

Improved characterization of tomato polyphenols using  
chromatography/electrospray ionization linear ion trap  
spectrometry and liquid chromatography/electrospray  
spectrometry

Rapid Communications in Mass Spectrometry

24, 2986-2992

DOI: [10.1002/rcm.4731](https://doi.org/10.1002/rcm.4731)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Changes in Phenolic Content of Tomato Products during Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 9358-9365.	2.4	42
2	A Metabolomic Approach Differentiates between Conventional and Organic Ketchups. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 11703-11710.	2.4	53
3	Phenolic Profile and Hydrophilic Antioxidant Capacity as Chemotaxonomic Markers of Tomato Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 3994-4001.	2.4	97
4	Characterization of Phytochemicals and Antioxidant Activities of a Purple Tomato (<i>Solanum Tj ETQq1 1 0.784314 rgBT /Overlock 10	2.4	69
5	An integrated high resolution mass spectrometric and informatics approach for the rapid identification of phenolics in plant extract. <i>Journal of Chromatography A</i> , 2011, 1218, 2856-2864.	1.8	31
6	Changes in phenolic profile and antioxidant activity during production of diced tomatoes. <i>Food Chemistry</i> , 2011, 126, 1700-1707.	4.2	68
7	Screening of the polyphenol content of tomato-based products through accurate-mass spectrometry (HPLC&#x2013;ESI-QTOF). <i>Food Chemistry</i> , 2011, 129, 877-883.	4.2	90
8	Stability of the Phenolic and Carotenoid Profile of Gazpachos during Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1981-1988.	2.4	21
9	Systematic Approach for Structure Elucidation of Polyphenolic Compounds Using a Bottom-up Approach Combining Ion Trap Experiments and Accurate Mass Measurements. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 11274-11282.	2.4	9
10	Characterization and Quantification of Phenolic Compounds in Four Tomato (Lycopersicon) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tj ETQq1 1 0.784314 rgBT /Overlock 10 Nutrition, 2012, 67, 229-234.	1.4	92
11	Polyphenols as Chemotaxonomic Markers in Italian &#x201c;Long-Storage&#x201d; Tomato Genotypes. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 309-314.	2.4	38
13	Effects of Pulsed Electric Fields on the Bioactive Compound Content and Antioxidant Capacity of Tomato Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3126-3134.	2.4	74
14	Evaluation of a Method To Characterize the Phenolic Profile of Organic and Conventional Tomatoes. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3373-3380.	2.4	70
15	A Validated HPLC-DAD Method for Routine Determination of Ten Phenolic Compounds in Tomato Fruits. <i>Food Analytical Methods</i> , 2012, 5, 1137-1144.	1.3	18
16	Effect of tomato industrial processing on phenolic profile and hydrophilic antioxidant capacity. <i>LWT - Food Science and Technology</i> , 2012, 47, 154-160.	2.5	41
17	Is there any difference between the phenolic content of organic and conventional tomato juices?. <i>Food Chemistry</i> , 2012, 130, 222-227.	4.2	71
18	Spectral trees as a robust annotation tool in LC&#x2013;MS based metabolomics. <i>Metabolomics</i> , 2012, 8, 691-703.	1.4	63
19	Oil matrix effects on plasma exposure and urinary excretion of phenolic compounds from tomato sauces: Evidence from a human pilot study. <i>Food Chemistry</i> , 2012, 130, 581-590.	4.2	49

#	ARTICLE	IF	CITATIONS
20	Microwave-assisted extraction of phenolics with maximal antioxidant activities in tomatoes. <i>Food Chemistry</i> , 2012, 130, 928-936.	4.2	200
21	Phenolic profiles of cherry tomatoes as influenced by hydric stress and rootstock technique. <i>Food Chemistry</i> , 2012, 134, 775-782.	4.2	78
22	Bioactive compounds present in the Mediterranean sofrito. <i>Food Chemistry</i> , 2013, 141, 3365-3372.	4.2	61
