Tamara Yuliett Forbes-Hernandez

List of Publications by Year in Descending Order

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	The Effect of Dietary Polyphenols on Vascular Health and Hypertension: Current Evidence and Mechanisms of Action.. *Nutrients*, **2022**, 14,	6.7	14
225	Bee Products: An Emblematic Example of Underutilized Sources of Bioactive Compounds.. *Journal of Agricultural and Food Chemistry*, **2022**,	5.7	11
224	Seaweed-Derived Proteins and Peptides: Promising Marine Bioactives.. *Antioxidants*, **2022**, 11,	7.1	1
223	Pigment Composition of Nine Brown Algae from the Iberian Northwestern Coastline: Influence of the Extraction Solvent.. *Marine Drugs*, **2022**, 20,	6	2
222	Extraction of lipids from microalgae using classical and innovative approaches.. *Food Chemistry*, **2022**, 384, 132236	8.5	4
221	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	4.7	19
220	Chemical Fingerprint of Non-aged Artisanal Sugarcane Spirits Using Kohonen Artificial Neural Network. *Food Analytical Methods*, **2022**, 15, 890	3.4	1
219	Benefits, toxicity and current market of cannabidiol in edibles.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-13	11.5	1
218	Active sites of peptides Asp-Asp-Asp-Tyr and Asp-Tyr-Asp-Asp protect against cellular oxidative stress. *Food Chemistry*, **2022**, 366, 130626	8.5	1
217	Minor tropical fruits as a potential source of bioactive and functional foods.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-45	11.5	3
216	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,	6.3	1
215	Current and potential trends in the bioactive properties and health benefits of Sieb. Et Zucc: a comprehensive review for value maximization.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-17	11.5	0
214	Anti-Depressant Properties of Crocin Molecules in Saffron.. *Molecules*, **2022**, 27,	4.8	6
213	: A phytochemical perspective and current applications facing its industrial exploitation.. *Food Chemistry: X*, **2022**, 13, 100258	4.7	0
212	The dissipation, processing factors, metabolites, and risk assessment of pesticides in honeysuckle from field to table.. *Journal of Hazardous Materials*, **2022**, 431, 128519	12.8	1
211	Cyclodextrins inclusion complex: Preparation methods, analytical techniques and food industry applications.. *Food Chemistry*, **2022**, 384, 132467	8.5	11
210	Investigation of new products of quercetin formed in boiling water via UPLC-Q-TOF-MS-MS analysis.. *Food Chemistry*, **2022**, 386, 132747	8.5	2

209	Impacts of nutritive and bioactive compounds on cancer development and therapy.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-30	11.5	
208	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	7.5	4
207	Adherence to the Mediterranean-Style Eating Pattern and Macular Degeneration: A Systematic Review of Observational Studies. *Nutrients*, **2022**, 14, 2028	6.7	1
206	Genome editing and cancer: How far has research moved forward on CRISPR/Cas9?. *Biomedicine and Pharmacotherapy*, **2022**, 150, 113011	7.5	0
205	Green Synthesis of Silver Nanoparticles Using Allium cepa var. Aggregatum Natural Extract: Antibacterial and Cytotoxic Properties. *Nanomaterials*, **2022**, 12, 1725	5.4	3
204	Multiple SERS Detection of Phenol Derivatives in Tap Water. *Proceedings (mdpi)*, **2021**, 70, 88	0.3	2
203	Red Algae as Source of Nutrients with Antioxidant and Antimicrobial Potential. *Proceedings (mdpi)*, **2021**, 70, 5	0.3	
202	Macroalgae as an Alternative Source of Nutrients and Compounds with Bioactive Potential. *Proceedings (mdpi)*, **2021**, 70, 46	0.3	3
201	Plants of the Family Asteraceae: Evaluation of Biological Properties and Identification of Phenolic Compounds. *Chemistry Proceedings*, **2021**, 5, 51		2
200	Bioactivities, Applications, Safety, and Health Benefits of Bioactive Peptides From Food and By-Products: A Review.. *Frontiers in Nutrition*, **2021**, 8, 815640	6.2	12
199	Understanding immune-modulatory efficacy in vitro.. *Chemico-Biological Interactions*, **2021**, 352, 109776	5	4
198	Phytoremediation of Toxic Metals: A Sustainable Green Solution for Clean Environment. *Applied Sciences (Switzerland)*, **2021**, 11, 10348	2.6	6
197	From Plantation to Cup: Changes in Bioactive Compounds during Coffee Processing. *Foods*, **2021**, 10,	4.9	7
196	Development, characterization and stability of a white cachama pâtype product (Piaractus brachypomus). *Food Chemistry*, **2021**, 375, 131660	8.5	1
195	Manuka honey in combination with 5-Fluorouracil decreases physical parameters of colonspheres enriched with cancer stem-like cells and reduces their resistance to apoptosis. *Food Chemistry*, **2021**, 374, 131753	8.5	3
194	The reciprocal interaction between polyphenols and other dietary compounds: Impact on bioavailability, antioxidant capacity and other physico-chemical and nutritional parameters.. *Food Chemistry*, **2021**, 375, 131904	8.5	7
193	Valorization of Kiwi by-Products for the Recovery of Bioactive Compounds: Circular Economy Model. *Proceedings (mdpi)*, **2021**, 70, 9	0.3	2
192	Phytochemical Profiling of Methanolic Fruit Extract of Ait. by LC-MS/MS Analysis and Evaluation of Its Antioxidant and Antimicrobial Activity. *Plants*, **2021**, 10,	4.5	9

