

# Filomena Corbo

## List of Publications by Year in descending order

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128  
papers

3,428  
citations

126858

33  
h-index

197736

49  
g-index

136  
all docs

136  
docs citations

136  
times ranked

3765  
citing authors

#	ARTICLE	IF	CITATIONS
1	Malaxation: Influence on virgin olive oil quality. Past, present and future " An overview. Trends in Food Science and Technology, 2012, 25, 13-23.	7.8	142
2	Mechanical Strategies to Increase Nutritional and Sensory Quality of Virgin Olive Oil by Modulating the Endogenous Enzyme Activities. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 135-154.	5.9	119
3	Advance technology in virgin olive oil production from traditional and de-stoned pastes: Influence of the introduction of a heat exchanger on oil quality. Food Chemistry, 2006, 98, 797-805.	4.2	98
4	In Vitro Synergistic Action of Certain Combinations of Gentamicin and Essential Oils. Current Medicinal Chemistry, 2010, 17, 3289-3295.	1.2	87
5	Working towards the development of innovative ultrasound equipment for the extraction of virgin olive oil. Ultrasonics Sonochemistry, 2013, 20, 1261-1270.	3.8	76
6	2-Aminobenzothiazole derivatives: Search for new antifungal agents. European Journal of Medicinal Chemistry, 2013, 64, 357-364.	2.6	75
7	The EFSA Health Claim on Olive Oil Polyphenols: Acid Hydrolysis Validation and Total Hydroxytyrosol and Tyrosol Determination in Italian Virgin Olive Oils. Molecules, 2019, 24, 2179.	1.7	73
8	A Mini-Review on Thalidomide: Chemistry, Mechanisms of Action, Therapeutic Potential and Anti-Angiogenic Properties in Multiple Myeloma. Current Medicinal Chemistry, 2017, 24, 2736-2744.	1.2	71
9	Synthesis and Biological Evaluation of 2-Mercapto-1,3-benzothiazole Derivatives with Potential Antimicrobial Activity. Archiv Der Pharmazie, 2009, 342, 605-613.	2.1	66
10	Beyond the traditional virgin olive oil extraction systems: Searching innovative and sustainable plant engineering solutions. Food Research International, 2013, 54, 1926-1933.	2.9	66
11	Factors determining neophobia and neophilia with regard to new technologies applied to the food sector: A systematic review. International Journal of Gastronomy and Food Science, 2018, 11, 1-19.	1.3	66
12	Ultrasound-assisted extraction of virgin olive oil to improve the process efficiency. European Journal of Lipid Science and Technology, 2013, 115, 1062-1069.	1.0	65
13	Are health claims a useful tool to segment the category of extra-virgin olive oil? Threats and opportunities for the Italian olive oil supply chain. Trends in Food Science and Technology, 2017, 68, 176-181.	7.8	59
14	Optically Active Mexiletine Analogues as Stereoselective Blockers of Voltage-Gated Na <sup>+</sup> Channels. Journal of Medicinal Chemistry, 2003, 46, 5238-5248.	2.9	57
15	Elucidation of the synergistic action of Mentha Piperita essential oil with common antimicrobials. PLoS ONE, 2018, 13, e0200902.	1.1	57
16	In the ancient world, virgin olive oil was called "liquid gold" by Homer and "the great healer" by Hippocrates. Why has this mythic image been forgotten?. Food Research International, 2014, 62, 1062-1068.	2.9	55
17	Emerging technology to develop novel red winemaking practices: An overview. Innovative Food Science and Emerging Technologies, 2016, 38, 41-56.	2.7	55
18	Comparison Between Different Flavored Olive Oil Production Techniques: Healthy Value and Process Efficiency. Plant Foods for Human Nutrition, 2016, 71, 81-87.	1.4	54