23	Ramorinoa girolae Speg (Fabaceae) seeds, an Argentinean traditional indigenous food: Nutrient composition and antioxidant activity. <i>Journal of Food Composition and Analysis</i> , 2013, 31, 120-128.	1.9	6
24	Setup of a UHPLC-QqQ-MS Method for the Analysis of Phenolic Compounds in Cherry Tomatoes, Tomato Sauce, and Tomato Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 8373-8380.	2.4	29
25	STATISTICAL OPTIMIZATION OF BIOPROCESS PARAMETERS FOR ENHANCED GALLIC ACID PRODUCTION FROM COFFEE PULP TANNINS BY <i>Penicillium verrucosum</i> . <i>Preparative Biochemistry and Biotechnology</i> , 2013, 43, 350-363.	1.0	15
26	Piceatannol, a potent bioactive stilbene, as major phenolic component in <i>Rhodomyrtus tomentosa</i> . <i>Food Chemistry</i> , 2013, 138, 1421-1430.	4.2	67
27	An improved mass spectrometric method for identification and quantification of phenolic compounds in apple fruits. <i>Food Chemistry</i> , 2013, 136, 368-375.	4.2	66
28	Metabolite profiling of phenolic and carotenoid contents in tomatoes after moderate-intensity pulsed electric field treatments. <i>Food Chemistry</i> , 2013, 136, 199-205.	4.2	81
29	High-performance liquid chromatography coupled to diode array and electrospray time-of-flight mass spectrometry detectors for a comprehensive characterization of phenolic and other polar compounds in three pepper ( <i>Capsicum annuum</i> L.) samples. <i>Food Research International</i> , 2013, 51, 977-984.	2.9	76
30	Flavonoids by HPLC. , 2013, , 2107-2144.		4
31	Light gazpachos contain higher phytochemical levels than conventional gazpachos. <i>Food Science and Technology International</i> , 2013, 19, 377-385.	1.1	2
32	Data-driven strategy for the discovery of potential urinary biomarkers of habitual dietary exposure. <i>American Journal of Clinical Nutrition</i> , 2013, 97, 377-389.	2.2	61
33	Dietary exposure biomarker-lead discovery based on metabolomics analysis of urine samples. <i>Proceedings of the Nutrition Society</i> , 2013, 72, 352-361.	0.4	42
34	HPLC-UV-MS Profiles of Phenolic Compounds and Antioxidant Activity of Fruits from Three Citrus Species Consumed in Northern Chile. <i>Molecules</i> , 2014, 19, 17400-17421.	1.7	267
35	Improved Characterization of Polyphenols Using Liquid Chromatography. , 2014, , 261-292.		7
36	Phenolic profiling of the skin, pulp and seeds of Albariño grapes using hybrid quadrupole time-of-flight and triple-quadrupole mass spectrometry. <i>Food Chemistry</i> , 2014, 145, 874-882.	4.2	101
37	Metabolomics reveals organ-specific metabolic rearrangements during early tomato seedling development. <i>Metabolomics</i> , 2014, 10, 958-974.	1.4	32

#	ARTICLE	IF	CITATIONS
38	Neuroprotective Potential of <i>Laurus nobilis</i> Antioxidant Polyphenol-Enriched Leaf Extracts. <i>Chemical Research in Toxicology</i> , 2014, 27, 611-626.	1.7	36
39	A comprehensive study on the phenolic profile of widely used culinary herbs and spices: Rosemary, thyme, oregano, cinnamon, cumin and bay. <i>Food Chemistry</i> , 2014, 154, 299-307.	4.2	290
40	Characterization of Fruit Products by Capillary Zone Electrophoresis and Liquid Chromatography Using the Compositional Profiles of Polyphenols: Application to Authentication of Natural Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 1038-1046.	2.4	34
41	Simultaneous multi-component quantitation of Chinese herbal injection Yin-zhi-huang in rat plasma by using a single-tube extraction procedure for mass spectrometry-based pharmacokinetic measurement. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2014, 967, 245-254.	1.2	22
42	Comparison of triple quadrupole mass spectrometry and Orbitrap high-resolution mass spectrometry in ultrahigh performance liquid chromatography for the determination of veterinary drugs in sewage: benefits and drawbacks. <i>Journal of Mass Spectrometry</i> , 2014, 49, 585-596.	0.7	52
