

Tamara Yuliett Forbes-Hernandez

List of Publications by Citations

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226
papers

5,483
citations

40
h-index

64
g-index

249
ext. papers

7,537
ext. citations

5.7
avg, IF

6.2
L-index

#	Paper	IF	Citations
226	Phenolic Compounds in Honey and Their Associated Health Benefits: A Review. <i>Molecules</i> , 2018 , 23,	4.8	204
225	Strawberry as a health promoter: an evidence based review. <i>Food and Function</i> , 2015 , 6, 1386-98	6.1	200
224	The Composition and Biological Activity of Honey: A Focus on Manuka Honey. <i>Foods</i> , 2014 , 3, 420-432	4.9	172
223	Comprehensive identification of walnut polyphenols by liquid chromatography coupled to linear ion trap-Orbitrap mass spectrometry. <i>Food Chemistry</i> , 2014 , 152, 340-8	8.5	157
222	The effects of bioactive compounds from plant foods on mitochondrial function: a focus on apoptotic mechanisms. <i>Food and Chemical Toxicology</i> , 2014 , 68, 154-82	4.7	153
221	Promising Health Benefits of the Strawberry: A Focus on Clinical Studies. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 4435-49	5.7	140
220	Anti-inflammatory effect of strawberry extract against LPS-induced stress in RAW 264.7 macrophages. <i>Food and Chemical Toxicology</i> , 2017 , 102, 1-10	4.7	124
219	Effects of toasting procedures on the levels of polycyclic aromatic hydrocarbons in toasted bread. <i>Food Chemistry</i> , 2008 , 108, 607-15	8.5	114
218	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. <i>Journal of Functional Foods</i> , 2016 , 25, 38-49	5.1	110
217	The Healthy Effects of Strawberry Polyphenols: Which Strategy behind Antioxidant Capacity?. <i>Critical Reviews in Food Science and Nutrition</i> , 2016 , 56 Suppl 1, S46-59	11.5	106
216	The genetic aspects of berries: from field to health. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 365-71	4.3	104
215	Chemopreventive and Therapeutic Effects of Edible Berries: A Focus on Colon Cancer Prevention and Treatment. <i>Molecules</i> , 2016 , 21, 169	4.8	95
214	An anthocyanin-rich strawberry extract protects against oxidative stress damage and improves mitochondrial functionality in human dermal fibroblasts exposed to an oxidizing agent. <i>Food and Function</i> , 2014 , 5, 1939-48	6.1	89
213	Relevance of functional foods in the Mediterranean diet: the role of olive oil, berries and honey in the prevention of cancer and cardiovascular diseases. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 893-920	11.5	85
212	Strawberry consumption improves aging-associated impairments, mitochondrial biogenesis and functionality through the AMP-activated protein kinase signaling cascade. <i>Food Chemistry</i> , 2017 , 234, 464-471	8.5	81
211	Dietary phytochemicals in colorectal cancer prevention and treatment: A focus on the molecular mechanisms involved. <i>Biotechnology Advances</i> , 2020 , 38, 107322	17.8	78
210	Bioactive Compounds and Quality of Extra Virgin Olive Oil. <i>Foods</i> , 2020 , 9,	4.9	75

