Angel Gil-Izquierdo

List of Publications by Year
in descending order

198 papers	9,682 citations	31976 53 h-index	46799 89 g-index
202 all docs	202 docs citations	202 times ranked	11382 citing authors

#	Article	IF	Citations
1	Phytoprostanes, phytofurans, tocopherols, tocotrienols, carotenoids and free amino acids and biological potential of sea buckthorn juices. Journal of the Science of Food and Agriculture, 2022, 102, 185-197.	3.5	10
2	Alpha-linolenic acid, phytoprostanes and phytofurans in plant, algae and food. Advances in Botanical Research, 2022, 101, 437-468.	1.1	7
3	HPLC-DAD-ESI/MSn and UHPLC-ESI/QTOF/MSn characterization of polyphenols in the leaves of Neocarya macrophylla (Sabine) Prance ex F. White and cytotoxicity to gastric carcinoma cells. Food Research International, 2022, 155, 111082.	6.2	5
4	Comparative Study of Metabolomic Profile and Antioxidant Content of Adult and In Vitro Leaves of Aristotelia chilensis. Plants, 2022, 11, 37.	3.5	2
5	Valorisation of the industrial waste of Chukrasia tabularis A.Juss.: Characterization of the leaves phenolic constituents and antidiabetic-like effects. Industrial Crops and Products, 2022, 185, 115100.	5.2	1
6	Hydroxytyrosol fatty acid esters as new candidate markers for detecting olive oil inadequate storage conditions by UHPLC-QqQ-MS/MS. Microchemical Journal, 2022, 181, 107656.	4.5	2
7	Anti-Inflammatory and Antioxidant Capacity of a Fruit and Vegetable-Based Nutraceutical Measured by Urinary Oxylipin Concentration in a Healthy Population: A Randomized, Double-Blind, Placebo-Controlled Clinical Trial. Antioxidants, 2022, 11, 1342.	5.1	4
8	Pharmacokinetics and bioavailability of hydroxytyrosol are dependent on the food matrix in humans. European Journal of Nutrition, 2021, 60, 905-915.	3.9	32
9	Effect of coffee and cocoa-based confectionery containing coffee on markers of cardiometabolic health: results from the pocket-4-life project. European Journal of Nutrition, 2021, 60, 1453-1463.	3.9	12
10	How does water stress affect the low molecular weight phenolics of hydroSOStainable almonds?. Food Chemistry, 2021, 339, 127756.	8.2	5
11	A sustainable approach by using microalgae to minimize the eutrophication process of Mar Menor lagoon. Science of the Total Environment, 2021, 758, 143613.	8.0	12
12	Valorisation of kitul, an overlooked food plant: Phenolic profiling of fruits and inflorescences and assessment of their effects on diabetes-related targets. Food Chemistry, 2021, 342, 128323.	8.2	10
13	Recycled Wastewater and Reverse Osmosis Brine Use for Halophytes Irrigation: Differences in Physiological, Nutritional and Hormonal Responses of Crithmum maritimum and Atriplex halimus Plants. Agronomy, 2021, 11, 627.	3.0	12
14	Activation of caspase-3 in gastric adenocarcinoma AGS cells by Xylopia aethiopica (Dunal) A. Rich. fruit and characterization of its phenolic fingerprint by HPLC-DAD-ESI(Ion Trap)-MSn and UPLC-ESI-QTOF-MS2. Food Research International, 2021, 141, 110121.	6.2	13
15	Caffeine Health Claims on Sports Supplement Labeling. Analytical Assessment According to EFSA Scientific Opinion and International Evidence and Criteria. Molecules, 2021, 26, 2095.	3.8	2
16	Cassia sieberiana DC. leaves modulate LPS-induced inflammatory response in THP-1Âcells and inhibit eicosanoid-metabolizing enzymes. Journal of Ethnopharmacology, 2021, 269, 113746.	4.1	7
17	Phytoprostanes and phytofurans modulate COX-2-linked inflammation markers in LPS-stimulated THP-1 monocytes by lipidomics workflow. Free Radical Biology and Medicine, 2021, 167, 335-347.	2.9	9
