List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Natural Products as α-Amylase and α-Glucosidase Inhibitors and their Hypoglycaemic Potential in the Treatment of Diabetes: An Update. Mini-Reviews in Medicinal Chemistry, 2010, 10, 315-331.	2.4	580
2	Biological Activities of Essential Oils: From Plant Chemoecology to Traditional Healing Systems. Molecules, 2017, 22, 70.	3.8	481
3	Genistein and Cancer: Current Status, Challenges, and Future Directions. Advances in Nutrition, 2015, 6, 408-419.	6.4	405
4	Natural and Synthetic Tyrosinase Inhibitors as Antibrowning Agents: An Update. Comprehensive Reviews in Food Science and Food Safety, 2012, 11, 378-398.	11.7	249
5	Biological and Pharmacological Activities of Iridoids: Recent Developments. Mini-Reviews in Medicinal Chemistry, 2008, 8, 399-420.	2.4	230
6	Phytochemical Analysis and <i>in vitro</i> Antiviral Activities of the Essential Oils of Seven Lebanon Species. Chemistry and Biodiversity, 2008, 5, 461-470.	2.1	216
7	The influence of fruit ripening on the phytochemical content and biological activity of Capsicum chinense Jacq. cv Habanero. Food Chemistry, 2009, 114, 553-560.	8.2	213
8	Inhibition of angiotensin converting enzyme (ACE) by flavonoids isolated fromAilanthus excelsa (Roxb) (Simaroubaceae). Phytotherapy Research, 2007, 21, 32-36.	5.8	160
9	Chemical analysis, antioxidant, antiinflammatory and anticholinesterase activities of Origanum ehrenbergii Boiss and Origanum syriacum L. essential oils. Food Chemistry, 2009, 117, 174-180.	8.2	156
10	Advances on Natural Polyphenols as Anticancer Agents for Skin Cancer. Pharmacological Research, 2020, 151, 104584.	7.1	155
11	Edible Flowers: A Rich Source of Phytochemicals with Antioxidant and Hypoglycemic Properties. Journal of Agricultural and Food Chemistry, 2016, 64, 2467-2474.	5.2	147
12	Natural Products and their Derivatives as Cholinesterase Inhibitors in the Treatment of Neurodegenerative Disorders: An Update. Current Medicinal Chemistry, 2008, 15, 1209-1228.	2.4	140
13	In vitro inhibitory activities of plants used in Lebanon traditional medicine against angiotensin converting enzyme (ACE) and digestive enzymes related to diabetes. Journal of Ethnopharmacology, 2008, 119, 109-116.	4.1	131
14	Radical scavenging, antioxidant and metal chelating activities of Annona cherimola Mill. (cherimoya) peel and pulp in relation to their total phenolic and total flavonoid contents. Journal of Food Composition and Analysis, 2012, 25, 179-184.	3.9	123
15	Antiproliferative effects of essential oils and their major constituents in human renal adenocarcinoma and amelanotic melanoma cells. Cell Proliferation, 2008, 41, 1002-1012.	5.3	118
16	An Overview on Chemical Aspects and Potential Health Benefits of Limonoids and Their Derivatives. Critical Reviews in Food Science and Nutrition, 2014, 54, 225-250.	10.3	118
17	Omega-3 polyunsaturated fatty acids and cancer: lessons learned from clinical trials. Cancer and Metastasis Reviews, 2015, 34, 359-380	5.9	118
18	Cytotoxic activity of essential oils from labiatae and lauraceae families against in vitro human tumor models. Anticancer Research, 2007, 27, 3293-9.	1.1	115

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19	Evaluation of chemical profile and antioxidant activity of twenty cultivars from Capsicum annuum, Capsicum baccatum, Capsicum chacoense and Capsicum chinense: A comparison between fresh and processed peppers. LWT - Food Science and Technology, 2015, 64, 623-631.	5.2	100
