

Lucini Luigi

List of Publications by Year in descending order

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303
papers

10,827
citations

30047

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h-index

60583

81
g-index

306
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306
docs citations

306
times ranked

9536
citing authors

#	ARTICLE	IF	CITATIONS
1	Physiological and Biochemical Effects of an Aqueous Extract of <i>Lemna minor</i> L. as a Potential Biostimulant for Maize. <i>Journal of Plant Growth Regulation</i> , 2022, 41, 3009-3018.	2.8	12
2	Plant cell cultures of Nordic berry species: Phenolic and carotenoid profiling and biological assessments. <i>Food Chemistry</i> , 2022, 366, 130571.	4.2	8
3	The functional potential of nine <i>Allium</i> species related to their untargeted phytochemical characterization, antioxidant capacity and enzyme inhibitory ability. <i>Food Chemistry</i> , 2022, 368, 130782.	4.2	17
4	Metabolomic insights into the phytochemical profile of cooked pigmented rice varieties following in vitro gastrointestinal digestion. <i>Journal of Food Composition and Analysis</i> , 2022, 106, 104293.	1.9	7
5	The Untargeted Phytochemical Profile of Three Meliaceae Species Related to In Vitro Cytotoxicity and Anti-Virulence Activity against MRSA Isolates. <i>Molecules</i> , 2022, 27, 435.	1.7	6
6	Oleuropein from olive leaf extracts and extra-virgin olive oil provides distinctive phenolic profiles and modulation of microbiota in the large intestine. <i>Food Chemistry</i> , 2022, 380, 132187.	4.2	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. <i>Horticulturae</i> , 2022, 8, 138.	1.2	9
8	Functional implications of bound phenolic compounds and phenolicsâ€“food interaction: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 811-842.	5.9	68
9	Untargeted Phenolic Profiling and Functional Insights of the Aerial Parts and Bulbs of <i>Drimys maritima</i> (L.) Stearn. <i>Plants</i> , 2022, 11, 600.	1.6	4
10	A molecular insight into the lipid changes of pig <i>Longissimus thoracis</i> muscle following dietary supplementation with functional ingredients. <i>PLoS ONE</i> , 2022, 17, e0264953.	1.1	4
11	Optimized ultrasound-assisted extraction of phenolic compounds from <i>Thymus comosus</i> Heuff. ex Griseb. et Schenk (wild thyme) and their bioactive potential. <i>Ultrasonics Sonochemistry</i> , 2022, 84, 105954.	3.8	27
12	Nitrogen use efficiency, rhizosphere bacterial community, and root metabolome reprogramming due to maize seed treatment with microbial biostimulants. <i>Physiologia Plantarum</i> , 2022, 174, e13679.	2.6	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. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3838-3849.	1.3	5
14	Metabolomics Combined with Sensory Analysis Reveals the Impact of Different Extraction Methods on Coffee Beverages from <i>Coffea arabica</i> and <i>Coffea canephora</i> var. <i>Robusta</i> . <i>Foods</i> , 2022, 11, 807.	1.9	12
15	The Hierarchical Contribution of Organic vs. Conventional Farming, Cultivar, and Terroir on Untargeted Metabolomics Phytochemical Profile and Functional Traits of Tomato Fruits. <i>Frontiers in Plant Science</i> , 2022, 13, 856513.	1.7	2
16	The Complex Metabolomics Crosstalk Triggered by Four Molecular Elicitors in Tomato. <i>Plants</i> , 2022, 11, 678.	1.6	7
17	Rethinking the Connections between Ecosystem Services, Pollinators, Pollution, and Health: Focus on Air Pollution and Its Impacts. <i>International Journal of Environmental Research and Public Health</i> , 2022, 19, 2997.	1.2	6
18	A Phenomics and Metabolomics Investigation on the Modulation of Drought Stress by a Biostimulant Plant Extract in Tomato (<i>Solanum lycopersicum</i>). <i>Agronomy</i> , 2022, 12, 764.	1.3	9

