

# Federico Ferreres

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

283  
papers

14,498  
citations

66  
h-index

105  
g-index

284  
ext. papers

15,824  
ext. citations

5.2  
avg, IF

6.27  
L-index

#	Paper	IF	Citations
283	HPLC-DAD-ESI/MS and UHPLC-ESI/QTOF/MS characterization of polyphenols in the leaves of <i>Neocarya macrophylla</i> (Sabine) Prance ex F. White and cytotoxicity to gastric carcinoma cells.. <i>Food Research International</i> , <b>2022</b> , 155, 111082	7	1
282	Valorisation of the industrial waste of <i>Chukrasia tabularis</i> A.Juss.: Characterization of the leaves phenolic constituents and antidiabetic-like effects. <i>Industrial Crops and Products</i> , <b>2022</b> , 185, 115100	5.9	
281	Fatty Acid Hydroxytyrosyl Esters of Olive Oils Are Bioaccessible According to Simulated Gastrointestinal Digestion: Unraveling the Role of Digestive Enzymes on Their Stability. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 14165-14175	5.7	2
280	Activation of caspase-3 in gastric adenocarcinoma AGS cells by <i>Xylopiya aethiopica</i> (Dunal) A. Rich. fruit and characterization of its phenolic fingerprint by HPLC-DAD-ESI(Ion Trap)-MS and UPLC-ESI-QTOF-MS. <i>Food Research International</i> , <b>2021</b> , 141, 110121	7	5
279	<i>Cassia sieberiana</i> DC. leaves modulate LPS-induced inflammatory response in THP-1 cells and inhibit eicosanoid-metabolizing enzymes. <i>Journal of Ethnopharmacology</i> , <b>2021</b> , 269, 113746	5	4
278	Impact of Abiotic Stresses (Nitrogen Reduction and Salinity Conditions) on Phenolic Compounds and Antioxidant Activity of Strawberries. <i>Processes</i> , <b>2021</b> , 9, 1044	2.9	0
277	Valorisation of kitul, an overlooked food plant: Phenolic profiling of fruits and inflorescences and assessment of their effects on diabetes-related targets. <i>Food Chemistry</i> , <b>2021</b> , 342, 128323	8.5	4
276	Effect of Coffee and Cocoa-Based Confectionery Containing Coffee on Markers of DNA Damage and Lipid Peroxidation Products: Results from a Human Intervention Study. <i>Nutrients</i> , <b>2021</b> , 13,	6.7	1
275	Bioactive plant oxylipins-based lipidomics in eighty worldwide commercial dark chocolates: Effect of cocoa and fatty acid composition on their dietary burden. <i>Microchemical Journal</i> , <b>2020</b> , 157, 105083	4.8	6
274	Seed Oil from Mediterranean Aromatic and Medicinal Plants of the Lamiaceae Family as a Source of Bioactive Components with Nutritional. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	5
273	Targeted Lipidomics Profiling Reveals the Generation of Hydroxytyrosol-Fatty Acids in Hydroxytyrosol-Fortified Oily Matrices: New Analytical Methodology and Cytotoxicity Evaluation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 7789-7799	5.7	7
272	In vitro multifunctionality of phlorotannin extracts from edible <i>Fucus</i> species on targets underpinning neurodegeneration. <i>Food Chemistry</i> , <b>2020</b> , 333, 127456	8.5	20
271	<i>Gustavia gracillima</i> Miers. flowers effects on enzymatic targets underlying metabolic disorders and characterization of its polyphenolic content by HPLC-DAD-ESI/MS. <i>Food Research International</i> , <b>2020</b> , 137, 109694	7	2
270	Effects of Deficit Irrigation, Rootstock, and Roasting on the Contents of Fatty Acids, Phytosterols, and Phytofurans in Pistachio Kernels. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 8915-8924	5.7	10
269	Phenolic Profiling and Biological Potential of Corner Leaves and Stem Bark: 5-Lipoxygenase Inhibition and Interference with NO Levels in LPS-Stimulated RAW 264.7 Macrophages. <i>Biomolecules</i> , <b>2019</b> , 9,	5.9	12
268	Diffuse light affects the contents of vitamin C, phenolic compounds and free amino acids in lettuce plants. <i>Food Chemistry</i> , <b>2019</b> , 272, 227-234	8.5	23
267	The Value of Legume Foods as a Dietary Source of Phytosterols and Phytofurans Is Dependent on Species, Variety, and Growing Conditions. <i>European Journal of Lipid Science and Technology</i> , <b>2019</b> , 121, 1800484	3	14