191	Xanthophylls from the Sea: Algae as Source of Bioactive Carotenoids. *Marine Drugs*, **2021**, 19,	6	32
190	The Use of Invasive Algae Species as a Source of Secondary Metabolites and Biological Activities: Spain as Case-Study. *Marine Drugs*, **2021**, 19,	6	7
189	Rosa x hybrida extracts with dual actions: Antiproliferative effects against tumour cells and inhibitor of Alzheimer disease. *Food and Chemical Toxicology*, **2021**, 149, 112018	4.7	5
188	Nutritional Value and Preventive Role of L. and Its Main Component Thymoquinone in Cancer: An Evidenced-Based Review of Preclinical and Clinical Studies. *Molecules*, **2021**, 26,	4.8	7
187	Efficacy of Phytochemicals Derived from for the Management of COVID-19: A Combined In Silico and Biochemical Study. *Molecules*, **2021**, 26,	4.8	33
186	Emerging cellular and molecular mechanisms underlying anticancer indications of chrysin. *Cancer Cell International*, **2021**, 21, 214	6.4	9
185	Comprehensive Overview on the Chemistry and Biological Activities of Selected Alkaloid Producing Marine-Derived Fungi as a Valuable Reservoir of Drug Entities. *Biomedicines*, **2021**, 9,	4.8	4
184	The Molecular Basis of Different Approaches for the Study of Cancer Stem Cells and the Advantages and Disadvantages of a Three-Dimensional Culture. *Molecules*, **2021**, 26,	4.8	1
183	Anti-Alzheimer's Molecules Derived from Marine Life: Understanding Molecular Mechanisms and Therapeutic Potential. *Marine Drugs*, **2021**, 19,	6	10
182	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,	4.9	11
181	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	5.7	7
180	Red Seaweeds as a Source of Nutrients and Bioactive Compounds: Optimization of the Extraction. *Chemosensors*, **2021**, 9, 132	4	11
179	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	11.5	33
178	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	8.5	11
177	Effects of caloric restriction on immunosurveillance, microbiota and cancer cell phenotype: Possible implications for cancer treatment. *Seminars in Cancer Biology*, **2021**, 73, 45-57	12.7	6
176	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	6.5	32
175	By-Products of Agri-Food Industry as Tannin-Rich Sources: A Review of Tannins' Biological Activities and Their Potential for Valorization. *Foods*, **2021**, 10,	4.9	23
174	Bottle Aging and Storage of Wines: A Review. *Molecules*, **2021**, 26,	4.8	10