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19	Distilled grape pomace as a functional ingredient in vegan muffins: effect on physicochemical, nutritional, rheological and sensory aspects. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4847-4858.	1.3	11
20	New insights into the lipidomic response of CaCo-2 cells to differently cooked and in vitro digested extra-virgin olive oils. <i>Food Research International</i> , 2022, 155, 111030.	2.9	3
21	Occurrence of Polyphenols, Isoflavonoids, and Their Metabolites in Milk Samples from Different Cow Feeding Regimens. <i>Dairy</i> , 2022, 3, 314-325.	0.7	1
22	Application of metabolomics to decipher the role of bioactive compounds in plant and animal foods. <i>Current Opinion in Food Science</i> , 2022, 46, 100851.	4.1	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. <i>Horticulturae</i> , 2022, 8, 409.	1.2	5
24	Phytochemical profiling, antibacterial and antioxidant properties of <i>Crocus sativus</i> flower: A comparison between tepals and stigmas. <i>Open Chemistry</i> , 2022, 20, 431-443.	1.0	6
25	Between Light and Shading: Morphological, Biochemical, and Metabolomics Insights Into the Influence of Blue Photosensitive Shading on Vegetable Seedlings. <i>Frontiers in Plant Science</i> , 2022, 13, .	1.7	2
26	Plant-Derived Biostimulants Differentially Modulate Primary and Secondary Metabolites and Improve the Yield Potential of Red and Green Lettuce Cultivars. <i>Agronomy</i> , 2022, 12, 1361.	1.3	18
27	The interplay between nitrogenated allelochemicals, mineral nutrition and metabolic profile in barley roots. <i>Plant and Soil</i> , 2022, 479, 715-730.	1.8	5
28	Plant species-specific impact of polyethylene microspheres on seedling growth and the metabolome. <i>Science of the Total Environment</i> , 2022, 840, 156678.	3.9	24
29	Foliar and Root Comparative Metabolomics and Phenolic Profiling of Micro-Tom Tomato (<i>Solanum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock Treatments. <i>Plants</i> , 2022, 11, 1829.	1.6	3
30	Effect of cut on secondary metabolite profile in hydroponically-grown <i>Rumex acetosa</i> L. seedlings: a metabolomic approach. <i>Natural Product Research</i> , 2021, 35, 4089-4093.	1.0	4
31	Concealed metabolic reprogramming induced by different herbicides in tomato. <i>Plant Science</i> , 2021, 303, 110727.	1.7	14
32	The outer influences the inner: Postharvest UV-B irradiation modulates peach flesh metabolome although shielded by the skin. <i>Food Chemistry</i> , 2021, 338, 127782.	4.2	24
33	Inoculation with plant growth-promoting bacteria alters the rhizosphere functioning of tomato plants. <i>Applied Soil Ecology</i> , 2021, 158, 103784.	2.1	35
34	Chemodiversity and biological activity of essential oils from three species from the <i>Euphorbia</i> genus. <i>Flavour and Fragrance Journal</i> , 2021, 36, 148-158.	1.2	17
35	Technological, nutritional, and sensory properties of durum wheat fresh pasta fortified with <i>Moringa oleifera</i> L. leaf powder. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1920-1925.	1.7	28
36	Genotype and Successive Harvests Interaction Affects Phenolic Acids and Aroma Profile of Genovese Basil for Pesto Sauce Production. <i>Foods</i> , 2021, 10, 278.	1.9	41

