

# Filomena Corbo

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5722361/publications.pdf>

Version: 2024-02-01

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	<i>Phyllostachys Pubescens</i> : From Traditional to Functional Food. <i>Food Reviews International</i> , 2023, 39, 1250-1274.	4.3	3
2	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
3	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
4	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
5	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
6	Polyphenols from Olive-Mill Wastewater and Biological Activity: Focus on Irritable Bowel Syndrome. <i>Nutrients</i> , 2022, 14, 1264.	1.7	2
7	Innovative Extraction Technologies for Development of Functional Ingredients Based on Polyphenols from Olive Leaves. <i>Foods</i> , 2022, 11, 103.	1.9	29
8	Eating Disorders in the Time of the Covid-19 Pandemic: A Perspective. <i>Endocrine, Metabolic and Immune Disorders - Drug Targets</i> , 2022, 22, .	0.6	0
9	Processing of Carob Kernels to Syrup by Ultrasound-Assisted Extraction. <i>Processes</i> , 2022, 10, 983.	1.3	4
10	Non-Antibiotic Drug Repositioning as an Alternative Antimicrobial Approach. <i>Antibiotics</i> , 2022, 11, 816.	1.5	19
11	The Tower of Babel of Pharma-Food Study on Extra Virgin Olive Oil Polyphenols. <i>Foods</i> , 2022, 11, 1915.	1.9	8
12	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
13	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
14	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
15	Olive oil in gastronomy and food science. , 2021, , 101-118.		0
16	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
17	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
18	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. <i>Animals</i> , 2021, 11, 954.	1.0	4

#	ARTICLE	IF	CITATIONS
19	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
20	Synergistic Activity of New Diclofenac and Essential Oils Combinations against Different <i>Candida</i> spp.. <i>Antibiotics</i> , 2021, 10, 688.	1.5	10
21	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
22	Oxidized Alginate Dopamine Conjugate: In Vitro Characterization for Nose-to-Brain Delivery Application. <i>Materials</i> , 2021, 14, 3495.	1.3	15
23	Determination of hydroxytyrosol and tyrosol in human urine after intake of extra virgin olive oil produced with an ultrasounds-based technology. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2021, 203, 114204.	1.4	3
24	Bioisosteric Modification of To042: Synthesis and Evaluation of Promising Use-Dependent Inhibitors of Voltage-Gated Sodium Channels. <i>ChemMedChem</i> , 2021, 16, 3588-3599.	1.6	3
25	Determination of Commercial Animal and Vegetable Milks™ Lipid Profile and Its Correlation with Cell Viability and Antioxidant Activity on Human Intestinal Caco-2 Cells. <i>Molecules</i> , 2021, 26, 5645.	1.7	5
26	Olive Sound: A Sustainable Radical Innovation. <i>Processes</i> , 2021, 9, 1579.	1.3	3
27	Overview on Innovative Packaging Methods Aimed to Increase the Shelf-Life of Cook-Chill Foods. <i>Foods</i> , 2021, 10, 2086.	1.9	8
28	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
29	Protected Geographical Indications for EVOO in Tunisia: Towards Environmental, Social, and Economic Sustainable Development. <i>Sustainability</i> , 2021, 13, 11201.	1.6	9
30	The emerging discipline of precision cooking: a suitable tool for the precision nutrition. <i>International Journal of Food Sciences and Nutrition</i> , 2020, 71, 525-528.	1.3	5
31	Anti-Biofilm Inhibitory Synergistic Effects of Combinations of Essential Oils and Antibiotics. <i>Antibiotics</i> , 2020, 9, 637.	1.5	32
32	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
33	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
34	Gastronomic cultural EVOO evolution of the virgin olive oil consumption model at the restaurant. <i>International Journal of Gastronomy and Food Science</i> , 2020, 22, 100238.	1.3	3
35	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
36	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

#	ARTICLE	IF	CITATIONS
37	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
38	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
39	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
40	Optimization of Microwave-Assisted Extraction of Antioxidants from Bamboo Shoots of <i>Phyllostachys pubescens</i> . <i>Molecules</i> , 2020, 25, 215.	1.7	25
41	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. <i>International Journal of Food Sciences and Nutrition</i> , 2020, 71, 902-908.	1.3	2
42	Novel insights in health-promoting properties of sweet cherries. <i>Journal of Functional Foods</i> , 2020, 69, 103945.	1.6	45
43	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
44	Mechanisms Involved in Childhood Obesity-Related Bone Fragility. <i>Frontiers in Endocrinology</i> , 2019, 10, 269.	1.5	43
45	Effects of Sweet Cherry Polyphenols on Enhanced Osteoclastogenesis Associated With Childhood Obesity. <i>Frontiers in Immunology</i> , 2019, 10, 1001.	2.2	24
46	The EFSA Health Claim on Olive Oil Polyphenols: Acid Hydrolysis Validation and Total Hydroxytyrosol and Tyrosol Determination in Italian Virgin Olive Oils. <i>Molecules</i> , 2019, 24, 2179.	1.7	73
47	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
48	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
49	A Focus on the Synthesis and Pharmacokinetics of Tocainide and its Analogues. <i>Current Medicinal Chemistry</i> , 2019, 25, 5822-5834.	1.2	3
50	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
51	Effect of Methyl- $\beta$ -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
52	Chemical composition and antibacterial activity of seven uncommon essential oils. <i>Journal of Essential Oil Research</i> , 2018, 30, 233-243.	1.3	21
53	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
54	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

