

Federico Ferreres

List of Publications by Year in descending order

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281
papers

17,511
citations

10956

71
h-index

20307

116
g-index

284
all docs

284
docs citations

284
times ranked

16285
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterisation of polyphenols and antioxidant properties of five lettuce varieties and escarole. <i>Food Chemistry</i> , 2008, 108, 1028-1038.	4.2	427
2	Characterization and Quantitation of Antioxidant Constituents of Sweet Pepper (<i>Capsicum annum</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3861-3869.	2.4	417
3	Walnut (<i>Juglans regia</i> L.) leaves: Phenolic compounds, antibacterial activity and antioxidant potential of different cultivars. <i>Food and Chemical Toxicology</i> , 2007, 45, 2287-2295.	1.8	356
4	Phenolic compounds from Brazilian propolis with pharmacological activities. <i>Journal of Ethnopharmacology</i> , 2001, 74, 105-112.	2.0	347
5	Effect of Postharvest Storage and Processing on the Antioxidant Constituents (Flavonoids and) Tj ETQq1 1 0.784314 rgBT /Overlock 10	2.4	340
6	Approach to the study of C-glycosyl flavones by ion trap HPLC-PAD-ESI/MS/MS: application to seeds of quince (<i>Cydonia oblonga</i>). <i>Phytochemical Analysis</i> , 2003, 14, 352-359.	1.2	290
7	Quince (<i>Cydonia oblonga</i> Miller) Fruit (Pulp, Peel, and Seed) and Jam:Â Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4705-4712.	2.4	282
8	Phenolic profiles of Portuguese olive fruits (<i>Olea europaea</i> L.): Influences of cultivar and geographical origin. <i>Food Chemistry</i> , 2005, 89, 561-568.	4.2	281
9	Phytochemical and antioxidant characterization of <i>Hypericum perforatum</i> alcoholic extracts. <i>Food Chemistry</i> , 2005, 90, 157-167.	4.2	279
10	Effect of Processing and Storage on the Antioxidant Ellagic Acid Derivatives and Flavonoids of Red Raspberry (<i>Rubus idaeus</i>) Jams. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3651-3655.	2.4	270
11	HPLC flavonoid profiles as markers for the botanical origin of European unifloral honeys. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 485-496.	1.7	246
12	Characterization of the interglycosidic linkage in di-, tri-, tetra- and pentaglycosylated flavonoids and differentiation of positional isomers by liquid chromatography/electrospray ionization tandem mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2004, 39, 312-321.	0.7	246
13	In Vitro Availability of Flavonoids and Other Phenolics in Orange Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1035-1041.	2.4	239
14	Artichoke (<i>Cynara scolymus</i> L.) Byproducts as a Potential Source of Health-Promoting Antioxidant Phenolics. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3458-3464.	2.4	219
15	Differential responses of five cherry tomato varieties to water stress: Changes on phenolic metabolites and related enzymes. <i>Phytochemistry</i> , 2011, 72, 723-729.	1.4	211
16	Flavonoids, phenolic acids and abscisic acid in Australian and New Zealand <i>Leptospermum</i> honeys. <i>Food Chemistry</i> , 2003, 81, 159-168.	4.2	207
17	Characterisation of flavonols in broccoli (<i>Brassica oleracea</i> L. var. <i>italica</i>) by liquid chromatographyâ€“UV diode-array detectionâ€“electrospray ionisation mass spectrometry. <i>Journal of Chromatography A</i> , 2004, 1054, 181-193.	1.8	193
18	Characterization of C-glycosyl flavones O-glycosylated by liquid chromatographyâ€“tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2007, 1161, 214-223.	1.8	189

