Rosa Tundis

List of Publications by Year
in descending order

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224	9,153	53794	56724
papers	citations	45 h-index	83 g-index

225	225	225	12353
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Comparison of traditional hot water and vacuum assisted blanching methods on the physico-chemical quality parameters and antioxidant activity of zucchini (Cucurbita pepo L.) slices. Journal of Food Measurement and Characterization, 2022, 16, 281-294.	3.2	2
2	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
3	An Insight into Salvia haematodes L. (Lamiaceae) Bioactive Extracts Obtained by Traditional and Green Extraction Procedures. Plants, 2022, 11, 781.	3.5	2
4	Essential Oils and Extracts of Juniperus macrocarpa Sm. and Juniperus oxycedrus L.: Comparative Phytochemical Composition and Anti-Proliferative and Antioxidant Activities. Plants, 2022, 11, 1025.	3.5	7
5	Evaluation of Selected Quality Parameters of â€œAgristignaâ€•Monovarietal Extra Virgin Olive Oil and Its Apple Vinegar-Based Dressing during Storage. Foods, 2022, 11, 1113.	4.3	2
6	Impact of Processing on Antioxidant Rich Foods. Antioxidants, 2022, 11, 797.	5.1	2
7	An Overview of Traditional Uses, Phytochemical Compositions and Biological Activities of Edible Fruits of European and Asian Cornus Species. Foods, 2022, 11, 1240.	4.3	13
8	Preparation, characterization, and bioactivity of Zingiber officinale Roscoe powderâ€based Pickering emulsions. Journal of the Science of Food and Agriculture, 2022, 102, 6566-6577.	3.5	5
9	Reuse of Food Waste: The Chemical Composition and Health Properties of Pomelo (Citrus maxima) Cultivar Essential Oils. Molecules, 2022, 27, 3273.	3.8	9
10	In vitro and in vivo studies of Cucurbita pepo L. flowers: chemical profile and bioactivity. Natural Product Research, 2021, 35, 2905-2909.	1.8	13
11	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
12	In vitro anti-proliferative and anti-bacterial properties of new C7 benzoate derivatives of pinocembrin. Natural Product Research, 2021, 35, 1783-1791.	1.8	4
13	Contribution of bioactive compounds from Mediterranean plant foods in promoting health effects: A profile of Rosa Tundis. Food Frontiers, 2021, 2, 91-92.	7.4	1
14	Carotenoids as Tools in Breast Cancer Therapy. , 2021, , 123-146.		0
15	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
16	The addition of Capsicum baccatum to Calabrian monovarietal extra virgin olive oils leads to flavoured olive oils with enhanced oxidative stability. Italian Journal of Food Science, 2021, 33, 61-72.	2.9	12
17	Concentration of Bioactive Phenolic Compounds in Olive Mill Wastewater by Direct Contact Membrane Distillation. Molecules, 2021, 26, 1808.	3.8	31
18	Systematics, Phytochemistry, Biological Activities and Health Promoting Effects of the Plants from the Subfamily Bombacoideae (Family Malvaceae). Plants, 2021, 10, 651.	3.5	11

