

Antonio segura Carretero

List of Publications by Year in descending order

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505
papers

22,912
citations

7551

77
h-index

22764

112
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508
all docs

508
docs citations

508
times ranked

22841
citing authors

#	ARTICLE	IF	CITATIONS
1	Therapeutic Targets for Phenolic Compounds from Agro-industrial By-products against Obesity. <i>Current Medicinal Chemistry</i> , 2022, 29, 1083-1098.	1.2	3
2	<i>Myrianthus arboreus</i> P. Beauv improves insulin sensitivity in high fat diet-induced obese mice by reducing inflammatory pathways activation. <i>Journal of Ethnopharmacology</i> , 2022, 282, 114651.	2.0	5
3	Phenolic compounds. , 2022, , 27-53.		5
4	Encapsulation technologies applied to bioactive phenolic compounds and probiotics with potential application on chronic inflammation. , 2022, , 447-476.		1
5	Quality Assurance of commercial guacamoles preserved by high pressure processing versus conventional thermal processing. <i>Food Control</i> , 2022, 135, 108791.	2.8	1
6	Recent Analytical Approaches for the Study of Bioavailability and Metabolism of Bioactive Phenolic Compounds. <i>Molecules</i> , 2022, 27, 777.	1.7	14
7	HPLC-ESI/MS profiles of bioactive compounds, antioxidant and anticholinesterase activities of <i>Ephedra alata</i> subsp. <i>alenda</i> growing in Algeria. <i>Natural Product Research</i> , 2022, 36, 5910-5915.	1.0	6
8	Modern tools and techniques for bioactive food ingredients. , 2022, , 447-472.		0
9	Cosmeceutical Potential of Major Tropical and Subtropical Fruit By-Products for a Sustainable Revalorization. <i>Antioxidants</i> , 2022, 11, 203.	2.2	18
10	<i>Theobroma cacao</i> improves bone growth by modulating defective ciliogenesis in a mouse model of achondroplasia. <i>Bone Research</i> , 2022, 10, 8.	5.4	0
11	Characterization and Influence of Static In Vitro Digestion on Bioaccessibility of Bioactive Polyphenols from an Olive Leaf Extract. <i>Foods</i> , 2022, 11, 743.	1.9	9
12	Biological Evaluation of Avocado Residues as a Potential Source of Bioactive Compounds. <i>Antioxidants</i> , 2022, 11, 1049.	2.2	14
13	In vivo evaluation and molecular docking studies of <i>Schinus molle</i> L. fruit extract protective effect against isoproterenol-induced infarction in rats. <i>Environmental Science and Pollution Research</i> , 2022, 29, 80910-80925.	2.7	5
14	Potential Antioxidant and Antiviral Activities of Hydroethanolic Extracts of Selected Lamiaceae Species. <i>Foods</i> , 2022, 11, 1862.	1.9	8
15	A comparative study on the metabolites profiling of linseed cakes from Egyptian cultivars and antioxidant activity applying mass spectrometry-based analysis and chemometrics. <i>Food Chemistry</i> , 2022, 395, 133524.	4.2	4
16	Grape and Grape-Based Product Polyphenols: A Systematic Review of Health Properties, Bioavailability, and Gut Microbiota Interactions. <i>Horticulturae</i> , 2022, 8, 583.	1.2	5
17	Antioxidant activity and characterization of flavonoids and phenolic acids of <i>Ammoides atlantica</i> by RP-UHPLC-ESI-QTOF-MS. <i>Natural Product Research</i> , 2021, 35, 1639-1643.	1.0	8
18	Development of advanced phospholipid vesicles loaded with <i>Lippia citriodora</i> pressurized liquid extract for the treatment of gastrointestinal disorders. <i>Food Chemistry</i> , 2021, 337, 127746.	4.2	8