209	Polyphenol-rich strawberry extract protects human dermal fibroblasts against hydrogen peroxide oxidative damage and improves mitochondrial functionality. <i>Molecules</i> , 2014 , 19, 7798-816	4.8	72
208	Autophagy in Human Health and Disease: Novel Therapeutic Opportunities. <i>Antioxidants and Redox Signaling</i> , 2019 , 30, 577-634	8.4	69
207	Overexpression of the Anthocyanidin Synthase Gene in Strawberry Enhances Antioxidant Capacity and Cytotoxic Effects on Human Hepatic Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 581-592	5.7	66
206	Polyphenol-rich strawberry extract (PRSE) shows in vitro and in vivo biological activity against invasive breast cancer cells. <i>Scientific Reports</i> , 2016 , 6, 30917	4.9	66
205	Lipid Accumulation in HepG2 Cells Is Attenuated by Strawberry Extract through AMPK Activation. <i>Nutrients</i> , 2017 , 9,	6.7	64
204	Technological Application of Tannin-Based Extracts. <i>Molecules</i> , 2020 , 25,	4.8	63
203	State of the Art on Functional Virgin Olive Oils Enriched with Bioactive Compounds and Their Properties. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	60
202	Apis mellifera vs Melipona beecheii Cuban polifloral honeys: A comparison based on their physicochemical parameters, chemical composition and biological properties. <i>LWT - Food Science and Technology</i> , 2018 , 87, 272-279	5.4	57
201	A Review of Synthetic Polymer Characterization by Pyrolysis-IC-MS. <i>Chromatographia</i> , 2009 , 70, 339-348	4.1	57
200	Valorization of by-products from olive oil industry and added-value applications for innovative functional foods. <i>Food Research International</i> , 2020 , 137, 109683	7	57
199	Bioaccessibility and potential bioavailability of phenolic compounds from achenes as a new target for strawberry breeding programs. <i>Food Chemistry</i> , 2018 , 248, 155-165	8.5	56
198	Phenolic Compounds Isolated from Olive Oil as Nutraceutical Tools for the Prevention and Management of Cancer and Cardiovascular Diseases. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	56
197	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. <i>Food and Function</i> , 2018 , 9, 2145-2157	6.1	53
196	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. <i>Food and Chemical Toxicology</i> , 2018 , 120, 578-587	4.7	50
195	Strawberry-Tree Honey Induces Growth Inhibition of Human Colon Cancer Cells and Increases ROS Generation: A Comparison with Manuka Honey. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	49
194	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. <i>Free Radical Biology and Medicine</i> , 2018 , 126, 41-54	7.8	45
193	Toxicity evaluation of new agricultural fungicides in primary cultured cortical neurons. <i>Environmental Research</i> , 2015 , 140, 37-44	7.9	44
192	Targeting molecular pathways in cancer stem cells by natural bioactive compounds. <i>Pharmacological Research</i> , 2018 , 135, 150-165	10.2	43

191	The healthy effects of strawberry bioactive compounds on molecular pathways related to chronic diseases. <i>Annals of the New York Academy of Sciences</i> , 2017 , 1398, 62-71	6.5	42
190	Encapsulation of yarrow essential oil in hydroxypropyl-beta-cyclodextrin: physiochemical characterization and evaluation of bio-efficacies. <i>CYTA - Journal of Food</i> , 2017 , 15, 409-417	2.3	42
189	Chromatographic Fingerprinting with Multivariate Data Analysis for Detection and Quantification of Apricot Kernel in Almond Powder. <i>Food Analytical Methods</i> , 2017 , 10, 3312-3320	3.4	41
188	Efficacy of new commercial formulations to control downy mildew and dissipation of their active fungicides in wine after good agricultural practices. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 2625-2635	4.3	41
187	Strawberry Achenes Are an Important Source of Bioactive Compounds for Human Health. <i>International Journal of Molecular Sciences</i> , 2016 , 17,	6.3	40
186	Strawberry extracts efficiently counteract inflammatory stress induced by the endotoxin lipopolysaccharide in Human Dermal Fibroblast. <i>Food and Chemical Toxicology</i> , 2018 , 114, 128-140	4.7	39
185	Strawberry-Based Cosmetic Formulations Protect Human Dermal Fibroblasts against UVA-Induced Damage. <i>Nutrients</i> , 2017 , 9,	6.7	39
184	Strawberry consumption alleviates doxorubicin-induced toxicity by suppressing oxidative stress. <i>Food and Chemical Toxicology</i> , 2016 , 94, 128-37	4.7	37
183	An update on the mechanisms related to cell death and toxicity of doxorubicin and the protective role of nutrients. <i>Food and Chemical Toxicology</i> , 2019 , 134, 110834	4.7	36
182	Potential Health Benefit of Garlic Based on Human Intervention Studies: A Brief Overview. <i>Antioxidants</i> , 2020 , 9,	7.1	35
181	A widely used spectrophotometric assay to quantify olive oil biophenols according to the health claim (EU Reg. 432/2012). <i>European Journal of Lipid Science and Technology</i> , 2016 , 118, 1593-1599	3	35
180	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. <i>Food and Chemical Toxicology</i> , 2018 , 121, 203-213	4.7	35
179	Strawberry (cv. Romina) Methanolic Extract and Anthocyanin-Enriched Fraction Improve Lipid Profile and Antioxidant Status in HepG2 Cells. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	33
178	Scientific Approaches on Extraction, Purification and Stability for the Commercialization of Fucoxanthin Recovered from Brown Algae. <i>Foods</i> , 2020 , 9,	4.9	33
177	Efficacy of Phytochemicals Derived from for the Management of COVID-19: A Combined In Silico and Biochemical Study. <i>Molecules</i> , 2021 , 26,	4.8	33
176	Recent advances in extracting phenolic compounds from food and their use in disease prevention and as cosmetics. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 1130-1151	11.5	33
175	Xanthophylls from the Sea: Algae as Source of Bioactive Carotenoids. <i>Marine Drugs</i> , 2021 , 19,	6	32
174	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. <i>Phytomedicine</i> , 2021 , 86, 153170	6.5	32