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37	Protective Effects of <i>Gynostemma pentaphyllum</i> (var. <i>Ginpent</i>) against Lipopolysaccharide-Induced Inflammation and Motor Alteration in Mice. <i>Molecules</i> , 2021, 26, 570.	1.7	45
38	A Combined Metabolomic and Metagenomic Approach to Discriminate Raw Milk for the Production of Hard Cheese. <i>Foods</i> , 2021, 10, 109.	1.9	26
39	Intraspecific Variability Largely Affects the Leaf Metabolomics Response to Isosmotic Macrocation Variations in Two Divergent Lettuce (<i>Lactuca sativa</i> L.) Varieties. <i>Plants</i> , 2021, 10, 91.	1.6	4
40	Metabolomic insight into the profile, in vitro bioaccessibility and bioactive properties of polyphenols and glucosinolates from four Brassicaceae microgreens. <i>Food Research International</i> , 2021, 140, 110039.	2.9	35
41	Comparative phytochemical profile of the elephant garlic (<i>Allium ampeloprasum</i> var. <i>holmense</i>) and the common garlic (<i>Allium sativum</i>) from the Val di Chiana area (Tuscany, Italy) before and after in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2021, 338, 128011.	4.2	16
42	Gas exchange, vine performance and modulation of secondary metabolism in <i>Vitis vinifera</i> L. cv Barbera following long-term nitrogen deficit. <i>Planta</i> , 2021, 253, 73.	1.6	3
43	Foliar Application of Different Vegetal-Derived Protein Hydrolysates Distinctively Modulates Tomato Root Development and Metabolism. <i>Plants</i> , 2021, 10, 326.	1.6	39
44	Impact of Grape Pomace Powder on the Phenolic Bioaccessibility and on In Vitro Starch Digestibility of Wheat Based Bread. <i>Foods</i> , 2021, 10, 507.	1.9	19
45	Nutrient Supplementation Configures the Bioactive Profile and Production Characteristics of Three Brassica L. Microgreens Species Grown in Peat-Based Media. <i>Agronomy</i> , 2021, 11, 346.	1.3	30
46	Successive Harvests Modulate the Productive and Physiological Behavior of Three Genovese Pesto Basil Cultivars. <i>Agronomy</i> , 2021, 11, 560.	1.3	9
47	Foliar application of plant-based biostimulants improve yield and upgrade qualitative characteristics of processing tomato. <i>Italian Journal of Agronomy</i> , 2021, 16, .	0.4	8
48	Potential role of microbiome in Chronic Fatigue Syndrome/Myalgic Encephalomyelitis (CFS/ME). <i>Scientific Reports</i> , 2021, 11, 7043.	1.6	42
49	An Appraisal of Urine Derivatives Integrated in the Nitrogen and Phosphorus Inputs of a Lettuce Soilless Cultivation System. <i>Sustainability</i> , 2021, 13, 4218.	1.6	15
50	Morpho-Physiological Responses and Secondary Metabolites Modulation by Preharvest Factors of Three Hydroponically Grown Genovese Basil Cultivars. <i>Frontiers in Plant Science</i> , 2021, 12, 671026.	1.7	29
51	Phytochemicals from Plant Foods as Potential Source of Antiviral Agents: An Overview. <i>Pharmaceuticals</i> , 2021, 14, 381.	1.7	52
52	The combined effect of fermentation of lactic acid bacteria and in vitro digestion on metabolomic and oligosaccharide profile of oat beverage. <i>Food Research International</i> , 2021, 142, 110216.	2.9	32
53	Impact of hurdle technologies and low temperatures during ripening on the production of nitrate-free pork salami: A microbiological and metabolomic comparison. <i>LWT - Food Science and Technology</i> , 2021, 141, 110939.	2.5	11
54	The variety, terroir, and harvest types affect the yield and the phenolic and sterolic profiles of hemp seed oil. <i>Food Research International</i> , 2021, 142, 110212.	2.9	10