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19	Engineering design and prototype development of a full scale ultrasound system for virgin olive oil by means of numerical and experimental analysis. <i>Ultrasonics Sonochemistry</i> , 2017, 37, 169-181.	3.8	49
20	Stereospecific synthesis of mexiletine and related compounds: Mitsunobu versus Williamson reaction. <i>Tetrahedron: Asymmetry</i> , 2000, 11, 3619-3634.	1.8	47
21	A tri-generation plant fuelled with olive tree pruning residues in Apulia: An energetic and economic analysis. <i>Renewable Energy</i> , 2016, 89, 411-421.	4.3	45
22	Novel insights in health-promoting properties of sweet cherries. <i>Journal of Functional Foods</i> , 2020, 69, 103945.	1.6	45
23	Mechanisms Involved in Childhood Obesity-Related Bone Fragility. <i>Frontiers in Endocrinology</i> , 2019, 10, 269.	1.5	43
24	Determination of Squalene in Organic Extra Virgin Olive Oils (EVOOs) by UPLC/PDA Using a Single-Step SPE Sample Preparation. <i>Food Analytical Methods</i> , 2017, 10, 1377-1385.	1.3	41
25	Effects of a new potent analog of tocainide on hNav1.7 sodium channels and in vivo neuropathic pain models. <i>Neuroscience</i> , 2010, 169, 863-873.	1.1	40
26	Consumers' willingness to buy innovative traditional food products: The case of extra-virgin olive oil extracted by ultrasound. <i>Food Research International</i> , 2018, 108, 482-490.	2.9	40
27	New advances in the development of innovative virgin olive oil extraction plants: Looking back to see the future. <i>Food Research International</i> , 2013, 54, 726-729.	2.9	39
28	Chemometric analysis for discrimination of extra virgin olive oils from whole and stoned olive pastes. <i>Food Chemistry</i> , 2016, 202, 432-437.	4.2	39
29	In vitro interactions between anidulafungin and nonsteroidal anti-inflammatory drugs on biofilms of <i>Candida</i> spp.. <i>Bioorganic and Medicinal Chemistry</i> , 2016, 24, 1002-1005.	1.4	36
30	Synthesis of (R)-, (S)-, and (RS)-hydroxymethylmexiletine, one of the major metabolites of mexiletine. <i>Tetrahedron: Asymmetry</i> , 2007, 18, 2409-2417.	1.8	35
31	Constrained analogues of tocainide as potent skeletal muscle sodium channel blockers towards the development of antimyotonic agents. <i>European Journal of Medicinal Chemistry</i> , 2008, 43, 2535-2540.	2.6	35
32	What's now, what's new and what's next in virgin olive oil elaboration systems? A perspective on current knowledge and future trends. <i>Journal of Agricultural Engineering</i> , 2014, 45, 49.	0.7	35
33	Studying the evolution of anthocyanin-derived pigments in a typical red wine of Southern Italy to assess its resistance to aging. <i>LWT - Food Science and Technology</i> , 2016, 71, 1-9.	2.5	35
34	Comprehensive identification and quantification of chlorogenic acids in sweet cherry by tandem mass spectrometry techniques. <i>Journal of Food Composition and Analysis</i> , 2018, 73, 103-111.	1.9	35
35	Olive Tree in Circular Economy as a Source of Secondary Metabolites Active for Human and Animal Health Beyond Oxidative Stress and Inflammation. <i>Molecules</i> , 2021, 26, 1072.	1.7	35
36	Bemiparin, an effective and safe low molecular weight heparin: A review. <i>Vascular Pharmacology</i> , 2014, 62, 32-37.	1.0	32

