

Patr -cia Valent o

List of Publications by Year in descending order

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Version: 2024-02-01

330
papers

16,309
citations

13099

68
h-index

30087

103
g-index

339
all docs

339
docs citations

339
times ranked

18854
citing authors

#	ARTICLE	IF	CITATIONS
1	HPLC-DAD-ESI/MSn and UHPLC-ESI/QTOF/MSn characterization of polyphenols in the leaves of <i>Neocarya macrophylla</i> (Sabine) Prance ex F. White and cytotoxicity to gastric carcinoma cells. <i>Food Research International</i> , 2022, 155, 111082.	6.2	5
2	<i>Trichilia catigua</i> and <i>Turnera diffusa</i> phyto-phospholipid nanostructures: Physicochemical characterization and bioactivity in cellular models of induced neuroinflammation and neurotoxicity. <i>International Journal of Pharmaceutics</i> , 2022, 620, 121774.	5.2	4
3	Valorisation of the industrial waste of <i>Chukrasia tabularis</i> A.Juss.: Characterization of the leaves phenolic constituents and antidiabetic-like effects. <i>Industrial Crops and Products</i> , 2022, 185, 115100.	5.2	1
4	New Insight on the Bioactivity of <i>Solanum aethiopicum</i> Linn. Growing in Basilicata Region (Italy): Phytochemical Characterization, Liposomal Incorporation, and Antioxidant Effects. <i>Pharmaceutics</i> , 2022, 14, 1168.	4.5	6
5	Valorisation of kitul, an overlooked food plant: Phenolic profiling of fruits and inflorescences and assessment of their effects on diabetes-related targets. <i>Food Chemistry</i> , 2021, 342, 128323.	8.2	10
6	Activation of caspase-3 in gastric adenocarcinoma AGS cells by <i>Xylopiia aethiopica</i> (Dunal) A. Rich. fruit and characterization of its phenolic fingerprint by HPLC-DAD-ESI(Ion Trap)-MSn and UPLC-ESI-QTOF-MS2. <i>Food Research International</i> , 2021, 141, 110121.	6.2	13
7	Valorization of Winemaking By-Products as a Novel Source of Antibacterial Properties: New Strategies to Fight Antibiotic Resistance. <i>Molecules</i> , 2021, 26, 2331.	3.8	31
8	<i>Cassia sieberiana</i> DC. leaves modulate LPS-induced inflammatory response in THP-1 cells and inhibit eicosanoid-metabolizing enzymes. <i>Journal of Ethnopharmacology</i> , 2021, 269, 113746.	4.1	7
9	<i>Trichilia catigua</i> and <i>Turnera diffusa</i> extracts: In vitro inhibition of tyrosinase, antiglycation activity and effects on enzymes and pathways engaged in the neuroinflammatory process. <i>Journal of Ethnopharmacology</i> , 2021, 271, 113865.	4.1	12
10	Biosynthetic versatility of marine-derived fungi on the delivery of novel antibacterial agents against priority pathogens. <i>Biomedicine and Pharmacotherapy</i> , 2021, 140, 111756.	5.6	11
11	Homarine Alkyl Ester Derivatives as Promising Acetylcholinesterase Inhibitors. <i>ChemMedChem</i> , 2021, 16, 3315-3325.	3.2	0
12	A nanophytosomes formulation based on elderberry anthocyanins and <i>Codium</i> lipids to mitigate mitochondrial dysfunctions. <i>Biomedicine and Pharmacotherapy</i> , 2021, 143, 112157.	5.6	10
13	Adding value to marine invaders by exploring the potential of <i>Sargassum muticum</i> (Yendo) Fensholt phlorotannin extract on targets underlying metabolic changes in diabetes. <i>Algal Research</i> , 2021, 59, 102455.	4.6	8
14	Red Seaweed-Derived Compounds as a Potential New Approach for <i>Acne Vulgaris</i> Care. <i>Pharmaceutics</i> , 2021, 13, 1930.	4.5	9
15	Marine Macroalgae, a Source of Natural Inhibitors of Fungal Phytopathogens. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021, 7, 1078.	3.5	8
16	The biotechnological potential of <i>Asparagopsis armata</i> : What is known of its chemical composition, bioactivities and current market?. <i>Algal Research</i> , 2021, 60, 102534.	4.6	17
17	Fatty acid patterns of the kelps <i>Saccharina latissima</i> , <i>Saccorhiza polyschides</i> and <i>Laminaria ochroleuca</i> : Influence of changing environmental conditions. <i>Arabian Journal of Chemistry</i> , 2020, 13, 45-58.	4.9	29
18	Anti-inflammatory properties of <i>Xylopiia aethiopica</i> leaves: Interference with pro-inflammatory cytokines in THP-1-derived macrophages and flavonoid profiling. <i>Journal of Ethnopharmacology</i> , 2020, 248, 112312.	4.1	19

