Natasa Poklar Ulrih

List of Publications by Citations

341 papers	11,118 citations	55 h-index	88 g-index
375 ext. papers	14,018 ext. citations	5.8 avg, IF	7.07 L-index

#	Paper	IF	Citations
341	The Reciprocal Interactions between Polyphenols and Gut Microbiota and Effects on Bioaccessibility. *Nutrients*, **2016**, 8, 78	6.7	380
340	Kaempferol and inflammation: From chemistry to medicine. *Pharmacological Research*, **2015**, 99, 1-10	10.2	253
339	Dietary flavonoid aglycones and their glycosides: Which show better biological significance?. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 1874-1905	11.5	219
338	Advance on the Flavonoid C-glycosides and Health Benefits. *Critical Reviews in Food Science and Nutrition*, **2016**, 56 Suppl 1, S29-45	11.5	206
337	A review of microencapsulation methods for food antioxidants: Principles, advantages, drawbacks and applications. *Food Chemistry*, **2019**, 272, 494-506	8.5	195
336	A review on structure-activity relationship of dietary polyphenols inhibiting □amylase. *Critical Reviews in Food Science and Nutrition*, **2013**, 53, 497-506	11.5	195
335	Advance in dietary polyphenols as □glucosidases inhibitors: a review on structure-activity relationship aspect. *Critical Reviews in Food Science and Nutrition*, **2013**, 53, 818-36	11.5	190
334	Interactions of different polyphenols with bovine serum albumin using fluorescence quenching and molecular docking. *Food Chemistry*, **2012**, 135, 2418-24	8.5	178
333	Advances in the biotechnological glycosylation of valuable flavonoids. *Biotechnology Advances*, **2014**, 32, 1145-56	17.8	176
332	Multifunctional superparamagnetic iron oxide nanoparticles: promising tools in cancer theranostics. *Cancer Letters*, **2013**, 336, 8-17	9.9	175
331	A review of dietary polyphenol-plasma protein interactions: characterization, influence on the bioactivity, and structure-affinity relationship. *Critical Reviews in Food Science and Nutrition*, **2012**, 52, 85-101	11.5	174
330	Influence of cisplatin intrastrand crosslinking on the conformation, thermal stability, and energetics of a 20-mer DNA duplex. *Proceedings of the National Academy of Sciences of the United States of America*, **1996**, 93, 7606-11	11.5	168
329	Interaction of dietary polyphenols with bovine milk proteins: molecular structure-affinity relationship and influencing bioactivity aspects. *Molecular Nutrition and Food Research*, **2011**, 55, 1637-45	5.9	140
328	Nanotechnologies in Food Science: Applications, Recent Trends, and Future Perspectives. *Nano-Micro Letters*, **2020**, 12, 45	19.5	138
327	Modifications of dietary flavonoids towards improved bioactivity: An update on structure-activity relationship. *Critical Reviews in Food Science and Nutrition*, **2018**, 58, 513-527	11.5	136
326	Microbial biotransformation of bioactive flavonoids. *Biotechnology Advances*, **2015**, 33, 214-223	17.8	130
325	Dietary polyphenols and type 2 diabetes: Human Study and Clinical Trial. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 3371-3379	11.5	128

324	Flavonoid biosynthetic pathways in plants: Versatile targets for metabolic engineering. *Biotechnology Advances*, **2020**, 38, 107316	17.8	121
323	pH and temperature-induced molten globule-like denatured states of equinatoxin II: a study by UV-melting, DSC, far- and near-UV CD spectroscopy, and ANS fluorescence. *Biochemistry*, **1997**, 36, 14345-52	3.2	119
322	Bioactive compounds from marine macroalgae and their hypoglycemic benefits. *Trends in Food Science and Technology*, **2018**, 72, 1-12	15.3	115