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55	Optimization Model of Phenolics Encapsulation Conditions for Biofortification in Fatty Acids of Animal Food Products. <i>Foods</i> , 2021, 10, 881.	1.9	9
56	UHPLC-QTOF-MS based metabolomics and biological activities of different parts of <i>Eriobotrya japonica</i> . <i>Food Research International</i> , 2021, 143, 110242.	2.9	12
57	A Milk Foodomics Investigation into the Effect of <i>Pseudomonas fluorescens</i> Growth under Cold Chain Conditions. <i>Foods</i> , 2021, 10, 1173.	1.9	7
58	<i>Citrullus lanatus</i> as source of bioactive components: An up-to-date review. <i>Trends in Food Science and Technology</i> , 2021, 111, 208-222.	7.8	38
59	The metabolomics reveals intraspecies variability of bioactive compounds in elicited suspension cell cultures of three <i>Bryophyllum</i> species. <i>Industrial Crops and Products</i> , 2021, 163, 113322.	2.5	21
60	Biogenic ZnO Nanoparticles Synthesized Using a Novel Plant Extract: Application to Enhance Physiological and Biochemical Traits in Maize. <i>Nanomaterials</i> , 2021, 11, 1270.	1.9	50
61	The UHPLC-QTOF-MS Phenolic Profiling and Activity of <i>Cydonia oblonga</i> Mill. Reveals a Promising Nutraceutical Potential. <i>Foods</i> , 2021, 10, 1230.	1.9	20
62	The phenolic and alkaloid profiles of <i>Solanum erianthum</i> and <i>Solanum torvum</i> modulated their biological properties. <i>Food Bioscience</i> , 2021, 41, 100974.	2.0	8
63	The Effects of Nutrient Solution Feeding Regime on Yield, Mineral Profile, and Phytochemical Composition of Spinach Microgreens. <i>Horticulturae</i> , 2021, 7, 162.	1.2	15
64	Preharvest Nutrient Deprivation Reconfigures Nitrate, Mineral, and Phytochemical Content of Microgreens. <i>Foods</i> , 2021, 10, 1333.	1.9	17
65	Seed Priming With Protein Hydrolysates Improves <i>Arabidopsis</i> Growth and Stress Tolerance to Abiotic Stresses. <i>Frontiers in Plant Science</i> , 2021, 12, 626301.	1.7	32
66	Isosmotic Macrocation Variation Modulates Mineral Efficiency, Morpho-Physiological Traits, and Functional Properties in Hydroponically Grown Lettuce Varieties (<i>Lactuca sativa</i> L.). <i>Frontiers in Plant Science</i> , 2021, 12, 678799.	1.7	6
67	Untargeted Phytochemical Profile, Antioxidant Capacity and Enzyme Inhibitory Activity of Cultivated and Wild Lupin Seeds from Tunisia. <i>Molecules</i> , 2021, 26, 3452.	1.7	11
68	Trichoderma and Phosphite Elicited Distinctive Secondary Metabolite Signatures in Zucchini Squash Plants. <i>Agronomy</i> , 2021, 11, 1205.	1.3	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. <i>Agronomy</i> , 2021, 11, 1194.	1.3	27
70	Changes of Milk Metabolomic Profiles Resulting from a Mycotoxins-Contaminated Corn Silage Intake by Dairy Cows. <i>Metabolites</i> , 2021, 11, 475.	1.3	6
71	Nutrient Solution Deprivation as a Tool to Improve Hydroponics Sustainability: Yield, Physiological, and Qualitative Response of Lettuce. <i>Agronomy</i> , 2021, 11, 1469.	1.3	16
72	Biostimulant Substances for Sustainable Agriculture: Origin, Operating Mechanisms and Effects on Cucurbits, Leafy Greens, and Nightshade Vegetables Species. <i>Biomolecules</i> , 2021, 11, 1103.	1.8	42

