

# Antonio segura Carretero

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	HPLC-DAD-ESI/MS profiles of bioactive compounds, antioxidant and anticholinesterase activities of subsp. alenda growing in Algeria.. <i>Natural Product Research</i> , <b>2022</b> , 1-6	2.3	1
489	Modern tools and techniques for bioactive food ingredients <b>2022</b> , 447-472		
488	Cosmeceutical Potential of Major Tropical and Subtropical Fruit By-Products for a Sustainable Revalorization.. <i>Antioxidants</i> , <b>2022</b> , 11,	7.1	1
487	Theobroma cacao improves bone growth by modulating defective ciliogenesis in a mouse model of achondroplasia.. <i>Bone Research</i> , <b>2022</b> , 10, 8	13.3	
486	Phenolic compounds <b>2022</b> , 27-53		0
485	Encapsulation technologies applied to bioactive phenolic compounds and probiotics with potential application on chronic inflammation <b>2022</b> , 447-476		
484	Quality Assurance of commercial guacamoles preserved by high pressure processing versus conventional thermal processing. <i>Food Control</i> , <b>2022</b> , 135, 108791	6.2	
483	Myrianthus arboreus P. Beauv improves insulin sensitivity in high fat diet-induced obese mice by reducing inflammatory pathways activation. <i>Journal of Ethnopharmacology</i> , <b>2022</b> , 282, 114651	5	3
482	Characterization and Influence of Static In Vitro Digestion on Bioaccessibility of Bioactive Polyphenols from an Olive Leaf Extract.. <i>Foods</i> , <b>2022</b> , 11,	4.9	1
481	Biological Evaluation of Avocado Residues as a Potential Source of Bioactive Compounds. <i>Antioxidants</i> , <b>2022</b> , 11, 1049	7.1	4
480	Comparative Evaluation of the Total Antioxidant Capacities of Plant Polyphenols in Different Natural Sources. <i>Medical Sciences Forum</i> , <b>2021</b> , 2, 1		
479	Bioactive Phytochemicals from Avocado Oil Processing by-Products. <i>Reference Series in Phytochemistry</i> , <b>2021</b> , 1-28	0.7	
478	Bioactive Phytochemicals from Sesame Oil Processing By-products. <i>Reference Series in Phytochemistry</i> , <b>2021</b> , 1-40	0.7	0
477	The Role of High-Resolution Analytical Techniques in the Development of Functional Foods. <i>International Journal of Molecular Sciences</i> , <b>2021</b> , 22,	6.3	3
476	Phytotherapy and food applications from Brassica genus. <i>Phytotherapy Research</i> , <b>2021</b> , 35, 3590-3609	6.7	8
475	Schinus terebinthifolius fruits intake ameliorates metabolic disorders, inflammation, oxidative stress, and related vascular dysfunction, in atherogenic diet-induced obese rats. Insight of their chemical characterization using HPLC-ESI-QTOF-MS/MS. <i>Journal of Ethnopharmacology</i> , <b>2021</b> , 269, 113701	5	1
474	Artichoke By-Products as Natural Source of Phenolic Food Ingredient. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 3788	2.6	4

473	Nigella Plants - Traditional Uses, Bioactive Phytoconstituents, Preclinical and Clinical Studies. <i>Frontiers in Pharmacology</i> , <b>2021</b> , 12, 625386	5.6	10
472	A Prospective of Multiple Biopharmaceutical Activities of Procyanidins-Rich <i>Uapaca togoensis</i> Pax Extracts: HPLC-ESI-TOF-MS Coupled with Bioinformatics Analysis. <i>Chemistry and Biodiversity</i> , <b>2021</b> , 18, e2100299	2.5	0
471	Antioxidant activity and characterization of flavonoids and phenolic acids of by RP-UHPLC-ESI-QTOF-MS. <i>Natural Product Research</i> , <b>2021</b> , 35, 1639-1643	2.3	3
470	Development of advanced phospholipid vesicles loaded with <i>Lippia citriodora</i> pressurized liquid extract for the treatment of gastrointestinal disorders. <i>Food Chemistry</i> , <b>2021</b> , 337, 127746	8.5	2