321	Phenolics in Slovenian bilberries (Vaccinium myrtillus L.) and blueberries (Vaccinium corymbosum L.). *Journal of Agricultural and Food Chemistry*, **2011**, 59, 6998-7004	5.7	112
320	Glycosylation of dietary flavonoids decreases the affinities for plasma protein. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 6642-8	5.7	104
319	Intracellular signaling pathways of inflammation modulated by dietary flavonoids: The most recent evidence. *Critical Reviews in Food Science and Nutrition*, **2018**, 58, 2908-2924	11.5	102
318	Edible Flowers: A Rich Source of Phytochemicals with Antioxidant and Hypoglycemic Properties. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 2467-74	5.7	100
317	Studies of the correlation between antioxidant properties and the total phenolic content of different oil cake extracts. *Industrial Crops and Products*, **2012**, 39, 210-217	5.9	100
316	Antioxidant properties of 4-vinyl derivatives of hydroxycinnamic acids. *Food Chemistry*, **2011**, 128, 62-9	8.5	99
315	Binding of a hairpin polyamide in the minor groove of DNA: sequence-specific enthalpic discrimination. *Proceedings of the National Academy of Sciences of the United States of America*, **1996**, 93, 8306-11	11.5	94
314	A Critical Review on Health Promoting Benefits of Edible Mushrooms through Gut Microbiota. *International Journal of Molecular Sciences*, **2017**, 18,	6.3	93
313	Bilberry and blueberry anthocyanins act as powerful intracellular antioxidants in mammalian cells. *Food Chemistry*, **2012**, 134, 1878-84	8.5	93
312	Phytol: A review of biomedical activities. *Food and Chemical Toxicology*, **2018**, 121, 82-94	4.7	90
311	Structure-affinity relationship of flavones on binding to serum albumins: effect of hydroxyl groups on ring A. *Molecular Nutrition and Food Research*, **2010**, 54 Suppl 2, S253-60	5.9	90
310	Stability of dietary polyphenols under the cell culture conditions: avoiding erroneous conclusions. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 1547-57	5.7	89
309	An Overview of Herbal Products and Secondary Metabolites Used for Management of Type Two Diabetes. *Frontiers in Pharmacology*, **2017**, 8, 436	5.6	85
308	Relevance of functional foods in the Mediterranean diet: the role of olive oil, berries and honey in the prevention of cancer and cardiovascular diseases. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 893-920	11.5	85
307	Advances on Natural Polyphenols as Anticancer Agents for Skin Cancer. *Pharmacological Research*, **2020**, 151, 104584	10.2	84

306	Molecular property-affinity relationship of flavanoids and flavonoids for HSA in vitro. *Molecular Nutrition and Food Research*, **2011**, 55, 310-7	5.9	81
305	Hydration properties and binding capacities of dietary fibers from bamboo shoot shell and its hypolipidemic effects in mice. *Food and Chemical Toxicology*, **2017**, 109, 1003-1009	4.7	79
304	Interaction of dietary polyphenols and gut microbiota: Microbial metabolism of polyphenols, influence on the gut microbiota, and implications on host health. *Food Frontiers*, **2020**, 1, 109-133	4.2	74
303	Regulation of glucose metabolism by bioactive phytochemicals for the management of type 2 diabetes mellitus. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 830-847	11.5	73
302	The thermodynamics of polyamide-DNA recognition: hairpin polyamide binding in the minor groove of duplex DNA. *Biochemistry*, **1999**, 38, 2143-51	3.2	69
301	Agrimonolide from Agrimonia pilosa suppresses inflammatory responses through down-regulation of COX-2/iNOS and inactivation of NF-B in lipopolysaccharide-stimulated macrophages. *Phytomedicine*, **2016**, 23, 846-55	6.5	69