18	Fatty Acid and Amino Acid Composition of Citrullus Colocynthis Seeds Growing in Algeria. Egyptian Journal of Chemistry, 2021, .	0.2	1

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19	Effect of Coffee and Cocoa-Based Confectionery Containing Coffee on Markers of DNA Damage and Lipid Peroxidation Products: Results from a Human Intervention Study. Nutrients, 2021, 13, 2399.	4.1	5
20	Unravelling the capacity of hydroxytyrosol and its lipophenolic derivates to modulate the H2O2-induced isoprostanoid profile of THP-1 monocytes by UHPLC-QqQ-MS/MS lipidomic workflow. Microchemical Journal, 2021, 170, 106703.	4.5	3
21	Analysis of health claims regarding creatine monohydrate present in commercial communications for a sample of European sports foods supplements. Public Health Nutrition, 2021, 24, 632-640.	2.2	5
22	Fatty Acid Hydroxytyrosyl Esters of Olive Oils Are Bioaccessible According to Simulated <i>In Vitro</i> Gastrointestinal Digestion: Unraveling the Role of Digestive Enzymes on Their Stability. Journal of Agricultural and Food Chemistry, 2021, 69, 14165-14175.	5.2	4
23	2,3-dinor metabolites of oxylipins are major excreted biomarkers of oxidative stress and inflammation in obesity. Free Radical Biology and Medicine, 2021, 177, S117-S118.	2.9	0
24	Urinary oxylipin signature as biomarkers to monitor the allograft function during the first six months post-renal transplantation. Free Radical Biology and Medicine, 2020, 146, 340-349.	2.9	7
25	Gustavia gracillima Miers. flowers effects on enzymatic targets underlying metabolic disorders and characterization of its polyphenolic content by HPLC-DAD-ESI/MS. Food Research International, 2020, 137, 109694.	6.2	2
26	A comprehensive approach to the bioavailability and cardiometabolic effects of the bioactive compounds present in espresso coffee and confectionery-derived coffee. Proceedings of the Nutrition Society, 2020, 79, .	1.0	1
27	Effects of Deficit Irrigation, Rootstock, and Roasting on the Contents of Fatty Acids, Phytoprostanes, and Phytofurans in Pistachio Kernels. Journal of Agricultural and Food Chemistry, 2020, 68, 8915-8924.	5.2	14
28	Evaluation of the Probiotic Properties and the Capacity to Form Biofilms of Various Lactobacillus Strains. Microorganisms, 2020, 8, 1053.	3.6	21
29	Evaluation of <i>Phoenix dactylifera</i> Edible Parts and Byproducts as Sources of Phytoprostanes and Phytofurans. Journal of Agricultural and Food Chemistry, 2020, 68, 8942-8950.	5.2	10
30	Oxylipin regulation by phenolic compounds from coffee beverage: Positive outcomes from a randomized controlled trial in healthy adults and macrophage derived foam cells. Free Radical Biology and Medicine, 2020, 160, 604-617.	2.9	14
31	Bioavailable phytoprostanes and phytofurans from <i>Gracilaria longissima</i> have anti-inflammatory effects in endothelial cells. Food and Function, 2020, 11, 5166-5178.	4.6	21
32	Bioactive plant oxylipins-based lipidomics in eighty worldwide commercial dark chocolates: Effect of cocoa and fatty acid composition on their dietary burden. Microchemical Journal, 2020, 157, 105083.	4.5	7
33	Phytoprostanes and Phytofuransâ€”Oxidative Stress and Bioactive Compoundsâ€”in Almonds are Affected by Deficit Irrigation in Almond Trees. Journal of Agricultural and Food Chemistry, 2020, 68, 7214-7225.	5.2	20
