

Spyridon A. Petropoulos

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234
papers

6,547
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45
h-index

68
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256
ext. papers

8,229
ext. citations

5.3
avg, IF

6.55
L-index

#	Paper	IF	Citations
234	Bioactivity and chemical characterization in hydrophilic and lipophilic compounds of <i>Chenopodium ambrosioides</i> L.. <i>Journal of Functional Foods</i> , 2013 , 5, 1732-1740	5.1	221
233	Food colorants: Challenges, opportunities and current desires of agro-industries to ensure consumer expectations and regulatory practices. <i>Trends in Food Science and Technology</i> , 2016 , 52, 1-15	15.3	221
232	Chemical composition and bioactive compounds of garlic (<i>Allium sativum</i> L.) as affected by pre- and post-harvest conditions: A review. <i>Food Chemistry</i> , 2016 , 211, 41-50	8.5	221
231	Phenolic profile and antioxidant activity of <i>Coleostephus myconis</i> (L.) Rchb.f.: An underexploited and highly disseminated species. <i>Industrial Crops and Products</i> , 2016 , 89, 45-51	5.9	184
230	In vivo antioxidant activity of phenolic compounds: Facts and gaps. <i>Trends in Food Science and Technology</i> , 2016 , 48, 1-12	15.3	150
229	Improving vegetable quality in controlled environments. <i>Scientia Horticulturae</i> , 2018 , 234, 275-289	4.1	147
228	The effect of water deficit stress on the growth, yield and composition of essential oils of parsley. <i>Scientia Horticulturae</i> , 2008 , 115, 393-397	4.1	133
227	Phenolic profiles of cultivated, in vitro cultured and commercial samples of <i>Melissa officinalis</i> L. infusions. <i>Food Chemistry</i> , 2013 , 136, 1-8	8.5	127
226	Optimized Analysis of Organic Acids in Edible Mushrooms from Portugal by Ultra Fast Liquid Chromatography and Photodiode Array Detection. <i>Food Analytical Methods</i> , 2013 , 6, 309-316	3.4	118
225	A comparative study between natural and synthetic antioxidants: Evaluation of their performance after incorporation into biscuits. <i>Food Chemistry</i> , 2017 , 216, 342-6	8.5	108
224	Use of UFLC-PDA for the Analysis of Organic Acids in Thirty-Five Species of Food and Medicinal Plants. <i>Food Analytical Methods</i> , 2013 , 6, 1337-1344	3.4	97
223	Nutrients, phytochemicals and bioactivity of wild Roman chamomile: a comparison between the herb and its preparations. <i>Food Chemistry</i> , 2013 , 136, 718-25	8.5	97
222	Edible flowers as sources of phenolic compounds with bioactive potential. <i>Food Research International</i> , 2018 , 105, 580-588	7	93
221	Characterization of phenolic compounds in flowers of wild medicinal plants from Northeastern Portugal. <i>Food and Chemical Toxicology</i> , 2012 , 50, 1576-82	4.7	92
220	Chemical composition of wild and commercial <i>Achillea millefolium</i> L. and bioactivity of the methanolic extract, infusion and decoction. <i>Food Chemistry</i> , 2013 , 141, 4152-60	8.5	90
219	Fortification of yogurts with different antioxidant preservatives: A comparative study between natural and synthetic additives. <i>Food Chemistry</i> , 2016 , 210, 262-8	8.5	87
218	Study and characterization of selected nutrients in wild mushrooms from Portugal by gas chromatography and high performance liquid chromatography. <i>Microchemical Journal</i> , 2009 , 93, 195-199	4.8	84

