

# Federico Ferreres

## List of Publications by Citations

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283  
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66  
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105  
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284  
ext. papers

15,824  
ext. citations

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L-index

#	Paper	IF	Citations
283	Characterisation of polyphenols and antioxidant properties of five lettuce varieties and escarole. <i>Food Chemistry</i> , <b>2008</b> , 108, 1028-38	8.5	358
282	Characterization and quantitation of antioxidant constituents of sweet pepper ( <i>Capsicum annuum</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 3861-9	5.7	342
281	Effect of postharvest storage and processing on the antioxidant constituents (flavonoids and vitamin C) of fresh-cut spinach. <i>Journal of Agricultural and Food Chemistry</i> , <b>1999</b> , 47, 2213-7	5.7	297
280	Walnut ( <i>Juglans regia</i> L.) leaves: phenolic compounds, antibacterial activity and antioxidant potential of different cultivars. <i>Food and Chemical Toxicology</i> , <b>2007</b> , 45, 2287-95	4.7	277
279	Phenolic compounds from Brazilian propolis with pharmacological activities. <i>Journal of Ethnopharmacology</i> , <b>2001</b> , 74, 105-12	5	275
278	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> , <b>2003</b> , 14, 352-9	3.4	250
277	Phenolic profiles of Portuguese olive fruits ( <i>Olea europaea</i> L.): Influences of cultivar and geographical origin. <i>Food Chemistry</i> , <b>2005</b> , 89, 561-568	8.5	248
276	Phytochemical and antioxidant characterization of <i>Hypericum perforatum</i> alcoholic extracts. <i>Food Chemistry</i> , <b>2005</b> , 90, 157-167	8.5	237
275	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> , <b>2001</b> , 49, 3651-5	5.7	227
274	Quince ( <i>Cydonia oblonga</i> Miller) fruit (pulp, peel, and seed) and Jam: antioxidant activity. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 4705-12	5.7	226
273	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> , <b>2004</b> , 39, 312-21	2.2	223
272	HPLC flavonoid profiles as markers for the botanical origin of European unifloral honeys. <i>Journal of the Science of Food and Agriculture</i> , <b>2001</b> , 81, 485-496	4.3	202
271	In vitro availability of flavonoids and other phenolics in orange juice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 1035-41	5.7	200
270	Artichoke ( <i>Cynara scolymus</i> L.) byproducts as a potential source of health-promoting antioxidant phenolics. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 3458-64	5.7	188
269	Flavonoids, phenolic acids and abscisic acid in Australian and New Zealand <i>Leptospermum</i> honeys. <i>Food Chemistry</i> , <b>2003</b> , 81, 159-168	8.5	172
268	Characterization of C-glycosyl flavones O-glycosylated by liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography A</i> , <b>2007</b> , 1161, 214-23	4.5	169
267	Characterisation of flavonols in broccoli ( <i>Brassica oleracea</i> L. var. <i>italica</i> ) by liquid chromatography-uV diode-array detection-electrospray ionisation mass spectrometry. <i>Journal of Chromatography A</i> , <b>2004</b> , 1054, 181-93	4.5	164

