Tamara Yuliett Forbes-Hernandez

List of Publications by Year
in descending order

247 papers	9,931 citations	29994 54 h-index	56606 83 g-index
249 all docs	249 docs citations	249 times ranked	10359 citing authors

#	Article	IF	Citations
1	Phenolic Compounds in Honey and Their Associated Health Benefits: A Review. Molecules, 2018, 23, 2322.	1.7	380
2	The Composition and Biological Activity of Honey: A Focus on Manuka Honey. Foods, 2014, 3, 420-432.	1.9	267
3	Strawberry as a health promoter: an evidence based review. Food and Function, 2015, 6, 1386-1398.	2.1	255
4	Bioactive Compounds and Quality of Extra Virgin Olive Oil. Foods, 2020, 9, 1014.	1.9	222
5	Comprehensive identification of walnut polyphenols by liquid chromatography coupled to linear ion trapâ€“Orbitrap mass spectrometry. Food Chemistry, 2014, 152, 340-348.	4.2	206
6	Promising Health Benefits of the Strawberry: A Focus on Clinical Studies. Journal of Agricultural and Food Chemistry, 2016, 64, 4435-4449.	2.4	189
7	Terpenes and terpenoids as main bioactive compounds of essential oils, their roles in human health and potential application as natural food preservatives. Food Chemistry: X, 2022, 13, 100217.	1.8	182
8	The effects of bioactive compounds from plant foods on mitochondrial function: A focus on apoptotic mechanisms. Food and Chemical Toxicology, 2014, 68, 154-182.	1.8	171
9	Anti-inflammatory effect of strawberry extract against LPS-induced stress in RAW 264.7 macrophages. Food and Chemical Toxicology, 2017, 102, 1-10.	1.8	150
10	Effects of toasting procedures on the levels of polycyclic aromatic hydrocarbons in toasted bread. Food Chemistry, 2008, 108, 607-615.	4.2	136
11	Activation of AMPK/Nrf2 signalling by Manuka honey protects human dermal fibroblasts against oxidative damage by improving antioxidant response and mitochondrial function promoting wound healing. Journal of Functional Foods, 2016, 25, 38-49.	1.6	132
12	Chemopreventive and Therapeutic Effects of Edible Berries: A Focus on Colon Cancer Prevention and Treatment. Molecules, 2016, 21, 169.	1.7	130
13	The Healthy Effects of Strawberry Polyphenols: Which Strategy behind Antioxidant Capacity?. Critical Reviews in Food Science and Nutrition, 2016, 56, S46-S59.	5.4	129
14	Cyclodextrins inclusion complex: Preparation methods, analytical techniques and food industry applications. Food Chemistry, 2022, 384, 132467.	4.2	129
15	Relevance of functional foods in the Mediterranean diet: the role of olive oil, berries and honey in the prevention of cancer and cardiovascular diseases. Critical Reviews in Food Science and Nutrition, 2019, 59, 893-920.	5.4	126
16	The genetic aspects of berries: from field to health. Journal of the Science of Food and Agriculture, 2016, 96, 365-371.	1.7	124
17	Technological Application of Tannin-Based Extracts. Molecules, 2020, 25, 614.	1.7	124
18	Dietary phytochemicals in colorectal cancer prevention and treatment: A focus on the molecular mechanisms involved. Biotechnology Advances, 2020, 38, 107322.	6.0	112

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19	Valorization of by-products from olive oil industry and added-value applications for innovative functional foods. Food Research International, 2020, 137, 109683.	2.9	112
20	An anthocyanin-rich strawberry extract protects against oxidative stress damage and improves mitochondrial functionality in human dermal fibroblasts exposed to an oxidizing agent. Food and Function, 2014, 5, 1939.	2.1	105
21	Status and Challenges of Plant-Anticancer Compounds in Cancer Treatment. Pharmaceuticals, 2021, 14, 157.	1.7	105