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19	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> , 2021, 337, 127764.	4.2	25
20	Bioactivity assays, chemical characterization, ADMET predictions and network analysis of <i>Khaya senegalensis</i> A. Juss (Meliaceae) extracts. <i>Food Research International</i> , 2021, 139, 109970.	2.9	8
21	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> , 2021, 29, 221-235.	1.9	12
22	Profiling phenolic compounds in underutilized mango peel by-products from cultivars grown in Spanish subtropical climate over maturation course. <i>Food Research International</i> , 2021, 140, 109852.	2.9	13
23	Olive oil varieties and ripening stages containing the antioxidants hydroxytyrosol and derivatives in compliance with EFSA health claim. <i>Food Chemistry</i> , 2021, 342, 128291.	4.2	21
24	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> , 2021, 29, 467-481.	1.9	6
25	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> , 2021, 10, 298.	1.9	16
26	Development of an Innovative Pressurized Liquid Extraction Procedure by Response Surface Methodology to Recover Bioactive Compounds from Carao Tree Seeds. <i>Foods</i> , 2021, 10, 398.	1.9	23
27	Identification of Bioactive Compounds of <i>Asparagus officinalis</i> L.: Permutation Test Allows Differentiation among "Triguero" and Hybrid Green Varieties. <i>Molecules</i> , 2021, 26, 1640.	1.7	4
28	The Role of High-Resolution Analytical Techniques in the Development of Functional Foods. <i>International Journal of Molecular Sciences</i> , 2021, 22, 3220.	1.8	7
29	Phytotherapy and food applications from <i>Brassica</i> genus. <i>Phytotherapy Research</i> , 2021, 35, 3590-3609.	2.8	23
30	<i>Schinus terebinthifolius</i> 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> , 2021, 269, 113701.	2.0	8
31	Artichoke By-Products as Natural Source of Phenolic Food Ingredient. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 3788.	1.3	15
32	<i>Nigella</i> Plants: Traditional Uses, Bioactive Phytoconstituents, Preclinical and Clinical Studies. <i>Frontiers in Pharmacology</i> , 2021, 12, 625386.	1.6	37
33	A Prospective of Multiple Biopharmaceutical Activities of Procyanidins-Rich <i>Uapaca togoensis</i> Pax Extracts: HPLC-ESI-QTOF-MS Coupled with Bioinformatics Analysis. <i>Chemistry and Biodiversity</i> , 2021, 18, e2100299.	1.0	3
34	Preliminary Investigation of Different Drying Systems to Preserve Hydroxytyrosol and Its Derivatives in Olive Oil Filter Cake Pressurized Liquid Extracts. <i>Foods</i> , 2021, 10, 1407.	1.9	3
35	Elevated plasma succinate levels are linked to higher cardiovascular disease risk factors in young adults. <i>Cardiovascular Diabetology</i> , 2021, 20, 151.	2.7	36
36	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> , 2021, 12, 2147-2156.	2.9	13

