

Natasa Poklar Ulrih

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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 | Dietary proanthocyanidins on gastrointestinal health and the interactions with gut microbiota.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-24 | 11.5 | 3 |
| 340 | Simultaneous determination of ten nucleosides and bases in Ganoderma by micellar electrokinetic chromatography. <i>Food Science and Human Wellness</i> , 2022 , 11, 263-268 | 8.3 | 0 |
| 339 | Cellular antioxidant potential and inhibition of foodborne pathogens by a sesquiterpene ilimaquinone in cold stored ground chicken and under temperature-abuse condition. <i>Food Chemistry</i> , 2022 , 373, 131392 | 8.5 | 0 |
| 338 | Investigation of new products of quercetin formed in boiling water via UPLC-Q-TOF-MS-MS analysis.. <i>Food Chemistry</i> , 2022 , 386, 132747 | 8.5 | 2 |
| 337 | Recent advances in the biosynthesis, structure-activity relationships, formulations, pharmacology, and clinical trials of fisetin. <i>EFood</i> , 2022 , 3, | 1.9 | 3 |
| 336 | Thermally Induced Transitions of d(G4T4G3) Quadruplexes Can Be Described as Kinetically Driven Processes. <i>Life</i> , 2022 , 12, 825 | 3 | |
| 335 | Extremophilic Microorganisms in Central Europe. <i>Microorganisms</i> , 2021 , 9, | 4.9 | 2 |
| 334 | Inhibition of the SARS-CoV-2 3CL main protease by plant polyphenols. <i>Food Chemistry</i> , 2021 , 131594 | 8.5 | 13 |
| 333 | Effects of Pterostilbene on Diabetes, Liver Steatosis and Serum Lipids. <i>Current Medicinal Chemistry</i> , 2021 , 28, 238-252 | 4.3 | 14 |
| 332 | Diverse Mechanisms of Antimicrobial Activities of Lactoferrins, Lactoferricins, and Other Lactoferrin-Derived Peptides. <i>International Journal of Molecular Sciences</i> , 2021 , 22, | 6.3 | 10 |
| 331 | Ginseng: A bibliometric analysis of 40-year journey of global clinical trials.. <i>Journal of Advanced Research</i> , 2021 , 34, 187-197 | 13 | 3 |
| 330 | The possible mechanism of the protective effect of a sulfated polysaccharide from Gracilaria Lemaneiformis against colitis induced by dextran sulfate sodium in mice. <i>Food and Chemical Toxicology</i> , 2021 , 149, 112001 | 4.7 | 16 |
| 329 | Tribulus terrestris and female reproductive system health: A comprehensive review. <i>Phytomedicine</i> , 2021 , 84, 153462 | 6.5 | 1 |
| 328 | Cyanobacteria-From the Oceans to the Potential Biotechnological and Biomedical Applications. <i>Marine Drugs</i> , 2021 , 19, | 6 | 11 |
| 327 | Probiotics in the dairy industry-Advances and opportunities. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 3937-3982 | 16.4 | 16 |
| 326 | Difference in the Attitude of Students and Employees of the University of Ljubljana towards Work from Home and Online Education: Lessons from COVID-19 Pandemic. <i>Sustainability</i> , 2021 , 13, 5118 | 3.6 | 12 |
| 325 | Waste streams in onion production: Bioactive compounds, quercetin and use of antimicrobial and antioxidative properties. <i>Waste Management</i> , 2021 , 126, 476-486 | 8.6 | 5 |

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| 324 | Hyperoside attenuates non-alcoholic fatty liver disease in rats via cholesterol metabolism and bile acid metabolism.. <i>Journal of Advanced Research</i> , 2021 , 34, 109-122 | 13 | 6 |
| 323 | Discovery of the bioactive peptides secreted by Bifidobacterium using integrated MCX coupled with LC-MS and feature-based molecular networking. <i>Food Chemistry</i> , 2021 , 347, 129008 | 8.5 | 8 |
| 322 | Basic Methods for Preparation of Liposomes and Studying Their Interactions with Different Compounds, with the Emphasis on Polyphenols. <i>International Journal of Molecular Sciences</i> , 2021 , 22, | 6.3 | 7 |
| 321 | Bilayer pH-sensitive colorimetric films with light-blocking ability and electrochemical writing property: Application in monitoring crucian spoilage in smart packaging. <i>Food Chemistry</i> , 2021 , 336, 127634 | 8.5 | 26 |