20	Comparative chemical composition, antioxidant and hypoglycaemic activities of Juniperus oxycedrus ssp. oxycedrus L. berry and wood oils from Lebanon. Food Chemistry, 2007, 105, 572-578.	8.2	97
21	Phytochemical and biological studies of Stachys species in relation to chemotaxonomy: A review. Phytochemistry, 2014, 102, 7-39.	2.9	95
22	Antioxidant and Antiproliferative Activity of Diospyros lotus L. Extract and Isolated Compounds. Plant Foods for Human Nutrition, 2009, 64, 264-270.	3.2	94
23	Antioxidant activity of methanolic extract of Hypericum triquetrifolium Turra aerial part. Fìtoterapìâ, 2002, 73, 479-483.	2.2	93
24	Comparative Study on the Antioxidant Capacity and Cholinesterase Inhibitory Activity of <i>Citrus aurantifolia</i> Swingle, <i>C. aurantium</i> L, and <i>C. bergamia</i> Risso and Poit. Peel Essential Oils. Journal of Food Science, 2012, 77, H40-6.	3.1	93
25	Acetylcholinesterase and butyrylcholinesterase inhibitory activity of <i>Pinus</i> species essential oils and their constituents. Journal of Enzyme Inhibition and Medicinal Chemistry, 2010, 25, 622-628.	5.2	92
26	In vitro activities ofCitrus medica L. cv. Diamante (Diamante citron) relevant to treatment of diabetes and Alzheimer's disease. Phytotherapy Research, 2007, 21, 427-433.	5.8	91
27	Evaluation of <i>Citrus aurantifolia</i> peel and leaves extracts for their chemical composition, antioxidant and antiâ€cholinesterase activities. Journal of the Science of Food and Agriculture, 2012, 92, 2960-2967.	3.5	89
28	Acetylcholinesterase and butyrylcholinesterase inhibition of ethanolic extract and monoterpenes from Pimpinella anisoides V Brig. (Apiaceae). Fìtoterapìâ, 2009, 80, 297-300.	2.2	73
29	Chemistry and functional properties in prevention of neurodegenerative disorders of five Cistus species essential oils. Food and Chemical Toxicology, 2013, 59, 586-594.	3.6	73
30	Comparative Study on the Chemical Composition, Antioxidant Properties and Hypoglycaemic Activities of Two Capsicum annuum L. Cultivars (Acuminatum small and Cerasiferum). Plant Foods for Human Nutrition, 2011, 66, 261-269.	3.2	69
31	Salvia leriifolia Benth (Lamiaceae) extract demonstrates in vitro antioxidant properties and cholinesterase inhibitory activity. Nutrition Research, 2010, 30, 823-830.	2.9	67
32	Phytochemical profile, antioxidant, anti-inflammatory and hypoglycemic potential of hydroalcoholic extracts from Citrus medica L. cv Diamante flowers, leaves and fruits at two maturity stages. Food and Chemical Toxicology, 2011, 49, 1549-1555.	3.6	66
33	Antioxidant and hypoglycaemic activities and their relationship to phytochemicals in Capsicum annuum cultivars during fruit development. LWT - Food Science and Technology, 2013, 53, 370-377.	5.2	65
34	<i>In vitro</i> antioxidant and antiproliferative activities of nine <i>Salvia</i> species. Natural Product Research, 2014, 28, 2278-2285.	1.8	58
35	Bioactive procyanidins from dietary sources: The relationship between bioactivity and polymerization degree. Trends in Food Science and Technology, 2021, 111, 114-127.	15.1	57
36	The Cellular Protective Effects of Rosmarinic Acid: From Bench to Bedside. Current Neurovascular Research, 2015, 12, 98-105.	1.1	56