22	Apis mellifera vs Melipona beecheii Cuban polifloral honeys: A comparison based on their physicochemical parameters, chemical composition and biological properties. LWT - Food Science and Technology, 2018, 87, 272-279.	2.5	101
23	Strawberry consumption improves aging-associated impairments, mitochondrial biogenesis and functionality through the AMP-activated protein kinase signaling cascade. Food Chemistry, 2017, 234, 464-471.	4.2	98
24	Autophagy in Human Health and Disease: Novel Therapeutic Opportunities. Antioxidants and Redox Signaling, 2019, 30, 577-634.	2.5	96
25	Xanthophylls from the Sea: Algae as Source of Bioactive Carotenoids. Marine Drugs, 2021, 19, 188.	2.2	94
26	Overexpression of the Anthocyanidin Synthase Gene in Strawberry Enhances Antioxidant Capacity and Cytotoxic Effects on Human Hepatic Cancer Cells. Journal of Agricultural and Food Chemistry, 2018, 66, 581-592.	2.4	93
27	Bioactivities, Applications, Safety, and Health Benefits of Bioactive Peptides From Food and By-Products: A Review. Frontiers in Nutrition, 2021, 8, 815640.	1.6	90
28	Benefits and Drawbacks of Ultrasound-Assisted Extraction for the Recovery of Bioactive Compounds from Marine Algae. International Journal of Environmental Research and Public Health, 2021, 18, 9153.	1.2	89
29	Polyphenol-Rich Strawberry Extract Protects Human Dermal Fibroblasts against Hydrogen Peroxide Oxidative Damage and Improves Mitochondrial Functionality. Molecules, 2014, 19, 7798-7816.	1.7	87
30	Potential Health Benefit of Garlic Based on Human Intervention Studies: A Brief Overview. Antioxidants, 2020, 9, 619.	2.2	84
31	Protective effects of Manuka honey on LPS-treated RAW 264.7 macrophages. Part 2: Control of oxidative stress induced damage, increase of antioxidant enzyme activities and attenuation of inflammation. Food and Chemical Toxicology, 2018, 120, 578-587.	1.8	81
32	Potential Environmental and Human Health Risks Caused by Antibiotic-Resistant Bacteria (ARB), Antibiotic Resistance Genes (ARGs) and Emerging Contaminants (ECs) from Municipal Solid Waste (MSW) Landfill. Antibiotics, 2021, 10, 374.	1.5	80
33	State of the Art on Functional Virgin Olive Oils Enriched with Bioactive Compounds and Their Properties. International Journal of Molecular Sciences, 2017, 18, 668.	1.8	79
34	Oral microbiota and Alzheimerâ€™s disease: Do all roads lead to Rome?. Pharmacological Research, 2020, 151, 104582.	3.1	79
35	A Review of Synthetic Polymer Characterization by Pyrolysisâ€“GCâ€“MS. Chromatographia, 2009, 70, 339-348.	0.7	78
36	Polyphenol-rich strawberry extract (PRSE) shows in vitro and in vivo biological activity against invasive breast cancer cells. Scientific Reports, 2016, 6, 30917.	1.6	78

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37	Bee Venom: An Updating Review of Its Bioactive Molecules and Its Health Applications. Nutrients, 2020, 12, 3360.	1.7	78
38	Bioaccessibility and potential bioavailability of phenolic compounds from achenes as a new target for strawberry breeding programs. Food Chemistry, 2018, 248, 155-165.	4.2	76
39	Lipid Accumulation in HepG2 Cells Is Attenuated by Strawberry Extract through AMPK Activation. Nutrients, 2017, 9, 621.	1.7	74
40	Phenolic Compounds Isolated from Olive Oil as Nutraceutical Tools for the Prevention and Management of Cancer and Cardiovascular Diseases. International Journal of Molecular Sciences, 2018, 19, 2305.	1.8	73
41	Strawberry-Tree Honey Induces Growth Inhibition of Human Colon Cancer Cells and Increases ROS Generation: A Comparison with Manuka Honey. International Journal of Molecular Sciences, 2017, 18, 613.	1.8	71
42	Functional and Bioactive Properties of Peptides Derived from Marine Side Streams. Marine Drugs, 2021, 19, 71.	2.2	71
