

# Josep Lluís Torres

## List of Publications by Citations

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152  
papers

4,542  
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37  
h-index

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156  
ext. papers

4,995  
ext. citations

4.9  
avg, IF

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L-index

#	Paper	IF	Citations
152	ZmMYB31 directly represses maize lignin genes and redirects the phenylpropanoid metabolic flux. <i>Plant Journal</i> , <b>2010</b> , 64, 633-44	6.9	178
151	Valorization of grape ( <i>Vitis vinifera</i> ) byproducts. Antioxidant and biological properties of polyphenolic fractions differing in procyanidin composition and flavonol content. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 7548-55	5.7	175
150	Activity of grape polyphenols as inhibitors of the oxidation of fish lipids and frozen fish muscle. <i>Food Chemistry</i> , <b>2005</b> , 92, 547-557	8.5	164
149	Synthesis, Aggregation, and Biological Properties of a New Class of Gemini Cationic Amphiphilic Compounds from Arginine, bis(Arg). <i>Langmuir</i> , <b>1996</b> , 12, 5296-5301	4	143
148	Analysis of nonextractable phenolic compounds in foods: the current state of the art. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 12713-24	5.7	127
147	The maize ZmMYB42 represses the phenylpropanoid pathway and affects the cell wall structure, composition and degradability in <i>Arabidopsis thaliana</i> . <i>Plant Molecular Biology</i> , <b>2009</b> , 70, 283-96	4.6	121
146	New flavanol derivatives from grape ( <i>Vitis vinifera</i> ) byproducts. Antioxidant aminoethylthio-flavan-3-ol conjugates from a polymeric waste fraction used as a source of flavanols. <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 4627-34	5.7	117
145	Proanthocyanidin metabolites associated with dietary fibre from in vitro colonic fermentation and proanthocyanidin metabolites in human plasma. <i>Molecular Nutrition and Food Research</i> , <b>2010</b> , 54, 939-46	5.9	107
144	Procyanidin fractions from pine ( <i>Pinus pinaster</i> ) bark: radical scavenging power in solution, antioxidant activity in emulsion, and antiproliferative effect in melanoma cells. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 4728-35	5.7	101
143	Effects of temperature and time on polyphenolic content and antioxidant activity in the pressurized hot water extraction of deodorized thyme ( <i>Thymus vulgaris</i> ). <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 10920-9	5.7	87
142	A comparison between bark extracts from <i>Pinus pinaster</i> and <i>Pinus radiata</i> : Antioxidant activity and procyanidin composition. <i>Food Chemistry</i> , <b>2007</b> , 100, 439-444	8.5	85
141	Effect of pressurized hot water extraction on antioxidants from grape pomace before and after enological fermentation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 6929-36	5.7	84
140	Antiproliferative effect of antioxidant polyphenols from grape in murine Hepa-1c1c7. <i>European Journal of Nutrition</i> , <b>2003</b> , 42, 43-9	5.2	84
139	The importance of polymerization and galloylation for the antiproliferative properties of procyanidin-rich natural extracts. <i>FEBS Journal</i> , <b>2007</b> , 274, 4802-11	5.7	83
138	Resveratrol and EGCG bind directly and distinctively to miR-33a and miR-122 and modulate divergently their levels in hepatic cells. <i>Nucleic Acids Research</i> , <b>2014</b> , 42, 882-92	20.1	82
137	A noncompetitive peptide inhibitor of the nicotinic acetylcholine receptor from <i>Conus purpurascens</i> venom. <i>Biochemistry</i> , <b>1997</b> , 36, 9581-7	3.2	80
136	Procyanidins from pine bark: Relationships between structure, composition and antiradical activity. <i>Food Chemistry</i> , <b>2007</b> , 104, 518-527	8.5	74

