Antonio segura Carretero

List of Publications by Citations

490 papers	17,561 citations	67 h-index	97 g-index
508 ext. papers	20,236 ext. citations	5.2 avg, IF	6.91 L-index

#	Paper	IF	Citations
490	Phenolic molecules in virgin olive oils: a survey of their sensory properties, health effects, antioxidant activity and analytical methods. An overview of the last decade. *Molecules*, **2007**, 12, 1679-719	4.8	567
489	Phenolic-compound-extraction systems for fruit and vegetable samples. *Molecules*, **2010**, 15, 8813-26	4.8	317
488	HPLC-DAD-ESI-MS/MS screening of bioactive components from Rhus coriaria L. (Sumac) fruits. *Food Chemistry*, **2015**, 166, 179-191	8.5	263
487	Advances in the analysis of phenolic compounds in products derived from bees. *Journal of Pharmaceutical and Biomedical Analysis*, **2006**, 41, 1220-34	3.5	253
486	Evaluation of the antioxidant capacity of individual phenolic compounds in virgin olive oil. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 8918-25	5.7	219
485	Metabolite profiling and quantification of phenolic compounds in methanol extracts of tomato fruit. *Phytochemistry*, **2010**, 71, 1848-64	4	182
484	Thymol, thyme, and other plant sources: Health and potential uses. *Phytotherapy Research*, **2018**, 32, 1688-1706	6.7	174
483	Analytical determination of polyphenols in olive oils. *Journal of Separation Science*, **2005**, 28, 837-58	3.4	161
482	Separation and determination of sterols in olive oil by HPLC-MS. *Food Chemistry*, **2007**, 102, 593-598	8.5	146
481	Phenolic compounds in olive leaves: Analytical determination, biotic and abiotic influence, and health benefits. *Food Research International*, **2015**, 77, 92-108	7	144
480	Profiles of phenolic compounds in modern and old common wheat varieties determined by liquid chromatography coupled with time-of-flight mass spectrometry. *Journal of Chromatography A*, **2011**, 1218, 7670-81	4.5	136
479	New possibilities for the valorization of olive oil by-products. *Journal of Chromatography A*, **2011**, 1218, 7511-20	4.5	134
478	Olive oil's bitter principle reverses acquired autoresistance to trastuzumab (Herceptin) in HER2-overexpressing breast cancer cells. *BMC Cancer*, **2007**, 7, 80	4.8	132
477	Optimization of extraction method to obtain a phenolic compounds-rich extract from Moringa oleifera Lam leaves. *Industrial Crops and Products*, **2015**, 66, 246-254	5.9	130
476	Characterization of phenolic compounds, anthocyanidin, antioxidant and antimicrobial activity of 25 varieties of Mexican Roselle (Hibiscus sabdariffa). *Industrial Crops and Products*, **2015**, 69, 385-394	5.9	127
475	Determination of phenolic compounds in modern and old varieties of durum wheat using liquid chromatography coupled with time-of-flight mass spectrometry. *Journal of Chromatography A*, **2009**, 1216, 7229-40	4.5	122
474	Characterization and quantification of phenolic compounds of extra-virgin olive oils with anticancer properties by a rapid and resolutive LC-ESI-TOF MS method. *Journal of Pharmaceutical and Biomedical Analysis*, **2010**, 51, 416-29	3.5	119

473	Rosmarinus officinalis leaves as a natural source of bioactive compounds. *International Journal of Molecular Sciences*, **2014**, 15, 20585-606	6.3	113
472	Use of advanced techniques for the extraction of phenolic compounds from Tunisian olive leaves: phenolic composition and cytotoxicity against human breast cancer cells. *Food and Chemical Toxicology*, **2012**, 50, 1817-25	4.7	113
471	Xenohormetic and anti-aging activity of secoiridoid polyphenols present in extra virgin olive oil: a new family of gerosuppressant agents. *Cell Cycle*, **2013**, 12, 555-78	4.7	113
470	Comparative metabolomic study of transgenic versus conventional soybean using capillary electrophoresis-time-of-flight mass spectrometry. *Journal of Chromatography A*, **2008**, 1195, 164-73	4.5	109
469	Determination of the major phenolic compounds in pomegranate juices by HPLCâDADâESI-MS. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 5328-37	5.7	108
468	Correlation between plasma antioxidant capacity and verbascoside levels in rats after oral administration of lemon verbena extract. *Food Chemistry*, **2009**, 117, 589-598	8.5	105