#	ARTICLE	IF	CITATIONS
55	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
56	Factors determining neophobia and neophilia with regard to new technologies applied to the food sector: A systematic review. <i>International Journal of Gastronomy and Food Science</i> , 2018, 11, 1-19.	1.3	66
57	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
58	Elucidation of the synergistic action of Mentha Piperita essential oil with common antimicrobials. <i>PLoS ONE</i> , 2018, 13, e0200902.	1.1	57
59	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
60	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
61	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. <i>Trends in Food Science and Technology</i> , 2017, 68, 176-181.	7.8	59
62	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
63	Increased sodium channel use-dependent inhibition by a new potent analogue of tocainide greatly enhances in vivo antitumor activity. <i>Neuropharmacology</i> , 2017, 113, 206-216.	2.0	29
64	A Mini-Review on Thalidomide: Chemistry, Mechanisms of Action, Therapeutic Potential and Anti-Angiogenic Properties in Multiple Myeloma. <i>Current Medicinal Chemistry</i> , 2017, 24, 2736-2744.	1.2	71
65	Apixaban: Effective and Safe in Preventing Thromboembolic Events in Patients with Atrial Fibrillation and Renal Failure. <i>Current Medicinal Chemistry</i> , 2017, 24, 3813-3827.	1.2	3
66	Antiproliferative Activity Evaluation of a Series of 1,3-Benzothiazol-2-ylbenzamides as Novel Apoptosis Inducers. <i>Journal of Chemistry</i> , 2016, 2016, 1-5.	0.9	3
67	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
68	Emerging technology to develop novel red winemaking practices: An overview. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 38, 41-56.	2.7	55
69	In vitro interactions between anidulafungin and nonsteroidal anti-inflammatory drugs on biofilms of Candida spp.. <i>Bioorganic and Medicinal Chemistry</i> , 2016, 24, 1002-1005.	1.4	36
70	Comparison Between Different Flavored Olive Oil Production Techniques: Healthy Value and Process Efficiency. <i>Plant Foods for Human Nutrition</i> , 2016, 71, 81-87.	1.4	54
71	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
72	Enhanced solubility and antibacterial activity of lipophilic fluoro-substituted N-benzoyl-2-aminobenzothiazoles by complexation with $\beta$ -cyclodextrins. <i>International Journal of Pharmaceutics</i> , 2016, 497, 18-22.	2.6	5

#	ARTICLE	IF	CITATIONS
73	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
74	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
75	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
76	Research and Innovative Approaches to Obtain Virgin Olive Oils with a Higher Level of Bioactive Constituents. , 2015, , 179-215.		30
77	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
78	1,3-Benzothiazoles as Antimicrobial Agents. <i>Journal of Heterocyclic Chemistry</i> , 2015, 52, 1705-1712.	1.4	11
79	Synthesis of Functionalized Arylaziridines as Potential Antimicrobial Agents. <i>Molecules</i> , 2014, 19, 11505-11519.	1.7	16
80	Whatâ€™s now, whatâ€™s new and whatâ€™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
81	Mechanical Strategies to Increase Nutritional and Sensory Quality of Virgin Olive Oil by Modulating the Endogenous Enzyme Activities. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 135-154.	5.9	119
82	Bemiparin, an effective and safe low molecular weight heparin: A review. <i>Vascular Pharmacology</i> , 2014, 62, 32-37.	1.0	32
83	Species-dependent binding of tocinide 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
84	<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
85	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?. <i>Food Research International</i> , 2014, 62, 1062-1068.	2.9	55
86	Anticancer and Antibacterial Activity of Hyperforin and Its Derivatives. <i>Anti-Cancer Agents in Medicinal Chemistry</i> , 2014, 14, 1397-1401.	0.9	22
87	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
88	Beyond the traditional virgin olive oil extraction systems: Searching innovative and sustainable plant engineering solutions. <i>Food Research International</i> , 2013, 54, 1926-1933.	2.9	66
89	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
90	Ultrasound-assisted extraction of virgin olive oil to improve the process efficiency. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 1062-1069.	1.0	65