469	HPLC-DAD-Q-ToF-MS profiling of phenolic compounds from mango ( <i>Mangifera indica</i> L.) seed kernel of different cultivars and maturation stages as a preliminary approach to determine functional and nutraceutical value. <i>Food Chemistry</i> , <b>2021</b> , 337, 127764	8.5	15
468	Bioactivity assays, chemical characterization, ADMET predictions and network analysis of <i>Khaya senegalensis</i> A. Juss (Meliaceae) extracts. <i>Food Research International</i> , <b>2021</b> , 139, 109970	7	4
467	Methanolic extracts of a selected Egyptian <i>Vicia faba</i> cultivar mitigate the oxidative/inflammatory burden and afford neuroprotection in a mouse model of Parkinson's disease. <i>Inflammopharmacology</i> , <b>2021</b> , 29, 221-235	5.1	7
466	Profiling phenolic compounds in underutilized mango peel by-products from cultivars grown in Spanish subtropical climate over maturation course. <i>Food Research International</i> , <b>2021</b> , 140, 109852	7	3
465	Olive oil varieties and ripening stages containing the antioxidants hydroxytyrosol and derivatives in compliance with EFSA health claim. <i>Food Chemistry</i> , <b>2021</b> , 342, 128291	8.5	10
464	HPLC-ESI-QTOF-MS/MS profiling and therapeutic effects of <i>Schinus terebinthifolius</i> and <i>Schinus molle</i> fruits: investigation of their antioxidant, antidiabetic, anti-inflammatory and antinociceptive properties. <i>Inflammopharmacology</i> , <b>2021</b> , 29, 467-481	5.1	3
463	Metabolic Profiling of the Oil of Sesame of the Egyptian Cultivar 'Giza 32' Employing LC-MS and Tandem MS-Based Untargeted Method. <i>Foods</i> , <b>2021</b> , 10,	4.9	4
462	Development of an Innovative Pressurized Liquid Extraction Procedure by Response Surface Methodology to Recover Bioactive Compounds from Carao Tree Seeds. <i>Foods</i> , <b>2021</b> , 10,	4.9	5
461	Elevated plasma succinate levels are linked to higher cardiovascular disease risk factors in young adults. <i>Cardiovascular Diabetology</i> , <b>2021</b> , 20, 151	8.7	2
460	Activation of Brown Adipose Tissue and Promotion of White Adipose Tissue Browning by Plant-based Dietary Components in Rodents: A Systematic Review. <i>Advances in Nutrition</i> , <b>2021</b> , 12, 2147-2156	10.3	3
459	Functional ingredient from avocado peel: Microwave-assisted extraction, characterization and potential applications for the food industry. <i>Food Chemistry</i> , <b>2021</b> , 352, 129300	8.5	19
458	Extraction of the antioxidant phytocomplex from wine-making by-products and sustainable loading in phospholipid vesicles specifically tailored for skin protection. <i>Biomedicine and Pharmacotherapy</i> , <b>2021</b> , 142, 111959	7.5	7
457	Polyphenols in olive oil: the importance of phenolic compounds in the chemical composition of olive oil <b>2021</b> , 111-122		2
456	Comprehensive Analysis of Antioxidant Compounds from and Green Extracts Attained by Response Surface Methodology. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	2

455	Spray-Drying Microencapsulation of Bioactive Compounds from Lemon Verbena Green Extract. <i>Foods</i> , <b>2020</b> , 9,	4.9	6
454	Sweet Cherry Byproducts Processed by Green Extraction Techniques as a Source of Bioactive Compounds with Antiaging Properties. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	9
453	The Beneficial Effects of Lippia Citriodora Extract on Diet-Induced Obesity in Mice Are Associated with Modulation in the Gut Microbiota Composition. <i>Molecular Nutrition and Food Research</i> , <b>2020</b> , 64, e2000005	5.9	11