34	Targeted Lipidomics Profiling Reveals the Generation of Hydroxytyrosol-Fatty Acids in Hydroxytyrosol-Fortified Oily Matrices: New Analytical Methodology and Cytotoxicity Evaluation. Journal of Agricultural and Food Chemistry, 2020, 68, 7789-7799.	5.2	9
35	In vitro multifunctionality of phlorotannin extracts from edible Fucus species on targets underpinning neurodegeneration. Food Chemistry, 2020, 333, 127456.	8.2	26
36	Optimization of Free Phytoprostane and Phytofuran Production by Enzymatic Hydrolysis of Pea Extracts Using Esterases. Journal of Agricultural and Food Chemistry, 2020, 68, 3445-3455.	5.2	10

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37	Diffuse light affects the contents of vitamin C, phenolic compounds and free amino acids in lettuce plants. Food Chemistry, 2019, 272, 227-234.	8.2	29
38	The Value of Legume Foods as a Dietary Source of Phytoprostanes and Phytofurans Is Dependent on Species, Variety, and Growing Conditions. European Journal of Lipid Science and Technology, 2019, 121, 1800484.	1.5	17
39	Phenolic Profiling and Biological Potential of Ficus curtipes Corner Leaves and Stem Bark: 5-Lipoxygenase Inhibition and Interference with NO Levels in LPS-Stimulated RAW 264.7 Macrophages. Biomolecules, 2019, 9, 400.	4.0	23
40	Phenolic, oxylipin and fatty acid profiles of the Chilean hazelnut (Gevuina avellana): Antioxidant activity and inhibition of pro-inflammatory and metabolic syndrome-associated enzymes. Food Chemistry, 2019, 298, 125026.	8.2	33
41	Effect of simulated gastrointestinal digestion on polyphenols and bioactivity of the native Chilean red strawberry (Fragaria chiloensis ssp. chiloensis f. patagonica). Food Research International, 2019, 123, 106-114.	6.2	23
42	Immunoassay for food quality evaluation. , 2019, , 661-695.		0
43	Update on oxidative stress and inflammation in pregnant women, unborn children (nasciturus), and newborns â€“ Nutritional and dietary effects. Free Radical Biology and Medicine, 2019, 142, 38-51.	2.9	27
44	Statement of Foliar Fertilization Impact on Yield, Composition, and Oxidative Biomarkers in Rice. Journal of Agricultural and Food Chemistry, 2019, 67, 597-605.	5.2	23
45	Comparative study of different cocoa (Theobroma cacao L.) clones in terms of their phytoprostanes and phytofurans contents. Food Chemistry, 2019, 280, 231-239.	8.2	20
46	HPLC-DAD-ESI/MSn phenolic profile and in vitro biological potential of Centaurium erythraea Rafn aqueous extract. Food Chemistry, 2019, 278, 424-433.	8.2	17
47	Potential of <scp><i>Physalis peruviana</i></scp> calyces as a lowâ€cost valuable resource of phytoprostanes and phenolic compounds. Journal of the Science of Food and Agriculture, 2019, 99, 2194-2204.	3.5	34
48	Male sexual enhancers from the Peruvian Amazon. Journal of Ethnopharmacology, 2019, 229, 167-179.	4.1	3
49	CHAPTER 3. Anti-inflammatory Activity of Coffee. , 2019, , 57-74.		3
50	CHAPTER 12. Effect of Coffee on Weight Management. , 2019, , 265-285.		0
51	Chemical findings and in vitro biological studies to uphold the use of Ficus exasperata Vahl leaf and stem bark. Food and Chemical Toxicology, 2018, 112, 134-144.	3.6	14
52	Sorting out the phytoprostane and phytofuran profile in vegetable oils. Food Research International, 2018, 107, 619-628.	6.2	28
53	In vitro multimodal-effect of Trichilia catigua A. Juss. (Meliaceae) bark aqueous extract in CNS targets. Journal of Ethnopharmacology, 2018, 211, 247-255.	4.1	20