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19	LCâ€ESI / HRMS analysis of glucosinolates, oxylipins and phenols in Italian rocket salad (Diplotaxis) Tj ETQq1 1 0.784314 rgBT /Overlock Food and Agriculture, 2021, 101, 5872-5879.	3.5	5
20	Plant Species of Sub-Family Valerianaceaeâ€"A Review on Its Effect on the Central Nervous System. Plants, 2021, 10, 846.	3.5	18
21	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
22	Vaccinium Species (Ericaceae): From Chemical Composition to Bio-Functional Activities. Applied Sciences (Switzerland), 2021, 11, 5655.	2.5	22
23	Shelf-Life Evaluation of â€œSan Marzanoâ€•Dried Tomato Slices Preserved in Extra Virgin Olive Oil. Foods, 2021, 10, 1706.	4.3	3
24	Almond (Prunus dulcis cv. Casteltermini) Skin Confectionery By-Products: New Opportunity for the Development of a Functional Blackberry (Rubus ulmifolius Schott) Jam. Antioxidants, 2021, 10, 1218.	5.1	10
25	Carolea olive oil enriched with an infusion of Capsicuum annuum and C. chinense dried pepper powders to produce an added value flavoured olive oils. Journal of Food Processing and Preservation, 2021, 45, e15776.	2.0	9
26	Citrus Flavanones. , 2021, , 243-272.		0
27	The Effect of Blanching on Phytochemical Content and Bioactivity of Hypochaeris and Hyoseris Species (Asteraceae), Vegetables Traditionally Used in Southern Italy. Foods, 2021, 10, 32.	4.3	10
28	Addition of Orange By-Products (Dry Peel) in Orange Jam: Evaluation of Physicochemical Characteristics, Bioactive Compounds and Antioxidant Activity. Medical Sciences Forum, 2021, 2, 11.	0.5	1
29	Enrichment of Bread with Lycium barbarum (Goji) Puree. , 2021, 6, .		0
30	In Vitro Hypolipidemic and Hypoglycaemic Properties of Mushroom Extracts. , 2021, 6, .		0
31	Evaluation of Drying Conditions on the Quality Properties of Dried Kiwi Slices. , 2021, 6, .		0
32	Screening of traditional Lebanese medicinal plants as antioxidants and inhibitors of key enzymes linked to type 2 diabetes. Plant Biosystems, 2020, 154, 656-662.	1.6	13
33	High-Performance Liquid Chromatography/Electrospray Ionization Tandem Mass Spectrometry (HPLC-ESI-MSn) Analysis and Bioactivity Useful for Prevention of â€œDiabesityâ€•of Allium commutatum Guss. Plant Foods for Human Nutrition, 2020, 75, 124-130.	3.2	8
34	Impact of extraction processes on phytochemicals content and biological activity of Citrusâ€¯Ã—â€¯clementina Hort. Ex Tan. leaves: New opportunity for under-utilized food by-products. Food Research International, 2020, 127, 108742.	6.2	19
35	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
36	Advances on Natural Polyphenols as Anticancer Agents for Skin Cancer. Pharmacological Research, 2020, 151, 104584.	7.1	155

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37	Citrus Flavanones. , 2020, , 1-30.		1
38	Flavonoids targeting NRF2 in neurodegenerative disorders. Food and Chemical Toxicology, 2020, 146, 111817.	3.6	39
39	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
40	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
41	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
42	Evaluation of the status quo of polyphenols analysis: Part Iâ€”phytochemistry, bioactivity, interactions, and industrial uses. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 3191-3218.	11.7	19
43	Chemical Profile, Antioxidant, Anti-Inflammatory, and Anti-Cancer Effects of Italian Salvia rosmarinus Spenn. Methanol Leaves Extracts. Antioxidants, 2020, 9, 826.	5.1	25
44	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
45	LC-ESI-QTOF-MS profiling, protective effects on oxidative damage, and inhibitory activity of enzymes linked to type 2 diabetes and nitric oxide production of Vaccinium corymbosum L. (Ericaceae) extracts. Journal of Berry Research, 2020, 10, 603-622.	1.4	10
46	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
47	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
48	Antioxidant, Biochemical, and In-Life Effects of Punica granatum L. Natural Juice vs. Clarified Juice by Polyvinylidene Fluoride Membrane. Foods, 2020, 9, 242.	4.3	14
49	Ceiba speciosa (A. St.-Hil.) Seeds Oil: Fatty Acids Profiling by GC-MS and NMR and Bioactivity. Molecules, 2020, 25, 1037.	3.8	23
50	Citrus Ã— 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
51	The Role of Anthocyanins in Drug Discovery: Recent Developments. Current Drug Discovery Technologies, 2020, 17, 286-298.	1.2	14
52	Dietary Flavonoids in the Management of Huntingtonâ€™s Disease: Mechanism and Clinical Perspective. EFood, 2020, 1, 38-52.	3.1	47
53	A Comparative Study of Phytochemical Constituents and Bioactivity of n-Hexane and Dichloromethane Extracts of JuniperusÂmacrocarpa and J. oxycedrus. Biology and Life Sciences Forum, 2020, 4, .	0.6	0
54	Extracts of Different Polarity of Daphne laureola L. as Valuable Source of Antioxidant and Neuroprotective Compounds. Medical Sciences Forum, 2020, 2, .	0.5	0