266	Comparative study of different cocoa ( <i>Theobroma cacao</i> L.) clones in terms of their phytoprostanes and phytofurans contents. <i>Food Chemistry</i> , <b>2019</b> , 280, 231-239	8.5	15
265	HPLC-DAD-ESI/MS phenolic profile and in vitro biological potential of <i>Centaurium erythraea</i> Rafn aqueous extract. <i>Food Chemistry</i> , <b>2019</b> , 278, 424-433	8.5	9
264	Potential of <i>Physalis peruviana</i> calyces as a low-cost valuable resource of phytoprostanes and phenolic compounds. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 2194-2204	4.3	18
263	Chemical findings and in vitro biological studies to uphold the use of <i>Ficus exasperata</i> Vahl leaf and stem bark. <i>Food and Chemical Toxicology</i> , <b>2018</b> , 112, 134-144	4.7	8
262	Sorting out the phytoprostane and phytofuran profile in vegetable oils. <i>Food Research International</i> , <b>2018</b> , 107, 619-628	7	20
261	In vitro multimodal-effect of <i>Trichilia catigua</i> A. Juss. (Meliaceae) bark aqueous extract in CNS targets. <i>Journal of Ethnopharmacology</i> , <b>2018</b> , 211, 247-255	5	18
260	Edible seaweeds' phlorotannins in allergy: A natural multi-target approach. <i>Food Chemistry</i> , <b>2018</b> , 265, 233-241	8.5	18
259	Aronia-citrus juice (polyphenol-rich juice) intake and elite triathlon training: a lipidomic approach using representative oxylipins in urine. <i>Food and Function</i> , <b>2018</b> , 9, 463-475	6.1	18
258	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
257	Structural/Functional Matches and Divergences of Phytoprostanes and Phytofurans with Bioactive Human Oxylipins. <i>Antioxidants</i> , <b>2018</b> , 7,	7.1	20
256	Leaves and stem bark from <i>Allophylus africanus</i> P. Beauv.: An approach to anti-inflammatory properties and characterization of their flavonoid profile. <i>Food and Chemical Toxicology</i> , <b>2018</b> , 118, 430-438	4.7	21
255	The chemical composition on fingerprint of <i>Glandora diffusa</i> and its biological properties. <i>Arabian Journal of Chemistry</i> , <b>2017</b> , 10, 583-595	5.9	9
254	Snapshot situation of oxidative degradation of the nervous system, kidney, and adrenal glands biomarkers-neuroprostane and dihom-isoprostanes-urinary biomarkers from infancy to elderly adults. <i>Redox Biology</i> , <b>2017</b> , 11, 586-591	11.3	13
253	<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
252	Potential applications of lipid peroxidation products - F-neuroprostanes, F-neuroprostanes, F-dihomo-isoprostanes and F-isoprostanes - in the evaluation of the allograft function in renal transplantation. <i>Free Radical Biology and Medicine</i> , <b>2017</b> , 104, 178-184	7.8	10
251	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
250	Accumulation of primary and secondary metabolites in edible jackfruit seed tissues and scavenging of reactive nitrogen species. <i>Food Chemistry</i> , <b>2017</b> , 233, 85-95	8.5	7
249	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