467	Determination of phenolic compounds of âSikititaâolive leaves by HPLC-DAD-TOF-MS. Comparison with its parents âArbequinaâand âPicualâolive leaves. *LWT - Food Science and Technology*, **2014**, 58, 28-34	5.4	102
466	Synergism of plant-derived polyphenols in adipogenesis: perspectives and implications. *Phytomedicine*, **2012**, 19, 253-61	6.5	100
465	HPLC-ESI-QTOF-MS as a powerful analytical tool for characterising phenolic compounds in olive-leaf extracts. *Phytochemical Analysis*, **2013**, 24, 213-23	3.4	98
464	Global Foodomics strategy to investigate the health benefits of dietary constituents. *Journal of Chromatography A*, **2012**, 1248, 139-53	4.5	96
463	Cistaceae aqueous extracts containing ellagitannins show antioxidant and antimicrobial capacity, and cytotoxic activity against human cancer cells. *Food and Chemical Toxicology*, **2010**, 48, 2273-82	4.7	96
462	Characterisation and quantification of phenolic compounds of extra-virgin olive oils according to their geographical origin by a rapid and resolutive LC-ESI-TOF MS method. *Food Chemistry*, **2011**, 127, 1263-7	8.5	95
461	Qualitative screening of phenolic compounds in olive leaf extracts by hyphenated liquid chromatography and preliminary evaluation of cytotoxic activity against human breast cancer cells. *Analytical and Bioanalytical Chemistry*, **2010**, 397, 643-54	4.4	95
460	Analysis of beer components by capillary electrophoretic methods. *TrAC - Trends in Analytical Chemistry*, **2003**, 22, 440-455	14.6	95
459	Plant-derived polyphenols regulate expression of miRNA paralogs miR-103/107 and miR-122 and prevent diet-induced fatty liver disease in hyperlipidemic mice. *Biochimica Et Biophysica Acta - General Subjects*, **2012**, 1820, 894-9	4	94
458	HPLCâESI-Q-TOF-MS for a comprehensive characterization of bioactive phenolic compounds in cucumber whole fruit extract. *Food Research International*, **2012**, 46, 108-117	7	94
457	Metabolomic fingerprint reveals that metformin impairs one-carbon metabolism in a manner similar to the antifolate class of chemotherapy drugs. *Aging*, **2012**, 4, 480-98	5.6	93
456	Reversed-phase ultra-high-performance liquid chromatography coupled to electrospray ionization-quadrupole-time-of-flight mass spectrometry as a powerful tool for metabolic profiling of vegetables: Lactuca sativa as an example of its application. *Journal of Chromatography A*, **2013**, 1313, 212-27	4.5	88

455	Simultaneous determination of phenolic compounds and saponins in quinoa (Chenopodium quinoa Willd) by a liquid chromatography-diode array detection-electrospray ionization-time-of-flight mass spectrometry methodology. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 10815-25	5.7	88
454	tabAnti-HER2 (erbB-2) oncogene effects of phenolic compounds directly isolated from commercial Extra-Virgin Olive Oil (EVOO). *BMC Cancer*, **2008**, 8, 377	4.8	88
453	Phenolic characterization and geographical classification of commercial Arbequina extra-virgin olive oils produced in southern Catalonia. *Food Research International*, **2013**, 50, 401-408	7	86
452	Evaluation of the influence of thermal oxidation on the phenolic composition and on the antioxidant activity of extra-virgin olive oils. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 4771-80	5.7	84
451	Sensitive determination of phenolic acids in extra-virgin olive oil by capillary zone electrophoresis. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 6687-93	5.7	84
450	Extensive characterisation of bioactive phenolic constituents from globe artichoke (Cynara scolymus L.) by HPLC-DAD-ESI-QTOF-MS. *Food Chemistry*, **2013**, 141, 2269-77	8.5	83
449	Quantification of main phenolic compounds in sweet and bitter orange peel using CEâMS/MS. *Food Chemistry*, **2009**, 116, 567-574	8.5	83
448	CE- and HPLC-TOF-MS for the characterization of phenolic compounds in olive oil. *Electrophoresis*, **2007**, 28, 806-21	3.6	83
447	Electrophoretic identification and quantitation of compounds in the polyphenolic fraction of extra-virgin olive oil. *Electrophoresis*, **2005**, 26, 3538-51	3.6	80
446	Literature review on production process to obtain extra virgin olive oil enriched in bioactive compounds. Potential use of byproducts as alternative sources of polyphenols. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 5179-88	5.7	77