173	Bee Venom: An Updating Review of Its Bioactive Molecules and Its Health Applications. <i>Nutrients</i> , 2020 , 12,	6.7	30
172	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. <i>Food Chemistry</i> , 2020 , 325, 126881	8.5	29
171	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. <i>Food and Function</i> , 2018 , 9, 2158-2170	6.1	29
170	Status and Challenges of Plant-Anticancer Compounds in Cancer Treatment. <i>Pharmaceuticals</i> , 2021 , 14,	5.2	29
169	Characterization of virgin olive oils produced with autochthonous Galician varieties. <i>Food Chemistry</i> , 2016 , 212, 162-71	8.5	28
168	The protective effect of acerola (<i>Malpighia emarginata</i>) against oxidative damage in human dermal fibroblasts through the improvement of antioxidant enzyme activity and mitochondrial functionality. <i>Food and Function</i> , 2017 , 8, 3250-3258	6.1	28
167	Isolation of strawberry anthocyanin-rich fractions and their mechanisms of action against murine breast cancer cell lines. <i>Food and Function</i> , 2019 , 10, 7103-7120	6.1	28
166	Health Promoting Properties of Bee Royal Jelly: Food of the Queens. <i>Nutrients</i> , 2021 , 13,	6.7	28
165	Are by-products from beeswax recycling process a new promising source of bioactive compounds with biomedical properties?. <i>Food and Chemical Toxicology</i> , 2018 , 112, 126-133	4.7	27
164	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. <i>Journal of Functional Foods</i> , 2019 , 57, 439-452	5.1	26
163	An anthocyanin rich strawberry extract induces apoptosis and ROS while decreases glycolysis and fibrosis in human uterine leiomyoma cells. <i>Oncotarget</i> , 2017 , 8, 23575-23587	3.3	26
162	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. <i>Food Analytical Methods</i> , 2013 , 6, 289-300	3.4	26
161	Characterization of phenolic extracts from Brava extra virgin olive oils and their cytotoxic effects on MCF-7 breast cancer cells. <i>Food and Chemical Toxicology</i> , 2018 , 119, 73-85	4.7	26
160	The effects of pre-harvest and post-harvest factors on the nutritional quality of strawberry fruits: A review. <i>Journal of Berry Research</i> , 2014 , 4, 1-10	2	25
159	Oral microbiota and Alzheimer's disease: Do all roads lead to Rome?. <i>Pharmacological Research</i> , 2020 , 151, 104582	10.2	25
158	Functional and Bioactive Properties of Peptides Derived from Marine Side Streams. <i>Marine Drugs</i> , 2021 , 19,	6	25
157	Strawberry tree honey as a new potential functional food. Part 2: Strawberry tree honey increases ROS generation by suppressing Nrf2-ARE and NF- κ B signaling pathways and decreases metabolic phenotypes and metastatic activity in colon cancer cells. <i>Journal of Functional Foods</i> , 2019 , 57, 477-487	5.1	24
156	Effects of an acute strawberry (<i>Fragaria chananassa</i>) consumption on the plasma antioxidant status of healthy subjects. <i>Journal of Berry Research</i> , 2013 , 3, 169-179	2	24