217	Chemical features and bioactivities of cornflower (<i>Centaurea cyanus</i> L.) capitula: The blue flowers and the unexplored non-edible part. <i>Industrial Crops and Products</i> , 2019 , 128, 496-503	5.9	84
216	Salinity effect on nutritional value, chemical composition and bioactive compounds content of <i>Cichorium spinosum</i> L. <i>Food Chemistry</i> , 2017 , 214, 129-136	8.5	83
215	Lamiaceae often used in Portuguese folk medicine as a source of powerful antioxidants: Vitamins and phenolics. <i>LWT - Food Science and Technology</i> , 2010 , 43, 544-550	5.4	77
214	Chemical characterisation and bioactive properties of <i>Prunus avium</i> L.: the widely studied fruits and the unexplored stems. <i>Food Chemistry</i> , 2015 , 173, 1045-53	8.5	72
213	In vitro antioxidant properties and characterization in nutrients and phytochemicals of six medicinal plants from the Portuguese folk medicine. <i>Industrial Crops and Products</i> , 2010 , 32, 572-579	5.9	70
212	Edible halophytes of the Mediterranean basin: Potential candidates for novel food products. <i>Trends in Food Science and Technology</i> , 2018 , 74, 69-84	15.3	68
211	Nutritional composition and bioactive properties of commonly consumed wild greens: Potential sources for new trends in modern diets. <i>Food Research International</i> , 2011 , 44, 2634-2640	7	66
210	<i>Pterospartum tridentatum</i> , <i>Gomphrena globosa</i> and <i>Cymbopogon citratus</i> : A phytochemical study focused on antioxidant compounds. <i>Food Research International</i> , 2014 , 62, 684-693	7	64
209	The combined and single effect of salinity and copper stress on growth and quality of <i>Mentha spicata</i> plants. <i>Journal of Hazardous Materials</i> , 2019 , 368, 584-593	12.8	62
208	Recovery of bioactive anthocyanin pigments from <i>Ficus carica</i> L. peel by heat, microwave, and ultrasound based extraction techniques. <i>Food Research International</i> , 2018 , 113, 197-209	7	61
207	Phytochemical composition and bioactive compounds of common purslane (<i>Portulaca oleracea</i> L.) as affected by crop management practices. <i>Trends in Food Science and Technology</i> , 2016 , 55, 1-10	15.3	59
206	Salinity as eustressor for enhancing quality of vegetables. <i>Scientia Horticulturae</i> , 2018 , 234, 361-369	4.1	58
205	Nutritional and chemical characterization of edible petals and corresponding infusions: Valorization as new food ingredients. <i>Food Chemistry</i> , 2017 , 220, 337-343	8.5	57
204	Chemical characterization and biological activity of Chaga (<i>Inonotus obliquus</i>), a medicinal "mushroom". <i>Journal of Ethnopharmacology</i> , 2015 , 162, 323-32	5	55
203	Chemical composition, nutritional value and antioxidant properties of Mediterranean okra genotypes in relation to harvest stage. <i>Food Chemistry</i> , 2018 , 242, 466-474	8.5	54
202	Phenolic extracts of <i>Rubus ulmifolius</i> Schott flowers: characterization, microencapsulation and incorporation into yogurts as nutraceutical sources. <i>Food and Function</i> , 2014 , 5, 1091-100	6.1	54
201	Characterization of phenolic compounds and antioxidant properties of <i>Glycyrrhiza glabra</i> L. rhizomes and roots. <i>RSC Advances</i> , 2015 , 5, 26991-26997	3.7	51
200	Antimicrobial and antioxidant properties of various Greek garlic genotypes. <i>Food Chemistry</i> , 2018 , 245, 7-12	8.5	50

