List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4853551/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Physiological and Biochemical Effects of an Aqueous Extract of Lemna minor L. as a Potential Biostimulant for Maize. Journal of Plant Growth Regulation, 2022, 41, 3009-3018.	5.1	12
2	Plant cell cultures of Nordic berry species: Phenolic and carotenoid profiling and biological assessments. Food Chemistry, 2022, 366, 130571.	8.2	8
3	The functional potential of nine Allium species related to their untargeted phytochemical characterization, antioxidant capacity and enzyme inhibitory ability. Food Chemistry, 2022, 368, 130782.	8.2	17
4	Metabolomic insights into the phytochemical profile of cooked pigmented rice varieties following in vitro gastrointestinal digestion. Journal of Food Composition and Analysis, 2022, 106, 104293.	3.9	7
5	The Untargeted Phytochemical Profile of Three Meliaceae Species Related to In Vitro Cytotoxicity and Anti-Virulence Activity against MRSA Isolates. Molecules, 2022, 27, 435.	3.8	6
6	Oleuropein from olive leaf extracts and extra-virgin olive oil provides distinctive phenolic profiles and modulation of microbiota in the large intestine. Food Chemistry, 2022, 380, 132187.	8.2	11
7	Assessment of Yield and Nitrate Content of Wall Rocket Grown under Diffuse-Light- or Clear-Plastic Films and Subjected to Different Nitrogen Fertilization Levels and Biostimulant Application. Horticulturae, 2022, 8, 138.	2.8	9
8	Functional implications of bound phenolic compounds and phenolics–food interaction: A review. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 811-842.	11.7	68
9	Untargeted Phenolic Profiling and Functional Insights of the Aerial Parts and Bulbs of Drimia maritima (L.) Stearn. Plants, 2022, 11, 600.	3.5	4
10	A molecular insight into the lipid changes of pig Longissimus thoracis muscle following dietary supplementation with functional ingredients. PLoS ONE, 2022, 17, e0264953.	2.5	4
11	Optimized ultrasound-assisted extraction of phenolic compounds from Thymus comosus Heuff. ex Griseb. et Schenk (wild thyme) and their bioactive potential. Ultrasonics Sonochemistry, 2022, 84, 105954.	8.2	27
12	Nitrogen use efficiency, rhizosphere bacterial community, and root metabolome reprogramming due to maize seed treatment with microbial biostimulants. Physiologia Plantarum, 2022, 174, e13679.	5.2	13
13	Valorisation of <i>Crocus sativus</i> flower parts for herbal infusions: impact of brewing conditions on phenolic profiling, antioxidant capacity and sensory traits. International Journal of Food Science and Technology, 2022, 57, 3838-3849.	2.7	5
14	Metabolomics Combined with Sensory Analysis Reveals the Impact of Different Extraction Methods on Coffee Beverages from Coffea arabica and Coffea canephora var. Robusta. Foods, 2022, 11, 807.	4.3	12
15	The Hierarchical Contribution of Organic vs. Conventional Farming, Cultivar, and Terroir on Untargeted Metabolomics Phytochemical Profile and Functional Traits of Tomato Fruits. Frontiers in Plant Science, 2022, 13, 856513.	3.6	2
16	The Complex Metabolomics Crosstalk Triggered by Four Molecular Elicitors in Tomato. Plants, 2022, 11, 678.	3.5	7
17	Rethinking the Connections between Ecosystem Services, Pollinators, Pollution, and Health: Focus on Air Pollution and Its Impacts. International Journal of Environmental Research and Public Health, 2022, 19, 2997.	2.6	6
18	A Phenomics and Metabolomics Investigation on the Modulation of Drought Stress by a Biostimulant Plant Extract in Tomato (Solanum lycopersicum). Agronomy, 2022, 12, 764.	3.0	9

#	Article	IF	CITATIONS
19	Distilled grape pomace as a functional ingredient in vegan muffins: effect on physicochemical, nutritional, rheological and sensory aspects. International Journal of Food Science and Technology, 2022, 57, 4847-4858.	2.7	11
20	New insights into the lipidomic response of CaCo-2 cells to differently cooked and in vitro digested extra-virgin olive oils. Food Research International, 2022, 155, 111030.	6.2	3
21	Occurrence of Polyphenols, Isoflavonoids, and Their Metabolites in Milk Samples from Different Cow Feeding Regimens. Dairy, 2022, 3, 314-325.	2.0	1
22	Application of metabolomics to decipher the role of bioactive compounds in plant and animal foods. Current Opinion in Food Science, 2022, 46, 100851.	8.0	8
23	Biostimulatory Action of a Plant-Derived Protein Hydrolysate on Morphological Traits, Photosynthetic Parameters, and Mineral Composition of Two Basil Cultivars Grown Hydroponically under Variable Electrical Conductivity. Horticulturae, 2022, 8, 409.	2.8	5
24	Phytochemical profiling, antibacterial and antioxidant properties of <i>Crocus sativus</i> flower: A comparison between tepals and stigmas. Open Chemistry, 2022, 20, 431-443.	1.9	6
25	Between Light and Shading: Morphological, Biochemical, and Metabolomics Insights Into the Influence of Blue Photoselective Shading on Vegetable Seedlings. Frontiers in Plant Science, 2022, 13, .	3.6	2
26	Plant-Derived Biostimulants Differentially Modulate Primary and Secondary Metabolites and Improve the Yield Potential of Red and Green Lettuce Cultivars. Agronomy, 2022, 12, 1361.	3.0	18
27	The interplay between nitrogenated allelochemicals, mineral nutrition and metabolic profile in barley roots. Plant and Soil, 2022, 479, 715-730.	3.7	5
28	Plant species-specific impact of polyethylene microspheres on seedling growth and the metabolome. Science of the Total Environment, 2022, 840, 156678.	8.0	24
29	Foliar and Root Comparative Metabolomics and Phenolic Profiling of Micro-Tom Tomato (Solanum) Tj ETQq1 1 0 Treatments. Plants, 2022, 11, 1829.	.784314 r 3.5	gBT /Overloo 3
30	Effect of cut on secondary metabolite profile in hydroponically-grown <i>Rumex acetosa</i> L. seedlings: a metabolomic approach. Natural Product Research, 2021, 35, 4089-4093.	1.8	4
31	Concealed metabolic reprogramming induced by different herbicides in tomato. Plant Science, 2021, 303, 110727.	3.6	14
32	The outer influences the inner: Postharvest UV-B irradiation modulates peach flesh metabolome although shielded by the skin. Food Chemistry, 2021, 338, 127782.	8.2	24
33	Inoculation with plant growth-promoting bacteria alters the rhizosphere functioning of tomato plants. Applied Soil Ecology, 2021, 158, 103784.	4.3	35
34	Chemodiversity and biological activity of essential oils from three species from the <i>Euphorbia</i> genus. Flavour and Fragrance Journal, 2021, 36, 148-158.	2.6	17
35	Technological, nutritional, and sensory properties of durum wheat fresh pasta fortified with <scp><i>Moringa oleifera</i></scp> L. leaf powder. Journal of the Science of Food and Agriculture, 2021, 101, 1920-1925.	3.5	28
36	Genotype and Successive Harvests Interaction Affects Phenolic Acids and Aroma Profile of Genovese Basil for Pesto Sauce Production. Foods, 2021, 10, 278.	4.3	41