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19	Centaurium Erythraea Extracts Exert Vascular Effects through Endothelium- and Fibroblast-dependent Pathways. <i>Planta Medica</i> , 2020, 86, 121-131.	1.3	4
20	<i>Jasonia glutinosa</i> (L.) DC., a traditional herbal medicine, reduces inflammation, oxidative stress and protects the intestinal barrier in a murine model of colitis. <i>Inflammopharmacology</i> , 2020, 28, 1717-1734.	3.9	17
21	<i>Gustavia gracillima</i> Miers. flowers effects on enzymatic targets underlying metabolic disorders and characterization of its polyphenolic content by HPLC-DAD-ESI/MS. <i>Food Research International</i> , 2020, 137, 109694.	6.2	2
22	Medicinal plants utilized in Thai Traditional Medicine for diabetes treatment: Ethnobotanical surveys, scientific evidence and phytochemicals. <i>Journal of Ethnopharmacology</i> , 2020, 263, 113177.	4.1	30
23	Polyphenols from Brown Seaweeds (Ochrophyta, Phaeophyceae): Phlorotannins in the Pursuit of Natural Alternatives to Tackle Neurodegeneration. <i>Marine Drugs</i> , 2020, 18, 654.	4.6	17
24	<i>Echium plantagineum</i> L. honey: Search of pyrrolizidine alkaloids and polyphenols, anti-inflammatory potential and cytotoxicity. <i>Food Chemistry</i> , 2020, 328, 127169.	8.2	19
25	Adding value to polyvinylpyrrolidone winery residue: A resource of polyphenols with neuroprotective effects and ability to modulate type 2 diabetes-relevant enzymes. <i>Food Chemistry</i> , 2020, 329, 127168.	8.2	10
26	Evaluating the In Vitro Potential of Natural Extracts to Protect Lipids from Oxidative Damage. <i>Antioxidants</i> , 2020, 9, 231.	5.1	34
27	New chalcone-type compounds and 2-pyrazoline derivatives: synthesis and caspase-dependent anticancer activity. <i>Future Medicinal Chemistry</i> , 2020, 12, 493-509.	2.3	32
28	In vitro multifunctionality of phlorotannin extracts from edible <i>Fucus</i> species on targets underpinning neurodegeneration. <i>Food Chemistry</i> , 2020, 333, 127456.	8.2	26
29	Biological Evaluation of Naproxen-Dehydrodipeptide Conjugates with Self-Hydrogelation Capacity as Dual LOX/COX Inhibitors. <i>Pharmaceutics</i> , 2020, 12, 122.	4.5	16
30	Endoplasmic reticulum stress signaling in cancer and neurodegenerative disorders: Tools and strategies to understand its complexity. <i>Pharmacological Research</i> , 2020, 155, 104702.	7.1	50
31	Inhibition of Proinflammatory Enzymes and Attenuation of IL-6 in LPS-Challenged RAW 264.7 Macrophages Substantiates the Ethnomedicinal Use of the Herbal Drug <i>Homalium bhamoense</i> Cubitt & W.W.Sm. <i>International Journal of Molecular Sciences</i> , 2020, 21, 2421.	4.1	5
32	Isolation of astaxanthin monoesters from the microalgae <i>Haematococcus pluvialis</i> by high performance countercurrent chromatography (HPCCC) combined with high performance liquid chromatography (HPLC). <i>Algal Research</i> , 2020, 49, 101947.	4.6	26
33	Extraction of phospholipid-rich fractions from egg yolk and development of liposomes entrapping a dietary polyphenol with neuroactive potential. <i>Food and Chemical Toxicology</i> , 2019, 133, 110749.	3.6	22
34	Benzoquinones from <i>Cyperus</i> spp. trigger IRE1 \pm -independent and PERK-dependent ER stress in human stomach cancer cells and are novel proteasome inhibitors. <i>Phytomedicine</i> , 2019, 63, 153017.	5.3	15
35	Flavonoid Composition of <i>Salacia senegalensis</i> (Lam.) DC. Leaves, Evaluation of Antidermatophytic Effects, and Potential Amelioration of the Associated Inflammatory Response. <i>Molecules</i> , 2019, 24, 2530.	3.8	13
36	Phenolic Profiling and Biological Potential of <i>Ficus curtipes</i> Corner Leaves and Stem Bark: 5-Lipoxygenase Inhibition and Interference with NO Levels in LPS-Stimulated RAW 264.7 Macrophages. <i>Biomolecules</i> , 2019, 9, 400.	4.0	23