155	Optimization of purification processes to remove polycyclic aromatic hydrocarbons (PAHs) in polluted raw fish oils. <i>Science of the Total Environment</i> , 2014 , 470-471, 917-24	10.2	23
154	Urinary tartaric acid as a potential biomarker for the dietary assessment of moderate wine consumption: a randomised controlled trial. <i>British Journal of Nutrition</i> , 2014 , 111, 1680-5	3.6	23
153	Japanese, Mediterranean and Argentinean diets and their potential roles in neurodegenerative diseases. <i>Food Research International</i> , 2019 , 120, 464-477	7	23
152	By-Products of Agri-Food Industry as Tannin-Rich Sources: A Review of Tannins' Biological Activities and Their Potential for Valorization. <i>Foods</i> , 2021 , 10,	4.9	23
151	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. <i>Journal of Functional Foods</i> , 2018 , 45, 155-164	5.1	22
150	Paraquat and Diquat Sorption on Iron Oxide Coated Quartz Particles and the Effect of Phosphates. <i>Journal of Chemical & Engineering Data</i> , 2010 , 55, 2668-2672	2.8	22
149	The Place of Capillary Electrochromatography Among Separation Techniques—A Review. <i>Critical Reviews in Analytical Chemistry</i> , 2004 , 34, 85-94	5.2	21
148	The importance of berries in the human diet. <i>Mediterranean Journal of Nutrition and Metabolism</i> , 2019 , 12, 335-340	1.3	21
147	Terpenes and terpenoids as main bioactive compounds of essential oils, their roles in human health and potential application as natural food preservatives.. <i>Food Chemistry: X</i> , 2022 , 13, 100217	4.7	19
146	Seaweed-based natural ingredients: Stability of phlorotannins during extraction, storage, passage through the gastrointestinal tract and potential incorporation into functional foods. <i>Food Research International</i> , 2020 , 137, 109676	7	19
145	The Influence of In Vitro Gastrointestinal Digestion on the Anticancer Activity of Manuka Honey. <i>Antioxidants</i> , 2020 , 9,	7.1	18
144	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. <i>Molecules</i> , 2014 , 19, 8093-111	4.8	18
143	Strawberry (<i>Fragaria</i> L. cv. Romina) methanolic extract promotes browning in 3T3-L1 cells. <i>Food and Function</i> , 2020 , 11, 297-304	6.1	18
142	Optimization of selective pressurized liquid extraction of organic pollutants in placenta to evaluate prenatal exposure. <i>Journal of Chromatography A</i> , 2017 , 1495, 1-11	4.5	17
141	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. <i>Scientia Horticulturae</i> , 2018 , 232, 269-279	4.1	16
140	Dissipation of Fungicide Residues during Winemaking and Their Effects on Fermentation and the Volatile Composition of Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 1344-54	5.7	16
139	Use of Spectroscopic Techniques to Monitor Changes in Food Quality during Application of Natural Preservatives: A Review. <i>Antioxidants</i> , 2020 , 9,	7.1	16
138	Schott as a Novel Source of Food Colorant: Extraction Optimization of Coloring Pigments and Incorporation in a Bakery Product. <i>Molecules</i> , 2019 , 24,	4.8	15