#	Article	IF	CITATIONS
37	Protective Effects of Gynostemma pentaphyllum (var. Ginpent) against Lipopolysaccharide-Induced Inflammation and Motor Alteration in Mice. Molecules, 2021, 26, 570.	3.8	45
38	A Combined Metabolomic and Metagenomic Approach to Discriminate Raw Milk for the Production of Hard Cheese. Foods, 2021, 10, 109.	4.3	26
39	Intraspecific Variability Largely Affects the Leaf Metabolomics Response to Isosmotic Macrocation Variations in Two Divergent Lettuce (Lactuca sativa L.) Varieties. Plants, 2021, 10, 91.	3.5	4
40	Metabolomic insight into the profile, in vitro bioaccessibility and bioactive properties of polyphenols and glucosinolates from four Brassicaceae microgreens. Food Research International, 2021, 140, 110039.	6.2	35
41	Comparative phytochemical profile of the elephant garlic (Allium ampeloprasum var. holmense) and the common garlic (Allium sativum) from the Val di Chiana area (Tuscany, Italy) before and after in vitro gastrointestinal digestion. Food Chemistry, 2021, 338, 128011.	8.2	16
42	Gas exchange, vine performance and modulation of secondary metabolism in Vitis vinifera L. cv Barbera following long-term nitrogen deficit. Planta, 2021, 253, 73.	3.2	3
43	Foliar Application of Different Vegetal-Derived Protein Hydrolysates Distinctively Modulates Tomato Root Development and Metabolism. Plants, 2021, 10, 326.	3.5	39
44	Impact of Grape Pomace Powder on the Phenolic Bioaccessibility and on In Vitro Starch Digestibility of Wheat Based Bread. Foods, 2021, 10, 507.	4.3	19
45	Nutrient Supplementation Configures the Bioactive Profile and Production Characteristics of Three Brassica L. Microgreens Species Grown in Peat-Based Media. Agronomy, 2021, 11, 346.	3.0	30
46	Successive Harvests Modulate the Productive and Physiological Behavior of Three Genovese Pesto Basil Cultivars. Agronomy, 2021, 11, 560.	3.0	9
47	Foliar application of plant-based biostimulants improve yield and upgrade qualitative characteristics of processing tomato. Italian Journal of Agronomy, 2021, 16, .	1.0	8
48	Potential role of microbiome in Chronic Fatigue Syndrome/Myalgic Encephalomyelits (CFS/ME). Scientific Reports, 2021, 11, 7043.	3.3	42
49	An Appraisal of Urine Derivatives Integrated in the Nitrogen and Phosphorus Inputs of a Lettuce Soilless Cultivation System. Sustainability, 2021, 13, 4218.	3.2	15
50	Morpho-Physiological Responses and Secondary Metabolites Modulation by Preharvest Factors of Three Hydroponically Grown Genovese Basil Cultivars. Frontiers in Plant Science, 2021, 12, 671026.	3.6	29
51	Phytochemicals from Plant Foods as Potential Source of Antiviral Agents: An Overview. Pharmaceuticals, 2021, 14, 381.	3.8	52
52	The combined effect of fermentation of lactic acid bacteria and in vitro digestion on metabolomic and oligosaccharide profile of oat beverage. Food Research International, 2021, 142, 110216.	6.2	32
53	Impact of hurdle technologies and low temperatures during ripening on the production of nitrate-free pork salami: A microbiological and metabolomic comparison. LWT - Food Science and Technology, 2021, 141, 110939.	5.2	11
54	The variety, terroir, and harvest types affect the yield and the phenolic and sterolic profiles of hemp seed oil. Food Research International, 2021, 142, 110212.	6.2	10

#	Article	IF	CITATIONS
55	Optimization Model of Phenolics Encapsulation Conditions for Biofortification in Fatty Acids of Animal Food Products. Foods, 2021, 10, 881.	4.3	9
56	UHPLC-QTOF-MS based metabolomics and biological activities of different parts of Eriobotrya japonica. Food Research International, 2021, 143, 110242.	6.2	12
57	A Milk Foodomics Investigation into the Effect of Pseudomonas fluorescens Growth under Cold Chain Conditions. Foods, 2021, 10, 1173.	4.3	7
58	Citrullus lanatus as source of bioactive components: An up-to-date review. Trends in Food Science and Technology, 2021, 111, 208-222.	15.1	38
59	The metabolomics reveals intraspecies variability of bioactive compounds in elicited suspension cell cultures of three Bryophyllum species. Industrial Crops and Products, 2021, 163, 113322.	5.2	21
60	Biogenic ZnO Nanoparticles Synthesized Using a Novel Plant Extract: Application to Enhance Physiological and Biochemical Traits in Maize. Nanomaterials, 2021, 11, 1270.	4.1	50
61	The UHPLC-QTOF-MS Phenolic Profiling and Activity of Cydonia oblonga Mill. Reveals a Promising Nutraceutical Potential. Foods, 2021, 10, 1230.	4.3	20
62	The phenolic and alkaloid profiles of Solanum erianthum and Solanum torvum modulated their biological properties. Food Bioscience, 2021, 41, 100974.	4.4	8
63	The Effects of Nutrient Solution Feeding Regime on Yield, Mineral Profile, and Phytochemical Composition of Spinach Microgreens. Horticulturae, 2021, 7, 162.	2.8	15
64	Preharvest Nutrient Deprivation Reconfigures Nitrate, Mineral, and Phytochemical Content of Microgreens. Foods, 2021, 10, 1333.	4.3	17
65	Seed Priming With Protein Hydrolysates Improves Arabidopsis Growth and Stress Tolerance to Abiotic Stresses. Frontiers in Plant Science, 2021, 12, 626301.	3.6	32
66	Isosmotic Macrocation Variation Modulates Mineral Efficiency, Morpho-Physiological Traits, and Functional Properties in Hydroponically Grown Lettuce Varieties (Lactuca sativa L.). Frontiers in Plant Science, 2021, 12, 678799.	3.6	6
67	Untargeted Phytochemical Profile, Antioxidant Capacity and Enzyme Inhibitory Activity of Cultivated and Wild Lupin Seeds from Tunisia. Molecules, 2021, 26, 3452.	3.8	11
68	Trichoderma and Phosphite Elicited Distinctive Secondary Metabolite Signatures in Zucchini Squash Plants. Agronomy, 2021, 11, 1205.	3.0	13
69	Foliar and Root Applications of Vegetal-Derived Protein Hydrolysates Differentially Enhance the Yield and Qualitative Attributes of Two Lettuce Cultivars Grown in Floating System. Agronomy, 2021, 11, 1194.	3.0	27
70	Changes of Milk Metabolomic Profiles Resulting from a Mycotoxins-Contaminated Corn Silage Intake by Dairy Cows. Metabolites, 2021, 11, 475.	2.9	6
71	Nutrient Solution Deprivation as a Tool to Improve Hydroponics Sustainability: Yield, Physiological, and Qualitative Response of Lettuce. Agronomy, 2021, 11, 1469.	3.0	16
72	Biostimulant Substances for Sustainable Agriculture: Origin, Operating Mechanisms and Effects on Cucurbits, Leafy Greens, and Nightshade Vegetables Species. Biomolecules, 2021, 11, 1103.	4.0	42