266	Differential responses of five cherry tomato varieties to water stress: changes on phenolic metabolites and related enzymes. <i>Phytochemistry</i> , <b>2011</b> , 72, 723-9	4	161
265	Effect of processing techniques at industrial scale on orange juice antioxidant and beneficial health compounds. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 5107-14	5.7	155
264	Microbial, nutritional and sensory quality of rocket leaves as affected by different sanitizers. <i>Postharvest Biology and Technology</i> , <b>2006</b> , 42, 86-97	6.2	146
263	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> , <b>1997</b> , 45, 4249-4254	5.7	142
262	Phlorotannin extracts from fucales characterized by HPLC-DAD-ESI-MSn: approaches to hyaluronidase inhibitory capacity and antioxidant properties. <i>Marine Drugs</i> , <b>2012</b> , 10, 2766-81	6	139
261	Identification of flavonoid markers for the botanical origin of Eucalyptus honey. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 1498-502	5.7	133
260	Phytochemical evidence for the botanical origin of tropical propolis from Venezuela. <i>Phytochemistry</i> , <b>1993</b> , 34, 191-196	4	130
259	A comparative study of flavonoid compounds, vitamin C, and antioxidant properties of baby leaf Brassicaceae species. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 2330-40	5.7	129
258	HPLC-DAD-MS/MS ESI characterization of unusual highly glycosylated acylated flavonoids from cauliflower ( <i>Brassica oleracea</i> L. var. botrytis) agroindustrial byproducts. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 3895-9	5.7	128
257	Lettuce and chicory byproducts as a source of antioxidant phenolic extracts. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 5109-16	5.7	127
256	Hesperetin: A marker of the floral origin of citrus honey. <i>Journal of the Science of Food and Agriculture</i> , <b>1993</b> , 61, 121-123	4.3	127
255	Alternative and efficient extraction methods for marine-derived compounds. <i>Marine Drugs</i> , <b>2015</b> , 13, 3182-230	6	123
254	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 <sub>2</sub> O <sub>2</sub> affair?. <i>Journal of Experimental Botany</i> , <b>2011</b> , 62, 2841-54	7	121
253	Flavonoid Composition of Tunisian Honeys and Propolis. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 2824-2829	5.7	117
252	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> , <b>2007</b> , 100, 445-450	8.5	117
251	Simultaneous identification of glucosinolates and phenolic compounds in a representative collection of vegetable <i>Brassica rapa</i> . <i>Journal of Chromatography A</i> , <b>2009</b> , 1216, 6611-9	4.5	115
250	Phenolic fingerprint of peppermint leaves. <i>Food Chemistry</i> , <b>2001</b> , 73, 307-311	8.5	115
249	Determination of phenolic compounds in honeys with different floral origin by capillary zone electrophoresis. <i>Food Chemistry</i> , <b>1997</b> , 60, 79-84	8.5	107

248	Plant Phenolic Metabolites and Floral Origin of Rosemary Honey. <i>Journal of Agricultural and Food Chemistry</i> , <b>1995</b> , 43, 2833-2838	5.7	106
247	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> , <b>2003</b> , 51, 2181-7	5.7	105
246	Improved loquat ( <i>Eriobotrya japonica</i> Lindl.) cultivars: Variation of phenolics and antioxidative potential. <i>Food Chemistry</i> , <b>2009</b> , 114, 1019-1027	8.5	104
245	Phenolic profile in the quality control of walnut ( <i>Juglans regia</i> L.) leaves. <i>Food Chemistry</i> , <b>2004</b> , 88, 373-389	5.7	104
244	Flavonoids in monospecific eucalyptus honeys from Australia. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 4744-8	5.7	104
243	An HPLC technique for flavonoid analysis in honey. <i>Journal of the Science of Food and Agriculture</i> , <b>1991</b> , 56, 49-56	4.3	101
242	Analysis of Honey Phenolic Acids by HPLC, Its Application to Honey Botanical Characterization. <i>Journal of Liquid Chromatography and Related Technologies</i> , <b>1997</b> , 20, 2281-2288	1.3	98
241	Natural Occurrence of Abscisic Acid in Heather Honey and Floral Nectar. <i>Journal of Agricultural and Food Chemistry</i> , <b>1996</b> , 44, 2053-2056	5.7	98
240	Phytochemical fingerprinting of vegetable <i>Brassica oleracea</i> and <i>Brassica napus</i> by simultaneous identification of glucosinolates and phenolics. <i>Phytochemical Analysis</i> , <b>2011</b> , 22, 144-52	3.4	96
239	Analysis and quantification of flavonoidic compounds from Portuguese olive ( <i>Olea europaea</i> L.) leaf cultivars. <i>Natural Product Research</i> , <b>2005</b> , 19, 189-95	2.3	92
238	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> , <b>1998</b> , 46, 2007-2012	5.7	91
237	Phenolic profile of quince fruit ( <i>Cydonia oblonga</i> Miller) (pulp and peel). <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 4615-8	5.7	84
236	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> , <b>2008</b> , 1182, 56-64	4.5	83
235	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> , <b>2004</b> , 52, 324-31	5.7	83
234	In vitro studies to assess the antidiabetic, anti-cholinesterase and antioxidant potential of <i>Spergularia rubra</i> . <i>Food Chemistry</i> , <b>2011</b> , 129, 454-462	8.5	79
233	Induction of phenolic compounds in <i>Hypericum perforatum</i> L. cells by <i>Colletotrichum gloeosporioides</i> elicitation. <i>Phytochemistry</i> , <b>2006</b> , 67, 149-55	4	79
232	<i>Bauhinia forficata</i> Link authenticity using flavonoids profile: relation with their biological properties. <i>Food Chemistry</i> , <b>2012</b> , 134, 894-904	8.5	78
231	New phenolic compounds and antioxidant potential of <i>Catharanthus roseus</i> . <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 9967-74	5.7	77