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37	Phytochemical analysis and in vitro evaluation of the biological activity against herpes simplex virus type 1 (HSV-1) of Cedrus libani A. Rich Phytomedicine, 2008, 15, 79-83.	5.3	55
38	Contribution of Flavonoids and Iridoids to the Hypoglycaemic, Antioxidant, and Nitric Oxide (NO) Inhibitory Activities of Arbutus unedo L Antioxidants, 2020, 9, 184.	5.1	54
39	Anti-inflammatory and Antioxidant Agents from Salvia Genus (Lamiaceae): An Assessment of the Current State of Knowledge. Anti-Inflammatory and Anti-Allergy Agents in Medicinal Chemistry, 2017, 16, 70-86.	1.1	52
40	In vitro Biological Activity of Salvia leriifolia Benth Essential Oil Relevant to the Treatment of Alzheimer's Disease. Journal of Oleo Science, 2009, 58, 443-446.	1.4	51
41	Cytotoxic activity and inhibitory effect on nitric oxide production of triterpene saponins from the roots of Physospermum verticillatum (Waldst & Kit) (Apiaceae). Bioorganic and Medicinal Chemistry, 2009, 17, 4542-4547.	3.0	48
42	Influence of drying and cooking process on the phytochemical content, antioxidant and hypoglycaemic properties of two bell Capsicum annum L. cultivars. Food and Chemical Toxicology, 2013, 53, 392-401.	3.6	48
43	A potential role of alkaloid extracts from <i>Salsola</i> species (Chenopodiaceae) in the treatment of Alzheimer's disease. Journal of Enzyme Inhibition and Medicinal Chemistry, 2009, 24, 818-824.	5.2	47
44	Poncirus trifoliata (L.) Raf.: Chemical composition, antioxidant properties and hypoglycaemic activity via the inhibition of α-amylase and α-glucosidase enzymes. Journal of Functional Foods, 2016, 25, 477-485.	3.4	47
45	Dietary Flavonoids in the Management of Huntington's Disease: Mechanism and Clinical Perspective. EFood, 2020, 1, 38-52.	3.1	47
46	<i>In vitro</i> cytotoxic effects of <i>Senecio stabianus</i> Lacaita (Asteraceae) on human cancer cell lines. Natural Product Research, 2009, 23, 1707-1718.	1.8	46
47	Jacaranone: A cytotoxic constituent fromsenecio ambiguus subsp.ambiguus (Biv.) DC. Against renal adenocarcinoma achn and prostate carcinoma LNCaP cells. Archives of Pharmacal Research, 2007, 30, 701-707.	6.3	45
48	The effect of domestic processing on the content and bioaccessibility of carotenoids from chili peppers (Capsicum species). Food Chemistry, 2013, 141, 2606-2613.	8.2	45
49	Characterization and Prebiotic Effect of the Resistant Starch from Purple Sweet Potato. Molecules, 2016, 21, 932.	3.8	45
50	Potential antitumor agents: Flavones and their derivatives from Linaria reflexa Desf Bioorganic and Medicinal Chemistry Letters, 2005, 15, 4757-4760.	2.2	44
51	Antioxidant and Antibacterial Activities on Foodborne Pathogens ofâ€, <i>Artocarpus heterophyllus</i> â€,Lam. (Moraceae) Leaves Extracts. Journal of Food Science, 2010, 75, M291-5.	3.1	44
52	Phytochemical and pharmacological properties of essential oils from <i>Cedrus</i> species. Natural Product Research, 2018, 32, 1415-1427.	1.8	44
53	Edible flowers as functional raw materials: A review on anti-aging properties. Trends in Food Science and Technology, 2020, 106, 30-47.	15.1	43
54	Influence of Ripening Stage on Health Benefits Properties of Capsicum annuum Var. acuminatum L.: In Vitro Studies. Journal of Medicinal Food, 2008, 11, 184-189.	1.5	42

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55	Chemical composition and bioactivity of <i>Citrus medica</i> L. cv. Diamante essential oil obtained by hydrodistillation, cold-pressing and supercritical carbon dioxide extraction. Natural Product Research, 2011, 25, 789-799.	1.8	42