445	Comparison of different extraction procedures for the comprehensive characterization of bioactive phenolic compounds in Rosmarinus officinalis by reversed-phase high-performance liquid chromatography with diode array detection coupled to electrospray time-of-flight mass spectrometry. *Journal of Chromatography A*, **2011**, 1218, 7682-90	4.5	77
444	Comprehensive characterization by UHPLC-ESI-Q-TOF-MS from an Eryngium bourgatii extract and their antioxidant and anti-inflammatory activities. *Food Research International*, **2013**, 50, 197-204	7	76
443	Quantification of the polyphenolic fraction and in vitro antioxidant and in vivo anti-hyperlipemic activities of Hibiscus sabdariffa aqueous extract. *Food Research International*, **2011**, 44, 1490-1495	7	76
442	High-performance liquid chromatography with diode array detection coupled to electrospray time-of-flight and ion-trap tandem mass spectrometry to identify phenolic compounds from a lemon verbena extract. *Journal of Chromatography A*, **2009**, 1216, 5391-7	4.5	76
441	Exploratory analysis of human urine by LC-ESI-TOF MS after high intake of olive oil: understanding the metabolism of polyphenols. *Analytical and Bioanalytical Chemistry*, **2010**, 398, 463-75	4.4	76
440	Polyphenols and the modulation of gene expression pathways: can we eat our way out of the danger of chronic disease?. *Critical Reviews in Food Science and Nutrition*, **2014**, 54, 985-1001	11.5	75
439	Direct characterization of aqueous extract of Hibiscus sabdariffa using HPLC with diode array detection coupled to ESI and ion trap MS. *Journal of Separation Science*, **2009**, 32, 3441-8	3.4	75
438	Microwave-assisted extraction for Hibiscus sabdariffa bioactive compounds. *Journal of Pharmaceutical and Biomedical Analysis*, **2018**, 156, 313-322	3.5	74

437	Determination of guava (Psidium guajava L.) leaf phenolic compounds using HPLC-DAD-QTOF-MS. *Journal of Functional Foods*, **2016**, 22, 376-388	5.1	74
436	Continuous administration of polyphenols from aqueous rooibos (Aspalathus linearis) extract ameliorates dietary-induced metabolic disturbances in hyperlipidemic mice. *Phytomedicine*, **2011**, 18, 414-24	6.5	73
435	The aqueous extract of Hibiscus sabdariffa calices modulates the production of monocyte chemoattractant protein-1 in humans. *Phytomedicine*, **2010**, 17, 186-91	6.5	73
434	LC-MS-based metabolite profiling of methanolic extracts from the medicinal and aromatic species Mentha pulegium and Origanum majorana. *Phytochemical Analysis*, **2015**, 26, 320-30	3.4	72
433	Optimization of microwave-assisted extraction for the characterization of olive leaf phenolic compounds by using HPLC-ESI-TOF-MS/IT-MS(2). *Journal of Agricultural and Food Chemistry*, **2012**, 60, 791-8	5.7	72
432	Prediction of extra virgin olive oil varieties through their phenolic profile. Potential cytotoxic activity against human breast cancer cells. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 9942-55	5.7	72
431	HPLC-DAD-ESI-QTOF-MS and HPLC-FLD-MS as valuable tools for the determination of phenolic and other polar compounds in the edible part and by-products of avocado. *LWT - Food Science and Technology*, **2016**, 73, 505-513	5.4	71
430	A systematic study of the polyphenolic composition of aqueous extracts deriving from several Cistus genus species: evolutionary relationship. *Phytochemical Analysis*, **2011**, 22, 303-12	3.4	70
429	Pressurized liquid extraction-capillary electrophoresis-mass spectrometry for the analysis of polar antioxidants in rosemary extracts. *Journal of Chromatography A*, **2005**, 1084, 54-62	4.5	70
428	Alternatives to conventional thermal treatments in fruit-juice processing. Part 1: Techniques and applications. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 501-523	11.5	69
427	Identification of buckwheat phenolic compounds by reverse phase high performance liquid chromatographyâelectrospray ionization-time of flight-mass spectrometry (RP-HPLCâESI-TOF-MS). *Journal of Cereal Science*, **2010**, 52, 170-176	3.8	68
426	Use of HPLC- and GC-QTOF to determine hydrophilic and lipophilic phenols in mango fruit (Mangifera indica L.) and its by-products. *Food Research International*, **2017**, 100, 423-434	7	67