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37	Double the Chemistry, Double the Fun: Structural Diversity and Biological Activity of Marine-Derived Diketopiperazine Dimers. <i>Marine Drugs</i> , 2019, 17, 551.	4.6	28
38	Hydrophilic Carbon Nanomaterials: Characterisation by Physical, Chemical, and Biological Assays. <i>ChemMedChem</i> , 2019, 14, 699-711.	3.2	6
39	Marine-Derived Anticancer Agents: Clinical Benefits, Innovative Mechanisms, and New Targets. <i>Marine Drugs</i> , 2019, 17, 329.	4.6	64
40	Comparison of different green extraction techniques and determination of the phytochemical profile and antioxidant activity of <i>Echinacea angustifolia</i> L. extracts. <i>Phytochemical Analysis</i> , 2019, 30, 547-555.	2.4	22
41	Anti-Inflammatory Effects of 5 β ,8 β -Epidioxycholest-6-en-3 β -ol, a Steroidal Endoperoxide Isolated from <i>Aplysia depilans</i> , Based on Bioguided Fractionation and NMR Analysis. <i>Marine Drugs</i> , 2019, 17, 330.	4.6	16
42	Novel styrylpyrazole-glucosides and their dioxolo-bridged doppelgangers: synthesis and cytotoxicity. <i>New Journal of Chemistry</i> , 2019, 43, 8299-8310.	2.8	5
43	Influence of shading treatment on yield, morphological traits and phenolic profile of sweet basil (<i>Ocimum basilicum</i> L.). <i>Scientia Horticulturae</i> , 2019, 254, 91-98.	3.6	25
44	Phlorotannins from Fucales: potential to control hyperglycemia and diabetes-related vascular complications. <i>Journal of Applied Phycology</i> , 2019, 31, 3143-3152.	2.8	20
45	A new insight on elderberry anthocyanins bioactivity: Modulation of mitochondrial redox chain functionality and cell redox state. <i>Journal of Functional Foods</i> , 2019, 56, 145-155.	3.4	38
46	Magnetic Dehydrideptide-Based Self-Assembled Hydrogels for Theragnostic Applications. <i>Nanomaterials</i> , 2019, 9, 541.	4.1	41
47	Bioprospecting of brown seaweeds for biotechnological applications: Phlorotannin actions in inflammation and allergy network. <i>Trends in Food Science and Technology</i> , 2019, 86, 153-171.	15.1	39
48	Effect of in vitro gastrointestinal digestion on the total phenolic contents and antioxidant activity of wild Mediterranean edible plant extracts. <i>European Food Research and Technology</i> , 2019, 245, 753-762.	3.3	28
49	HPLC-DAD-ESI/MSn phenolic profile and in vitro biological potential of <i>Centaureum erythraea</i> Rafn aqueous extract. <i>Food Chemistry</i> , 2019, 278, 424-433.	8.2	17
50	Host-defense peptides AC12, DK16 and RC11 with immunomodulatory activity isolated from <i>Hypsiboas raniceps</i> skin secretion. <i>Peptides</i> , 2019, 113, 11-21.	2.4	10
51	Exploring Montagu's crab: Primary and secondary metabolites and enzyme inhibition. <i>Arabian Journal of Chemistry</i> , 2019, 12, 4017-4025.	4.9	2
52	Chemical profiling of edible seaweed (Ochrophyta) extracts and assessment of their in vitro effects on cell-free enzyme systems and on the viability of glutamate-injured SH-SY5Y cells. <i>Food and Chemical Toxicology</i> , 2018, 116, 196-206.	3.6	18
53	Evaluation of the neuroprotective and antidiabetic potential of phenol-rich extracts from virgin olive oils by in vitro assays. <i>Food Research International</i> , 2018, 106, 558-567.	6.2	35
54	Bioactive properties of <i>Chamaerops humilis</i> L.: antioxidant and enzyme inhibiting activities of extracts from leaves, seeds, pulp and peel. <i>3 Biotech</i> , 2018, 8, 88.	2.2	12