| 320 | Polyphenol-rich extract of Zhenjiang aromatic vinegar ameliorates high glucose-induced insulin resistance by regulating JNK-IRS-1 and PI3K/Akt signaling pathways. <i>Food Chemistry</i> , 2021 , 335, 127513 | 8.5 | 11 |
| 319 | Screening for natural and derived bio-active compounds in preclinical and clinical studies: One of the frontlines of fighting the coronaviruses pandemic. <i>Phytomedicine</i> , 2021 , 85, 153311 | 6.5 | 25 |
| 318 | Liposomal Encapsulation of Oleuropein and an Olive Leaf Extract: Molecular Interactions, Antioxidant Effects and Applications in Model Food Systems. <i>Food Biophysics</i> , 2021 , 16, 84-97 | 3.2 | 11 |
| 317 | Polymers and protein-associated vesicles for the microencapsulation of anthocyanins from grape skins used for food applications. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 2676-2686 | 4.3 | 3 |
| 316 | Exploring natural products-based cancer therapeutics derived from egyptian flora. <i>Journal of Ethnopharmacology</i> , 2021 , 269, 113626 | 5 | 8 |
| 315 | Polyphenols and neurodegenerative diseases: focus on neuronal regeneration. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-16 | 11.5 | 8 |
| 314 | An analysis of electrophilic aromatic substitution: a "complex approach". <i>Physical Chemistry Chemical Physics</i> , 2021 , 23, 5051-5068 | 3.6 | 4 |
| 313 | Coumaric and Cinnamic Acids in Food 2021 , 1105-1143 | | |
| 312 | Tea Catechins 2021 , 929-974 | | |
| 311 | Stabilisation of Lutein and Lutein Esters with Polyoxyethylene Sorbitan Monooleate, Medium-Chain Triglyceride Oil and Lecithin. <i>Foods</i> , 2021 , 10, | 4.9 | 3 |
| 310 | Assessment of Glyphosate Impact on the Agrofood Ecosystem. <i>Plants</i> , 2021 , 10, | 4.5 | 5 |
| 309 | Pharmacological properties, therapeutic potential, and legal status of Cannabis sativa L.: An overview. <i>Phytotherapy Research</i> , 2021 , 35, 6010-6029 | 6.7 | 13 |
| 308 | Partners in crime: The Lewis Y antigen and fucosyltransferase IV in Helicobacter pylori-induced gastric cancer. <i>Pharmacology & Therapeutics</i> , 2021 , 107994 | 13.9 | 2 |
| 307 | Anticancer effects of asiatic acid against doxorubicin-resistant breast cancer cells via an AMPK-dependent pathway in vitro. <i>Phytomedicine</i> , 2021 , 92, 153737 | 6.5 | 4 |

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| 306 | Influence of pH on color variation and stability of cyanidin and cyanidin 3-O- β -glucopyranoside in aqueous solution. <i>CYTA - Journal of Food</i> , 2021 , 19, 174-182 | 2.3 | 0 |
| 305 | Flavonoid C-Glycosides in Diets 2021 , 117-153 | | 1 |
| 304 | Polysaccharide Hydrogels for the Protection of Dairy-Related Microorganisms in Adverse Environmental Conditions.. <i>Molecules</i> , 2021 , 26, | 4.8 | 1 |
| 303 | Advance on the absorption, metabolism, and efficacy exertion of quercetin and its important derivatives. <i>Food Frontiers</i> , 2020 , 1, 420-434 | 4.2 | 10 |
| 302 | Accumulation of Agmatine, Spermidine, and Spermine in Sprouts and Microgreens of Alfalfa, Fenugreek, Lentil, and Daikon Radish. <i>Foods</i> , 2020 , 9, | 4.9 | 3 |
| 301 | The algal polysaccharide ulvan suppresses growth of hepatoma cells. <i>Food Frontiers</i> , 2020 , 1, 83-101 | 4.2 | 11 |
| 300 | In Vitro Comparison of the Bioactivities of Japanese and Bohemian Knotweed Ethanol Extracts. <i>Foods</i> , 2020 , 9, | 4.9 | 3 |
| 299 | Investigation of new products and reaction kinetics for myricetin in DMEM via an in situ UPLC-MS/MS analysis. <i>Food Frontiers</i> , 2020 , 1, 243-252 | 4.2 | 9 |
| 298 | Advantages of techniques to fortify food products with the benefits of fish oil. <i>Food Research International</i> , 2020 , 137, 109353 | 7 | 29 |
| 297 | Formulation and Characterization of Solid Lipid Nanoparticles Loading RF22-c, a Potent and Selective 5-LO Inhibitor, in a Monocrotaline-Induced Model of Pulmonary Hypertension. <i>Frontiers in Pharmacology</i> , 2020 , 11, 83 | 5.6 | 6 |
| 296 | Tea Catechins 2020 , 1-46 | | 2 |