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37	Functional ingredient from avocado peel: Microwave-assisted extraction, characterization and potential applications for the food industry. <i>Food Chemistry</i> , 2021, 352, 129300.	4.2	51
38	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> , 2021, 142, 111959.	2.5	25
39	Polyphenols in olive oil: the importance of phenolic compounds in the chemical composition of olive oil. , 2021, , 111-122.		3
40	Bioactive Phytochemicals from Sesame Oil Processing By-products. <i>Reference Series in Phytochemistry</i> , 2021, , 1-40.	0.2	1
41	Comparative Evaluation of the Total Antioxidant Capacities of Plant Polyphenols in Different Natural Sources. <i>Medical Sciences Forum</i> , 2021, 2, 1.	0.5	0
42	Bioactive Phytochemicals from Avocado Oil Processing by-Products. <i>Reference Series in Phytochemistry</i> , 2021, , 1-28.	0.2	0
43	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
44	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- κ B signaling pathway. <i>Journal of Ethnopharmacology</i> , 2020, 247, 112266.	2.0	29
45	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> , 2020, 127, 108722.	2.9	30
46	New technological approaches for recovering bioactive food constituents from sweet cherry (<i>Prunus avium</i> L.) stems. <i>Phytochemical Analysis</i> , 2020, 31, 119-130.	1.2	24
47	Role of maltodextrin and inulin as encapsulating agents on the protection of oleuropein during in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2020, 310, 125976.	4.2	36
48	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> , 2020, 179, 112999.	1.4	14
49	Identification, purification and characterization of a novel glycosidase (BgLm1) from <i>Leuconostoc mesenteroides</i> . <i>LWT - Food Science and Technology</i> , 2020, 122, 108829.	2.5	4
50	Evaluation of metabolic changes in liver and serum of streptozotocin-induced diabetic rats after Mango diet supplementation. <i>Journal of Functional Foods</i> , 2020, 64, 103695.	1.6	15
51	DIA-DB: A Database and Web Server for the Prediction of Diabetes Drugs. <i>Journal of Chemical Information and Modeling</i> , 2020, 60, 4124-4130.	2.5	12
52	A Box-Behnken Design for Optimal Green Extraction of Compounds from Olive Leaves That Potentially Activate the AMPK Pathway. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 4620.	1.3	5
53	Optimized Extraction of Phenylpropanoids and Flavonoids from Lemon Verbena Leaves by Supercritical Fluid System Using Response Surface Methodology. <i>Foods</i> , 2020, 9, 931.	1.9	16
54	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> , 2020, 136, 109537.	2.9	29

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55	LC-MS and Spectrophotometric Approaches for Evaluation of Bioactive Compounds from Peru Cocoa By-Products for Commercial Applications. <i>Molecules</i> , 2020, 25, 3177.	1.7	26
56	Structure–Biological Activity Relationships of Extra-Virgin Olive Oil Phenolic Compounds: Health Properties and Bioavailability. <i>Antioxidants</i> , 2020, 9, 685.	2.2	48
57	Revalorization of bioactive compounds from tropical fruit by-products and industrial applications by means of sustainable approaches. <i>Food Research International</i> , 2020, 138, 109786.	2.9	47
58	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> , 2020, 137, 109646.	2.9	34
59	Comparative Study of the Antioxidant and Anti-Inflammatory Effects of Leaf Extracts from Four Different <i>Morus alba</i> Genotypes in High Fat Diet-Induced Obesity in Mice. <i>Antioxidants</i> , 2020, 9, 733.	2.2	24
60	Comprehensive Analysis of Antioxidant Compounds from <i>Lippia citriodora</i> and <i>Hibiscus sabdariffa</i> Green Extracts Attained by Response Surface Methodology. <i>Antioxidants</i> , 2020, 9, 1175.	2.2	8
61	Spray-Drying Microencapsulation of Bioactive Compounds from Lemon Verbena Green Extract. <i>Foods</i> , 2020, 9, 1547.	1.9	11
62	Sweet Cherry Byproducts Processed by Green Extraction Techniques as a Source of Bioactive Compounds with Antiaging Properties. <i>Antioxidants</i> , 2020, 9, 418.	2.2	18
63	The Beneficial Effects of <i>Lippia Citriodora</i> Extract on Diet-Induced Obesity in Mice Are Associated with Modulation in the Gut Microbiota Composition. <i>Molecular Nutrition and Food Research</i> , 2020, 64, e2000005.	1.5	19
64	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> , 2020, 19, 3220-3229.	1.8	12
65	Pressurized GRAS solvents for the green extraction of phenolic compounds from <i>hibiscus sabdariffa</i> calyces. <i>Food Research International</i> , 2020, 137, 109466.	2.9	14
66	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
67	<i>Areca catechu</i> "From farm to food and biomedical applications. <i>Phytotherapy Research</i> , 2020, 34, 2140-2158.	2.8	40
68	<i>Zygophyllum album</i> leaves extract prevented hepatic fibrosis in rats, by reducing liver injury and suppressing oxidative stress, inflammation, apoptosis and the TGF- β 1/Smads signaling pathways. Exploring of bioactive compounds using HPLC–DAD–ESI–QTOF-MS/MS. <i>Inflammopharmacology</i> , 2020, 28, 1735-1750.	1.9	9
69	Comparative Assessment of Phytochemical Profiles of Comfrey (<i>Symphytum officinale</i> L.) Root Extracts Obtained by Different Extraction Techniques. <i>Molecules</i> , 2020, 25, 837.	1.7	27
70	Potential Hepatoprotective Activity of Super Critical Carbon Dioxide Olive Leaf Extracts against CCl ₄ -Induced Liver Damage. <i>Foods</i> , 2020, 9, 804.	1.9	20
71	Box-Behnken experimental design for a green extraction method of phenolic compounds from olive leaves. <i>Industrial Crops and Products</i> , 2020, 154, 112741.	2.5	37
72	<i>Zygophyllum album</i> saponins prevent atherogenic effect induced by deltamethrin via attenuating arterial accumulation of native and oxidized LDL in rats. <i>Ecotoxicology and Environmental Safety</i> , 2020, 193, 110318.	2.9	13