137	Protective Effect of Strawberry Extract against Inflammatory Stress Induced in Human Dermal Fibroblasts. <i>Molecules</i> , 2017 , 22,	4.8	15
136	Effect on the aroma profile of Graciano and Tempranillo red wines of the application of two antifungal treatments onto vines. <i>Molecules</i> , 2014 , 19, 12173-93	4.8	15
135	Secondary Aroma: Influence of Wine Microorganisms in Their Aroma Profile. <i>Foods</i> , 2020 , 10,	4.9	15
134	Sensorial and nutritional quality of inter and intra-specific strawberry genotypes selected in resilient conditions. <i>Scientia Horticulturae</i> , 2020 , 261, 108945	4.1	15
133	Emerging Techniques for Differentiation of Fresh and Frozen-Thawed Seafoods: Highlighting the Potential of Spectroscopic Techniques. <i>Molecules</i> , 2020 , 25,	4.8	15
132	Wine Aging Technology: Fundamental Role of Wood Barrels. <i>Foods</i> , 2020 , 9,	4.9	15
131	Romina: A powerful strawberry with in vitro efficacy against uterine leiomyoma cells. <i>Journal of Cellular Physiology</i> , 2019 , 234, 7622-7633	7	15
130	Prediction Models to Control Aging Time in Red Wine. <i>Molecules</i> , 2019 , 24,	4.8	14
129	Guava (<i>Psidium guajava</i> L. cv. Red Suprema) Crude Extract Protect Human Dermal Fibroblasts against Cytotoxic Damage Mediated by Oxidative Stress. <i>Plant Foods for Human Nutrition</i> , 2018 , 73, 18-24	4.9	14
128	Autophagic dysfunction in patients with Papillon-Lefèvre syndrome is restored by recombinant cathepsin C treatment. <i>Journal of Allergy and Clinical Immunology</i> , 2018 , 142, 1131-1143.e7	11.5	14
127	Nutraceutical Potential of Phenolics from 'Brava' and 'Mansa' Extra-Virgin Olive Oils on the Inhibition of Enzymes Associated to Neurodegenerative Disorders in Comparison with Those of 'Picual' and 'Cornicabra'. <i>Molecules</i> , 2018 , 23,	4.8	14
126	The Effect of Dietary Polyphenols on Vascular Health and Hypertension: Current Evidence and Mechanisms of Action.. <i>Nutrients</i> , 2022 , 14,	6.7	14
125	Pharmaceutical Prospects of Bee Products: Special Focus on Anticancer, Antibacterial, Antiviral, and Antiparasitic Properties. <i>Antibiotics</i> , 2021 , 10,	4.9	14
124	Biodiesel Production From Lignocellulosic Biomass Using Oleaginous Microbes: Prospects for Integrated Biofuel Production. <i>Frontiers in Microbiology</i> , 2021 , 12, 658284	5.7	14
123	Benefits and Drawbacks of Ultrasound-Assisted Extraction for the Recovery of Bioactive Compounds from Marine Algae. <i>International Journal of Environmental Research and Public Health</i> , 2021 , 18,	4.6	14
122	A Pilot Study of the Photoprotective Effects of Strawberry-Based Cosmetic Formulations on Human Dermal Fibroblasts. <i>International Journal of Molecular Sciences</i> , 2015 , 16, 17870-84	6.3	13
121	Almond By-Products: Valorization for Sustainability and Competitiveness of the Industry. <i>Foods</i> , 2021 , 10,	4.9	13
120	Prenatal exposure to organic pollutants in northwestern Spain using non-invasive matrices (placenta and meconium). <i>Science of the Total Environment</i> , 2020 , 731, 138341	10.2	12