| 295 | Dietary polyphenols as antidiabetic agents: Advances and opportunities. <i>Food Frontiers</i> , 2020 , 1, 18-44 | 4.2 | 68 |
| 294 | An Overview of Crucial Dietary Substances and Their Modes of Action for Prevention of Neurodegenerative Diseases. <i>Cells</i> , 2020 , 9, | 7.9 | 9 |
| 293 | Interaction of dietary polyphenols and gut microbiota: Microbial metabolism of polyphenols, influence on the gut microbiota, and implications on host health. <i>Food Frontiers</i> , 2020 , 1, 109-133 | 4.2 | 74 |
| 292 | Preventive potential and mechanism of dietary polyphenols on the formation of heterocyclic aromatic amines. <i>Food Frontiers</i> , 2020 , 1, 134-151 | 4.2 | 7 |
| 291 | Chiroptical Sensing: A Conceptual Introduction. <i>Sensors</i> , 2020 , 20, | 3.8 | 10 |
| 290 | Electrical admittance and dielectric properties of whipping cream. <i>Journal of Food Engineering</i> , 2020 , 278, 109942 | 6 | 3 |
| 289 | Combined effects of berberine and evodiamine on colorectal cancer cells and cardiomyocytes in vitro. <i>European Journal of Pharmacology</i> , 2020 , 875, 173031 | 5.3 | 18 |

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| 288 | Fabrication of Ligusticum chuanxiong polylactic acid microspheres: A promising way to enhance the hepatoprotective effect on bioactive ingredients. <i>Food Chemistry</i> , 2020 , 317, 126377 | 8.5 | 7 |
| 287 | Thermal protection and pH-gated release of folic acid in microparticles and nanoparticles for food fortification. <i>Food and Function</i> , 2020 , 11, 1467-1477 | 6.1 | 8 |
| 286 | Influence of seasonal variation on phenolic content and in vitro antioxidant activity of <i>Secondatia floribunda</i> A. DC. (Apocynaceae). <i>Food Chemistry</i> , 2020 , 315, 126277 | 8.5 | 20 |
| 285 | Optimization of espresso coffee extraction through variation of particle sizes, perforated disk height and filter basket aimed at lowering the amount of ground coffee used. <i>Food Chemistry</i> , 2020 , 314, 126220 | 8.5 | 11 |
| 284 | In vitro evaluation of digestive enzyme inhibition and antioxidant effects of naked oat phenolic acid compound (OPC). <i>International Journal of Food Science and Technology</i> , 2020 , 55, 2531-2540 | 3.8 | 12 |
| 283 | Part II. Influence of trans-resveratrol addition on the sensory properties of Blaufränkisch red wine. <i>Food and Chemical Toxicology</i> , 2020 , 137, 111124 | 4.7 | 0 |
| 282 | Part I. Polyphenols composition and antioxidant potential during Blaufränkisch grape maceration and red wine maturation, and the effects of trans-resveratrol addition. <i>Food and Chemical Toxicology</i> , 2020 , 137, 111122 | 4.7 | 6 |
| 281 | Nanotechnologies in Food Science: Applications, Recent Trends, and Future Perspectives. <i>Nano-Micro Letters</i> , 2020 , 12, 45 | 19.5 | 138 |
| 280 | Enhanced Yield of Bioactivities from Onion (L.) Skin and Their Antioxidant and Anti-Amylase Activities. <i>International Journal of Molecular Sciences</i> , 2020 , 21, | 6.3 | 12 |
| 279 | Tea Catechins 2020 , 1-46 | | 0 |
| 278 | Life under Extreme Conditions: <i>Aeropyrum pernix</i> and Pernisine. <i>EFood</i> , 2020 , 1, 196 | 1.9 | |
| 277 | Advances in the Propolis Chemical Composition between 2013 and 2018: A Review. <i>EFood</i> , 2020 , 1, 24 | 1.9 | 14 |
| 276 | Effects of Dietary Interventions on Gut Microbiota in Humans and the Possible Impacts of Foods on Patients Responses to Cancer Immunotherapy. <i>EFood</i> , 2020 , 1, 279-287 | 1.9 | 5 |
| 275 | Black Raspberries Suppress Colorectal Cancer by Enhancing Smad4 Expression in Colonic Epithelium and Natural Killer Cells. <i>Frontiers in Immunology</i> , 2020 , 11, 570683 | 8.4 | 4 |
| 274 | Coumaric and Cinnamic Acids in Food 2020 , 1-40 | | 1 |
| 273 | Folium nelumbinis (Lotus leaf) volatile-rich fraction and its mechanisms of action against melanogenesis in B16 cells. <i>Food Chemistry</i> , 2020 , 330, 127030 | 8.5 | 8 |