452	Metabolic Disturbances in Urinary and Plasma Samples from Seven Different Systemic Autoimmune Diseases Detected by HPLC-ESI-QTOF-MS. <i>Journal of Proteome Research</i> , <b>2020</b> , 19, 3220-3229	5.6	4
451	Pressurized GRAS solvents for the green extraction of phenolic compounds from hibiscus sabdariffa calyces. <i>Food Research International</i> , <b>2020</b> , 137, 109466	7	7
450	Valorisation of underexploited <i>Castanea sativa</i> shells bioactive compounds recovered by supercritical fluid extraction with CO <sub>2</sub> : A response surface methodology approach. <i>Journal of CO<sub>2</sub> Utilization</i> , <b>2020</b> , 40, 101194	7.6	33
449	Areca catechu-From farm to food and biomedical applications. <i>Phytotherapy Research</i> , <b>2020</b> , 34, 2140-2168	5.8	19
448	Zygodium album leaves extract prevented hepatic fibrosis in rats, by reducing liver injury and suppressing oxidative stress, inflammation, apoptosis and the TGF- $\beta$ /Smads signaling pathways. Exploring of bioactive compounds using HPLC-DAD-ESI-QTOF-MS/MS. <i>Inflammopharmacology</i> , <b>2020</b> , 28, 1735-1750	5.1	5
447	Comparative Assessment of Phytochemical Profiles of Comfrey (L.) Root Extracts Obtained by Different Extraction Techniques. <i>Molecules</i> , <b>2020</b> , 25,	4.8	15
446	Potential Hepatoprotective Activity of Super Critical Carbon Dioxide Olive Leaf Extracts against CCl <sub>4</sub> -Induced Liver Damage. <i>Foods</i> , <b>2020</b> , 9,	4.9	12
445	Box-Behnken experimental design for a green extraction method of phenolic compounds from olive leaves. <i>Industrial Crops and Products</i> , <b>2020</b> , 154, 112741	5.9	14
444	Zygodium album saponins prevent atherogenic effect induced by deltamethrin via attenuating arterial accumulation of native and oxidized LDL in rats. <i>Ecotoxicology and Environmental Safety</i> , <b>2020</b> , 193, 110318	7	6
443	A Case Report of Switching from Specific Vendor-Based to R-Based Pipelines for Untargeted LC-MS Metabolomics. <i>Metabolites</i> , <b>2020</b> , 10,	5.6	8
442	Pleiotropic Biological Effects of Dietary Phenolic Compounds and their Metabolites on Energy Metabolism, Inflammation and Aging. <i>Molecules</i> , <b>2020</b> , 25,	4.8	13
441	Incorporation of Microwave Extract into Total-Green Biogelatin-Phospholipid Vesicles to Improve Its Antioxidant Activity. <i>Nanomaterials</i> , <b>2020</b> , 10,	5.4	6
440	A comparative assessment of biological activities of Gundelia darsim Miller and Gundelia glabra Vitek, Yße & Ergin extracts and their chemical characterization via HPLC-ESI-TOF-MS. <i>Process Biochemistry</i> , <b>2020</b> , 94, 143-151	4.8	5
439	Mimetics of extra virgin olive oil phenols with anti-cancer stem cell activity. <i>Aging</i> , <b>2020</b> , 12, 21057-21075	5.6	1
438	Assessment of conventional and microwave heating effects on the variation of the bioactive compounds of Chloui VOO using HPLC-DAD-ESI-TOF-MS. <i>Arabian Journal of Chemistry</i> , <b>2020</b> , 13, 954-965	5.9	8

437	Role of maltodextrin and inulin as encapsulating agents on the protection of oleuropein during in vitro gastrointestinal digestion. <i>Food Chemistry</i> , <b>2020</b> , 310, 125976	8.5	14
436	Discovering new metabolite alterations in primary sjögren's syndrome in urinary and plasma samples using an HPLC-ESI-QTOF-MS methodology. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2020</b> , 179, 112999	3.5	6
435	Identification, purification and characterization of a novel glycosidase (BgLm1) from <i>Leuconostoc mesenteroides</i> . <i>LWT - Food Science and Technology</i> , <b>2020</b> , 122, 108829	5.4	0