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19	Phlorotannin Extracts from Fucales Characterized by HPLC-DAD-ESI-MSn: Approaches to Hyaluronidase Inhibitory Capacity and Antioxidant Properties. <i>Marine Drugs</i> , 2012, 10, 2766-2781.	2.2	180
20	Effect of Processing Techniques at Industrial Scale on Orange Juice Antioxidant and Beneficial Health Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5107-5114.	2.4	171
21	Microbial, nutritional and sensory quality of rocket leaves as affected by different sanitizers. <i>Postharvest Biology and Technology</i> , 2006, 42, 86-97.	2.9	165
22	Phenolic Metabolites in Red Pigmented Lettuce (<i>Lactuca sativa</i>). Changes with Minimal Processing and Cold Storage. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 4249-4254.	2.4	163
23	Identification of Flavonoid Markers for the Botanical Origin of Eucalyptus Honey. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1498-1502.	2.4	163
24	A Comparative Study of Flavonoid Compounds, Vitamin C, and Antioxidant Properties of Baby Leaf <i>Brassicaceae</i> Species. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2330-2340.	2.4	162
25	Identification of phenolic compounds in isolated vacuoles of the medicinal plant <i>Catharanthus roseus</i> and their interaction with vacuolar class III peroxidase: an H ₂ O ₂ affair?. <i>Journal of Experimental Botany</i> , 2011, 62, 2841-2854.	2.4	157
26	Alternative and Efficient Extraction Methods for Marine-Derived Compounds. <i>Marine Drugs</i> , 2015, 13, 3182-3230.	2.2	155
27	Phytochemical evidence for the botanical origin of tropical propolis from Venezuela. <i>Phytochemistry</i> , 1993, 34, 191-196.	1.4	149
28	Simultaneous identification of glucosinolates and phenolic compounds in a representative collection of vegetable <i>Brassica rapa</i> . <i>Journal of Chromatography A</i> , 2009, 1216, 6611-6619.	1.8	147
29	HPLC-DAD-MS/MS ESI Characterization of Unusual Highly Glycosylated Acylated Flavonoids from Cauliflower (<i>Brassica oleracea</i> L. var. <i>botrytis</i>) Agroindustrial Byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3895-3899.	2.4	146
30	Lettuce and Chicory Byproducts as a Source of Antioxidant Phenolic Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5109-5116.	2.4	145
31	Hesperetin: A marker of the floral origin of citrus honey. <i>Journal of the Science of Food and Agriculture</i> , 1993, 61, 121-123.	1.7	139
32	Flavonoid Composition of Tunisian Honeys and Propolis. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2824-2829.	2.4	139
33	Identification of the flavonoid fraction in saffron spice by LC/DAD/MS/MS: Comparative study of samples from different geographical origins. <i>Food Chemistry</i> , 2007, 100, 445-450.	4.2	136
34	Phenolic fingerprint of peppermint leaves. <i>Food Chemistry</i> , 2001, 73, 307-311.	4.2	135
35	Phenolic profile in the quality control of walnut (<i>Juglans regia</i> L.) leaves. <i>Food Chemistry</i> , 2004, 88, 373-379.	4.2	130
36	Flavonoids in Monospecific Eucalyptus Honeys from Australia. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4744-4748.	2.4	124