| 272 | Microbiota in vitro modulated with polyphenols shows decreased colonization resistance against <i>Clostridioides difficile</i> but can neutralize cytotoxicity. <i>Scientific Reports</i> , 2020 , 10, 8358 | 4.9 | 3 |
| 271 | Flavonols with a catechol or pyrogallol substitution pattern on ring B readily form stable dimers in phosphate buffered saline at four degrees celsius. <i>Food Chemistry</i> , 2020 , 311, 125902 | 8.5 | 14 |

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| 270 | Tea Catechins 2020 , 1-46 | | 0 |
| 269 | Advances on Natural Polyphenols as Anticancer Agents for Skin Cancer. <i>Pharmacological Research</i> , 2020 , 151, 104584 | 10.2 | 84 |
| 268 | In vitro intestinal transport and anti-inflammatory properties of ideain across Caco-2 transwell model. <i>Floterapi</i> , 2020 , 146, 104723 | 3.2 | 3 |
| 267 | Mustard Seed: Phenolic Composition and Effects on Lipid Oxidation in Oil, Oil-in-Water Emulsion and Oleogel. <i>Industrial Crops and Products</i> , 2020 , 156, 112851 | 5.9 | 4 |
| 266 | Isolation, Identification, and Immunomodulatory Effect of a Peptide from Protein Hydrolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 12259-12270 | 5.7 | 4 |
| 265 | Transplanting fecal material from wild-type mice fed black raspberries alters the immune system of recipient mice. <i>Food Frontiers</i> , 2020 , 1, 253-259 | 4.2 | 3 |
| 264 | Anti-diabetic effects of natural antioxidants from fruits. <i>Trends in Food Science and Technology</i> , 2020 , 117, 3-3 | 15.3 | 24 |
| 263 | Dielectric Properties and Dipole Moment of Edible Oils Subjected to Frying Thermal Treatment. <i>Foods</i> , 2020 , 9, | 4.9 | 6 |
| 262 | Organizing international conferences: What I have experienced and what are the future challenges?. <i>Food Frontiers</i> , 2020 , 1, 352-352 | 4.2 | 0 |
| 261 | Characterisation of Lactoferrin Isolated from Acid Whey Using Pilot-Scale Monolithic Ion-Exchange Chromatography. <i>Processes</i> , 2020 , 8, 804 | 2.9 | 8 |
| 260 | Periplasmic production of pernisine in Escherichia coli and determinants for its high thermostability. <i>Applied Microbiology and Biotechnology</i> , 2020 , 104, 7867-7878 | 5.7 | |
| 259 | Therapeutic potential of phenylethanoid glycosides: A systematic review. <i>Medicinal Research Reviews</i> , 2020 , 40, 2605-2649 | 14.4 | 37 |
| 258 | New insights into Citrus genus: From ancient fruits to new hybrids. <i>Food Frontiers</i> , 2020 , 1, 305-328 | 4.2 | 6 |
| 257 | Propolis flavonoids and terpenes, and their interactions with model lipid membranes: a review. <i>Advances in Biomembranes and Lipid Self-Assembly</i> , 2020 , 25-52 | 1 | 3 |
| 256 | Two-Layer Functional Coatings of Chitosan Particles with Embedded Catechin and Pomegranate Extracts for Potential Active Packaging. <i>Polymers</i> , 2020 , 12, | 4.5 | 10 |
| 255 | Anthocyanins, Vibrant Color Pigments, and Their Role in Skin Cancer Prevention. <i>Biomedicines</i> , 2020 , 8, | 4.8 | 18 |
| 254 | Flavonoid biosynthetic pathways in plants: Versatile targets for metabolic engineering. <i>Biotechnology Advances</i> , 2020 , 38, 107316 | 17.8 | 121 |
| 253 | Inhibition of resveratrol glucosides (REs) on advanced glycation endproducts (AGEs) formation: inhibitory mechanism and structure-activity relationship. <i>Natural Product Research</i> , 2020 , 34, 2490-2494 | 2.3 | 8 |

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| 252 | Anti-cancer effects of polyphenols via targeting p53 signaling pathway: updates and future directions. <i>Biotechnology Advances</i> , 2020 , 38, 107385 | 17.8 | 52 |
| 251 | Preparation of β -glucan and antioxidant-rich fractions by stone milling of hull-less barley. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 681-689 | 3.8 | 2 |
| 250 | Advances on application of fenugreek seeds as functional foods: Pharmacology, clinical application, products, patents and market. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 2342-2352 | 11.5 | 13 |
| 249 | Targeting NF- κ B signaling pathway in cancer by dietary polyphenols. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 2790-2800 | 11.5 | 39 |