43	Comprehensive identification of walnut polyphenols by liquid chromatography coupled to linear ion trap-Orbitrap mass spectrometry. <i>Food Chemistry</i> , 2014, 152, 340-348.	4.2	206
44	<i>Colletotrichum lindemuthianum</i> infection causes changes in phenolic content of French green bean pods. <i>Scientia Horticulturae</i> , 2014, 170, 211-218.	1.7	7
45	Phenolic characterization and variability in leaves, stems and roots of Micro-Tom and patio tomatoes, in response to nitrogen limitation. <i>Plant Science</i> , 2014, 224, 62-73.	1.7	60
46	Future perspectives in Orbitrap high-resolution mass spectrometry in food analysis: a review. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015, 32, 1568-1606.	1.1	73
47	Structural elucidation, in vitro antioxidant and photoprotective capacities of a purified polyphenolic-enriched fraction from a saltmarsh plant. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2015, 143, 52-60.	1.7	41
48	Characterization of phenolic compounds, anthocyanidin, antioxidant and antimicrobial activity of 25 varieties of Mexican Roselle ( <i>Hibiscus sabdariffa</i> ). <i>Industrial Crops and Products</i> , 2015, 69, 385-394.	2.5	165
49	Phenolic composition and antioxidant activity of kenaf leaves. <i>Industrial Crops and Products</i> , 2015, 78, 116-123.	2.5	34
50	The Assessment of Selectivity in Different Quadrupole-Orbitrap Mass Spectrometry Acquisition Modes. <i>Journal of the American Society for Mass Spectrometry</i> , 2015, 26, 337-346.	1.2	24
51	Fast determination of virgin olive oil phenolic metabolites in human high-density lipoproteins. <i>Biomedical Chromatography</i> , 2015, 29, 1035-1041.	0.8	12
52	Determination of polyphenolic profiles by liquid chromatography-electrospray-tandem mass spectrometry for the authentication of fruit extracts. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 597-608.	1.9	39
53	A comprehensive characterisation of beer polyphenols by high resolution mass spectrometry (LC-ESI-LTQ-Orbitrap-MS). <i>Food Chemistry</i> , 2015, 169, 336-343.	4.2	163
54	Tomato Sauce Enriched with Olive Oil Exerts Greater Effects on Cardiovascular Disease Risk Factors than Raw Tomato and Tomato Sauce: A Randomized Trial. <i>Nutrients</i> , 2016, 8, 170.	1.7	50
55	Effects of processing on the polyphenol and phenolic acid content and antioxidant capacity of semi-dried cherry tomatoes ( <i>Lycopersicon esculentum</i> M.). <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2040-2046.	1.7	24

#	ARTICLE	IF	CITATIONS
56	The polyphenolic profiles and antioxidant effects of <i>Agastache rugosa</i> Kuntze (Banga) flower, leaf, stem and root. <i>Biomedical Chromatography</i> , 2016, 30, 225-231.	0.8	39
57	Secondary metabolite profiling and modulation of antioxidants in wild and cultivated <i>Euphorbia supina</i> . <i>Industrial Crops and Products</i> , 2016, 89, 215-224.	2.5	12
58	In vivo diabetic wound healing effect and HPLC-DAD-ESI-MS/MS profiling of the methanol extracts of eight <i>Aloe</i> species. <i>Revista Brasileira De Farmacognosia</i> , 2016, 26, 352-362.	0.6	60
59	Free and glycosylated simple phenol profiling in Apulian Italian wines. <i>Food Chemistry</i> , 2016, 206, 260-266.	4.2	15
60	Determination of phenolic composition and antioxidant activities of <i>Pancratium maritimum</i> L. from Tunisia. <i>Industrial Crops and Products</i> , 2016, 94, 505-513.	2.5	18
61	Ultrahigh pressure liquid chromatography-atmospheric pressure photoionization-tandem mass spectrometry for the determination of polyphenolic profiles in the characterization and classification of cranberry-based pharmaceutical preparations and natural extracts. <i>Analytical Methods</i> , 2016, 8, 4363-4378.	1.3	19