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73	A Case Report of Switching from Specific Vendor-Based to R-Based Pipelines for Untargeted LC-MS Metabolomics. <i>Metabolites</i> , 2020, 10, 28.	1.3	13
74	Pleiotropic Biological Effects of Dietary Phenolic Compounds and their Metabolites on Energy Metabolism, Inflammation and Aging. <i>Molecules</i> , 2020, 25, 596.	1.7	26
75	Incorporation of <i>Lippia citriodora</i> Microwave Extract into Total-Green Biogelatin-Phospholipid Vesicles to Improve Its Antioxidant Activity. <i>Nanomaterials</i> , 2020, 10, 765.	1.9	9
76	A comparative assessment of biological activities of <i>Gundelia darsim</i> Miller and <i>Gundelia glabra</i> Vitek, Yâ¼ce & Ergin extracts and their chemical characterization via HPLC-ESI-TOF-MS. <i>Process Biochemistry</i> , 2020, 94, 143-151.	1.8	7
77	Assessment of conventional and microwave heating effects on the variation of the bioactive compounds of Châ©toui VOO using HPLC-DAD-ESI-TOF-MS. <i>Arabian Journal of Chemistry</i> , 2020, 13, 954-965.	2.3	11
78	Mimetics of extra virgin olive oil phenols with anti-cancer stem cell activity. <i>Aging</i> , 2020, 12, 21057-21075.	1.4	2
79	Euphorbia-Derived Natural Products with Potential for Use in Health Maintenance. <i>Biomolecules</i> , 2019, 9, 337.	1.8	64
80	Relationships Between Chemical Structure and Antioxidant Activity of Isolated Phytocompounds from Lemon Verbena. <i>Antioxidants</i> , 2019, 8, 324.	2.2	39
81	Functional Ingredients based on Nutritional Phenolics. A Case Study against Inflammation: <i>Lippia</i> Genus. <i>Nutrients</i> , 2019, 11, 1646.	1.7	19
82	Extra Virgin Olive Oil Contains a Phenolic Inhibitor of the Histone Demethylase LSD1/KDM1A. <i>Nutrients</i> , 2019, 11, 1656.	1.7	26
83	Plants of the genus <i>Vitis</i> : Phenolic compounds, anticancer properties and clinical relevance. <i>Trends in Food Science and Technology</i> , 2019, 91, 362-379.	7.8	56
84	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> , 2019, 125, 108526.	2.9	23
85	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> , 2019, 150, 104487.	3.1	59
86	Antiplatelet Activity of Natural Bioactive Extracts from Mango (<i>Mangifera Indica</i> L.) and its By-Products. <i>Antioxidants</i> , 2019, 8, 517.	2.2	41
87	Berberis Plantsâ€”Drifting from Farm to Food Applications, Phytotherapy, and Phytopharmacology. <i>Foods</i> , 2019, 8, 522.	1.9	46
88	Obtaining an Extract Rich in Phenolic Compounds from Olive Pomace by Pressurized Liquid Extraction. <i>Molecules</i> , 2019, 24, 3108.	1.7	58
89	Phenolic Compounds from Sesame Cake and Antioxidant Activity: A New Insight for Agri-Food Residuesâ€™ Significance for Sustainable Development. <i>Foods</i> , 2019, 8, 432.	1.9	42
90	Polyphenols-enriched <i>Hibiscus sabdariffa</i> extract-loaded nanostructured lipid carriers (NLC): Optimization by multi-response surface methodology. <i>Journal of Drug Delivery Science and Technology</i> , 2019, 49, 660-667.	1.4	36