| 248 | Characterization of Algae Dietary Supplements Using Antioxidative Potential, Elemental Composition, and Stable Isotopes Approach. <i>Frontiers in Nutrition</i> , 2020 , 7, 618503 | 6.2 | 3 |
| 247 | Contribution of headgroup and chain length of glycerophospholipids to thermal stability and permeability of liposomes loaded with calcein. <i>Chemistry and Physics of Lipids</i> , 2019 , 225, 104807 | 3.7 | 3 |
| 246 | Anthocyanins Protect Hepatocytes against CCl ₄ -Induced Acute Liver Injury in Rats by Inhibiting Pro-inflammatory mediators, Polyamine Catabolism, Lipocalin-2, and Excessive Proliferation of Kupffer Cells. <i>Antioxidants</i> , 2019 , 8, | 7.1 | 14 |
| 245 | Seeds, fermented foods, and agricultural by-products as sources of plant-derived antibacterial peptides. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, S162-S177 | 11.5 | 15 |
| 244 | Nano-hydrogels of alginate for encapsulation of food ingredients 2019 , 335-380 | | 0 |
| 243 | Encapsulation of non-dewaxed propolis by freeze-drying and spray-drying using gum Arabic, maltodextrin and inulin as coating materials. <i>Food and Bioprocess Processing</i> , 2019 , 116, 196-211 | 4.9 | 31 |
| 242 | Compound K producing from the enzymatic conversion of gypenoside by naringinase. <i>Food and Chemical Toxicology</i> , 2019 , 130, 253-261 | 4.7 | 8 |
| 241 | Inhibitory effect of the extract from <i>Sonchus oleraceus</i> on the formation of carcinogenic heterocyclic aromatic amines during the pork cooking. <i>Food and Chemical Toxicology</i> , 2019 , 129, 138-143 | 4.7 | 20 |
| 240 | Antidepressive effects of a chemically characterized maqui berry extract (<i>Aristotelia chilensis</i> (molina) stuntz) in a mouse model of Post-stroke depression. <i>Food and Chemical Toxicology</i> , 2019 , 129, 434-443 | 4.7 | 18 |
| 239 | Comparative analysis of chemical composition, antioxidant and anti-proliferative activities of Italian <i>Vitis vinifera</i> by-products for a sustainable agro-industry. <i>Food and Chemical Toxicology</i> , 2019 , 127, 127-134 | 4.7 | 14 |
| 238 | Peptides derived from food sources: Antioxidative activities and interactions with model lipid membranes. <i>Food Chemistry</i> , 2019 , 287, 324-332 | 8.5 | 9 |
| 237 | Report of the 3rd International Symposium on Phytochemicals in Medicine and Food (August 25-30th, 2018, Kunming, China). <i>Food Chemistry</i> , 2019 , 289, 671-672 | 8.5 | |
| 236 | The anti-inflammatory potential of <i>Portulaca oleracea</i> L. (purslane) extract by partial suppression on NF- κ B and MAPK activation. <i>Food Chemistry</i> , 2019 , 290, 239-245 | 8.5 | 39 |
| 235 | <i>Sonchus oleraceus</i> Linn protects against LPS-induced sepsis and inhibits inflammatory responses in RAW264.7 cells. <i>Journal of Ethnopharmacology</i> , 2019 , 236, 63-69 | 5 | 19 |

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| 234 | Sinapic Acid and its Derivatives Increase Oxidative Stability in Different Model Lipid Systems. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1800326 | 3 | 15 |
| 233 | pH-induced structural forms of cyanidin and cyanidin 3-O- β -glucopyranoside. <i>Dyes and Pigments</i> , 2019 , 165, 71-80 | 4.6 | 7 |
| 232 | Rapid and visual detection of aflatoxin B1 in foodstuffs using aptamer/G-quadruplex DNAzyme probe with low background noise. <i>Food Chemistry</i> , 2019 , 271, 581-587 | 8.5 | 32 |
| 231 | Hepatoprotective activity of Ganoderma lucidum triterpenoids in alcohol-induced liver injury in mice, an iTRAQ-based proteomic analysis. <i>Food Chemistry</i> , 2019 , 271, 148-156 | 8.5 | 26 |
| 230 | Identification and characterization of antioxidant peptides from hydrolysate of blue-spotted stingray and their stability against thermal, pH and simulated gastrointestinal digestion treatments. <i>Food Chemistry</i> , 2019 , 271, 614-622 | 8.5 | 52 |