62	Peel of araticum fruit ( <i>Annona crassiflora</i> Mart.) as a source of antioxidant compounds with $\alpha$ -amylase, $\alpha$ -glucosidase and glycation inhibitory activities. <i>Bioorganic Chemistry</i> , 2016, 69, 167-182.	2.0	47
63	Antioxidant activity evaluation and HPLC-photodiode array/MS polyphenols analysis of pomegranate juice from selected Italian cultivars: A comparative study. <i>Electrophoresis</i> , 2016, 37, 1947-1955.	1.3	17
64	Urinary metabolomic profiling to identify biomarkers of a flavonoid-rich and flavonoid-poor fruits and vegetables diet in adults: the FLAVURS trial. <i>Metabolomics</i> , 2016, 12, 1.	1.4	28
65	Recent advances and trends in the liquid-chromatography-mass spectrometry analysis of flavonoids. <i>Journal of Chromatography A</i> , 2016, 1430, 16-78.	1.8	155
66	Identification, characterization and distribution of monoterpene indole alkaloids in <i>Rauwolfia</i> species by Orbitrap Velos Pro mass spectrometer. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2016, 118, 183-194.	1.4	18
67	Metabolite profile of the tomato dwarf cultivar Micro-Tom and comparative response to saline and nutritional stresses with regard to a commercial cultivar. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1562-1570.	1.7	22
68	A metabolomic evaluation of the phytochemical composition of tomato juices being used in human clinical trials. <i>Food Chemistry</i> , 2017, 228, 270-278.	4.2	25
69	Chemical composition of stinging nettle leaves obtained by different analytical approaches. <i>Journal of Functional Foods</i> , 2017, 32, 18-26.	1.6	56
70	Identification of phenolic metabolites in human urine after the intake of a functional food made from grape extract by a high resolution LTQ-Orbitrap-MS approach. <i>Food Research International</i> , 2017, 100, 435-444.	2.9	49
71	Biophenols of mints: Antioxidant, acetylcholinesterase, butyrylcholinesterase and histone deacetylase inhibition activities targeting Alzheimer's disease treatment. <i>Journal of Functional Foods</i> , 2017, 33, 345-362.	1.6	32
72	Effects of preharvest applications of natural antimicrobial products on tomato fruit decay and quality during long-term storage. <i>Scientia Horticulturae</i> , 2017, 222, 193-202.	1.7	32
73	Identification and Determination of Phenolics in Lamiaceae Species by UPLC-DAD-ESI-MS/MS. <i>Journal of Chromatographic Science</i> , 2017, 55, 291-300.	0.7	25

#	ARTICLE	IF	CITATIONS
74	Detailed phenolic composition of Vidal grape pomace by ultrahigh-performance liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2017, 1068-1069, 201-209.	1.2	17
75	Liquid chromatography-high resolution mass spectrometry for the analysis of phytochemicals in vegetal-derived food and beverages. <i>Food Research International</i> , 2017, 100, 28-52.	2.9	50
76	Chemical and biological screening of stinging nettle leaves extracts obtained by modern extraction techniques. <i>Industrial Crops and Products</i> , 2017, 108, 423-430.	2.5	50
77	Foodomics evaluation of bioactive compounds in foods. <i>TrAC - Trends in Analytical Chemistry</i> , 2017, 96, 2-13.	5.8	68
78	Determination of Polyphenols in <i>Lycium barbarum</i> Leaves by High-Performance Liquid Chromatography-Tandem Mass Spectrometry. <i>Analytical Letters</i> , 2017, 50, 761-776.	1.0	10
79	Enantioselective Modulatory Effects of Naringenin Enantiomers on the Expression Levels of miR-17a-3p Involved in Endogenous Antioxidant Defenses. <i>Nutrients</i> , 2017, 9, 215.	1.7	24
80	Changes in Polyphenols Contents and Antioxidant Capacities of Organically and Conventionally Cultivated Tomato ( <i>Solanum lycopersicum</i> L.) Fruits during Ripening. <i>International Journal of Analytical Chemistry</i> , 2017, 2017, 1-10.	0.4	32