43	Scientific Approaches on Extraction, Purification and Stability for the Commercialization of Fucoxanthin Recovered from Brown Algae. Foods, 2020, 9, 1113.	1.9	69
44	Efficacy of Phytochemicals Derived from Avicennia officinalis for the Management of COVID-19: A Combined In Silico and Biochemical Study. Molecules, 2021, 26, 2210.	1.7	68
45	The inhibitory effect of Manuka honey on human colon cancer HCT-116 and LoVo cell growth. Part 1: the suppression of cell proliferation, promotion of apoptosis and arrest of the cell cycle. Food and Function, 2018, 9, 2145-2157.	2.1	67
46	Manuka honey synergistically enhances the chemopreventive effect of 5-fluorouracil on human colon cancer cells by inducing oxidative stress and apoptosis, altering metabolic phenotypes and suppressing metastasis ability. Free Radical Biology and Medicine, 2018, 126, 41-54.	1.3	67
47	An update on the mechanisms related to cell death and toxicity of doxorubicin and the protective role of nutrients. Food and Chemical Toxicology, 2019, 134, 110834.	1.8	67
48	Health Promoting Properties of Bee Royal Jelly: Food of the Queens. Nutrients, 2021, 13, 543.	1.7	67
49	By-Products of Agri-Food Industry as Tannin-Rich Sources: A Review of Tanninsâ€™ Biological Activities and Their Potential for Valorization. Foods, 2021, 10, 137.	1.9	65
50	Bee Products: An Emblematic Example of Underutilized Sources of Bioactive Compounds. Journal of Agricultural and Food Chemistry, 2022, 70, 6833-6848.	2.4	62
51	Toxicity evaluation of new agricultural fungicides in primary cultured cortical neurons. Environmental Research, 2015, 140, 37-44.	3.7	61
52	Recent advances in extracting phenolic compounds from food and their use in disease prevention and as cosmetics. Critical Reviews in Food Science and Nutrition, 2021, 61, 1130-1151.	5.4	61
53	Targeting molecular pathways in cancer stem cells by natural bioactive compounds. Pharmacological Research, 2018, 135, 150-165.	3.1	60
54	The roles of strawberry and honey phytochemicals on human health: A possible clue on the molecular mechanisms involved in the prevention of oxidative stress and inflammation. Phytomedicine, 2021, 86, 153170.	2.3	60

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55	The Effect of Dietary Polyphenols on Vascular Health and Hypertension: Current Evidence and Mechanisms of Action. Nutrients, 2022, 14, 545.	1.7	58
56	Extraction of lipids from microalgae using classical and innovative approaches. Food Chemistry, 2022, 384, 132236.	4.2	58
57	Pharmaceutical Prospects of Bee Products: Special Focus on Anticancer, Antibacterial, Antiviral, and Antiparasitic Properties. Antibiotics, 2021, 10, 822.	1.5	57
58	Encapsulation of yarrow essential oil in hydroxypropyl-beta-cyclodextrin: physiochemical characterization and evaluation of bio-efficacies. CYTA - Journal of Food, 2017, 15, 409-417.	0.9	56
59	Biodiesel Production From Lignocellulosic Biomass Using Oleaginous Microbes: Prospects for Integrated Biofuel Production. Frontiers in Microbiology, 2021, 12, 658284.	1.5	56
60	Strawberry Achenes Are an Important Source of Bioactive Compounds for Human Health. International Journal of Molecular Sciences, 2016, 17, 1103.	1.8	55
61	Secondary Aroma: Influence of Wine Microorganisms in Their Aroma Profile. Foods, 2021, 10, 51.	1.9	55
62	The reciprocal interaction between polyphenols and other dietary compounds: Impact on bioavailability, antioxidant capacity and other physico-chemical and nutritional parameters. Food Chemistry, 2022, 375, 131904.	4.2	55