#	Article	IF	CITATIONS
73	The Modulation of Auxin-Responsive Genes, Phytohormone Profile, and Metabolomic Signature in Leaves of Tomato Cuttings Is Specifically Modulated by Different Protein Hydrolysates. Agronomy, 2021, 11, 1524.	3.0	5
74	A combined targeted/untargeted screening based on GC/MS to detect low-molecular-weight compounds in different milk samples of different species and as affected by processing. International Dairy Journal, 2021, 118, 105045.	3.0	9
75	Coumarin Interferes with Polar Auxin Transport Altering Microtubule Cortical Array Organization in Arabidopsis thaliana (L.) Heynh. Root Apical Meristem. International Journal of Molecular Sciences, 2021, 22, 7305.	4.1	9
76	The Combination of Mild Salinity Conditions and Exogenously Applied Phenolics Modulates Functional Traits in Lettuce. Plants, 2021, 10, 1457.	3.5	9
77	Bioformulations with Beneficial Microbial Consortia, a Bioactive Compound and Plant Biopolymers Modulate Sweet Basil Productivity, Photosynthetic Activity and Metabolites. Pathogens, 2021, 10, 870.	2.8	22
78	Exogenous application of ZnO nanoparticles and ZnSO4 distinctly influence the metabolic response in Phaseolus vulgaris L. Science of the Total Environment, 2021, 778, 146331.	8.0	35
79	Phytochemical Analysis and Anti-Inflammatory Activity of Different Ethanolic Phyto-Extracts of Artemisia annua L Biomolecules, 2021, 11, 975.	4.0	54
80	Application of metabolomics to assess milk quality and traceability. Current Opinion in Food Science, 2021, 40, 168-178.	8.0	43
81	A metabolomics insight into the Cyclic Nucleotide Monophosphate signaling cascade in tomato under non-stress and salinity conditions. Plant Science, 2021, 309, 110955.	3.6	7
82	Screening of Regulated and Emerging Mycotoxins in Bulk Milk Samples by High-Resolution Mass Spectrometry. Foods, 2021, 10, 2025.	4.3	17
83	Extraction Kinetics of Total Polyphenols, Flavonoids, and Condensed Tannins of Lentil Seed Coat: Comparison of Solvent and Extraction Methods. Foods, 2021, 10, 1810.	4.3	15
84	Bee Products: A Representation of Biodiversity, Sustainability, and Health. Life, 2021, 11, 970.	2.4	29
85	The adaptive metabolomic profile and functional activity of tomato rhizosphere are revealed upon PGPB inoculation under saline stress. Environmental and Experimental Botany, 2021, 189, 104552.	4.2	15
86	Protein Hydrolysate Combined with Hydroponics Divergently Modifies Growth and Shuffles Pigments and Free Amino Acids of Carrot and Dill Microgreens. Horticulturae, 2021, 7, 279.	2.8	12
87	The hidden effects of agrochemicals on plant metabolism and root-associated microorganisms. Plant Science, 2021, 311, 111012.	3.6	17
88	Changes in the chemical and sensory profile of ripened Italian salami following the addition of different microbial starters. Meat Science, 2021, 180, 108584.	5.5	34
89	Microbial biostimulants as a sustainable approach to improve the functional quality in plant-based foods: a review. Current Opinion in Food Science, 2021, 41, 217-223.	8.0	25
90	Current perspectives in cell-based approaches towards the definition of the antioxidant activity in food. Trends in Food Science and Technology, 2021, 116, 232-243.	15.1	26

#	Article	IF	CITATIONS
91	A combined metabolomics and peptidomics approach to discriminate anomalous rind inclusion levels in Parmigiano Reggiano PDO grated hard cheese from different ripening stages. Food Research International, 2021, 149, 110654.	6.2	21
92	New vacuum cooking techniques with extra-virgin olive oil show a better phytochemical profile than traditional cooking methods: A foodomics study. Food Chemistry, 2021, 362, 130194.	8.2	11
93	Morphological and metabolomics impact of sublethal doses of natural compounds and its nanoemulsions in Bacillus cereus. Food Research International, 2021, 149, 110658.	6.2	5
94	Vegetal-protein hydrolysates based microgranule enhances growth, mineral content, and quality traits of vegetable transplants. Scientia Horticulturae, 2021, 290, 110554.	3.6	9
95	The potential of Moringa oleifera in food formulation: a promising source of functional compounds with health-promoting properties. Current Opinion in Food Science, 2021, 42, 257-269.	8.0	23
96	Impact of Climatic Conditions on the Resveratrol Concentration in Blend of Vitis vinifera L. cvs. Barbera and Croatina Grape Wines. Molecules, 2021, 26, 401.	3.8	5
97	Metabolomic profiling and biological properties of six <i>Limonium</i> species: novel perspectives for nutraceutical purposes. Food and Function, 2021, 12, 3443-3454.	4.6	11
98	Phytochemical Constituents and Biological Activities of the Unexplored Plant Rhinanthus angustifolius subsp. grandiflorus. Applied Sciences (Switzerland), 2021, 11, 9162.	2.5	4
99	Comparative In Vitro Antioxidant Capacity and Terpenoid Profiling of Pumpkin Fruit Pulps from a Serbian Cucurbita maxima and Cucurbita moschata Breeding Collection. Antioxidants, 2021, 10, 1580.	5.1	4
100	Metabolomics and Physiological Insights into the Ability of Exogenously Applied Chlorogenic Acid and Hesperidin to Modulate Salt Stress in Lettuce Distinctively. Molecules, 2021, 26, 6291.	3.8	9
101	The Mycorrhiza-and Trichoderma-Mediated Elicitation of Secondary Metabolism and Modulation of Phytohormone Profile in Tomato Plants. Horticulturae, 2021, 7, 394.	2.8	4
102	Lipid Signaling Modulates the Response to Fumonisin Contamination and Its Source, Fusarium verticillioides, in Maize. Frontiers in Plant Science, 2021, 12, 701680.	3.6	4
103	Case Study on the Microbiological Quality, Chemical and Sensorial Profiles of Different Dairy Creams and Ricotta Cheese during Shelf-Life. Foods, 2021, 10, 2722.	4.3	3
104	The Combination of Untargeted Metabolomics and Machine Learning Predicts the Biosynthesis of Phenolic Compounds in Bryophyllum Medicinal Plants (Genus Kalanchoe). Plants, 2021, 10, 2430.	3.5	10
105	Antioxidant Properties of Bee Products Derived from Medicinal Plants as Beekeeping Sources. Agriculture (Switzerland), 2021, 11, 1136.	3.1	12
106	Integration of Phenomics and Metabolomics Datasets Reveals Different Mode of Action of Biostimulants Based on Protein Hydrolysates in Lactuca sativa L. and Solanum lycopersicum L. Under Salinity. Frontiers in Plant Science, 2021, 12, 808711.	3.6	17
107	Biostimulant Effects of an Aqueous Extract of Duckweed (Lemna minor L.) on Physiological and Biochemical Traits in the Olive Tree. Agriculture (Switzerland), 2021, 11, 1299.	3.1	11
108	The bioactive profile of lettuce produced in a closed soilless system as configured by combinatorial effects of genotype and macrocation supply composition. Food Chemistry, 2020, 309, 125713.	8.2	35

