

Diego A Moreno-Fernandez

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.

186
papers

7,487
citations

44
h-index

81
g-index

200
ext. papers

8,680
ext. citations

4.8
avg, IF

6.21
L-index

#	Paper	IF	Citations
186	Brassica sprouts exposed to microplastics: Effects on phytochemical constituents.. <i>Science of the Total Environment</i> , 2022 , 823, 153796	10.2	2
185	Glucosinolates and their bioactive metabolites as functional compounds modulating inflammation 2022 , 189-204		
184	Conventional and Innovative Processing in the Stability of Glucosinolates 2022 , 411-460		
183	Analysis of the anti-inflammatory potential of Brassica bioactive compounds in a human macrophage-like cell model derived from HL-60 cells.. <i>Biomedicine and Pharmacotherapy</i> , 2022 , 149, 112804	7.5	1
182	Nanoencapsulation of Bimifexafenicol extracts increases its bioaccessibility after in vitro digestion and evaluation of its activity in hepatocyte metabolism.. <i>Food Chemistry</i> , 2022 , 385, 132680	8.5	0
181	The Quality and Glucosinolate Composition of Cruciferous Sprouts under Elicitor Treatments Using MeJA and LED Lights. <i>Proceedings (mdpi)</i> , 2021 , 70, 67	0.3	2
180	Potential Activity of Abrantes Pollen Extract: Biochemical and Cellular Model Studies. <i>Foods</i> , 2021 , 10,	4.9	1
179	Highly-Efficient Release of Ferulic Acid from Agro-Industrial By-Products via Enzymatic Hydrolysis with Cellulose-Degrading Enzymes: Part I-The Superiority of Hydrolytic Enzymes Versus Conventional Hydrolysis. <i>Foods</i> , 2021 , 10,	4.9	9
178	The Influence of Red Cabbage Extract Nanoencapsulated with Brassica Plasma Membrane Vesicles on the Gut Microbiome of Obese Volunteers. <i>Foods</i> , 2021 , 10,	4.9	3
177	Valorisation of L. By-Products: Phenolic Composition and Effect on Caco-2 Cells Viability. <i>Foods</i> , 2021 , 10,	4.9	7
176	Impact of Abiotic Stresses (Nitrogen Reduction and Salinity Conditions) on Phenolic Compounds and Antioxidant Activity of Strawberries. <i>Processes</i> , 2021 , 9, 1044	2.9	0
175	Chicory (<i>Cichorium intybus</i> L.) as a food ingredient - Nutritional composition, bioactivity, safety, and health claims: A review. <i>Food Chemistry</i> , 2021 , 336, 127676	8.5	40
174	Physical and phytochemical composition of 23 Portuguese sweet cherries as conditioned by variety (or genotype). <i>Food Chemistry</i> , 2021 , 335, 127637	8.5	20
173	Seasonal changes in white strawberry: Effect on aroma, phenolic compounds and its biological activity. <i>Journal of Berry Research</i> , 2021 , 11, 103-118	2	5
172	Maqui berry (<i>Ampelodesmosmos</i>) extract improves memory and decreases oxidative stress in male rat brain exposed to ozone. <i>Nutritional Neuroscience</i> , 2021 , 24, 477-489	3.6	4
171	Influence of microwave bag vs. conventional microwave cooking on phytochemicals of industrially and domestically processed broccoli. <i>Food Research International</i> , 2021 , 140, 110077	7	2
170	Spray-Dried Formulations Rich in Malvidin from Tintorera Grape Wastes: Characterization, Stability, and Storage. <i>Processes</i> , 2021 , 9, 518	2.9	3