425	Phenolic compounds as natural and multifunctional anti-obesity agents: A review. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 1212-1229	11.5	67
424	Comprehensive characterization of phenolic and other polar compounds in the seed and seed coat of avocado by HPLC-DAD-ESI-QTOF-MS. *Food Research International*, **2018**, 105, 752-763	7	67
423	Molecular promiscuity of plant polyphenols in the management of age-related diseases: far beyond their antioxidant properties. *Advances in Experimental Medicine and Biology*, **2014**, 824, 141-59	3.6	66
422	Influence of olive ripeness on chemical properties and phenolic composition of Chemlal extra-virgin olive oil. *Food Research International*, **2013**, 54, 1868-1875	7	66
421	Nepeta species: From farm to food applications and phytotherapy. *Trends in Food Science and Technology*, **2018**, 80, 104-122	15.3	65
420	Correlation between the antibacterial activity and the composition of extracts derived from various Spanish Cistus species. *Food and Chemical Toxicology*, **2013**, 55, 313-22	4.7	65

419	Cocoa and Grape Seed Byproducts as a Source of Antioxidant and Anti-Inflammatory Proanthocyanidins. *International Journal of Molecular Sciences*, **2017**, 18,	6.3	65
418	Effect of olive ripeness on chemical properties and phenolic composition of Chtoui virgin olive oil. *Journal of the Science of Food and Agriculture*, **2010**, 90, 199-204	4.3	65
417	Enhanced and green extraction of bioactive compounds from Lippia citriodora by tailor-made natural deep eutectic solvents. *Food Research International*, **2018**, 111, 67-76	7	64
416	Lipid nanocarriers for the loading of polyphenols - A comprehensive review. *Advances in Colloid and Interface Science*, **2018**, 260, 85-94	14.3	64
415	Effects of fly attack (Bactrocera oleae) on the phenolic profile and selected chemical parameters of olive oil. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 4577-83	5.7	64
414	Gas chromatography-atmospheric pressure chemical ionization-time of flight mass spectrometry for profiling of phenolic compounds in extra virgin olive oil. *Journal of Chromatography A*, **2011**, 1218, 959-71	4.5	63
413	Development of a rapid method to determine phenolic and other polar compounds in walnut by capillary electrophoresis-electrospray ionization time-of-flight mass spectrometry. *Journal of Chromatography A*, **2008**, 1209, 238-45	4.5	63
412	UHPLC-ESI-QTOF-MS-based metabolic profiling of Vicia faba L. (Fabaceae) seeds as a key strategy for characterization in foodomics. *Electrophoresis*, **2014**, 35, 1571-81	3.6	62
411	A metabolite-profiling approach allows the identification of new compounds from Pistacia lentiscus leaves. *Journal of Pharmaceutical and Biomedical Analysis*, **2013**, 77, 167-74	3.5	61
410	High-performance liquid chromatography coupled to diode array and electrospray time-of-flight mass spectrometry detectors for a comprehensive characterization of phenolic and other polar compounds in three pepper (Capsicum annuum L.) samples. *Food Research International*, **2013**, 51, 977-984	7	60
409	Selective extraction, separation, and identification of anthocyanins from Hibiscus sabdariffa L. using solid phase extraction-capillary electrophoresis-mass spectrometry (time-of-flight /ion trap). *Electrophoresis*, **2008**, 29, 2852-61	3.6	60
408	Choline chloride derivative-based deep eutectic liquids as novel green alternative solvents for extraction of phenolic compounds from olive leaf. *Arabian Journal of Chemistry*, **2020**, 13, 1685-1701	5.9	60
407	Salvia spp. plants-from farm to food applications and phytopharmacotherapy. *Trends in Food Science and Technology*, **2018**, 80, 242-263	15.3	59
406	Comparative characterization of phenolic and other polar compounds in Spanish melon cultivars by using high-performance liquid chromatography coupled to electrospray ionization quadrupole-time of flight mass spectrometry. *Food Research International*, **2013**, 54, 1519-1527	7	59
405	Health Effects of Psidium guajava L. Leaves: An Overview of the Last Decade. *International Journal of Molecular Sciences*, **2017**, 18,	6.3	58