54	<i>Aronia</i>â€“<i>citrus</i>juice (polyphenol-rich juice) intake and elite triathlon training: a lipidomic approach using representative oxylipins in urine. Food and Function, 2018, 9, 463-475.	4.6	33

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55	Profiling phlorotannins from Fucus spp. of the Northern Portuguese coastline: Chemical approach by HPLC-DAD-ESI/MS and UPLC-ESI-QTOF/MS. Algal Research, 2018, 29, 113-120.	4.6	63
56	Oxidized LDL triggers changes in oxidative stress and inflammatory biomarkers in human macrophages. Redox Biology, 2018, 15, 1-11.	9.0	134
57	Structural/Functional Matches and Divergences of Phytoprostanes and Phytofurans with Bioactive Human Oxylipins. Antioxidants, 2018, 7, 165.	5.1	26
58	Impact of Salicylic Acid Content and Growing Environment on Phytoprostane and Phytofuran (Stress) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	5.2	18
59	Leaves and stem bark from Allophylus africanus P. Beauv.: An approach to anti-inflammatory properties and characterization of their flavonoid profile. Food and Chemical Toxicology, 2018, 118, 430-438.	3.6	27
60	Nanoparticles and Controlled Delivery for Bioactive Compounds: Outlining Challenges for New â€œSmart-Foodsâ€•for Health. Foods, 2018, 7, 72.	4.3	142
61	Polyphenolic profile and antioxidant activity of meristem and leaves from â€œchagualâ€•(Puya chilensis) Tj ETQq1 1 0.784314 rgBT /O	6.2	11
62	Edible seaweedsâ€™ phlorotannins in allergy: A natural multi-target approach. Food Chemistry, 2018, 265, 233-241.	8.2	26
63	The chemical composition on fingerprint of Glandora diffusa and its biological properties. Arabian Journal of Chemistry, 2017, 10, 583-595.	4.9	11
64	Gender differences in plasma and urine metabolites from Spragueâ€“Dawley rats after oral administration of normal and high doses of hydroxytyrosol, hydroxytyrosol acetate, and DOPAC. European Journal of Nutrition, 2017, 56, 215-224.	4.6	39
65	Snapshot situation of oxidative degradation of the nervous system, kidney, and adrenal glands biomarkers-neuroprostane and dihomo-isoprostanes-urinary biomarkers from infancy to elderly adults. Redox Biology, 2017, 11, 586-591.	9.0	14
66	Potential applications of lipid peroxidation products â€“ F4-neuroprostanes, F3-neuroprostanesn-6 DPA, F2-dihomo-isoprostanes and F2-isoprostanes â€•in the evaluation of the allograft function in renal transplantation. Free Radical Biology and Medicine, 2017, 104, 178-184.	2.9	10
67	Impact of processing conditions on the phytoprostanes profile of three types of nut kernels. Free Radical Research, 2017, 51, 141-147.	3.3	24
68	Quantification of phytoprostanes â€“ bioactive oxylipins â€“ and phenolic compounds of Passiflora edulis Sims shell using UHPLC-QqQ-MS/MS and LC-IT-DAD-MS/MS. Food Chemistry, 2017, 229, 1-8.	8.2	63
69	Accumulation of primary and secondary metabolites in edible jackfruit seed tissues and scavenging of reactive nitrogen species. Food Chemistry, 2017, 233, 85-95.	8.2	16
70	Inhibition of Î±-glucosidase and Î±-amylase by Spanish extra virgin olive oils: The involvement of bioactive compounds other than oleuropein and hydroxytyrosol. Food Chemistry, 2017, 235, 298-307.	8.2	54
71	Anti-inflammatory properties of the stem bark from the herbal drug Vitex peduncularis Wall. ex Schauer and characterization of its polyphenolic profile. Food and Chemical Toxicology, 2017, 106, 8-16.	3.6	16
72	Medicinal species as MTDLs: Turnera diffusa Willd. Ex Schult inhibits CNS enzymes and delays glutamate excitotoxicity in SH-SY5Y cells via oxidative damage. Food and Chemical Toxicology, 2017, 106, 466-476.	3.6	25