63	Strawberry extracts efficiently counteract inflammatory stress induced by the endotoxin lipopolysaccharide in Human Dermal Fibroblast. Food and Chemical Toxicology, 2018, 114, 128-140.	1.8	54
64	Chromatographic Fingerprinting with Multivariate Data Analysis for Detection and Quantification of Apricot Kernel in Almond Powder. Food Analytical Methods, 2017, 10, 3312-3320.	1.3	52
65	Phenolic compounds from Mediterranean foods as nutraceutical tools for the prevention of cancer: The effect of honey polyphenols on colorectal cancer stem-like cells from spheroids. Food Chemistry, 2020, 325, 126881.	4.2	51
66	Strawberry-Based Cosmetic Formulations Protect Human Dermal Fibroblasts against UVA-Induced Damage. Nutrients, 2017, 9, 605.	1.7	50
67	Protective effects of Manuka honey on LPS-treated RAW 264.7 macrophages. Part 1: Enhancement of cellular viability, regulation of cellular apoptosis and improvement of mitochondrial functionality. Food and Chemical Toxicology, 2018, 121, 203-213.	1.8	50
68	Isolation of strawberry anthocyanin-rich fractions and their mechanisms of action against murine breast cancer cell lines. Food and Function, 2019, 10, 7103-7120.	2.1	48
69	Traditional Applications of Tannin Rich Extracts Supported by Scientific Data: Chemical Composition, Bioavailability and Bioaccessibility. Foods, 2021, 10, 251.	1.9	47
70	From Plantation to Cup: Changes in Bioactive Compounds during Coffee Processing. Foods, 2021, 10, 2827.	1.9	47
71	The healthy effects of strawberry bioactive compounds on molecular pathways related to chronic diseases. Annals of the New York Academy of Sciences, 2017, 1398, 62-71.	1.8	46
72	A widely used spectrophotometric assay to quantify olive oil biophenols according to the health claim (EU Reg. 432/2012). European Journal of Lipid Science and Technology, 2016, 118, 1593-1599.	1.0	45

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73	Strawberry (cv. Romina) Methanolic Extract and Anthocyanin-Enriched Fraction Improve Lipid Profile and Antioxidant Status in HepG2 Cells. International Journal of Molecular Sciences, 2017, 18, 1149.	1.8	45
74	Polyphenols: A first evidence in the synergism and bioactivities. Food Reviews International, 2023, 39, 4419-4441.	4.3	45
75	Efficacy of new commercial formulations to control downy mildew and dissipation of their active fungicides in wine after good agricultural practices. Journal of the Science of Food and Agriculture, 2009, 89, 2625-2635.	1.7	44
76	Strawberry consumption alleviates doxorubicin-induced toxicity by suppressing oxidative stress. Food and Chemical Toxicology, 2016, 94, 128-137.	1.8	44
77	Seaweed Protein Hydrolysates and Bioactive Peptides: Extraction, Purification, and Applications. Marine Drugs, 2021, 19, 500.	2.2	42
78	Seaweed-based natural ingredients: Stability of phlorotannins during extraction, storage, passage through the gastrointestinal tract and potential incorporation into functional foods. Food Research International, 2020, 137, 109676.	2.9	41
79	Emerging cellular and molecular mechanisms underlying anticancer indications of chrysin. Cancer Cell International, 2021, 21, 214.	1.8	40
80	The inhibitory effect of Manuka honey on human colon cancer HCT-116 and LoVo cell growth. Part 2: Induction of oxidative stress, alteration of mitochondrial respiration and glycolysis, and suppression of metastatic ability. Food and Function, 2018, 9, 2158-2170.	2.1	39
81	Almond By-Products: Valorization for Sustainability and Competitiveness of the Industry. Foods, 2021, 10, 1793.	1.9	39
82	Characterization of phenolic extracts from Brava extra virgin olive oils and their cytotoxic effects on MCF-7 breast cancer cells. Food and Chemical Toxicology, 2018, 119, 73-85.	1.8	38