300	Dietary polyphenols as antidiabetic agents: Advances and opportunities. *Food Frontiers*, **2020**, 1, 18-44	4.2	68
299	Propolis encapsulation by spray drying: Characterization and stability. *LWT - Food Science and Technology*, **2017**, 75, 227-235	5.4	67
298	Noncovalent interaction of dietary polyphenols with common human plasma proteins. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 10747-54	5.7	64
297	Characterization and hypoglycemic activity of a pyran polysaccharides from bamboo shoot (Leleba oldhami Nakal) shells. *Carbohydrate Polymers*, **2016**, 144, 438-46	10.3	61
296	Chemical compositions and bioactivities of crude polysaccharides from tea leaves beyond their useful date. *International Journal of Biological Macromolecules*, **2011**, 49, 1143-51	7.9	61
295	Effects of paper containing 1-MCP postharvest treatment on the disassembly of cell wall polysaccharides and softening in Younai plum fruit during storage. *Food Chemistry*, **2018**, 264, 1-8	8.5	60
294	Diversity of halophilic archaea in the crystallizers of an Adriatic solar saltern. *FEMS Microbiology Ecology*, **2005**, 54, 491-8	4.3	60
293	Bioactive phytochemicals from shoots and roots of Salvia species. *Phytochemistry Reviews*, **2016**, 15, 829-867	7.7	59
292	Interaction of natural polyphenols with amylase in vitro: molecular property-affinity relationship aspect. *Molecular BioSystems*, **2011**, 7, 1883-90		59
291	Analytical techniques for the study of polyphenol-protein interactions. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 2144-2161	11.5	58
290	In vitro polyphenol effects on apoptosis: An update of literature data. *Seminars in Cancer Biology*, **2017**, 46, 119-131	12.7	58
289	A Review on Konjac Glucomannan Gels: Microstructure and Application. *International Journal of Molecular Sciences*, **2017**, 18,	6.3	58

288	The occurrence and characterisation of phenolic compounds in Camelina sativa seed, cake and oil. *Food Chemistry*, **2012**, 131, 580-589	8.5	57
287	Influence of copper(II) and magnesium(II) ions on the ciprofloxacin binding to DNA. *Journal of Inorganic Biochemistry*, **2003**, 96, 407-15	4.2	56
286	Flavonoids as modulators of metabolic enzymes and drug transporters. *Annals of the New York Academy of Sciences*, **2017**, 1398, 152-167	6.5	53
285	Structural and physicochemical properties of polar lipids from thermophilic archaea. *Applied Microbiology and Biotechnology*, **2009**, 84, 249-60	5.7	53
284	Rhodiola species: A comprehensive review of traditional use, phytochemistry, pharmacology, toxicity, and clinical study. *Medicinal Research Reviews*, **2019**, 39, 1779-1850	14.4	53
283	Identification and characterization of antioxidant peptides from hydrolysate of blue-spotted stingray and their stability against thermal, pH and simulated gastrointestinal digestion treatments. *Food Chemistry*, **2019**, 271, 614-622	8.5	52
282	Anti-cancer effects of polyphenols via targeting p53 signaling pathway: updates and future directions. *Biotechnology Advances*, **2020**, 38, 107385	17.8	52
281	Fetal bovine serum influences the stability and bioactivity of resveratrol analogues: A polyphenol-protein interaction approach. *Food Chemistry*, **2017**, 219, 321-328	8.5	51
280	Liposomal stabilization of ascorbic acid in model systems and in food matrices. *LWT - Food Science and Technology*, **2012**, 45, 43-49	5.4	51
279	Green, yellow and red emitting CdTe QDs decreased the affinities of apigenin and luteolin for human serum albumin in vitro. *Journal of Hazardous Materials*, **2010**, 182, 696-703	12.8	51