248	Anti-inflammatory properties of the stem bark from the herbal drug <i>Vitex peduncularis</i> Wall. ex Schauer and characterization of its polyphenolic profile. <i>Food and Chemical Toxicology</i> , <b>2017</b> , 106, 8-16	4.7	12
247	Medicinal species as MTDLs: <i>Turnera diffusa</i> Willd. Ex Schult inhibits CNS enzymes and delays glutamate excitotoxicity in SH-SY5Y cells via oxidative damage. <i>Food and Chemical Toxicology</i> , <b>2017</b> , 106, 466-476	4.7	20
246	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
245	Melatonin and hydroxytyrosol protect against oxidative stress related to the central nervous system after the ingestion of three types of wine by healthy volunteers. <i>Food and Function</i> , <b>2017</b> , 8, 64-74 <sup>1</sup>	6.1	14
244	Differential phenolic production in leaves of <i>Vitis vinifera</i> cv. Alvarinho affected with esca disease. <i>Plant Physiology and Biochemistry</i> , <b>2017</b> , 112, 45-52	5.4	18
243	Effect of the dietary intake of melatonin- and hydroxytyrosol-rich wines by healthy female volunteers on the systemic lipidomic-related oxylipins. <i>Food and Function</i> , <b>2017</b> , 8, 3745-3757	6.1	11
242	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
241	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
240	Comprehensive characterization and antioxidant activities of the main biflavonoids of <i>Garcinia madruno</i> : A novel tropical species for developing functional products. <i>Journal of Functional Foods</i> , <b>2016</b> , 27, 503-516	5.1	16
239	Effect of the season on the free phytoprostane content in Cornicabra extra virgin olive oil from deficit-irrigated olive trees. <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 1585-92	4.3	17
238	Assessment of oxidative stress biomarkers - neuroprostanes and dihomom-isoprostanes - in the urine of elite triathletes after two weeks of moderate-altitude training. <i>Free Radical Research</i> , <b>2016</b> , 50, 485-94		12
237	Phenolic Profile and Biological Activities of the Pepino ( <i>Solanum muricatum</i> ) Fruit and Its Wild Relative <i>S. caripense</i> . <i>International Journal of Molecular Sciences</i> , <b>2016</b> , 17, 394	6.3	15
236	Relationship between the Ingestion of a Polyphenol-Rich Drink, Hepcidin Hormone, and Long-Term Training. <i>Molecules</i> , <b>2016</b> , 21,	4.8	10
235	Melatonin and hydroxytyrosol-rich wines influence the generation of DNA oxidation catabolites linked to mutagenesis after the ingestion of three types of wine by healthy volunteers. <i>Food and Function</i> , <b>2016</b> , 7, 4781-4796	6.1	13
234	DNA catabolites in triathletes: effects of supplementation with an aronia-citrus juice (polyphenols-rich juice). <i>Food and Function</i> , <b>2016</b> , 7, 2084-93	6.1	11
233	Lipidomic approach in young adult triathletes: effect of supplementation with a polyphenols-rich juice on neuroprostane and F-dihomom-isoprostane markers. <i>Food and Function</i> , <b>2016</b> , 7, 4343-4355	6.1	10
232	Antiepileptic drugs affect lipid oxidative markers- neuroprostanes and F2-dihomom-isoprostanes- in patients with epilepsy: differences among first-, second-, and third-generation drugs by UHPLC-QqQ-MS/MS. <i>RSC Advances</i> , <b>2016</b> , 6, 82969-82976	3.7	4
231	Effect of thermal processing on the profile of bioactive compounds and antioxidant capacity of fermented orange juice. <i>International Journal of Food Sciences and Nutrition</i> , <b>2016</b> , 67, 779-88	3.7	24

230	Nonenzymatic 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
229	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
228	Determination of interglycosidic linkages in O-glycosyl flavones by high-performance liquid chromatography/photodiode-array detection coupled to electrospray ionization ion trap mass spectrometry. Its application to Tetragonula carbonaria honey from Australia. <i>Rapid Communications in Mass Spectrometry</i> , <b>2015</b> , 29, 948-54	2.2	14
227	Effect of elite physical exercise by triathletes on seven catabolites of DNA oxidation. <i>Free Radical Research</i> , <b>2015</b> , 49, 973-83	4	21
226	Effect of fermentation and subsequent pasteurization processes on amino acids composition of orange juice. <i>Plant Foods for Human Nutrition</i> , <b>2015</b> , 70, 153-9	3.9	17
225	Water deficit during pit hardening enhances phytoprostanes content, a plant biomarker of oxidative stress, in extra virgin olive oil. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 3784-92	5.7	21
224	Effect of Water Stress and Storage Time on Anthocyanins and Other Phenolics of Different Genotypes of Fresh Sweet Basil. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 9223-31	5.7	15
223	Comparing the phenolic profile of <i>Pilocarpus pennatifolius</i> Lem. by HPLC-DAD-ESI/MS <sup>n</sup> with respect to authentication and enzyme inhibition potential. <i>Industrial Crops and Products</i> , <b>2015</b> , 77, 391-401	5.9	20
222	Dependency of Phytoprostane Fingerprints of Must and Wine on Viticulture and Enological Processes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 9022-8	5.7	22
221	Pennyroyal and gastrointestinal cells: multi-target protection of phenolic compounds against t-BHP-induced toxicity. <i>RSC Advances</i> , <b>2015</b> , 5, 41576-41584	3.7	10
220	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
219	Beverages of lemon juice and exotic noni and papaya with potential for anticholinergic effects. <i>Food Chemistry</i> , <b>2015</b> , 170, 16-21	8.5	16
218	Phytoprostanes. <i>Lipid Technology</i> , <b>2015</b> , 27, 127-130		26
217	Alternative and efficient extraction methods for marine-derived compounds. <i>Marine Drugs</i> , <b>2015</b> , 13, 3182-230	6	123
216	Radish sprouts: Characterization and elicitation of novel varieties rich in anthocyanins. <i>Food Research International</i> , <b>2015</b> , 69, 305-312	7	27
215	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
214	Dihomo-isoprostanes-nonenzymatic metabolites of AdA are higher in epileptic patients compared to healthy individuals by a new ultrahigh pressure liquid chromatography-triple quadrupole-tandem mass spectrometry method. <i>Free Radical Biology and Medicine</i> , <b>2015</b> , 79, 154-63	7.8	30
213	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