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37	Improved loquat (<i>Eriobotrya japonica</i> Lindl.) cultivars: Variation of phenolics and antioxidative potential. <i>Food Chemistry</i> , 2009, 114, 1019-1027.	4.2	123
38	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, 144-152.	1.2	122
39	Plant Phenolic Metabolites and Floral Origin of Rosemary Honey. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 2833-2838.	2.4	121
40	Analysis of Honey Phenolic Acids by HPLC, Its Application to Honey Botanical Characterization. <i>Journal of Liquid Chromatography and Related Technologies</i> , 1997, 20, 2281-2288.	0.5	119
41	Valorization of Cauliflower (<i>Brassica oleracea</i> L. var. botrytis) By-Products as a Source of Antioxidant Phenolics. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2181-2187.	2.4	118
42	Determination of phenolic compounds in honeys with different floral origin by capillary zone electrophoresis. <i>Food Chemistry</i> , 1997, 60, 79-84.	4.2	116
43	Phenolic Profile of Quince Fruit (<i>Cydonia oblonga</i> Miller) (Pulp and Peel). <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4615-4618.	2.4	114
44	Natural Occurrence of Abscisic Acid in Heather Honey and Floral Nectar. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 2053-2056.	2.4	111
45	Analysis and quantification of flavonoidic compounds from Portuguese olive (<i>Olea Europaea</i> L.) leaf cultivars. <i>Natural Product Research</i> , 2005, 19, 189-195.	1.0	111
46	An HPLC technique for flavonoid analysis in honey. <i>Journal of the Science of Food and Agriculture</i> , 1991, 56, 49-56.	1.7	109
47	Effect of Modified Atmosphere Packaging on the Flavonoids and Vitamin C Content of Minimally Processed Swiss Chard (<i>Beta vulgaris</i> subspecies <i>cycla</i>). <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 2007-2012.	2.4	104
48	Further knowledge on barley (<i>Hordeum vulgare</i> L.) leaves O-glycosyl-C-glycosyl flavones by liquid chromatography-UV diode-array detection-electrospray ionisation mass spectrometry. <i>Journal of Chromatography A</i> , 2008, 1182, 56-64.	1.8	102
49	Effect of the Rootstock and Interstock Grafted in Lemon Tree (<i>Citrus limon</i> (L.) Burm.) on the Flavonoid Content of Lemon Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 324-331.	2.4	100
50	In vitro studies to assess the antidiabetic, anti-cholinesterase and antioxidant potential of <i>Spergularia rubra</i> . <i>Food Chemistry</i> , 2011, 129, 454-462.	4.2	98
51	<i>Bauhinia forficata</i> Link authenticity using flavonoids profile: Relation with their biological properties. <i>Food Chemistry</i> , 2012, 134, 894-904.	4.2	97
52	New Phenolic Compounds and Antioxidant Potential of <i>Catharanthus roseus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9967-9974.	2.4	93
53	Floral nectar phenolics as biochemical markers for the botanical origin of heather honey. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996, 202, 40-44.	0.7	91
54	Controlled atmosphere preserves quality and phytonutrients in wild rocket (<i>Diplotaxis tenuifolia</i>). <i>Postharvest Biology and Technology</i> , 2006, 40, 26-33.	2.9	91

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55	Acylated anthocyanins in broccoli sprouts. <i>Food Chemistry</i> , 2010, 123, 358-363.	4.2	89
56	Phenolic Compounds in External Leaves of Tronchuda Cabbage (<i>Brassica oleracea</i> L. var. <i>costata</i> DC). <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2901-2907.	2.4	88
57	Induction of phenolic compounds in <i>Hypericum perforatum</i> L. cells by <i>Colletotrichum gloeosporioides</i> elicitation. <i>Phytochemistry</i> , 2006, 67, 149-155.	1.4	87
58	Integrated Analysis of COX-2 and iNOS Derived Inflammatory Mediators in LPS-Stimulated RAW Macrophages Pre-Exposed to <i>Echium plantagineum</i> L. Bee Pollen Extract. <i>PLoS ONE</i> , 2013, 8, e59131.	1.1	85
59	A comparative study of hesperetin and methyl anthranilate as markers of the floral origin of citrus honey. <i>Journal of the Science of Food and Agriculture</i> , 1994, 65, 371-372.	1.7	84
60	Fermented Orange Juice: Source of Higher Carotenoid and Flavanone Contents. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 8773-8782.	2.4	84
61	Nature as a source of metabolites with cholinesterase-inhibitory activity: an approach to Alzheimer's disease treatment. <i>Journal of Pharmacy and Pharmacology</i> , 2013, 65, 1681-1700.	1.2	84
62	Pharmacological effects of <i>Catharanthus roseus</i> root alkaloids in acetylcholinesterase inhibition and cholinergic neurotransmission. <i>Phytomedicine</i> , 2010, 17, 646-652.	2.3	82
63	Quince (<i>Cydonia oblonga</i> Miller) Fruit Characterization Using Principal Component Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 111-122.	2.4	81
64	Chemical composition and antioxidant activity of tronchuda cabbage internal leaves. <i>European Food Research and Technology</i> , 2006, 222, 88-98.	1.6	81
65	STEROL PROFILES IN 18 MACROALGAE OF THE PORTUGUESE COAST ¹ . <i>Journal of Phycology</i> , 2011, 47, 1210-1218.	1.0	80
66	Nectar Flavonol Rhamnosides Are Floral Markers of <i>Robinia pseudacacia</i> Honey. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8815-8824.	2.4	79
67	Phenolic profiles of cherry tomatoes as influenced by hydric stress and rootstock technique. <i>Food Chemistry</i> , 2012, 134, 775-782.	4.2	78
68	Flavonoids and Phenolic Acids of Sage: Influence of Some Agricultural Factors. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 6081-6084.	2.4	76
69	A simple extractive technique for honey flavonoid HPLC analysis. <i>Apidologie</i> , 1994, 25, 21-30.	0.9	75
70	Unusual flavonoids produced by callus of <i>Hypericum perforatum</i> . <i>Phytochemistry</i> , 1998, 48, 1165-1168.	1.4	74
71	Tomato (<i>Lycopersicon esculentum</i>) Seeds: New Flavonols and Cytotoxic Effect. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 2854-2861.	2.4	74
72	HPLC-DAD-MS/MS-ESI Screening of Phenolic Compounds in <i>Pieris brassicae</i> L. Reared on <i>Brassica rapa</i> var. <i>rapa</i> L. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 844-853.	2.4	73

