hydroethanolic extract obtained by ultrasonication: antioxidant activity, phenolic compounds profile and effects in yogurts functionalized with their free and microencapsulated forms. Food and Function, 2016, 7, 1319-1328.	2.1	23
128	Development of dairy beverages functionalized with pure ergosterol and mycosterol extracts: an alternative to phytosterol-based beverages. Food and Function, 2017, 8, 103-110.	2.1	23
129	Rubus ulmifolius Schott as a Novel Source of Food Colorant: Extraction Optimization of Coloring Pigments and Incorporation in a Bakery Product. Molecules, 2019, 24, 2181.	1.7	23
130	Ocimum basilicum var. purpurascens leaves (red rubin basil): a source of bioactive compounds and natural pigments for the food industry. Food and Function, 2019, 10, 3161-3171.	2.1	23
131	Nutritional value, physicochemical characterization and bioactive properties of the Brazilian quinoaBRS Piabiru. Food and Function, 2020, 11, 2969-2977.	2.1	23
132	Phenolic composition and cell-based biological activities of ten coloured potato peels (Solanum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 5	4.2	23
133	Chemical composition and biological activity of cardoon (Cynara cardunculus L. var. altilis) seeds harvested at different maturity stages. Food Chemistry, 2022, 369, 130875.	4.2	23
134	Synergisms in antioxidant and anti-hepatocellular carcinoma activities of artichoke, milk thistle and borututu syrups. Industrial Crops and Products, 2014, 52, 709-713.	2.5	22
135	Long-term storage effect on chemical composition, nutritional value and quality of Greek onion landrace â€œVatikiotikoâ€• Food Chemistry, 2016, 201, 168-176.	4.2	22
136	Physiological and Growth Responses of Several Genotypes of Common Purslane (Portulaca oleracea) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 45, 569-575.	0.5	22
137	Assessment of the nitrogen fertilization effect on bioactive compounds of frozen fresh and dried samples of Stevia rebaudiana Bertoni. Food Chemistry, 2018, 243, 208-213.	4.2	22
138	Chemical composition and bioactive properties of Cichorium spinosum L. in relation to nitrate/ammonium nitrogen ratio. Journal of the Science of Food and Agriculture, 2019, 99, 6741-6750.	1.7	22
139	Bioactive Properties and Phenolic Compound Profiles of Turnip-Rooted, Plain-Leafed and Curly-Leafed Parsley Cultivars. Molecules, 2020, 25, 5606.	1.7	22
140	Seasonal variation in bioactive properties and phenolic composition of cardoon (Cynara cardunculus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	4.2	22
141	Sustainable Recovery of Preservative and Bioactive Compounds from Food Industry Bioresidues. Antioxidants, 2021, 10, 1827.	2.2	22
142	Bioactive properties of greenhouseâ€cultivated green beans (Phaseolus vulgaris L.) under biostimulants and waterâ€stress effect. Journal of the Science of Food and Agriculture, 2019, 99, 6049-6059.	1.7	21
143	The Optimization of Nitrogen Fertilization Regulates Crop Performance and Quality of Processing Tomato (Solanum lycopersicum L. cv. Heinz 3402). Agronomy, 2020, 10, 715.	1.3	21
144	Chemical composition and in vitro biological activities of cardoon (Cynara cardunculus L. var. altilis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	4.2	21

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145	Effect of Nutrient Solution pH on the Growth, Yield and Quality of Taraxacum officinale and Reichardia picroides in a Floating Hydroponic System. Agronomy, 2021, 11, 1118.	1.3	21
146	Gomphrena globosa L. as a novel source of food-grade betacyanins: Incorporation in ice-cream and comparison with beet-root extracts and commercial betalains. LWT - Food Science and Technology, 2018, 92, 101-107.	2.5	20
147	Reducing Energy Requirements in Future Bioregenerative Life Support Systems (BLSSs): Performance and Bioactive Composition of Diverse Lettuce Genotypes Grown Under Optimal and Suboptimal Light Conditions. Frontiers in Plant Science, 2019, 10, 1305.	1.7	20
148	Chemical Composition and Plant Growth of Centaurea raphanina subsp. mixta Plants Cultivated under Saline Conditions. Molecules, 2020, 25, 2204.	1.7	20
149	The Compositional Aspects of Edible Flowers as an Emerging Horticultural Product. Molecules, 2021, 26, 6940.	1.7	20
150	The Effects of Salt Stress on Germination, Seedling Growth and Biochemical Responses of Tunisian Squash (Cucurbita maxima Duchesne) Germplasm. Plants, 2022, 11, 800.	1.6	20
151	Nutritional and bioactive oils from salmon (Salmo salar) side streams obtained by Soxhlet and optimized microwave-assisted extraction. Food Chemistry, 2022, 386, 132778.	4.2	20
152	Bioactive properties and functional constituents of Hypericum androsaemum L.: A focus on the phenolic profile. Food Research International, 2016, 89, 422-431.	2.9	19
153	Hovenia dulcis Thunb. pseudofruits as functional foods: Phytochemicals and bioactive properties in different maturity stages. Journal of Functional Foods, 2017, 29, 37-45.	1.6	19
154	Interference of weeds in vegetable crop cultivation, in the changing climate of Southern Europe with emphasis on drought and elevated temperatures: a review. Journal of Agricultural Science, 2018, 156, 1175-1185.	0.6	18
155	Cotton and cardoon byproducts as potential growing media components for Cichorium spinosum L. commercial cultivation. Journal of Cleaner Production, 2019, 240, 118254.	4.6	18
156	Editorial: Rediscovering Local Landraces: Shaping Horticulture for the Future. Frontiers in Plant Science, 2019, 10, 126.	1.7	18
157	Betacyanins from Gomphrena globosa L. flowers: Incorporation in cookies as natural colouring agents. Food Chemistry, 2020, 329, 127178.	4.2	18
158	Seasonal variation of bioactive properties and phenolic composition of Cynara cardunculus var. altilis. Food Research International, 2020, 134, 109281.	2.9	18
159	Plant Growth, Yield and Quality of Potato Crop in Relation to Potassium Fertilization. Agronomy, 2021, 11, 675.	1.3	18
160	Chemical and Bioactive Features of Amaranthus caudatus L. Flowers and Optimized Ultrasound-Assisted Extraction of Betalains. Foods, 2021, 10, 779.	1.9	18
161	Antimicrobial Properties, Cytotoxic Effects, and Fatty Acids Composition of Vegetable Oils from Purslane, Linseed, Luffa, and Pumpkin Seeds. Applied Sciences (Switzerland), 2021, 11, 5738.	1.3	18
162	The Fate of Nitrogen from Soil to Plants: Influence of Agricultural Practices in Modern Agriculture. Agriculture (Switzerland), 2021, 11, 944.	1.4	18

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163	Food Additives from Fruit and Vegetable By-Products and Bio-Residues: A Comprehensive Review Focused on Sustainability. Sustainability, 2022, 14, 5212.	1.6	18
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