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91	Innovative perspectives on <i>Pulicaria dysenterica</i> extracts: phyto-pharmaceutical properties, chemical characterization and multivariate analysis. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6001-6010.	1.7	16
92	Manufacturing design to improve the attainment of functional ingredients from <i>Aloysia citriodora</i> leaves by advanced microwave technology. <i>Journal of Industrial and Engineering Chemistry</i> , 2019, 79, 52-61.	2.9	14
93	Computational de-orphanization of the olive oil biophenol oleacein: Discovery of new metabolic and epigenetic targets. <i>Food and Chemical Toxicology</i> , 2019, 131, 110529.	1.8	15
94	Enhancing the Yield of Bioactive Compounds from <i>Sclerocarya birrea</i> Bark by Green Extraction Approaches. <i>Molecules</i> , 2019, 24, 966.	1.7	23
95	Monitoring the Bioactive Compounds Status in <i>Olea europaea</i> According to Collecting Period and Drying Conditions. <i>Energies</i> , 2019, 12, 947.	1.6	16
96	The extra virgin olive oil phenolic oleacein is a dual substrate-inhibitor of catechol-O-methyltransferase. <i>Food and Chemical Toxicology</i> , 2019, 128, 35-45.	1.8	27
97	Water Extract of <i>Cryphaea heteromalla</i> (Hedw.) D. Mohr Bryophyte as a Natural Powerful Source of Biologically Active Compounds. <i>International Journal of Molecular Sciences</i> , 2019, 20, 5560.	1.8	7
98	Marine Invertebrate Extracts Induce Colon Cancer Cell Death via ROS-Mediated DNA Oxidative Damage and Mitochondrial Impairment. <i>Biomolecules</i> , 2019, 9, 771.	1.8	21
99	The Potential Synergistic Modulation of AMPK by <i>Lippia citriodora</i> Compounds as a Target in Metabolic Disorders. <i>Nutrients</i> , 2019, 11, 2961.	1.7	16
100	Urinary and plasma metabolite differences detected by HPLC-ESI-QTOF-MS in systemic sclerosis patients. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2019, 162, 82-90.	1.4	29
101	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> , 2019, 115, 219-226.	2.9	21
102	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
103	An olive oil phenolic is a new chemotype of mutant isocitrate dehydrogenase 1 (IDH1) inhibitors. <i>Carcinogenesis</i> , 2019, 40, 27-40.	1.3	14
104	Phytochemical characterization of bioactive compounds composition of <i>Rosmarinus eriocalyx</i> by RP-HPLC-ESI-QTOF-MS. <i>Natural Product Research</i> , 2019, 33, 2208-2214.	1.0	9
105	Activation of Human Brown Adipose Tissue by Capsinoids, Catechins, Ephedrine, and Other Dietary Components: A Systematic Review. <i>Advances in Nutrition</i> , 2019, 10, 291-302.	2.9	19
106	Bioactive Compounds from <i>Theobroma cacao</i> : Effect of Isolation and Safety Evaluation. <i>Plant Foods for Human Nutrition</i> , 2019, 74, 40-46.	1.4	14
107	Untargeted metabolite profiling and phytochemical analysis of <i>Micromeria fruticosa</i> L. (Lamiaceae) leaves. <i>Food Chemistry</i> , 2019, 279, 128-143.	4.2	40
108	Chemical fingerprint and bioactivity evaluation of <i>Globularia orientalis</i> L. and <i>Globularia trichosantha</i> Fisch. & C. A. Mey. using non-targeted HPLC-ESI-QTOF-MS approach. <i>Phytochemical Analysis</i> , 2019, 30, 237-252.	1.2	13