199	Bioactive formulations prepared from fruiting bodies and submerged culture mycelia of the Brazilian edible mushroom <i>Pleurotus ostreatoroseus</i> Singer. <i>Food and Function</i> , 2015 , 6, 2155-64	6.1	49
198	Wild mushrooms and their mycelia as sources of bioactive compounds: Antioxidant, anti-inflammatory and cytotoxic properties. <i>Food Chemistry</i> , 2017 , 230, 40-48	8.5	48
197	Chemical Composition and Yield of Six Genotypes of Common Purslane (<i>Portulaca oleracea</i> L.): An Alternative Source of Omega-3 Fatty Acids. <i>Plant Foods for Human Nutrition</i> , 2015 , 70, 420-6	3.9	48
196	Phenolic Compounds and Its Bioavailability: In Vitro Bioactive Compounds or Health Promoters?. <i>Advances in Food and Nutrition Research</i> , 2017 , 82, 1-44	6	48
195	Anthocyanin-rich extract of jaboticaba epicarp as a natural colorant: Optimization of heat- and ultrasound-assisted extractions and application in a bakery product. <i>Food Chemistry</i> , 2020 , 316, 126364	8.5	47
194	Nutritional quality of greenhouse lettuce at harvest and after storage in relation to N application and cultivation season. <i>Scientia Horticulturae</i> , 2010 , 125, 93.e1-93.e5	4.1	47
193	Edible flowers: Emerging components in the diet. <i>Trends in Food Science and Technology</i> , 2019 , 93, 244-253	5.3	46
192	Nutritional composition, antioxidant activity and phenolic compounds of wild <i>Taraxacum sect. Ruderalia</i> . <i>Food Research International</i> , 2014 , 56, 266-271	7	46
191	Antioxidant properties, anti-hepatocellular carcinoma activity and hepatotoxicity of artichoke, milk thistle and borututu. <i>Industrial Crops and Products</i> , 2013 , 49, 61-65	5.9	45
190	Bioactive compounds content and antimicrobial activities of wild edible Asteraceae species of the Mediterranean flora under commercial cultivation conditions. <i>Food Research International</i> , 2019 , 119, 859-868	7	45
189	Nutritional and in vitro antioxidant properties of edible wild greens in Iberian Peninsula traditional diet. <i>Food Chemistry</i> , 2011 , 125, 488-494	8.5	44
188	Nutritional Value and Bioactive Compounds Characterization of Plant Parts From <i>L.</i> (Asteraceae) Cultivated in Central Greece. <i>Frontiers in Plant Science</i> , 2018 , 9, 459	6.2	41
187	The effect of sowing date and growth stage on the essential oil composition of three types of parsley (<i>Petroselinum crispum</i>). <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 1606-1610	4.3	40
186	Vegetable Organosulfur Compounds and their Health Promoting Effects. <i>Current Pharmaceutical Design</i> , 2017 , 23, 2850-2875	3.3	40
185	Nutritional value and chemical composition of Greek artichoke genotypes. <i>Food Chemistry</i> , 2018 , 267, 296-302	8.5	39
184	Long-term storage of onion and the factors that affect its quality: A critical review. <i>Food Reviews International</i> , 2017 , 33, 62-83	5.5	38
183	Floral parts of <i>Gomphrena globosa</i> L. as a novel alternative source of betacyanins: Optimization of the extraction using response surface methodology. <i>Food Chemistry</i> , 2017 , 229, 223-234	8.5	38
182	Morphological, nutritional and chemical description of "Vatikiotiko", an onion local landrace from Greece. <i>Food Chemistry</i> , 2015 , 182, 156-63	8.5	37

181	Chemical characterization of <i>Agaricus bohusii</i> , antioxidant potential and antifungal preserving properties when incorporated in cream cheese. <i>Food Research International</i> , 2012 , 48, 620-626	7	35
180	A natural food ingredient based on ergosterol: optimization of the extraction from <i>Agaricus blazei</i> , evaluation of bioactive properties and incorporation in yogurts. <i>Food and Function</i> , 2018 , 9, 1465-1474	6.1	34
179	<i>Castanea sativa</i> Mill. Flowers amongst the most powerful antioxidant matrices: a phytochemical approach in decoctions and infusions. <i>BioMed Research International</i> , 2014 , 2014, 232956	3	34
178	Halophytic herbs of the Mediterranean basin: An alternative approach to health. <i>Food and Chemical Toxicology</i> , 2018 , 114, 155-169	4.7	33
177	A comparative study on edible <i>Agaricus</i> mushrooms as functional foods. <i>Food and Function</i> , 2015 , 6, 1906-10	6.10	32
176	Response and Defence Mechanisms of Vegetable Crops against Drought, Heat and Salinity Stress. <i>Agriculture (Switzerland)</i> , 2021 , 11, 463	3	32
175	Valorization of traditional foods: nutritional and bioactive properties of <i>Cicer arietinum</i> L. and <i>Lathyrus sativus</i> L. pulses. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 179-85	4.3	31
174	Phytochemical characterization and antioxidant activity of <i>Opuntia microdasys</i> (Lehm.) Pfeiff flowers in different stages of maturity. <i>Journal of Functional Foods</i> , 2014 , 9, 27-37	5.1	31
173	Systematic comparison of nutraceuticals and antioxidant potential of cultivated, in vitro cultured and commercial <i>Melissa officinalis</i> samples. <i>Food and Chemical Toxicology</i> , 2012 , 50, 1866-73	4.7	31
172	Grown to be Blue-Antioxidant Properties and Health Effects of Colored Vegetables. Part II: Leafy, Fruit, and Other Vegetables. <i>Antioxidants</i> , 2020 , 9,	7.1	30
171	Recovery of bioactive compounds from <i>Arbutus unedo</i> L. fruits: Comparative optimization study of maceration/microwave/ultrasound extraction techniques. <i>Food Research International</i> , 2018 , 109, 455-471	4.71	30
170	Phenolic profile and bioactivity of cardoon (<i>Cynara cardunculus</i> L.) inflorescence parts: Selecting the best genotype for food applications. <i>Food Chemistry</i> , 2018 , 268, 196-202	8.5	30
169	Incorporation of natural colorants obtained from edible flowers in yogurts. <i>LWT - Food Science and Technology</i> , 2018 , 97, 668-675	5.4	30
168	Wild <i>Fragaria vesca</i> L. fruits: a rich source of bioactive phytochemicals. <i>Food and Function</i> , 2016 , 7, 4523-4532	4.532	30
167	Successive harvesting affects yield, chemical composition and antioxidant activity of <i>Cichorium spinosum</i> L. <i>Food Chemistry</i> , 2017 , 237, 83-90	8.5	29
166	Bioactivities, chemical composition and nutritional value of <i>Cynara cardunculus</i> L. seeds. <i>Food Chemistry</i> , 2019 , 289, 404-412	8.5	29
165	Zinc and Iron Agronomic Biofortification of Brassicaceae Microgreens. <i>Agronomy</i> , 2019 , 9, 677	3.6	29
164	Chemical and bioactive characterization of the aromatic plant <i>Levisticum officinale</i> W.D.J. Koch: a comprehensive study. <i>Food and Function</i> , 2020 , 11, 1292-1303	6.1	28