56	Prunus persica var. platycarpa (Tabacchiera Peach): Bioactive Compounds and Antioxidant Activity of Pulp, Peel and Seed Ethanolic Extracts. Plant Foods for Human Nutrition, 2015, 70, 331-337.	3.2	42
57	Assessment of antioxidant, antitumor and pro-apoptotic effects of Salvia fruticosa Mill. subsp. thomasii (Lacaita) Brullo, Guglielmo, Pavone & Terrasi (Lamiaceae). Food and Chemical Toxicology, 2017, 106, 155-164.	3.6	42
58	Antioxidant and antiproliferative activity of <i>Laurus nobilis</i> L. (Lauraceae) leaves and seeds essential oils against K562 human chronic myelogenous leukaemia cells. Natural Product Research, 2012, 26, 1741-1745.	1.8	41
59	Bioactive compounds and antioxidant activity of citrus juices produced from varieties cultivated in Calabria. Journal of Food Measurement and Characterization, 2016, 10, 773-780.	3.2	41
60	Antibacterial and antifungal activity ofSenecio inaequidens DC. andSenecio vulgaris L Phytotherapy Research, 2004, 18, 777-779.	5.8	39
61	Chemical Profile and Antioxidant Properties of Extracts and Essential Oils from <i>CitrusÂ</i> × <i>Âlimon</i> (L.) <scp>Burm</scp> . cv. Femminello Comune. Chemistry and Biodiversity, 2016, 13, 571-581.	2.1	39
62	Antioxidant and Carbohydrate-Hydrolysing Enzymes Potential of Sechium edule (Jacq.) Swartz (Cucurbitaceae) Peel, Leaves and Pulp Fresh and Processed. Plant Foods for Human Nutrition, 2016, 71, 381-387.	3.2	39
63	Flavonoids targeting NRF2 in neurodegenerative disorders. Food and Chemical Toxicology, 2020, 146, 111817.	3.6	39
64	In vitro biological evaluation of novel 7-O-dialkylaminoalkyl cytotoxic pectolinarigenin derivatives against a panel of human cancer cell lines. Bioorganic and Medicinal Chemistry Letters, 2008, 18, 5431-5434.	2.2	38
65	Antibacterial, antioxidant and hypoglycaemic effects of <i>Thymus capitatus</i> (L.) Hoffmanns. et Link leaves' fractions. Journal of Enzyme Inhibition and Medicinal Chemistry, 2015, 30, 360-365.	5.2	38
66	Influence of environmental factors on composition of volatile constituents and biological activity ofHelichrysum italicum(Roth) Don (Asteraceae). Natural Product Research, 2005, 19, 379-387.	1.8	37
67	Angiotensinâ€Converting Enzyme Inhibitory Activity and Antioxidant Properties of <i>Nepeta crassifolia</i> Boiss & Buhse and <i>Nepeta binaludensis</i> Jamzad. Phytotherapy Research, 2013, 27, 572-580.	5.8	36
68	Comparative chemical composition and variability of biological activity of methanolic extracts from Hypericum perforatum L Natural Product Research, 2005, 19, 295-303.	1.8	35
69	Bergamot essential oil extraction by pervaporation. Desalination, 2006, 193, 160-165.	8.2	35
70	<i>Annona</i> species (Annonaceae): a rich source of potential antitumor agents?. Annals of the New York Academy of Sciences, 2017, 1398, 30-36.	3.8	35
71	Evaluation of phototoxic potential of aerial components of the fig tree against human melanoma. Cell Proliferation, 2012, 45, 279-285.	5.3	34
72	Olive Mill Wastewater Polyphenol-Enriched Fractions by Integrated Membrane Process: A Promising Source of Antioxidant, Hypolipidemic and Hypoglycaemic Compounds. Antioxidants, 2020, 9, 602.	5.1	33

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73	Variability in the content of active constituents and biological activity of Glycyrrhiza glabra. Fìtoterapìâ, 2004, 75, 371-374.	2.2	32