83	The protective effect of acerola (Malpighia emarginata) against oxidative damage in human dermal fibroblasts through the improvement of antioxidant enzyme activity and mitochondrial functionality. Food and Function, 2017, 8, 3250-3258.	2.1	36
84	Are by-products from beeswax recycling process a new promising source of bioactive compounds with biomedical properties?. Food and Chemical Toxicology, 2018, 112, 126-133.	1.8	36
85	Emerging Techniques for Differentiation of Fresh and Frozenâ€“Thawed Seafoods: Highlighting the Potential of Spectroscopic Techniques. Molecules, 2020, 25, 4472.	1.7	36
86	Wine Aging Technology: Fundamental Role of Wood Barrels. Foods, 2020, 9, 1160.	1.9	36
87	The effects of pre-harvest and post-harvest factors on the nutritional quality of strawberry fruits: A review. Journal of Berry Research, 2014, 4, 1-10.	0.7	35
88	Strawberry tree honey as a new potential functional food. Part 1: Strawberry tree honey reduces colon cancer cell proliferation and colony formation ability, inhibits cell cycle and promotes apoptosis by regulating EGFR and MAPKs signaling pathways. Journal of Functional Foods, 2019, 57, 439-452.	1.6	35
89	Polyphenol-rich extract of Zhenjiang aromatic vinegar ameliorates high glucose-induced insulin resistance by regulating JNK-IRS-1 and PI3K/Akt signaling pathways. Food Chemistry, 2021, 335, 127513.	4.2	34
90	Characterization of virgin olive oils produced with autochthonous Galician varieties. Food Chemistry, 2016, 212, 162-171.	4.2	33

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91	An anthocyanin rich strawberry extract induces apoptosis and ROS while decreases glycolysis and fibrosis in human uterine leiomyoma cells. Oncotarget, 2017, 8, 23575-23587.	0.8	33
92	The Influence of In Vitro Gastrointestinal Digestion on the Anticancer Activity of Manuka Honey. Antioxidants, 2020, 9, 64.	2.2	32
93	An updated review on the versatile role of chrysin in neurological diseases: Chemistry, pharmacology, and drug delivery approaches. Biomedicine and Pharmacotherapy, 2021, 141, 111906.	2.5	32
94	Use of Spectroscopic Techniques to Monitor Changes in Food Quality during Application of Natural Preservatives: A Review. Antioxidants, 2020, 9, 882.	2.2	31
95	Prenatal exposure to organic pollutants in northwestern Spain using non-invasive matrices (placenta) Tj ETQq1 1 0.784314 rgBT /Ove	3.9	31
96	The Use of Invasive Algae Species as a Source of Secondary Metabolites and Biological Activities: Spain as Case-Study. Marine Drugs, 2021, 19, 178.	2.2	31
97	Anti-Alzheimerâ€™s Molecules Derived from Marine Life: Understanding Molecular Mechanisms and Therapeutic Potential. Marine Drugs, 2021, 19, 251.	2.2	31
98	Japanese, Mediterranean and Argentinean diets and their potential roles in neurodegenerative diseases. Food Research International, 2019, 120, 464-477.	2.9	30
99	Myrtle (Myrtus communis L.) berries, seeds, leaves, and essential oils: New undiscovered sources of natural compounds with promising health benefits. Food Frontiers, 2020, 1, 276-295.	3.7	30
100	Bottle Aging and Storage of Wines: A Review. Molecules, 2021, 26, 713.	1.7	30
101	Screening of Bioactive Properties in Brown Algae from the Northwest Iberian Peninsula. Foods, 2021, 10, 1915.	1.9	30
102	Seaweed-Derived Proteins and Peptides: Promising Marine Bioactives. Antioxidants, 2022, 11, 176.	2.2	30
103	Updates on the chemistry, processing characteristics, and utilization of tea flavonoids in last two decades (2001-2021). Critical Reviews in Food Science and Nutrition, 2023, 63, 4757-4784.	5.4	30