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55	Beneficial effects of white wine polyphenols-enriched diet on Alzheimer's disease-like pathology. <i>Journal of Nutritional Biochemistry</i> , 2018, 55, 165-177.	4.2	36
56	Tuning protein folding in lysosomal storage diseases: the chemistry behind pharmacological chaperones. <i>Chemical Science</i> , 2018, 9, 1740-1752.	7.4	69
57	Chemical findings and in vitro biological studies to uphold the use of <i>Ficus exasperata</i> Vahl leaf and stem bark. <i>Food and Chemical Toxicology</i> , 2018, 112, 134-144.	3.6	14
58	Apparent digestibility coefficients of European grain legumes in rainbow trout (<i>Oncorhynchus</i>) Tj ETQq0 0 0 rgBTJ/Overlock 10 Tf 50	2.7	9
59	In vitro multimodal-effect of <i>Trichilia catigua</i> A. Juss. (Meliaceae) bark aqueous extract in CNS targets. <i>Journal of Ethnopharmacology</i> , 2018, 211, 247-255.	4.1	20
60	Profiling phlorotannins from <i>Fucus</i> spp. of the Northern Portuguese coastline: Chemical approach by HPLC-DAD-ESI/MS and UPLC-ESI-QTOF/MS. <i>Algal Research</i> , 2018, 29, 113-120.	4.6	63
61	Toxicity and structure-activity relationship (SAR) of $\hat{1}\pm, \hat{1}^2$ -dehydroamino acids against human cancer cell lines. <i>Toxicology in Vitro</i> , 2018, 47, 26-37.	2.4	10
62	Hybrid MS/NMR methods on the prioritization of natural products: Applications in drug discovery. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2018, 147, 234-249.	2.8	26
63	Leaves and stem bark from <i>Allophylus africanus</i> P. Beauv.: An approach to anti-inflammatory properties and characterization of their flavonoid profile. <i>Food and Chemical Toxicology</i> , 2018, 118, 430-438.	3.6	27
64	An egg yolk's phospholipid-pennyroyal nootropic nanoformulation modulates monoamine oxidase-A (MAO-A) activity in SH-SY5Y neuronal model. <i>Journal of Functional Foods</i> , 2018, 46, 335-344.	3.4	9
65	The Consistency Between Phytotoxic Effects and the Dynamics of Allelochemicals Release from <i>Eucalyptus globulus</i> Leaves Used as Bioherbicide Green Manure. <i>Journal of Chemical Ecology</i> , 2018, 44, 658-670.	1.8	43
66	Insights into Natural Products in Inflammation. <i>International Journal of Molecular Sciences</i> , 2018, 19, 644.	4.1	18
67	Pyrrolizidine Alkaloids: Chemistry, Pharmacology, Toxicology and Food Safety. <i>International Journal of Molecular Sciences</i> , 2018, 19, 1668.	4.1	176
68	Profiling of Heterobranchia Sea Slugs from Portuguese Coastal Waters as Producers of Anti-Cancer and Anti-Inflammatory Agents. <i>Molecules</i> , 2018, 23, 1027.	3.8	10
69	A Comparative Study on Phytochemical Profiles and Biological Activities of <i>Sclerocarya birrea</i> (A.Rich.) Hochst Leaf and Bark Extracts. <i>International Journal of Molecular Sciences</i> , 2018, 19, 186.	4.1	21
70	Valorisation of <i>Mangifera indica</i> crop biomass residues. <i>Industrial Crops and Products</i> , 2018, 124, 284-293.	5.2	5
71	Trace elements in wild edible <i>Aplysia</i> species: Relationship with the desaturation/elongation indexes of fatty acids. <i>Chemosphere</i> , 2018, 208, 682-690.	8.2	5
72	Edible seaweeds's phlorotannins in allergy: A natural multi-target approach. <i>Food Chemistry</i> , 2018, 265, 233-241.	8.2	26