74	Protective Effect of Pimpinella anisoides Ethanolic Extract and Its Constituents on Oxidative Damage and Its Inhibition of Nitric Oxide in Lipopolysaccharide-Stimulated RAW 264.7 Macrophages. Journal of Medicinal Food, 2010, 13, 137-141.	1.5	32
75	<i>In vitro</i> photo-induced cytotoxic activity of <i>Citrus bergamia</i> and <i>C. medica</i> L. cv. Diamante peel essential oils and identified active coumarins. Pharmaceutical Biology, 2010, 48, 1059-1065.	2.9	32
76	An ancient remedial repurposing: synthesis of new pinocembrin fatty acid acyl derivatives as potential antimicrobial/anti-inflammatory agents. Natural Product Research, 2019, 33, 162-168.	1.8	32
77	Spent espresso coffee grounds as a source of anti-proliferative and antioxidant compounds. Innovative Food Science and Emerging Technologies, 2020, 59, 102254.	5.6	32
78	The Essential Oil of Salvia rosmarinus Spenn. from Italy as a Source of Health-Promoting Compounds: Chemical Profile and Antioxidant and Cholinesterase Inhibitory Activity. Plants, 2020, 9, 798.	3.5	32
79	<i>Berberis aetnensis</i> and <i>B. libanotica</i> : a comparative study on the chemical composition, inhibitory effect on key enzymes linked to Alzheimer's disease and antioxidant activity. Journal of Pharmacy and Pharmacology, 2013, 65, 1726-1735.	2.4	31
80	In vitro investigation of the bioaccessibility of carotenoids from raw, frozen and boiled red chili peppers (Capsicum annuum). European Journal of Nutrition, 2014, 53, 501-510.	3.9	31
81	<i>Anchusa azurea</i> Mill. (Boraginaceae) aerial parts methanol extract interfering with cytoskeleton organization induces programmed cancer cells death. Food and Function, 2019, 10, 4280-4290.	4.6	31
82	Concentration of Bioactive Phenolic Compounds in Olive Mill Wastewater by Direct Contact Membrane Distillation. Molecules, 2021, 26, 1808.	3.8	31
83	Advances in the Tyrosinase Inhibitors from Plant Source. Current Medicinal Chemistry, 2019, 26, 3279-3299.	2.4	31
84	Inhibitory effects on the digestive enzyme alpha-amylase of three Salsola species (Chenopodiaceae) in vitro. Die Pharmazie, 2007, 62, 473-5.	0.5	31
85	<i>In vitro</i> Cytotoxic Activity of Extracts and Isolated Constituents of <i>Salvia leriifolia</i> <scp>Benth</scp> . against a Panel of Human Cancer Cell Lines. Chemistry and Biodiversity, 2011, 8, 1152-1162.	2.1	30
86	Trifolium pratense and T. repens (Leguminosae): Edible Flower Extracts as Functional Ingredients. Foods, 2015, 4, 338-348.	4.3	30
87	From Vegetable Waste to New Agents for Potential Health Applications: Antioxidant Properties and Effects of Extracts, Fractions and Pinocembrin from <i>Glycyrrhiza glabra</i> L. Aerial Parts on Viability of Five Human Cancer Cell Lines. Journal of Agricultural and Food Chemistry, 2017, 65, 7944-7954	5.2	30
88	Recent Knowledge on Medicinal Plants as Source of Cholinesterase Inhibitors for the Treatment of Dementia. Mini-Reviews in Medicinal Chemistry, 2016, 16, 605-618.	2.4	29
89	Chemical Compositions and Antioxidant Activities of Essential Oils, and Their Combinations, Obtained from Flavedo By-Product of Seven Cultivars of Sicilian Citrus aurantium L Molecules, 2022, 27, 1580.	3.8	29
90	Comparative Chemical Composition and Antiproliferative Activity of Aerial Parts of Salvia leriifolia Benth. and Salvia acetabulosa L. Essential Oils Against Human Tumor Cell In Vitro Models. Journal of Medicinal Food, 2010, 13, 62-69.	1.5	28