#	Article	IF	CITATIONS
109	Untargeted metabolomics with multivariate analysis to discriminate hazelnut (<i>Corylus) Tj ETQq1 1 0.784314 Agriculture, 2020, 100, 500-508.</i>	rgBT /Ovei 3.5	lock 10 Tf 5 35
110	Untargeted metabolomics to explore the oxidation processes during shelf life of pork patties treated with guarana seed extracts. International Journal of Food Science and Technology, 2020, 55, 1002-1009.	2.7	11
111	Phenolic profiling and in vitro bioactivity of Moringa oleifera leaves as affected by different extraction solvents. Food Research International, 2020, 127, 108712.	6.2	87
112	Relatively Low Dosages of CeO ₂ Nanoparticles in the Solid Medium Induce Adjustments in the Secondary Metabolism and Ionomic Balance of Bean (<i>Phaseolus vulgaris</i> L.) Roots and Leaves. Journal of Agricultural and Food Chemistry, 2020, 68, 67-76.	5.2	24
113	Ultrasound: beneficial biotechnological aspects on microorganisms-mediated processes. Current Opinion in Food Science, 2020, 31, 24-30.	8.0	32
114	Pigmented sorghum polyphenols as potential inhibitors of starch digestibility: An in vitro study combining starch digestion and untargeted metabolomics. Food Chemistry, 2020, 312, 126077.	8.2	51
115	Effect of different soluble dietary fibres on the phenolic profile of blackberry puree subjected to in vitro gastrointestinal digestion and large intestine fermentation. Food Research International, 2020, 130, 108954.	6.2	48
116	Untargeted metabolomic profiling of three <i>Crataegus</i> species (hawthorn) and their <i>in vitro</i> biological activities. Journal of the Science of Food and Agriculture, 2020, 100, 1998-2006.	3.5	15
117	Untargeted metabolomics reveals changes in phenolic profile following in vitro large intestine fermentation of non-edible parts of Punica granatum L Food Research International, 2020, 128, 108807.	6.2	11
118	A UHPLC-QTOF-MS screening provides new insights into the phytochemical composition and biological properties of six Consolida species from Turkey. Industrial Crops and Products, 2020, 158, 112966.	5.2	2
119	Molecular basis of rootstock-related tolerance to water deficit in Vitis vinifera L. cv. Sangiovese: A physiological and metabolomic combined approach. Plant Science, 2020, 299, 110600.	3.6	6
120	Bacterial growth and biological properties of Cymbopogon schoenanthus and Ziziphus lotus are modulated by extraction conditions. Food Research International, 2020, 136, 109534.	6.2	5
121	Plant Performance and Metabolomic Profile of Loquat in Response to Mycorrhizal Inoculation, Armillaria mellea and Their Interaction. Agronomy, 2020, 10, 899.	3.0	7
122	Understanding the Morpho-Anatomical, Physiological, and Functional Response of Sweet Basil to Isosmotic Nitrate to Chloride Ratios. Biology, 2020, 9, 158.	2.8	13
123	Impact of a Pitanga Leaf Extract to Prevent Lipid Oxidation Processes during Shelf Life of Packaged Pork Burgers: An Untargeted Metabolomic Approach. Foods, 2020, 9, 1668.	4.3	22
124	Beyond the Visible and Below the Peel: How UV-B Radiation Influences the Phenolic Profile in the Pulp of Peach Fruit. A Biochemical and Molecular Study. Frontiers in Plant Science, 2020, 11, 579063.	3.6	14
125	Nutraceutical Profiles of Two Hydroponically Grown Sweet Basil Cultivars as Affected by the Composition of the Nutrient Solution and the Inoculation With Azospirillum brasilense. Frontiers in Plant Science, 2020, 11, 596000.	3.6	21
126	Phytochemical Profile, Mineral Content, and Bioactive Compounds in Leaves of Seed-Propagated Artichoke Hybrid Cultivars. Molecules, 2020, 25, 3795.	3.8	9

#	Article	IF	CITATIONS
127	The Metabolic Reprogramming Induced by Sub-Optimal Nutritional and Light Inputs in Soilless Cultivated Green and Red Butterhead Lettuce. International Journal of Molecular Sciences, 2020, 21, 6381.	4.1	19
128	The Strength of the Nutrient Solution Modulates the Functional Profile of Hydroponically Grown Lettuce in a Genotype-Dependent Manner. Foods, 2020, 9, 1156.	4.3	23
129	Dataset on the Effects of Different Pre-Harvest Factors on the Metabolomics Profile of Lettuce (Lactuca sativa L.) Leaves. Data, 2020, 5, 119.	2.3	2
130	Sweet Basil Functional Quality as Shaped by Genotype and Macronutrient Concentration Reciprocal Action. Plants, 2020, 9, 1786.	3.5	19
131	Changes in physiological activities and root exudation profile of two grapevine rootstocks reveal common and specific strategies for Fe acquisition. Scientific Reports, 2020, 10, 18839.	3.3	14
132	Lignans and Gut Microbiota: An Interplay Revealing Potential Health Implications. Molecules, 2020, 25, 5709.	3.8	62
133	A Microbial-Based Biostimulant Enhances Sweet Pepper Performance by Metabolic Reprogramming of Phytohormone Profile and Secondary Metabolism. Frontiers in Plant Science, 2020, 11, 567388.	3.6	24
134	Effect of Moringa oleifera L. Leaf Powder Addition on the Phenolic Bioaccessibility and on In Vitro Starch Digestibility of Durum Wheat Fresh Pasta. Foods, 2020, 9, 628.	4.3	18
135	Metabolomic Responses of Maize Shoots and Roots Elicited by Combinatorial Seed Treatments With Microbial and Non-microbial Biostimulants. Frontiers in Microbiology, 2020, 11, 664.	3.5	54
136	Smart advanced solvents for bioactive compounds recovery from agri-food by-products: A review. Trends in Food Science and Technology, 2020, 101, 182-197.	15.1	99
137	Diplotaxis tenuifolia (L.) DC. Yield and Quality as Influenced by Cropping Season, Protein Hydrolysates, and Trichoderma Applications. Plants, 2020, 9, 697.	3.5	25
138	Determination of Polyphenols Using Liquid Chromatography–Tandem Mass Spectrometry Technique (LC–MS/MS): A Review. Antioxidants, 2020, 9, 479.	5.1	84
139	Effect of partial replacement of meat by carrot on physicochemical properties and fatty acid profile of fresh turkey sausages: a chemometric approach. Journal of the Science of Food and Agriculture, 2020, 100, 4968-4977.	3.5	13
140	Elderberry (Sambucus nigra L.) as potential source of antioxidants. Characterization, optimization of extraction parameters and bioactive properties. Food Chemistry, 2020, 330, 127266.	8.2	95
141	Profiling of polyphenols and sesquiterpenoids using different extraction methods in Muscari turcicum, an endemic plant from Turkey. Industrial Crops and Products, 2020, 154, 112626.	5.2	12
142	First evaluation of pesticides occurrence in groundwater of Tidone Valley, an area with intensive viticulture. Science of the Total Environment, 2020, 736, 139730.	8.0	54
143	Nitrogen Use and Uptake Efficiency and Crop Performance of Baby Spinach (Spinacia oleracea L.) and Lamb's Lettuce (Valerianella locusta L.) Grown under Variable Sub-Optimal N Regimes Combined with Plant-Based Biostimulant Application. Agronomy, 2020, 10, 278.	3.0	70
144	Untargeted metabolomic profiling of accessory sex gland fluid from Morada Nova rams. Molecular Reproduction and Development, 2020, 87, 409-418.	2.0	3