278	UPLC-Orbitrap-MS/MS combined with chemometrics establishes variations in chemical components in green tea from Yunnan and Hunan origins. *Food Chemistry*, **2018**, 266, 534-544	8.5	50
277	Impact of Tyr to Ala mutations on alpha-synuclein fibrillation and structural properties. *Biochimica Et Biophysica Acta - Molecular Basis of Disease*, **2008**, 1782, 581-5	6.9	50
276	Calorimetric and circular dichroic studies of the thermal denaturation of beta-lactoglobulin. *Biophysical Chemistry*, **1989**, 34, 155-62	3.5	50
275	The metabolism of anthocyanins. *Current Drug Metabolism*, **2014**, 15, 3-13	3.5	50
274	Phytochemicals from fern species: potential for medicine applications. *Phytochemistry Reviews*, **2017**, 16, 379-440	7.7	48
273	An insight into anti-diabetic properties of dietary phytochemicals. *Phytochemistry Reviews*, **2017**, 16, 535-553	7.7	48
272	Extraction of α-humulene-enriched oil from clove using ultrasound-assisted supercritical carbon dioxide extraction and studies of its fictitious solubility. *Food Chemistry*, **2016**, 210, 172-81	8.5	48
271	Interaction of the pore-forming protein equinatoxin II with model lipid membranes: A calorimetric and spectroscopic study. *Biochemistry*, **1999**, 38, 14999-5008	3.2	47

270	Advance in dietary polyphenols as aldose reductases inhibitors: structure-activity relationship aspect. *Critical Reviews in Food Science and Nutrition*, **2015**, 55, 16-31	11.5	46
269	Effect of pH on the pore forming activity and conformational stability of ostreolysin, a lipid raft-binding protein from the edible mushroom Pleurotus ostreatus. *Biochemistry*, **2005**, 44, 11137-47	3.2	44
268	Evidence and prospective of plant derived flavonoids as antiplatelet agents: Strong candidates to be drugs of future. *Food and Chemical Toxicology*, **2018**, 119, 355-367	4.7	43
267	Potential for brain accessibility and analysis of stability of selected flavonoids in relation to neuroprotection in vitro. *Brain Research*, **2016**, 1651, 17-26	3.7	43
266	Plasma protein binding of dietary polyphenols to human serum albumin: A high performance affinity chromatography approach. *Food Chemistry*, **2019**, 270, 257-263	8.5	43
265	Electroporation of archaeal lipid membranes using MD simulations. *Bioelectrochemistry*, **2014**, 100, 18-26	5.6	43
264	Comparative study of serum protein binding to three different carbon-based nanomaterials. *Carbon*, **2015**, 95, 560-572	10.4	42
263	Interactions of p-coumaric, caffeic and ferulic acids and their styrenes with model lipid membranes. *Food Chemistry*, **2011**, 125, 1256-1261	8.5	42
262	Steroid structural requirements for interaction of ostreolysin, a lipid-raft binding cytolysin, with lipid monolayers and bilayers. *Biochimica Et Biophysica Acta - Biomembranes*, **2006**, 1758, 1662-70	3.8	42
261	Regulatory Efficacy of Brown Seaweed Lessonia nigrescens Extract on the Gene Expression Profile and Intestinal Microflora in Type 2 Diabetic Mice. *Molecular Nutrition and Food Research*, **2018**, 62, 1700730	5.8	41
260	DPPH assay of vegetable oils and model antioxidants in protic and aprotic solvents. *Talanta*, **2013**, 109, 13-9	6.2	41
259	Synthesis, characterization and DNA binding of magnesium-ciprofloxacin (cfH) complex [Mg(cf)2] * 2.5H2O. *Journal of Inorganic Biochemistry*, **2006**, 100, 1705-13	4.2	41
258	The anti-inflammatory potential of Portulaca oleracea L. (purslane) extract by partial suppression on NF-B and MAPK activation. *Food Chemistry*, **2019**, 290, 239-245	8.5	39