169	Effects of Growing Cycle and Genotype on the Morphometric Properties and Glucosinolates Amount and Profile of Sprouts, Microgreens and Baby Leaves of Broccoli (<i>Brassica oleracea</i> L. var. <i>italica</i> Plenck) and Kale (<i>B. oleracea</i> L. var. <i>acephala</i> DC.). <i>Agronomy</i> , 2021 , 11, 1685	3.6	3
168	Correction: D-pinitol, a highly valuable product from carob pods: Health-promoting effects and metabolic pathways of this natural super-food ingredient and its derivatives. <i>AIMS Agriculture and Food</i> , 2021 , 6, 752-753	1.2	1
167	Bioactives Could Ameliorate the Chronic Inflammatory Condition of Endometriosis. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	4
166	Characterization of Andean Blueberry in Bioactive Compounds, Evaluation of Biological Properties, and In Vitro Bioaccessibility. <i>Foods</i> , 2020 , 9,	4.9	9
165	Functional Ingredients From Species: Overview and Perspectives. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	36
164	Olive tree pruning derived biochar increases glucosinolate concentrations in broccoli. <i>Scientia Horticulturae</i> , 2020 , 267, 109329	4.1	4
163	The Role of Bioactives on Human Health: Are We Studying It the Right Way?. <i>Molecules</i> , 2020 , 25,	4.8	24
162	Alternative Sweeteners Modify the Urinary Excretion of Flavanones Metabolites Ingested through a New Maqui-Berry Beverage. <i>Foods</i> , 2020 , 9,	4.9	9
161	Growing broccoli under salinity: the influence of cultivar and season on glucosinolates content. <i>Scientia Agricola</i> , 2020 , 77,	2.5	10
160	Anti-inflammatory and antinociceptive effects of an ethanol extract from <i>Senna septemtrionalis</i> . <i>Inflammopharmacology</i> , 2020 , 28, 541-549	5.1	5
159	UPLC-PDA-Q/TOF-MS profiling of phenolic and carotenoid compounds and their influence on anticholinergic potential for AChE and BuChE inhibition and on-line antioxidant activity of selected <i>Hippophaë rhamnoides</i> L. cultivars. <i>Food Chemistry</i> , 2020 , 309, 125766	8.5	28
158	Use of elicitation in the cultivation of Bimi for food and ingredients. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 2099-2109	4.3	3
157	Effects of asparagus decline on nutrients and phenolic compounds, spear quality, and allelopathy. <i>Scientia Horticulturae</i> , 2020 , 261, 109029	4.1	6
156	Processing and cooking effects on glucosinolates and their derivatives 2020 , 181-212		2
155	Naturally occurring melatonin: Sources and possible ways of its biosynthesis. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 4008-4030	16.4	5
154	Seasonal Variation of Health-Promoting Bioactives in Broccoli and Methyl-Jasmonate Pre-Harvest Treatments to Enhance Their Contents. <i>Foods</i> , 2020 , 9,	4.9	7
153	Wild apple (<i>Malus</i> spp.) by-products as a source of phenolic compounds and vitamin C for food applications. <i>Food Bioscience</i> , 2020 , 38, 100744	4.9	9
152	Bioavailability of broccoli sprouts in different human overweight populations. <i>Journal of Functional Foods</i> , 2019 , 59, 337-344	5.1	5