135	Fermented wheat germ extract inhibits glycolysis/pentose cycle enzymes and induces apoptosis through poly(ADP-ribose) polymerase activation in Jurkat T-cell leukemia tumor cells. <i>Journal of Biological Chemistry</i> , <b>2002</b> , 277, 46408-14	5.4	71
134	Cysteinyl-flavan-3-ol conjugates from grape procyanidins. Antioxidant and antiproliferative properties. <i>Bioorganic and Medicinal Chemistry</i> , <b>2002</b> , 10, 2497-509	3.4	64
133	Physicochemical properties of natural phenolics from grapes and olive oil byproducts and their antioxidant activity in frozen horse mackerel fillets. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 366-73	5.7	55
132	Reducing activity of polyphenols with stable radicals of the TTM series. Electron transfer versus H-abstraction reactions in flavan-3-ols. <i>Organic Letters</i> , <b>2004</b> , 6, 4583-6	6.2	55
131	Antioxidant activities of hydroxytyrosol main metabolites do not contribute to beneficial health effects after olive oil ingestion. <i>Drug Metabolism and Disposition</i> , <b>2010</b> , 38, 1417-21	4	50
130	Highly galloylated tannin fractions from witch hazel ( <i>Hamamelis virginiana</i> ) bark: electron transfer capacity, in vitro antioxidant activity, and effects on skin-related cells. <i>Chemical Research in Toxicology</i> , <b>2008</b> , 21, 696-704	4	49
129	Protective effect of the omega-3 polyunsaturated fatty acids: Eicosapentaenoic acid/Docosahexaenoic acid 1:1 ratio on cardiovascular disease risk markers in rats. <i>Lipids in Health and Disease</i> , <b>2013</b> , 12, 140	4.4	48
128	Preservation of the endogenous antioxidant system of fish muscle by grape polyphenols during frozen storage. <i>European Food Research and Technology</i> , <b>2005</b> , 220, 514-519	3.4	48
127	Non-extractable proanthocyanidins from grapes are a source of bioavailable (epi)catechin and derived metabolites in rats. <i>British Journal of Nutrition</i> , <b>2012</b> , 108, 290-7	3.6	47
126	New identification of proanthocyanidins in cinnamon ( <i>Cinnamomum zeylanicum</i> L.) using MALDI-TOF/TOF mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , <b>2012</b> , 402, 1327-36	4.4	46
125	D-Fagomine lowers postprandial blood glucose and modulates bacterial adhesion. <i>British Journal of Nutrition</i> , <b>2012</b> , 107, 1739-46	3.6	46
124	Procyanidin size and composition by thiolysis with cysteamine hydrochloride and chromatography. <i>Chromatographia</i> , <b>2003</b> , 57, 441-445	2.1	45
123	New glycosylpeptides with high antinociceptive activity. <i>Neuroscience Letters</i> , <b>1989</b> , 101, 89-94	3.3	44
122	Enzymatic peptide synthesis in low water content systems: preparative enzymatic synthesis of [Leu]- and [Met]-enkephalin derivatives. <i>Bioorganic and Medicinal Chemistry</i> , <b>1995</b> , 3, 245-55	3.4	43
121	Reduced protein oxidation in Wistar rats supplemented with marine $\beta$ PUFAs. <i>Free Radical Biology and Medicine</i> , <b>2013</b> , 55, 8-20	7.8	41
120	Metabolites in contact with the rat digestive tract after ingestion of a phenolic-rich dietary fiber matrix. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 5955-63	5.7	41
119	Identification of phenolic compounds by HPLC-ESI-MS/MS and antioxidant activity from Chilean propolis. <i>Food Research International</i> , <b>2014</b> , 64, 873-879	7	40
118	A lyophilized red grape pomace containing proanthocyanidin-rich dietary fiber induces genetic and metabolic alterations in colon mucosa of female C57BL/6J mice. <i>Journal of Nutrition</i> , <b>2011</b> , 141, 1597-604 <sup>4.1</sup>	4.1	39