#	Article	IF	CITATIONS
145	Appraisal of Biodegradable Mulching Films and Vegetal-Derived Biostimulant Application as Eco-Sustainable Practices for Enhancing Lettuce Crop Performance and Nutritive Value. Agronomy, 2020, 10, 427.	3.0	33
146	Red beet (Beta vulgaris) and amaranth (Amaranthus sp.) microgreens: Effect of storage and in vitro gastrointestinal digestion on the untargeted metabolomic profile. Food Chemistry, 2020, 332, 127415.	8.2	25
147	Successive Harvests Affect Yield, Quality and Metabolic Profile of Sweet Basil (Ocimum basilicum L.). Agronomy, 2020, 10, 830.	3.0	29
148	Chemical Characterization and Bioactive Properties of Different Extracts from Fibigia clypeata, an Unexplored Plant Food. Foods, 2020, 9, 705.	4.3	12
149	Single and Combined Fe and S Deficiency Differentially Modulate Root Exudate Composition in Tomato: A Double Strategy for Fe Acquisition?. International Journal of Molecular Sciences, 2020, 21, 4038.	4.1	23
150	Application of Trichoderma harzianum, 6-Pentyl-α-pyrone and Plant Biopolymer Formulations Modulate Plant Metabolism and Fruit Quality of Plum Tomatoes. Plants, 2020, 9, 771.	3.5	46
151	Combining Molecular Weight Fractionation and Metabolomics to Elucidate the Bioactivity of Vegetal Protein Hydrolysates in Tomato Plants. Frontiers in Plant Science, 2020, 11, 976.	3.6	32
152	Interaction of dietary polyphenols and gut microbiota: Microbial metabolism of polyphenols, influence on the gut microbiota, and implications on host health. Food Frontiers, 2020, 1, 109-133.	7.4	172
153	Effect of Different Green Extraction Methods and Solvents on Bioactive Components of Chamomile (Matricaria chamomilla L.) Flowers. Molecules, 2020, 25, 810.	3.8	33
154	Appraisal of Combined Applications of Trichoderma virens and a Biopolymer-Based Biostimulant on Lettuce Agronomical, Physiological, and Qualitative Properties under Variable N Regimes. Agronomy, 2020, 10, 196.	3.0	56
155	Proteomics Revealed Distinct Responses to Salinity between the Halophytes Suaeda maritima (L.) Dumort and Salicornia brachiata (Roxb). Plants, 2020, 9, 227.	3.5	16
156	Nutritional characterization of Butternut squash (Cucurbita moschata D.): Effect of variety (Ariel vs.) Tj ETQq0 0	0 rgBT /O	verlock 10 Tf 40
157	Protein hydrolysates modulate leaf proteome and metabolome in water-stressed grapevines. Scientia Horticulturae, 2020, 270, 109413.	3.6	16
158	Interactions between phenolic compounds, amylolytic enzymes and starch: an updated overview. Current Opinion in Food Science, 2020, 31, 102-113.	8.0	101
159	Phytochemical Profile and Biological Properties of Colchicum triphyllum (Meadow Saffron). Foods, 2020, 9, 457.	4.3	13
160	Nutrigenomics and public health. , 2020, , 219-233.		1
161	Addition of plant extracts to meat and meat products to extend shelf-life and health-promoting attributes: an overview. Current Opinion in Food Science, 2020, 31, 81-87.	8.0	154
162	Linoleic acid induces metabolic stress in the intestinal microorganism Bifidobacterium breve DSM 20213. Scientific Reports, 2020, 10, 5997.	3.3	22

#	Article	IF	CITATIONS
163	Polyphenols and Sesquiterpene Lactones from Artichoke Heads: Modulation of Starch Digestion, Gut Bioaccessibility, and Bioavailability following In Vitro Digestion and Large Intestine Fermentation. Antioxidants, 2020, 9, 306.	5.1	12
164	New insights in the allelopathic traits of different barley genotypes: Middle Eastern and Tibetan wild-relative accessions vs. cultivated modern barley. PLoS ONE, 2020, 15, e0231976.	2.5	15
165	Milk metabolomics based on ultra-high-performance liquid chromatography coupled with quadrupole time-of-flight mass spectrometry to discriminate different cows feeding regimens. Food Research International, 2020, 134, 109279.	6.2	38
166	Extending the concept of terroir from grapes to other agricultural commodities: an overview. Current Opinion in Food Science, 2020, 31, 88-95.	8.0	31
167	Metabolomic Study to Evaluate the Transformations of Extra-Virgin Olive Oil's Antioxidant Phytochemicals during In Vitro Gastrointestinal Digestion. Antioxidants, 2020, 9, 302.	5.1	21
168	Metabolic Insights into the Anion-Anion Antagonism in Sweet Basil: Effects of Different Nitrate/Chloride Ratios in the Nutrient Solution. International Journal of Molecular Sciences, 2020, 21, 2482.	4.1	31
169	Identification of markers of sensory quality in ground coffee: an untargeted metabolomics approach. Metabolomics, 2020, 16, 127.	3.0	25
170	Metabolomic, proteomic and physiological insights into the potential mode of action of thymol, a phytotoxic natural monoterpenoid phenol. Plant Physiology and Biochemistry, 2020, 153, 141-153.	5.8	23
171	Nutritional stress suppresses nitrate content and positively impacts ascorbic acid concentration and phenolic acids profile of lettuce microgreens. Italus Hortus, 2020, 27, 41-52.	0.9	18
172	Biostimulant action of protein hydrolysates on crops. Burleigh Dodds Series in Agricultural Science, 2020, , 125-148.	0.2	0
173	Bioactive compounds and evaluation of biostimulant activity. Burleigh Dodds Series in Agricultural Science, 2020, , 31-52.	0.2	1
174	Leaf proteome modulation and cytological features of seagrass Cymodocea nodosa in response to long-term high CO2 exposure in volcanic vents. Scientific Reports, 2020, 10, 22332.	3.3	4
175	Gluten-free flours from cereals, pseudocereals and legumes: Phenolic fingerprints and in vitro antioxidant properties. Food Chemistry, 2019, 271, 157-164.	8.2	73
176	Macronutrient deprivation eustress elicits differential secondary metabolites in red and greenâ€pigmented butterhead lettuce grown in a closed soilless system. Journal of the Science of Food and Agriculture, 2019, 99, 6962-6972.	3.5	54
177	Metabolomics-based profiling with chemometric approach to delineate the bio-pharmaceutical properties of fruit extracts from Ligustrum vulgare L. Industrial Crops and Products, 2019, 140, 111635.	5.2	8
178	Omeprazole Promotes Chloride Exclusion and Induces Salt Tolerance in Greenhouse Basil. Agronomy, 2019, 9, 355.	3.0	14
179	Protein Hydrolysate or Plant Extract-based Biostimulants Enhanced Yield and Quality Performances of Greenhouse Perennial Wall Rocket Grown in Different Seasons. Plants, 2019, 8, 208.	3.5	67
180	Identification of phenolic markers for saffron authenticity and origin: An untargeted metabolomics approach. Food Research International, 2019, 126, 108584.	6.2	53