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37	Seedless table grape residues as a source of polyphenols: comparison and optimization of non-conventional extraction techniques. <i>European Food Research and Technology</i> , 2018, 244, 1091-1100.	1.6	32
38	Anti-Biofilm Inhibitory Synergistic Effects of Combinations of Essential Oils and Antibiotics. <i>Antibiotics</i> , 2020, 9, 637.	1.5	32
39	Biological Evaluation of Hyperforin and Its Hydrogenated Analogue on Bacterial Growth and Biofilm Production. <i>Journal of Natural Products</i> , 2013, 76, 1819-1823.	1.5	31
40	Effect of Methyl-β-Cyclodextrin on the antimicrobial activity of a new series of poorly water-soluble benzothiazoles. <i>Carbohydrate Polymers</i> , 2019, 207, 720-728.	5.1	31
41	Optimal Requirements for High Affinity and Use-Dependent Block of Skeletal Muscle Sodium Channel by N-Benzyl Analogs of Tocainide-Like Compounds. <i>Molecular Pharmacology</i> , 2003, 64, 932-945.	1.0	30
42	Research and Innovative Approaches to Obtain Virgin Olive Oils with a Higher Level of Bioactive Constituents. , 2015, , 179-215.		30
43	Ultrasound and deep eutectic solvents: An efficient combination to tune the mechanism of steviol glycosides extraction. <i>Ultrasonics Sonochemistry</i> , 2020, 69, 105255.	3.8	30
44	Extra Virgin Olive Oil Phenol Extracts Exert Hypocholesterolemic Effects through the Modulation of the LDLR Pathway: In Vitro and Cellular Mechanism of Action Elucidation. <i>Nutrients</i> , 2020, 12, 1723.	1.7	30
45	Stereospecific synthesis and absolute configuration of mexiletine. <i>Chirality</i> , 1994, 6, 590-595.	1.3	29
46	Inhibition of skeletal muscle sodium currents by mexiletine analogues: specific hydrophobic interactions rather than lipophilia per se account for drug therapeutic profile. <i>Naunyn-Schmiedeberg's Archives of Pharmacology</i> , 2003, 367, 318-327.	1.4	29
47	Design, Synthesis and <i>in vitro</i> Antimicrobial Screening. <i>Archiv Der Pharmazie</i> , 2012, 345, 407-416.	2.1	29
48	An overview of emerging techniques in virgin olive oil extraction process: strategies in the development of innovative plants. <i>Journal of Agricultural Engineering</i> , 2013, 44, .	0.7	29
49	Increased sodium channel use-dependent inhibition by a new potent analogue of tocainide greatly enhances <i>in vivo</i> antimyotonic activity. <i>Neuropharmacology</i> , 2017, 113, 206-216.	2.0	29
50	Innovative Extraction Technologies for Development of Functional Ingredients Based on Polyphenols from Olive Leaves. <i>Foods</i> , 2022, 11, 103.	1.9	29
51	Industrial Ultrasound Applications in The Extra-Virgin Olive Oil Extraction Process: History, Approaches, and Key Questions. <i>Foods</i> , 2019, 8, 121.	1.9	28
52	Polyphenols and obesity prevention: critical insights on molecular regulation, bioavailability and dose in preclinical and clinical settings. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1804-1826.	5.4	28
53	New potent mexiletine and tocainide analogues evaluated <i>in vivo</i> and <i>in vitro</i> as antimyotonic agents on the myotonic ADR mouse. <i>Neuromuscular Disorders</i> , 2004, 14, 405-416.	0.3	27
54	Yield and Quality Characteristics of Brassica Microgreens as Affected by the NH <sub>4</sub> :NO <sub>3</sub> Molar Ratio and Strength of the Nutrient Solution. <i>Foods</i> , 2020, 9, 677.	1.9	27