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73	The Modulation of Auxin-Responsive Genes, Phytohormone Profile, and Metabolomic Signature in Leaves of Tomato Cuttings Is Specifically Modulated by Different Protein Hydrolysates. <i>Agronomy</i> , 2021, 11, 1524.	1.3	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. <i>International Dairy Journal</i> , 2021, 118, 105045.	1.5	9
75	Coumarin Interferes with Polar Auxin Transport Altering Microtubule Cortical Array Organization in <i>Arabidopsis thaliana</i> (L.) Heynh. Root Apical Meristem. <i>International Journal of Molecular Sciences</i> , 2021, 22, 7305.	1.8	9
76	The Combination of Mild Salinity Conditions and Exogenously Applied Phenolics Modulates Functional Traits in Lettuce. <i>Plants</i> , 2021, 10, 1457.	1.6	9
77	Bioformulations with Beneficial Microbial Consortia, a Bioactive Compound and Plant Biopolymers Modulate Sweet Basil Productivity, Photosynthetic Activity and Metabolites. <i>Pathogens</i> , 2021, 10, 870.	1.2	22
78	Exogenous application of ZnO nanoparticles and ZnSO ₄ distinctly influence the metabolic response in <i>Phaseolus vulgaris</i> L.. <i>Science of the Total Environment</i> , 2021, 778, 146331.	3.9	35
79	Phytochemical Analysis and Anti-Inflammatory Activity of Different Ethanolic Phyto-Extracts of <i>Artemisia annua</i> L.. <i>Biomolecules</i> , 2021, 11, 975.	1.8	54
80	Application of metabolomics to assess milk quality and traceability. <i>Current Opinion in Food Science</i> , 2021, 40, 168-178.	4.1	43
81	A metabolomics insight into the Cyclic Nucleotide Monophosphate signaling cascade in tomato under non-stress and salinity conditions. <i>Plant Science</i> , 2021, 309, 110955.	1.7	7
82	Screening of Regulated and Emerging Mycotoxins in Bulk Milk Samples by High-Resolution Mass Spectrometry. <i>Foods</i> , 2021, 10, 2025.	1.9	17
83	Extraction Kinetics of Total Polyphenols, Flavonoids, and Condensed Tannins of Lentil Seed Coat: Comparison of Solvent and Extraction Methods. <i>Foods</i> , 2021, 10, 1810.	1.9	15
84	Bee Products: A Representation of Biodiversity, Sustainability, and Health. <i>Life</i> , 2021, 11, 970.	1.1	29
85	The adaptive metabolomic profile and functional activity of tomato rhizosphere are revealed upon PGPB inoculation under saline stress. <i>Environmental and Experimental Botany</i> , 2021, 189, 104552.	2.0	15
86	Protein Hydrolysate Combined with Hydroponics Divergently Modifies Growth and Shuffles Pigments and Free Amino Acids of Carrot and Dill Microgreens. <i>Horticulturae</i> , 2021, 7, 279.	1.2	12
87	The hidden effects of agrochemicals on plant metabolism and root-associated microorganisms. <i>Plant Science</i> , 2021, 311, 111012.	1.7	17
88	Changes in the chemical and sensory profile of ripened Italian salami following the addition of different microbial starters. <i>Meat Science</i> , 2021, 180, 108584.	2.7	34
89	Microbial biostimulants as a sustainable approach to improve the functional quality in plant-based foods: a review. <i>Current Opinion in Food Science</i> , 2021, 41, 217-223.	4.1	25
90	Current perspectives in cell-based approaches towards the definition of the antioxidant activity in food. <i>Trends in Food Science and Technology</i> , 2021, 116, 232-243.	7.8	26