81	UHPLC-QTOF-MS analysis of bioactive constituents from two Romanian Goji ( <i>Lycium barbarum</i> L.) berries cultivars and their antioxidant, enzyme inhibitory, and real-time cytotoxicological evaluation. <i>Food and Chemical Toxicology</i> , 2018, 115, 414-424.	1.8	86
82	Ultrasound-assisted aqueous extraction, LC-MS/MS analysis and radiomodulating capability of autochthonous Italian sweet cherry fruits. <i>Food and Function</i> , 2018, 9, 1840-1849.	2.1	11
83	LC-MS/MS profiling of polyphenol-enriched leaf, stem and root extracts of Korean <i>Humulus japonicus</i> Siebold & Zucc and determination of their antioxidant effects. <i>Biomedical Chromatography</i> , 2018, 32, e4171.	0.8	13
84	Green coffee seed residue: A sustainable source of antioxidant compounds. <i>Food Chemistry</i> , 2018, 246, 48-57.	4.2	54
85	Targeted secondary metabolic and physico-chemical traits analysis to assess genetic variability within a germplasm collection of long storage tomatoes. <i>Food Chemistry</i> , 2018, 244, 275-283.	4.2	21
86	Flavonoid Constituents of <i>Phlomis</i> (Lamiaceae) Species Using Liquid Chromatography Mass Spectrometry. <i>Phytochemical Analysis</i> , 2018, 29, 180-195.	1.2	32
87	Profiling and Quantification of Regioisomeric Caffeoyl Glucoses in Berry Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 1096-1104.	2.4	9
88	The Chemistry behind Tomato Quality. <i>Natural Product Communications</i> , 2018, 13, 1934578X1801300.	0.2	11
89	Effects of <i>in vitro</i> Human Digestion on the Antioxidant Activity and Stability of Lycopene and Phenolic Compounds in Pork Patties Containing Dried Tomato Prepared at Different Temperatures. <i>Journal of Food Science</i> , 2018, 83, 1816-1822.	1.5	12
90	Determination of the phenolic profile of peach ( <i>Prunus persica</i> L.) kernels using UHPLC-LTQ OrbiTrap MS/MS technique. <i>European Food Research and Technology</i> , 2018, 244, 2051-2064.	1.6	33
91	Bioactive Phenolics of the Genus <i>Artemisia</i> (Asteraceae): HPLC-DAD-ESI-TQ-MS/MS Profile of the Siberian Species and Their Inhibitory Potential Against $\pm$ -Amylase and $\pm$ -Glucosidase. <i>Frontiers in Pharmacology</i> , 2018, 9, 756.	1.6	94

#	ARTICLE	IF	CITATIONS
92	Identification of spoilage by Alicyclobacillus bacteria in tomato-based products by UHPLC-MS/MS. Journal of Mass Spectrometry, 2018, 53, 903-910.	0.7	3
93	Detection and Quantitation of Frauds in the Authentication of Cranberry-Based Extracts by UHPLC-HRMS (Orbitrap) Polyphenolic Profiling and Multivariate Calibration Methods. Journal of Agricultural and Food Chemistry, 2018, 66, 9353-9365.	2.4	19
94	Synthesis of trilobatin from naringin <i>via</i> prunin as the key intermediate: acidic hydrolysis of the 1- $\beta$ -rhamnosidic linkage in naringin under improved conditions. Bioscience, Biotechnology and Biochemistry, 2018, 82, 1463-1467.	0.6	8
95	Isolation and Characterization of Phenolic Compounds From Selected Foods of Plant Origin Using Modern Spectroscopic Approaches. Studies in Natural Products Chemistry, 2018, 57, 203-220.	0.8	7
96	Health Effect of Dietary Fibers. , 2019, , 125-163.		7
97	Phenolic Profile of Grape Canes: Novel Compounds Identified by LC-ESI-LTQ-Orbitrap-MS. Molecules, 2019, 24, 3763.	1.7	63
98	Prunin suppresses viral IRES activity and is a potential candidate for treating enterovirus A71 infection. Science Translational Medicine, 2019, 11, .	5.8	28
99	Compositional features of the extracts from the methanolysis of Xilingol No. 6 lignite. Fuel, 2019, 246, 516-520.	3.4	8
100	Identification of Polyphenols from Chilean Brown Seaweeds Extracts by LC-DAD-ESI-MS/MS. Journal of Aquatic Food Product Technology, 2019, 28, 375-391.	0.6	40