#	Article	IF	CITATIONS
181	Untargeted screening of the bound / free phenolic composition in tomato cultivars for industrial transformation. Journal of the Science of Food and Agriculture, 2019, 99, 6173-6181.	3.5	7
182	UHPLC-QTOF-MS phytochemical profiling and in vitro biological properties of Rhamnus petiolaris (Rhamnaceae). Industrial Crops and Products, 2019, 142, 111856.	5.2	14
183	Impact of Cold versus Hot Brewing on the Phenolic Profile and Antioxidant Capacity of Rooibos (Aspalathus linearis) Herbal Tea. Antioxidants, 2019, 8, 499.	5.1	31
184	In vitro cytotoxic activity of six Syzygium leaf extracts as related to their phenolic profiles: An untargeted UHPLC-QTOF-MS approach. Food Research International, 2019, 126, 108715.	6.2	24
185	Untargeted Metabolomic Profiling, Multivariate Analysis and Biological Evaluation of the True Mangrove (Rhizophora mucronata Lam.). Antioxidants, 2019, 8, 489.	5.1	19
186	Combating Micronutrient Deficiency and Enhancing Food Functional Quality Through Selenium Fortification of Select Lettuce Genotypes Grown in a Closed Soilless System. Frontiers in Plant Science, 2019, 10, 1495.	3.6	41
187	Morphological and Physiological Responses Induced by Protein Hydrolysate-Based Biostimulant and Nitrogen Rates in Greenhouse Spinach. Agronomy, 2019, 9, 450.	3.0	93
188	In vitro fermentation of cardoon seed press cake - A valuable byproduct from biorefinery as a novel supplement for small ruminants. Industrial Crops and Products, 2019, 130, 420-427.	5.2	14
189	Understanding the Biostimulant Action of Vegetal-Derived Protein Hydrolysates by High-Throughput Plant Phenotyping and Metabolomics: A Case Study on Tomato. Frontiers in Plant Science, 2019, 10, 47.	3.6	100
190	Morpho-physiological and homeostatic adaptive responses triggered by omeprazole enhance lettuce to salt stress. Scientia Horticulturae, 2019, 249, 22-30.	3.6	23
191	Mass spectrometry-based metabolomic discrimination of Cercospora leaf spot resistant and susceptible sugar beet germplasms. Euphytica, 2019, 215, 1.	1.2	4
192	Biostimulant Application with a Tropical Plant Extract Enhances Corchorus olitorius Adaptation to Sub-Optimal Nutrient Regimens by Improving Physiological Parameters. Agronomy, 2019, 9, 249.	3.0	70
193	Highâ€power ultrasound altered the polyphenolic content and antioxidant capacity in cloudy apple juice during storage. Journal of Food Processing and Preservation, 2019, 43, e14023.	2.0	20
194	Transformation of polyphenols found in pigmented gluten-free flours during in vitro large intestinal fermentation. Food Chemistry, 2019, 298, 125068.	8.2	32
195	Untargeted Metabolomics to Evaluate the Stability of Extra-Virgin Olive Oil with Added Lycium barbarum Carotenoids during Storage. Foods, 2019, 8, 179.	4.3	34
196	Iron Biofortification of Red and Green Pigmented Lettuce in Closed Soilless Cultivation Impacts Crop Performance and Modulates Mineral and Bioactive Composition. Agronomy, 2019, 9, 290.	3.0	41
197	Soil management type differentially modulates the metabolomic profile of olive xylem sap. Plant Physiology and Biochemistry, 2019, 139, 707-714.	5.8	10
198	Conventional, non-conventional extraction techniques and new strategies for the recovery of bioactive compounds from plant material for human nutrition. Food Research International, 2019, 123, 516-517.	6.2	17

#	Article	IF	CITATIONS
199	Influence of different sources of vegetable, whey and microalgae proteins on the physicochemical properties and amino acid profile of fresh pork sausages. LWT - Food Science and Technology, 2019, 110, 316-323.	5.2	44
200	The different tolerance to magnesiumÂdeficiency of two grapevine rootstocks relies on the ability to cope with oxidative stress. BMC Plant Biology, 2019, 19, 148.	3.6	20
201	Sensory and functional quality characterization of protected designation of origin â€~Piennolo del Vesuvio' cherry tomato landraces from Campania-Italy. Food Chemistry, 2019, 292, 166-175.	8.2	48
202	Lipids as Key Markers in Maize Response to Fumonisin Accumulation. Journal of Agricultural and Food Chemistry, 2019, 67, 4064-4070.	5.2	13
203	In vitro large intestine fermentation of gluten-free rice cookies containing alfalfa seed (Medicago) Tj ETQq1 1 0.78 120, 312-321.	84314 rgB 6.2	T /Overlock 35
204	A Combined Phenotypic and Metabolomic Approach for Elucidating the Biostimulant Action of a Plant-Derived Protein Hydrolysate on Tomato Grown Under Limited Water Availability. Frontiers in Plant Science, 2019, 10, 493.	3.6	96
205	Identifying chemical parameters and discriminant phenolic compounds from metabolomics to gain insight into the oxidation status of bottled white wines. Food Chemistry, 2019, 288, 78-85.	8.2	14
206	Transcriptomic and metabolomic analysis of ZmYUC1 mutant reveals the role of auxin during early endosperm formation in maize. Plant Science, 2019, 281, 133-145.	3.6	36
207	Metabolomic responses triggered by arbuscular mycorrhiza enhance tolerance to water stress in wheat cultivars. Plant Physiology and Biochemistry, 2019, 137, 203-212.	5.8	102
208	Azadirachtin and trifloxystrobin had no inhibitory effects on key soil microbial functions even at high dose rates. Applied Soil Ecology, 2019, 137, 29-38.	4.3	17
209	Highly Predictive Genetic Markers Distinguish Drug-Type from Fiber-Type Cannabis sativa L. Plants, 2019, 8, 496.	3.5	30
210	Reducing Energy Requirements in Future Bioregenerative Life Support Systems (BLSSs): Performance and Bioactive Composition of Diverse Lettuce Genotypes Grown Under Optimal and Suboptimal Light Conditions. Frontiers in Plant Science, 2019, 10, 1305.	3.6	20
211	Plant-Based Biostimulants Influence the Agronomical, Physiological, and Qualitative Responses of Baby Rocket Leaves under Diverse Nitrogen Conditions. Plants, 2019, 8, 522.	3.5	89
212	Chemical Profiling and Biological Properties of Extracts from Different Parts of Colchicum Szovitsii Subsp. Szovitsii. Antioxidants, 2019, 8, 632.	5.1	11
213	Hydroponically Grown Sanguisorba minor Scop.: Effects of Cut and Storage on Fresh-Cut Produce. Antioxidants, 2019, 8, 631.	5.1	15
214	Genotype-Specific Modulatory Effects of Select Spectral Bandwidths on the Nutritive and Phytochemical Composition of Microgreens. Frontiers in Plant Science, 2019, 10, 1501.	3.6	58
215	Encapsulation of stevia rebaudiana Bertoni aqueous crude extracts by ionic gelation – Effects of alginate blends and gelling solutions on the polyphenolic profile. Food Chemistry, 2019, 275, 123-134.	8.2	76
216	<pre><scp>UHPLC</scp>â€<scp>ESI</scp>â€<scp>QTOF</scp>â€<scp>MS</scp> phenolic profiling and antioxidant capacity of bee pollen from different botanical origin. International Journal of Food Science and Technology, 2019, 54, 335-346.</pre>	2.7	41