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55	Cyto/Biocompatibility of Dopamine Combined with the Antioxidant Grape Seed-Derived Polyphenol Compounds in Solid Lipid Nanoparticles. <i>Molecules</i> , 2021, 26, 916.	1.7	27
56	Facile, alternative route to Lubeluzole, its enantiomer, and the racemate. <i>Chirality</i> , 2006, 18, 227-231.	1.3	26
57	Optimization of Microwave-Assisted Extraction of Antioxidants from Bamboo Shoots of <i>Phyllostachys pubescens</i> . <i>Molecules</i> , 2020, 25, 215.	1.7	25
58	Synthesis of new phenylpyridyl scaffolds using the Garlanding approach. <i>Tetrahedron</i> , 2010, 66, 8000-8005.	1.0	24
59	Design and synthesis of thienylpyridyl garlands as non-peptidic alpha helix mimetics and potential protein-protein interactions disruptors. <i>Tetrahedron</i> , 2011, 67, 6145-6154.	1.0	24
60	Effects of Sweet Cherry Polyphenols on Enhanced Osteoclastogenesis Associated With Childhood Obesity. <i>Frontiers in Immunology</i> , 2019, 10, 1001.	2.2	24
61	Bovine and soybean milk bioactive compounds: Effects on inflammatory response of human intestinal Caco-2 cells. <i>Food Chemistry</i> , 2016, 210, 276-285.	4.2	23
62	Anticancer and Antibacterial Activity of Hyperforin and Its Derivatives. <i>Anti-Cancer Agents in Medicinal Chemistry</i> , 2014, 14, 1397-1401.	0.9	22
63	Ultrasound Assisted Extraction of Polyphenols from Ripe Carob Pods ( <i>Ceratonia siliqua</i> L.): Combined Designs for Screening and Optimizing the Processing Parameters. <i>Foods</i> , 2022, 11, 284.	1.9	22
64	Synthesis of New 2,6-Prolylxlylidide Analogues of Tocainide as Stereoselective Blockers of Voltage-Gated Na <sup>+</sup> Channels with Increased Potency and Improved Use-Dependent Activity. <i>Journal of Medicinal Chemistry</i> , 2000, 43, 3792-3798.	2.9	21
65	2D- and 3D-QSAR of Tocainide and Mexiletine analogues acting as Nav1.4 channel blockers. <i>European Journal of Medicinal Chemistry</i> , 2009, 44, 1477-1485.	2.6	21
66	Chemical composition and antibacterial activity of seven uncommon essential oils. <i>Journal of Essential Oil Research</i> , 2018, 30, 233-243.	1.3	21
67	Extra Virgin Olive Oil Extracts Modulate the Inflammatory Ability of Murine Dendritic Cells Based on Their Polyphenols Pattern: Correlation between Chemical Composition and Biological Function. <i>Antioxidants</i> , 2021, 10, 1016.	2.2	21
68	<i>N</i> -Aryl-2,6-dimethylbenzamides, a New Generation of Tocainide Analogues as Blockers of Skeletal Muscle Voltage-Gated Sodium Channels. <i>Journal of Medicinal Chemistry</i> , 2014, 57, 2589-2600.	2.9	20
69	Phthalimide Derivative Shows Anti-angiogenic Activity in a 3D Microfluidic Model and No Teratogenicity in Zebrafish Embryos. <i>Frontiers in Pharmacology</i> , 2019, 10, 349.	1.6	20
70	Increased rigidity of the chiral centre of tocainide favours stereoselectivity and use-dependent block of skeletal muscle Na <sup>+</sup> channels enhancing the antimyotonic activity in vivo. <i>British Journal of Pharmacology</i> , 2001, 134, 1523-1531.	2.7	19
71	In vitro and ex vivo studies on diltiazem hydrochloride-loaded microsponges in rectal gels for chronic anal fissures treatment. <i>International Journal of Pharmaceutics</i> , 2019, 557, 53-65.	2.6	19
72	Non-Antibiotic Drug Repositioning as an Alternative Antimicrobial Approach. <i>Antibiotics</i> , 2022, 11, 816.	1.5	19

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73	Synthesis of beta-proline like derivatives and their evaluation as sodium channel blockers. <i>Journal of Heterocyclic Chemistry</i> , 2007, 44, 1099-1103.	1.4	18
74	Searching for novel anti-myotonic agents: Pharmacophore requirement for use-dependent block of skeletal muscle sodium channels by N-benzylated cyclic derivatives of tocainide. <i>Neuromuscular Disorders</i> , 2012, 22, 56-65.	0.3	17
75	De-stoning technology for improving olive oil nutritional and sensory features: The right idea at the wrong time. <i>Food Research International</i> , 2018, 106, 636-646.	2.9	17
76	Synthesis of Functionalized Arylaziridines as Potential Antimicrobial Agents. <i>Molecules</i> , 2014, 19, 11505-11519.	1.7	16
77	The Use of a Nutrient Quality Score is Effective to Assess the Overall Nutritional Value of Three Brassica Microgreens. <i>Foods</i> , 2020, 9, 1226.	1.9	16
78	Influence of Different Centrifugal Extraction Systems on Antioxidant Content and Stability of Virgin Olive Oil. , 2010, , 85-93.		15
79	Developments in the design and construction of continuous full-scale ultrasonic devices for the EVOO industry. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600438.	1.0	15
80	Oxidized Alginate Dopamine Conjugate: In Vitro Characterization for Nose-to-Brain Delivery Application. <i>Materials</i> , 2021, 14, 3495.	1.3	15
81	Chiral Aryloxyalkylamines: Selective $1B/1D$ Activation and Analgesic Activity. <i>ChemMedChem</i> , 2010, 5, 696-704.	1.6	14
82	A chemometric approach to identify the grape cultivar employed to produce nutraceutical fruit juice. <i>European Food Research and Technology</i> , 2015, 241, 487-496.	1.6	14
83	Stereoselectivity in central analgesic action of tocainide and its analogs. <i>Chirality</i> , 1993, 5, 135-142.	1.3	13
84	Virgin Olive Oil Extracts Reduce Oxidative Stress and Modulate Cholesterol Metabolism: Comparison between Oils Obtained with Traditional and Innovative Processes. <i>Antioxidants</i> , 2020, 9, 798.	2.2	13
85	Novel Nanoparticles Based on N,O-Carboxymethyl Chitosan-Dopamine Amide Conjugate for Nose-to-Brain Delivery. <i>Pharmaceutics</i> , 2022, 14, 147.	2.0	13
86	In vitro effectiveness of Anidulafungin against <i>Candida</i> sp. biofilms. <i>Journal of Antibiotics</i> , 2013, 66, 701-704.	1.0	12
87	Synthesis and Biological Evaluation of Chiral $\pm$ -Aminoanilides with Central Antinociceptive Activity. <i>Journal of Medicinal Chemistry</i> , 2007, 50, 1907-1915.	2.9	11
88	1,3-Benzothiazoles as Antimicrobial Agents. <i>Journal of Heterocyclic Chemistry</i> , 2015, 52, 1705-1712.	1.4	11
89	NMR-based metabolomic study of Apulian Coratina extra virgin olive oil extracted with a combined ultrasound and thermal conditioning process in an industrial setting. <i>Food Chemistry</i> , 2021, 345, 128778.	4.2	11
90	A Tara Gum/Olive Mill Wastewaters Phytochemicals Conjugate as a New Ingredient for the Formulation of an Antioxidant-Enriched Pudding. <i>Foods</i> , 2022, 11, 158.	1.9	11