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73	Liquid chromatography-tandem mass spectrometry reveals the widespread occurrence of flavonoid glycosides in honey, and their potential as floral origin markers. <i>Journal of Chromatography A</i> , 2009, 1216, 7241-7248.	1.8	72
74	A ultra-pressure liquid chromatography/triple quadrupole tandem mass spectrometry method for the analysis of 13 eicosanoids in human urine and quantitative 24 hour values in healthy volunteers in a controlled constant diet. <i>Rapid Communications in Mass Spectrometry</i> , 2012, 26, 1249-1257.	0.7	72
75	Flavonoid p-coumaroylglucosides and 8-hydroxyflavone allosylglucosides in some labiatae. <i>Phytochemistry</i> , 1992, 31, 3097-3102.	1.4	71
76	Flavonoids from Portuguese heather honey. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1994, 199, 32-37.	0.7	71
77	New C-Deoxyhexosyl Flavones and Antioxidant Properties of <i>Passiflora edulis</i> Leaf Extract. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 10187-10193.	2.4	71
78	Composition of Quince (<i>Cydonia oblonga</i> Miller) seeds: phenolics, organic acids and free amino acids. <i>Natural Product Research</i> , 2005, 19, 275-281.	1.0	70
79	Flavonoids in honey of different geographical origin. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1993, 196, 38-44.	0.7	68
80	Acylated flavonol glycosides from spinach leaves (<i>Spinacia oleracea</i>). <i>Phytochemistry</i> , 1997, 45, 1701-1705.	1.4	68
81	Optimization of the recovery of high-value compounds from pitaya fruit by-products using microwave-assisted extraction. <i>Food Chemistry</i> , 2017, 230, 463-474.	4.2	67
82	Antioxidative properties of tronchuda cabbage (<i>Brassica oleracea</i> L. var. <i>costata</i> DC) external leaves against DPPH, superoxide radical, hydroxyl radical and hypochlorous acid. <i>Food Chemistry</i> , 2006, 98, 416-425.	4.2	66
83	A comparative study of different amberlite XAD resins in flavonoid analysis. <i>Phytochemical Analysis</i> , 1992, 3, 178-181.	1.2	65
84	Separation of honey flavonoids by micellar electrokinetic capillary chromatography. <i>Journal of Chromatography A</i> , 1994, 669, 268-274.	1.8	65
85	Influence of Industrial Processing on Orange Juice Flavanone Solubility and Transformation to Chalcones under Gastrointestinal Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3024-3028.	2.4	65
86	Identification of New Flavonoid Glycosides and Flavonoid Profiles To Characterize Rocket Leafy Salads (<i>Eruca vesicaria</i> and <i>Diplotaxis tenuifolia</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1356-1363.	2.4	64
87	Hazel (<i>Corylus avellana</i> L.) leaves as source of antimicrobial and antioxidative compounds. <i>Food Chemistry</i> , 2007, 105, 1018-1025.	4.2	64
88	Phenolic composition profiling of different edible parts and by-products of date palm (<i>Phoenix</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 14: 2.9 64	2.9	64
89	Analysis of Vervain Flavonoids by HPLC/Diode Array Detector Method. Its Application to Quality Control. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4579-4582.	2.4	63
90	<i>Lycopersicon esculentum</i> Seeds: An Industrial Byproduct as an Antimicrobial Agent. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9529-9536.	2.4	63

