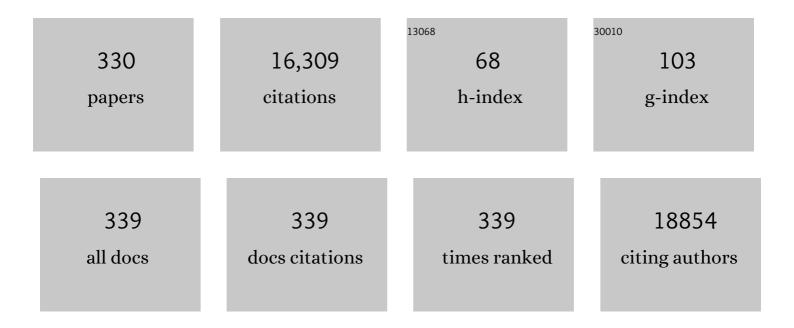
List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	HPLC-DAD-ESI/MSn and UHPLC-ESI/QTOF/MSn characterization of polyphenols in the leaves of Neocarya macrophylla (Sabine) Prance ex F. White and cytotoxicity to gastric carcinoma cells. Food Research International, 2022, 155, 111082.	2.9	5
2	Trichilia catigua and Turnera diffusa phyto-phospholipid nanostructures: Physicochemical characterization and bioactivity in cellular models of induced neuroinflammation and neurotoxicity. International Journal of Pharmaceutics, 2022, 620, 121774.	2.6	4
3	Valorisation of the industrial waste of Chukrasia tabularis A.Juss.: Characterization of the leaves phenolic constituents and antidiabetic-like effects. Industrial Crops and Products, 2022, 185, 115100.	2.5	1
4	New Insight on the Bioactivity of Solanum aethiopicum Linn. Growing in Basilicata Region (Italy): Phytochemical Characterization, Liposomal Incorporation, and Antioxidant Effects. Pharmaceutics, 2022, 14, 1168.	2.0	6
5	Valorisation of kitul, an overlooked food plant: Phenolic profiling of fruits and inflorescences and assessment of their effects on diabetes-related targets. Food Chemistry, 2021, 342, 128323.	4.2	10
6	Activation of caspase-3 in gastric adenocarcinoma AGS cells by Xylopia aethiopica (Dunal) A. Rich. fruit and characterization of its phenolic fingerprint by HPLC-DAD-ESI(Ion Trap)-MSn and UPLC-ESI-QTOF-MS2. Food Research International, 2021, 141, 110121.	2.9	13
7	Valorization of Winemaking By-Products as a Novel Source of Antibacterial Properties: New Strategies to Fight Antibiotic Resistance. Molecules, 2021, 26, 2331.	1.7	31
8	Cassia sieberiana DC. leaves modulate LPS-induced inflammatory response in THP-1Âcells and inhibit eicosanoid-metabolizing enzymes. Journal of Ethnopharmacology, 2021, 269, 113746.	2.0	7
9	Trichilia catigua and Turnera diffusa extracts: In vitro inhibition of tyrosinase, antiglycation activity and effects on enzymes and pathways engaged in the neuroinflammatory process. Journal of Ethnopharmacology, 2021, 271, 113865.	2.0	12
10	Biosynthetic versatility of marine-derived fungi on the delivery of novel antibacterial agents against priority pathogens. Biomedicine and Pharmacotherapy, 2021, 140, 111756.	2.5	11
11	Homarine Alkyl Ester Derivatives as Promising Acetylcholinesterase Inhibitors. ChemMedChem, 2021, 16, 3315-3325.	1.6	0
12	A nanophytosomes formulation based on elderberry anthocyanins and Codium lipids to mitigate mitochondrial dysfunctions. Biomedicine and Pharmacotherapy, 2021, 143, 112157.	2.5	10
13	Adding value to marine invaders by exploring the potential of Sargassum muticum (Yendo) Fensholt phlorotannin extract on targets underlying metabolic changes in diabetes. Algal Research, 2021, 59, 102455.	2.4	8
14	Red Seaweed-Derived Compounds as a Potential New Approach for Acne Vulgaris Care. Pharmaceutics, 2021, 13, 1930.	2.0	9
15	Marine Macroalgae, a Source of Natural Inhibitors of Fungal Phytopathogens. Journal of Fungi (Basel,) Tj ETQq1	1 0,784314 1.5	l rgBT /Overle
16	The biotechnological potential of Asparagopsis armata: What is known of its chemical composition, bioactivities and current market?. Algal Research, 2021, 60, 102534.	2.4	17