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73	Qualitative and quantitative changes in polyphenol composition and bioactivity of Ribes magellanicum and R. punctatum after in vitro gastrointestinal digestion. Food Chemistry, 2017, 237, 1073-1082.	8.2	63
74	Optimization of the recovery of high-value compounds from pitaya fruit by-products using microwave-assisted extraction. Food Chemistry, 2017, 230, 463-474.	8.2	67
75	Melatonin and hydroxytyrosol protect against oxidative stress related to the central nervous system after the ingestion of three types of wine by healthy volunteers. Food and Function, 2017, 8, 64-74.	4.6	16
76	Effect of the dietary intake of melatonin- and hydroxytyrosol-rich wines by healthy female volunteers on the systemic lipidomic-related oxylipins. Food and Function, 2017, 8, 3745-3757.	4.6	15
77	Phlorotannin extracts from Fucales: Marine polyphenols as bioregulators engaged in inflammation-related mediators and enzymes. Algal Research, 2017, 28, 1-8.	4.6	41
78	Physiological linkage of gender, bioavailable hydroxytyrosol derivatives, and their metabolites with systemic catecholamine metabolism. Food and Function, 2017, 8, 4570-4581.	4.6	12
79	Comparative Study of the Phytoprostane and Phytofuran Content of <i>indica</i> and <i>japonica</i> Rice (<i>Oryza sativa</i> L.) Flours. Journal of Agricultural and Food Chemistry, 2017, 65, 8938-8947.	5.2	29
80	Phenolic composition profiling of different edible parts and by-products of date palm (Phoenix) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 46	6.2	64
81	HPLC-DAD-ESI/MS n profiling of phenolic compounds from Lathyrus cicera L. seeds. Food Chemistry, 2017, 214, 678-685.	8.2	29
82	Intended or Unintended Doping? A Review of the Presence of Doping Substances in Dietary Supplements Used in Sports. Nutrients, 2017, 9, 1093.	4.1	126
83	Current Status of Legislation on Dietary Products for Sportspeople in a European Framework. Nutrients, 2017, 9, 1225.	4.1	14
84	Valorization Strategy of Banana Passion Fruit Shell Wastes: An Innovative Source of Phytoprostanes and Phenolic Compounds and Their Potential Use in Pharmaceutical and Cosmetic Industries. Journal of Food and Nutrition Research (Newark, Del), 2017, 5, 801-808.	0.3	16
85	Relationship between the Ingestion of a Polyphenol-Rich Drink, Hepcidin Hormone, and Long-Term Training. Molecules, 2016, 21, 1333.	3.8	15
86	Melatonin and hydroxytyrosol-rich wines influence the generation of DNA oxidation catabolites linked to mutagenesis after the ingestion of three types of wine by healthy volunteers. Food and Function, 2016, 7, 4781-4796.	4.6	14
87	Impact of packaging atmosphere, storage and processing conditions on the generation of phytoprostanes as quality processing compounds in almond kernels. Food Chemistry, 2016, 211, 869-875.	8.2	32
88	DNA catabolites in triathletes: effects of supplementation with an aroniaâ€“citrus juice (polyphenols-rich juice). Food and Function, 2016, 7, 2084-2093.	4.6	13
89	In vivo evidence of mitochondrial dysfunction and altered redox homeostasis in a genetic mouse model of propionic acidemia: Implications for the pathophysiology of this disorder. Free Radical Biology and Medicine, 2016, 96, 1-12.	2.9	42
90	Lipidomic approach in young adult triathletes: effect of supplementation with a polyphenols-rich juice on neuroprostane and F₂-dihomo-isoprostane markers. Food and Function, 2016, 7, 4343-4355.	4.6	12

