

Antonio segura Carretero

List of Publications by Year in descending order

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505
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22,912
citations

7551

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all docs

508
docs citations

508
times ranked

22841
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | 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 Alessandra. <i>Molecules</i> , 2007, 12, 1679-1719. | 1.7 | 652 |
| 2 | Phenolic-Compound-Extraction Systems for Fruit and Vegetable Samples. <i>Molecules</i> , 2010, 15, 8813-8826. | 1.7 | 412 |
| 3 | HPLC-ESI-MS/MS screening of bioactive components from <i>Rhus coriaria</i> L. (Sumac) fruits. <i>Food Chemistry</i> , 2015, 166, 179-191. | 4.2 | 368 |
| 4 | Advances in the analysis of phenolic compounds in products derived from bees. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006, 41, 1220-1234. | 1.4 | 323 |
| 5 | Thymol, thyme, and other plant sources: Health and potential uses. <i>Phytotherapy Research</i> , 2018, 32, 1688-1706. | 2.8 | 315 |
| 6 | Evaluation of the Antioxidant Capacity of Individual Phenolic Compounds in Virgin Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8918-8925. | 2.4 | 246 |
| 7 | Phenolic compounds in olive leaves: Analytical determination, biotic and abiotic influence, and health benefits. <i>Food Research International</i> , 2015, 77, 92-108. | 2.9 | 227 |
| 8 | Metabolite profiling and quantification of phenolic compounds in methanol extracts of tomato fruit. <i>Phytochemistry</i> , 2010, 71, 1848-1864. | 1.4 | 218 |
| 9 | Optimization of extraction method to obtain a phenolic compounds-rich extract from <i>Moringa oleifera</i> Lam leaves. <i>Industrial Crops and Products</i> , 2015, 66, 246-254. | 2.5 | 182 |
| 10 | Analytical determination of polyphenols in olive oils. <i>Journal of Separation Science</i> , 2005, 28, 837-858. | 1.3 | 177 |
| 11 | Separation and determination of sterols in olive oil by HPLC-MS. <i>Food Chemistry</i> , 2007, 102, 593-598. | 4.2 | 169 |
| 12 | Characterization of phenolic compounds, anthocyanidin, antioxidant and antimicrobial activity of 25 varieties of Mexican Roselle (<i>Hibiscus sabdariffa</i>). <i>Industrial Crops and Products</i> , 2015, 69, 385-394. | 2.5 | 165 |
| 13 | Profiles of phenolic compounds in modern and old common wheat varieties determined by liquid chromatography coupled with time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2011, 1218, 7670-7681. | 1.8 | 159 |
| 14 | <i>Rosmarinus Officinalis</i> Leaves as a Natural Source of Bioactive Compounds. <i>International Journal of Molecular Sciences</i> , 2014, 15, 20585-20606. | 1.8 | 157 |
| 15 | Olive oil's bitter principle reverses acquired autoresistance to trastuzumab (Herceptin [®]) in HER2-overexpressing breast cancer cells. <i>BMC Cancer</i> , 2007, 7, 80. | 1.1 | 154 |
| 16 | New possibilities for the valorization of olive oil by-products. <i>Journal of Chromatography A</i> , 2011, 1218, 7511-7520. | 1.8 | 154 |
| 17 | Determination of phenolic compounds in modern and old varieties of durum wheat using liquid chromatography coupled with time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2009, 1216, 7229-7240. | 1.8 | 151 |
| 18 | Determination of the Major Phenolic Compounds in Pomegranate Juices by HPLC-ESI-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5328-5337. | 2.4 | 134 |