17	Fatty acid patterns of the kelps Saccharina latissima, Saccorhiza polyschides and Laminaria ochroleuca: Influence of changing environmental conditions. Arabian Journal of Chemistry, 2020, 13, 45-58.	2.3	29
18	Anti-inflammatory properties of Xylopia aethiopica leaves: Interference with pro-inflammatory cytokines in THP-1-derived macrophages and flavonoid profiling. Journal of Ethnopharmacology, 2020, 248, 112312.	2.0	19

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19	Centaurium Erythraea Extracts Exert Vascular Effects through Endothelium- and Fibroblast-dependent Pathways. Planta Medica, 2020, 86, 121-131.	0.7	4
20	Jasonia glutinosa (L.) DC., a traditional herbal medicine, reduces inflammation, oxidative stress and protects the intestinal barrier in a murine model of colitis. Inflammopharmacology, 2020, 28, 1717-1734.	1.9	17
21	Gustavia gracillima Miers. flowers effects on enzymatic targets underlying metabolic disorders and characterization of its polyphenolic content by HPLC-DAD-ESI/MS. Food Research International, 2020, 137, 109694.	2.9	2
22	Medicinal plants utilized in Thai Traditional Medicine for diabetes treatment: Ethnobotanical surveys, scientific evidence and phytochemicals. Journal of Ethnopharmacology, 2020, 263, 113177.	2.0	30
23	Polyphenols from Brown Seaweeds (Ochrophyta, Phaeophyceae): Phlorotannins in the Pursuit of Natural Alternatives to Tackle Neurodegeneration. Marine Drugs, 2020, 18, 654.	2.2	17
24	Echium plantagineum L. honey: Search of pyrrolizidine alkaloids and polyphenols, anti-inflammatory potential and cytotoxicity. Food Chemistry, 2020, 328, 127169.	4.2	19
25	Adding value to polyvinylpolypyrrolidone winery residue: A resource of polyphenols with neuroprotective effects and ability to modulate type 2 diabetes-relevant enzymes. Food Chemistry, 2020, 329, 127168.	4.2	10
26	Evaluating the In Vitro Potential of Natural Extracts to Protect Lipids from Oxidative Damage. Antioxidants, 2020, 9, 231.	2.2	34
27	New chalcone-type compounds and 2-pyrazoline derivatives: synthesis and caspase-dependent anticancer activity. Future Medicinal Chemistry, 2020, 12, 493-509.	1.1	32
28	In vitro multifunctionality of phlorotannin extracts from edible Fucus species on targets underpinning neurodegeneration. Food Chemistry, 2020, 333, 127456.	4.2	26
29	Biological Evaluation of Naproxen–Dehydrodipeptide Conjugates with Self-Hydrogelation Capacity as Dual LOX/COX Inhibitors. Pharmaceutics, 2020, 12, 122.	2.0	16
30	Endoplasmic reticulum stress signaling in cancer and neurodegenerative disorders: Tools and strategies to understand its complexity. Pharmacological Research, 2020, 155, 104702.	3.1	50
31	Inhibition of Proinflammatory Enzymes and Attenuation of IL-6 in LPS-Challenged RAW 264.7 Macrophages Substantiates the Ethnomedicinal Use of the Herbal Drug Homalium bhamoense Cubitt & W.W.Sm. International Journal of Molecular Sciences, 2020, 21, 2421.	1.8	5
32	Isolation of astaxanthin monoesters from the microalgae Haematococcus pluvialis by high performance countercurrent chromatography (HPCCC) combined with high performance liquid chromatography (HPLC). Algal Research, 2020, 49, 101947.	2.4	26
33	Extraction of phospholipid-rich fractions from egg yolk and development of liposomes entrapping a dietary polyphenol with neuroactive potential. Food and Chemical Toxicology, 2019, 133, 110749.	1.8	22