151	Comparative effect of elicitors on the physiology and secondary metabolites in broccoli plants. <i>Journal of Plant Physiology</i> , 2019 , 239, 1-9	3.6	22
150	Sorting out the Value of Cruciferous Sprouts as Sources of Bioactive Compounds for Nutrition and Health. <i>Nutrients</i> , 2019 , 11,	6.7	37
149	Influence of Cooking Methods on Glucosinolates and Isothiocyanates Content in Novel Cruciferous Foods. <i>Foods</i> , 2019 , 8,	4.9	35
148	Effect of industrial freezing on the physical and nutritional quality traits in broccoli. <i>Food Science and Technology International</i> , 2019 , 25, 56-65	2.6	7
147	Industrial use of pepper (<i>Capsicum annum</i> L.) derived products: Technological benefits and biological advantages. <i>Food Chemistry</i> , 2019 , 274, 872-885	8.5	115
146	Effects of long-term consumption of broccoli sprouts on inflammatory markers in overweight subjects. <i>Clinical Nutrition</i> , 2019 , 38, 745-752	5.9	50
145	<i>Bursera copallifera</i> Extracts Have Cytotoxic and Migration-Inhibitory Effects in Breast Cancer Cell Lines. <i>Integrative Cancer Therapies</i> , 2018 , 17, 654-664	3	8
144	Effect of temperature on glucosinolate content and shelf life of ready-to-eat broccoli florets packaged in passive modified atmosphere. <i>Postharvest Biology and Technology</i> , 2018 , 138, 125-133	6.2	22
143	<i>Taraxacum officinale</i> and <i>Urtica dioica</i> extracts inhibit dengue virus serotype 2 replication in vitro. <i>BMC Complementary and Alternative Medicine</i> , 2018 , 18, 95	4.7	11
142	Waking Up from Four Decades' Long Dream of Valorizing Agro-Food Byproducts: Toward Practical Applications of the Gained Knowledge. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 3069-3073	5.7	8
141	Changes in phytochemical composition, bioactivity and in vitro digestibility of guayusa leaves (<i>Ilex guayusa</i> Loes.) in different ripening stages. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 1927-1934	4.3	15
140	Phenolic Profiling and Antioxidant Capacity of L. (Pitanga) Samples Collected in Different Uruguayan Locations. <i>Foods</i> , 2018 , 7,	4.9	9
139	Foods and supplements 2018 , 327-362		
138	Interaction of Salinity and CaCO Affects the Physiology and Fatty Acid Metabolism in <i>Portulaca oleracea</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 6683-6691	5.7	2
137	D-pinitol, a highly valuable product from carob pods: Health-promoting effects and metabolic pathways of this natural super-food ingredient and its derivatives. <i>AIMS Agriculture and Food</i> , 2018 , 3, 41-63	1.2	11
136	Underutilized Native <i>Biob̄</i> Berries: Opportunities for Foods and Trade. <i>Natural Product Communications</i> , 2018 , 13, 1934578X1801301	0.9	3
135	Biological Active Ecuadorian Mango 'Tommy Atkins' Ingredients-An Opportunity to Reduce Agrowaste. <i>Nutrients</i> , 2018 , 10,	6.7	21
134	Broccoli sprouts produce abdominal antinociception but not spasmolytic effects like its bioactive metabolite sulforaphane. <i>Biomedicine and Pharmacotherapy</i> , 2018 , 107, 1770-1778	7.5	4