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109	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
110	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
111	Different behavior of polyphenols in energy metabolism of lipopolysaccharide-stimulated cells. <i>Food Research International</i> , 2019, 118, 96-100.	2.9	8
112	Effects of Nutritional Supplements on Human Health. , 2019, , 105-140.		2
113	Optimization of drying process and pressurized liquid extraction for recovery of bioactive compounds from avocado peel byâ€product. <i>Electrophoresis</i> , 2018, 39, 1908-1916.	1.3	49
114	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> , 2018, 140, 253-264.	1.1	53
115	Extra-virgin olive oil contains a metabolo-epigenetic inhibitor of cancer stem cells. <i>Carcinogenesis</i> , 2018, 39, 601-613.	1.3	53
116	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> , 2018, 410, 3547-3557.	1.9	27
117	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> , 2018, 41, 112-117.	1.6	27
118	Stabilization of W/O/W multiple emulsion loaded with Hibiscus sabdariffa extract through protein-polysaccharide complexes. <i>LWT - Food Science and Technology</i> , 2018, 90, 389-395.	2.5	29
119	Microwave-assisted extraction for Hibiscus sabdariffa bioactive compounds. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2018, 156, 313-322.	1.4	105
120	Comparative study of conventional and pressurized liquid extraction for recovering bioactive compounds from <i>Lippia citriodora</i> leaves. <i>Food Research International</i> , 2018, 109, 213-222.	2.9	41
121	Development and stability evaluation of water-in-edible oils emulsions formulated with the incorporation of hydrophilic Hibiscus sabdariffa extract. <i>Food Chemistry</i> , 2018, 260, 200-207.	4.2	18
122	Simple and rapid procedures for the extraction of bioactive compounds from Guayule leaves. <i>Industrial Crops and Products</i> , 2018, 116, 162-169.	2.5	18
123	The impact of postharvest dehydration methods on qualitative attributes and chemical composition of â€Xynisteriâ€™™ grape (<i>Vitis vinifera</i>) must. <i>Postharvest Biology and Technology</i> , 2018, 135, 114-122.	2.9	17
124	Effect of early lactation stage on goat colostrum: Assessment of lipid and oligosaccharide compounds. <i>International Dairy Journal</i> , 2018, 77, 65-72.	1.5	17
125	Chemical characterization of polyphenols from <i>Daucus muricatus</i> growing in Algeria by RP-UHPLC-ESI-QTOF-MS/MS. <i>Natural Product Research</i> , 2018, 32, 982-986.	1.0	1
126	Phytochemical profiling of anti-inflammatory <i>Lavandula</i> extracts via RPâ€HPLCâ€DADâ€QTOFâ€MS and â€MS/MS: Assessment of their qualitative and quantitative differences. <i>Electrophoresis</i> , 2018, 39, 1284-1293.	1.3	29

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127	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
128	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
129	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> , 2018, 9, 35687-35704.	0.8	55
130	Extraction and Analysis of Phenolic Compounds in Rice: A Review. <i>Molecules</i> , 2018, 23, 2890.	1.7	75
131	Current Disease-Targets for Oleocanthal as Promising Natural Therapeutic Agent. <i>International Journal of Molecular Sciences</i> , 2018, 19, 2899.	1.8	22
132	Byproduct Generated During the Elaboration Process of Isotonic Beverage as a Natural Source of Bioactive Compounds. <i>Journal of Food Science</i> , 2018, 83, 2478-2488.	1.5	15
133	Plant-Derived Polyphenols in Human Health: Biological Activity, Metabolites and Putative Molecular Targets. <i>Current Drug Metabolism</i> , 2018, 19, 351-369.	0.7	42
134	Thymol, thyme, and other plant sources: Health and potential uses. <i>Phytotherapy Research</i> , 2018, 32, 1688-1706.	2.8	315
135	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> , 2018, 2018, 1-10.	0.7	10
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