34	Benzoquinones from Cyperus spp. trigger IRE1α-independent and PERK-dependent ER stress in human stomach cancer cells and are novel proteasome inhibitors. Phytomedicine, 2019, 63, 153017.	2.3	15
35	Flavonoid Composition of Salacia senegalensis (Lam.) DC. Leaves, Evaluation of Antidermatophytic Effects, and Potential Amelioration of the Associated Inflammatory Response. Molecules, 2019, 24, 2530.	1.7	13
36	Phenolic Profiling and Biological Potential of Ficus curtipes Corner Leaves and Stem Bark: 5-Lipoxygenase Inhibition and Interference with NO Levels in LPS-Stimulated RAW 264.7 Macrophages. Biomolecules, 2019, 9, 400.	1.8	23

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37	Double the Chemistry, Double the Fun: Structural Diversity and Biological Activity of Marine-Derived Diketopiperazine Dimers. Marine Drugs, 2019, 17, 551.	2.2	28
38	Hydrophilic Carbon Nanomaterials: Characterisation by Physical, Chemical, and Biological Assays. ChemMedChem, 2019, 14, 699-711.	1.6	6
39	Marine-Derived Anticancer Agents: Clinical Benefits, Innovative Mechanisms, and New Targets. Marine Drugs, 2019, 17, 329.	2.2	64
40	Comparison of different greenâ€extraction techniques and determination of the phytochemical profile and antioxidant activity of <scp> <i>Echinacea angustifolia</i> </scp> L. extracts. Phytochemical Analysis, 2019, 30, 547-555.	1.2	22
41	Anti-Inflammatory Effects of 5α,8α-Epidioxycholest-6-en-3β-ol, a Steroidal Endoperoxide Isolated from Aplysia depilans, Based on Bioguided Fractionation and NMR Analysis. Marine Drugs, 2019, 17, 330.	2.2	16
42	Novel styrylpyrazole-glucosides and their dioxolo-bridged doppelgangers: synthesis and cytotoxicity. New Journal of Chemistry, 2019, 43, 8299-8310.	1.4	5
43	Influence of shading treatment on yield, morphological traits and phenolic profile of sweet basil (Ocimum basilicum L.). Scientia Horticulturae, 2019, 254, 91-98.	1.7	25
44	Phlorotannins from Fucales: potential to control hyperglycemia and diabetes-related vascular complications. Journal of Applied Phycology, 2019, 31, 3143-3152.	1.5	20
45	A new insight on elderberry anthocyanins bioactivity: Modulation of mitochondrial redox chain functionality and cell redox state. Journal of Functional Foods, 2019, 56, 145-155.	1.6	38
46	Magnetic Dehydrodipeptide-Based Self-Assembled Hydrogels for Theragnostic Applications. Nanomaterials, 2019, 9, 541.	1.9	41
47	Bioprospecting of brown seaweeds for biotechnological applications: Phlorotannin actions in in inflammation and allergy network. Trends in Food Science and Technology, 2019, 86, 153-171.	7.8	39
48	Effect of in vitro gastrointestinal digestion on the total phenolic contents and antioxidant activity of wild Mediterranean edible plant extracts. European Food Research and Technology, 2019, 245, 753-762.	1.6	28
49	HPLC-DAD-ESI/MSn phenolic profile and in vitro biological potential of Centaurium erythraea Rafn aqueous extract. Food Chemistry, 2019, 278, 424-433.	4.2	17
50	Host-defense peptides AC12, DK16 and RC11 with immunomodulatory activity isolated from Hypsiboas raniceps skin secretion. Peptides, 2019, 113, 11-21.	1.2	10
51	Exploring Montagu's crab: Primary and secondary metabolites and enzyme inhibition. Arabian Journal of Chemistry, 2019, 12, 4017-4025.	2.3	2