#	Article	IF	CITATIONS
217	Edible nuts deliver polyphenols and their transformation products to the large intestine: An in vitro fermentation model combining targeted/untargeted metabolomics. Food Research International, 2019, 116, 786-794.	6.2	43
218	Discrimination of extra-virgin-olive oils from different cultivars and geographical origins by untargeted metabolomics. Food Research International, 2019, 121, 746-753.	6.2	54
219	Metabolomic insights into the mechanisms underlying tolerance to salinity in different halophytes. Plant Physiology and Biochemistry, 2019, 135, 528-545.	5.8	64
220	Inoculation of Rhizoglomus irregulare or Trichoderma atroviride differentially modulates metabolite profiling of wheat root exudates. Phytochemistry, 2019, 157, 158-167.	2.9	76
221	Comparative "phenol-omics―and gene expression analyses in peach (Prunus persica) skin in response to different postharvest UV-B treatments. Plant Physiology and Biochemistry, 2019, 135, 511-519.	5.8	34
222	Impact of conventional/non-conventional extraction methods on the untargeted phenolic profile of Moringa oleifera leaves. Food Research International, 2019, 115, 319-327.	6.2	120
223	A chemometric approach to evaluate the impact of pulses, <i>Chlorella</i> and <i>Spirulina</i> on proximate composition, amino acid, and physicochemical properties of turkey burgers. Journal of the Science of Food and Agriculture, 2019, 99, 3672-3680.	3.5	25
224	Impact of cooking and fermentation by lactic acid bacteria on phenolic profile of quinoa and buckwheat seeds. Food Research International, 2019, 119, 886-894.	6.2	49
225	Bioactive profile of pumpkin: an overview on terpenoids and their health-promoting properties. Current Opinion in Food Science, 2018, 22, 81-87.	8.0	80
226	Liver transcriptomic and plasma metabolomic profiles of fattening lambs are modified by feed restriction during the suckling period1. Journal of Animal Science, 2018, 96, 1495-1507.	0.5	11
227	The LC-MS/MS characterization of phenolic compounds in leaves allows classifying olive cultivars grown in South Tunisia. Biochemical Systematics and Ecology, 2018, 78, 84-90.	1.3	36
228	Post-harvest UV-B radiation modulates metabolite profile in peach fruit. Postharvest Biology and Technology, 2018, 139, 127-134.	6.0	47
229	Discrimination of Tunisian and Italian extra-virgin olive oils according to their phenolic and sterolic fingerprints. Food Research International, 2018, 106, 920-927.	6.2	58
230	Effect of dietary polyphenols on the in vitro starch digestibility of pigmented maize varieties under cooking conditions. Food Research International, 2018, 108, 183-191.	6.2	52
231	Exploitation of alfalfa seed (Medicago sativa L.) flour into gluten-free rice cookies: Nutritional, antioxidant and quality characteristics. Food Chemistry, 2018, 239, 679-687.	8.2	85
232	Morphological, proteomic and metabolomic insight into the effect of cerium dioxide nanoparticles to Phaseolus vulgaris L. under soil or foliar application. Science of the Total Environment, 2018, 616-617, 1540-1551.	8.0	162
233	Efficacy and residues of permethrinâ€incorporated nets used to protect maize grains postâ€harvest. Pest Management Science, 2018, 74, 240-245	3.4	6
234	Gluten-free cereal-based food products: the potential of metabolomics to investigate changes in phenolics profile and their in vitro bioaccessibility. Current Opinion in Food Science, 2018, 22, 1-8.	8.0	34

#	Article	IF	CITATIONS
235	Changes in extra-virgin olive oil added with Lycium barbarum L. carotenoids during frying: Chemical analyses and metabolomic approach. Food Research International, 2018, 105, 507-516.	6.2	82
236	UHPLC-ESI-QTOF-MS profile of polyphenols in Goji berries (Lycium barbarum L.) and its dynamics during in vitro gastrointestinal digestion and fermentation. Journal of Functional Foods, 2018, 40, 564-572.	3.4	73
237	Bioaccessibility of phenolic compounds following in vitro large intestine fermentation of nuts for human consumption. Food Chemistry, 2018, 245, 633-640.	8.2	60
238	Italian <i>Lycium barbarum</i> L. Berry: Chemical Characterization and Nutraceutical Value. Natural Product Communications, 2018, 13, 1934578X1801300.	0.5	15
239	Lipids and Food Quality. Journal of Food Quality, 2018, 2018, 1-2.	2.6	6
240	Analytical tools used for the identification and quantification of pectin extracted from plant food matrices, wastes and by-products: A review. Food Chemistry, 2018, 266, 47-55.	8.2	47
241	Untargeted metabolomics to investigate the phenolic composition of Chardonnay wines from different origins. Journal of Food Composition and Analysis, 2018, 71, 87-93.	3.9	36
242	The dissipation and microbial ecotoxicity of tebuconazole and its transformation products in soil under standard laboratory and simulated winter conditions. Science of the Total Environment, 2018, 637-638, 892-906.	8.0	23
243	Combining micro-RNA and protein sequencing to detect robust biomarkers for Graves' disease and orbitopathy. Scientific Reports, 2018, 8, 8386.	3.3	33
244	Effects of biochar amendment on sorption, dissipation, and uptake of fenamiphos and cadusafos nematicides in sandy soil. Pest Management Science, 2018, 74, 2652-2659.	3.4	8
245	Milk replacer restriction during early life impairs the live body weight and progesterone patterns of ewe lambs during the replacement period. Journal of Dairy Science, 2018, 101, 8021-8031.	3.4	16
246	Guarana seed extracts as a useful strategy to extend the shelf life of pork patties: UHPLC-ESI/QTOF phenolic profile and impact on microbial inactivation, lipid and protein oxidation and antioxidant capacity. Food Research International, 2018, 114, 55-63.	6.2	118
247	Phenolic Profile and Susceptibility to Fusarium Infection of Pigmented Maize Cultivars. Frontiers in Plant Science, 2018, 9, 1189.	3.6	33
248	Influence of pitanga leaf extracts on lipid and protein oxidation of pork burger during shelf-life. Food Research International, 2018, 114, 47-54.	6.2	98
249	Innovative Approaches to Evaluate Sugar Beet Responses to Changes in Sulfate Availability. Frontiers in Plant Science, 2018, 9, 14.	3.6	29
250	Physiological and Metabolic Responses Triggered by Omeprazole Improve Tomato Plant Tolerance to NaCl Stress. Frontiers in Plant Science, 2018, 9, 249.	3.6	67
251	A Vegetal Biopolymer-Based Biostimulant Promoted Root Growth in Melon While Triggering Brassinosteroids and Stress-Related Compounds. Frontiers in Plant Science, 2018, 9, 472.	3.6	102
252	Untargeted metabolomics reveals differences in chemical fingerprints between PDO and non-PDO Grana Padano cheeses. Food Research International, 2018, 113, 407-413.	6.2	70

Lисіні Luigi

#	Article	lF	CITATIONS
253	Phenolic profiling and antioxidant capacity in flowers, leaves and peels of Tunisian cultivars of Punica granatum L Journal of Food Science and Technology, 2018, 55, 3606-3615.	2.8	24
254	Italian Opuntia ficus-indica Cladodes as Rich Source of Bioactive Compounds with Health-Promoting Properties. Foods, 2018, 7, 24.	4.3	50
255	Chitosan treatment elicited defence mechanisms, pentacyclic triterpenoids and stilbene accumulation in grape (Vitis vinifera L.) bunches. Phytochemistry, 2018, 156, 1-8.	2.9	42
256	Metabolite profiling and volatiles of pineapple wine and vinegar obtained from pineapple waste. Food Chemistry, 2017, 229, 734-742.	8.2	102
257	Evaluation of phenolic profile and antioxidant capacity in gluten-free flours. Food Chemistry, 2017, 228, 367-373.	8.2	75
258	UHPLC-ESI-QTOF-MS screening of lignans and other phenolics in dry seeds for human consumption. Journal of Functional Foods, 2017, 34, 229-236.	3.4	30
259	Phenolic profile and fermentation patterns of different commercial gluten-free pasta during in vitro large intestine fermentation. Food Research International, 2017, 97, 78-86.	6.2	52
260	Proteomic insight into the mitigation of wheat root drought stress by arbuscular mycorrhizae. Journal of Proteomics, 2017, 169, 21-32.	2.4	75
261	Impact of boiling on free and bound phenolic profile and antioxidant activity of commercial gluten-free pasta. Food Research International, 2017, 100, 69-77.	6.2	65
262	Phenolic profiling and antioxidant capacity of Calligonum azel Maire, a Tunisian desert plant. Food Research International, 2017, 101, 148-154.	6.2	17
263	Foliar applications of a legume-derived protein hydrolysate elicit dose-dependent increases of growth, leaf mineral composition, yield and fruit quality in two greenhouse tomato cultivars. Scientia Horticulturae, 2017, 226, 353-360.	3.6	226
264	Pesticides contamination in Egyptian honey samples. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2017, 12, 317-327.	1.4	21
265	High added-value compounds from Cannabis threshing residues. Industrial Crops and Products, 2017, 108, 558-563.	5.2	76
266	Profile of bioactive secondary metabolites and antioxidant capacity of leaf exudates from eighteen Aloe species. Industrial Crops and Products, 2017, 108, 44-51.	5.2	49
267	Chitosan and grape secondary metabolites: A proteomics and metabolomics approach. BIO Web of Conferences, 2017, 9, 01004.	0.2	6
268	Effect of Different Aloe Fractions on the Growth of Lactic Acid Bacteria. Journal of Food Science, 2017, 82, 219-224.	3.1	12
269	Phenolic fingerprint allows discriminating processed tomato products and tracing different processing sites. Food Control, 2017, 73, 696-703.	5.5	30
270	Phenolic Profiling for Traceability of Vanilla ×tahitensis. Frontiers in Plant Science, 2017, 8, 1746.	3.6	4