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|----|--|-----|-----------|
| 19 | Determination of phenolic compounds of "Sikitita"™ olive leaves by HPLC-DAD-TOF-MS. Comparison with its parents "Arbequina"™ and "Picual"™ olive leaves. <i>LWT - Food Science and Technology</i> , 2014, 58, 28-34. | 2.5 | 134 |
| 20 | Characterization and quantification of phenolic compounds of extra-virgin olive oils with anticancer properties by a rapid and resolutive LC-ESI-TOF MS method. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 51, 416-429. | 1.4 | 132 |
| 21 | Xenohormetic and anti-aging activity of secoiridoid polyphenols present in extra virgin olive oil. <i>Cell Cycle</i> , 2013, 12, 555-578. | 1.3 | 131 |
| 22 | Use of advanced techniques for the extraction of phenolic compounds from Tunisian olive leaves: Phenolic composition and cytotoxicity against human breast cancer cells. <i>Food and Chemical Toxicology</i> , 2012, 50, 1817-1825. | 1.8 | 130 |
| 23 | HPLC-ESI-QTOF-MS as a Powerful Analytical Tool for Characterising Phenolic Compounds in Olive-Leaf Extracts. <i>Phytochemical Analysis</i> , 2013, 24, 213-223. | 1.2 | 130 |
| 24 | Comparative metabolomic study of transgenic versus conventional soybean using capillary electrophoresis-time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2008, 1195, 164-173. | 1.8 | 123 |
| 25 | Synergism of plant-derived polyphenols in adipogenesis: Perspectives and implications. <i>Phytomedicine</i> , 2012, 19, 253-261. | 2.3 | 122 |
| 26 | Cistaceae aqueous extracts containing ellagitannins show antioxidant and antimicrobial capacity, and cytotoxic activity against human cancer cells. <i>Food and Chemical Toxicology</i> , 2010, 48, 2273-2282. | 1.8 | 120 |
| 27 | Qualitative screening of phenolic compounds in olive leaf extracts by hyphenated liquid chromatography and preliminary evaluation of cytotoxic activity against human breast cancer cells. <i>Analytical and Bioanalytical Chemistry</i> , 2010, 397, 643-654. | 1.9 | 119 |
| 28 | Correlation between plasma antioxidant capacity and verbascoside levels in rats after oral administration of lemon verbena extract. <i>Food Chemistry</i> , 2009, 117, 589-598. | 4.2 | 118 |
| 29 | LC-MS-based metabolite profiling of methanolic extracts from the medicinal and aromatic species <i>Mentha pulegium</i> and <i>Origanum majorana</i> . <i>Phytochemical Analysis</i> , 2015, 26, 320-330. | 1.2 | 118 |
| 30 | Plant-derived polyphenols regulate expression of miRNA paralogs miR-103/107 and miR-122 and prevent diet-induced fatty liver disease in hyperlipidemic mice. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2012, 1820, 894-899. | 1.1 | 117 |
| 31 | Quantification of main phenolic compounds in sweet and bitter orange peel using CE-MS/MS. <i>Food Chemistry</i> , 2009, 116, 567-574. | 4.2 | 115 |
| 32 | Analysis of beer components by capillary electrophoretic methods. <i>TrAC - Trends in Analytical Chemistry</i> , 2003, 22, 440-455. | 5.8 | 113 |
| 33 | Simultaneous Determination of Phenolic Compounds and Saponins in Quinoa (<i>Chenopodium</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf Ionization-Time-of-Flight Mass Spectrometry Methodology. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10815-10825. | 2.4 | 112 |
| 34 | Extensive characterisation of bioactive phenolic constituents from globe artichoke (<i>Cynara scolymus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf | 4.2 | 112 |
| 35 | Phenolic compounds as natural and multifunctional anti-obesity agents: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 1212-1229. | 5.4 | 112 |
| 36 | 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: <i>Lactuca sativa</i> as an example of its application. <i>Journal of Chromatography A</i> , 2013, 1313, 212-227. | 1.8 | 110 |