52	Chemical profiling of edible seaweed (Ochrophyta) extracts and assessment of their in vitro effects on cell-free enzyme systems and on the viability of glutamate-injured SH-SY5Y cells. Food and Chemical Toxicology, 2018, 116, 196-206.	1.8	18
53	Evaluation of the neuroprotective and antidiabetic potential of phenol-rich extracts from virgin olive oils by in vitro assays. Food Research International, 2018, 106, 558-567.	2.9	35
54	Bioactive properties of Chamaerops humilis L: antioxidant and enzyme inhibiting activities of extracts from leaves, seeds, pulp and peel. 3 Biotech, 2018, 8, 88.	1.1	12

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55	Beneficial effects of white wine polyphenols-enriched diet on Alzheimer's disease-like pathology. Journal of Nutritional Biochemistry, 2018, 55, 165-177.	1.9	36
56	Tuning protein folding in lysosomal storage diseases: the chemistry behind pharmacological chaperones. Chemical Science, 2018, 9, 1740-1752.	3.7	69
57	Chemical findings and in vitro biological studies to uphold the use of Ficus exasperata Vahl leaf and stem bark. Food and Chemical Toxicology, 2018, 112, 134-144.	1.8	14
58	Apparent digestibility coefficients of European grain legumes in rainbow trout (<i>Oncorhynchus) Tj ETQq0 0 C</i>) rgBT /Ove 1.1	rlock 10 Tf 50
59	In vitro multimodal-effect of Trichilia catigua A. Juss. (Meliaceae) bark aqueous extract in CNS targets. Journal of Ethnopharmacology, 2018, 211, 247-255.	2.0	20
60	Profiling phlorotannins from Fucus spp. of the Northern Portuguese coastline: Chemical approach by HPLC-DAD-ESI/MS and UPLC-ESI-QTOF/MS. Algal Research, 2018, 29, 113-120.	2.4	63
61	Toxicity and structure-activity relationship (SAR) of α,β-dehydroamino acids against human cancer cell lines. Toxicology in Vitro, 2018, 47, 26-37.	1.1	10
62	Hybrid MS/NMR methods on the prioritization of natural products: Applications in drug discovery. Journal of Pharmaceutical and Biomedical Analysis, 2018, 147, 234-249.	1.4	26
63	Leaves and stem bark from Allophylus africanus P. Beauv.: An approach to anti-inflammatory properties and characterization of their flavonoid profile. Food and Chemical Toxicology, 2018, 118, 430-438.	1.8	27
64	An egg yolk's phospholipid-pennyroyal nootropic nanoformulation modulates monoamino oxidase-A (MAO-A) activity in SH-SY5Y neuronal model. Journal of Functional Foods, 2018, 46, 335-344.	1.6	9
65	The Consistency Between Phytotoxic Effects and the Dynamics of Allelochemicals Release from Eucalyptus globulus Leaves Used as Bioherbicide Green Manure. Journal of Chemical Ecology, 2018, 44, 658-670.	0.9	43
66	Insights into Natural Products in Inflammation. International Journal of Molecular Sciences, 2018, 19, 644.	1.8	18
67	Pyrrolizidine Alkaloids: Chemistry, Pharmacology, Toxicology and Food Safety. International Journal of Molecular Sciences, 2018, 19, 1668.	1.8	176
68	Profiling of Heterobranchia Sea Slugs from Portuguese Coastal Waters as Producers of Anti-Cancer and Anti-Inflammatory Agents. Molecules, 2018, 23, 1027.	1.7	10
69	A Comparative Study on Phytochemical Profiles and Biological Activities of Sclerocarya birrea (A.Rich.) Hochst Leaf and Bark Extracts. International Journal of Molecular Sciences, 2018, 19, 186.	1.8	21
70	Valorisation of Mangifera indica crop biomass residues. Industrial Crops and Products, 2018, 124, 284-293.	2.5	5