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73	Unravelling the bioherbicide potential of <i>Eucalyptus globulus</i> Labill: Biochemistry and effects of its aqueous extract. <i>PLoS ONE</i> , 2018, 13, e0192872.	2.5	53
74	The chemical composition on fingerprint of <i>Glandora diffusa</i> and its biological properties. <i>Arabian Journal of Chemistry</i> , 2017, 10, 583-595.	4.9	11
75	Exploratory Studies on the <i>in Vitro</i> Anti-inflammatory Potential of Two Herbal Teas (<i>Annona</i>) Tj ETQq1 Chemistry and Biodiversity, 2017, 14, e1700002.	1 0.784314 2.1	rgBT / 9
76	Accumulation of primary and secondary metabolites in edible jackfruit seed tissues and scavenging of reactive nitrogen species. <i>Food Chemistry</i> , 2017, 233, 85-95.	8.2	16
77	Inhibition of α -glucosidase and α -amylase by Spanish extra virgin olive oils: The involvement of bioactive compounds other than oleuropein and hydroxytyrosol. <i>Food Chemistry</i> , 2017, 235, 298-307.	8.2	54
78	Anti-inflammatory properties of the stem bark from the herbal drug <i>Vitex peduncularis</i> Wall. ex Schauer and characterization of its polyphenolic profile. <i>Food and Chemical Toxicology</i> , 2017, 106, 8-16.	3.6	16
79	Toxicity of phenolipids: Protocatechuic acid alkyl esters trigger disruption of mitochondrial membrane potential and caspase activation in macrophages. <i>Chemistry and Physics of Lipids</i> , 2017, 206, 16-27.	3.2	5
80	Medicinal species as MTDLs: <i>Turnera diffusa</i> Willd. Ex Schult inhibits CNS enzymes and delays glutamate excitotoxicity in SH-SY5Y cells via oxidative damage. <i>Food and Chemical Toxicology</i> , 2017, 106, 466-476.	3.6	25
81	Spontaneous variation regarding grape berry skin color: A comprehensive study of berry development by means of biochemical and molecular markers. <i>Food Research International</i> , 2017, 97, 149-161.	6.2	13
82	Neurotoxicity of the steroidal alkaloids tomatine and tomatidine is RIP1 kinase- and caspase-independent and involves the eIF2 α branch of the endoplasmic reticulum. <i>Journal of Steroid Biochemistry and Molecular Biology</i> , 2017, 171, 178-186.	2.5	22
83	Optimization of the recovery of high-value compounds from pitaya fruit by-products using microwave-assisted extraction. <i>Food Chemistry</i> , 2017, 230, 463-474.	8.2	67
84	Phenolic profile, antioxidant activity and enzyme inhibitory activities of extracts from aromatic plants used in Mediterranean diet. <i>Journal of Food Science and Technology</i> , 2017, 54, 219-227.	2.8	90
85	Phlorotannin extracts from <i>Fucales</i> : Marine polyphenols as bioregulators engaged in inflammation-related mediators and enzymes. <i>Algal Research</i> , 2017, 28, 1-8.	4.6	41
86	Ethnopharmacological use of <i>Cymbopogon citratus</i> (DC.) Stapf and <i>Cymbopogon schoenanthus</i> (L.) Spreng.: Anti-inflammatory potential of phenol-rich extracts. <i>Porto Biomedical Journal</i> , 2017, 2, 216-217.	1.0	4
87	Synthesis and preliminary biological evaluation of new phenolic and catecholic dehydroamino acid derivatives. <i>Tetrahedron</i> , 2017, 73, 6199-6209.	1.9	6
88	Further insights on tomato plant: Cytotoxic and antioxidant activity of leaf extracts in human gastric cells. <i>Food and Chemical Toxicology</i> , 2017, 109, 386-392.	3.6	16
89	UHPLC-MS/MS profiling of <i>Aplysia depilans</i> and assessment of its potential therapeutic use: Interference on iNOS expression in LPS-stimulated RAW 264.7 macrophages and caspase-mediated pro-apoptotic effect on SH-SY5Y cells. <i>Journal of Functional Foods</i> , 2017, 37, 164-175.	3.4	16
90	Alkaloids in the valorization of European <i>Lupinus</i> spp. seeds crop. <i>Industrial Crops and Products</i> , 2017, 95, 286-295.	5.2	28