104	Effects of an acute strawberry (Fragaria Ã— ananassa) consumption on the plasma antioxidant status of healthy subjects. Journal of Berry Research, 2013, 3, 169-179.	0.7	29
105	Urinary tartaric acid as a potential biomarker for the dietary assessment of moderate wine consumption: a randomised controlled trial. British Journal of Nutrition, 2014, 111, 1680-1685.	1.2	29
106	Optimization of purification processes to remove polycyclic aromatic hydrocarbons (PAHs) in polluted raw fish oils. Science of the Total Environment, 2014, 470-471, 917-924.	3.9	29
107	Strawberry (Fragaria Ã— ananassa cv. Romina) methanolic extract promotes browning in 3T3-L1 cells. Food and Function, 2020, 11, 297-304.	2.1	29
108	Anti-Depressant Properties of Crocin Molecules in Saffron. Molecules, 2022, 27, 2076.	1.7	29

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109	Strawberry tree honey as a new potential functional food. Part 2: Strawberry tree honey increases ROS generation by suppressing Nrf2-ARE and NF-ÐºB signaling pathways and decreases metabolic phenotypes and metastatic activity in colon cancer cells. Journal of Functional Foods, 2019, 57, 477-487.	1.6	28
110	Nutritional Value and Preventive Role of Nigella sativa L. and Its Main Component Thymoquinone in Cancer: An Evidenced-Based Review of Preclinical and Clinical Studies. Molecules, 2021, 26, 2108.	1.7	28
111	The dissipation, processing factors, metabolites, and risk assessment of pesticides in honeysuckle from field to table. Journal of Hazardous Materials, 2022, 431, 128519.	6.5	28
112	Hepatoprotective role of vitexin against cadmium-induced liver damage in male rats: A biochemical, inflammatory, apoptotic and histopathological investigation. Biomedicine and Pharmacotherapy, 2022, 150, 112934.	2.5	28
113	The importance of berries in the human diet. Mediterranean Journal of Nutrition and Metabolism, 2019, 12, 335-340.	0.2	27
114	Evolution of Flavors in Extra Virgin Olive Oil Shelf-Life. Antioxidants, 2021, 10, 368.	2.2	27
115	Edible flowers as a health promoter: An evidence-based review. Trends in Food Science and Technology, 2021, 117, 46-59.	7.8	27
116	Phytoremediation of Toxic Metals: A Sustainable Green Solution for Clean Environment. Applied Sciences (Switzerland), 2021, 11, 10348.	1.3	27
117	Sensory Quality Control of Young vs. Aged Sweet Wines Obtained by the Techniques of Both Postharvest Natural Grape Dehydration and Fortification with Spirits During Vinification. Food Analytical Methods, 2013, 6, 289-300.	1.3	26
118	Optimization of selective pressurized liquid extraction of organic pollutants in placenta to evaluate prenatal exposure. Journal of Chromatography A, 2017, 1495, 1-11.	1.8	26
119	Guava (Psidium guajava L. cv. Red Suprema) Crude Extract Protect Human Dermal Fibroblasts against Cytotoxic Damage Mediated by Oxidative Stress. Plant Foods for Human Nutrition, 2018, 73, 18-24.	1.4	25
120	Red Seaweeds as a Source of Nutrients and Bioactive Compounds: Optimization of the Extraction. Chemosensors, 2021, 9, 132.	1.8	25
121	Paraquat and Diquat Sorption on Iron Oxide Coated Quartz Particles and the Effect of Phosphates. Journal of Chemical & Engineering Data, 2010, 55, 2668-2672.	1.0	24
122	Effect of pistachio kernel extracts in MCF-7 breast cancer cells: Inhibition of cell proliferation, induction of ROS production, modulation of glycolysis and of mitochondrial respiration. Journal of Functional Foods, 2018, 45, 155-164.	1.6	24
123	Autophagic dysfunction in patients with Papillon-LefÃ¨vre syndrome is restored by recombinant cathepsin C treatment. Journal of Allergy and Clinical Immunology, 2018, 142, 1131-1143.e7.	1.5	24