71	Trace elements in wild edible Aplysia species: Relationship with the desaturation–elongation indexes of fatty acids. Chemosphere, 2018, 208, 682-690.	4.2	5
72	Edible seaweeds' phlorotannins in allergy: A natural multi-target approach. Food Chemistry, 2018, 265, 233-241.	4.2	26

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73	Unravelling the bioherbicide potential of Eucalyptus globulus Labill: Biochemistry and effects of its aqueous extract. PLoS ONE, 2018, 13, e0192872.	1.1	53
74	The chemical composition on fingerprint of Glandora diffusa and its biological properties. Arabian Journal of Chemistry, 2017, 10, 583-595.	2.3	11
75	Exploratory Studies on the <i>in Vitro</i> Antiâ€inflammatory Potential of Two Herbal Teas (<i>Annona) Tj ETQq1 Chemistry and Biodiversity, 2017, 14, e1700002.</i>	1 0.7843 1.0	14 rgBT /O∨ 9
76	Accumulation of primary and secondary metabolites in edible jackfruit seed tissues and scavenging of reactive nitrogen species. Food Chemistry, 2017, 233, 85-95.	4.2	16
77	Inhibition of α-glucosidase and α-amylase by Spanish extra virgin olive oils: The involvement of bioactive compounds other than oleuropein and hydroxytyrosol. Food Chemistry, 2017, 235, 298-307.	4.2	54
78	Anti-inflammatory properties of the stem bark from the herbal drug Vitex peduncularis Wall. ex Schauer and characterization of its polyphenolic profile. Food and Chemical Toxicology, 2017, 106, 8-16.	1.8	16
79	Toxicity of phenolipids: Protocatechuic acid alkyl esters trigger disruption of mitochondrial membrane potential and caspase activation in macrophages. Chemistry and Physics of Lipids, 2017, 206, 16-27.	1.5	5
80	Medicinal species as MTDLs: Turnera diffusa Willd. Ex Schult inhibits CNS enzymes and delays glutamate excitotoxicity in SH-SY5Y cells via oxidative damage. Food and Chemical Toxicology, 2017, 106, 466-476.	1.8	25
81	Spontaneous variation regarding grape berry skin color: A comprehensive study of berry development by means of biochemical and molecular markers. Food Research International, 2017, 97, 149-161.	2.9	13
82	Neurotoxicity of the steroidal alkaloids tomatine and tomatidine is RIP1 kinase- and caspase-independent and involves the eIF21± branch of the endoplasmic reticulum. Journal of Steroid Biochemistry and Molecular Biology, 2017, 171, 178-186.	1.2	22
83	Optimization of the recovery of high-value compounds from pitaya fruit by-products using microwave-assisted extraction. Food Chemistry, 2017, 230, 463-474.	4.2	67
84	Phenolic profile, antioxidant activity and enzyme inhibitory activities of extracts from aromatic plants used in Mediterranean diet. Journal of Food Science and Technology, 2017, 54, 219-227.	1.4	90
85	Phlorotannin extracts from Fucales: Marine polyphenols as bioregulators engaged in inflammation-related mediators and enzymes. Algal Research, 2017, 28, 1-8.	2.4	41
86	Ethnopharmacological use of Cymbopogon citratus (DC.) Stapf and Cymbopogon schoenanthus (L.) Spreng.: Anti-inflammatory potential of phenol-rich extracts. Porto Biomedical Journal, 2017, 2, 216-217.	0.4	4
87	Synthesis and preliminary biological evaluation of new phenolic and catecholic dehydroamino acid derivatives. Tetrahedron, 2017, 73, 6199-6209.	1.0	6