133	Broccoli and radish sprouts are safe and rich in bioactive phytochemicals. <i>Postharvest Biology and Technology</i> , 2017 , 127, 60-67	6.2	34
132	Passiflora tarminiana fruits reduce UVB-induced photoaging in human skin fibroblasts. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2017 , 168, 78-88	6.7	29
131	Guayusa (Ilex guayusa L.) new tea: phenolic and carotenoid composition and antioxidant capacity. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3929-3936	4.3	21
130	Zinc biofortification improves phytochemicals and amino-acidic profile in Brassica oleracea cv. Bronco. <i>Plant Science</i> , 2017 , 258, 45-51	5.3	25
129	Broccoli sprouts in analgesia - preclinical in vivo studies. <i>Food and Function</i> , 2017 , 8, 167-176	6.1	11
128	Improvement of broccoli sprouts (Brassica oleracea L. var. italica) growth and quality by KCl seed priming and methyl jasmonate under salinity stress. <i>Scientia Horticulturae</i> , 2017 , 226, 141-151	4.1	34
127	Bioavailability and new biomarkers of cruciferous sprouts consumption. <i>Food Research International</i> , 2017 , 100, 497-503	7	23
126	Nutritional and phytochemical value of Brassica crops from the agri-food perspective. <i>Annals of Applied Biology</i> , 2017 , 170, 273-285	2.6	47
125	Effects of seed priming, salinity and methyl jasmonate treatment on bioactive composition of Brassica oleracea var. capitata (white and red varieties) sprouts. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 2291-2299	4.3	25
124	Banana Passion Fruit (Passiflora mollissima (Kunth) L.H. Bailey): Microencapsulation, Phytochemical Composition and Antioxidant Capacity. <i>Molecules</i> , 2017 , 22,	4.8	14
123	Tomato (Solanum Lycopersicum L.) Processing Main Product (Juice) and By-Product (Pomace) Bioactivity Potential Measured as Antioxidant Activity and Angiotensin-Converting Enzyme Inhibition. <i>Journal of Food Processing and Preservation</i> , 2016 , 40, 1229-1237	2.1	12
122	Health-promoting compounds of broccoli (Brassica oleracea L. var. italica) plants as affected by nitrogen fertilisation in projected future climatic change environments. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 392-403	4.3	23
121	Influence of genotype, cultivation system and irrigation regime on antioxidant capacity and selected phenolics of blueberries (Vaccinium corymbosum L.). <i>Food Chemistry</i> , 2016 , 202, 276-83	8.5	43
120	Quality and microbial safety evaluation of new isotonic beverages upon thermal treatments. <i>Food Chemistry</i> , 2016 , 194, 455-62	8.5	10
119	Development of Functional Foods 2016 , 191-210		8
118	Metabolic Activity of Radish Sprouts Derived Isothiocyanates in Drosophila melanogaster. <i>International Journal of Molecular Sciences</i> , 2016 , 17, 251	6.3	32
117	Phenolic Profile and Biological Activities of the Pepino (Solanum muricatum) Fruit and Its Wild Relative S. caripense. <i>International Journal of Molecular Sciences</i> , 2016 , 17, 394	6.3	15
116	Accumulation of Flavonols over Hydroxycinnamic Acids Favors Oxidative Damage Protection under Abiotic Stress. <i>Frontiers in Plant Science</i> , 2016 , 7, 838	6.2	143

115	Plant plasma membrane aquaporins in natural vesicles as potential stabilizers and carriers of glucosinolates. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016 , 143, 318-326	6	24
114	Optimizing elicitation and seed priming to enrich broccoli and radish sprouts in glucosinolates. <i>Food Chemistry</i> , 2016 , 204, 314-319	8.5	45
113	Antinociceptive and anti-inflammatory activities of a pomegranate (<i>Punica granatum</i> L.) extract rich in ellagitannins. <i>International Journal of Food Sciences and Nutrition</i> , 2015 , 66, 395-9	3.7	29
112	The intake of broccoli sprouts modulates the inflammatory and vascular prostanoids but not the oxidative stress-related isoprostanes in healthy humans. <i>Food Chemistry</i> , 2015 , 173, 1187-94	8.5	33
111	Novel maqui liquor using traditional pacharí processing. <i>Food Chemistry</i> , 2015 , 173, 1228-35	8.5	24
110	Beverages of lemon juice and exotic noni and papaya with potential for anticholinergic effects. <i>Food Chemistry</i> , 2015 , 170, 16-21	8.5	16
109	Metabolism and antiproliferative effects of sulforaphane and broccoli sprouts in human intestinal (Caco-2) and hepatic (HepG2) cells. <i>Phytochemistry Reviews</i> , 2015 , 14, 1035-1044	7.7	16
108	Maqui berry vs Sloe berry [Liquor-based Beverage for New Development. <i>Natural Product Communications</i> , 2015 , 10, 1934578X1501000	0.9	
107	The impact of the absence of aliphatic glucosinolates on water transport under salt stress in <i>Arabidopsis thaliana</i> . <i>Frontiers in Plant Science</i> , 2015 , 6, 524	6.2	38
106	Radish sprouts [Characterization and elicitation of novel varieties rich in anthocyanins. <i>Food Research International</i> , 2015 , 69, 305-312	7	27
105	Chemical composition and potential bioactivity of strawberry pomace. <i>RSC Advances</i> , 2015 , 5, 5397-5405	3.7	24
104	Organ-Specific Quantitative Genetics and Candidate Genes of Phenylpropanoid Metabolism in <i>Brassica oleracea</i> . <i>Frontiers in Plant Science</i> , 2015 , 6, 1240	6.2	9
103	Assessment of pomegranate wine lees as a valuable source for the recovery of (poly)phenolic compounds. <i>Food Chemistry</i> , 2014 , 145, 327-34	8.5	31
102	Phytochemistry and biological activity of Spanish Citrus fruits. <i>Food and Function</i> , 2014 , 5, 764-72	6.1	44
101	Evaluation of Latin-American fruits rich in phytochemicals with biological effects. <i>Journal of Functional Foods</i> , 2014 , 7, 599-608	5.1	93
100	Evaluation of grape (<i>Vitis vinifera</i> L.) stems from Portuguese varieties as a resource of (poly)phenolic compounds: A comparative study. <i>Food Research International</i> , 2014 , 65, 375-384	7	49
99	Genotype influences sulfur metabolism in broccoli (<i>Brassica oleracea</i> L.) under elevated CO ₂ and NaCl stress. <i>Plant and Cell Physiology</i> , 2014 , 55, 2047-59	4.9	20
98	Biotic elicitors effectively increase the glucosinolates content in Brassicaceae sprouts. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 1881-9	5.7	81

