Francisco A Tomas-Barberan

List of Publications by Year
in descending order

377	39,523	1457 107	3563 181
papers	citations	h-index	g-index

398	398	398	30458
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Interactions of Food With the Microbiota of the Digestive Tract. , 2022, , 1-11.		0
2	Effects of red raspberry polyphenols and metabolites on the biomarkers of inflammation and insulin resistance in type 2 diabetes: a pilot study. Food and Function, 2022, 13, 5166-5176.	2.1	2
3	Urolithins: a Comprehensive Update on their Metabolism, Bioactivity, and Associated Gut Microbiota. Molecular Nutrition and Food Research, 2022, 66, e2101019.	1.5	89
4	Bioactive compounds in lettuce: Highlighting the benefits to human health and impacts of preharvest and postharvest practices. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 4-45.	5.9	41
5	Novel Approaches in the Valorization of Agricultural Wastes and Their Applications. Journal of Agricultural and Food Chemistry, 2022, 70, 6787-6804.	2.4	104
6	Technological and Biotechnological Processes To Enhance the Bioavailability of Dietary (Poly)phenols in Humans. Journal of Agricultural and Food Chemistry, 2022, 70, 2092-2107.	2.4	31
7	Novel Regioselective Synthesis of Urolithin Glucuronidesâ”€Human Gut Microbiota Cometabolites of Ellagitannins and Ellagic Acid. Journal of Agricultural and Food Chemistry, 2022, 70, 5819-5828.	2.4	3
8	Production of New Microbially Conjugated Bile Acids by Human Gut Microbiota. Biomolecules, 2022, 12, 687.	1.8	19
9	Introduction to Novel Approaches in the Valorization of Agricultural Wastes and Their Applications. Journal of Agricultural and Food Chemistry, 2022, 70, 6785-6786.	2.4	7
10	Tetraselmis suecica F&M-M33 phycosphere: associated bacteria and exo-metabolome characterization. European Journal of Phycology, 2021, 56, 61-71.	0.9	8
11	Stratification of Volunteers According to Flavanone Metabolite Excretion and Phase II Metabolism Profile after Single Doses of â€˜Peraâ€™ Orange and â€˜Moroâ€™ Blood Orange Juices. Nutrients, 2021, 13, 473.	1.7	19
12	Novel Urinary Biomarkers of Orange Juice Consumption, Interindividual Variability, and Differences with Processing Methods. Journal of Agricultural and Food Chemistry, 2021, 69, 4006-4017.	2.4	7
13	Postprandial glucose-lowering effect of cagaita (Eugenia dysenterica DC) fruit juice in dysglycemic subjects with metabolic syndrome: An exploratory study. Food Research International, 2021, 142, 110209.	2.9	10
14	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.	1.3	9
15	Endocrine disruption in Crohnâ€™s disease: Bisphenol A enhances systemic inflammatory response in patients with gut barrier translocation of dysbiotic microbiota products. FASEB Journal, 2021, 35, e21697.	0.2	17
16	In-vitro Investigation of Polyphenol-Rich Date (Phoenix dactylifera L.) Seed Extract Bioactivity. Frontiers in Nutrition, 2021, 8, 667514.	1.6	12
17	Jaboticaba berry: A comprehensive review on its polyphenol composition, health effects, metabolism, and the development of food products. Food Research International, 2021, 147, 110518.	2.9	28
18	Jaboticaba (Myrciaria jaboticaba) powder consumption improves the metabolic profile and regulates gut microbiome composition in high-fat diet-fed mice. Biomedicine and Pharmacotherapy, 2021, 144, 112314.	2.5	12