173	Manuka honey, oxidative stress, 5-fluorouracil treatment, and colon cancer cells **2021**, 407-415		0
172	Functional and Bioactive Properties of Peptides Derived from Marine Side Streams. *Marine Drugs*, **2021**, 19,	6	25
171	Immunoinflammatory effects of dietary bioactive compounds. *Advances in Food and Nutrition Research*, **2021**, 95, 295-336	6	2
170	Status and Challenges of Plant-Anticancer Compounds in Cancer Treatment. *Pharmaceuticals*, **2021**, 14,	5.2	29
169	Influence of iprovalicarb, mepanipyrim and tetraconazole fungicides on anthocyanins and color the Cabernet Sauvignon red wines. *European Food Research and Technology*, **2021**, 247, 947-960	3.4	1
168	Nutrition and Rheumatoid Arthritis in the 'Omics' Era. *Nutrients*, **2021**, 13,	6.7	9
167	Health Promoting Properties of Bee Royal Jelly: Food of the Queens. *Nutrients*, **2021**, 13,	6.7	28
166	Strawberry (Fragaria ananassa duch.) Alba extract attenuates DNA damage in lymphocytes of patients with Alzheimer's disease. *Journal of Food Biochemistry*, **2021**, 45, e13637	3.3	1
165	Evolution of Flavors in Extra Virgin Olive Oil Shelf-Life. *Antioxidants*, **2021**, 10,	7.1	8
164	State-of-the-Art of Analytical Techniques to Determine Food Fraud in Olive Oils. *Foods*, **2021**, 10,	4.9	8
163	Pharmaceutical Prospects of Bee Products: Special Focus on Anticancer, Antibacterial, Antiviral, and Antiparasitic Properties. *Antibiotics*, **2021**, 10,	4.9	14
162	Advances on delta 5-unsaturated-polymethylene-interrupted fatty acids: Resources, biosynthesis, and benefits. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-23	11.5	0
161	Phages and Enzybiotics in Food Biopreservation. *Molecules*, **2021**, 26,	4.8	3
160	Almond By-Products: Valorization for Sustainability and Competitiveness of the Industry. *Foods*, **2021**, 10,	4.9	13
159	Algae as a Source of Bioactive Compounds to Prevent the Development of Type 2 Diabetes Mellitus. *Current Medicinal Chemistry*, **2021**, 28, 4592-4615	4.3	1
158	Seaweed Protein Hydrolysates and Bioactive Peptides: Extraction, Purification, and Applications. *Marine Drugs*, **2021**, 19,	6	6
157	Revalorization of Almond By-Products for the Design of Novel Functional Foods: An Updated Review. *Foods*, **2021**, 10,	4.9	8
156	Screening of Bioactive Properties in Brown Algae from the Northwest Iberian Peninsula. *Foods*, **2021**, 10,	4.9	9