119	Strawberry extract attenuates oxidative stress in 3T3-L1 cells. <i>Journal of Berry Research</i> , 2018 , 8, 193-203		12
118	Effects of Leaves Extract on High Glucose-Induced Metabolic Changes in HepG2 Cells. <i>Biology</i> , 2018 , 7,	4.9	12
117	Feed Ingredients Mainly Contributing to Polycyclic Aromatic Hydrocarbon and Polychlorinated Biphenyl Residues. <i>Polycyclic Aromatic Compounds</i> , 2012 , 32, 280-295	1.3	12
116	Bioactivities, Applications, Safety, and Health Benefits of Bioactive Peptides From Food and By-Products: A Review.. <i>Frontiers in Nutrition</i> , 2021 , 8, 815640	6.2	12
115	Kinetic modelling of mancozeb hydrolysis and photolysis to ethylenethiourea and other by-products in water. <i>Water Research</i> , 2016 , 102, 561-571	12.5	12
114	Phytochemical Composition and Cytotoxic Effects on Liver Hepatocellular Carcinoma Cells of Different Berries Following a Simulated In Vitro Gastrointestinal Digestion. <i>Molecules</i> , 2018 , 23,	4.8	11
113	Bee Products: An Emblematic Example of Underutilized Sources of Bioactive Compounds.. <i>Journal of Agricultural and Food Chemistry</i> , 2022 ,	5.7	11
112	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. <i>Antibiotics</i> , 2021 , 10,	4.9	11
111	Red Seaweeds as a Source of Nutrients and Bioactive Compounds: Optimization of the Extraction. <i>Chemosensors</i> , 2021 , 9, 132	4	11
110	Polyphenol-rich extract of Zhenjiang aromatic vinegar ameliorates high glucose-induced insulin resistance by regulating JNK-IRS-1 and PI3K/Akt signaling pathways. <i>Food Chemistry</i> , 2021 , 335, 127513	8.5	11
109	Cyclodextrins inclusion complex: Preparation methods, analytical techniques and food industry applications.. <i>Food Chemistry</i> , 2022 , 384, 132467	8.5	11
108	Determination of kinetic bioconcentration in mussels after short term exposure to polycyclic aromatic hydrocarbons. <i>Heliyon</i> , 2017 , 3, e00231	3.6	10
107	Dietary exposure and neurotoxicity of the environmental free and bound toxin EN-methylamino-l-alanine. <i>Food Research International</i> , 2017 , 100, 1-13	7	10
106	Polyphenols: A first evidence in the synergism and bioactivities. <i>Food Reviews International</i> , 1-23	5.5	10
105	Anti-Alzheimer's Molecules Derived from Marine Life: Understanding Molecular Mechanisms and Therapeutic Potential. <i>Marine Drugs</i> , 2021 , 19,	6	10
104	Fatty Acids-Based Quality Index to Differentiate Worldwide Commercial Pistachio Cultivars. <i>Molecules</i> , 2018 , 24,	4.8	10
103	Bottle Aging and Storage of Wines: A Review. <i>Molecules</i> , 2021 , 26,	4.8	10
102	Links between Nutrition, Infectious Diseases, and Microbiota: Emerging Technologies and Opportunities for Human-Focused Research. <i>Nutrients</i> , 2020 , 12,	6.7	9