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91	Antiproliferative and antioxidant properties of Alhagi maurorum Boiss (Leguminosae) aerial parts. Industrial Crops and Products, 2014, 53, 289-295.	5.2	28
92	Fresh refrigerated Tuber melanosporum truffle: effect of the storage conditions on the antioxidant profile, antioxidant activity and volatile profile. European Food Research and Technology, 2017, 243, 2255-2263.	3.3	28
93	Citrus × Clementina Hort. Juice Enriched with Its By-Products (Peels and Leaves): Chemical Composition, In Vitro Bioactivity, and Impact of Processing. Antioxidants, 2020, 9, 298.	5.1	28
94	Evaluation of fatty acids and biogenic amines profiles in mullet and tuna roe during six months of storage at 4°C. Journal of Food Composition and Analysis, 2015, 40, 52-60.	3.9	27
95	Effects of the Fruit Ripening Stage on Antioxidant Capacity, Total Phenolics, and Polyphenolic Composition of Crude Palm Oil from Interspecific Hybrid <i>Elaeis oleifera × Elaeis guineensis</i> . Journal of Agricultural and Food Chemistry, 2016, 64, 852-859.	5.2	27
96	<i>Ruta chalepensis</i> L. (Rutaceae) leaf extract: chemical composition, antioxidant and hypoglicaemic activities. Natural Product Research, 2018, 32, 521-528.	1.8	27
97	Native Colombian Fruits and Their by-Products: Phenolic Profile, Antioxidant Activity and Hypoglycaemic Potential. Foods, 2019, 8, 89.	4.3	27
98	<i>Crocus cancellatus</i> subsp. <i>damascenus</i> stigmas: chemical profile, and inhibition of <b>α</b> -amylase, <b>α</b> -glucosidase and lipase, key enzymes related to type 2 diabetes and obesity. Journal of Enzyme Inhibition and Medicinal Chemistry, 2016, 31, 212-218.	5.2	26
99	Salvia officinalis L. from Italy: A Comparative Chemical and Biological Study of Its Essential Oil in the Mediterranean Context. Molecules, 2020, 25, 5826.	3.8	26
100	Antioxidant and cytotoxic activities ofRetama raetam subsp.Gussonei. Phytotherapy Research, 2004, 18, 585-587.	5.8	25
101	Chelating, antioxidant and hypoglycaemic potential of <i>Muscari comosum</i> (L.) Mill. bulb extracts. International Journal of Food Sciences and Nutrition, 2010, 61, 780-791.	2.8	25
102	NMR-based quantification of rosmarinic and carnosic acids, GC–MS profile and bioactivity relevant to neurodegenerative disorders of Rosmarinus officinalis L. extracts. Journal of Functional Foods, 2013, 5, 1873-1882.	3.4	25
103	Chemical Profile, Antioxidant, Anti-Inflammatory, and Anti-Cancer Effects of Italian Salvia rosmarinus Spenn. Methanol Leaves Extracts. Antioxidants, 2020, 9, 826.	5.1	25
104	Anti-Psoriasis Agents from Natural Plant Sources. Current Medicinal Chemistry, 2016, 23, 1250-1267.	2.4	25
105	Flower and Leaf Extracts of Sambucus nigra L.: Application of Membrane Processes to Obtain Fractions with Antioxidant and Antityrosinase Properties. Membranes, 2019, 9, 127.	3.0	24
106	Ferulago nodosa Subsp. geniculata (Guss.) Troia & Raimondo from Sicily (Italy): Isolation of Essential Oil and Evaluation of Its Bioactivity. Molecules, 2020, 25, 3249.	3.8	24
107	Antiproliferative Activities on Renal, Prostate and Melanoma Cancer Cell Lines of Sarcopoterium spinosum Aerial Parts and its Major Constituent Tormentic Acid. Anti-Cancer Agents in Medicinal Chemistry, 2013, 13, 768-776.	1.7	24