| 229 | Stereoselective interactions of lactic acid enantiomers with HSA: Spectroscopy and docking application. <i>Food Chemistry</i> , 2019 , 270, 429-435 | 8.5 | 25 |
| 228 | Plasma protein binding of dietary polyphenols to human serum albumin: A high performance affinity chromatography approach. <i>Food Chemistry</i> , 2019 , 270, 257-263 | 8.5 | 43 |
| 227 | The influences of thermal processing on phytochemicals and possible routes to the discovery of new phytochemical conjugates. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 947-952 | 11.5 | 5 |
| 226 | Metabolite characterization of powdered fruits and leaves from Adansonia digitata L. (baobab): A multi-methodological approach. <i>Food Chemistry</i> , 2019 , 272, 93-108 | 8.5 | 26 |
| 225 | A review of microencapsulation methods for food antioxidants: Principles, advantages, drawbacks and applications. <i>Food Chemistry</i> , 2019 , 272, 494-506 | 8.5 | 195 |
| 224 | Dietary polyphenols and type 2 diabetes: Human Study and Clinical Trial. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 3371-3379 | 11.5 | 128 |
| 223 | Effect of gentisic acid on the structural-functional properties of liposomes incorporating β -sitosterol. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019 , 183, 110422 | 6 | 6 |
| 222 | (Pers.): Food and Medicinal Plant with Potential In Vitro and In Vivo Anti-Cancer Activities. <i>Molecules</i> , 2019 , 24, | 4.8 | 8 |
| 221 | Functionalization of Polyethylene (PE) and Polypropylene (PP) Material Using Chitosan Nanoparticles with Incorporated Resveratrol as Potential Active Packaging. <i>Materials</i> , 2019 , 12, | 3.5 | 28 |
| 220 | Extracellular production of the engineered thermostable protease pennisine from <i>Aeropyrum perrini</i> K1 in <i>Streptomyces rimosus</i> . <i>Microbial Cell Factories</i> , 2019 , 18, 196 | 6.4 | 3 |
| 219 | Effect of cultivar and fertilization on garlic yield and allicin content in bulbs at harvest and during storage. <i>Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2019 , 43, 414-429 | 2.2 | 9 |
| 218 | An Integrated Characterization of Jujube (Mill.) Grown in the North Adriatic Region. <i>Food Technology and Biotechnology</i> , 2019 , 57, 17-28 | 2.1 | 2 |
| 217 | Advances in the Tyrosinase Inhibitors from Plant Source. <i>Current Medicinal Chemistry</i> , 2019 , 26, 3279-3299 | 4.3 | 14 |

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| 216 | In-silico Subtractive Proteomic Analysis Approach for Therapeutic Targets in MDR Salmonella enterica subsp. enterica serovar Typhi str. CT18. <i>Current Topics in Medicinal Chemistry</i> , 2019 , 19, 2708-2717 | 3 | 3 |
| 215 | Protective effects of anthocyanins from bilberry extract in rats exposed to nephrotoxic effects of carbon tetrachloride. <i>Chemico-Biological Interactions</i> , 2019 , 304, 61-72 | 5 | 20 |
| 214 | A multidirectional investigation of stem bark extracts of four African plants: HPLC-MS/MS profiling and biological potentials. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2019 , 168, 217-224 | 3.5 | 8 |
| 213 | White Hop Shoot Production in Slovenia: Total Phenolic, Microelement and Pesticide Residue Content in Five Commercial Cultivars. <i>Food Technology and Biotechnology</i> , 2019 , 57, 525-534 | 2.1 | 5 |
| 212 | Computational design and characterization of nanobody-derived peptides that stabilize the active conformation of the β adrenergic receptor (β AR). <i>Scientific Reports</i> , 2019 , 9, 16555 | 4.9 | 7 |
| 211 | Proof of concept web application for understanding the energetic basis of oligonucleotide unfolding.. <i>RSC Advances</i> , 2019 , 9, 41453-41461 | 3.7 | |
| 210 | Cardenolides: Insights from chemical structure and pharmacological utility. <i>Pharmacological Research</i> , 2019 , 141, 123-175 | 10.2 | 24 |
| 209 | Antioxidant and cytoprotective activities of an ancient Mediterranean citrus (<i>Citrus lumia</i> Risso) albedo extract: Microscopic observations and polyphenol characterization. <i>Food Chemistry</i> , 2019 , 279, 347-355 | 8.5 | 38 |