101	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. <i>Nutrients</i> , 2019 , 11,	6.7	9
100	Blending Local olive oils with Arbequina or Picual oils produces high quality, distinctive EVOOs. <i>European Journal of Lipid Science and Technology</i> , 2015 , 117, 1238-1247	3	9
99	Extraction, Properties, and Applications of Bioactive Compounds Obtained from Microalgae. <i>Current Pharmaceutical Design</i> , 2020 , 26, 1929-1950	3.3	9
98	Evaluation of the status quo of polyphenols analysis: Part I-phytochemistry, bioactivity, interactions, and industrial uses. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 3191-3218	16.4	9
97	Phytochemical Profiling of Methanolic Fruit Extract of Ait. by LC-MS/MS Analysis and Evaluation of Its Antioxidant and Antimicrobial Activity. <i>Plants</i> , 2021 , 10,	4.5	9
96	Emerging cellular and molecular mechanisms underlying anticancer indications of chrysin. <i>Cancer Cell International</i> , 2021 , 21, 214	6.4	9
95	Nutrition and Rheumatoid Arthritis in the 'Omics' Era. <i>Nutrients</i> , 2021 , 13,	6.7	9
94	A Metabolomics Approach Reveals Immunomodulatory Effects of Proteinaceous Molecules Derived From Gut Bacteria Over Human Peripheral Blood Mononuclear Cells. <i>Frontiers in Microbiology</i> , 2018 , 9, 2701	5.7	9
93	Screening of Bioactive Properties in Brown Algae from the Northwest Iberian Peninsula. <i>Foods</i> , 2021 , 10,	4.9	9
92	Atmospheric pollutants in fog and rain events at the northwestern mountains of the Iberian Peninsula. <i>Science of the Total Environment</i> , 2014 , 497-498, 188-199	10.2	8
91	Feeds and Corresponding Footprints of Residual Polycyclic Aromatic Hydrocarbons and Polychlorinated Biphenyls Based on Their Constituents. <i>Polycyclic Aromatic Compounds</i> , 2012 , 32, 248-264	1.3	8
90	A comparative study on cytotoxic effects of strawberry extract on different cellular models. <i>Journal of Berry Research</i> , 2016 , 6, 263-275	2	8
89	Evolution of Flavors in Extra Virgin Olive Oil Shelf-Life. <i>Antioxidants</i> , 2021 , 10,	7.1	8
88	State-of-the-Art of Analytical Techniques to Determine Food Fraud in Olive Oils. <i>Foods</i> , 2021 , 10,	4.9	8
87	Revalorization of Almond By-Products for the Design of Novel Functional Foods: An Updated Review. <i>Foods</i> , 2021 , 10,	4.9	8
86	Traditional Applications of Tannin Rich Extracts Supported by Scientific Data: Chemical Composition, Bioavailability and Bioaccessibility. <i>Foods</i> , 2021 , 10,	4.9	8
85	Industrial-Scale Decontamination Procedure Effects on the Content of Acaricides, Heavy Metals and Antioxidant Capacity of Beeswax. <i>Molecules</i> , 2019 , 24,	4.8	7
84	Effect of chitosan-olive oil emulsion coating on quality of tomatoes during storage at ambient conditions. <i>Journal of Berry Research</i> , 2015 , 5, 207-218	2	7

83	From Plantation to Cup: Changes in Bioactive Compounds during Coffee Processing. <i>Foods</i> , 2021 , 10,	4.9	7
82	The reciprocal interaction between polyphenols and other dietary compounds: Impact on bioavailability, antioxidant capacity and other physico-chemical and nutritional parameters.. <i>Food Chemistry</i> , 2021 , 375, 131904	8.5	7
81	Pharmacological, non-pharmacological and stem cell therapies for the management of autism spectrum disorders: A focus on human studies. <i>Pharmacological Research</i> , 2020 , 152, 104579	10.2	7
80	Berries polyphenols: Nano-delivery systems to improve their potential in cancer therapy. <i>Journal of Berry Research</i> , 2020 , 10, 45-60	2	7
79	Application of Novel Techniques for Monitoring Quality Changes in Meat and Fish Products during Traditional Processing Processes: Reconciling Novelty and Tradition. <i>Processes</i> , 2020 , 8, 988	2.9	7
78	The Use of Invasive Algae Species as a Source of Secondary Metabolites and Biological Activities: Spain as Case-Study. <i>Marine Drugs</i> , 2021 , 19,	6	7
77	Nutritional Value and Preventive Role of L. and Its Main Component Thymoquinone in Cancer: An Evidenced-Based Review of Preclinical and Clinical Studies. <i>Molecules</i> , 2021 , 26,	4.8	7
76	Tibet Kefir Milk Regulated Metabolic Changes Induced by High-Fat Diet via Amino Acids, Bile Acids, and Equol Metabolism in Human-Microbiota-Associated Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 6720-6732	5.7	7
75	An updated review on the versatile role of chrysin in neurological diseases: Chemistry, pharmacology, and drug delivery approaches. <i>Biomedicine and Pharmacotherapy</i> , 2021 , 141, 111906	7.5	7
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