163	Nutritional profile and chemical composition of <i>Cichorium spinosum</i> ecotypes. <i>LWT - Food Science and Technology</i> , 2016 , 73, 95-101	5.4	28
162	Basil as functional and preserving ingredient in "Serra da Estrela" cheese. <i>Food Chemistry</i> , 2016 , 207, 51-9	8.5	28
161	Leaf parts from Greek artichoke genotypes as a good source of bioactive compounds and antioxidants. <i>Food and Function</i> , 2017 , 8, 2022-2029	6.1	27
160	Effects of in vitro digestion and in vitro colonic fermentation on stability and functional properties of yerba mate (<i>Ilex paraguariensis</i> A. St. Hil.) beverages. <i>Food Chemistry</i> , 2017 , 237, 453-460	8.5	27
159	Nutritional Value, Chemical Composition and Cytotoxic Properties of Common Purslane (L.) in Relation to Harvesting Stage and Plant Part. <i>Antioxidants</i> , 2019 , 8,	7.1	27
158	Sustainable Agriculture Systems in Vegetable Production Using Chitin and Chitosan as Plant Biostimulants. <i>Biomolecules</i> , 2021 , 11,	5.9	27
157	Phytochemical composition, health effects, and crop management of liquorice (<i>Glycyrrhiza glabra</i> L.): [medicinal plant. <i>Food Reviews International</i> , 2018 , 34, 182-203	5.5	26
156	A comparison of the phenolic profile and antioxidant activity of different <i>Cichorium spinosum</i> L. ecotypes. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 183-189	4.3	26
155	Effect of soils with varying degree of weathering and pH values on phosphorus sorption. <i>Catena</i> , 2016 , 139, 214-219	5.8	26
154	The bioactive profile of lettuce produced in a closed soilless system as configured by combinatorial effects of genotype and macrocation supply composition. <i>Food Chemistry</i> , 2020 , 309, 125713	8.5	26
153	Effects of gamma irradiation on cytotoxicity and phenolic compounds of <i>Thymus vulgaris</i> L. and <i>Mentha piperita</i> L.. <i>LWT - Food Science and Technology</i> , 2016 , 71, 370-377	5.4	25
152	Hexavalent chromium availability and phytoremediation potential of <i>Cichorium spinosum</i> as affect by manure, zeolite and soil ageing. <i>Chemosphere</i> , 2017 , 171, 729-734	8.4	24
151	Nutritional parameters of infusions and decoctions obtained from <i>Fragaria vesca</i> L. roots and vegetative parts. <i>LWT - Food Science and Technology</i> , 2015 , 62, 32-38	5.4	24
150	Profiling of Essential Oils Components and Polyphenols for Their Antioxidant Activity of Medicinal and Aromatic Plants Grown in Different Environmental Conditions. <i>Agronomy</i> , 2020 , 10, 727	3.6	24
149	Phytochemical Characterization and Bioactive Properties of Cinnamon Basil (cv. 'Cinnamon') and Lemon Basil (). <i>Antioxidants</i> , 2020 , 9,	7.1	24
148	Nutritional Value, Chemical Characterization and Bulb Morphology of Greek Garlic Landraces. <i>Molecules</i> , 2018 , 23,	4.8	24
147	The effect of nitrogen fertilization on plant growth and the nitrate content of leaves and roots of parsley in the Mediterranean region. <i>Scientia Horticulturae</i> , 2008 , 118, 255-259	4.1	24
146	Contribution of the phenolic composition to the antioxidant, anti-inflammatory and antitumor potential of <i>Equisetum giganteum</i> L. and <i>Tilia platyphyllos</i> Scop. <i>Food and Function</i> , 2017 , 8, 975-984	6.1	23