117	A novel approach to enhancing cellular glutathione levels. <i>Journal of Neurochemistry</i> , <b>2008</b> , 107, 690-700		39
116	Inhibition of hemoglobin- and iron-promoted oxidation in fish microsomes by natural phenolics. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 4417-23	5.7	39
115	Impact of thermal processing on the activity of gallotannins and condensed tannins from <i>Hamamelis virginiana</i> used as functional ingredients in seafood. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 4274-83	5.7	37
114	Mexican <i>Ataulfo</i> mango ( <i>Mangifera indica</i> L) as a source of hydrolyzable tannins. Analysis by MALDI-TOF/TOF MS. <i>Food Research International</i> , <b>2013</b> , 51, 188-194	7	36
113	Antioxidant mechanism of grape procyanidins in muscle tissues: redox interactions with endogenous ascorbic acid and $\alpha$ -tocopherol. <i>Food Chemistry</i> , <b>2012</b> , 134, 1767-74	8.5	36
112	Witch hazel ( <i>Hamamelis virginiana</i> ) fractions and the importance of gallate moieties--electron transfer capacities in their antitumoral properties. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 11675-82	5.7	36
111	Effect of new antioxidant cysteinyl-flavanol conjugates on skin cancer cells. <i>FEBS Letters</i> , <b>2005</b> , 579, 4219-25	9.25	36
110	Effect of n-3 PUFA supplementation at different EPA:DHA ratios on the spontaneously hypertensive obese rat model of the metabolic syndrome. <i>British Journal of Nutrition</i> , <b>2015</b> , 113, 878-87	3.6	35
109	High-resolution liquid chromatography/electrospray ionization time-of-flight mass spectrometry combined with liquid chromatography/electrospray ionization tandem mass spectrometry to identify polyphenols from grape antioxidant dietary fiber. <i>Rapid Communications in Mass Spectrometry</i> , <b>2008</b> , 22, 3489-500	2.2	34
108	Synthesis and biological activity of O-glycosylated morphiceptin analogues. <i>Journal of the Chemical Society Perkin Transactions 1</i> , <b>1991</b> , 1755-1759		34
107	Conjugation of catechins with cysteine generates antioxidant compounds with enhanced neuroprotective activity. <i>Phytochemistry</i> , <b>2005</b> , 66, 2032-7	4	33
106	A uniquely selective inhibitor of the mammalian fetal neuromuscular nicotinic acetylcholine receptor. <i>Journal of Neuroscience</i> , <b>2005</b> , 25, 732-6	6.6	33
105	Analysis of proanthocyanidins in almond blanch water by HPLC-ESI-QQ-MS/MS and MALDI-TOF/TOF MS. <i>Food Research International</i> , <b>2012</b> , 49, 798-806	7	32
104	Mechanistically different effects of fat and sugar on insulin resistance, hypertension, and gut microbiota in rats. <i>American Journal of Physiology - Endocrinology and Metabolism</i> , <b>2018</b> , 314, E552-E563	6	31
103	Comparative antioxidant and cytotoxic effect of procyanidin fractions from grape and pine. <i>Chemical Research in Toxicology</i> , <b>2007</b> , 20, 1543-8	4	31
102	Comparative study of the cytotoxicity induced by antioxidant epicatechin conjugates obtained from grape. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 6945-50	5.7	31
101	Hamamelitannin from witch hazel ( <i>Hamamelis virginiana</i> ) displays specific cytotoxic activity against colon cancer cells. <i>Journal of Natural Products</i> , <b>2012</b> , 75, 26-33	4.9	29
100	Optimization and kinetic studies of the enzymatic synthesis of Ac-Phe-Leu-NH <sub>2</sub> in reversed micelles. <i>Enzyme and Microbial Technology</i> , <b>1992</b> , 14, 117-124	3.8	28