404	Antioxidant capacity of 44 cultivars of fruits and vegetables grown in Andalusia (Spain). *Food Research International*, **2014**, 58, 35-46	7	57
403	Pomegranate seeds as a source of nutraceutical oil naturally rich in bioactive lipids. *Food Research International*, **2014**, 65, 445-452	7	57
402	Phenylpropanoids and their metabolites are the major compounds responsible for blood-cell protection against oxidative stress after administration of Lippia citriodora in rats. *Phytomedicine*, **2013**, 20, 1112-8	6.5	57

401	Stem cell-like ALDH(bright) cellular states in EGFR-mutant non-small cell lung cancer: a novel mechanism of acquired resistance to erlotinib targetable with the natural polyphenol silibinin. *Cell Cycle*, **2013**, 12, 3390-404	4.7	57
400	Identification of phenolic compounds in rosemary honey using solid-phase extraction by capillary electrophoresis-electrospray ionization-mass spectrometry. *Journal of Pharmaceutical and Biomedical Analysis*, **2006**, 41, 1648-56	3.5	57
399	Isolation, comprehensive characterization and antioxidant activities of Theobroma cacao extract. *Journal of Functional Foods*, **2014**, 10, 485-498	5.1	56
398	Silibinin suppresses EMT-driven erlotinib resistance by reversing the high miR-21/low miR-200c signature in vivo. *Scientific Reports*, **2013**, 3, 2459	4.9	56
397	Determination of free and bound phenolic compounds in buckwheat spaghetti by RP-HPLC-ESI-TOF-MS: effect of thermal processing from farm to fork. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 7700-7	5.7	56
396	Analyzing effects of extra-virgin olive oil polyphenols on breast cancer-associated fatty acid synthase protein expression using reverse-phase protein microarrays. *International Journal of Molecular Medicine*, **2008**, 22, 433-9	4.4	56
395	Micrometer and Submicrometer Particles Prepared by Precipitation Polymerization: Thermodynamic Model and Experimental Evidence of the Relation between Floryâ Parameter and Particle Size. *Macromolecules*, **2010**, 43, 5804-5813	5.5	55
394	Phytochemical profile and nutraceutical value of old and modern common wheat cultivars. *PLoS ONE*, **2012**, 7, e45997	3.7	55
393	Supercritical CO2 extraction of bioactive compounds from Hibiscus sabdariffa. *Journal of Supercritical Fluids*, **2019**, 147, 213-221	4.2	55
392	Profiling of phenolic and other polar constituents from hydro-methanolic extract of watermelon (Citrullus lanatus) by means of accurate-mass spectrometry (HPLCâESIâQTOFâMS). *Food Research International*, **2013**, 51, 354-362	7	54
391	Novel Strategy To Design Magnetic, Molecular Imprinted Polymers with Well-Controlled Structure for the Application in Optical Sensors. *Macromolecules*, **2010**, 43, 55-61	5.5	54
390	Determination of imidacloprid and its metabolite 6-chloronicotinic acid in greenhouse air by application of micellar electrokinetic capillary chromatography with solid-phase extraction. *Journal of Chromatography A*, **2003**, 1003, 189-95	4.5	54
389	Bioactive chemical compounds in Eremurus persicus (Joub. & Spach) Boiss. essential oil and their health implications. *Cellular and Molecular Biology*, **2017**, 63, 1-7	1.1	54
388	Green downstream processing using supercritical carbon dioxide, CO2-expanded ethanol and pressurized hot water extractions for recovering bioactive compounds from Moringa oleifera leaves. *Journal of Supercritical Fluids*, **2016**, 116, 90-100	4.2	54
387	Alternatives to conventional thermal treatments in fruit-juice processing. Part 2: Effect on composition, phytochemical content, and physicochemical, rheological, and organoleptic properties of fruit juices. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 637-652	11.5	53
386	Lemon verbena (Lippia citriodora) polyphenols alleviate obesity-related disturbances in hypertrophic adipocytes through AMPK-dependent mechanisms. *Phytomedicine*, **2015**, 22, 605-14	6.5	53
385	Profiling of phenolic and other compounds from Egyptian cultivars of chickpea (Cicer arietinum L.) and antioxidant activity: a comparative study. *RSC Advances*, **2015**, 5, 17751-17767	3.7	53
384	Influence of technological processes on phenolic compounds, organic acids, furanic derivatives, and antioxidant activity of whole-lemon powder. *Food Chemistry*, **2013**, 141, 869-78	8.5	53