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91	European marketable grain legume seeds: Further insight into phenolic compounds profiles. Food Chemistry, 2017, 215, 177-184.	8.2	95
92	HPLC-DAD-ESI/MS n profiling of phenolic compounds from Lathyrus cicera L. seeds. Food Chemistry, 2017, 214, 678-685.	8.2	29
93	<i>Quercus ilex</i> L.: How season, Plant Organ and Extraction Procedure Can Influence Chemistry and Bioactivities. Chemistry and Biodiversity, 2017, 14, e1600187.	2.1	28
94	Phlorotannins: Towards New Pharmacological Interventions for Diabetes Mellitus Type 2. Molecules, 2017, 22, 56.	3.8	64
95	In Vitro Anti-Inflammatory and Cytotoxic Effects of Aqueous Extracts from the Edible Sea Anemones <i>Anemonia sulcata</i> and <i>Actinia equina</i> . International Journal of Molecular Sciences, 2017, 18, 653.	4.1	20
96	Recent Patents on Proteasome Inhibitors of Natural Origin. Recent Patents on Anti-Cancer Drug Discovery, 2017, 12, 4-15.	1.6	8
97	Biologically Active Oxylipins from Enzymatic and Nonenzymatic Routes in Macroalgae. Marine Drugs, 2016, 14, 23.	4.6	53
98	Chemical Diversity and Biological Properties of Secondary Metabolites from Sea Hares of <i>Aplysia</i> Genus. Marine Drugs, 2016, 14, 39.	4.6	40
99	Study of phenolic composition and antioxidant activity of myrtle leaves and fruits as a function of maturation. European Food Research and Technology, 2016, 242, 1447-1457.	3.3	27
100	Tomato plant leaves: From by-products to the management of enzymes in chronic diseases. Industrial Crops and Products, 2016, 94, 621-629.	5.2	29
101	Evaluation of Antioxidant, Anticholinesterase, and Antidiabetic Potential of Dry Leaves and Stems in <i>Tamarix aphylla</i> Growing Wild in Tunisia. Chemistry and Biodiversity, 2016, 13, 1747-1755.	2.1	19
102	Isolation of Cells Specialized in Anticancer Alkaloid Metabolism by Fluorescence-Activated Cell Sorting. Plant Physiology, 2016, 171, 2371-2378.	4.8	17
103	The pigments of kelps (Ochrophyta) as part of the flexible response to highly variable marine environments. Journal of Applied Phycology, 2016, 28, 3689-3696.	2.8	41
104	Relationships of <i>Echium plantagineum</i> L. bee pollen, dietary flavonoids and their colonic metabolites with cytochrome P450 enzymes and oxidative stress. RSC Advances, 2016, 6, 6084-6092.	3.6	7
105	Pharmacological modulation of HDAC1 and HDAC6 in vivo in a zebrafish model: Therapeutic implications for Parkinson's disease. Pharmacological Research, 2016, 103, 328-339.	7.1	67
106	α-Glucosidase and α-amylase inhibitors from <i>Myrcia</i> spp.: a stronger alternative to acarbose?. Journal of Pharmaceutical and Biomedical Analysis, 2016, 118, 322-327.	2.8	60
107	Identification of <i>Vitis vinifera</i> L. grape berry skin color mutants and polyphenolic profile. Food Chemistry, 2016, 194, 117-127.	8.2	44
108	Depressive Disorders: Prevalence, Costs, and Theories. , 2016, , 1-41.		3