99	Grape antioxidant dietary fiber inhibits intestinal polyposis in ApcMin/+ mice: relation to cell cycle and immune response. <i>Carcinogenesis</i> , <b>2013</b> , 34, 1881-8	4.6	27
98	Edible Microalgae and Their Bioactive Compounds in the Prevention and Treatment of Metabolic Alterations. <i>Nutrients</i> , <b>2021</b> , 13,	6.7	27
97	Epicatechin gallate impairs colon cancer cell metabolic productivity. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 4310-7	5.7	26
96	Phenolic metabolites of grape antioxidant dietary fiber in rat urine. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 11418-26	5.7	26
95	Reducing power of simple polyphenols by electron-transfer reactions using a new stable radical of the PTM series, tris(2,3,5,6-tetrachloro-4-nitrophenyl)methyl radical. <i>Journal of Organic Chemistry</i> , <b>2007</b> , 72, 3750-6	4.2	26
94	Improved method for the synthesis of o-glycosylated fmoc amino acids to be used in solid-phase glycopeptide synthesis (Fmoc = fluoren-9-ylmethoxycarbonyl). <i>Journal of the Chemical Society Chemical Communications</i> , <b>1990</b> , 965-967		26
93	Determination of D-fagomine in buckwheat and mulberry by cation exchange HPLC/ESI-Q-MS. <i>Analytical and Bioanalytical Chemistry</i> , <b>2012</b> , 402, 1953-60	4.4	25
92	Lipidomics to analyze the influence of diets with different EPA:DHA ratios in the progression of Metabolic Syndrome using SHROB rats as a model. <i>Food Chemistry</i> , <b>2016</b> , 205, 196-203	8.5	25
91	Efficient preparation of catechin thio conjugates by one step extraction/depolymerization of pine (Pinus pinaster) bark procyanidins. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 7760-5	5.7	24
90	Chromatographic characterization of proanthocyanidins after thiolysis with cysteamine. <i>Chromatographia</i> , <b>2001</b> , 54, 523-526	2.1	24
89	Protein carbonylation associated to high-fat, high-sucrose diet and its metabolic effects. <i>Journal of Nutritional Biochemistry</i> , <b>2014</b> , 25, 1243-53	6.3	23
88	Grape epicatechin conjugates prevent erythrocyte membrane protein oxidation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 4090-5	5.7	23
87	Protective effect of structurally diverse grape procyanidin fractions against UV-induced cell damage and death. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 4489-95	5.7	23
86	Immunomodulatory activity of a new family of antioxidants obtained from grape polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 7297-9	5.7	23
85	Profile of urinary and fecal proanthocyanidin metabolites from common cinnamon (Cinnamomum zeylanicum L.) in rats. <i>Molecular Nutrition and Food Research</i> , <b>2012</b> , 56, 671-5	5.9	22
84	Electron-transfer capacity of catechin derivatives and influence on the cell cycle and apoptosis in HT29 cells. <i>FEBS Journal</i> , <b>2006</b> , 273, 2475-86	5.7	22
83	Effect of (D)-fagomine on excreted Enterobacteria and weight gain in rats fed a high-fat high-sucrose diet. <i>Obesity</i> , <b>2014</b> , 22, 976-9	8	21
82	A polyphenol-enriched cocoa extract reduces free radicals produced by mycotoxins. <i>Food and Chemical Toxicology</i> , <b>2012</b> , 50, 989-95	4.7	21

81	Galloylated polyphenols efficiently reduce alpha-tocopherol radicals in a phospholipid model system composed of sodium dodecyl sulfate (SDS) micelles. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 5042-8	5.7	21
80	Effects of the combination of $\Omega$ 3 PUFAs and proanthocyanidins on the gut microbiota of healthy rats. <i>Food Research International</i> , <b>2017</b> , 97, 364-371	7	20
79	Micellar electrokinetic chromatography estimation of size and composition of procyanidins after thiolysis with cysteine. <i>Electrophoresis</i> , <b>2003</b> , 24, 1404-10	3.6	20
78	Tris(2,4,6-trichloro-3,5-dinitrophenyl)methyl radical: a new stable coloured magnetic species as a chemosensor for natural polyphenols. <i>Chemical Communications</i> , <b>2003</b> , 74-5	5.8	20
77	Solid-Phase Synthesis of Glycopeptide Amides under Mild Conditions: Morphiceptin Analogues. <i>Angewandte Chemie International Edition in English</i> , <b>1990</b> , 29, 291-292		20
76	The presence of D-fagomine in the human diet from buckwheat-based foodstuffs. <i>Food Chemistry</i> , <b>2013</b> , 136, 1316-21	8.5	19
75	Inhibition of deleterious chronic wound enzymes with plant polyphenols. <i>Biocatalysis and Biotransformation</i> , <b>2012</b> , 30, 102-110	2.5	19
74	Changes in liver proteins of rats fed standard and high-fat and sucrose diets induced by fish omega-3 PUFAs and their combination with grape polyphenols according to quantitative proteomics. <i>Journal of Nutritional Biochemistry</i> , <b>2017</b> , 41, 84-97	6.3	18
73	A lipidomic study on the regulation of inflammation and oxidative stress targeted by marine $\Omega$ 3 PUFA and polyphenols in high-fat high-sucrose diets. <i>Journal of Nutritional Biochemistry</i> , <b>2017</b> , 43, 53-67	6.3	18
72	Eicosapentaenoic acid/docosahexaenoic acid 1:1 ratio improves histological alterations in obese rats with metabolic syndrome. <i>Lipids in Health and Disease</i> , <b>2014</b> , 13, 31	4.4	18
71	Efficient one pot extraction and depolymerization of grape ( <i>Vitis vinifera</i> ) pomace procyanidins for the preparation of antioxidant thio-conjugates. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 467-473	5.7	18
70	Protective effects of fish oil on pre-diabetes: a lipidomic analysis of liver ceramides in rats. <i>Food and Function</i> , <b>2016</b> , 7, 3981-3988	6.1	17
69	Biobased epicatechin conjugates protect erythrocytes and nontumoral cell lines from H <sub>2</sub> O <sub>2</sub> -induced oxidative stress. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 4459-65	5.7	16
68	Peptide bond formation by the industrial protease, neutrase, in organic media. <i>Biotechnology Letters</i> , <b>1997</b> , 19, 1023-1026	3	16
67	Cardiovascular disease-related parameters and oxidative stress in SHROB rats, a model for metabolic syndrome. <i>PLoS ONE</i> , <b>2014</b> , 9, e104637	3.7	15
66	Mixed micellar electrokinetic capillary chromatography separation of depolymerized grape procyanidins. <i>Electrophoresis</i> , <b>2003</b> , 24, 707-13	3.6	15
65	Enzymatic synthesis of X-Phe-Leu-NH <sub>2</sub> in low water content systems: influence of the N-alpha protecting group and the reaction medium composition. <i>BBA - Proteins and Proteomics</i> , <b>1993</b> , 1164, 189-96		14
64	Mixed anhydrides in peptide synthesis. factors affecting urethane formation and racemization. <i>Tetrahedron</i> , <b>1986</b> , 42, 193-198	2.4	14