#	Article	IF	Citations
19	Highâ€“Pressure Processing vs. Thermal Treatment: Effect on the Stability of Polyphenols in Strawberry and Apple Products. Foods, 2021, 10, 2919.	1.9	16
20	Urolithins: Diet-Derived Bioavailable Metabolites to Tackle Diabetes. Nutrients, 2021, 13, 4285.	1.7	14
21	Effect of high hydrostatic pressure and drying methods on phenolic compounds profile of jabuticaba (Myrciaria jaboticaba) peel and seed. Food Chemistry, 2020, 309, 125794.	4.2	47
22	Polyphenol characterisation of Phoenix dactylifera L. (date) seeds using HPLC-mass spectrometry and its bioaccessibility using simulated in-vitro digestion/Caco-2 culture model. Food Chemistry, 2020, 311, 125969.	4.2	57
23	Anti-Inflammatory and Antioxidant Effects of Regular Consumption of Cooked Ham Enriched with Dietary Phenolics in Diet-Induced Obese Mice. Antioxidants, 2020, 9, 639.	2.2	8
24	Metabolism of different dietary phenolic compounds by the urolithin-producing human-gut bacteria Gordonibacter urolithinfaciens and Ellagibacter isourolithinifaciens. Food and Function, 2020, 11, 7012-7022.	2.1	42
25	Can we trust biomarkers identified using different non-targeted metabolomics platforms? Multi-platform, inter-laboratory comparative metabolomics profiling of lettuce cultivars via UPLC-QTOF-MS. Metabolomics, 2020, 16, 85.	1.4	13
26	Urolithins in Human Breast Milk after Walnut Intake and Kinetics of Gordonibacter Colonization in Newly Born: The Role of Mothersâ€™ Urolithin Metabotypes. Journal of Agricultural and Food Chemistry, 2020, 68, 12606-12616.	2.4	14
27	Human Gut Microbiota Metabolism of Dietary Sesquiterpene Lactones: Untargeted Metabolomics Study of Lactucopicrin and Lactucin Conversion In Vitro and In Vivo. Molecular Nutrition and Food Research, 2020, 64, e2000619.	1.5	10
28	Recommendations for standardizing nomenclature for dietary (poly)phenol catabolites. American Journal of Clinical Nutrition, 2020, 112, 1051-1068.	2.2	65
29	Blood Orange Juice Consumption Increases Flow-Mediated Dilation in Adults with Overweight and Obesity: A Randomized Controlled Trial. Journal of Nutrition, 2020, 150, 2287-2294.	1.3	34
30	How Pre-Harvest Inactivated Yeast Treatment May Influence the Norisoprenoid Aroma Potential in Wine Grapes. Applied Sciences (Switzerland), 2020, 10, 3369.	1.3	8
31	Where to Look into the Puzzle of Polyphenols and Health? The Postbiotics and Gut Microbiota Associated with Human Metabotypes. Molecular Nutrition and Food Research, 2020, 64, e1900952.	1.5	170
32	Why interindividual variation in response to consumption of plant food bioactives matters for future personalised nutrition. Proceedings of the Nutrition Society, 2020, 79, 225-235.	0.4	36
33	Circulating levels of butyrate are inversely related to portal hypertension, endotoxemia, and systemic inflammation in patients with cirrhosis. FASEB Journal, 2019, 33, 11595-11605.	0.2	68
34	Advances in Health-Promoting Food Ingredients. Journal of Agricultural and Food Chemistry, 2019, 67, 9121-9123.	2.4	3
35	Urine Metabolites and Antioxidant Effect after Oral Intake of Date (Phoenix dactylifera L.) Seeds-Based Products (Powder, Bread and Extract) by Human. Nutrients, 2019, 11, 2489.	1.7	19
36	Targeting the delivery of dietary plant bioactives to those who would benefit most: from science to practical applications. European Journal of Nutrition, 2019, 58, 65-73.	1.8	14