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|----|---|-----|-----------|
| 37 | HPLC-ESI-Q-TOF-MS for a comprehensive characterization of bioactive phenolic compounds in cucumber whole fruit extract. <i>Food Research International</i> , 2012, 46, 108-117. | 2.9 | 109 |
| 38 | Anti-HER2 (erbB-2) oncogene effects of phenolic compounds directly isolated from commercial Extra-Virgin Olive Oil (EVOO). <i>BMC Cancer</i> , 2008, 8, 377. | 1.1 | 108 |
| 39 | Global Foodomics strategy to investigate the health benefits of dietary constituents. <i>Journal of Chromatography A</i> , 2012, 1248, 139-153. | 1.8 | 107 |
| 40 | Alternatives to conventional thermal treatments in fruit-juice processing. Part 1: Techniques and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 501-523. | 5.4 | 105 |
| 41 | Microwave-assisted extraction for Hibiscus sabdariffa bioactive compounds. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2018, 156, 313-322. | 1.4 | 105 |
| 42 | Metabolomic fingerprint reveals that metformin impairs one-carbon metabolism in a manner similar to the antifolate class of chemotherapy drugs. <i>Aging</i> , 2012, 4, 480-498. | 1.4 | 104 |
| 43 | Characterisation and quantification of phenolic compounds of extra-virgin olive oils according to their geographical origin by a rapid and resolute LC-ESI-TOF MS method. <i>Food Chemistry</i> , 2011, 127, 1263-1267. | 4.2 | 103 |
| 44 | 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. <i>LWT - Food Science and Technology</i> , 2016, 73, 505-513. | 2.5 | 103 |
| 45 | Enhanced and green extraction of bioactive compounds from Lippia citriodora by tailor-made natural deep eutectic solvents. <i>Food Research International</i> , 2018, 111, 67-76. | 2.9 | 101 |
| 46 | 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> , 2020, 13, 1685-1701. | 2.3 | 101 |
| 47 | Determination of guava (Psidium guajava L.) leaf phenolic compounds using HPLC-DAD-QTOF-MS. <i>Journal of Functional Foods</i> , 2016, 22, 376-388. | 1.6 | 100 |
| 48 | 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> , 2018, 105, 752-763. | 2.9 | 99 |
| 49 | Evaluation of the Influence of Thermal Oxidation on the Phenolic Composition and on the Antioxidant Activity of Extra-Virgin Olive Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4771-4780. | 2.4 | 98 |
| 50 | Health Effects of Psidium guajava L. Leaves: An Overview of the Last Decade. <i>International Journal of Molecular Sciences</i> , 2017, 18, 897. | 1.8 | 97 |
| 51 | A systematic study of the polyphenolic composition of aqueous extracts deriving from several Cistus genus species: evolutionary relationship. <i>Phytochemical Analysis</i> , 2011, 22, 303-312. | 1.2 | 96 |
| 52 | Literature Review on Production Process To Obtain Extra Virgin Olive Oil Enriched in Bioactive Compounds. Potential Use of Byproducts as Alternative Sources of Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5179-5188. | 2.4 | 96 |
| 53 | Quantification of the polyphenolic fraction and in vitro antioxidant and in vivo anti-hyperlipemic activities of Hibiscus sabdariffa aqueous extract. <i>Food Research International</i> , 2011, 44, 1490-1495. | 2.9 | 95 |
| 54 | Phenolic characterization and geographical classification of commercial Arbequina extra-virgin olive oils produced in southern Catalonia. <i>Food Research International</i> , 2013, 50, 401-408. | 2.9 | 95 |

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|----|---|-----|-----------|
| 55 | Comparison of different extraction procedures for the comprehensive characterization of bioactive phenolic compounds in <i>Rosmarinus officinalis</i> by reversed-phase high-performance liquid chromatography with diode array detection coupled to electrospray time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2011, 1218, 7682-7690. | 1.8 | 94 |
| 56 | Use of HPLC- and GC-QTOF to determine hydrophilic and lipophilic phenols in mango fruit (<i>Mangifera</i>) | 2.9 | 94 |
| 57 | Lipid nanocarriers for the loading of polyphenols – A comprehensive review. <i>Advances in Colloid and Interface Science</i> , 2018, 260, 85-94. | 7.0 | 94 |
| 58 | Direct characterization of aqueous extract of <i>Hibiscus sabdariffa</i> using HPLC with diode array detection coupled to ESI and ion trap MS. <i>Journal of Separation Science</i> , 2009, 32, 3441-3448. | 1.3 | 93 |
| 59 | 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> , 2013, 50, 197-204. | 2.9 | 93 |
| 60 | <i>Salvia</i> spp. plants-from farm to food applications and phytopharmacotherapy. <i>Trends in Food Science and Technology</i> , 2018, 80, 242-263. | 7.8 | 93 |
| 61 | Exploratory analysis of human urine by LC-ESI-TOF MS after high intake of olive oil: understanding the metabolism of polyphenols. <i>Analytical and Bioanalytical Chemistry</i> , 2010, 398, 463-475. | 1.9 | 91 |
| 62 | Influence of olive ripeness on chemical properties and phenolic composition of Chemlal extra-virgin olive oil. <i>Food Research International</i> , 2013, 54, 1868-1875. | 2.9 | 91 |
| 63 | Polyphenols and the Modulation of Gene Expression Pathways: Can We Eat Our Way Out of the Danger of Chronic Disease?. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 985-1001. | 5.4 | 91 |
| 64 | 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. <i>Journal of Chromatography A</i> , 2009, 1216, 5391-5397. | 1.8 | 90 |
| 65 | Sensitive Determination of Phenolic Acids in Extra-Virgin Olive Oil by Capillary Zone Electrophoresis. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6687-6693. | 2.4 | 89 |
| 66 | CE- and HPLC-TOF-MS for the characterization of phenolic compounds in olive oil. <i>Electrophoresis</i> , 2007, 28, 806-821. | 1.3 | 88 |
| 67 | The aqueous extract of <i>Hibiscus sabdariffa</i> calices modulates the production of monocyte chemoattractant protein-1 in humans. <i>Phytomedicine</i> , 2010, 17, 186-191. | 2.3 | 85 |
| 68 | Optimization of Microwave-Assisted Extraction for the Characterization of Olive Leaf Phenolic Compounds by Using HPLC-ESI-TOF-MS/IT-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 791-798. | 2.4 | 85 |
| 69 | Cocoa and Grape Seed Byproducts as a Source of Antioxidant and Anti-Inflammatory Proanthocyanidins. <i>International Journal of Molecular Sciences</i> , 2017, 18, 376. | 1.8 | 85 |
| 70 | Electrophoretic identification and quantitation of compounds in the polyphenolic fraction of extra-virgin olive oil. <i>Electrophoresis</i> , 2005, 26, 3538-3551. | 1.3 | 83 |
| 71 | <i>Nepeta</i> species: From farm to food applications and phytotherapy. <i>Trends in Food Science and Technology</i> , 2018, 80, 104-122. | 7.8 | 83 |
| 72 | Pressurized liquid extraction-capillary electrophoresis-mass spectrometry for the analysis of polar antioxidants in rosemary extracts. <i>Journal of Chromatography A</i> , 2005, 1084, 54-62. | 1.8 | 82 |