434	Evaluation of metabolic changes in liver and serum of streptozotocin-induced diabetic rats after Mango diet supplementation. <i>Journal of Functional Foods</i> , <b>2020</b> , 64, 103695	5.1	8
433	DIA-DB: A Database and Web Server for the Prediction of Diabetes Drugs. <i>Journal of Chemical Information and Modeling</i> , <b>2020</b> , 60, 4124-4130	6.1	4
432	A Box-Behnken Design for Optimal Green Extraction of Compounds from Olive Leaves That Potentially Activate the AMPK Pathway. <i>Applied Sciences (Switzerland)</i> , <b>2020</b> , 10, 4620	2.6	1
431	Optimized Extraction of Phenylpropanoids and Flavonoids from Lemon Verbena Leaves by Supercritical Fluid System Using Response Surface Methodology. <i>Foods</i> , <b>2020</b> , 9,	4.9	5
430	Comparative metabolite profiling and antioxidant potentials of seeds and sprouts of three Egyptian cultivars of <i>Vicia faba</i> L. <i>Food Research International</i> , <b>2020</b> , 136, 109537	7	17
429	LC-MS and Spectrophotometric Approaches for Evaluation of Bioactive Compounds from Peru Cocoa By-Products for Commercial Applications. <i>Molecules</i> , <b>2020</b> , 25,	4.8	14
428	Structure-Biological Activity Relationships of Extra-Virgin Olive Oil Phenolic Compounds: Health Properties and Bioavailability. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	16
427	Revalorization of bioactive compounds from tropical fruit by-products and industrial applications by means of sustainable approaches. <i>Food Research International</i> , <b>2020</b> , 138, 109786	7	17
426	A novel sustainable approach for the extraction of value-added compounds from <i>Hibiscus sabdariffa</i> L. calyces by natural deep eutectic solvents. <i>Food Research International</i> , <b>2020</b> , 137, 109646	7	14
425	Comparative Study of the Antioxidant and Anti-Inflammatory Effects of Leaf Extracts from Four Different Genotypes in High Fat Diet-Induced Obesity in Mice. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	12
424	Choline chloride derivative-based deep eutectic liquids as novel green alternative solvents for extraction of phenolic compounds from olive leaf. <i>Arabian Journal of Chemistry</i> , <b>2020</b> , 13, 1685-1701	5.9	60
423	HPLC-DAD-ESI-QTOF-MS/MS profiling of <i>Zygophyllum album</i> roots extract and assessment of its cardioprotective effect against deltamethrin-induced myocardial injuries in rat, by suppression of oxidative stress-related inflammation and apoptosis via NF- $\kappa$ B signaling pathway. <i>Journal of Ethnopharmacology</i> , <b>2020</b> , 247, 112266	5	10
422	The prebiotic properties of <i>Hibiscus sabdariffa</i> extract contribute to the beneficial effects in diet-induced obesity in mice. <i>Food Research International</i> , <b>2020</b> , 127, 108722	7	16
421	New technological approaches for recovering bioactive food constituents from sweet cherry ( <i>Prunus avium</i> L.) stems. <i>Phytochemical Analysis</i> , <b>2020</b> , 31, 119-130	3.4	13
420	Obtaining an Extract Rich in Phenolic Compounds from Olive Pomace by Pressurized Liquid Extraction. <i>Molecules</i> , <b>2019</b> , 24,	4.8	28

419	Phenolic Compounds from Sesame Cake and Antioxidant Activity: A New Insight for Agri-Food Residues' Significance for Sustainable Development. <i>Foods</i> , <b>2019</b> , 8,	4.9	21
418	Polyphenols-enriched Hibiscus sabdariffa extract-loaded nanostructured lipid carriers (NLC): Optimization by multi-response surface methodology. <i>Journal of Drug Delivery Science and Technology</i> , <b>2019</b> , 49, 660-667	4.5	27
417	Innovative perspectives on Pulicaria dysenterica extracts: phyto-pharmaceutical properties, chemical characterization and multivariate analysis. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 6001-6010	4.3	10