63	Kinetic study of alpha-chymotrypsin-catalyzed synthesis of kyotorphin. <i>BBA - Proteins and Proteomics</i> , <b>1988</b> , 953, 157-63		13
62	D-Fagomine attenuates metabolic alterations induced by a high-energy-dense diet in rats. <i>Food and Function</i> , <b>2015</b> , 6, 2614-9	6.1	12
61	The combined action of omega-3 polyunsaturated fatty acids and grape proanthocyanidins on a rat model of diet-induced metabolic alterations. <i>Food and Function</i> , <b>2016</b> , 7, 3516-23	6.1	12
60	Functional Effects of the Buckwheat Iminosugar d-Fagomine on Rats with Diet-Induced Prediabetes. <i>Molecular Nutrition and Food Research</i> , <b>2018</b> , 62, e1800373	5.9	12
59	Targets of protein carbonylation in spontaneously hypertensive obese Koletsky rats and healthy Wistar counterparts: a potential role on metabolic disorders. <i>Journal of Proteomics</i> , <b>2014</b> , 106, 246-59	3.9	12
58	Functional fatty fish supplemented with grape procyanidins. Antioxidant and proapoptotic properties on colon cell lines. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 3598-603	5.7	12
57	Festphasen-Synthese von Glycopeptidamiden unter milden Bedingungen: Morphiceptin-Analoga. <i>Angewandte Chemie</i> , <b>1990</b> , 102, 311-313	3.6	12
56	Fate of d-Fagomine after Oral Administration to Rats. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 4414-4420	5.7	11
55	Role of galloylation and polymerization in cytoprotective effects of polyphenolic fractions against hydrogen peroxide insult. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 2113-9	5.7	11
54	Enzymatic resolution of Z- $\alpha$ -di-tert-butyl-D,L-carboxyglutamic acid methyl ester. <i>Tetrahedron Letters</i> , <b>1996</b> , 37, 417-418	2	11
53	Combined Buckwheat d-Fagomine and Fish Omega-3 PUFAs Stabilize the Populations of Gut and While Reducing Weight Gain in Rats. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	10
52	Galloylated polyphenols as inhibitors of hemoglobin-catalyzed lipid oxidation in fish muscle. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 5684-91	5.7	10
51	Oxidant activity of tris(2,4,6-trichloro-3,5-dinitrophenyl)methyl radical with catechol and pyrogallol. Mechanistic considerations. <i>Journal of Organic Chemistry</i> , <b>2009</b> , 74, 2368-73	4.2	10
50	Novel epicatechin derivatives with antioxidant activity modulate interleukin-1beta release in lipopolysaccharide-stimulated human blood. <i>Bioorganic and Medicinal Chemistry Letters</i> , <b>2004</b> , 14, 5031-4.9		10
49	The incorporation of sugar moieties to neuropeptides: comparative study of different methods. <i>Tetrahedron</i> , <b>1988</b> , 44, 6131-6136	2.4	10
48	Targeting Hepatic Protein Carbonylation and Oxidative Stress Occurring on Diet-Induced Metabolic Diseases through the Supplementation with Fish Oils. <i>Marine Drugs</i> , <b>2018</b> , 16,	6	10
47	Reaction medium engineering in enzymatic peptide fragment condensation: synthesis of eledoisin and LH-RH. <i>Bioorganic and Medicinal Chemistry</i> , <b>1998</b> , 6, 891-901	3.4	9
46	Interaction of antioxidant biobased epicatechin conjugates with biomembrane models. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 2901-5	5.7	9