101	Nutritional composition, fatty acid profile, phytochemistry and evaluation of the effects of Carya illinoensis on diabetes. International Journal of Food Science and Technology, 2019, 54, 2595-2603.	1.3	2
102	The Health-Promoting Potential of Salix spp. Bark Polar Extracts: Key Insights on Phenolic Composition and In Vitro Bioactivity and Biocompatibility. Antioxidants, 2019, 8, 609.	2.2	22
103	Potential of <i>Physalis peruviana</i> calyces as a low-cost valuable resource of phytoprostanes and phenolic compounds. Journal of the Science of Food and Agriculture, 2019, 99, 2194-2204.	1.7	34
104	Study on the oxygen forms in soluble portions from thermal dissolution and alkanolyses of the extraction residue from Baiyinhua lignite. Fuel, 2020, 260, 116301.	3.4	12
105	Impact of nitrogen supply limitation on tomato fruit composition. Scientia Horticulturae, 2020, 264, 109173.	1.7	23
106	The functional food production: Application of stinging nettle leaves and its extracts in the baking of a bread. Food Chemistry, 2020, 312, 126091.	4.2	32
107	Characterization of chemical profile and quantification of representative components of DanLou tablet, a traditional Chinese medicine prescription, by UHPLC-Q/TOF-MS combined with UHPLC-TQ-MS. Journal of Pharmaceutical and Biomedical Analysis, 2020, 180, 113070.	1.4	25
108	Characterization of metabolite profiles of white and green spears of asparagus officinalis L. from Caoxian, East China. Food Research International, 2020, 128, 108869.	2.9	13
109	LC-DAD/ESI-MS/MS characterization of phenolic constituents in <i>Rosa canina</i> L. and its protective effect in cells. Biomedical Chromatography, 2020, 34, e4961.	0.8	7

#	ARTICLE	IF	CITATIONS
110	Reprogramming of Tomato Leaf Metabolome by the Activity of Heat Stress Transcription Factor HsfB1. <i>Frontiers in Plant Science</i> , 2020, 11, 610599.	1.7	19
111	A Targeted Approach by High Resolution Mass Spectrometry to Reveal New Compounds in Raisins. <i>Molecules</i> , 2020, 25, 1281.	1.7	8
112	Î±-Glucosidase and non-enzymatic glycation inhibitory potential of <i>Eugenia dysenterica</i> fruit pulp extracts. <i>Food Bioscience</i> , 2020, 35, 100573.	2.0	17
113	Variation in secondary metabolites in a unique set of tomato accessions collected in Turkey. <i>Food Chemistry</i> , 2020, 317, 126406.	4.2	15
114	Spectroscopy of Phenolic Antioxidants. , 2021, , 517-548.		0
115	<i>Delonix Regia</i> Bark Alleviated Inflammation by Stimulating Defense Responses in Rats. <i>Journal of Herbs, Spices and Medicinal Plants</i> , 2021, 27, 411-425.	0.5	0
116	Impact of Peels Extracts from an Italian Ancient Tomato Variety Grown under Drought Stress Conditions on Vascular Related Dysfunction. <i>Molecules</i> , 2021, 26, 4289.	1.7	6
117	Phenolic composition, antioxidant capacity and Î±-glucosidase inhibitory activity of raw and boiled Chilean <i>Araucaria araucana</i> kernels. <i>Food Chemistry</i> , 2021, 350, 129241.	4.2	13
118	Impact of Drying Processes on the Nutritional Composition, Volatile Profile, Phytochemical Content and Bioactivity of <i>Salicornia ramosissima</i> J. Woods. <i>Antioxidants</i> , 2021, 10, 1312.	2.2	23
119	Targeted and semi-untargeted determination of phenolic compounds in plant matrices by high performance liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2021, 1651, 462315.	1.8	17
120	Study the inhibitory effect of some plant origin flavonoids against targetable cancer receptors GRP78 by molecular docking. <i>Network Modeling Analysis in Health Informatics and Bioinformatics</i> , 2021, 10, 1.	1.2	1
121	Consumption of peanut products improves memory and stress response in healthy adults from the ARISTOTLE study: A 6-month randomized controlled trial. <i>Clinical Nutrition</i> , 2021, 40, 5556-5567.	2.3	22