108	Effect of bioclimatic area on the composition and bioactivity of Tunisian <i>Rosmarinus officinalis</i> essential oils. Natural Product Research, 2015, 29, 213-222.	1.8	23

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109	Investigating the in vitro hypoglycaemic and antioxidant properties of CitrusÂ×Âclementina Hort. juice. European Food Research and Technology, 2018, 244, 523-534.	3.3	23
110	The Influence of Ultrafiltration of Citrus limon L. Burm. cv Femminello Comune Juice on Its Chemical Composition and Antioxidant and Hypoglycemic Properties. Antioxidants, 2019, 8, 23.	5.1	23
111	Ceiba speciosa (A. StHil.) Seeds Oil: Fatty Acids Profiling by GC-MS and NMR and Bioactivity. Molecules, 2020, 25, 1037.	3.8	23
112	A Comparison between the Chemical Composition of the Oil, Solvent Extract and Supercritical Carbon Dioxide Extract ofCitrus medicacv. Diamante. Journal of Essential Oil Research, 1998, 10, 145-152.	2.7	22
113	Studies on the potential antioxidant properties of <i>Senecio stabianus</i> Lacaita (Asteraceae) and its inhibitory activity against carbohydrate-hydrolysing enzymes. Natural Product Research, 2012, 26, 393-404.	1.8	22
114	Air-dried capsicum annuum var. acuminatum medium and big: Determination of bioactive constituents, antioxidant activity and carbohydrate-hydrolyzing enzymes inhibition. Food Research International, 2012, 45, 170-176.	6.2	22
115	Anti-rancidity effect of essential oils, application in the lipid stability of cooked turkey meat patties and potential implications for health. International Journal of Food Sciences and Nutrition, 2015, 66, 50-57.	2.8	22
116	Concentration of Bioactive Compounds from Elderberry (Sambucus nigra L.) Juice by Nanofiltration Membranes. Plant Foods for Human Nutrition, 2018, 73, 336-343.	3.2	22
117	Comparative analysis of chemical composition, antioxidant and anti-proliferative activities of Italian Vitis vinifera by-products for a sustainable agro-industry. Food and Chemical Toxicology, 2019, 127, 127-134.	3.6	22
118	Vaccinium Species (Ericaceae): From Chemical Composition to Bio-Functional Activities. Applied Sciences (Switzerland), 2021, 11, 5655.	2.5	22
119	In vitro Cytotoxic Activity of Salsola oppositifolia Desf. (Amaranthaceae) in a Panel of Tumour Cell Lines. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2008, 63, 347-354.	1.4	21
120	In-vitro antiproliferative effects on human tumour cell lines of extracts and jacaranone from Senecio leucanthemifolius Poiret. Journal of Pharmacy and Pharmacology, 2010, 57, 897-901.	2.4	21
121	Natural products for Alzheimer's disease therapy: basic and application. Journal of Pharmacy and Pharmacology, 2013, 65, 1679-1680.	2.4	21
122	Exploring the anti-proliferative, pro-apoptotic, and antioxidant properties of Santolina corsica Jord. & Fourr. (Asteraceae). Biomedicine and Pharmacotherapy, 2018, 107, 967-978.	5.6	21
123	New Insights into the Antioxidant and Anti-Inflammatory Effects of Italian Salvia officinalis Leaf and Flower Extracts in Lipopolysaccharide and Tumor-Mediated Inflammation Models. Antioxidants, 2021, 10, 311.	5.1	21
124	Chemical composition and bioactivity of dried fruits and honey of <i>Ficus carica</i> cultivars Dottato, San Francesco and Citrullara. Journal of the Science of Food and Agriculture, 2014, 94, 2179-2186.	3.5	20
125	Bioactive and Antioxidant Activity from <i>Citrus bergamia</i> Risso (Bergamot) Juice Collected in Different Areas of Reggio Calabria Province, Italy. International Journal of Food Properties, 2016, 19, 1962-1971.	3.0	20