230	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> , <b>2005</b> , 53, 2901-7	5.7	77
229	Floral nectar phenolics as biochemical markers for the botanical origin of heather honey. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1996</b> , 202, 40-44		75
228	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> , <b>1994</b> , 65, 371-372	4.3	74
227	STEROL PROFILES IN 18 MACROALGAE OF THE PORTUGUESE COAST(1). <i>Journal of Phycology</i> , <b>2011</b> , 47, 1210-8	3	72
226	Chemical composition and antioxidant activity of tronchuda cabbage internal leaves. <i>European Food Research and Technology</i> , <b>2006</b> , 222, 88-98	3.4	70
225	Controlled atmosphere preserves quality and phytonutrients in wild rocket ( <i>Diplotaxis tenuifolia</i> ). <i>Postharvest Biology and Technology</i> , <b>2006</b> , 40, 26-33	6.2	70
224	Pharmacological effects of <i>Catharanthus roseus</i> root alkaloids in acetylcholinesterase inhibition and cholinergic neurotransmission. <i>Phytomedicine</i> , <b>2010</b> , 17, 646-52	6.5	69
223	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> , <b>2012</b> , 26, 1249-57	2.2	68
222	Nectar Flavonol rhamnosides are floral markers of acacia ( <i>Robinia pseudacacia</i> ) honey. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 8815-24	5.7	68
221	Acylated anthocyanins in broccoli sprouts. <i>Food Chemistry</i> , <b>2010</b> , 123, 358-363	8.5	67
220	Quince ( <i>Cydonia oblonga</i> miller) fruit characterization using principal component analysis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 111-22	5.7	66
219	Flavonoids and phenolic acids of sage: influence of some agricultural factors. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 6081-4	5.7	66
218	A simple extractive technique for honey flavonoid HPLC analysis. <i>Apidologie</i> , <b>1994</b> , 25, 21-30	2.3	66
217	Unusual flavonoids produced by callus of <i>Hypericum perforatum</i> . <i>Phytochemistry</i> , <b>1998</b> , 48, 1165-1168	4	65
216	Phenolic profiles of cherry tomatoes as influenced by hydric stress and rootstock technique. <i>Food Chemistry</i> , <b>2012</b> , 134, 775-82	8.5	64
215	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> , <b>2008</b> , 56, 844-53	5.7	64
214	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> , <b>2006</b> , 98, 416-425	8.5	63
213	Flavonoid p-coumaroylglucosides and 8-hydroxyflavone allosylglucosides in some labiatae. <i>Phytochemistry</i> , <b>1992</b> , 31, 3097-3102	4	63