#	Article	IF	Citations
37	Future prospects for dissecting inter-individual variability in the absorption, distribution and elimination of plant bioactives of relevance for cardiometabolic endpoints. European Journal of Nutrition, 2019, 58, 21-36.	1.8	34
38	Contribution of plant food bioactives in promoting health effects of plant foods: why look at interindividual variability?. European Journal of Nutrition, 2019, 58, 13-19.	1.8	32
39	Identification of Novel Urolithin Metabolites in Human Feces and Urine after the Intake of a Pomegranate Extract. Journal of Agricultural and Food Chemistry, 2019, 67, 11099-11107.	2.4	48
40	Factors influencing the cardiometabolic response to (poly)phenols and phytosterols: a review of the COST Action POSITIVe activities. European Journal of Nutrition, 2019, 58, 37-47.	1.8	39
41	Improving the reporting quality of intervention trials addressing the inter-individual variability in response to the consumption of plant bioactives: quality index and recommendations. European Journal of Nutrition, 2019, 58, 49-64.	1.8	9
42	Targeted Metabolomics Analysis and Identification of Biomarkers for Predicting Browning of Fresh-Cut Lettuce. Journal of Agricultural and Food Chemistry, 2019, 67, 5908-5917.	2.4	24
43	Metabolism of ellagitannins from jabuticaba (Myrciaria jaboticaba) in normoweight, overweight and obese Brazilians: Unexpected laxative effects influence urolithins urinary excretion and metabotype distribution. Journal of Functional Foods, 2019, 57, 299-308.	1.6	22
44	Interindividual Variability in Absorption, Distribution, Metabolism, and Excretion of Food Phytochemicals Should Be Reported. Journal of Agricultural and Food Chemistry, 2019, 67, 3843-3844.	2.4	22
45	Pomegranate Fruit and Juice (cv. Mollar), Rich in Ellagitannins and Anthocyanins, Also Provide a Significant Content of a Wide Range of Proanthocyanidins. Journal of Agricultural and Food Chemistry, 2019, 67, 9160-9167.	2.4	35
46	The effects of polyphenols and other bioactives on human health. Food and Function, 2019, 10, 514-528.	2.1	664
47	Bioactive Components and Antioxidant and Antibacterial Activities of Different Varieties of Honey: A Screening Prior to Clinical Application. Journal of Agricultural and Food Chemistry, 2019, 67, 688-698.	2.4	73
48	Effect of Food Structure and Processing on (Poly)phenolâ€“Gut Microbiota Interactions and the Effects on Human Health. Annual Review of Food Science and Technology, 2019, 10, 221-238.	5.1	68
49	Tea Is a Significant Dietary Source of Ellagitannins and Ellagic Acid. Journal of Agricultural and Food Chemistry, 2019, 67, 5394-5404.	2.4	50
50	Polyphenolsâ€™ Gut Microbiota Metabolites: Bioactives or Biomarkers?. Journal of Agricultural and Food Chemistry, 2018, 66, 3593-3594.	2.4	48
51	The gut microbiota metabolism of pomegranate or walnut ellagitannins yields two urolithin-metabotypes that correlate with cardiometabolic risk biomarkers: Comparison between normoweight, overweight-obesity and metabolic syndrome. Clinical Nutrition, 2018, 37, 897-905.	2.3	111
52	Regulatory T Cells Restrict Permeability to Bacterial Antigen Translocation and Preserve Shortâ€€Chain Fatty Acids in Experimental Cirrhosis. Hepatology Communications, 2018, 2, 1610-1623.	2.0	15
53	Plasma urolithin metabolites correlate with improvements in endothelial function after red raspberry consumption: A double-blind randomized controlled trial. Archives of Biochemistry and Biophysics, 2018, 651, 43-51.	1.4	55
54	A novel integrated non-targeted metabolomic analysis reveals significant metabolite variations between different lettuce (Lactuca sativa. L) varieties. Horticulture Research, 2018, 5, 33.	2.9	65