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|----|--|-----|-----------|
| 73 | Effects of Fly Attack (<i>Bactrocera oleae</i>) on the Phenolic Profile and Selected Chemical Parameters of Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 4577-4583. | 2.4 | 82 |
| 74 | Effect of olive ripeness on chemical properties and phenolic composition of châtoui virgin olive oil. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 199-204. | 1.7 | 82 |
| 75 | Prediction of Extra Virgin Olive Oil Varieties through Their Phenolic Profile. Potential Cytotoxic Activity against Human Breast Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9942-9955. | 2.4 | 82 |
| 76 | Comprehensive identification of bioactive compounds of avocado peel by liquid chromatography coupled to ultra-high-definition accurate-mass Q-TOF. <i>Food Chemistry</i> , 2018, 245, 707-716. | 4.2 | 82 |
| 77 | Correlation between the antibacterial activity and the composition of extracts derived from various Spanish <i>Cistus</i> species. <i>Food and Chemical Toxicology</i> , 2013, 55, 313-322. | 1.8 | 81 |
| 78 | 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. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 637-652. | 5.4 | 80 |
| 79 | Continuous administration of polyphenols from aqueous rooibos (<i>Aspalathus linearis</i>) extract ameliorates dietary-induced metabolic disturbances in hyperlipidemic mice. <i>Phytomedicine</i> , 2011, 18, 414-424. | 2.3 | 79 |
| 80 | Optimization of microwave-assisted extraction and pressurized liquid extraction of phenolic compounds from <i>Moringa oleifera</i> leaves by multiresponse surface methodology. <i>Electrophoresis</i> , 2016, 37, 1938-1946. | 1.3 | 78 |
| 81 | Identification of buckwheat phenolic compounds by reverse phase high performance liquid chromatography-electrospray ionization-time of flight-mass spectrometry (RP-HPLC-ESI-TOF-MS). <i>Journal of Cereal Science</i> , 2010, 52, 170-176. | 1.8 | 77 |
| 82 | A metabolite-profiling approach allows the identification of new compounds from <i>Pistacia lentiscus</i> leaves. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2013, 77, 167-174. | 1.4 | 77 |
| 83 | Molecular Promiscuity of Plant Polyphenols in the Management of Age-Related Diseases: Far Beyond Their Antioxidant Properties. <i>Advances in Experimental Medicine and Biology</i> , 2014, 824, 141-159. | 0.8 | 77 |
| 84 | UHPLC-ESI-QTOF-MS-based metabolic profiling of <i>Vicia faba</i> L. (Fabaceae) seeds as a key strategy for characterization in foodomics. <i>Electrophoresis</i> , 2014, 35, 1571-1581. | 1.3 | 77 |
| 85 | 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 (<i>Capsicum annuum</i> L.) samples. <i>Food Research International</i> , 2013, 51, 977-984. | 2.9 | 76 |
| 86 | Pomegranate seeds as a source of nutraceutical oil naturally rich in bioactive lipids. <i>Food Research International</i> , 2014, 65, 445-452. | 2.9 | 76 |
| 87 | Development of a rapid method to determine phenolic and other polar compounds in walnut by capillary electrophoresis-electrospray ionization time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2008, 1209, 238-245. | 1.8 | 75 |
| 88 | Extraction and Analysis of Phenolic Compounds in Rice: A Review. <i>Molecules</i> , 2018, 23, 2890. | 1.7 | 75 |
| 89 | Supercritical CO ₂ extraction of bioactive compounds from <i>Hibiscus sabdariffa</i> . <i>Journal of Supercritical Fluids</i> , 2019, 147, 213-221. | 1.6 | 75 |
| 90 | Comprehensive, untargeted, and qualitative RP-HPLC-ESI-QTOF/MS ² metabolite profiling of green asparagus (<i>Asparagus officinalis</i>). <i>Journal of Food Composition and Analysis</i> , 2016, 46, 78-87. | 1.9 | 74 |