257	Non-covalent interaction between dietary stilbenoids and human serum albumin: Structure-affinity relationship, and its influence on the stability, free radical scavenging activity and cell uptake of stilbenoids. *Food Chemistry*, **2016**, 202, 383-8	8.5	39
256	Therapeutic Potential of Temperate Forage Legumes: A Review. *Critical Reviews in Food Science and Nutrition*, **2016**, 56 Suppl 1, S149-61	11.5	39
255	Comparative Effects of Cholesterol and Sitosterol on the Liposome Membrane Characteristics. *European Journal of Lipid Science and Technology*, **2018**, 120, 1800039	3	39
254	Targeting NF-B signaling pathway in cancer by dietary polyphenols. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 2790-2800	11.5	39
253	Influence of oil type on formation, structure, thermal, and physical properties of monoglyceride-based organogel. *European Journal of Lipid Science and Technology*, **2017**, 119, 1500549	3	38

252	Antioxidant and cytoprotective activities of an ancient Mediterranean citrus (Citrus lumia Risso) albedo extract: Microscopic observations and polyphenol characterization. *Food Chemistry*, **2019**, 279, 347-355	8.5	38
251	Nanoencapsulation of Cyanidin-3- O-glucoside Enhances Protection Against UVB-Induced Epidermal Damage through Regulation of p53-Mediated Apoptosis in Mice. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 5359-5367	5.7	37
250	Effect of flavonoid structure on the fluidity of model lipid membranes. *Food Chemistry*, **2013**, 139, 804-18	8.5	37
249	Molecular structure-affinity relationship of natural polyphenols for bovine □-globulin. *Molecular Nutrition and Food Research*, **2011**, 55 Suppl 1, S86-92	5.9	37
248	Systematic investigation of the influence of CdTe QDs size on the toxic interaction with human serum albumin by fluorescence quenching method. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2010**, 76, 93-7	4.4	37
247	Therapeutic potential of phenylethanoid glycosides: A systematic review. *Medicinal Research Reviews*, **2020**, 40, 2605-2649	14.4	37
246	Flavonoids and cell membrane fluidity. *Food Chemistry*, **2010**, 121, 78-84	8.5	36
245	Enhanced yield of oleuropein from olive leaves using ultrasound-assisted extraction. *Food Science and Nutrition*, **2018**, 6, 1128-1137	3.2	36
244	Anthocyanins in purple and blue wheat grains and in resulting bread: quantity, composition, and thermal stability. *International Journal of Food Sciences and Nutrition*, **2015**, 66, 514-9	3.7	35
243	Relevance and Standardization of In Vitro Antioxidant Assays: ABTS, DPPH, and Folin□iocalteu. *Journal of Chemistry*, **2018**, 2018, 1-9	2.3	35
242	Encapsulation of resveratrol into Ca-alginate submicron particles. *Journal of Food Engineering*, **2015** , 167, 196-203	6	34
241	□Synuclein interactions with phospholipid model membranes: Key roles for electrostatic interactions and lipid-bilayer structure. *Biochimica Et Biophysica Acta - Biomembranes*, **2015**, 1848, 2002-12	3.8	33
240	Stability of dietary polyphenols: It□s never too late to mend?. *Food and Chemical Toxicology*, **2018**, 119, 3-5	4.7	33
239	Encapsulation of pantothenic acid into liposomes and into alginate or alginate□ectin microparticles loaded with liposomes. *Journal of Food Engineering*, **2018**, 229, 21-31	6	33
238	Encapsulation of (-)-epigallocatechin gallate into liposomes and into alginate or chitosan microparticles reinforced with liposomes. *Journal of the Science of Food and Agriculture*, **2016**, 96, 4623-32	4.3	33
237	Characterization of ciprofloxacin binding to the linear single- and double-stranded DNA. *Biochimica Et Biophysica Acta Gene Regulatory Mechanisms*, **2003**, 1628, 111-22		33