| 208 | Relevance of functional foods in the Mediterranean diet: the role of olive oil, berries and honey in the prevention of cancer and cardiovascular diseases. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 893-920 | 11.5 | 85 |
| 207 | Rhodiola species: A comprehensive review of traditional use, phytochemistry, pharmacology, toxicity, and clinical study. <i>Medicinal Research Reviews</i> , 2019 , 39, 1779-1850 | 14.4 | 53 |
| 206 | Inhibitory effects of anthocyanins on α -glucosidase activity. <i>Journal of Berry Research</i> , 2019 , 9, 109-123 | 2 | 3 |
| 205 | Inhibition of copper-induced lipid peroxidation by sinapic acid and its derivatives in correlation to their effect on the membrane structural properties. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2019 , 1861, 1-8 | 3.8 | 11 |
| 204 | Regulation of glucose metabolism by bioactive phytochemicals for the management of type 2 diabetes mellitus. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 830-847 | 11.5 | 73 |
| 203 | Benefits of multiple micronutrient supplementation in heart failure: A comprehensive review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 965-981 | 11.5 | 11 |
| 202 | Cholesterol Enriched Archaeosomes as a Molecular System for Studying Interactions of Cholesterol-Dependent Cytolysins with Membranes. <i>Journal of Membrane Biology</i> , 2018 , 251, 491-505 | 2.3 | 2 |
| 201 | Stability of dietary polyphenols: It's never too late to mend?. <i>Food and Chemical Toxicology</i> , 2018 , 119, 3-5 | 4.7 | 33 |
| 200 | Simultaneous determination of four sesame lignans and conversion in Monascus aged vinegar using HPLC method. <i>Food Chemistry</i> , 2018 , 256, 133-139 | 8.5 | 10 |
| 199 | Evidence and prospective of plant derived flavonoids as antiplatelet agents: Strong candidates to be drugs of future. <i>Food and Chemical Toxicology</i> , 2018 , 119, 355-367 | 4.7 | 43 |

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| 198 | Are by-products from beeswax recycling process a new promising source of bioactive compounds with biomedical properties?. <i>Food and Chemical Toxicology</i> , 2018 , 112, 126-133 | 4.7 | 27 |
| 197 | Regulatory Efficacy of Brown Seaweed <i>Lessonia nigrescens</i> Extract on the Gene Expression Profile and Intestinal Microflora in Type 2 Diabetic Mice. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, 17007-30 | 5.8 | 41 |
| 196 | Effects of paper containing 1-MCP postharvest treatment on the disassembly of cell wall polysaccharides and softening in Younai plum fruit during storage. <i>Food Chemistry</i> , 2018 , 264, 1-8 | 8.5 | 60 |
| 195 | 4-Mercaptophenylboronic acid-modified spirally-curved mesoporous silica nanofibers coupled with ultra performance liquid chromatography-mass spectrometry for determination of brassinosteroids in plants. <i>Food Chemistry</i> , 2018 , 263, 51-58 | 8.5 | 8 |
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| 47 | Green, yellow and red emitting CdTe QDs decreased the affinities of apigenin and luteolin for human serum albumin in vitro. <i>Journal of Hazardous Materials</i> , 2010 , 182, 696-703 | 12.8 | 51 |
| 46 | Dipole moment and self-association of cyclohexylsulfamic acid in 1,4-dioxane solution at 298.15 K. <i>Monatshefte Für Chemie</i> , 2010 , 141, 23-30 | 1.4 | 1 |
| 45 | Osmotic coefficients of aqueous solutions of potassium acesulfame, sodium saccharin, and ammonium and tetramethylammonium cyclohexylsulfamates at the freezing point of solutions. <i>Monatshefte Für Chemie</i> , 2010 , 141, 149-155 | 1.4 | 1 |
| 44 | Volumetric properties of aqueous solutions of quinic acid and its sodium salt. <i>Monatshefte Für Chemie</i> , 2010 , 141, 1055-1062 | 1.4 | 2 |
| 43 | Effect of Hydrogenation on Ring C of Flavonols on Their Affinity for Bovine Serum Albumin. <i>Journal of Solution Chemistry</i> , 2010 , 39, 533-542 | 1.8 | 23 |