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|-----|---|-----|-----------|
| 91 | 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> , 2013, 51, 354-362. | 2.9 | 73 |
| 92 | Influence of technological processes on phenolic compounds, organic acids, furanic derivatives, and antioxidant activity of whole-lemon powder. <i>Food Chemistry</i> , 2013, 141, 869-878. | 4.2 | 73 |
| 93 | Selective extraction, separation, and identification of anthocyanins from <i>Hibiscus sabdariffa</i> L. using solid phase extraction-capillary electrophoresis-mass spectrometry (time-of-flight/ion trap). <i>Electrophoresis</i> , 2008, 29, 2852-2861. | 1.3 | 72 |
| 94 | Determination of Free and Bound Phenolic Compounds in Buckwheat Spaghetti by RP-HPLC-ESI-TOF-MS: Effect of Thermal Processing from Farm to Fork. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7700-7707. | 2.4 | 72 |
| 95 | 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> , 2013, 54, 1519-1527. | 2.9 | 72 |
| 96 | Green downstream processing using supercritical carbon dioxide, CO ₂ -expanded ethanol and pressurized hot water extractions for recovering bioactive compounds from <i>Moringa oleifera</i> leaves. <i>Journal of Supercritical Fluids</i> , 2016, 116, 90-100. | 1.6 | 72 |
| 97 | Isolation, comprehensive characterization and antioxidant activities of <i>Theobroma cacao</i> extract. <i>Journal of Functional Foods</i> , 2014, 10, 485-498. | 1.6 | 71 |
| 98 | Profiling of phenolic and other compounds from Egyptian cultivars of chickpea (<i>Cicer arietinum</i> L.) and antioxidant activity: a comparative study. <i>RSC Advances</i> , 2015, 5, 17751-17767. | 1.7 | 70 |
| 99 | Filtration process of extra virgin olive oil: effect on minor components, oxidative stability and sensorial and physicochemical characteristics. <i>Trends in Food Science and Technology</i> , 2010, 21, 201-211. | 7.8 | 69 |
| 100 | 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). <i>Electrophoresis</i> , 2016, 37, 1072-1084. | 1.3 | 69 |
| 101 | Evolution of the phenolic compounds profile of olive leaf extract encapsulated by spray-drying during in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2019, 279, 40-48. | 4.2 | 69 |
| 102 | Identification of phenolic compounds in rosemary honey using solid-phase extraction by capillary electrophoresis-electrospray ionization-mass spectrometry. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006, 41, 1648-1656. | 1.4 | 68 |
| 103 | Phytochemical Profile and Nutraceutical Value of Old and Modern Common Wheat Cultivars. <i>PLoS ONE</i> , 2012, 7, e45997. | 1.1 | 68 |
| 104 | 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> , 2013, 20, 1112-1118. | 2.3 | 67 |
| 105 | Silibinin suppresses EMT-driven erlotinib resistance by reversing the high miR-21/low miR-200c signature in vivo. <i>Scientific Reports</i> , 2013, 3, 2459. | 1.6 | 67 |
| 106 | Gas chromatography-atmospheric pressure chemical ionization-time of flight mass spectrometry for profiling of phenolic compounds in extra virgin olive oil. <i>Journal of Chromatography A</i> , 2011, 1218, 959-971. | 1.8 | 66 |
| 107 | From Olive Fruits to Olive Oil: Phenolic Compound Transfer in Six Different Olive Cultivars Grown under the Same Agronomical Conditions. <i>International Journal of Molecular Sciences</i> , 2016, 17, 337. | 1.8 | 66 |
| 108 | Stem cell-like ALDH ^{high} cellular states in EGFR-mutant non-small cell lung cancer: A novel mechanism of acquired resistance to erlotinib targetable with the natural polyphenol silibinin. <i>Cell Cycle</i> , 2013, 12, 3390-3404. | 1.3 | 65 |