#	Article	IF	CITATIONS
271	Selenium Biofortification in Fragaria × ananassa: Implications on Strawberry Fruits Quality, Content of Bioactive Health Beneficial Compounds and Metabolomic Profile. Frontiers in Plant Science, 2017, 8, 1887.	3.6	75
272	Wine Resveratrol: From the Ground Up. Nutrients, 2016, 8, 222.	4.1	45
273	Zinc Excess Triggered Polyamines Accumulation in Lettuce Root Metabolome, As Compared to Osmotic Stress under High Salinity. Frontiers in Plant Science, 2016, 7, 842.	3.6	81
274	Mild Potassium Chloride Stress Alters the Mineral Composition, Hormone Network, and Phenolic Profile in Artichoke Leaves. Frontiers in Plant Science, 2016, 7, 948.	3.6	79
275	Changes in Biomass, Mineral Composition, and Quality of Cardoon in Response to NO3-:Cl- Ratio and Nitrate Deprivation from the Nutrient Solution. Frontiers in Plant Science, 2016, 7, 978.	3.6	65
276	Protein hydrolysate-based biostimulants: origin, biological activity and application methods. Acta Horticulturae, 2016, , 27-34.	0.2	34
277	Phenolic Compounds and Sesquiterpene Lactones Profile in Leaves of Nineteen Artichoke Cultivars. Journal of Agricultural and Food Chemistry, 2016, 64, 8540-8548.	5.2	61
278	Administration of <i>Aloe arborescens</i> homogenate to cattle: interaction with rumen fermentation and gut absorption of aloin. Italian Journal of Animal Science, 2016, 15, 233-240.	1.9	8
279	Botanical and biological pesticides elicit a similar Induced Systemic Response in tomato (Solanum) Tj ETQq1 1	0.784314 r 2.9	gBT_/Overloc
280	Identification and characterization of tebuconazole transformation products in soil by combining suspect screening and molecular typology. Environmental Pollution, 2016, 208, 537-545.	7.5	48
281	Phenolic profile and in vitro antioxidant power of different milk thistle [Silybum marianum (L.) Gaertn.] cultivars. Industrial Crops and Products, 2016, 83, 11-16.	5.2	47
282	Comparison of proteome response to saline and zinc stress in lettuce. Frontiers in Plant Science, 2015, 6, 240.	3.6	51
283	Insight into the role of grafting and arbuscular mycorrhiza on cadmium stress tolerance in tomato. Frontiers in Plant Science, 2015, 6, 477.	3.6	112
284	QqQ and Q-TOF liquid chromatography mass spectrometry direct aqueous analysis of herbicides and their metabolites in water. International Journal of Mass Spectrometry, 2015, 392, 16-22.	1.5	6
285	Protein hydrolysates as biostimulants in horticulture. Scientia Horticulturae, 2015, 196, 28-38.	3.6	455
286	The effect of a plant-derived biostimulant on metabolic profiling and crop performance of lettuce grown under saline conditions. Scientia Horticulturae, 2015, 182, 124-133.	3.6	310
287	Phytochemical constituents and in vitro radical scavenging activity of different Aloe species. Food Chemistry, 2015, 170, 501-507.	8.2	116
288	Coâ€inoculation of <i>Clomus intraradices</i> andÂ <i>Trichoderma atroviride</i> acts as a biostimulant toÂpromote growth, yield andÂnutrient uptake ofÂvegetable crops. Journal of the Science of Food and Agriculture, 2015, 95, 1706-1715.	3.5	223

Lисіні Luigi

#	Article	IF	CITATIONS
289	Salinity sourceâ€induced changes in yield, mineral composition, phenolic acids and flavonoids in leaves of artichoke and cardoon grown in floating system. Journal of the Science of Food and Agriculture, 2014, 94, 1231-1237.	3.5	53
290	Route of infection and hematological effect of <i>Metarhizium anisopliae</i> (Metsch.) Sorokin on <i>Dysdercus cingulatus</i> (Fab.) adult. Journal of Basic Microbiology, 2014, 54, 6-17.	3.3	2
291	Does CaCl2 Play a Role in Improving Biomass Yield and Quality of Cardoon Grown in a Floating System under Saline Conditions?. Hortscience: A Publication of the American Society for Hortcultural Science, 2014, 49, 1523-1528.	1.0	9
292	Anthraquinones and β-polysaccharides content and distribution in Aloe plants grown under different light intensities. Biochemical Systematics and Ecology, 2013, 51, 264-268.	1.3	23
293	Insight into the role of anthocyanin biosynthesis-related genes in Medicago truncatula mutants impaired in pigmentation in leaves. Plant Physiology and Biochemistry, 2013, 70, 123-132.	5.8	28
294	Effects of saline stress on mineral composition, phenolic acids and flavonoids in leaves of artichoke and cardoon genotypes grown in floating system. Journal of the Science of Food and Agriculture, 2013, 93, 1119-1127.	3.5	110
295	Effects of Fertilization, Arbuscular Mycorrhiza, and Salinity on Growth, Yield, and Bioactive Compounds of Two Aloe Species. Hortscience: A Publication of the American Society for Hortcultural Science, 2013, 48, 568-575.	1.0	20
296	Rapid determination of lycopene and β arotene in tomato by liquid chromatography/electrospray tandem mass spectrometry. Journal of the Science of Food and Agriculture, 2012, 92, 1297-1303.	3.5	21
297	Nutrient Solution Concentration Affects Growth, Mineral Composition, Phenolic Acids, and Flavonoids in Leaves of Artichoke and Cardoon. Hortscience: A Publication of the American Society for Hortcultural Science, 2012, 47, 1424-1429.	1.0	49
298	Detection of the herbicide fenoxaprop-P-ethyl, its agronomic safener isoxadifen ethyl and their metabolites residue in rice. Quality Assurance and Safety of Crops and Foods, 2011, 3, 63-68.	3.4	18
299	Performance and Matrix Effect Observed in QuEChERS Extraction and Tandem Mass Spectrometry Analyses of Pesticide Residues in Different Target Crops. Journal of Chromatographic Science, 2011, 49, 709-714.	1.4	24
300	Residues of pirimiphos-methyl in cereals and processed fractions following post harvest spray application. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2011, 46, 518-24.	1.5	1
301	Residues of the herbicide fenoxaprop-P-ethyl, its agronomic safener isoxadifen-ethyl and their metabolites in rice after field application. Pest Management Science, 2010, 66, 621-626.	3.4	36
302	Residues of a Triazole Fungicide in Soil After 4ÂYears of Application to Sugar Beet. Water, Air, and Soil Pollution, 2009, 202, 13-18.	2.4	4
303	Effect of different formulations on tebuconazole residues in stone fruits. Pest Management Science, 2009, 65, 440-443.	3.4	11