212	Fermented orange juice: source of higher carotenoid and flavanone contents. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 8773-82	5-7	62
211	Nature as a source of metabolites with cholinesterase-inhibitory activity: an approach to Alzheimer's disease treatment. <i>Journal of Pharmacy and Pharmacology</i> , <b>2013</b> , 65, 1681-700	4-8	61
210	Separation of honey flavonoids by micellar electrokinetic capillary chromatography. <i>Journal of Chromatography A</i> , <b>1994</b> , 669, 268-274	4-5	60
209	New C-deoxyhexosyl flavones and antioxidant properties of <i>Passiflora edulis</i> leaf extract. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 10187-93	5-7	59
208	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> , <b>2009</b> , 1216, 7241-8	4-5	57
207	Acylated flavonol glycosides from spinach leaves ( <i>Spinacia oleracea</i> ). <i>Phytochemistry</i> , <b>1997</b> , 45, 1701-1705		57
206	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> , <b>2013</b> , 8, e59131	3-7	57
205	Flavonoids from Portuguese heather honey. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1994</b> , 199, 32-37		56
204	Composition of quince ( <i>Cydonia oblonga</i> Miller) seeds: phenolics, organic acids and free amino acids. <i>Natural Product Research</i> , <b>2005</b> , 19, 275-81	2-3	55
203	Anthocyanins and flavonoids from shredded red onion and changes during storage in perforated films. <i>Food Research International</i> , <b>1996</b> , 29, 389-395	7	54
202	Flavonoids in honey of different geographical origin. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1993</b> , 196, 38-44		54
201	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> , <b>2008</b> , 56, 2231-9	5-7	53
200	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> , <b>2007</b> , 55, 1356-63	5-7	53
199	Influence of industrial processing on orange juice flavanone solubility and transformation to chalcones under gastrointestinal conditions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 3024-8	5-7	53
198	A comparative study of different amberlite XAD resins in flavonoid analysis. <i>Phytochemical Analysis</i> , <b>1992</b> , 3, 178-181	3-4	53
197	Tomato ( <i>Lycopersicon esculentum</i> ) seeds: new flavonols and cytotoxic effect. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 2854-61	5-7	52
196	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> , <b>2005</b> , 53, 9128-32	5-7	52
195	Analysis of vervain flavonoids by HPLC/Diode array detector method. Its application to quality control. <i>Journal of Agricultural and Food Chemistry</i> , <b>1999</b> , 47, 4579-82	5-7	52

194	Weather variability influences color and phenolic content of pigmented baby leaf lettuces throughout the season. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 1673-81	5.7	51
193	Tronchuda cabbage ( <i>Brassica oleracea</i> L. var. <i>costata</i> DC) seeds: Phytochemical characterization and antioxidant potential. <i>Food Chemistry</i> , <b>2007</b> , 101, 549-558	8.5	51
192	Neuroprotective effect of <i>H. perforatum</i> extracts on beta-amyloid-induced neurotoxicity. <i>Neurotoxicity Research</i> , <b>2004</b> , 6, 119-30	4.3	51
191	Flavonoids of <i>Alcarria</i> honey A study of their botanical origin. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1992</b> , 194, 139-143		51
190	Alcoholic fermentation induces melatonin synthesis in orange juice. <i>Journal of Pineal Research</i> , <b>2014</b> , 56, 31-8	10.4	50
189	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> , <b>2012</b> , 60, 6571-80	5.7	50
188	Hazel ( <i>Corylus avellana</i> L.) leaves as source of antimicrobial and antioxidative compounds. <i>Food Chemistry</i> , <b>2007</b> , 105, 1018-1025	8.5	50
187	Phenolic compounds analysis in the determination of fruit jam genuineness. <i>Journal of Agricultural and Food Chemistry</i> , <b>1992</b> , 40, 1800-1804	5.7	50
186	Phytochemical profile of a blend of black chokeberry and lemon juice with cholinesterase inhibitory effect and antioxidant potential. <i>Food Chemistry</i> , <b>2012</b> , 134, 2090-6	8.5	49
185	Optimization of the recovery of high-value compounds from pitaya fruit by-products using microwave-assisted extraction. <i>Food Chemistry</i> , <b>2017</b> , 230, 463-474	8.5	48
184	<i>Lycopersicon esculentum</i> seeds: an industrial byproduct as an antimicrobial agent. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 9529-36	5.7	48
183	Chemical assessment and in vitro antioxidant capacity of <i>Ficus carica</i> latex. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 3393-8	5.7	47
182	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> , <b>2018</b> , 29, 113-120	5	47
181	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> , <b>2011</b> , 1218, 7601-7	4.5	46
180	Metabolic and bioactivity insights into <i>Brassica oleracea</i> var. <i>acephala</i> . <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 8884-92	5.7	45
179	Metabolic profiling and biological capacity of <i>Pieris brassicae</i> fed with kale ( <i>Brassica oleracea</i> L. var. <i>acephala</i> ). <i>Food and Chemical Toxicology</i> , <b>2009</b> , 47, 1209-20	4.7	45
178	Inflorescences of Brassicacea species as source of bioactive compounds: A comparative study. <i>Food Chemistry</i> , <b>2008</b> , 110, 953-61	8.5	44
177	Inhibition of $\alpha$ -glucosidase and $\alpha$ -amylase by Spanish extra virgin olive oils: The involvement of bioactive compounds other than oleuropein and hydroxytyrosol. <i>Food Chemistry</i> , <b>2017</b> , 235, 298-307	8.5	43