212	Organ-Specific Quantitative Genetics and Candidate Genes of Phenylpropanoid Metabolism in Brassica oleracea. <i>Frontiers in Plant Science</i> , <b>2015</b> , 6, 1240	6.2	9
211	HPLC-DAD-ESI/MS(n) analysis of phenolic compounds for quality control of Grindelia robusta Nutt. and bioactivities. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2014</b> , 94, 163-72	3.5	18
210	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
209	Assessing Jasminum grandiflorum L. authenticity by HPLC-DAD-ESI/MS(n) and effects on physiological enzymes and oxidative species. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2014</b> , 88, 157-61	3.5	10
208	Piper betle leaves: profiling phenolic compounds by HPLC/DAD-ESI/MS(n) and anti-cholinesterase activity. <i>Phytochemical Analysis</i> , <b>2014</b> , 25, 453-60	3.4	19
207	Box-Behnken factorial design to obtain a phenolic-rich extract from the aerial parts of Chelidonium majus L. <i>Talanta</i> , <b>2014</b> , 130, 128-36	6.2	26
206	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
205	Bioactive marine drugs and marine biomaterials for brain diseases. <i>Marine Drugs</i> , <b>2014</b> , 12, 2539-89	6	23
204	Alcoholic fermentation induces melatonin synthesis in orange juice. <i>Journal of Pineal Research</i> , <b>2014</b> , 56, 31-8	10.4	50
203	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
202	Phenolic compounds from Jacaranda caroba (Vell.) A. DC.: approaches to neurodegenerative disorders. <i>Food and Chemical Toxicology</i> , <b>2013</b> , 57, 91-8	4.7	12
201	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
200	In vitro studies of $\alpha$ -glucosidase inhibitors and antiradical constituents of Glandora diffusa (Lag.) D.C. Thomas infusion. <i>Food Chemistry</i> , <b>2013</b> , 136, 1390-8	8.5	17
199	The effects of the intake of plant foods on the human metabolome. <i>TrAC - Trends in Analytical Chemistry</i> , <b>2013</b> , 52, 88-99	14.6	15
198	Ellagic acid and derivatives from Cochlospermum angolensis 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
197	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
196	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
195	Influence of taro (Colocasia esculenta L. Shott) growth conditions on the phenolic composition and biological properties. <i>Food Chemistry</i> , <b>2013</b> , 141, 3480-5	8.5	21