236	Chemical composition and nutritional function of olive (Olea europaea L.): a review. *Phytochemistry Reviews*, **2018**, 17, 1091-1110	7.7	33
235	Rapid and visual detection of aflatoxin B1 in foodstuffs using aptamer/G-quadruplex DNAzyme probe with low background noise. *Food Chemistry*, **2019**, 271, 581-587	8.5	32

234	Fluorescence resonance energy-transfer affects the determination of the affinity between ligand and proteins obtained by fluorescence quenching method. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2009**, 74, 977-82	4.4	32
233	Haloarchaeal communities in the crystallizers of two adriatic solar salterns. *Canadian Journal of Microbiology*, **2007**, 53, 8-18	3.2	32
232	Encapsulation of non-dewaxed propolis by freeze-drying and spray-drying using gum Arabic, maltodextrin and inulin as coating materials. *Food and Bioproducts Processing*, **2019**, 116, 196-211	4.9	31
231	A comparison of antioxidant and antimicrobial activity between hop leaves and hop cones. *Industrial Crops and Products*, **2015**, 64, 124-134	5.9	31
230	Seasonal dynamics of total flavonoid contents and antioxidant activity of Dryopteris erythrosora. *Food Chemistry*, **2015**, 186, 113-8	8.5	31
229	Binding Citrus flavanones to human serum albumin: effect of structure on affinity. *Molecular Biology Reports*, **2011**, 38, 2257-62	2.8	30
228	Thermodynamic stability of ribonuclease A in alkylurea solutions and preferential solvation changes accompanying its thermal denaturation: a calorimetric and spectroscopic study. *Protein Science*, **1999**, 8, 832-40	6.3	30
227	Studies by UV spectroscopy of thermal denaturation of β-lactoglobulin in urea and alkylurea solutions. *Biophysical Chemistry*, **1993**, 47, 143-151	3.5	30
226	Metabolism of dietary flavonoids in liver microsomes. *Current Drug Metabolism*, **2013**, 14, 381-91	3.5	30
225	Effects of tetramethylpyrazine from Chinese black vinegar on antioxidant and hypolipidemia activities in HepG2 cells. *Food and Chemical Toxicology*, **2017**, 109, 930-940	4.7	29
224	Advantages of techniques to fortify food products with the benefits of fish oil. *Food Research International*, **2020**, 137, 109353	7	29
223	Interaction between dipolar lipid headgroups and charged nanoparticles mediated by water dipoles and ions. *International Journal of Molecular Sciences*, **2013**, 14, 15312-29	6.3	29
222	Thermal Denaturation of Proteins Studied by UV Spectroscopy. *Journal of Chemical Education*, **2000** , 77, 380	2.4	29
221	Characterization and Prebiotic Effect of the Resistant Starch from Purple Sweet Potato. *Molecules*, **2016**, 21,	4.8	29
220	Functionalization of Polyethylene (PE) and Polypropylene (PP) Material Using Chitosan Nanoparticles with Incorporated Resveratrol as Potential Active Packaging. *Materials*, **2019**, 12,	3.5	28
219	Influence of nanoparticle-membrane electrostatic interactions on membrane fluidity and bending elasticity. *Chemistry and Physics of Lipids*, **2014**, 178, 52-62	3.7	28
218	Flavonoids, Antioxidant Potential, and Acetylcholinesterase Inhibition Activity of the Extracts from the Gametophyte and Archegoniophore of Marchantia polymorpha L. *Molecules*, **2016**, 21, 360	4.8	28
217	Annona species (Annonaceae): a rich source of potential antitumor agents?. *Annals of the New York Academy of Sciences*, **2017**, 1398, 30-36	6.5	27

216	Are by-products from beeswax recycling process a new promising source of bioactive compounds with biomedical properties?. *Food and Chemical Toxicology*, **2018**, 112, 126-133	4.7	27