155	Biodiesel Production From Lignocellulosic Biomass Using Oleaginous Microbes: Prospects for Integrated Biofuel Production. *Frontiers in Microbiology*, **2021**, 12, 658284	5.7	14
154	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,	4.6	14
153	An updated review on the versatile role of chrysin in neurological diseases: Chemistry, pharmacology, and drug delivery approaches. *Biomedicine and Pharmacotherapy*, **2021**, 141, 111906	7.5	7
152	Strawberry tree honey in combination with 5-fluorouracil enhances chemosensitivity in human colon adenocarcinoma cells. *Food and Chemical Toxicology*, **2021**, 156, 112484	4.7	6
151	Regulation of the redox signaling and inflammation by Terminalia myriocarpa leaves and the predictive interactions of it's major metabolites with iNOS and NF-B. *Journal of Ethnopharmacology*, **2021**, 280, 114459	5	0
150	Anti-inflammatory activities of Italian Chestnut and Eucalyptus honeys on murine RAW 264.7 macrophages. *Journal of Functional Foods*, **2021**, 87, 104752	5.1	0
149	The efficacy of berries against lipopolysaccharide-induced inflammation: A review. *Trends in Food Science and Technology*, **2021**, 117, 74-74	15.3	5
148	Traditional Applications of Tannin Rich Extracts Supported by Scientific Data: Chemical Composition, Bioavailability and Bioaccessibility. *Foods*, **2021**, 10,	4.9	8
147	Molecular characterization and genetic diversity studies of Indian soybean (Glycine max (L.) Merr.) cultivars using SSR markers. *Molecular Biology Reports*, **2021**, 49, 2129	2.8	0
146	Updates on the chemistry, processing characteristics, and utilization of tea flavonoids in last two decades (2001-2021).. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-28	11.5	4
145	Delineation of molecular interactions of plant growth promoting bacteria induced 1,3-glucanases and guanosine triphosphate ligand for antifungal response in rice: a molecular dynamics approach.. *Molecular Biology Reports*, **2021**, 49, 2579	2.8	3
144	Bee Venom: An Updating Review of Its Bioactive Molecules and Its Health Applications. *Nutrients*, **2020**, 12,	6.7	30
143	Legal regulations and consumer attitudes regarding the use of products obtained from aquaculture. *Advances in Food and Nutrition Research*, **2020**, 92, 225-245	6	0
142	Prenatal exposure to organic pollutants in northwestern Spain using non-invasive matrices (placenta and meconium). *Science of the Total Environment*, **2020**, 731, 138341	10.2	12
141	Links between Nutrition, Infectious Diseases, and Microbiota: Emerging Technologies and Opportunities for Human-Focused Research. *Nutrients*, **2020**, 12,	6.7	9
140	The Strategic Alliance between Clinical and Molecular Science in the War against SARS-CoV-2, with the Rapid-Diagnostics Test as an Indispensable Weapon for Front Line Doctors. *International Journal of Molecular Sciences*, **2020**, 21,	6.3	5
139	The effect of two antifungal commercial formulations on the metabolism of a commercial Saccharomyces cerevisiae strain and their repercussion on fermentation evolution and phenylalanine catabolism. *Food Microbiology*, **2020**, 92, 103554	6	5
138	The Influence of In Vitro Gastrointestinal Digestion on the Anticancer Activity of Manuka Honey. *Antioxidants*, **2020**, 9,	7.1	18

137	Technological Application of Tannin-Based Extracts. *Molecules*, **2020**, 25,	4.8	63
136	Yield and nutritional quality of highbush blueberry genotypes trialled in a Mediterranean hot summer climate. *Journal of the Science of Food and Agriculture*, **2020**, 100, 3675-3686	4.3	2
135	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	8.5	29
134	Extraction, Properties, and Applications of Bioactive Compounds Obtained from Microalgae. *Current Pharmaceutical Design*, **2020**, 26, 1929-1950	3.3	9
133	Secondary Aroma: Influence of Wine Microorganisms in Their Aroma Profile. *Foods*, **2020**, 10,	4.9	15
132	Edible flowers as a health promoter: An evidence-based review. *Trends in Food Science and Technology*, **2020**,	15.3	3
131	Sensorial and nutritional quality of inter and intraâ□specific strawberry genotypes selected in resilient conditions. *Scientia Horticulturae*, **2020**, 261, 108945	4.1	15
130	Strawberry (Fragaria □ananassa cv. Romina) methanolic extract promotes browning in 3T3-L1 cells. *Food and Function*, **2020**, 11, 297-304	6.1	18
129	Pharmacological, non-pharmacological and stem cell therapies for the management of autism spectrum disorders: A focus on human studies. *Pharmacological Research*, **2020**, 152, 104579	10.2	7
128	Oral microbiota and Alzheimer's disease: Do all roads lead to Rome?. *Pharmacological Research*, **2020**, 151, 104582	10.2	25
127	Emerging Techniques for Differentiation of Fresh and Frozen-Thawed Seafoods: Highlighting the Potential of Spectroscopic Techniques. *Molecules*, **2020**, 25,	4.8	15
126	Valorization of by-products from olive oil industry and added-value applications for innovative functional foods. *Food Research International*, **2020**, 137, 109683	7	57
125	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	7	19
124	Berries polyphenols: Nano-delivery systems to improve their potential in cancer therapy. *Journal of Berry Research*, **2020**, 10, 45-60	2	7
123	Potential Health Benefit of Garlic Based on Human Intervention Studies: A Brief Overview. *Antioxidants*, **2020**, 9,	7.1	35
122	Identification of Emerging Hazards in Mussels by the Galician Emerging Food Safety Risks Network (RISEGAL). A First Approach. *Foods*, **2020**, 9,	4.9	3
121	Bioactive Compounds and Quality of Extra Virgin Olive Oil. *Foods*, **2020**, 9,	4.9	75
120	Influence of tetraconazole on the proteome profile of Saccharomyces cerevisiae Lalvin T73â□train. *Journal of Proteomics*, **2020**, 227, 103915	3.9	1