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91	Quantification of phytoprostanes " bioactive oxylipins " and phenolic compounds of <i>Passiflora edulis</i> Sims shell using UHPLC-QqQ-MS/MS and LC-IT-DAD-MS/MS. <i>Food Chemistry</i> , 2017, 229, 1-8.	4.2	63
92	Profiling phlorotannins from <i>Fucus</i> spp. of the Northern Portuguese coastline: Chemical approach by HPLC-DAD-ESI/MS and UPLC-ESI-QTOF/MS. <i>Algal Research</i> , 2018, 29, 113-120.	2.4	63
93	New Beverages of Lemon Juice Enriched with the Exotic Berries Maqui, Açai, and Blackthorn: Bioactive Components and in Vitro Biological Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 6571-6580.	2.4	62
94	Phytochemical profile of a blend of black chokeberry and lemon juice with cholinesterase inhibitory effect and antioxidant potential. <i>Food Chemistry</i> , 2012, 134, 2090-2096.	4.2	62
95	Weather Variability Influences Color and Phenolic Content of Pigmented Baby Leaf Lettuces throughout the Season. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1673-1681.	2.4	62
96	Anthocyanins and flavonoids from shredded red onion and changes during storage in perforated films. <i>Food Research International</i> , 1996, 29, 389-395.	2.9	60
97	Influence of Two Fertilization Regimens on the Amounts of Organic Acids and Phenolic Compounds of Tronchuda Cabbage (<i>Brassica oleracea</i> L. var. <i>costata</i> DC). <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9128-9132.	2.4	60
98	Flavonoids of La Alcarria? honey A study of their botanical origin. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1992, 194, 139-143.	0.7	59
99	Tronchuda cabbage (<i>Brassica oleracea</i> L. var. <i>costata</i> DC) seeds: Phytochemical characterization and antioxidant potential. <i>Food Chemistry</i> , 2007, 101, 549-558.	4.2	59
100	Alcoholic fermentation induces melatonin synthesis in orange juice. <i>Journal of Pineal Research</i> , 2014, 56, 31-38.	3.4	59
101	Multivariate Analysis of Tronchuda Cabbage (<i>Brassica oleracea</i> L. var. <i>costata</i> DC) Phenolics: Influence of Fertilizers. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2231-2239.	2.4	58
102	Evaluation of Phenolic Compounds in Brazilian Propolis from Different Geographic Regions. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2000, 55, 76-81.	0.6	57
103	Neuroprotective effect of <i>H. perforatum</i> extracts on β -amyloid-induced neurotoxicity. <i>Neurotoxicity Research</i> , 2004, 6, 119-130.	1.3	57
104	Potential bioactive phenolics of Macedonian <i>Sideritis</i> species used for medicinal "Mountain Tea". <i>Food Chemistry</i> , 2011, 125, 13-20.	4.2	57
105	Phenolic compounds analysis in the determination of fruit jam genuineness. <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 1800-1804.	2.4	56
106	Inhibition of α -glucosidase and α -amylase by Spanish extra virgin olive oils: The involvement of bioactive compounds other than oleuropein and hydroxytyrosol. <i>Food Chemistry</i> , 2017, 235, 298-307.	4.2	54
107	Chemical Assessment and in Vitro Antioxidant Capacity of <i>Ficus carica</i> Latex. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3393-3398.	2.4	53
108	Neuroprotective effect of steroidal alkaloids on glutamate-induced toxicity by preserving mitochondrial membrane potential and reducing oxidative stress. <i>Journal of Steroid Biochemistry and Molecular Biology</i> , 2014, 140, 106-115.	1.2	53