88	Further insights on tomato plant: Cytotoxic and antioxidant activity of leaf extracts in human gastric cells. Food and Chemical Toxicology, 2017, 109, 386-392.	1.8	16
89	UHPLC-MS/MS profiling of Aplysia depilans and assessment of its potential therapeutic use: Interference on iNOS expression in LPS-stimulated RAW 264.7 macrophages and caspase-mediated pro-apoptotic effect on SH-SY5Y cells. Journal of Functional Foods, 2017, 37, 164-175.	1.6	16
90	Alkaloids in the valorization of European Lupinus spp. seeds crop. Industrial Crops and Products, 2017, 95, 286-295.	2.5	28

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91	European marketable grain legume seeds: Further insight into phenolic compounds profiles. Food Chemistry, 2017, 215, 177-184.	4.2	95
92	HPLC-DAD-ESI/MS n profiling of phenolic compounds from Lathyrus cicera L. seeds. Food Chemistry, 2017, 214, 678-685.	4.2	29
93	<i>Quercus ilex</i> L.: How season, Plant Organ and Extraction Procedure Can Influence Chemistry and Bioactivities. Chemistry and Biodiversity, 2017, 14, e1600187.	1.0	28
94	Phlorotannins: Towards New Pharmacological Interventions for Diabetes Mellitus Type 2. Molecules, 2017, 22, 56.	1.7	64
95	In Vitro Anti-Inflammatory and Cytotoxic Effects of Aqueous Extracts from the Edible Sea Anemones Anemonia sulcata and Actinia equina. International Journal of Molecular Sciences, 2017, 18, 653.	1.8	20
96	Recent Patents on Proteasome Inhibitors of Natural Origin. Recent Patents on Anti-Cancer Drug Discovery, 2017, 12, 4-15.	0.8	8
97	Biologically Active Oxylipins from Enzymatic and Nonenzymatic Routes in Macroalgae. Marine Drugs, 2016, 14, 23.	2.2	53
98	Chemical Diversity and Biological Properties of Secondary Metabolites from Sea Hares of Aplysia Genus. Marine Drugs, 2016, 14, 39.	2.2	40
99	Study of phenolic composition and antioxidant activity of myrtle leaves and fruits as a function of maturation. European Food Research and Technology, 2016, 242, 1447-1457.	1.6	27
100	Tomato plant leaves: From by-products to the management of enzymes in chronic diseases. Industrial Crops and Products, 2016, 94, 621-629.	2.5	29
101	Evaluation of Antioxidant, Anticholinesterase, and Antidiabetic Potential of Dry Leaves and Stems in <i>Tamarix aphylla</i> Growing Wild in Tunisia. Chemistry and Biodiversity, 2016, 13, 1747-1755.	1.0	19
102	Isolation of Cells Specialized in Anticancer Alkaloid Metabolism by Fluorescence-Activated Cell Sorting. Plant Physiology, 2016, 171, 2371-2378.	2.3	17
103	The pigments of kelps (Ochrophyta) as part of the flexible response to highly variable marine environments. Journal of Applied Phycology, 2016, 28, 3689-3696.	1.5	41
104	Relationships of Echium plantagineum L. bee pollen, dietary flavonoids and their colonic metabolites with cytochrome P450 enzymes and oxidative stress. RSC Advances, 2016, 6, 6084-6092.	1.7	7
105	Pharmacological modulation of HDAC1 and HDAC6 in vivo in a zebrafish model: Therapeutic implications for Parkinson's disease. Pharmacological Research, 2016, 103, 328-339.	3.1	67
106	α-Glucosidase and α-amylase inhibitors from Myrcia spp.: a stronger alternative to acarbose?. Journal of Pharmaceutical and Biomedical Analysis, 2016, 118, 322-327.	1.4	60
107	Identification of Vitis vinifera L. grape berry skin color mutants and polyphenolic profile. Food Chemistry, 2016, 194, 117-127.	4.2	44