122	Profiling and quantification of regioisomeric caffeoyl glucoses in Solanaceae vegetables. <i>Food Chemistry</i> , 2017, 237, 659-666.	4.2	3
123	Profiling of phenolic compounds and antioxidant activity of <i>Melia azedarach</i> L. leaves and fruits at two stages of maturity. <i>Industrial Crops and Products</i> , 2017, 107, 232-243.	2.5	24
124	Characterization of Oxygen-Containing Aromatics in a Low-Temperature Coal Tar. <i>Energy &amp; Fuels</i> , 2021, 35, 283-289.	2.5	8
125	Bioactive Compounds of Tomatoes as Health Promoters. , 2016, , 48-91.		13
126	Comparison of the Physicochemical Characteristics and Antioxidant Activities of Watermelon Radish Flesh and Peel. <i>The Korean Journal of Community Living Science</i> , 2021, 32, 417-436.	0.0	0
127	Liquid Chromatographyâ€“High-Resolution Mass Spectrometry in Environmental and Food Analysis. , 2015, , 325-345.		0



#	ARTICLE	IF	CITATIONS
128	Exogenous methyl jasmonate regulates phenolic compounds biosynthesis during postharvest tomato ripening. <i>Postharvest Biology and Technology</i> , 2022, 184, 111760.	2.9	17
129	Quantitative analysis of water-soluble vitamins and polyphenolic compounds in tomato varieties ( <i>Solanum lycopersicum</i> L.). <i>Journal of Plant Biotechnology</i> , 2020, 47, 78-89.	0.1	0
130	The natural (poly)phenols as modulators of microglia polarization via TLR4/NF- $\kappa$ B pathway exert anti-inflammatory activity in ischemic stroke. <i>European Journal of Pharmacology</i> , 2022, 914, 174660.	1.7	48
131	Extraction of Lipophilic Antioxidants from Native Tomato Using Green Technologies. <i>Food Technology and Biotechnology</i> , 2022, 60, 121-131.	0.9	2
132	Phenolic Composition of Inflorescences of <i>Carduus nutans</i> L.. <i>Chemistry and Biodiversity</i> , 2022, 19, .	1.0	0
133	Effect of Crushing Peanuts on Fatty Acid and Phenolic Bioaccessibility: A Long-Term Study. <i>Antioxidants</i> , 2022, 11, 423.	2.2	7
134	Oligosaccharins Alleviate Heat Stress in Greenhouse-Grown Tomatoes during the Spring-Summer Season in a Semi-Arid Climate. <i>Agronomy</i> , 2022, 12, 802.	1.3	5
135	Bioactivity and Bioaccessibility of Bioactive Compounds in Gastrointestinal Digestion of Tomato Bagasse Extracts. <i>Foods</i> , 2022, 11, 1064.	1.9	3
136	The phytoactive constituents of <i>Eugenia selloi</i> B.D. Jacks (pitangatuba): Toxicity and elucidation of their anti-inflammatory mechanism(s) of action. <i>Food Chemistry Molecular Sciences</i> , 2022, 4, 100093.	0.9	3
137	Chemical Composition, Antibacterial Activity using Micro-broth Dilution Method and Antioxidant Activity of Essential Oil and Water Extract from Aerial Part of Tunisian <i>Thymus algeriensis</i> Boiss. & Reut.. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2021, 24, 1349-1364.	0.7	6
141	Effect of Tomato Extract on the Stress Resistance and Lifespan of <i>Caenorhabditis elegans</i> . <i>Revista Brasileira De Farmacognosia</i> , 0, , .	0.6	0
142	Identification and Quantification of Urinary Microbial Phenolic Metabolites by HPLC-ESI-LTQ-Orbitrap-HRMS and Their Relationship with Dietary Polyphenols in Adolescents. <i>Antioxidants</i> , 2022, 11, 1167.	2.2	12
143	Hydroponic production of fireweed for biomass and phytochemicals. <i>Canadian Journal of Plant Science</i> , 0, , .	0.3	0
144	Evaluation of the Polyphenolic Composition and Bioactivities of Three Native Cabo Verde Medicinal Plants. <i>Pharmaceuticals</i> , 2022, 15, 1162.	1.7	6
145	The profiles of durian ( <i>Durio zibethinus</i> Murr.) shell phenolics and their antioxidant effects on H <sub>2</sub> O <sub>2</sub> -treated HepG2 cells as well as the metabolites and organ distribution in rats. <i>Food Research International</i> , 2023, 163, 112122.	2.9	6
146	Valorisation of Wasted Immature Tomato to Innovative Fermented Functional Foods. <i>Foods</i> , 2023, 12, 1532.	1.9	0