194	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
193	Flavonoids in Stingless-Bee and Honey-Bee Honeys <b>2013</b> , 461-474		3
192	Phenolic Compounds in <i>Catharanthus roseus</i> <b>2013</b> , 2093-2106		
191	Effect of water deficit and domestic storage on the procyanidin profile, size, and aggregation process in pear-jujube ( <i>Z. jujuba</i> ) fruits. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 6187-97	5.7	24
190	A new iced tea base herbal beverage with <i>Spergularia rubra</i> extract: metabolic profile stability and in vitro enzyme inhibition. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 8650-6	5.7	4
189	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
188	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
187	Response of <i>Vitis vinifera</i> cell cultures to <i>Phaeoemoniella chlamydospora</i> : changes in phenolic production, oxidative state and expression of defence-related genes. <i>European Journal of Plant Pathology</i> , <b>2012</b> , 132, 133-146	2.1	14
186	<i>Brassica oleracea</i> L. Var. <i>costata</i> DC and <i>Pieris brassicae</i> L. aqueous extracts reduce methyl methanesulfonate-induced DNA damage in V79 hamster lung fibroblasts. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 5380-7	5.7	4
185	Further knowledge on the phenolic profile of <i>Colocasia esculenta</i> (L.) Shott. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 7005-15	5.7	25
184	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
183	Fast determination of bioactive compounds from <i>Lycopersicon esculentum</i> Mill. leaves. <i>Food Chemistry</i> , <b>2012</b> , 135, 748-55	8.5	23
182	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
181	Analytical Methods of Flavonols and Flavones <b>2012</b> , 207-246		2
180	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
179	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
178	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
177	Kale extract increases glutathione levels in V79 cells, but does not protect them against acute toxicity induced by hydrogen peroxide. <i>Molecules</i> , <b>2012</b> , 17, 5269-88	4.8	9

176	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
175	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
174	<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
173	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
172	Flavonoids <b>2012</b> , 289-316		1
171	Dietary Burden of Phenolics per Serving of Mountain Tea ( <i>Sideritis</i> ) from Macedonia and Correlation to Antioxidant Activity. <i>Natural Product Communications</i> , <b>2011</b> , 6, 1934578X1100600	0.9	6
170	Brassica Seeds: Metabolomics and Biological Potential <b>2011</b> , 83-91		
169	STEROL PROFILES IN 18 MACROALGAE OF THE PORTUGUESE COAST(1). <i>Journal of Phycology</i> , <b>2011</b> , 47, 1210-8	3	72
168	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
167	Phytochemical fingerprinting of vegetable Brassica oleracea and Brassica napus by simultaneous identification of glucosinolates and phenolics. <i>Phytochemical Analysis</i> , <b>2011</b> , 22, 144-52	3.4	96
166	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
165	High-performance liquid chromatography-diode array detection-electrospray ionization multi-stage mass spectrometric screening of an insect/plant system: the case of <i>Spodoptera littoralis</i> / <i>Lycopersicon esculentum</i> phenolics and alkaloids. <i>Rapid Communications in Mass Spectrometry</i> , <b>2011</b> , 25, 1070-80	2.2	21
164	Structural characterization of phenolics and betacyanins in <i>Gomphrena globosa</i> by high-performance liquid chromatography-diode array detection/electrospray ionization multi-stage mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , <b>2011</b> , 25, 3441-6	2.2	12
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149	Acylated anthocyanins in broccoli sprouts. <i>Food Chemistry</i> , <b>2010</b> , 123, 358-363	8.5	67
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36	Distribution of flavonoid aglycones and glycosides in <i>Sideritis</i> species from the canary islands and madeira. <i>Phytochemistry</i> , <b>1993</b> , 34, 227-232	4	21
35	Distribution of 8-Hydroxyflavone glycosides and flavonoid aglycones in some Spanish <i>Sideritis</i> species. <i>Biochemical Systematics and Ecology</i> , <b>1993</b> , 21, 487-497	1.4	10
34	Determination of citrus jams genuineness by flavonoid analysis. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1993</b> , 197, 255-259		13
33	Flavonoids in honey of different geographical origin. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1993</b> , 196, 38-44		54