145	Chemical Characterization and Antioxidant Potential of Wild Ganoderma Species from Ghana. <i>Molecules</i> , 2017 , 22,	4.8	23
144	<i>Calluna vulgaris</i> (L.) Hull: chemical characterization, evaluation of its bioactive properties and effect on the vaginal microbiota. <i>Food and Function</i> , 2019 , 10, 78-89	6.1	22
143	Nutrient solution composition and growing season affect yield and chemical composition of <i>Cichorium spinosum</i> plants. <i>Scientia Horticulturae</i> , 2018 , 231, 97-107	4.1	22
142	Potato peels as sources of functional compounds for the food industry: A review. <i>Trends in Food Science and Technology</i> , 2020 , 103, 118-129	15.3	22
141	Yield and Quality of Lettuce and Rocket Grown in Floating Culture System. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2016 , 44, 603-612	1.2	22
140	Healthy novel gluten-free formulations based on beans, carob fruit and rice: Extrusion effect on organic acids, tocopherols, phenolic compounds and bioactivity. <i>Food Chemistry</i> , 2019 , 292, 304-313	8.5	21
139	A Comparison of the Nutritional Contribution of Thirty-nine Aromatic Plants used as Condiments and/or Herbal Infusions. <i>Plant Foods for Human Nutrition</i> , 2015 , 70, 176-83	3.9	21
138	Chemical composition and antioxidant activity of <i>Cichorium spinosum</i> L. leaves in relation to developmental stage. <i>Food Chemistry</i> , 2018 , 239, 946-952	8.5	21
137	Valorisation of the green waste parts from turnip, radish and wild cardoon: Nutritional value, phenolic profile and bioactivity evaluation. <i>Food Research International</i> , 2019 , 126, 108651	7	20
136	Biostimulants Application Alleviates Water Stress Effects on Yield and Chemical Composition of Greenhouse Green Bean (<i>Phaseolus vulgaris</i> L.). <i>Agronomy</i> , 2020 , 10, 181	3.6	20
135	How extraction method affects yield, fatty acids composition and bioactive properties of cardoon seed oil?. <i>Industrial Crops and Products</i> , 2018 , 124, 459-465	5.9	20
134	Stability of a cyanidin-3-O-glucoside extract obtained from <i>Arbutus unedo</i> L. and incorporation into wafers for colouring purposes. <i>Food Chemistry</i> , 2019 , 275, 426-438	8.5	20
133	Wild and Cultivated subsp. : A Valuable Source of Bioactive Compounds. <i>Antioxidants</i> , 2020 , 9,	7.1	19
132	<i>Ceratonia siliqua</i> L. hydroethanolic extract obtained by ultrasonication: antioxidant activity, phenolic compounds profile and effects in yogurts functionalized with their free and microencapsulated forms. <i>Food and Function</i> , 2016 , 7, 1319-28	6.1	19
131	Synergisms in antioxidant and anti-hepatocellular carcinoma activities of artichoke, milk thistle and borututu syrups. <i>Industrial Crops and Products</i> , 2014 , 52, 709-713	5.9	19
130	The Effects of Biostimulants, Biofertilizers and Water-Stress on Nutritional Value and Chemical Composition of Two Spinach Genotypes (L.). <i>Molecules</i> , 2019 , 24,	4.8	19
129	Phytoestrogens, phytosteroids and saponins in vegetables: Biosynthesis, functions, health effects and practical applications. <i>Advances in Food and Nutrition Research</i> , 2019 , 90, 351-421	6	18
128	Infusions of artichoke and milk thistle represent a good source of phenolic acids and flavonoids. <i>Food and Function</i> , 2015 , 6, 56-62	6.1	18