108 Depressive Disorders: Prevalence, Costs, and Theories. , 2016, , 1-41.

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109	Flavonoids in Neurodegeneration: Limitations and Strategies to Cross CNS Barriers. Current Medicinal Chemistry, 2016, 23, 4151-4174.	1.2	33
110	Digestive Gland from Aplysia depilans Gmelin: Leads for Inflammation Treatment. Molecules, 2015, 20, 15766-15780.	1.7	13
111	Effect of Solvent System on Extractability of Lipidic Components of Scenedesmus obliquus (M2-1) and Gloeothece sp. on Antioxidant Scavenging Capacity Thereof. Marine Drugs, 2015, 13, 6453-6471.	2.2	56
112	Evaluation of Antioxidant, Antidiabetic and Anticholinesterase Activities of Smallanthus sonchifolius Landraces and Correlation with Their Phytochemical Profiles. International Journal of Molecular Sciences, 2015, 16, 17696-17718.	1.8	92
113	Alternative and Efficient Extraction Methods for Marine-Derived Compounds. Marine Drugs, 2015, 13, 3182-3230.	2.2	155
114	Antioxidant and Proapoptotic Activities of <i>Sclerocarya birrea</i> [(A. Rich.) Hochst.] Methanolic Root Extract on the Hepatocellular Carcinoma Cell Line HepG2. BioMed Research International, 2015, 2015, 1-11.	0.9	34
115	Effects of Colored and Noncolored Phenolics of <i>Echium plantagineum</i> L. Bee Pollen in Caco-2 Cells under Oxidative Stress Induced by <i>tert</i> Butyl Hydroperoxide. Journal of Agricultural and Food Chemistry, 2015, 63, 2083-2091.	2.4	25
116	HPLC–DAD analysis and in vitro enzyme inhibition: An integrated approach to predict herbal binary mixture behaviour employing median effect equation. Microchemical Journal, 2015, 119, 176-182.	2.3	16
117	Translating endoplasmic reticulum biology into the clinic: a role for ER-targeted natural products?. Natural Product Reports, 2015, 32, 705-722.	5.2	32
118	Volatile phenols depletion in red wine using molecular imprinted polymers. Journal of Food Science and Technology, 2015, 52, 7735-7746.	1.4	13
119	A Comprehensive View of the Neurotoxicity Mechanisms of Cocaine and Ethanol. Neurotoxicity Research, 2015, 28, 253-267.	1.3	62
120	Nonenzymatic α-Linolenic Acid Derivatives from the Sea: Macroalgae as Novel Sources of Phytoprostanes. Journal of Agricultural and Food Chemistry, 2015, 63, 6466-6474.	2.4	40
121	Fatty acids from edible sea hares: anti-inflammatory capacity in LPS-stimulated RAW 264.7 cells involves iNOS modulation. RSC Advances, 2015, 5, 8981-8987.	1.7	33
122	"Omics―Technologies. , 2015, , 25-39.		2
123	Screening of a Marine Algal Extract for Antifungal Activities. Methods in Molecular Biology, 2015, 1308, 411-420.	0.4	5
124	Comparing the phenolic profile of Pilocarpus pennatifolius Lem. by HPLC–DAD–ESI/MS n with respect to authentication and enzyme inhibition potential. Industrial Crops and Products, 2015, 77, 391-401.	2.5	23
125	Pennyroyal and gastrointestinal cells: multi-target protection of phenolic compounds against t-BHP-induced toxicity. RSC Advances, 2015, 5, 41576-41584.	1.7	14
126	Zinc Accumulation and Tolerance in <i>Solanum nigrum</i> are Plant Growth Dependent. International Journal of Phytoremediation, 2015, 17, 272-279.	1.7	16

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127	Beverages of lemon juice and exotic noni and papaya with potential for anticholinergic effects. Food Chemistry, 2015, 170, 16-21.	4.2	21
128	Anti-Inflammatory Effect of Unsaturated Fatty Acids and Ergosta-7,22-dien-3-ol from Marthasterias glacialis: Prevention of CHOP-Mediated ER-Stress and NF-ή Activation. PLoS ONE, 2014, 9, e88341.	1.1	58
129	Anti-Inflammatory Potential of Monogalactosyl Diacylglycerols and a Monoacylglycerol from the Edible Brown Seaweed Fucus spiralis Linnaeus. Marine Drugs, 2014, 12, 1406-1418.	2.2	53