215	Molecular property-binding affinity relationship of flavonoids for common rat plasma proteins in vitro. *Biochimie*, **2011**, 93, 134-40	4.6	27
214	Characterization of a novel high-pH-tolerant laccase-like multicopper oxidase and its sequence diversity in Thioalkalivibrio sp. *Applied Microbiology and Biotechnology*, **2015**, 99, 9987-99	5.7	26
213	Hepatoprotective activity of Ganoderma lucidum triterpenoids in alcohol-induced liver injury in mice, an iTRAQ-based proteomic analysis. *Food Chemistry*, **2019**, 271, 148-156	8.5	26
212	Metabolite characterization of powdered fruits and leaves from Adansonia digitata L. (baobab): A multi-methodological approach. *Food Chemistry*, **2019**, 272, 93-108	8.5	26
211	Bilayer pH-sensitive colorimetric films with light-blocking ability and electrochemical writing property: Application in monitoring crucian spoilage in smart packaging. *Food Chemistry*, **2021**, 336, 127634	8.5	26
210	Resveratrol-loaded liposomes: Interaction of resveratrol with phospholipids. *European Journal of Lipid Science and Technology*, **2015**, 117, 1615-1626	3	25
209	Stereoselective interactions of lactic acid enantiomers with HSA: Spectroscopy and docking application. *Food Chemistry*, **2019**, 270, 429-435	8.5	25
208	Correlation of basic oil quality indices and electrical properties of model vegetable oil systems. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 11355-62	5.7	25
207	Non-covalent interaction of dietary polyphenols with total plasma proteins of type II diabetes: molecular structure/property-affinity relationships. *Integrative Biology (United Kingdom)*, **2011**, 3, 1087-94	3.7	25
206	Optimization of the culture conditions for the production of a bacteriocin from halophilic archaeon Sech7a. *Preparative Biochemistry and Biotechnology*, **2008**, 38, 229-45	2.4	25
205	Screening for natural and derived bio-active compounds in preclinical and clinical studies: One of the frontlines of fighting the coronaviruses pandemic. *Phytomedicine*, **2021**, 85, 153311	6.5	25
204	The anticonvulsant and anti-plasmid conjugation potential of Thymus vulgaris chemistry: An in vivo murine and in vitro study. *Food and Chemical Toxicology*, **2018**, 120, 472-478	4.7	24
203	Anti-diabetic effects of natural antioxidants from fruits. *Trends in Food Science and Technology*, **2020**, 117, 3-3	15.3	24
202	Cardenolides: Insights from chemical structure and pharmacological utility. *Pharmacological Research*, **2019**, 141, 123-175	10.2	24
201	A comprehensive review of agrimoniin. *Annals of the New York Academy of Sciences*, **2017**, 1401, 166-180	6.5	23
200	Stability of diether C(25,25) liposomes from the hyperthermophilic archaeon Aeropyrum pernix K1. *Chemistry and Physics of Lipids*, **2011**, 164, 236-45	3.7	23
199	Effect of Hydrogenation on Ring C of Flavonols on Their Affinity for Bovine Serum Albumin. *Journal of Solution Chemistry*, **2010**, 39, 533-542	1.8	23

198	Structural properties of archaeal lipid bilayers: small-angle X-ray scattering and molecular dynamics simulation study. *Langmuir*, **2014**, 30, 8308-15	4	22
197	Supramolecular formulation of nitidine chloride can alleviate its hepatotoxicity and improve its anticancer activity. *Food and Chemical Toxicology*, **2017**, 109, 923-929	4.7	21
196	Contribution of SO2 to antioxidant potential of white wine. *Food Chemistry*, **2015**, 174, 147-53	8.5	21
195	Hepatoprotective effects of raspberry (Rubus coreanus Miq.) seed oil and its major constituents. *Food and Chemical Toxicology*, **2017**, 110, 418-424	4.7	21
194	Solvation of beta-lactoglobulin in alkylurea solutions. *Biophysical Chemistry*, **1992**, 42, 283-90	3.5	21