119	Effect of polyphenols on HER2-positive breast cancer and related miRNAs: Epigenomic regulation. *Food Research International*, **2020**, 137, 109623	7	4
118	Wine Aging Technology: Fundamental Role of Wood Barrels. *Foods*, **2020**, 9,	4.9	15
117	Use of Spectroscopic Techniques to Monitor Changes in Food Quality during Application of Natural Preservatives: A Review. *Antioxidants*, **2020**, 9,	7.1	16
116	Application of Novel Techniques for Monitoring Quality Changes in Meat and Fish Products during Traditional Processing Processes: Reconciling Novelty and Tradition. *Processes*, **2020**, 8, 988	2.9	7
115	Evaluation of the status quo of polyphenols analysis: Part I-phytochemistry, bioactivity, interactions, and industrial uses. *Comprehensive Reviews in Food Science and Food Safety*, **2020**, 19, 3191-3218	16.4	9
114	Evaluation of the status quo of polyphenols analysis: Part II-Analysis methods and food processing effects. *Comprehensive Reviews in Food Science and Food Safety*, **2020**, 19, 3219-3240	16.4	4
113	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	4.2	6
112	Scientific Approaches on Extraction, Purification and Stability for the Commercialization of Fucoxanthin Recovered from Brown Algae. *Foods*, **2020**, 9,	4.9	33
111	Dietary phytochemicals in colorectal cancer prevention and treatment: A focus on the molecular mechanisms involved. *Biotechnology Advances*, **2020**, 38, 107322	17.8	78
110	Resveratrol inhibits the proliferation of melanoma cells by modulating cell cycle. *International Journal of Food Sciences and Nutrition*, **2020**, 71, 84-93	3.7	3
109	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	4.7	36
108	Schott as a Novel Source of Food Colorant: Extraction Optimization of Coloring Pigments and Incorporation in a Bakery Product. *Molecules*, **2019**, 24,	4.8	15
107	Industrial-Scale Decontamination Procedure Effects on the Content of Acaricides, Heavy Metals and Antioxidant Capacity of Beeswax. *Molecules*, **2019**, 24,	4.8	7
106	Strawberry tree honey as a new potential functional food. Part 2: Strawberry tree honey increases ROS generation by suppressing Nrf2-ARE and NF-B signaling pathways and decreases metabolic phenotypes and metastatic activity in colon cancer cells. *Journal of Functional Foods*, **2019**, 57, 477-487	5.1	24
105	Interaction of Caffeic Acid with SDS Micellar Aggregates. *Molecules*, **2019**, 24,	4.8	5
104	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	5.1	26
103	Prediction Models to Control Aging Time in Red Wine. *Molecules*, **2019**, 24,	4.8	14
102	Dissipation of Three Fungicides and Their Effects on Anthocyanins and Color of Monastrell Red Wines. *International Journal of Molecular Sciences*, **2019**, 20,	6.3	6

101	Autophagy in Human Health and Disease: Novel Therapeutic Opportunities. *Antioxidants and Redox Signaling*, **2019**, 30, 577-634	8.4	69
100	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,	6.7	9
99	The importance of berries in the human diet. *Mediterranean Journal of Nutrition and Metabolism*, **2019**, 12, 335-340	1.3	21
98	Isolation of strawberry anthocyanin-rich fractions and their mechanisms of action against murine breast cancer cell lines. *Food and Function*, **2019**, 10, 7103-7120	6.1	28
97	Japanese, Mediterranean and Argentinean diets and their potential roles in neurodegenerative diseases. *Food Research International*, **2019**, 120, 464-477	7	23
96	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	11.5	85
95	Inhibitory effects of anthocyanins on □glucosidase activity. *Journal of Berry Research*, **2019**, 9, 109-123	2	3
94	Romina: A powerful strawberry with in vitro efficacy against uterine leiomyoma cells. *Journal of Cellular Physiology*, **2019**, 234, 7622-7633	7	15
93	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	5.1	22
92	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	6.1	29
91	Strawberry extracts efficiently counteract inflammatory stress induced by the endotoxin lipopolysaccharide in Human Dermal Fibroblast. *Food and Chemical Toxicology*, **2018**, 114, 128-140	4.7	39
90	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	3.9	14
89	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	4.1	16
88	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	4.7	27
87	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	5.7	66
86	Bioaccessibility and potential bioavailability of phenolic compounds from achenes as a new target for strawberry breeding programs. *Food Chemistry*, **2018**, 248, 155-165	8.5	56
85	Modelling the isothermal degradation kinetics of metrafenone and mepanipyrim in a grape juice analog. *Food Research International*, **2018**, 108, 339-346	7	4
84	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	6.1	53