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91	Correlation between Chemical Characterization and Biological Activity: An Urgent Need for Human Studies Using Extra Virgin Olive Oil. <i>Antioxidants</i> , 2022, 11, 258.	2.2	11
92	In vitro Synergy Testing of Anidulafungin with Fluconazole, Tioconazole, 5-Flucytosine and Amphotericin B against some <i>Candida</i> spp.. <i>Medicinal Chemistry</i> , 2012, 8, 690-698.	0.7	10
93	Implementation of the Sono-Heat-Exchanger in the Extra Virgin Olive Oil Extraction Process: End-User Validation and Analytical Evaluation. <i>Molecules</i> , 2019, 24, 2379.	1.7	10
94	Innovation in traditional foods: A laboratory experiment on consumers' acceptance of extra-virgin olive oil extracted through ultrasounds. <i>Njas - Wageningen Journal of Life Sciences</i> , 2020, 92, 1-10.	7.9	10
95	Synergistic Activity of New Diclofenac and Essential Oils Combinations against Different <i>Candida</i> spp.. <i>Antibiotics</i> , 2021, 10, 688.	1.5	10
96	Tocainide analogues binding to human serum albumin: A HPLAC and circular dichroism study. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 53, 179-185.	1.4	9
97	Protected Geographical Indications for EVOO in Tunisia: Towards Environmental, Social, and Economic Sustainable Development. <i>Sustainability</i> , 2021, 13, 11201.	1.6	9
98	The Malaxation Process. , 2010, , 77-83.		8
99	Antioxidant Activity of Uva di Troia Canosina: Comparison of Two Extraction Methods. <i>Clinical Immunology, Endocrine and Metabolic Drugs</i> , 2015, 2, 8-12.	0.3	8
100	Molecular Simplification of Natural Products: Synthesis, Antibacterial Activity, and Molecular Docking Studies of Berberine Open Models. <i>Biomedicines</i> , 2021, 9, 452.	1.4	8
101	Overview on Innovative Packaging Methods Aimed to Increase the Shelf-Life of Cook-Chill Foods. <i>Foods</i> , 2021, 10, 2086.	1.9	8
102	The Tower of Babel of Pharma-Food Study on Extra Virgin Olive Oil Polyphenols. <i>Foods</i> , 2022, 11, 1915.	1.9	8
103	Synthesis and Antimicrobial Evaluation of a New Series of <i>N</i> -1,3-Benzothiazol-2-ylbenzamides. <i>Journal of Chemistry</i> , 2013, 2013, 1-7.	0.9	7
104	Species-dependent binding of tocainide analogues to albumin: Affinity chromatography and circular dichroism study. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2014, 968, 69-78.	1.2	7
105	Effect of pre-harvest inactivated yeast treatment on the anthocyanin content and quality of table grapes. <i>Food Chemistry</i> , 2021, 337, 128006.	4.2	7
106	Development, Optimization, and Comparison of Different Sample Pre-Treatments for Simultaneous Determination of Vitamin E and Vitamin K in Vegetables. <i>Molecules</i> , 2020, 25, 2509.	1.7	6
107	Synthesis and Evaluation of Voltage-Gated Sodium Channel Blocking Pyrroline Derivatives Endowed with Both Antiarrhythmic and Antioxidant Activities. <i>ChemMedChem</i> , 2021, 16, 578-588.	1.6	6
108	Enhanced solubility and antibacterial activity of lipophilic fluoro-substituted <i>N</i> -benzoyl-2-aminobenzothiazoles by complexation with $\beta$ -cyclodextrins. <i>International Journal of Pharmaceutics</i> , 2016, 497, 18-22.	2.6	5