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55	Chemical Profile and In Vitro Bioactivity of Vicia faba Beans and Pods. Proceedings (mdpi), 2020, 70, .	0.2	2
56	Influence of Organic and Conventional Agricultural Practices on Chemical Profile, In Vitro Antioxidant and Anti-Obesity Properties of Zingiber officinale Roscoe. Medical Sciences Forum, 2020, 2, .	0.5	1
57	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
58	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
59	Gamma Irradiated Rhodiola sachalinensis Extract Ameliorates Testosterone-Induced Benign Prostatic Hyperplasia by Downregulating 5-Alpha Reductase and Restoring Testosterone in Rats. Molecules, 2019, 24, 3981.	3.8	4
60	The Juice of Pomegranate (Punica granatum L.): Recent Studies on Its Bioactivities. , 2019, , 459-489.		9
61	Plant Antioxidant for Application in Food and Nutraceutical Industries. Antioxidants, 2019, 8, 453.	5.1	9
62	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
63	Anchusa azurea 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
64	Non-Pungent n-3 Polyunsaturated Fatty Acid (PUFA)-Derived Capsaicin Analogues as Potential Functional Ingredients with Antioxidant and Carbohydrate-Hydrolysing Enzyme Inhibitory Activities. Antioxidants, 2019, 8, 162.	5.1	7
65	Comparative chemical composition and bioactivity of leaves essential oils from nine Sicilian accessions of Myrtus communis L.. Journal of Essential Oil Research, 2019, 31, 546-555.	2.7	9
66	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
67	Native Colombian Fruits and Their by-Products: Phenolic Profile, Antioxidant Activity and Hypoglycaemic Potential. Foods, 2019, 8, 89.	4.3	27
68	Arbutus species (Ericaceae) as source of valuable bioactive products. Critical Reviews in Food Science and Nutrition, 2019, 59, 864-881.	10.3	19
69	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
70	Comparative Chemical Composition and Bioactivity of Opuntia ficus-indica Sanguigna and Surfarina Seed Oils Obtained by Traditional and Ultrasound-Assisted Extraction Procedures. European Journal of Lipid Science and Technology, 2019, 121, 1800283.	1.5	16
71	Daphne striata Tratt. and D. mezereum L.: a study of anti-proliferative activity towards human cancer cells and antioxidant properties. Natural Product Research, 2019, 33, 1809-1812.	1.8	8
72	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

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73	Advances in the Tyrosinase Inhibitors from Plant Source. Current Medicinal Chemistry, 2019, 26, 3279-3299.	2.4	31
74	Are Myristica fragrans L. (Myristicaceae) and Its Phytochemicals Useful for Human Health?. Reference Series in Phytochemistry, 2019, , 2185-2198.	0.4	1
75	A Review of the Traditional Uses, Phytochemistry and Biological Activities of the Genus Santolina. Planta Medica, 2018, 84, 627-637.	1.3	15
76	A study of Salvia fruticosa Mill subsp. thomasii (Lacaita) Brullo, Guglielmo, Pavone & Terrasi, an endemic Sage of Southern Italy. Plant Biosystems, 2018, 152, 130-141.	1.6	8
77	Ruta chalepensis L. (Rutaceae) leaf extract: chemical composition, antioxidant and hypoglicaemic activities. Natural Product Research, 2018, 32, 521-528.	1.8	27
78	Phytochemical and pharmacological properties of essential oils from Cedrus species. Natural Product Research, 2018, 32, 1415-1427.	1.8	44
79	Investigating the in vitro hypoglycaemic and antioxidant properties of CitrusÂÃ—Âclementina Hort. juice. European Food Research and Technology, 2018, 244, 523-534.	3.3	23
80	Natural Compounds and Their Derivatives as Multifunctional Agents for the Treatment of Alzheimer Disease. , 2018, , 63-102.		8
81	Comparative evaluation of petitgrain oils from six Citrus species alone and in combination as potential functional anti-radicals and antioxidant agents. Plant Biosystems, 2018, 152, 986-993.	1.6	10
82	Use of orange byâ€products (dry peel) as an alternative gelling agent for marmalade production: Evaluation of antioxidant activity and inhibition of HMF formation during different storage temperature. Journal of Food Processing and Preservation, 2018, 42, e13429.	2.0	16
83	Investigating the Antiproliferative and Antioxidant Properties ofPancratium maritimumL. (Amaryllidaceae) Stems, Flowers, Bulbs, and Fruits Extracts. Evidence-based Complementary and Alternative Medicine, 2018, 2018, 1-7.	1.2	16
84	Flavonoids in Treating Psoriasis. , 2018, , 281-294.		14
85	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
86	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
87	Application of nine air-driedCapsicum annumcultivars as food preservative: Micronutrient content, antioxidant activity, and foodborne pathogens inhibitory effects. International Journal of Food Properties, 2017, 20, 899-910.	3.0	12
88	Annona species (Annonaceae): a rich source of potential antitumor agents?. Annals of the New York Academy of Sciences, 2017, 1398, 30-36.	3.8	35
89	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
90	High resolution mass approach to characterize refrigerated black truffles stored under different storage atmospheres. Food Research International, 2017, 102, 526-535.	6.2	17