416	Manufacturing design to improve the attainment of functional ingredients from Aloysia citriodora leaves by advanced microwave technology. <i>Journal of Industrial and Engineering Chemistry</i> , <b>2019</b> , 79, 52-61	6.3	12
415	Computational de-orphanization of the olive oil biophenol oleacein: Discovery of new metabolic and epigenetic targets. <i>Food and Chemical Toxicology</i> , <b>2019</b> , 131, 110529	4.7	8
414	Enhancing the Yield of Bioactive Compounds from Bark by Green Extraction Approaches. <i>Molecules</i> , <b>2019</b> , 24,	4.8	15
413	Monitoring the Bioactive Compounds Status in Olea europaea According to Collecting Period and Drying Conditions. <i>Energies</i> , <b>2019</b> , 12, 947	3.1	12
412	The extra virgin olive oil phenolic oleacein is a dual substrate-inhibitor of catechol-O-methyltransferase. <i>Food and Chemical Toxicology</i> , <b>2019</b> , 128, 35-45	4.7	20
411	-Derived Natural Products with Potential for Use in Health Maintenance. <i>Biomolecules</i> , <b>2019</b> , 9,	5.9	29
410	Relationships Between Chemical Structure and Antioxidant Activity of Isolated Phytocompounds from Lemon Verbena. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	26
409	Functional Ingredients based on Nutritional Phenolics. A Case Study against Inflammation: Genus. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	13
408	Extra Virgin Olive Oil Contains a Phenolic Inhibitor of the Histone Demethylase LSD1/KDM1A. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	16
407	Plants of the genus Vitis: Phenolic compounds, anticancer properties and clinical relevance. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 91, 362-379	15.3	35
406	Evolution of bioactive compounds of three mango cultivars ( <i>Mangifera indica</i> L.) at different maturation stages analyzed by HPLC-DAD-q-TOF-MS. <i>Food Research International</i> , <b>2019</b> , 125, 108526	7	16
405	The metabolic and vascular protective effects of olive ( <i>Olea europaea</i> L.) leaf extract in diet-induced obesity in mice are related to the amelioration of gut microbiota dysbiosis and to its immunomodulatory properties. <i>Pharmacological Research</i> , <b>2019</b> , 150, 104487	10.2	30
404	Antiplatelet Activity of Natural Bioactive Extracts from Mango (L.) and its By-Products. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	23
403	Plants-Drifting from Farm to Food Applications, Phytotherapy, and Phytopharmacology. <i>Foods</i> , <b>2019</b> , 8,	4.9	23
402	Effects of Nutritional Supplements on Human Health <b>2019</b> , 105-140		2

401	Water Extract of (Hedw.) D. Mohr Bryophyte as a Natural Powerful Source of Biologically Active Compounds. <i>International Journal of Molecular Sciences</i> , <b>2019</b> , 20,	6.3	5
400	Marine Invertebrate Extracts Induce Colon Cancer Cell Death via ROS-Mediated DNA Oxidative Damage and Mitochondrial Impairment. <i>Biomolecules</i> , <b>2019</b> , 9,	5.9	8
399	The Potential Synergistic Modulation of AMPK by Compounds as a Target in Metabolic Disorders. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	11
398	Urinary and plasma metabolite differences detected by HPLC-ESI-QTOF-MS in systemic sclerosis patients. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2019</b> , 162, 82-90	3.5	20
397	GC-QTOF-MS as valuable tool to evaluate the influence of cultivar and sample time on olive leaves triterpenic components. <i>Food Research International</i> , <b>2019</b> , 115, 219-226	7	15