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382	Lignan profile in seeds of modern and old Italian soft wheat (Triticum aestivum L.) cultivars as revealed by CE-MS analyses. *Electrophoresis*, **2007**, 28, 4212-9	3.6	53
381	Determination of biogenic amines in beers and brewing-process samples by capillary electrophoresis coupled to laser-induced fluorescence detection. *Food Chemistry*, **2007**, 100, 383-389	8.5	53
380	Co-electroosmotic capillary electrophoresis determination of phenolic acids in commercial olive oil. *Journal of Separation Science*, **2005**, 28, 925-34	3.4	53
379	Optimization of microwave-assisted extraction and pressurized liquid extraction of phenolic compounds from Moringa oleifera leaves by multiresponse surface methodology. *Electrophoresis*, **2016**, 37, 1938-46	3.6	53
378	Comprehensive identification of bioactive compounds of avocado peel by liquid chromatography coupled to ultra-high-definition accurate-mass Q-TOF. *Food Chemistry*, **2018**, 245, 707-716	8.5	53
377	Comprehensive, untargeted, and qualitative RP-HPLC-ESI-QTOF/MS2 metabolite profiling of green asparagus (Asparagus officinalis). *Journal of Food Composition and Analysis*, **2016**, 46, 78-87	4.1	52
376	Bioavailability study of a polyphenol-enriched extract from Hibiscus sabdariffa in rats and associated antioxidant status. *Molecular Nutrition and Food Research*, **2012**, 56, 1590-5	5.9	52
375	Phytochemical characterisation of green beans (Phaseolus vulgaris L.) by using high-performance liquid chromatography coupled with time-of-flight mass spectrometry. *Phytochemical Analysis*, **2013**, 24, 105-16	3.4	51
374	Pine bark and green tea concentrated extracts: antioxidant activity and comprehensive characterization of bioactive compounds by HPLC-ESI-QTOF-MS. *International Journal of Molecular Sciences*, **2014**, 15, 20382-402	6.3	51
373	Wastes generated during the storage of extra virgin olive oil as a natural source of phenolic compounds. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 11491-500	5.7	51
372	Rapid quantification of the phenolic fraction of Spanish virgin olive oils by capillary electrophoresis with UV detection. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 7984-91	5.7	51
371	Extraction and Analysis of Phenolic Compounds in Rice: A Review. *Molecules*, **2018**, 23,	4.8	51
370	Identification and quantification of phenolic compounds in diverse cultivars of eggplant grown in different seasons by high-performance liquid chromatography coupled to diode array detector and electrospray-quadrupole-time of flight-mass spectrometry. *Food Research International*, **2014**, 57, 114-122	7	50
369	Multifunctional targets of dietary polyphenols in disease: a case for the chemokine network and energy metabolism. *Food and Chemical Toxicology*, **2013**, 51, 267-79	4.7	50
368	Development of a microwave-assisted extraction for the analysis of phenolic compounds from Rosmarinus officinalis. *Journal of Food Engineering*, **2013**, 119, 525-532	6	50
367	Separation and identification of phenolic compounds of extra virgin olive oil from Olea europaea L. by HPLC-DAD-SPE-NMR/MS. Identification of a new diastereoisomer of the aldehydic form of oleuropein aglycone. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 9129-36	5.7	50
366	Metformin lowers the threshold for stress-induced senescence: a role for the microRNA-200 family and miR-205. *Cell Cycle*, **2012**, 11, 1235-46	4.7	50

365	Analytical determination of antioxidants in tomato: typical components of the Mediterranean diet. *Journal of Separation Science*, **2007**, 30, 452-61	3.4	50
364	HPLC-DAD-q-TOF-MS as a powerful platform for the determination of phenolic and other polar compounds in the edible part of mango and its by-products (peel, seed, and seed husk). *Electrophoresis*, **2016**, 37, 1072-84	3.6	50
363	From Olive Fruits to Olive Oil: Phenolic Compound Transfer in Six Different Olive Cultivars Grown under the Same Agronomical Conditions. *International Journal of Molecular Sciences*, **2016**, 17, 337	6.3	49
362	Filtration process of extra virgin olive oil: effect on minor components, oxidative stability and sensorial and physicochemical characteristics. *Trends in Food Science and Technology*, **2010**, 21, 201-211	15.3	48