126	Potential Application of Prunus armeniaca L. and P. domestica L. Leaf Essential Oils as Antioxidant and of Cholinesterases Inhibitors. Antioxidants, 2019, 8, 2.	5.1	20

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127	Iridoids from Putoria calabrica. Biochemical Systematics and Ecology, 2002, 30, 689-691.	1.3	19
128	Antimicrobial activity and cytotoxicity of Cirsium tenoreanum. Fìtoterapìâ, 2004, 75, 577-580.	2.2	19
129	<i>Arbutus</i> species (Ericaceae) as source of valuable bioactive products. Critical Reviews in Food Science and Nutrition, 2019, 59, 864-881.	10.3	19
130	Impact of extraction processes on phytochemicals content and biological activity of Citrus × clementina Hort. Ex Tan. leaves: New opportunity for under-utilized food by-products. Food Research International, 2020, 127, 108742.	6.2	19
131	Evaluation of the <i>status quo</i> of polyphenols analysis: Part I—phytochemistry, bioactivity, interactions, and industrial uses. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 3191-3218.	11.7	19
132	<b><i>In vitro</i></b> angiotensin converting enzyme inhibiting activity of <b><i>Salsola oppositifolia</i></b> Desf., <b><i>Salsola soda</i></b> L. and <b><i>Salsola tragus</i></b> L. Natural Product Research, 2007, 21, 846-851.	1.8	18
133	In vitro Assessment of the Bioaccessibility of Carotenoids from Sun-Dried Chilli Peppers. Plant Foods for Human Nutrition, 2014, 69, 8-17.	3.2	18
134	Phytochemicals content, antioxidant and hypoglycaemic activities of commercial nutmeg mace ( <i>Myristica fragrans</i> L.) and pimento ( <i>Pimenta dioica</i> (L.) Merr.). International Journal of Food Science and Technology, 2016, 51, 2057-2063.	2.7	18
135	The Influence of Film and Storage on the Phenolic and Antioxidant Properties of Red Raspberries (Rubus idaeus L.) cv. Erika. Antioxidants, 2019, 8, 254.	5.1	18
136	Quality parameters, chemical compositions and antioxidant activities of Calabrian (Italy) monovarietal extra virgin olive oils from autochthonous (Ottobratica) and allochthonous (Coratina, Leccino, and Nocellara Del Belice) varieties. Journal of Food Measurement and Characterization, 2021, 15, 363-375.	3.2	18
137	Plant Species of Sub-Family Valerianaceae—A Review on Its Effect on the Central Nervous System. Plants, 2021, 10, 846.	3.5	18
138	C. medica cv Diamante peel chemical composition and influence on glucose homeostasis and metabolic parameters. Food Chemistry, 2011, 124, 1083-1089.	8.2	17
139	Chemical composition and protective effect of oregano ( <i>Origanum heracleoticum</i> L.) ethanolic extract on oxidative damage and on inhibition of NO in LPS-stimulated RAW 264.7 macrophages. Journal of Enzyme Inhibition and Medicinal Chemistry, 2011, 26, 404-411.	5.2	17
140	High resolution mass approach to characterize refrigerated black truffles stored under different storage atmospheres. Food Research International, 2017, 102, 526-535.	6.2	17
141	Functional Properties of Punica granatum L. Juice Clarified by Hollow Fiber Membranes. Processes, 2016, 4, 21.	2.8	16
142	<i>Citrus medica</i> L. cv Diamante (Rutaceae) peel extract improves glycaemic status of Zucker diabetic fatty (ZDF) rats and protects against oxidative stress. Journal of Enzyme Inhibition and Medicinal Chemistry, 2016, 31, 1270-1276.	5.2	16
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