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91	From Vegetable Waste to New Agents for Potential Health Applications: Antioxidant Properties and Effects of Extracts, Fractions and Pinocembrin from Glycyrrhiza glabra L. Aerial Parts on Viability of Five Human Cancer Cell Lines. Journal of Agricultural and Food Chemistry, 2017, 65, 7944-7954.	5.2	30
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	Natural compounds and vegetable powders improve the stability and antioxidant properties of Brassica napus L. var. oleifera (rapeseed) oil. European Journal of Lipid Science and Technology, 2017, 119, 1600228.	1.5	13
94	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
95	Biological Activities of Essential Oils: From Plant Chemoecology to Traditional Healing Systems. Molecules, 2017, 22, 70.	3.8	481
96	Are Myristica fragrans L. (Myristicaceae) and Its Phytochemicals Useful for Human Health?. Reference Series in Phytochemistry, 2017, , 1-14.	0.4	0
97	Characterization and Prebiotic Effect of the Resistant Starch from Purple Sweet Potato. Molecules, 2016, 21, 932.	3.8	45
98	Functional Properties of Punica granatum L. Juice Clarified by Hollow Fiber Membranes. Processes, 2016, 4, 21.	2.8	16
99	Poncirus trifoliata (L.) Raf.: Chemical composition, antioxidant properties and hypoglycaemic activity via the inhibition of Î±-amylase and Î±-glucosidase enzymes. Journal of Functional Foods, 2016, 25, 477-485.	3.4	47
100	Novel microspheres based on triterpene saponins from the roots of Physospermum verticillatum (Waldst & Kit) (Apiaceae) for the improvement of gemcitabine release. Journal of Pharmacy and Pharmacology, 2016, 68, 275-281.	2.4	6
101	Chemical Profile and Antioxidant Properties of Extracts and Essential Oils from CitrusÂÃ—Âlimon (L.) <scp>Burm</scp>. cv. Femminello Comune. Chemistry and Biodiversity, 2016, 13, 571-581.	2.1	39
102	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
103	Influence of packaging conditions on biogenic amines and fatty acids evolution during 15 months storage of a typical spreadable salami (â€˜Nduja). Food Chemistry, 2016, 213, 115-122.	8.2	15
104	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
105	Phytochemicals content, antioxidant and hypoglycaemic activities of commercial nutmeg mace (Myristica fragrans L.) and pimento (Pimenta dioica (L.) Merr.). International Journal of Food Science and Technology, 2016, 51, 2057-2063.	2.7	18
106	Crocus cancellatus subsp. damascenus stigmas: chemical profile, and inhibition of Î±-amylase, Î±-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
107	Effects of the Fruit Ripening Stage on Antioxidant Capacity, Total Phenolics, and Polyphenolic Composition of Crude Palm Oil from Interspecific Hybrid Elaeis oleifera Ã— Elaeis guineensis. Journal of Agricultural and Food Chemistry, 2016, 64, 852-859.	5.2	27
108	Citrus medicaL. 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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109	Bioactive and Antioxidant Activity fromCitrus bergamiaRisso (Bergamot) Juice Collected in Different Areas of Reggio Calabria Province, Italy. International Journal of Food Properties, 2016, 19, 1962-1971.	3.0	20
110	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
111	Anti-Psoriasis Agents from Natural Plant Sources. Current Medicinal Chemistry, 2016, 23, 1250-1267.	2.4	25
112	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
113	Trifolium pratense and T. repens (Leguminosae): Edible Flower Extracts as Functional Ingredients. Foods, 2015, 4, 338-348.	4.3	30
114	Antibacterial, antioxidant and hypoglycaemic effects ofThymus capitatus(L.) Hoffmanns. et Link leaves' fractions. Journal of Enzyme Inhibition and Medicinal Chemistry, 2015, 30, 360-365.	5.2	38
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	Evaluation of fatty acids and biogenic amines profiles in mullet and tuna roe during six months of storage at 4Â°C. Journal of Food Composition and Analysis, 2015, 40, 52-60.	3.9	27
117	Omega-3 polyunsaturated fatty acids and cancer: lessons learned from clinical trials. Cancer and Metastasis Reviews, 2015, 34, 359-380.	5.9	118
118	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
119	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
120	Genistein and Cancer: Current Status, Challenges, and Future Directions. Advances in Nutrition, 2015, 6, 408-419.	6.4	405
121	Bioassay-guided fractionation of Euphrasia pectinata Ten. and isolation of iridoids with antiproliferative activity. Phytochemistry Letters, 2015, 12, 252-256.	1.2	9
122	Effect of bioclimatic area on the composition and bioactivity of Tunisian Rosmarinus officinalis essential oils. Natural Product Research, 2015, 29, 213-222.	1.8	23
123	The Cellular Protective Effects of Rosmarinic Acid: From Bench to Bedside. Current Neurovascular Research, 2015, 12, 98-105.	1.1	56
124	In vitro Cancer Cell Growth Inhibition and Antioxidant Activity of Bombax ceiba (Bombacaceae) Flower Extracts. Natural Product Communications, 2014, 9, 1934578X1400900.	0.5	13
125	Fatty acids, coumarins and polyphenolic compounds ofFicus caricaL. cv. Dottato: variation of bioactive compounds and biological activity of aerial parts. Natural Product Research, 2014, 28, 271-274.	1.8	11
126	Recent Insights into the Emerging Role of Triterpenoids in Cancer Therapy. Studies in Natural Products Chemistry, 2014, , 1-32.	1.8	7