396	Supercritical CO <sub>2</sub> extraction of bioactive compounds from Hibiscus sabdariffa. <i>Journal of Supercritical Fluids</i> , <b>2019</b> , 147, 213-221	4.2	55
395	An olive oil phenolic is a new chemotype of mutant isocitrate dehydrogenase 1 (IDH1) inhibitors. <i>Carcinogenesis</i> , <b>2019</b> , 40, 27-40	4.6	9
394	Phytochemical characterization of bioactive compounds composition of by RP-HPLC-ESI-QTOF-MS. <i>Natural Product Research</i> , <b>2019</b> , 33, 2208-2214	2.3	4
393	Activation of Human Brown Adipose Tissue by Capsinoids, Catechins, Ephedrine, and Other Dietary Components: A Systematic Review. <i>Advances in Nutrition</i> , <b>2019</b> , 10, 291-302	10	14
392	Bioactive Compounds from Theobroma cacao: Effect of Isolation and Safety Evaluation. <i>Plant Foods for Human Nutrition</i> , <b>2019</b> , 74, 40-46	3.9	5
391	Untargeted metabolite profiling and phytochemical analysis of Micromeria fruticosa L. (Lamiaceae) leaves. <i>Food Chemistry</i> , <b>2019</b> , 279, 128-143	8.5	20
390	Chemical fingerprint and bioactivity evaluation of Globularia orientalis L. and Globularia trichosantha Fisch. & C. A. Mey. using non-targeted HPLC-ESI-QTOF-MS approach. <i>Phytochemical Analysis</i> , <b>2019</b> , 30, 237-252	3.4	8
389	Evolution of the phenolic compounds profile of olive leaf extract encapsulated by spray-drying during in vitro gastrointestinal digestion. <i>Food Chemistry</i> , <b>2019</b> , 279, 40-48	8.5	47
388	Phenolic compounds as natural and multifunctional anti-obesity agents: A review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2019</b> , 59, 1212-1229	11.5	67
387	Different behavior of polyphenols in energy metabolism of lipopolysaccharide-stimulated cells. <i>Food Research International</i> , <b>2019</b> , 118, 96-100	7	6
386	Optimization of drying process and pressurized liquid extraction for recovery of bioactive compounds from avocado peel by-product. <i>Electrophoresis</i> , <b>2018</b> , 39, 1908	3.6	27
385	Red onion scales ameliorated streptozotocin-induced diabetes and diabetic nephropathy in Wistar rats in relation to their metabolite fingerprint. <i>Diabetes Research and Clinical Practice</i> , <b>2018</b> , 140, 253-264	7.4	34
384	Extra-virgin olive oil contains a metabolo-epigenetic inhibitor of cancer stem cells. <i>Carcinogenesis</i> , <b>2018</b> , 39, 601-613	4.6	35

383	Establishment of pressurized-liquid extraction by response surface methodology approach coupled to HPLC-DAD-TOF-MS for the determination of phenolic compounds of myrtle leaves. <i>Analytical and Bioanalytical Chemistry</i> , <b>2018</b> , 410, 3547-3557	4.4	22
382	Retention and pre-colon bioaccessibility of oleuropein in starchy food matrices, and the effect of microencapsulation by using inulin. <i>Journal of Functional Foods</i> , <b>2018</b> , 41, 112-117	5.1	20
381	Stabilization of W/O/W multiple emulsion loaded with Hibiscus sabdariffa extract through protein-polysaccharide complexes. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 90, 389-395	5.4	17
380	Microwave-assisted extraction for Hibiscus sabdariffa bioactive compounds. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2018</b> , 156, 313-322	3.5	74
379	Comparative study of conventional and pressurized liquid extraction for recovering bioactive compounds from Lippia citriodora leaves. <i>Food Research International</i> , <b>2018</b> , 109, 213-222	7	31
378	Development and stability evaluation of water-in-edible oils emulsions formulated with the incorporation of hydrophilic Hibiscus sabdariffa extract. <i>Food Chemistry</i> , <b>2018</b> , 260, 200-207	8.5	15