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|-----|---|-----|-----------|
| 109 | Antioxidant capacity of 44 cultivars of fruits and vegetables grown in Andalusia (Spain). <i>Food Research International</i> , 2014, 58, 35-46. | 2.9 | 65 |
| 110 | Phytochemical Characterisation of Green Beans (<i>Phaseolus vulgaris</i> L.) by Using High-performance Liquid Chromatography Coupled with Time-of-flight Mass Spectrometry. <i>Phytochemical Analysis</i> , 2013, 24, 105-116. | 1.2 | 64 |
| 111 | Development of a microwave-assisted extraction for the analysis of phenolic compounds from <i>Rosmarinus officinalis</i> . <i>Journal of Food Engineering</i> , 2013, 119, 525-532. | 2.7 | 64 |
| 112 | Anti-inflammatory activity of hydroalcoholic extracts of <i>Lavandula dentata</i> L. and <i>Lavandula stoechas</i> L.. <i>Journal of Ethnopharmacology</i> , 2016, 190, 142-158. | 2.0 | 64 |
| 113 | Euphorbia-Derived Natural Products with Potential for Use in Health Maintenance. <i>Biomolecules</i> , 2019, 9, 337. | 1.8 | 64 |
| 114 | Micrometer and Submicrometer Particles Prepared by Precipitation Polymerization: Thermodynamic Model and Experimental Evidence of the Relation between Flory's Parameter and Particle Size. <i>Macromolecules</i> , 2010, 43, 5804-5813. | 2.2 | 63 |
| 115 | Wastes Generated during the Storage of Extra Virgin Olive Oil as a Natural Source of Phenolic Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 11491-11500. | 2.4 | 63 |
| 116 | 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. <i>Food Research International</i> , 2014, 57, 114-122. | 2.9 | 63 |
| 117 | Valorisation of underexploited <i>Castanea sativa</i> shells bioactive compounds recovered by supercritical fluid extraction with CO ₂ : A response surface methodology approach. <i>Journal of CO₂ Utilization</i> , 2020, 40, 101194. | 3.3 | 63 |
| 118 | Determination of biogenic amines in beers and brewing-process samples by capillary electrophoresis coupled to laser-induced fluorescence detection. <i>Food Chemistry</i> , 2007, 100, 383-389. | 4.2 | 62 |
| 119 | Identification of phenolic compounds in aqueous and ethanolic rooibos extracts (<i>Aspalathus</i>) Tj ETQq1 1 0.784314,rgBT /Overlock 10 | 1.9 | 62 |
| 120 | The potential of <i>Artemisia vulgaris</i> leaves as a source of antioxidant phenolic compounds. <i>Journal of Functional Foods</i> , 2014, 10, 192-200. | 1.6 | 62 |
| 121 | Analytical determination of antioxidants in tomato: Typical components of the Mediterranean diet. <i>Journal of Separation Science</i> , 2007, 30, 452-461. | 1.3 | 61 |
| 122 | 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> , 2013, 50, 77-84. | 2.9 | 61 |
| 123 | Characterization of polyphenols, sugars, and other polar compounds in persimmon juices produced under different technologies and their assessment in terms of compositional variations. <i>Food Chemistry</i> , 2015, 182, 282-291. | 4.2 | 61 |
| 124 | Lemon verbena (<i>Lippia citriodora</i>) polyphenols alleviate obesity-related disturbances in hypertrophic adipocytes through AMPK-dependent mechanisms. <i>Phytomedicine</i> , 2015, 22, 605-614. | 2.3 | 61 |
| 125 | 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. <i>Food and Function</i> , 2015, 6, 3663-3677. | 2.1 | 61 |
| 126 | Lignan profile in seeds of modern and old Italian soft wheat (<i>Triticum aestivum</i> L.) cultivars as revealed by CE-MS analyses. <i>Electrophoresis</i> , 2007, 28, 4212-4219. | 1.3 | 60 |

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|-----|---|-----|-----------|
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