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109	Flavonoids in Neurodegeneration: Limitations and Strategies to Cross CNS Barriers. <i>Current Medicinal Chemistry</i> , 2016, 23, 4151-4174.	2.4	33
110	Digestive Gland from <i>Aplysia depilans</i> Gmelin: Leads for Inflammation Treatment. <i>Molecules</i> , 2015, 20, 15766-15780.	3.8	13
111	Effect of Solvent System on Extractability of Lipidic Components of <i>Scenedesmus obliquus</i> (M2-1) and <i>Gloeotheca</i> sp. on Antioxidant Scavenging Capacity Thereof. <i>Marine Drugs</i> , 2015, 13, 6453-6471.	4.6	56
112	Evaluation of Antioxidant, Antidiabetic and Anticholinesterase Activities of <i>Smallanthus sonchifolius</i> Landraces and Correlation with Their Phytochemical Profiles. <i>International Journal of Molecular Sciences</i> , 2015, 16, 17696-17718.	4.1	92
113	Alternative and Efficient Extraction Methods for Marine-Derived Compounds. <i>Marine Drugs</i> , 2015, 13, 3182-3230.	4.6	155
114	Antioxidant and Proapoptotic Activities of <i>Sclerocarya birrea</i> [(A. Rich.) Hochst.] Methanolic Root Extract on the Hepatocellular Carcinoma Cell Line HepG2. <i>BioMed Research International</i> , 2015, 2015, 1-11.	1.9	34
115	Effects of Colored and Noncolored Phenolics of <i>Echium plantagineum</i> L. Bee Pollen in Caco-2 Cells under Oxidative Stress Induced by <i>tert</i> -Butyl Hydroperoxide. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2083-2091.	5.2	25
116	HPLC-DAD analysis and in vitro enzyme inhibition: An integrated approach to predict herbal binary mixture behaviour employing median effect equation. <i>Microchemical Journal</i> , 2015, 119, 176-182.	4.5	16
117	Translating endoplasmic reticulum biology into the clinic: a role for ER-targeted natural products?. <i>Natural Product Reports</i> , 2015, 32, 705-722.	10.3	32
118	Volatile phenols depletion in red wine using molecular imprinted polymers. <i>Journal of Food Science and Technology</i> , 2015, 52, 7735-7746.	2.8	13
119	A Comprehensive View of the Neurotoxicity Mechanisms of Cocaine and Ethanol. <i>Neurotoxicity Research</i> , 2015, 28, 253-267.	2.7	62
120	Nonenzymatic ω -Linolenic Acid Derivatives from the Sea: Macroalgae as Novel Sources of Phytoprostanes. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6466-6474.	5.2	40
121	Fatty acids from edible sea hares: anti-inflammatory capacity in LPS-stimulated RAW 264.7 cells involves iNOS modulation. <i>RSC Advances</i> , 2015, 5, 8981-8987.	3.6	33
122	<i>Omics</i> Technologies. , 2015, , 25-39.		2
123	Screening of a Marine Algal Extract for Antifungal Activities. <i>Methods in Molecular Biology</i> , 2015, 1308, 411-420.	0.9	5
124	Comparing the phenolic profile of <i>Pilocarpus pennatifolius</i> Lem. by HPLC-DAD-ESI/MS n with respect to authentication and enzyme inhibition potential. <i>Industrial Crops and Products</i> , 2015, 77, 391-401.	5.2	23
125	Pennyroyal and gastrointestinal cells: multi-target protection of phenolic compounds against <i>t</i> -BHP-induced toxicity. <i>RSC Advances</i> , 2015, 5, 41576-41584.	3.6	14
126	Zinc Accumulation and Tolerance in <i>Solanum nigrum</i> are Plant Growth Dependent. <i>International Journal of Phytoremediation</i> , 2015, 17, 272-279.	3.1	16

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127	Beverages of lemon juice and exotic noni and papaya with potential for anticholinergic effects. <i>Food Chemistry</i> , 2015, 170, 16-21.	8.2	21
128	Anti-Inflammatory Effect of Unsaturated Fatty Acids and Ergosta-7,22-dien-3-ol from <i>Marthasterias glacialis</i> : Prevention of CHOP-Mediated ER-Stress and NF- κ B Activation. <i>PLoS ONE</i> , 2014, 9, e88341.	2.5	58
129	Anti-Inflammatory Potential of Monogalactosyl Diacylglycerols and a Monoacylglycerol from the Edible Brown Seaweed <i>Fucus spiralis</i> Linnaeus. <i>Marine Drugs</i> , 2014, 12, 1406-1418.	4.6	53
130	Palmitic Acid and Ergosta-7,22-dien-3-ol Contribute to the Apoptotic Effect and Cell Cycle Arrest of an Extract from <i>Marthasterias glacialis</i> L. in Neuroblastoma Cells. <i>Marine Drugs</i> , 2014, 12, 54-68.	4.6	39
131	Nano- and Microdelivery Systems for Marine Bioactive Lipids. <i>Marine Drugs</i> , 2014, 12, 6014-6027.	4.6	11
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