#	ARTICLE	IF	CITATIONS
91	In vitro effectiveness of Anidulafungin against Candida sp. biofilms. Journal of Antibiotics, 2013, 66, 701-704.	1.0	12
92	Working towards the development of innovative ultrasound equipment for the extraction of virgin olive oil. Ultrasonics Sonochemistry, 2013, 20, 1261-1270.	3.8	76
93	2-Aminobenzothiazole derivatives: Search for new antifungal agents. European Journal of Medicinal Chemistry, 2013, 64, 357-364.	2.6	75
94	Synthesis and Antimicrobial Evaluation of a New Series of N-1,3-Benzothiazol-2-ylbenzamides. Journal of Chemistry, 2013, 2013, 1-7.	0.9	7
95	An overview of emerging techniques in virgin olive oil extraction process: strategies in the development of innovative plants. Journal of Agricultural Engineering, 2013, 44, .	0.7	29
96	In vitro Synergy Testing of Anidulafungin with Fluconazole, Tioconazole, 5-Flucytosine and Amphotericin B against some Candida spp.. Medicinal Chemistry, 2012, 8, 690-698.	0.7	10
97	Searching for novel anti-myotonic agents: Pharmacophore requirement for use-dependent block of skeletal muscle sodium channels by N-benzylated cyclic derivatives of tocainide. Neuromuscular Disorders, 2012, 22, 56-65.	0.3	17
98	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
99	4-Benzothiazine, Dihydro-1,4-benzothiazinones and 5-fluorobenzenethiol Derivatives: Design, Synthesis and in vitro Antimicrobial Screening. Archiv Der Pharmazie, 2012, 345, 407-416.	2.1	29
100	Design and synthesis of thienylpyridyl garlands as non-peptidic alpha helix mimetics and potential protein-protein interactions disruptors. Tetrahedron, 2011, 67, 6145-6154.	1.0	24
101	Chiral Aryloxyalkylamines: Selective 5-HT <sub>1B/1D</sub> Activation and Analgesic Activity. ChemMedChem, 2010, 5, 696-704.	1.6	14
102	Tocainide analogues binding to human serum albumin: A HPLAC and circular dichroism study. Journal of Pharmaceutical and Biomedical Analysis, 2010, 53, 179-185.	1.4	9
103	Synthesis of new phenylpyridyl scaffolds using the Garlanding approach. Tetrahedron, 2010, 66, 8000-8005.	1.0	24
104	Influence of Different Centrifugal Extraction Systems on Antioxidant Content and Stability of Virgin Olive Oil. , 2010, , 85-93.		15
105	The Malaxation Process. , 2010, , 77-83.		8
106	In Vitro Synergistic Action of Certain Combinations of Gentamicin and Essential Oils. Current Medicinal Chemistry, 2010, 17, 3289-3295.	1.2	87
107	Effects of a new potent analog of tocainide on hNav1.7 sodium channels and in vivo neuropathic pain models. Neuroscience, 2010, 169, 863-873.	1.1	40
108	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

#	ARTICLE	IF	CITATIONS
109	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
110	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. <i>Neuromuscular Disorders</i> , 2009, 19, 646.	0.3	2
111	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
112	Synthesis and Biological Evaluation of Chiral $\hat{\pm}$ -Aminoanilides with Central Antinociceptive Activity. <i>Journal of Medicinal Chemistry</i> , 2007, 50, 1907-1915.	2.9	11
113	Synthesis of beta- $\epsilon$ -proline like derivatives and their evaluation as sodium channel blockers. <i>Journal of Heterocyclic Chemistry</i> , 2007, 44, 1099-1103.	1.4	18
114	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
115	Advance technology in virgin olive oil production from traditional and de-stoned pastes: Influence of the introduction of a heat exchanger on oil quality. <i>Food Chemistry</i> , 2006, 98, 797-805.	4.2	98
116	Facile, alternative route to Lubeluzole, its enantiomer, and the racemate. <i>Chirality</i> , 2006, 18, 227-231.	1.3	26
117	New potent mexiletine and tocainide analogues evaluated in vivo and in vitro as antimyotonic agents on the myotonic ADR mouse. <i>Neuromuscular Disorders</i> , 2004, 14, 405-416.	0.3	27
118	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
119	Optically Active Mexiletine Analogues as Stereoselective Blockers of Voltage-Gated Na <sup>+</sup> Channels. <i>Journal of Medicinal Chemistry</i> , 2003, 46, 5238-5248.	2.9	57
120	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
121	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
122	Stereospecific synthesis of mexiletine and related compounds: Mitsunobu versus Williamson reaction. <i>Tetrahedron: Asymmetry</i> , 2000, 11, 3619-3634.	1.8	47
123	Synthesis of New 2,6-Prolylxylidide 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
124	Stereospecific synthesis and absolute configuration of mexiletine. <i>Chirality</i> , 1994, 6, 590-595.	1.3	29
125	Stereoselectivity in central analgesic action of tocainide and its analogs. <i>Chirality</i> , 1993, 5, 135-142.	1.3	13
126	Pharmacological differences between R(-) and S(+) tocainide*1. <i>Pharmacological Research</i> , 1992, 26, 91.	3.1	1



#	ARTICLE	IF	CITATIONS
127	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
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. JAACS, Journal of the American Oil Chemists' Society, 0, , .	0.8	0