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91	A combined metabolomics and peptidomics approach to discriminate anomalous rind inclusion levels in Parmigiano Reggiano PDO grated hard cheese from different ripening stages. <i>Food Research International</i> , 2021, 149, 110654.	2.9	21
92	New vacuum cooking techniques with extra-virgin olive oil show a better phytochemical profile than traditional cooking methods: A foodomics study. <i>Food Chemistry</i> , 2021, 362, 130194.	4.2	11
93	Morphological and metabolomics impact of sublethal doses of natural compounds and its nanoemulsions in <i>Bacillus cereus</i> . <i>Food Research International</i> , 2021, 149, 110658.	2.9	5
94	Vegetal-protein hydrolysates based microgranule enhances growth, mineral content, and quality traits of vegetable transplants. <i>Scientia Horticulturae</i> , 2021, 290, 110554.	1.7	9
95	The potential of <i>Moringa oleifera</i> in food formulation: a promising source of functional compounds with health-promoting properties. <i>Current Opinion in Food Science</i> , 2021, 42, 257-269.	4.1	23
96	Impact of Climatic Conditions on the Resveratrol Concentration in Blend of <i>Vitis vinifera</i> L. cvs. Barbera and Croatina Grape Wines. <i>Molecules</i> , 2021, 26, 401.	1.7	5
97	Metabolomic profiling and biological properties of six <i>Limonium</i> species: novel perspectives for nutraceutical purposes. <i>Food and Function</i> , 2021, 12, 3443-3454.	2.1	11
98	Phytochemical Constituents and Biological Activities of the Unexplored Plant <i>Rhinanthus angustifolius</i> subsp. <i>grandiflorus</i> . <i>Applied Sciences (Switzerland)</i> , 2021, 11, 9162.	1.3	4
99	Comparative In Vitro Antioxidant Capacity and Terpenoid Profiling of Pumpkin Fruit Pulp from a Serbian <i>Cucurbita maxima</i> and <i>Cucurbita moschata</i> Breeding Collection. <i>Antioxidants</i> , 2021, 10, 1580.	2.2	4
100	Metabolomics and Physiological Insights into the Ability of Exogenously Applied Chlorogenic Acid and Hesperidin to Modulate Salt Stress in Lettuce Distinctively. <i>Molecules</i> , 2021, 26, 6291.	1.7	9
101	The Mycorrhiza-and Trichoderma-Mediated Elicitation of Secondary Metabolism and Modulation of Phytohormone Profile in Tomato Plants. <i>Horticulturae</i> , 2021, 7, 394.	1.2	4
102	Lipid Signaling Modulates the Response to Fumonisin Contamination and Its Source, <i>Fusarium verticillioides</i> , in Maize. <i>Frontiers in Plant Science</i> , 2021, 12, 701680.	1.7	4
103	Case Study on the Microbiological Quality, Chemical and Sensorial Profiles of Different Dairy Creams and Ricotta Cheese during Shelf-Life. <i>Foods</i> , 2021, 10, 2722.	1.9	3
104	The Combination of Untargeted Metabolomics and Machine Learning Predicts the Biosynthesis of Phenolic Compounds in <i>Bryophyllum</i> Medicinal Plants (Genus <i>Kalanchoe</i>). <i>Plants</i> , 2021, 10, 2430.	1.6	10
105	Antioxidant Properties of Bee Products Derived from Medicinal Plants as Beekeeping Sources. <i>Agriculture (Switzerland)</i> , 2021, 11, 1136.	1.4	12
106	Integration of Phenomics and Metabolomics Datasets Reveals Different Mode of Action of Biostimulants Based on Protein Hydrolysates in <i>Lactuca sativa</i> L. and <i>Solanum lycopersicum</i> L. Under Salinity. <i>Frontiers in Plant Science</i> , 2021, 12, 808711.	1.7	17
107	Biostimulant Effects of an Aqueous Extract of Duckweed (<i>Lemna minor</i> L.) on Physiological and Biochemical Traits in the Olive Tree. <i>Agriculture (Switzerland)</i> , 2021, 11, 1299.	1.4	11
108	The bioactive profile of lettuce produced in a closed soilless system as configured by combinatorial effects of genotype and macrocation supply composition. <i>Food Chemistry</i> , 2020, 309, 125713.	4.2	35