97	Anthocyanin profiles and biological properties of caneberry (<i>Rubus</i> spp.) press residues. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 2393-400	4.3	30
96	Evaluation of sensorial, phytochemical and biological properties of new isotonic beverages enriched with lemon and berries during shelf life. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 1090-100	4.3	45
95	A new ultra-rapid UHPLC/MS/MS method for assessing glucoraphanin and sulforaphane bioavailability in human urine. <i>Food Chemistry</i> , 2014 , 143, 132-8	8.5	30
94	Natural bioactive compounds from winery by-products as health promoters: a review. <i>International Journal of Molecular Sciences</i> , 2014 , 15, 15638-78	6.3	313
93	Elicitation: a tool for enriching the bioactive composition of foods. <i>Molecules</i> , 2014 , 19, 13541-63	4.8	187
92	Involvement of a glucosinolate (sinigrin) in the regulation of water transport in <i>Brassica oleracea</i> grown under salt stress. <i>Physiologia Plantarum</i> , 2014 , 150, 145-60	4.6	25
91	Brassica foods as a dietary source of vitamin C: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2014 , 54, 1076-91	11.5	47
90	Effects of a citrus based juice on biomarkers of oxidative stress in metabolic syndrome patients. <i>Journal of Functional Foods</i> , 2013 , 5, 1031-1038	5.1	25
89	Interactive effects of boron and NaCl stress on water and nutrient transport in two broccoli cultivars. <i>Functional Plant Biology</i> , 2013 , 40, 739-748	2.7	21
88	New isotonic drinks with antioxidant and biological capacities from berries (maqui, açaí and blackthorn) and lemon juice. <i>International Journal of Food Sciences and Nutrition</i> , 2013 , 64, 897-906	3.7	27
87	The physiological importance of glucosinolates on plant response to abiotic stress in <i>Brassica</i> . <i>International Journal of Molecular Sciences</i> , 2013 , 14, 11607-25	6.3	200
86	Broccoli isothiocyanates content and in vitro availability according to variety and origin. <i>Macedonian Journal of Chemistry and Chemical Engineering</i> , 2013 , 32, 251	1.1	10
85	New beverages of lemon juice with elderberry and grape concentrates as a source of bioactive compounds. <i>Journal of Food Science</i> , 2012 , 77, C727-33	3.4	28
84	Natural antioxidants in purple sprouting broccoli under Mediterranean climate. <i>Journal of Food Science</i> , 2012 , 77, C1058-63	3.4	15
83	Selecting sprouts of brassicaceae for optimum phytochemical composition. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 11409-20	5.7	68
82	Assessment of the melatonin production in pomegranate wines. <i>LWT - Food Science and Technology</i> , 2012 , 47, 13-18	5.4	28
81	A novel beverage rich in antioxidant phenolics: Maqui berry (<i>Aristotelia chilensis</i>) and lemon juice. <i>LWT - Food Science and Technology</i> , 2012 , 47, 279-286	5.4	65
80	New beverages of lemon juice enriched with the exotic berries maqui, açaí and blackthorn: bioactive components and in vitro biological properties. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 6571-80	5.7	50