130	Palmitic Acid and Ergosta-7,22-dien-3-ol Contribute to the Apoptotic Effect and Cell Cycle Arrest of an Extract from Marthasterias glacialis L. in Neuroblastoma Cells. Marine Drugs, 2014, 12, 54-68.	2.2	39
131	Nano- and Microdelivery Systems for Marine Bioactive Lipids. Marine Drugs, 2014, 12, 6014-6027.	2.2	11
132	Bioactive Compounds from Macroalgae in the New Millennium: Implications for Neurodegenerative Diseases. Marine Drugs, 2014, 12, 4934-4972.	2.2	123
133	HPLC-DAD-ESI/MSn analysis of phenolic compounds for quality control of Grindelia robusta Nutt. and bioactivities. Journal of Pharmaceutical and Biomedical Analysis, 2014, 94, 163-172.	1.4	21
134	Neuroprotective effect of steroidal alkaloids on glutamate-induced toxicity by preserving mitochondrial membrane potential and reducing oxidative stress. Journal of Steroid Biochemistry and Molecular Biology, 2014, 140, 106-115.	1.2	53
135	Assessing Jasminum grandiflorum L. authenticity by HPLC-DAD-ESI/MSn and effects on physiological enzymes and oxidative species. Journal of Pharmaceutical and Biomedical Analysis, 2014, 88, 157-161.	1.4	15
136	Inoculation of the Nonlegume <i>Capsicum annuum</i> L. with <i>Rhizobium</i> Strains. 2. Changes in Sterols, Triterpenes, Fatty Acids, and Volatile Compounds. Journal of Agricultural and Food Chemistry, 2014, 62, 565-573.	2.4	22
137	<i>Piper betle</i> Leaves: Profiling Phenolic Compounds by HPLC/DAD–ESI/MS <i>ⁿ</i> and Antiâ€cholinesterase Activity. Phytochemical Analysis, 2014, 25, 453-460.	1.2	26
138	Inoculation of the Nonlegume <i>Capsicum annuum</i> (L) with <i>Rhizobium</i> Strains. 1. Effect on Bioactive Compounds, Antioxidant Activity, and Fruit Ripeness. Journal of Agricultural and Food Chemistry, 2014, 62, 557-564.	2.4	37
139	Box–Behnken factorial design to obtain a phenolic-rich extract from the aerial parts of Chelidonium majus L Talanta, 2014, 130, 128-136.	2.9	34
140	Marine natural pigments: Chemistry, distribution and analysis. Dyes and Pigments, 2014, 111, 124-134.	2.0	48
141	Phenolic profile of Douro wines and evaluation of their NO scavenging capacity in LPS-stimulated RAW 264.7 macrophages. Food Chemistry, 2014, 163, 16-22.	4.2	17
142	Bioactive Marine Drugs and Marine Biomaterials for Brain Diseases. Marine Drugs, 2014, 12, 2539-2589.	2.2	29
143	Effects of Echium plantagineum L. Bee Pollen on Basophil Degranulation: Relationship with Metabolic Profile. Molecules, 2014, 19, 10635-10649.	1.7	18
144	Modulation of Basophils' Degranulation and Allergy-Related Enzymes by Monomeric and Dimeric Naphthoquinones. PLoS ONE, 2014, 9, e90122.	1.1	18

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145	GC-MS Lipidomic Profiling of the Echinoderm Marthasterias glacialis and Screening for Activity Against Human Cancer and Non-Cancer Cell Lines. Combinatorial Chemistry and High Throughput Screening, 2014, 17, 450-457.	0.6	3
146	Influence of solvent on the antioxidant and antimicrobial properties of walnut (Juglans regia L.) green husk extracts. Industrial Crops and Products, 2013, 42, 126-132.	2.5	237
147	How mitochondrial dysfunction affects zebrafish development and cardiovascular function: an <i>in vivo</i> model for testing mitochondriaâ€targeted drugs. British Journal of Pharmacology, 2013, 169, 1072-1090.	2.7	70
148	Phenolic compounds from Jacaranda caroba (Vell.) A. DC.: Approaches to neurodegenerative disorders. Food and Chemical Toxicology, 2013, 57, 91-98.	1.8	17
149	Distinct fatty acid profile of ten brown macroalgae. Revista Brasileira De Farmacognosia, 2013, 23, 608-613.	0.6	44
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