32	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
31	A comparative study of different amberlite XAD resins in flavonoid analysis. <i>Phytochemical Analysis</i> , <b>1992</b> , 3, 178-181	3-4	53
30	Flavonoid p-coumaroylglucosides and 8-hydroxyflavone allosylglucosides in some labiatae. <i>Phytochemistry</i> , <b>1992</b> , 31, 3097-3102	4	63
29	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
28	Correlations between flavonoid composition and infrageneric taxonomy of some european Galeopsis species. <i>Phytochemistry</i> , <b>1991</b> , 30, 3311-3314	4	11
27	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
26	Infraspecific systematics of the genus <i>Sideritis</i> L. section <i>Sideritis</i> (Lamiaceae). <i>Botanical Journal of the Linnean Society</i> , <b>1990</b> , 103, 325-349	2.2	10
25	A chemotaxonomical study of some portuguese <i>Sideritis</i> species. <i>Biochemical Systematics and Ecology</i> , <b>1990</b> , 18, 245-249	1.4	2
24	Flavonol glycosides from waste broad bean aerial parts. <i>Biological Wastes</i> , <b>1990</b> , 34, 167-170		2
23	Trans-coniferyl alcohol 4-o-sulphate and flavonoid sulphates from some <i>Tamarix</i> species. <i>Phytochemistry</i> , <b>1990</b> , 29, 3050-3051	4	12
22	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
21	8-methoxykaempferol 3-sophoroside, a yellow pigment from almond pollen. <i>Phytochemistry</i> , <b>1989</b> , 28, 1901-1903	4	22
20	Verification of <i>Sideritis incana</i> X <i>S. angustifolia</i> hybrids by flavonoid analysis. <i>Phytochemistry</i> , <b>1989</b> , 28, 2141-2143	4	10
19	Biochemical Identification of <i>Sideritis serrata</i> X <i>S. bourgaeana</i> Hybrids by HPLC Analyses of Flavonoids. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , <b>1989</b> , 44, 568-572	1.7	7
18	Some flavonoids and the diterpene borjatriol from some spanish <i>Sideritis</i> species. <i>Biochemical Systematics and Ecology</i> , <b>1988</b> , 16, 33-42	1.4	16
17	Flavonoids from <i>phlomis lychnitys</i> . <i>Phytochemistry</i> , <b>1986</b> , 25, 1253-1254	4	26
16	Electron impact mass spectrometric differentiation of 5,6-dihydroxy-7,8-dimethoxy- and 5,8-dihydroxy-6,7-dimethoxyflavones. <i>Phytochemistry</i> , <b>1986</b> , 25, 923-925	4	12
15	Flavonoid Compounds from <i>Ballota hirsuta</i> . <i>Journal of Natural Products</i> , <b>1986</b> , 49, 554-555	4.9	26



14	5,6,4?-trihydroxy-7,8-dimethoxyflavone from <i>Thymus membranaceus</i> . <i>Phytochemistry</i> , <b>1985</b> , 24, 1869-1871		23
13	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
12	Reversed-phase high-performance liquid chromatography of 5-hydroxyflavones bearing tri- or tetrasubstituted A rings. <i>Journal of Chromatography A</i> , <b>1985</b> , 347, 443-446	4.5	18
11	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
10	Flavonoid Diglycosides from <i>Myoporum tenuifolium</i> . <i>Journal of Natural Products</i> , <b>1985</b> , 48, 506-507	4.9	10
9	Flavonoid Aglycones and Glycosides from <i>Teucrium gnaphalodes</i> . <i>Journal of Natural Products</i> , <b>1985</b> , 48, 859-860	4.9	19
8	Isoscutellarein-7-O-[allosyl (1----2) glucoside] from <i>Sideritis leucantha</i> . <i>Journal of Natural Products</i> , <b>1985</b> , 48, 28-32	4.9	21
7	Thin-layer chromatographic behaviour and chemical structure of 6- and 8-methoxy-5-hydroxyflavones. <i>Journal of Chromatography A</i> , <b>1984</b> , 315, 101-109	4.5	13
6	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
5	Two flavone glycosides from <i>Sideritis leucantha</i> . <i>Phytochemistry</i> , <b>1984</b> , 23, 2112-2113	4	21
4	6-C-glycosylnaringenin from flowers of <i>Acacia retinoide</i> . <i>Phytochemistry</i> , <b>1982</b> , 21, 1461-1462	4	6
3	Two flavone glucosides from <i>Sideritis leucantha</i> . <i>Phytochemistry</i> , <b>1980</b> , 19, 2039-2040	4	10
2	5,3?,4?-trihydroxy-6,7,8-trimethoxyflavone from <i>Sideritis leucantha</i> . <i>Phytochemistry</i> , <b>1979</b> , 18, 185-186	4	21
1	Nouvelles C-glycosylflavones extraites de <i>Spergularia rubra</i> . <i>Phytochemistry</i> , <b>1979</b> , 18, 1043-1047	4	25