79	Differential responses of two broccoli (<i>Brassica oleracea</i> L. var <i>Italica</i>) cultivars to salinity and nutritional quality improvement. <i>Scientific World Journal, The</i> , 2012 , 2012, 291435	2.2	22
78	Analysis of the tumoral cytotoxicity of green tea-infusions enriched with broccoli. <i>Food Chemistry</i> , 2012 , 132, 1197-1206	8.5	13
77	Phenolic profiles of cherry tomatoes as influenced by hydric stress and rootstock technique. <i>Food Chemistry</i> , 2012 , 134, 775-82	8.5	64
76	Phytochemical profile of a blend of black chokeberry and lemon juice with cholinesterase inhibitory effect and antioxidant potential. <i>Food Chemistry</i> , 2012 , 134, 2090-6	8.5	49
75	Variations on cardiovascular risk factors in metabolic syndrome after consume of a citrus-based juice. <i>Clinical Nutrition</i> , 2012 , 31, 372-7	5.9	47
74	Composition and antioxidant capacity of a novel beverage produced with green tea and minimally-processed byproducts of broccoli. <i>Innovative Food Science and Emerging Technologies</i> , 2011 , 12, 361-368	6.8	46
73	Phytochemical fingerprinting of vegetable <i>Brassica oleracea</i> and <i>Brassica napus</i> by simultaneous identification of glucosinolates and phenolics. <i>Phytochemical Analysis</i> , 2011 , 22, 144-52	3.4	96
72	Novel varieties of broccoli for optimal bioactive components under saline stress. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 1638-47	4.3	29
71	Phytochemical characterisation for industrial use of pomegranate (<i>Punica granatum</i> L.) cultivars grown in Spain. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 1893-906	4.3	190
70	Improving the phytochemical composition of broccoli sprouts by elicitation. <i>Food Chemistry</i> , 2011 , 129, 35-44	8.5	114
69	Phenolic metabolism in grafted versus nongrafted cherry tomatoes under the influence of water stress. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 8839-46	5.7	17
68	Potential bioactive phenolics of Macedonian <i>Sideritis</i> species used for medicinal [Mountain Tea] <i>Food Chemistry</i> , 2011 , 125, 13-20	8.5	39
67	Genotypic effects on the phytochemical quality of seeds and sprouts from commercial broccoli cultivars. <i>Food Chemistry</i> , 2011 , 125, 348-354	8.5	83
66	Differential responses of five cherry tomato varieties to water stress: changes on phenolic metabolites and related enzymes. <i>Phytochemistry</i> , 2011 , 72, 723-9	4	161
65	Minerals in Plant Food: Effect of Agricultural Practices and Role in Human Health 2011 , 111-128		5
64	Broccoli-derived by-products--a promising source of bioactive ingredients. <i>Journal of Food Science</i> , 2010 , 75, C383-92	3.4	98
63	Glucosinolates in broccoli sprouts (<i>Brassica oleracea</i> var. <i>italica</i>) as conditioned by sulphate supply during germination. <i>Journal of Food Science</i> , 2010 , 75, C673-7	3.4	33
62	Identification of botanical biomarkers in Argentinean <i>Diplotaxis</i> honeys: flavonoids and glucosinolates. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 12678-85	5.7	40