124	Phytochemical Profiling of Methanolic Fruit Extract of Gardenia latifolia Ait. by LC-MS/MS Analysis and Evaluation of Its Antioxidant and Antimicrobial Activity. Plants, 2021, 10, 545.	1.6	24
125	An Olive-Derived Extract 20% Rich in Hydroxytyrosol Prevents Î²-Amyloid Aggregation and Oxidative Stress, Two Features of Alzheimer Disease, via SKN-1/NRF2 and HSP-16.2 in Caenorhabditis elegans. Antioxidants, 2022, 11, 629.	2.2	24
126	The Place of Capillary Electrochromatography Among Separation Techniquesâ€"A Review. Critical Reviews in Analytical Chemistry, 2004, 34, 85-94.	1.8	23

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127	Rubus ulmifolius Schott as a Novel Source of Food Colorant: Extraction Optimization of Coloring Pigments and Incorporation in a Bakery Product. Molecules, 2019, 24, 2181.	1.7	23
128	Effects of caloric restriction on immunosurveillance, microbiota and cancer cell phenotype: Possible implications for cancer treatment. Seminars in Cancer Biology, 2021, 73, 45-57.	4.3	23
129	Phages and Enzybiotics in Food Biopreservation. Molecules, 2021, 26, 5138.	1.7	23
130	Alcohol Consumption, Bone Mineral Density, and Risk of Osteoporotic Fractures: A Doseâ€"Response Meta-Analysis. International Journal of Environmental Research and Public Health, 2022, 19, 1515.	1.2	23
131	Molecular characterization and genetic diversity studies of Indian soybean (Glycine max (L.) Merr.) cultivars using SSR markers. Molecular Biology Reports, 2022, 49, 2129-2140.	1.0	23
132	Nutmeg (<scp>Myristica fragrans</scp> Houtt.) essential oil: A review on its composition, biological, and pharmacological activities. Phytotherapy Research, 2022, 36, 2839-2851.	2.8	23
133	Effect of Two Anti-Fungal Treatments (Metrafenone and Boscalid Plus Kresoxim-methyl) Applied to Vines on the Color and Phenol Profile of Different Red Wines. Molecules, 2014, 19, 8093-8111.	1.7	22
134	Genotypic and phenotypic identification of olive cultivars from north-western Spain and characterization of their extra virgin olive oils in terms of fatty acid composition and minor compounds. Scientia Horticulturae, 2018, 232, 269-279.	1.7	22
135	Romina: A powerful strawberry with in vitro efficacy against uterine leiomyoma cells. Journal of Cellular Physiology, 2019, 234, 7622-7633.	2.0	22
136	Sensorial and nutritional quality of inter and intraâ€"Specific strawberry genotypes selected in resilient conditions. Scientia Horticulturae, 2020, 261, 108945.	1.7	22
137	Extraction, Properties, and Applications of Bioactive Compounds Obtained from Microalgae. Current Pharmaceutical Design, 2020, 26, 1929-1950.	0.9	22
138	Dissipation of Fungicide Residues during Winemaking and Their Effects on Fermentation and the Volatile Composition of Wines. Journal of Agricultural and Food Chemistry, 2016, 64, 1344-1354.	2.4	21
139	Minor tropical fruits as a potential source of bioactive and functional foods. Critical Reviews in Food Science and Nutrition, 2023, 63, 6491-6535.	5.4	21
140	Effect on the Aroma Profile of Graciano and Tempranillo Red Wines of the Application of Two Antifungal Treatments onto Vines. Molecules, 2014, 19, 12173-12193.	1.7	20
141	Prediction Models to Control Aging Time in Red Wine. Molecules, 2019, 24, 826.	1.7	20
142	Links between Nutrition, Infectious Diseases, and Microbiota: Emerging Technologies and Opportunities for Human-Focused Research. Nutrients, 2020, 12, 1827.	1.7	20
143	Revalorization of Almond By-Products for the Design of Novel Functional Foods: An Updated Review. Foods, 2021, 10, 1823.	1.9	20
144	Active sites of peptides Asp-Asp-Asp-Tyr and Asp-Tyr-Asp-Asp protect against cellular oxidative stress. Food Chemistry, 2022, 366, 130626.	4.2	20