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91	Antiepileptic drugs affect lipid oxidative markers- neuroprostanes and F2-dihomo-isoprostanes- in patients with epilepsy: differences among first-, second-, and third-generation drugs by UHPLC-QqQ-MS/MS. RSC Advances, 2016, 6, 82969-82976.	3.6	4
92	Effect of thermal processing on the profile of bioactive compounds and antioxidant capacity of fermented orange juice. International Journal of Food Sciences and Nutrition, 2016, 67, 779-788.	2.8	33
93	Comprehensive characterization and antioxidant activities of the main biflavonoids of Garcinia madruno : A novel tropical species for developing functional products. Journal of Functional Foods, 2016, 27, 503-516.	3.4	20
94	Effect of the season on the free phytoprostane content in Cornicabra extra virgin olive oil from deficitâ€irrigated olive trees. Journal of the Science of Food and Agriculture, 2016, 96, 1585-1592.	3.5	19
95	Rootstock effect on serotonin and nutritional quality of tomatoes produced under low temperature and light conditions. Journal of Food Composition and Analysis, 2016, 46, 50-59.	3.9	26
96	Assessment of oxidative stress biomarkers â€“ neuroprostanes and dihomo-isoprostanes â€“ in the urine of elite triathletes after two weeks of moderate-altitude training. Free Radical Research, 2016, 50, 485-494.	3.3	13
97	Phytoprostanes. Lipid Technology, 2015, 27, 127-130.	0.3	29
98	Phytoprostanes in almonds: identification, quantification, and impact of cultivar and type of cultivation. RSC Advances, 2015, 5, 51233-51241.	3.6	35
99	Metabolites involved in cellular communication among human cumulus-oocyte-complex and sperm during in vitro fertilization. Reproductive Biology and Endocrinology, 2015, 13, 123.	3.3	9
100	New UHPLCâ€“QqQ-MS/MS method for quantitative and qualitative determination of free phytoprostanes in foodstuffs of commercial olive and sunflower oils. Food Chemistry, 2015, 178, 212-220.	8.2	51
101	Dihomo-isoprostanesâ€”nonenzymatic metabolites of AdAâ€”are higher in epileptic patients compared to healthy individuals by a new ultrahigh pressure liquid chromatographyâ€“triple quadrupoleâ€“tandem mass spectrometry method. Free Radical Biology and Medicine, 2015, 79, 154-163.	2.9	33
102	Nonenzymatic Î±-Linolenic Acid Derivatives from the Sea: Macroalgae as Novel Sources of Phytoprostanes. Journal of Agricultural and Food Chemistry, 2015, 63, 6466-6474.	5.2	40
103	The phytoprostane content in green table olives is influenced by Spanish-style processing and regulated deficit irrigation. LWT - Food Science and Technology, 2015, 64, 997-1003.	5.2	34
104	Effect of elite physical exercise by triathletes on seven catabolites of DNA oxidation. Free Radical Research, 2015, 49, 973-983.	3.3	26
105	Effect of Fermentation and Subsequent Pasteurization Processes on Amino Acids Composition of Orange Juice. Plant Foods for Human Nutrition, 2015, 70, 153-159.	3.2	22
106	Water Deficit during Pit Hardening Enhances Phytoprostanes Content, a Plant Biomarker of Oxidative Stress, in Extra Virgin Olive Oil. Journal of Agricultural and Food Chemistry, 2015, 63, 3784-3792.	5.2	27
107	Comparing the phenolic profile of Pilocarpus pennatifolius Lem. by HPLCâ€“DADâ€“ESI/MS n with respect to authentication and enzyme inhibition potential. Industrial Crops and Products, 2015, 77, 391-401.	5.2	23
108	Dependency of Phytoprostane Fingerprints of Must and Wine on Viticulture and Enological Processes. Journal of Agricultural and Food Chemistry, 2015, 63, 9022-9028.	5.2	26