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109	Liquid chromatography-tandem mass spectrometry analysis allows the simultaneous characterization of C-glycosyl and O-glycosyl flavonoids in stingless bee honeys. <i>Journal of Chromatography A</i> , 2011, 1218, 7601-7607.	1.8	51
110	New UHPLC-QqQ-MS/MS method for quantitative and qualitative determination of free phytoprostanes in foodstuffs of commercial olive and sunflower oils. <i>Food Chemistry</i> , 2015, 178, 212-220.	4.2	51
111	The effect of storage temperatures on vitamin C and phenolics content of artichoke (<i>Cynara scolymus</i>) Tj ETQq1 1 0.784314 rgBT /Ov	2.7	50
112	Inflorescences of Brassicacea species as source of bioactive compounds: A comparative study. <i>Food Chemistry</i> , 2008, 110, 953-961.	4.2	50
113	Metabolic and Bioactivity Insights into Brassica oleracea var. <i>acephala</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 8884-8892.	2.4	50
114	Metabolic profiling and biological capacity of Pieris brassicae fed with kale (<i>Brassica oleracea</i> L. var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.8	50
115	Sustained deficit irrigation affects the colour and phytochemical characteristics of pomegranate juice. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1922-1927.	1.7	49
116	Flavonoids as biochemical markers of the plant origin of bee pollen. <i>Journal of the Science of Food and Agriculture</i> , 1989, 47, 337-340.	1.7	47
117	Free Water-Soluble Phenolics Profiling in Barley (<i>Hordeum vulgare</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2405-2409.	2.4	47
118	Assessment of oxidative stress markers and prostaglandins after chronic training of triathletes. <i>Prostaglandins and Other Lipid Mediators</i> , 2012, 99, 79-86.	1.0	47
119	Xanthone biosynthesis and accumulation in calli and suspended cells of <i>Hypericum androsaemum</i> . <i>Plant Science</i> , 2000, 150, 93-101.	1.7	46
120	Phenolic profile of hazelnut (<i>Corylus Avellana</i> L.) leaves cultivars grown in Portugal. <i>Natural Product Research</i> , 2005, 19, 157-163.	1.0	46
121	A new ultra-rapid UHPLC/MS/MS method for assessing glucoraphanin and sulforaphane bioavailability in human urine. <i>Food Chemistry</i> , 2014, 143, 132-138.	4.2	46
122	Use of Quinoline Alkaloids as Markers of the Floral Origin of Chestnut Honey. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5680-5686.	2.4	45
123	Simple and reproducible HPLC-DAD-ESI-MS/MS analysis of alkaloids in <i>Catharanthus roseus</i> roots. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 51, 65-69.	1.4	45
124	Approach to the study of C-glycosyl flavones acylated with aliphatic and aromatic acids from <i>Spergularia rubra</i> by high-performance liquid chromatography-photodiode array detection/electrospray ionization multi-stage mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2011, 25, 700-712.	0.7	45
125	Identification of Botanical Biomarkers in Argentinean Diplotaxis Honeys: Flavonoids and Glucosinolates. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12678-12685.	2.4	43
126	Ellagic Acid and Derivatives from <i>Cochlospermum angolensis</i> Welw. Extracts: HPLC-DAD-ESI/MS Profiling, Quantification and In Vitro Antidepressant, Anticholinesterase and Antioxidant Activities. <i>Phytochemical Analysis</i> , 2013, 24, 534-540.	1.2	43

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127	Characterisation of the phenolic profile of <i>Boerhaavia diffusa</i> L. by HPLC-PAD-MS/MS as a tool for quality control. <i>Phytochemical Analysis</i> , 2005, 16, 451-458.	1.2	42
128	Phlorotannin extracts from Fucales: Marine polyphenols as bioregulators engaged in inflammation-related mediators and enzymes. <i>Algal Research</i> , 2017, 28, 1-8.	2.4	41
129	Nonenzymatic $\hat{\pm}$ -Linolenic Acid Derivatives from the Sea: Macroalgae as Novel Sources of Phytoprostanes. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6466-6474.	2.4	40
130	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, 1187-1194.	4.2	39
131	Structural determination of 6-C-diglycosyl-8-C-glycosyl-flavones and 6-C-glycosyl-8-C-diglycosylflavones by mass spectrometry of their permethyl ethers. <i>Phytochemistry</i> , 1984, 23, 2653-2657.	1.4	38
132	High-performance liquid chromatography of honey flavonoids. <i>Journal of Chromatography A</i> , 1993, 634, 41-46.	1.8	38
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