61	Flavanols and anthocyanins in cardiovascular health: a review of current evidence. <i>International Journal of Molecular Sciences</i> , 2010 , 11, 1679-703	6.3	413
60	Minerals in plant food: effect of agricultural practices and role in human health. A review. <i>Agronomy for Sustainable Development</i> , 2010 , 30, 295-309	6.8	106
59	Cooking methods of Brassica rapa affect the preservation of glucosinolates, phenolics and vitamin C. <i>Food Research International</i> , 2010 , 43, 1455-1463	7	119
58	Natural bioactive compounds of Citrus limon for food and health. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010 , 51, 327-45	3.5	264
57	Acylated anthocyanins in broccoli sprouts. <i>Food Chemistry</i> , 2010 , 123, 358-363	8.5	67
56	Bioavailability and metabolism of phenolic compounds and glucosinolates 2009 , 194-229		5
55	Simultaneous identification of glucosinolates and phenolic compounds in a representative collection of vegetable Brassica rapa. <i>Journal of Chromatography A</i> , 2009 , 1216, 6611-9	4.5	115
54	A new drink rich in healthy bioactives combining lemon and pomegranate juices. <i>Food Chemistry</i> , 2009 , 115, 1364-1372	8.5	80
53	Comparison of Valencia lemon juice quality for new ingredients and food products. <i>Scientia Horticulturae</i> , 2009 , 120, 353-359	4.1	13
52	Growing hardier crops for better health: Salinity tolerance and the nutritional value of broccoli. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 572-78	5.7	99
51	Aronia-enriched lemon juice: a new highly antioxidant beverage. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 11327-33	5.7	47
50	Genotype and harvest time influence the phytochemical quality of Fino lemon juice (Citrus limon (L.) Burm. F.) for industrial use. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 1669-75	5.7	84
49	Betalains in the era of global agri-food science, technology and nutritional health. <i>Phytochemistry Reviews</i> , 2008 , 7, 261-280	7.7	114
48	Influence of light on health-promoting phytochemicals of broccoli sprouts. <i>Journal of the Science of Food and Agriculture</i> , 2008 , 88, 904-910	4.3	145
47	Basis for the new challenges of growing broccoli for health in hydroponics. <i>Journal of the Science of Food and Agriculture</i> , 2008 , 88, 1472-1481	4.3	31
46	Effects of microwave cooking conditions on bioactive compounds present in broccoli inflorescences. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 10001-7	5.7	68
45	Antiobesity properties of two African plants (Afromomum meleguetta and Spilanthes acmella) by pancreatic lipase inhibition. <i>Phytotherapy Research</i> , 2007 , 21, 1253-5	6.7	30
44	Effects of stir-fry cooking with different edible oils on the phytochemical composition of broccoli. <i>Journal of Food Science</i> , 2007 , 72, S064-8	3.4	43

43	Effects of <i>Arachis hypogaea</i> nutshell extract on lipid metabolic enzymes and obesity parameters. <i>Life Sciences</i> , 2006 , 78, 2797-803	6.8	58
42	Phytochemical Quality and Bioactivity of Edible Sprouts. <i>Natural Product Communications</i> , 2006 , 1, 1934-578X0600101	5.9	10
41	Chemical and biological characterisation of nutraceutical compounds of broccoli. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006 , 41, 1508-22	3.5	281
40	Sulfur, chromium, and selenium accumulated in Chinese cabbage under direct covers. <i>Journal of Environmental Management</i> , 2005 , 74, 89-96	7.9	25
39	Relationship between leaf micronutrient concentrations and fruit yield in new tomato cultivars. <i>Journal of Horticultural Science and Biotechnology</i> , 2005 , 80, 476-480	1.9	2
38	Crop Quality Under Adverse Conditions: Importance of Determining the Nutritional Status 2004 , 59-78		1
37	Potassium Supply Influences Molybdenum, Nitrate, and Nitrate Reductase Activity in Eggplant. <i>Journal of Plant Nutrition</i> , 2003 , 26, 659-669	2.3	4
36	Relationship of Leaf Macronutrient Concentrations in New Tomato Varieties to Fruit Yield. <i>Journal of Plant Nutrition</i> , 2003 , 26, 1035-1054	2.3	0
35	Inhibitory effects of grape seed extract on lipases. <i>Nutrition</i> , 2003 , 19, 876-9	4.8	177
34	Growth conditions, elemental accumulation and induced physiological changes in Chinese cabbage. <i>Chemosphere</i> , 2003 , 52, 1031-40	8.4	19
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