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109	Pennyroyal and gastrointestinal cells: multi-target protection of phenolic compounds against t-BHP-induced toxicity. RSC Advances, 2015, 5, 41576-41584.	3.6	14
110	The intake of broccoli sprouts modulates the inflammatory and vascular prostanoids but not the oxidative stress-related isoprostanes in healthy humans. Food Chemistry, 2015, 173, 1187-1194.	8.2	39
111	Hydration and chemical ingredients in sport drinks: food safety in the European context. Nutricion Hospitalaria, 2015, 31, 1889-99.	0.3	12
112	Discovery of human urinary biomarkers of aroniaâ€citrus juice intake by <scp>HPLC</scp>â€qâ€<scp>TOF</scp>â€based metabolomic approach. Electrophoresis, 2014, 35, 1599-1606.	2.4	21
113	Hydroxytyrosol and Potential Uses in Cardiovascular Diseases, Cancer, and AIDS. Frontiers in Nutrition, 2014, 1, 18.	3.7	111
114	Alcoholic fermentation induces melatonin synthesis in orange juice. Journal of Pineal Research, 2014, 56, 31-38.	7.4	59
115	HPLC-DAD-ESI/MSn analysis of phenolic compounds for quality control of Grindelia robusta Nutt. and bioactivities. Journal of Pharmaceutical and Biomedical Analysis, 2014, 94, 163-172.	2.8	21
116	Assessing Jasminum grandiflorum L. authenticity by HPLC-DAD-ESI/MSn and effects on physiological enzymes and oxidative species. Journal of Pharmaceutical and Biomedical Analysis, 2014, 88, 157-161.	2.8	15
117	<i>Piper betle</i> Leaves: Profiling Phenolic Compounds by HPLC/DADâ€“ESI/MS<i>ⁿ</i> and Antiâ€cholinesterase Activity. Phytochemical Analysis, 2014, 25, 453-460.	2.4	26
118	Evaluation of grape (Vitis vinifera L.) stems from Portuguese varieties as a resource of (poly)phenolic compounds: A comparative study. Food Research International, 2014, 65, 375-384.	6.2	68
119	Boxâ€“Behnken factorial design to obtain a phenolic-rich extract from the aerial parts of Chelidonium majus L.. Talanta, 2014, 130, 128-136.	5.5	34
120	Melatonin content of pepper and tomato fruits: Effects of cultivar and solar radiation. Food Chemistry, 2014, 156, 347-352.	8.2	74
121	A new ultra-rapid UHPLC/MS/MS method for assessing glucoraphanin and sulforaphane bioavailability in human urine. Food Chemistry, 2014, 143, 132-138.	8.2	46
122	Effects of water deficit during maturation on amino acids and jujube fruit eating quality. Macedonian Journal of Chemistry and Chemical Engineering, 2014, 33, 105.	0.6	31
123	Metabolomics and the Diagnosis of Human Diseases -A Guide to the Markers and Pathophysiological Pathways Affected. Current Medicinal Chemistry, 2014, 21, 823-848.	2.4	52
124	Phenolic compounds from Jacaranda caroba (Vell.) A. DC.: Approaches to neurodegenerative disorders. Food and Chemical Toxicology, 2013, 57, 91-98.	3.6	17
125	Non-targeted metabolomic approach reveals urinary metabolites linked to steroid biosynthesis pathway after ingestion of citrus juice. Food Chemistry, 2013, 136, 938-946.	8.2	28
126	In vitro studies of Î±-glucosidase inhibitors and antiradical constituents of Glandora diffusa (Lag.) D.C. Thomas infusion. Food Chemistry, 2013, 136, 1390-1398.	8.2	17

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127	The effects of the intake of plant foods on the human metabolome. TrAC - Trends in Analytical Chemistry, 2013, 52, 88-99.	11.4	18
128	Ellagic Acid and Derivatives from <i>Cochlospermum angolensis</i> Welw. Extracts: HPLCâ€“DADâ€“ESI/MS<i>ⁿ</i> Profiling, Quantification and <i>In Vitro</i> Antiâ€depressant, Antiâ€cholinesterase and Antiâ€oxidant Activities. Phytochemical Analysis, 2013, 24, 534-540.	2.4	43