361	A simple and rapid electrophoretic method to characterize simple phenols, lignans, complex phenols, phenolic acids, and flavonoids in extra-virgin olive oil. *Journal of Separation Science*, **2006**, 29, 2221-33	3.4	48
360	Characterization of polyphenols, sugars, and other polar compounds in persimmon juices produced under different technologies and their assessment in terms of compositional variations. *Food Chemistry*, **2015**, 182, 282-91	8.5	47
359	Evolution of the phenolic compounds profile of olive leaf extract encapsulated by spray-drying during in vitro gastrointestinal digestion. *Food Chemistry*, **2019**, 279, 40-48	8.5	47
358	Profiling of phenolic and other polar compounds in zucchini (Cucurbita pepo L.) by reverse-phase high-performance liquid chromatography coupled to quadrupole time-of-flight mass spectrometry. *Food Research International*, **2013**, 50, 77-84	7	46
357	A metabolite-profiling approach to assess the uptake and metabolism of phenolic compounds from olive leaves in SKBR3 cells by HPLC-ESI-QTOF-MS. *Journal of Pharmaceutical and Biomedical Analysis* , **2013**, 72, 121-6	3.5	46
356	Synthesis of caffeic acid molecularly imprinted polymer microspheres and high-performance liquid chromatography evaluation of their sorption properties. *Journal of Chromatography A*, **2011**, 1218, 7289-96	4.5	46
355	Molecularly imprinted polymers based on iodinated monomers for selective room-temperature phosphorescence optosensing of fluoranthene in water. *Analytical Chemistry*, **2005**, 77, 7005-11	7.8	46
354	Determination of phenolic compounds and antioxidant activity of a Mediterranean plant: The case of Satureja montana subsp. kitaibelii. *Journal of Functional Foods*, **2015**, 18, 1167-1178	5.1	45
353	The potential of Artemisia vulgaris leaves as a source of antioxidant phenolic compounds. *Journal of Functional Foods*, **2014**, 10, 192-200	5.1	45
352	A simplified method for HPLC-MS analysis of sterols in vegetable oil. *European Journal of Lipid Science and Technology*, **2008**, 110, 1142-1149	3	45
351	Reversed-phase high-performance liquid chromatography coupled to ultraviolet and electrospray time-of-flight mass spectrometry on-line detection for the separation of eight tetracyclines in honey samples. *Journal of Chromatography A*, **2008**, 1195, 107-16	4.5	45
350	Engineering of efficient phosphorescent iridium cationic complex for developing oxygen-sensitive polymeric and nanostructured films. *Analyst, The*, **2007**, 132, 929-36	5	45
349	Assessment of the distribution of phenolic compounds and contribution to the antioxidant activity in Tunisian fig leaves, fruits, skins and pulps using mass spectrometry-based analysis. *Food and Function*, **2015**, 6, 3663-77	6.1	44
348	Silibinin meglumine, a water-soluble form of milk thistle silymarin, is an orally active anti-cancer agent that impedes the epithelial-to-mesenchymal transition (EMT) in EGFR-mutant non-small-cell lung carcinoma cells. *Food and Chemical Toxicology*, **2013**, 60, 360-8	4.7	44

347	Classification of 'Chemlali' accessions according to the geographical area using chemometric methods of phenolic profiles analysed by HPLC-ESI-TOF-MS. *Food Chemistry*, **2012**, 132, 561-6	8.5	44
346	Multi-component analysis (sterols, tocopherols and triterpenic dialcohols) of the unsaponifiable fraction of vegetable oils by liquid chromatography-atmospheric pressure chemical ionization-ion trap mass spectrometry. *Talanta*, **2009**, 80, 924-34	6.2	44
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344	Recovering bioactive compounds from olive oil filter cake by advanced extraction techniques. *International Journal of Molecular Sciences*, **2014**, 15, 16270-83	6.3	43
343	Chemometric analysis for the evaluation of phenolic patterns in olive leaves from six cultivars at different growth stages. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 1722-9	5.7	43
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341	Heavy-atom induced room-temperature phosphorescence: a straightforward methodology for the determination of organic compounds in solution. *Analytica Chimica Acta*, **2000**, 417, 19-30	6.6	43
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