127	Physiological and Growth Responses of Several Genotypes of Common Purslane (Portulaca oleracea L.) under Mediterranean Semi-arid Conditions. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2017 , 45, 569-575	1.2	18
126	The chemical composition, nutritional value and antimicrobial properties of Abelmoschus esculentus seeds. <i>Food and Function</i> , 2017 , 8, 4733-4743	6.1	18
125	Mentha spicata L. infusions as sources of antioxidant phenolic compounds: emerging reserve lots with special harvest requirements. <i>Food and Function</i> , 2016 , 7, 4188-4192	6.1	18
124	Interactive effects of salinity and silicon application on Solanum lycopersicum growth, physiology and shelf-life of fruit produced hydroponically. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 732-743	4.3	18
123	The effect of salinity on the growth, yield and essential oils of turnip-rooted and leaf parsley cultivated within the Mediterranean region. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 1534-1542 ¹⁷	4.3	17
122	Chemical composition and bioactive properties of Sanguisorba minor Scop. under Mediterranean growing conditions. <i>Food and Function</i> , 2019 , 10, 1340-1351	6.1	17
121	The effect of covering material on the yield, quality and chemical composition of greenhouse-grown tomato fruit. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 3057-3068	4.3	17
120	Rubus ulmifolius Schott fruits: A detailed study of its nutritional, chemical and bioactive properties. <i>Food Research International</i> , 2019 , 119, 34-43	7	16
119	Bioactive properties of Sanguisorba minor L. cultivated in central Greece under different fertilization regimes. <i>Food Chemistry</i> , 2020 , 327, 127043	8.5	16
118	Long-term storage effect on chemical composition, nutritional value and quality of Greek onion landrace "Vatikiotiko". <i>Food Chemistry</i> , 2016 , 201, 168-76	8.5	16
117	Anthocyanin Profile of Elderberry Juice: A Natural-Based Bioactive Colouring Ingredient with Potential Food Application. <i>Molecules</i> , 2019 , 24,	4.8	16
116	Biostimulants Application: A Low Input Cropping Management Tool for Sustainable Farming of Vegetables. <i>Biomolecules</i> , 2021 , 11,	5.9	16
115	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. <i>Frontiers in Plant Science</i> , 2019 , 10, 1305	6.2	16
114	Development of dairy beverages functionalized with pure ergosterol and mycosterol extracts: an alternative to phytosterol-based beverages. <i>Food and Function</i> , 2017 , 8, 103-110	6.1	15
113	A Comparative Study of Black and White L.: Nutritional Composition and Bioactive Properties. <i>Molecules</i> , 2019 , 24,	4.8	15
112	Schott as a Novel Source of Food Colorant: Extraction Optimization of Coloring Pigments and Incorporation in a Bakery Product. <i>Molecules</i> , 2019 , 24,	4.8	15
111	Chemical composition and in vitro biological activities of cardoon (Cynara cardunculus L. var. altilis DC.) seeds as influenced by viability. <i>Food Chemistry</i> , 2020 , 323, 126838	8.5	15
110	Bioactive properties and functional constituents of Hypericum androsaemum L.: A focus on the phenolic profile. <i>Food Research International</i> , 2016 , 89, 422-431	7	15