176	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> , <b>2015</b> , 178, 212-20	8.5	43
175	The effect of storage temperatures on vitamin C and phenolics content of artichoke ( <i>Cynara scolymus</i> L.) heads. <i>Innovative Food Science and Emerging Technologies</i> , <b>2001</b> , 2, 199-202	6.8	43
174	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> , <b>2011</b> , 25, 700-12	2.2	42
173	Assessment of oxidative stress markers and prostaglandins after chronic training of triathletes. <i>Prostaglandins and Other Lipid Mediators</i> , <b>2012</b> , 99, 79-86	3.7	41
172	Identification of botanical biomarkers in Argentinean <i>Diplotaxis</i> honeys: flavonoids and glucosinolates. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 12678-85	5.7	40
171	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> , <b>2010</b> , 51, 65-9	3.5	40
170	Evaluation of phenolic compounds in Brazilian propolis from different geographic regions. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , <b>2000</b> , 55, 76-81	1.7	40
169	Xanthone biosynthesis and accumulation in calli and suspended cells of <i>Hypericum androsaemum</i> . <i>Plant Science</i> , <b>2000</b> , 150, 93-101	5.3	40
168	Flavonoids as biochemical markers of the plant origin of bee pollen. <i>Journal of the Science of Food and Agriculture</i> , <b>1989</b> , 47, 337-340	4.3	40
167	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> , <b>2014</b> , 140, 106-15	5.1	39
166	Potential bioactive phenolics of Macedonian <i>Sideritis</i> species used for medicinal Mountain Tea. <i>Food Chemistry</i> , <b>2011</b> , 125, 13-20	8.5	39
165	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> , <b>2017</b> , 229, 1-8	8.5	38
164	Free water-soluble phenolics profiling in barley ( <i>Hordeum vulgare</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 2405-9	5.7	38
163	Ellagic acid and derivatives from <i>Cochlospermum angolensis</i> Welw. Extracts: HPLC-DAD-ESI/MS(n) profiling, quantification and in vitro anti-depressant, anti-cholinesterase and anti-oxidant activities. <i>Phytochemical Analysis</i> , <b>2013</b> , 24, 534-40	3.4	37
162	Sustained deficit irrigation affects the colour and phytochemical characteristics of pomegranate juice. <i>Journal of the Science of Food and Agriculture</i> , <b>2013</b> , 93, 1922-7	4.3	37
161	Phenolic composition profiling of different edible parts and by-products of date palm ( <i>Phoenix dactylifera</i> L.) by using HPLC-DAD-ESI/MS. <i>Food Research International</i> , <b>2017</b> , 100, 494-500	7	37
160	Use of quinoline alkaloids as markers of the floral origin of chestnut honey. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 5680-6	5.7	37
159	Highly Methylated 6-Hydroxyflavones and Other Flavonoids from <i>Thymus piperella</i> . <i>Planta Medica</i> , <b>1985</b> , 51, 452-4	3.1	36