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109	Untargeted metabolomics with multivariate analysis to discriminate hazelnut (<i>Corylus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 Agriculture, 2020, 100, 500-508.	1.7	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.	1.3	11
111	Phenolic profiling and in vitro bioactivity of <i>Moringa oleifera</i> leaves as affected by different extraction solvents. Food Research International, 2020, 127, 108712.	2.9	87
112	Relatively Low Dosages of CeO ₂ Nanoparticles in the Solid Medium Induce Adjustments in the Secondary Metabolism and Ionic Balance of Bean (<i>Phaseolus vulgaris</i> L.) Roots and Leaves. Journal of Agricultural and Food Chemistry, 2020, 68, 67-76.	2.4	24
113	Ultrasound: beneficial biotechnological aspects on microorganisms-mediated processes. Current Opinion in Food Science, 2020, 31, 24-30.	4.1	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.	4.2	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.	2.9	48
116	Untargeted metabolomic profiling of three <i>Crataegus</i> species (hawthorn) and their in vitro biological activities. Journal of the Science of Food and Agriculture, 2020, 100, 1998-2006.	1.7	15
117	Untargeted metabolomics reveals changes in phenolic profile following in vitro large intestine fermentation of non-edible parts of <i>Punica granatum</i> L.. Food Research International, 2020, 128, 108807.	2.9	11
118	A UHPLC-QTOF-MS screening provides new insights into the phytochemical composition and biological properties of six <i>Consolida</i> species from Turkey. Industrial Crops and Products, 2020, 158, 112966.	2.5	2
119	Molecular basis of rootstock-related tolerance to water deficit in <i>Vitis vinifera</i> L. cv. Sangiovese: A physiological and metabolomic combined approach. Plant Science, 2020, 299, 110600.	1.7	6
120	Bacterial growth and biological properties of <i>Cymbopogon schoenanthus</i> and <i>Ziziphus lotus</i> are modulated by extraction conditions. Food Research International, 2020, 136, 109534.	2.9	5
121	Plant Performance and Metabolomic Profile of Loquat in Response to Mycorrhizal Inoculation, <i>Armillaria mellea</i> and Their Interaction. Agronomy, 2020, 10, 899.	1.3	7
122	Understanding the Morpho-Anatomical, Physiological, and Functional Response of Sweet Basil to Isosmotic Nitrate to Chloride Ratios. Biology, 2020, 9, 158.	1.3	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.	1.9	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.	1.7	14
125	Nutraceutical Profiles of Two Hydroponically Grown Sweet Basil Cultivars as Affected by the Composition of the Nutrient Solution and the Inoculation With <i>Azospirillum brasilense</i> . Frontiers in Plant Science, 2020, 11, 596000.	1.7	21
126	Phytochemical Profile, Mineral Content, and Bioactive Compounds in Leaves of Seed-Propagated Artichoke Hybrid Cultivars. Molecules, 2020, 25, 3795.	1.7	9

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127	The Metabolic Reprogramming Induced by Sub-Optimal Nutritional and Light Inputs in Soilless Cultivated Green and Red Butterhead Lettuce. <i>International Journal of Molecular Sciences</i> , 2020, 21, 6381.	1.8	19
128	The Strength of the Nutrient Solution Modulates the Functional Profile of Hydroponically Grown Lettuce in a Genotype-Dependent Manner. <i>Foods</i> , 2020, 9, 1156.	1.9	23
129	Dataset on the Effects of Different Pre-Harvest Factors on the Metabolomics Profile of Lettuce (<i>Lactuca sativa</i> L.) Leaves. <i>Data</i> , 2020, 5, 119.	1.2	2
130	Sweet Basil Functional Quality as Shaped by Genotype and Macronutrient Concentration Reciprocal Action. <i>Plants</i> , 2020, 9, 1786.	1.6	19
131	Changes in physiological activities and root exudation profile of two grapevine rootstocks reveal common and specific strategies for Fe acquisition. <i>Scientific Reports</i> , 2020, 10, 18839.	1.6	14
132	Lignans and Gut Microbiota: An Interplay Revealing Potential Health Implications. <i>Molecules</i> , 2020, 25, 5709.	1.7	62
133	A Microbial-Based Biostimulant Enhances Sweet Pepper Performance by Metabolic Reprogramming of Phytohormone Profile and Secondary Metabolism. <i>Frontiers in Plant Science</i> , 2020, 11, 567388.	1.7	24
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