193	Inhibitory effect of the extract from Sonchus olearleu on the formation of carcinogenic heterocyclic aromatic amines during the pork cooking. *Food and Chemical Toxicology*, **2019**, 129, 138-143	4.7	20
192	Influence of seasonal variation on phenolic content and in vitro antioxidant activity of Secondatia floribunda A. DC. (Apocynaceae). *Food Chemistry*, **2020**, 315, 126277	8.5	20
191	Antioxidant and proapoptotic effects of anthocyanins from bilberry extract in rats exposed to hepatotoxic effects of carbon tetrachloride. *Life Sciences*, **2016**, 157, 168-177	6.8	20
190	Phytochemicals in Food and Nutrition. *Critical Reviews in Food Science and Nutrition*, **2016**, 56 Suppl 1, S1-3	11.5	20
189	Protective effects of anthocyanins from bilberry extract in rats exposed to nephrotoxic effects of carbon tetrachloride. *Chemico-Biological Interactions*, **2019**, 304, 61-72	5	20
188	Sonchus oleraceus Linn protects against LPS-induced sepsis and inhibits inflammatory responses in RAW264.7 cells. *Journal of Ethnopharmacology*, **2019**, 236, 63-69	5	19
187	Denaturation behavior of alpha-chymotrypsinogen A in urea and alkylurea solutions: fluorescence studies. *The Protein Journal*, **1994**, 13, 323-31		19
186	Antidepressive effects of a chemically characterized maqui berry extract (Aristotelia chilensis (molina) stuntz) in a mouse model of Post-stroke depression. *Food and Chemical Toxicology*, **2019**, 129, 434-443	4.7	18
185	Combined effects of berberine and evodiamine on colorectal cancer cells and cardiomyocytes in vitro. *European Journal of Pharmacology*, **2020**, 875, 173031	5.3	18
184	Thermotropic phase behaviour of mixed liposomes of archaeal diether and conventional diester lipids. *Journal of Thermal Analysis and Calorimetry*, **2011**, 106, 255-260	4.1	18
183	Assessing lipid coating of the human oral cavity after ingestion of fatty foods. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 507-11	5.7	18
182	Interaction of 3-alkylpyridinium polymers from the sea sponge Reniera sarai with insect acetylcholinesterase. *The Protein Journal*, **1999**, 18, 251-7		18
181	The Methodology Applied in DPPH, ABTS and Folin-Ciocalteau Assays Has a Large Influence on the Determined Antioxidant Potential. *Acta Chimica Slovenica*, **2017**, 64, 491-499	1.9	18

180	Anthocyanins, Vibrant Color Pigments, and Their Role in Skin Cancer Prevention. *Biomedicines*, **2020**, 8,	4.8	18
179	C-type starches and their derivatives: structure and function. *Annals of the New York Academy of Sciences*, **2017**, 1398, 47-61	6.5	17
178	Kaempferol and quercetin interactions with model lipid membranes. *Food Research International*, **2015**, 71, 146-154	7	17
177	Structural characterization of liposomes made of diether archaeal lipids and dipalmitoyl-L-phosphatidylcholine. *Biophysical Chemistry*, **2011**, 158, 150-6	3.5	17
176	Effects of selected essential oils on the growth and production of ochratoxin A by Penicillium verrucosum. *Arhiv Za Higijenu Rada I Toksikologiju*, **2014**, 65, 199-208	1.7	16
175	Optimization of growth for the hyperthermophilic archaeon Aeropyrum pernix on a small-batch scale. *Canadian Journal of Microbiology*, **2005**, 51, 805-9	3.2	16
174	Investigation of fluorescence properties of cyanidin and cyanidin 3-o-glucopyranoside. *Hemijska Industrija*, **2015**, 69, 155-163	0.6	16
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2	Tea Catechins **2021**, 929-974		
1	Thermally Induced Transitions of d(G4T4G3) Quadruplexes Can Be Described as Kinetically Driven Processes. *Life*, **2022**, 12, 825	3	