129	Fermented Orange Juice: Source of Higher Carotenoid and Flavanone Contents. Journal of Agricultural and Food Chemistry, 2013, 61, 8773-8782.	5.2	84
130	Sustained deficit irrigation affects the colour and phytochemical characteristics of pomegranate juice. Journal of the Science of Food and Agriculture, 2013, 93, 1922-1927.	3.5	49
131	Influence of taro (Colocasia esculenta L. Shott) growth conditions on the phenolic composition and biological properties. Food Chemistry, 2013, 141, 3480-3485.	8.2	33
132	Effects of a citrus based juice on biomarkers of oxidative stress in metabolic syndrome patients. Journal of Functional Foods, 2013, 5, 1031-1038.	3.4	26
133	Tea and Metabolomics. , 2013, , 727-735.		0
134	Effect of Water Deficit and Domestic Storage on the Procyanidin Profile, Size, and Aggregation Process in Pear-Jujube (<i>Z. jujuba)</i> Fruits. Journal of Agricultural and Food Chemistry, 2013, 61, 6187-6197.	5.2	28
135	A New Iced Tea Base Herbal Beverage with Spergularia rubra Extract: Metabolic Profile Stability and In Vitro Enzyme Inhibition. Journal of Agricultural and Food Chemistry, 2013, 61, 8650-8656.	5.2	6
136	Integrated Analysis of COX-2 and iNOS Derived Inflammatory Mediators in LPS-Stimulated RAW Macrophages Pre-Exposed to Echium plantagineum L. Bee Pollen Extract. PLoS ONE, 2013, 8, e59131.	2.5	85
137	Soy Isoflavones and Cardiovascular Disease Epidemiological, Clinical and -Omics Perspectives. Current Pharmaceutical Biotechnology, 2012, 13, 624-631.	1.6	71
138	Further Knowledge on the Phenolic Profile of <i>Colocasia esculenta</i> (L.) Shott. Journal of Agricultural and Food Chemistry, 2012, 60, 7005-7015.	5.2	36
139	Assessment of the melatonin production in pomegranate wines. LWT - Food Science and Technology, 2012, 47, 13-18.	5.2	36
140	Phytochemical investigations and biological potential screening with cellular and non-cellular models of globe amaranth (Gomphrena globosaL.) inflorescences. Food Chemistry, 2012, 135, 756-763.	8.2	38
141	Fast determination of bioactive compounds from Lycopersicon esculentum Mill. leaves. Food Chemistry, 2012, 135, 748-755.	8.2	30
142	Physical activity increases the bioavailability of flavanones after dietary aronia-citrus juice intake in triathletes. Food Chemistry, 2012, 135, 2133-2137.	8.2	25
143	Lime-Induced Iron Chlorosis in Citrus: Diagnosis Through Physiological and Metabolic Evidences. , 2012, , 321-331.		1
144	Assessment of oxidative stress markers and prostaglandins after chronic training of triathletes. Prostaglandins and Other Lipid Mediators, 2012, 99, 79-86.	1.9	47

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145	Phlorotannin Extracts from Fucales Characterized by HPLC-DAD-ESI-MSn: Approaches to Hyaluronidase Inhibitory Capacity and Antioxidant Properties. Marine Drugs, 2012, 10, 2766-2781.	4.6	180
146	A ultraâ€pressure liquid chromatography/triple quadrupole tandem mass spectrometry method for the analysis of 13 eicosanoids in human urine and quantitative 24 hour values in healthy volunteers in a controlled constant diet. Rapid Communications in Mass Spectrometry, 2012, 26, 1249-1257.	1.5	72
147	Bauhinia forficata Link authenticity using flavonoids profile: Relation with their biological properties. Food Chemistry, 2012, 134, 894-904.	8.2	97
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