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127	Antiproliferative and antioxidant properties of Alhagi maurorum Boiss (Leguminosae) aerial parts. Industrial Crops and Products, 2014, 53, 289-295.	5.2	28
128	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
129	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
130	Phytochemical and biological studies of Stachys species in relation to chemotaxonomy: A review. Phytochemistry, 2014, 102, 7-39.	2.9	95
131	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
132	Chemical profiling and in vitro biological effects of Cardiospermum halicacabum L. (Sapindaceae) aerial parts and seeds for applications in neurodegenerative disorders. Journal of Enzyme Inhibition and Medicinal Chemistry, 2014, 29, 677-685.	5.2	14
133	In vitroantioxidant and antiproliferative activities of nineSalviaspecies. Natural Product Research, 2014, 28, 2278-2285.	1.8	58
134	Chemical composition and bioactivity of dried fruits and honey of Ficus carica cultivars Dottato, San Francesco and Citrullara. Journal of the Science of Food and Agriculture, 2014, 94, 2179-2186.	3.5	20
135	In vitro cancer cell growth inhibition and antioxidant activity of Bombax ceiba (Bombacaceae) flower extracts. Natural Product Communications, 2014, 9, 691-4.	0.5	8
136	Angiotensinâ€Converting Enzyme Inhibitory Activity and Antioxidant Properties of Nepeta crassifolia Boiss & Buhse and Nepeta binaludensis Jamzad. Phytotherapy Research, 2013, 27, 572-580.	5.8	36
137	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
138	NMR-based quantification of rosmarinic and carnosic acids, GCâ€“MS profile and bioactivity relevant to neurodegenerative disorders of Rosmarinus officinalis L. extracts. Journal of Functional Foods, 2013, 5, 1873-1882.	3.4	25
139	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
140	Recent Insights into the Emerging Role of Triterpenoids in Cancer Therapy. Studies in Natural Products Chemistry, 2013, 40, 1-31.	1.8	8
141	Berberis aetnensis and B. libanotica: 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
142	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
143	Phenolics, Aroma Profile, and In Vitro Antioxidant Activity of Italian Dessert Passito Wine from Saracena (Italy). Journal of Food Science, 2013, 78, C703-8.	3.1	14
144	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

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145	Antimicrobial and antioxidant properties ofBetula aetnensisRafin. (Betulaceae) leaves extract. Natural Product Research, 2013, 27, 475-479.	1.8	15
146	Natural products for Alzheimer's disease therapy: basic and application. Journal of Pharmacy and Pharmacology, 2013, 65, 1679-1680.	2.4	21
147	Editorial (Thematic Issue: Recent Developments in Functional Ingredients). Current Nutrition and Food Science, 2013, 9, 259-259.	0.6	0
148	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
149	Studies on the potential antioxidant properties ofSenecio stabianusLacaita (Asteraceae) and its inhibitory activity against carbohydrate-hydrolysing enzymes. Natural Product Research, 2012, 26, 393-404.	1.8	22
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