377	Simple and rapid procedures for the extraction of bioactive compounds from Guayule leaves. <i>Industrial Crops and Products</i> , <b>2018</b> , 116, 162-169	5.9	14
376	The impact of postharvest dehydration methods on qualitative attributes and chemical composition of "Synisteria" grape ( <i>Vitis vinifera</i> ) must. <i>Postharvest Biology and Technology</i> , <b>2018</b> , 135, 114-122	6.2	9
375	Effect of early lactation stage on goat colostrum: Assessment of lipid and oligosaccharide compounds. <i>International Dairy Journal</i> , <b>2018</b> , 77, 65-72	3.5	12
374	Chemical characterization of polyphenols from <i>Daucus muricatus</i> growing in Algeria by RP-UHPLC-ESI-QTOF-MS/MS. <i>Natural Product Research</i> , <b>2018</b> , 32, 982-986	2.3	0
373	Geographical Characterization of Tunisian Olive Tree Leaves (cv. Chemlali) Using HPLC-ESI-TOF and IT/MS Fingerprinting with Hierarchical Cluster Analysis. <i>Journal of Analytical Methods in Chemistry</i> , <b>2018</b> , 2018, 6789704	2	9
372	Bioassay-guided purification of <i>Lippia citriodora</i> polyphenols with AMPK modulatory activity. <i>Journal of Functional Foods</i> , <b>2018</b> , 46, 514-520	5.1	16
371	Cosmetics <b>2018</b> , 393-427		3
370	Optimization of the extraction of phytochemicals from black mulberry ( <i>Morus nigra</i> L.) leaves. <i>Journal of Industrial and Engineering Chemistry</i> , <b>2018</b> , 68, 282-292	6.3	21
369	Nepeta species: From farm to food applications and phytotherapy. <i>Trends in Food Science and Technology</i> , <b>2018</b> , 80, 104-122	15.3	65
368	Enhanced and green extraction of bioactive compounds from <i>Lippia citriodora</i> by tailor-made natural deep eutectic solvents. <i>Food Research International</i> , <b>2018</b> , 111, 67-76	7	64
367	Microbial and metabolic multi-omic correlations in systemic sclerosis patients. <i>Annals of the New York Academy of Sciences</i> , <b>2018</b> , 1421, 97-109	6.5	29
366	Chromatographic Technique: High-Performance Liquid Chromatography (HPLC) <b>2018</b> , 459-526		4



365	Salvia spp. plants-from farm to food applications and phytopharmacotherapy. <i>Trends in Food Science and Technology</i> , <b>2018</b> , 80, 242-263	15.3	59
364	Lipid nanocarriers for the loading of polyphenols - A comprehensive review. <i>Advances in Colloid and Interface Science</i> , <b>2018</b> , 260, 85-94	14.3	64
363	A fingerprinting metabolomic approach reveals deregulation of endogenous metabolites after the intake of a bioactive garlic supplement. <i>Journal of Functional Foods</i> , <b>2018</b> , 49, 137-145	5.1	7
362	Phytochemical profiling of anti-inflammatory Lavandula extracts via RP-HPLC-DAD-QTOF-MS and -MS/MS: Assessment of their qualitative and quantitative differences. <i>Electrophoresis</i> , <b>2018</b> , 39, 1284-1293	3.6	18
361	Comprehensive characterization of phenolic and other polar compounds in the seed and seed coat of avocado by HPLC-DAD-ESI-QTOF-MS. <i>Food Research International</i> , <b>2018</b> , 105, 752-763	7	67
360	Comprehensive identification of bioactive compounds of avocado peel by liquid chromatography coupled to ultra-high-definition accurate-mass Q-TOF. <i>Food Chemistry</i> , <b>2018</b> , 245, 707-716	8.5	53
359	A phase 2 trial of neoadjuvant metformin in combination with trastuzumab and chemotherapy in women with early HER2-positive breast cancer: the METTEN study. <i>Oncotarget</i> , <b>2018</b> , 9, 35687-35704	3.3	34
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235	Antioxidant activity evaluation of new dosage forms as vehicles for dehydrated vegetables. <i>Plant Foods for Human Nutrition</i> , <b>2013</b> , 68, 200-6	3.9	6