| 42 | Structure-affinity relationship of flavones on binding to serum albumins: effect of hydroxyl groups on ring A. <i>Molecular Nutrition and Food Research</i> , 2010 , 54 Suppl 2, S253-60 | 5.9 | 90 |
| 41 | Systematic investigation of the influence of CdTe QDs size on the toxic interaction with human serum albumin by fluorescence quenching method. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2010 , 76, 93-7 | 4.4 | 37 |
| 40 | Flavonoids and cell membrane fluidity. <i>Food Chemistry</i> , 2010 , 121, 78-84 | 8.5 | 36 |
| 39 | Structural and physicochemical properties of polar lipids from thermophilic archaea. <i>Applied Microbiology and Biotechnology</i> , 2009 , 84, 249-60 | 5.7 | 53 |
| 38 | Fluorescence resonance energy-transfer affects the determination of the affinity between ligand and proteins obtained by fluorescence quenching method. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2009 , 74, 977-82 | 4.4 | 32 |
| 37 | Glycosylation of dietary flavonoids decreases the affinities for plasma protein. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 6642-8 | 5.7 | 104 |

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| 33 | Effect of different fluorescent dyes on thermal stability of DNA and cell viability of the hyperthermophilic archaeon <i>Aeropyrum pernix</i> . <i>World Journal of Microbiology and Biotechnology</i> , 2008 , 24, 2115-2123 | 4.4 | 1 |
| 32 | Temperature- and pH-induced structural changes in the membrane of the hyperthermophilic archaeon <i>Aeropyrum pernix</i> K1. <i>Journal of Membrane Biology</i> , 2007 , 219, 1-8 | 2.3 | 15 |
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| 30 | In vivo characterization of thermal stabilities of <i>Aeropyrum pernix</i> cellular components by differential scanning calorimetry. <i>Canadian Journal of Microbiology</i> , 2007 , 53, 1038-45 | 3.2 | 6 |
| 29 | Steroid structural requirements for interaction of ostreolysin, a lipid-raft binding cytolysin, with lipid monolayers and bilayers. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2006 , 1758, 1662-70 | 3.8 | 42 |
| 28 | Oligomeric forms of peptide fragment PrP(214-226) in solution are preferentially recognized by PrP(Sc)-specific antibody. <i>Biochemical and Biophysical Research Communications</i> , 2006 , 344, 1320-6 | 3.4 | 8 |
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| 26 | Synthesis, characterization and DNA binding of magnesium-ciprofloxacin (cfH) complex [Mg(cf)2] * 2.5H2O. <i>Journal of Inorganic Biochemistry</i> , 2006 , 100, 1705-13 | 4.2 | 41 |
| 25 | Effect of pH on the pore forming activity and conformational stability of ostreolysin, a lipid raft-binding protein from the edible mushroom <i>Pleurotus ostreatus</i> . <i>Biochemistry</i> , 2005 , 44, 11137-47 | 3.2 | 44 |
| 24 | Optimization of growth for the hyperthermophilic archaeon <i>Aeropyrum pernix</i> on a small-batch scale. <i>Canadian Journal of Microbiology</i> , 2005 , 51, 805-9 | 3.2 | 16 |
| 23 | Diversity of halophilic archaea in the crystallizers of an Adriatic solar saltern. <i>FEMS Microbiology Ecology</i> , 2005 , 54, 491-8 | 4.3 | 60 |
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| 14 | The thermodynamics of polyamide-DNA recognition: hairpin polyamide binding in the minor groove of duplex DNA. <i>Biochemistry</i> , 1999 , 38, 2143-51 | 3.2 | 69 |
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| 7 | Denaturation behavior of alpha-chymotrypsinogen A in urea and alkylurea solutions: fluorescence studies. <i>The Protein Journal</i> , 1994 , 13, 323-31 | | 19 |
| 6 | Comparison of the results of thermal denaturation of β -lactoglobulin obtained by DSC and UV-spectroscopy. <i>Journal of Thermal Analysis</i> , 1994 , 41, 1515-1518 | | 3 |
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| 3 | Apparent specific volumes of some dipeptides (containing L-valine and L-leucine in aqueous alkylurea solutions). <i>International Journal of Peptide and Protein Research</i> , 1992 , 39, 415-8 | | 8 |
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