45	New enzymatic approach to the synthesis of convenient aspartic acid intermediates in peptide chemistry. Synthesis of n-benzyloxycarbonyl-L-aspartic acid allyl ester.. <i>Tetrahedron</i> , <b>1989</b> , 45, 7421-7426 <sup>2,4</sup>	9
44	Influence of omega-3 PUFAs on the metabolism of proanthocyanidins in rats. <i>Food Research International</i> , <b>2017</b> , 97, 133-140	7 8
43	A high-fat high-sucrose diet affects the long-term metabolic fate of grape proanthocyanidins in rats. <i>European Journal of Nutrition</i> , <b>2018</b> , 57, 339-349	5.2 8
42	Effects of combined D-fagomine and omega-3 PUFAs on gut microbiota subpopulations and diabetes risk factors in rats fed a high-fat diet. <i>Scientific Reports</i> , <b>2019</b> , 9, 16628	4.9 8
41	Punicalagin and catechins contain polyphenolic substructures that influence cell viability and can be monitored by radical chemosensors sensitive to electron transfer. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 1659-65	5.7 8
40	Application of empirical design methodologies to the study of the influence of reaction conditions and N-alpha-protecting group structure on the enzymatic X-Phe-Leu-NH(2) dipeptide synthesis in buffer/dimethylformamide solvents systems. <i>Biotechnology and Bioengineering</i> , <b>1992</b> , 39, 539-49	4.9 8
39	Synthesis of O1.5-(beta-D-galactopyranosyl) [DMet2, Hyp5] enkephalin amide, a new highly potent analgesic enkephalin-related glycosyl peptide. <i>Experientia</i> , <b>1989</b> , 45, 574-6	8
38	Antinociceptive activity of glycosidic enkephalin analogues. <i>Psychopharmacology</i> , <b>1990</b> , 101, 222-5	4.7 8
37	Eubiotic effect of buckwheat d-fagomine in healthy rats. <i>Journal of Functional Foods</i> , <b>2018</b> , 50, 120-126	5.1 8
36	Effects of Fish Oil and Grape Seed Extract Combination on Hepatic Endogenous Antioxidants and Bioactive Lipids in Diet-Induced Early Stages of Insulin Resistance in Rats. <i>Marine Drugs</i> , <b>2020</b> , 18,	6 7
35	Identification of polyphenols from antiviral Chamaecrista nictitans extract using high-resolution LC-ESI-MS/MS. <i>Analytical and Bioanalytical Chemistry</i> , <b>2014</b> , 406, 5501-6	4.4 7
34	Metal binding properties of three Cys2X2 (X = His, Asp) metallothionein-related peptides. <i>Inorganica Chimica Acta</i> , <b>1998</b> , 278, 10-14	2.7 7
33	Novel separation of bioactive catechin derivatives from complex plant mixtures by anion-exchange chromatography. <i>Separation and Purification Technology</i> , <b>2008</b> , 62, 317-322	8.3 7
32	Enzymatic Peptide Synthesis in Organic Media. Synthesis of CCK-8 Dipeptide Fragments. <i>Biocatalysis and Biotransformation</i> , <b>1996</b> , 13, 201-216	2.5 7
31	Implication of gut microbiota in the physiology of rats intermittently exposed to cold and hypobaric hypoxia. <i>PLoS ONE</i> , <b>2020</b> , 15, e0240686	3.7 7
30	ZmMYB31 & ZmMYB42: two maize R2R3-MYB transcription factors having complementary roles in the lignin and phenylpropanoid metabolism regulation. <i>New Biotechnology</i> , <b>2009</b> , 25, S279-S280	6.4 6
29	Synthesis of a new stable and water-soluble tris(4-hydroxysulfonyltetrachlorophenyl)methyl radical with selective oxidative capacity. <i>Tetrahedron</i> , <b>2011</b> , 67, 3119-3123	2.4 6
28	Purification of non-toxic, biodegradable arginine-based gemini surfactants, bis(Args), by ion exchange chromatography. <i>Preparative Biochemistry and Biotechnology</i> , <b>2001</b> , 31, 259-74	2.4 6