158	Tronchuda cabbage ( <i>Brassica oleracea</i> L. var. <i>costata</i> DC): scavenger of reactive nitrogen species. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 4205-11	5.7	35
157	Phenolic profile of hazelnut ( <i>Corylus avellana</i> L.) leaves cultivars grown in Portugal. <i>Natural Product Research</i> , <b>2005</b> , 19, 157-63	2.3	35
156	Nonenzymatic $\Delta$ -linolenic Acid Derivatives from the Sea: Macroalgae as Novel Sources of Phytoprostanes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 6466-74	5.7	34
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154	Xanthone production in calli and suspended cells of <i>Hypericum perforatum</i> . <i>Journal of Plant Physiology</i> , <b>2001</b> , 158, 821-827	3.6	34
153	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> , <b>1984</b> , 23, 2653-2657	4	34
152	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> , <b>2015</b> , 173, 1187-94	8.5	33
151	Dihydrochalcones from apple juices and jams. <i>Food Chemistry</i> , <b>1993</b> , 46, 33-36	8.5	33
150	Targeted metabolite analysis of <i>Catharanthus roseus</i> and its biological potential. <i>Food and Chemical Toxicology</i> , <b>2009</b> , 47, 1349-54	4.7	32
149	In vitro cultures of <i>Brassica oleracea</i> L. var. <i>costata</i> DC: potential plant bioreactor for antioxidant phenolic compounds. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 1247-52	5.7	32
148	Analysis of phenolic compounds in Spanish Albariño and Portuguese Alvarinho and Loureiro wines by capillary zone electrophoresis and high-performance liquid chromatography. <i>Electrophoresis</i> , <b>2001</b> , 22, 1568-72	3.6	32
147	High-performance liquid chromatography of honey flavonoids. <i>Journal of Chromatography A</i> , <b>1993</b> , 634, 41-46	4.5	32
146	A new ultra-rapid UHPLC/MS/MS method for assessing glucoraphanin and sulforaphane bioavailability in human urine. <i>Food Chemistry</i> , <b>2014</b> , 143, 132-8	8.5	30
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143	<i>Passiflora tarminiana</i> fruits reduce UVB-induced photoaging in human skin fibroblasts. <i>Journal of Photochemistry and Photobiology B: Biology</i> , <b>2017</b> , 168, 78-88	6.7	29
142	Phlorotannin extracts from Fucales: Marine polyphenols as bioregulators engaged in inflammation-related mediators and enzymes. <i>Algal Research</i> , <b>2017</b> , 28, 1-8	5	29
141	The phytoprostane content in green table olives is influenced by Spanish-style processing and regulated deficit irrigation. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 64, 997-1003	5.4	29

140	Influence of preharvest application of fungicides on the postharvest quality of tomato ( <i>Solanum lycopersicum</i> L.). <i>Postharvest Biology and Technology</i> , <b>2012</b> , 72, 1-10	6.2	29
139	Exploiting <i>Catharanthus roseus</i> roots: Source of antioxidants. <i>Food Chemistry</i> , <b>2010</b> , 121, 56-61	8.5	29
138	Phytochemical investigations and biological potential screening with cellular and non-cellular models of globe amaranth ( <i>Gomphrena globosa</i> L.) inflorescences. <i>Food Chemistry</i> , <b>2012</b> , 135, 756-63	8.5	28
137	First report of non-coloured flavonoids in <i>Echium plantagineum</i> bee pollen: differentiation of isomers by liquid chromatography/ion trap mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , <b>2010</b> , 24, 801-6	2.2	28
136	<i>Rumex induratus</i> leaves: interesting dietary source of potential bioactive compounds. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 5782-9	5.7	28
135	Effects of water deficit during maturation on amino acids and jujube fruit eating quality. <i>Macedonian Journal of Chemistry and Chemical Engineering</i> , <b>2014</b> , 33, 105	1.1	28
134	Radish sprouts: Characterization and elicitation of novel varieties rich in anthocyanins. <i>Food Research International</i> , <b>2015</b> , 69, 305-312	7	27
133	Methoxylated aurones from <i>Cyperus capitatus</i> . <i>Phytochemistry</i> , <b>1997</b> , 45, 839-840	4	27
132	Screening of antioxidant compounds during sprouting of <i>Brassica oleracea</i> L. var. <i>costata</i> DC. <i>Combinatorial Chemistry and High Throughput Screening</i> , <b>2007</b> , 10, 377-86	1.3	27
131	Acylated flavonol sophorotriosides from pea shoots. <i>Phytochemistry</i> , <b>1995</b> , 39, 1443-6	4	27
130	Influence of variety, maturity and processing on phenolic compounds of apricot juices and jams. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1994</b> , 199, 433-436		27
129	Tlc, uv and acidic treatment in the differentiation of 5,6- and 5,8-dihydroxyflavones, 3-methoxyflavones and flavonols. <i>Tetrahedron</i> , <b>1985</b> , 41, 5733-5740	2.4	27
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127	Phytosteranes. <i>Lipid Technology</i> , <b>2015</b> , 27, 127-130		26
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123	Non-targeted metabolomic approach reveals urinary metabolites linked to steroid biosynthesis pathway after ingestion of citrus juice. <i>Food Chemistry</i> , <b>2013</b> , 136, 938-46	8.5	25

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120	Physical activity increases the bioavailability of flavanones after dietary aronia-citrus juice intake in triathletes. <i>Food Chemistry</i> , <b>2012</b> , 135, 2133-7	8.5	24
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