109	Bioactivity and phytochemical characterization of <i>Arenaria montana</i> L. <i>Food and Function</i> , 2014 , 5, 1848-55	15
108	<i>Hovenia dulcis</i> Thunb. pseudofruits as functional foods: Phytochemicals and bioactive properties in different maturity stages. <i>Journal of Functional Foods</i> , 2017 , 29, 37-45	5.1 14
107	Secondary metabolites (essential oils) from sand-dune plants induce cytotoxic effects in cancer cells. <i>Journal of Ethnopharmacology</i> , 2020 , 258, 112803	5 14
106	<i>Gomphrena globosa</i> L. as a novel source of food-grade betacyanins: Incorporation in ice-cream and comparison with beet-root extracts and commercial betalains. <i>LWT - Food Science and Technology</i> , 2018 , 92, 101-107	5.4 14
105	Assessment of the nitrogen fertilization effect on bioactive compounds of frozen fresh and dried samples of <i>Stevia rebaudiana</i> Bertoni. <i>Food Chemistry</i> , 2018 , 243, 208-213	8.5 14
104	Apium Plants: Beyond Simple Food and Phytopharmacological Applications. <i>Applied Sciences (Switzerland)</i> , 2019 , 9, 3547	2.6 14
103	The Beneficial Health Effects of Vegetables and Wild Edible Greens: The Case of the Mediterranean Diet and Its Sustainability. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 9144	2.6 14
102	Grown to be Blue-Antioxidant Properties and Health Effects of Colored Vegetables. Part I: Root Vegetables. <i>Antioxidants</i> , 2019 , 8,	7.1 14
101	Seasonal variation in bioactive properties and phenolic composition of cardoon (<i>Cynara cardunculus</i> var. <i>altilis</i>) bracts. <i>Food Chemistry</i> , 2021 , 336, 127744	8.5 14
100	Biochemical, Physiological, and Molecular Aspects of Ornamental Plants Adaptation to Deficit Irrigation. <i>Horticulturae</i> , 2021 , 7, 107	2.5 13
99	Physiological and biochemical attributes of <i>Mentha spicata</i> when subjected to saline conditions and cation foliar application. <i>Journal of Plant Physiology</i> , 2019 , 232, 27-38	3.6 13
98	Interference of weeds in vegetable crop cultivation, in the changing climate of Southern Europe with emphasis on drought and elevated temperatures: a review. <i>Journal of Agricultural Science</i> , 2018 , 156, 1175-1185	1 13
97	Chemical Composition and Plant Growth of subsp. Plants Cultivated under Saline Conditions. <i>Molecules</i> , 2020 , 25,	4.8 12
96	Nutritional value, physicochemical characterization and bioactive properties of the Brazilian quinoa BRS Piabiru. <i>Food and Function</i> , 2020 , 11, 2969-2977	6.1 12
95	Chemical composition and bioactive properties of <i>Cichorium spinosum</i> L. in relation to nitrate/ammonium nitrogen ratio. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 6741-6750	4.3 12
94	Chemical Composition, Nutritional Value, and Biological Evaluation of Tunisian Okra Pods (<i>L. Moench</i>). <i>Molecules</i> , 2020 , 25,	4.8 12
93	Anthocyanin-rich extracts from purple and red potatoes as natural colourants: Bioactive properties, application in a soft drink formulation and sensory analysis. <i>Food Chemistry</i> , 2021 , 342, 128526	8.5 12
92	The Optimization of Nitrogen Fertilization Regulates Crop Performance and Quality of Processing Tomato (<i>Solanum lycopersicum</i> L. cv. Heinz 3402). <i>Agronomy</i> , 2020 , 10, 715	3.6 11

91	Seasonal variation of bioactive properties and phenolic composition of <i>Cynara cardunculus</i> var. <i>altilis</i> . <i>Food Research International</i> , 2020 , 134, 109281	7	11
90	Artichoke and milk thistle pills and syrups as sources of phenolic compounds with antimicrobial activity. <i>Food and Function</i> , 2016 , 7, 3083-90	6.1	11
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88	Bioactive properties of greenhouse-cultivated green beans (<i>Phaseolus vulgaris</i> L.) under biostimulants and water-stress effect. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 6049-6059	4.3	10
87	Phenolic profile and antimicrobial activity of different dietary supplements based on <i>Cochlospermum angolensis</i> Welw.. <i>Industrial Crops and Products</i> , 2015 , 74, 412-416	5.9	10
86	Natural Antioxidants, Health Effects and Bioactive Properties of Wild Allium Species. <i>Current Pharmaceutical Design</i> , 2020 , 26, 1816-1837	3.3	10
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