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109	The emerging discipline of precision cooking: a suitable tool for the precision nutrition. International Journal of Food Sciences and Nutrition, 2020, 71, 525-528.	1.3	5
110	Determination of Commercial Animal and Vegetable Milks™ Lipid Profile and Its Correlation with Cell Viability and Antioxidant Activity on Human Intestinal Caco-2 Cells. Molecules, 2021, 26, 5645.	1.7	5
111	Does the Introduction of Ultrasound in Extra-Virgin Olive Oil Extraction Process Improve the Income of the Olive Millers? The First Technology for the Simultaneous Increment of Yield and Quality of the Product. , 0, , .		4
112	Dietary Effects of Extra Virgin Olive Oil Extracted by Ultrasound Technology or Refined Olive Oil on the Quality Traits of Pork and Capocollo di Martina Franca•Dry-Cured Meat. Animals, 2021, 11, 954.	1.0	4
113	Processing of Carob Kernels to Syrup by Ultrasound-Assisted Extraction. Processes, 2022, 10, 983.	1.3	4
114	Antiproliferative Activity Evaluation of a Series of<i>N</i>-1,3-Benzothiazol-2-ylbenzamides as Novel Apoptosis Inducers. Journal of Chemistry, 2016, 2016, 1-5.	0.9	3
115	A Focus on the Synthesis and Pharmacokinetics of Tocainide and its Analogues. Current Medicinal Chemistry, 2019, 25, 5822-5834.	1.2	3
116	Gastronomic cultural EVOOolution of the virgin olive oil consumption model at the restaurant. International Journal of Gastronomy and Food Science, 2020, 22, 100238.	1.3	3
117	<i>Phyllostachys Pubescens</i>: From Traditional to Functional Food. Food Reviews International, 2023, 39, 1250-1274.	4.3	3
118	Determination of hydroxytyrosol and tyrosol in human urine after intake of extra virgin olive oil produced with an ultrasounds-based technology. Journal of Pharmaceutical and Biomedical Analysis, 2021, 203, 114204.	1.4	3
119	Bioisosteric Modification of To042: Synthesis and Evaluation of Promising Use-Dependent Inhibitors of Voltage-Dependent Sodium Channels. ChemMedChem, 2021, 16, 3588-3599.	1.6	3
120	Olive Sound: A Sustainable Radical Innovation. Processes, 2021, 9, 1579.	1.3	3
121	Apixaban: Effective and Safe in Preventing Thromboembolic Events in Patients with Atrial Fibrillation and Renal Failure. Current Medicinal Chemistry, 2017, 24, 3813-3827.	1.2	3
122	G.P.14.11 Newly synthesized mexiletine and tocainide analogues are potent use-dependent blockers of skeletal muscle sodium channels: Potential implication for the antimyotonic activity. Neuromuscular Disorders, 2009, 19, 646.	0.3	2
123	Nutritional hazard analysis and critical control points at work (NACCPW): interdisciplinary assessment of subjective and metabolic work-related risk of the workers and their prevention. International Journal of Food Sciences and Nutrition, 2020, 71, 902-908.	1.3	2
124	Polyphenols from Olive-Mill Wastewater and Biological Activity: Focus on Irritable Bowel Syndrome. Nutrients, 2022, 14, 1264.	1.7	2
125	Pharmacological differences between R(-) and S(+) tocainide*1. Pharmacological Research, 1992, 26, 91.	3.1	1
126	Olive oil in gastronomy and food science. , 2021, , 101-118.		0

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127	Eating Disorders in the Time of the Covid-19 Pandemic: A Perspective. Endocrine, Metabolic and Immune Disorders - Drug Targets, 2022, 22, .	0.6	0
128	Profile of enzyme in drupe of oueslati's cv. olives during ripening phases: A support method implementation in the production of extra virgin olive oil. JAOCS, Journal of the American Oil Chemists' Society, 0, , .	0.8	0