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145	A Pilot Study of the Photoprotective Effects of Strawberry-Based Cosmetic Formulations on Human Dermal Fibroblasts. International Journal of Molecular Sciences, 2015, 16, 17870-17884.	1.8	19
146	Protective Effect of Strawberry Extract against Inflammatory Stress Induced in Human Dermal Fibroblasts. Molecules, 2017, 22, 164.	1.7	19
147	Evaluation of the status quo of polyphenols analysis: Part Iâ€”phytochemistry, bioactivity, interactions, and industrial uses. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 3191-3218.	5.9	19
148	Tibet Kefir Milk Regulated Metabolic Changes Induced by High-Fat Diet via Amino Acids, Bile Acids, and Equol Metabolism in Human-Microbiota-Associated Rats. Journal of Agricultural and Food Chemistry, 2021, 69, 6720-6732.	2.4	19
149	Understanding immune-modulatory efficacy in vitro. Chemico-Biological Interactions, 2022, 352, 109776.	1.7	19
150	Nutraceutical Potential of Phenolics from â€²Bravaâ€² and â€²Mansaâ€² Extra-Virgin Olive Oils on the Inhibition of Enzymes Associated to Neurodegenerative Disorders in Comparison with Those of â€²Picualâ€² and â€²Cornicabraâ€². Molecules, 2018, 23, 722.	1.7	18
151	Fatty Acids-Based Quality Index to Differentiate Worldwide Commercial Pistachio Cultivars. Molecules, 2019, 24, 58.	1.7	18
152	Nutrition and Rheumatoid Arthritis in the â€˜Omicsâ€™ Era. Nutrients, 2021, 13, 763.	1.7	18
153	Strawberry tree honey in combination with 5-fluorouracil enhances chemosensitivity in human colon adenocarcinoma cells. Food and Chemical Toxicology, 2021, 156, 112484.	1.8	18
154	The efficacy of berries against lipopolysaccharide-induced inflammation: A review. Trends in Food Science and Technology, 2021, 117, 74-91.	7.8	18
155	Phytochemical Composition and Cytotoxic Effects on Liver Hepatocellular Carcinoma Cells of Different Berries Following a Simulated In Vitro Gastrointestinal Digestion. Molecules, 2018, 23, 1918.	1.7	17
156	Pigment Composition of Nine Brown Algae from the Iberian Northwestern Coastline: Influence of the Extraction Solvent. Marine Drugs, 2022, 20, 113.	2.2	17
157	Thermochemical Characterization of Eight Seaweed Species and Evaluation of Their Potential Use as an Alternative for Biofuel Production and Source of Bioactive Compounds. International Journal of Molecular Sciences, 2022, 23, 2355.	1.8	17
158	Kinetic modelling of mancozeb hydrolysis and photolysis to ethylenethiourea and other by-products in water. Water Research, 2016, 102, 561-571.	5.3	16
159	Effect of Brazil Nuts on Selenium Status, Blood Lipids, and Biomarkers of Oxidative Stress and Inflammation: A Systematic Review and Meta-Analysis of Randomized Clinical Trials. Antioxidants, 2022, 11, 403.	2.2	16
160	Feed Ingredients Mainly Contributing to Polycyclic Aromatic Hydrocarbon and Polychlorinated Biphenyl Residues. Polycyclic Aromatic Compounds, 2012, 32, 280-295.	1.4	15
161	Adherence to the Mediterranean-Style Eating Pattern and Macular Degeneration: A Systematic Review of Observational Studies. Nutrients, 2022, 14, 2028.	1.7	15
162	Dietary exposure and neurotoxicity of the environmental free and bound toxin Î²- N -methylamino- l -alanine. Food Research International, 2017, 100, 1-13.	2.9	14

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163	Heart Histopathology and Mitochondrial Ultrastructure in Aged Rats Fed for 24 Months on Different Unsaturated Fats (Virgin Olive Oil, Sunflower Oil or Fish Oil) and Affected by Different Longevity. Nutrients, 2019, 11, 2390.	1.7	14
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