27	Ethyl acetate modified AOT water-in-oil microemulsions for the $\beta$ -chymotrypsin catalyzed synthesis of a model dipeptide derivative. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , <b>1995</b> , 96, 47-52	5.1	6
26	A new approach to produce plant antioxidant-loaded chitosan for modulating proteolytic environment and bacterial growth. <i>Journal of Materials Chemistry B</i> , <b>2013</b> , 1, 1241-1248	7.3	5
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21	Modulation of the Liver Protein Carbonylome by the Combined Effect of Marine Omega-3 PUFAs and Grape Polyphenols Supplementation in Rats Fed an Obesogenic High Fat and High Sucrose Diet. <i>Marine Drugs</i> , <b>2019</b> , 18,	6	5
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19	High electron transfer capacity of thio-derivatives of tea catechins measured using a water soluble stable free radical and their effects on colon cancer cells. <i>New Journal of Chemistry</i> , <b>2013</b> , 37, 2043	3.6	4
18	Absorption and metabolization of cytoprotective epicatechin thio conjugates in rats. <i>Drug Metabolism and Disposition</i> , <b>2010</b> , 38, 2188-94	4	4
17	A synthetic glycopeptide of substance P analogue (SP6-11) with enhanced NK-1 receptor specificity. <i>Journal of Pharmaceutical Sciences</i> , <b>1990</b> , 79, 74-6	3.9	4
16	Modifications of Gut Microbiota after Grape Pomace Supplementation in Subjects at Cardiometabolic Risk: A Randomized Cross-Over Controlled Clinical Trial. <i>Foods</i> , <b>2020</b> , 9,	4.9	4
15	The Buckwheat Iminosugar d-Fagomine Attenuates Sucrose-Induced Steatosis and Hypertension in Rats. <i>Molecular Nutrition and Food Research</i> , <b>2020</b> , 64, e1900564	5.9	4
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12	Enzymatic synthesis of carboxyglutamic acid containing peptides in organic media. <i>Tetrahedron Letters</i> , <b>1996</b> , 37, 3609-3612	2	3
11	Rapid and efficient preparative purification of building blocks suitable for solid-phase synthesis of neoglycopeptides: Synthesis and purification of O-(2,3,4,6-tetra-O-acetyl- $\beta$ -galactopyranosyl/glucoopyranosyl)-N-(9-fluoren-9-yl-methoxycarbonyl-hydroxyproline. <i>International Journal of Peptide Research and Therapeutics</i> , <b>1996</b> , 3, 61-68		3
10	Synthesis of sulfated bioactive peptides using immobilized arylsulfotransferase from <i>Eubacterium</i> sp.. <i>Biotechnology Letters</i> , <b>1996</b> , 18, 609-614	3	3

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8	Advances in the analysis of iminocyclitols: Methods, sources and bioavailability. <i>Talanta</i> , <b>2016</b> , 151, 157-171		2
7	Neoglycopeptide synthesis and purification in multi-gram scale: preparation of O-(2,3,4,6-tetra-O-acetyl-beta-D-galactopyranosyl)-N-alpha-fluoren-9-yl-methoxycarbonyl-hydroxyproline and its use in the pilot-scale synthesis of the potent analgesic glycopeptide O1.5-beta-D-galactopyranosyl [DMet2, Hyp5]enkephalinamide. Enzymatic peptide fragment condensation. Choice of reaction media for the synthesis of an insect neuropeptide derivative. <i>Biotechnology Letters</i> , <b>1992</b> , 6, 69-72	2.1	2
6	Synthesis of Glycosyl Neuropeptides. <i>Methods in Neurosciences</i> , <b>1991</b> , 6, 35-50		2
4	Chromatographic behaviour and purification of N1.5-glycosyl enkephalins. <i>Chromatographia</i> , <b>1988</b> , 25, 891-894	2.1	1
3	Physiological Effects of Intermittent Passive Exposure to Hypobaric Hypoxia and Cold in Rats. <i>Frontiers in Physiology</i> , <b>2021</b> , 12, 673095	4.6	0
2	Synthesis and activity of new N,N-dialkyl-morphiceptin analogs <b>1991</b> , 623-625		
1	Solid-phase synthesis of new glycosyl enkephalinamides <b>1991</b> , 416-417		