83	Autophagic dysfunction in patients with Papillon-Lefèvre syndrome is restored by recombinant cathepsin C treatment. *Journal of Allergy and Clinical Immunology*, **2018**, 142, 1131-1143.e7	11.5	14
82	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	5.4	57
81	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	7.8	45
80	Strawberry extract attenuates oxidative stress in 3T3-L1 cells. *Journal of Berry Research*, **2018**, 8, 193-203		12
79	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	4.7	50
78	Phytochemical Composition and Cytotoxic Effects on Liver Hepatocellular Carcinoma Cells of Different Berries Following a Simulated In Vitro Gastrointestinal Digestion. *Molecules*, **2018**, 23,	4.8	11
77	Effects of Leaves Extract on High Glucose-Induced Metabolic Changes in HepG2 Cells. *Biology*, **2018**, 7,	4.9	12
76	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'. *Molecules*, **2018**, 23,	4.8	14
75	Targeting molecular pathways in cancer stem cells by natural bioactive compounds. *Pharmacological Research*, **2018**, 135, 150-165	10.2	43
74	Strawberry and Achenes Hydroalcoholic Extracts and Their Digested Fractions Efficiently Counteract the AAPH-Induced Oxidative Damage in HepG2 Cells. *International Journal of Molecular Sciences*, **2018**, 19,	6.3	6
73	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,	6.3	56
72	Fatty Acids-Based Quality Index to Differentiate Worldwide Commercial Pistachio Cultivars. *Molecules*, **2018**, 24,	4.8	10
71	A Metabolomics Approach Reveals Immunomodulatory Effects of Proteinaceous Molecules Derived From Gut Bacteria Over Human Peripheral Blood Mononuclear Cells. *Frontiers in Microbiology*, **2018**, 9, 2701	5.7	9
70	Beeswax by-Products Efficiently Counteract the Oxidative Damage Induced by an Oxidant Agent in Human Dermal Fibroblasts. *International Journal of Molecular Sciences*, **2018**, 19,	6.3	6
69	Phenolic Compounds in Honey and Their Associated Health Benefits: A Review. *Molecules*, **2018**, 23,	4.8	204
68	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	4.7	35
67	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	4.7	26
66	Anti-inflammatory effect of strawberry extract against LPS-induced stress in RAW 264.7 macrophages. *Food and Chemical Toxicology*, **2017**, 102, 1-10	4.7	124

65	Determination of kinetic bioconcentration in mussels after short term exposure to polycyclic aromatic hydrocarbons. *Heliyon*, **2017**, 3, e00231	3.6	10
64	Optimization of selective pressurized liquid extraction of organic pollutants in placenta to evaluate prenatal exposure. *Journal of Chromatography A*, **2017**, 1495, 1-11	4.5	17
63	Strawberry consumption improves aging-associated impairments, mitochondrial biogenesis and functionality through the AMP-activated protein kinase signaling cascade. *Food Chemistry*, **2017**, 234, 464-471	8.5	81
62	The effects of strawberry bioactive compounds on human health. *Acta Horticulturae*, **2017**, 355-362	0.3	4
61	Evaluation of strawberry (Fragaria□nanassaDuch.) â□Albaâ□□sensorial and nutritional quality, and its in vitro effects against human breast cancer cells viability. *Acta Horticulturae*, **2017**, 379-388	0.3	4
60	Effects of in vitro gastrointestinal digestion on strawberry polyphenols stability. *Acta Horticulturae*, **2017**, 389-396	0.3	4
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