234	Characterisation of phenolic compounds by HPLC-TOF/IT/MS in buds and open flowers of 'Chemlali' olive cultivar. <i>Phytochemical Analysis</i> , <b>2013</b> , 24, 504-12	3.4	26
233	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. <i>Food and Chemical Toxicology</i> , <b>2013</b> , 60, 360-8	4.7	44
232	Profiling of phenolic and other polar constituents from hydro-methanolic extract of watermelon ( <i>Citrullus lanatus</i> ) by means of accurate-mass spectrometry (HPLC-ESI-QTOF-MS). <i>Food Research International</i> , <b>2013</b> , 51, 354-362	7	54
231	Identification of polyphenols and their metabolites in human urine after cranberry-syrup consumption. <i>Food and Chemical Toxicology</i> , <b>2013</b> , 55, 484-92	4.7	32
230	Extensive characterisation of bioactive phenolic constituents from globe artichoke ( <i>Cynara scolymus</i> L.) by HPLC-DAD-ESI-QTOF-MS. <i>Food Chemistry</i> , <b>2013</b> , 141, 2269-77	8.5	83
229	Profiling of phenolic and other polar compounds in zucchini ( <i>Cucurbita pepo</i> L.) by reverse-phase high-performance liquid chromatography coupled to quadrupole time-of-flight mass spectrometry. <i>Food Research International</i> , <b>2013</b> , 50, 77-84	7	46
228	Influence of olive ripeness on chemical properties and phenolic composition of Chemlal extra-virgin olive oil. <i>Food Research International</i> , <b>2013</b> , 54, 1868-1875	7	66
227	Comprehensive characterization by UHPLC-ESI-Q-TOF-MS from an <i>Eryngium bourgatii</i> extract and their antioxidant and anti-inflammatory activities. <i>Food Research International</i> , <b>2013</b> , 50, 197-204	7	76
226	Phenylpropanoids and their metabolites are the major compounds responsible for blood-cell protection against oxidative stress after administration of <i>Lippia citriodora</i> in rats. <i>Phytomedicine</i> , <b>2013</b> , 20, 1112-8	6.5	57
225	Optimization of a solid phase extraction method and hydrophilic interaction liquid chromatography coupled to mass spectrometry for the determination of phospholipids in virgin olive oil. <i>Food Research International</i> , <b>2013</b> , 54, 2083-2090	7	21
224	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. <i>Food Research International</i> , <b>2013</b> , 54, 1519-1527	7	59
223	Multifunctional targets of dietary polyphenols in disease: a case for the chemokine network and energy metabolism. <i>Food and Chemical Toxicology</i> , <b>2013</b> , 51, 267-79	4.7	50
222	Monitoring the bioactive compounds status of extra-virgin olive oil and storage by-products over the shelf life. <i>Food Control</i> , <b>2013</b> , 30, 606-615	6.2	36



221	A metabolite-profiling approach to assess the uptake and metabolism of phenolic compounds from olive leaves in SKBR3 cells by HPLC-ESI-QTOF-MS. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2013</b> , 72, 121-6	3.5	46
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219	A metabolite-profiling approach allows the identification of new compounds from Pistacia lentiscus leaves. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2013</b> , 77, 167-74	3.5	61
218	Phenolic characterization and geographical classification of commercial Arbequina extra-virgin olive oils produced in southern Catalonia. <i>Food Research International</i> , <b>2013</b> , 50, 401-408	7	86
217	Correlation between the antibacterial activity and the composition of extracts derived from various Spanish Cistus species. <i>Food and Chemical Toxicology</i> , <b>2013</b> , 55, 313-22	4.7	65
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