#	Article	IF	Citations
55	The gut microbiota urolithin metabotypes revisited: the human metabolism of ellagic acid is mainly determined by aging. Food and Function, 2018, 9, 4100-4106.	2.1	119
56	(Poly)phenol-digested metabolites modulate alpha-synuclein toxicity by regulating proteostasis. Scientific Reports, 2018, 8, 6965.	1.6	20
57	Interlaboratory Coverage Test on Plant Food Bioactive Compounds and their Metabolites by Mass Spectrometry-Based Untargeted Metabolomics. Metabolites, 2018, 8, 46.	1.3	20
58	LCâ€“MS untargeted metabolomics reveals early biomarkers to predict browning of fresh-cut lettuce. Postharvest Biology and Technology, 2018, 146, 9-17.	2.9	20
59	Ellagibacter isourolithinifaciens gen. nov., sp. nov., a new member of the family Eggerthellaceae, isolated from human gut. International Journal of Systematic and Evolutionary Microbiology, 2018, 68, 1707-1712.	0.8	85
60	Antiproliferative activity of the ellagic acid-derived gut microbiota isourolithin A and comparison with its urolithin A isomer: the role of cell metabolism. European Journal of Nutrition, 2017, 56, 831-841.	1.8	54
61	Urolithins, the rescue of â€œoldâ€•metabolites to understand a â€œnewâ€•concept: Metabotypes as a nexus among phenolic metabolism, microbiota dysbiosis, and host health status. Molecular Nutrition and Food Research, 2017, 61, 1500901.	1.5	319
62	Gene expression changes in colon tissues from colorectal cancer patients following the intake of an ellagitannin-containing pomegranate extract: a randomized clinical trial. Journal of Nutritional Biochemistry, 2017, 42, 126-133.	1.9	86
63	LC-MS Untargeted Metabolomics To Explain the Signal Metabolites Inducing Browning in Fresh-Cut Lettuce. Journal of Agricultural and Food Chemistry, 2017, 65, 4526-4535.	2.4	45
64	The gut microbiota: A key factor in the therapeutic effects of (poly)phenols. Biochemical Pharmacology, 2017, 139, 82-93.	2.0	427
65	Gastrointestinal Simulation Model TWIN-SHIME Shows Differences between Human Urolithin-Metabotypes in Gut Microbiota Composition, Pomegranate Polyphenol Metabolism, and Transport along the Intestinal Tract. Journal of Agricultural and Food Chemistry, 2017, 65, 5480-5493.	2.4	90
66	Development, validation and evaluation of an analytical method for the determination of monomeric and oligomeric procyanidins in apple extracts. Journal of Chromatography A, 2017, 1495, 46-56.	1.8	52
67	Pomegranate juice, but not an extract, confers a lower glycemic response on a highâ€“glycemic index food: randomized, crossover, controlled trials in healthy subjects. American Journal of Clinical Nutrition, 2017, 106, 1384-1393.	2.2	77
68	Interindividual Variability in Biomarkers of Cardiometabolic Health after Consumption of Major Plant-Food Bioactive Compounds and the Determinants Involved. Advances in Nutrition, 2017, 8, 558-570.	2.9	79
69	Comprehensive characterization by LC-DAD-MS/MS of the phenolic composition of seven Quercus leaf teas. Journal of Food Composition and Analysis, 2017, 63, 38-46.	1.9	44
70	I7 Interaction of polyphenols with gut microbiota; understanding the health effects of polyphenols. Biochemical Pharmacology, 2017, 139, 109.	2.0	3
71	Vasorelaxant activity of twenty-one physiologically relevant (poly)phenolic metabolites on isolated mouse arteries. Food and Function, 2017, 8, 4331-4335.	2.1	20
72	Non-extractable polyphenols produce gut microbiota metabolites that persist in circulation and show anti-inflammatory and free radical-scavenging effects. Trends in Food Science and Technology, 2017, 69, 281-288.	7.8	146

#	Article	IF	Citations
73	Metabolic and transcriptional elucidation of the carotenoid biosynthesis pathway in peel and flesh tissue of loquat fruit during on-tree development. BMC Plant Biology, 2017, 17, 102.	1.6	40
74	Bioactivity of arid region honey: an in vitro study. BMC Complementary and Alternative Medicine, 2017, 17, 177.	3.7	22
75	A serum metabolomicsâ€driven approach predicts orange juice consumption and its impact on oxidative stress and inflammation in subjects from the BIONAOS study. Molecular Nutrition and Food Research, 2017, 61, 1600120.	1.5	32
76	Addressing the interâ€individual variation in response to consumption of plant food bioactives: Towards a better understanding of their role in healthy aging and cardiometabolic risk reduction. Molecular Nutrition and Food Research, 2017, 61, 1600557.	1.5	179
77	Clustering according to urolithin metabotype explains the interindividual variability in the improvement of cardiovascular risk biomarkers in overweightâ€obese individuals consuming pomegranate: A randomized clinical trial. Molecular Nutrition and Food Research, 2017, 61, 1600830.	1.5	165
78	Neuroprotective Effects of Bioavailable Polyphenol-Derived Metabolites against Oxidative Stress-Induced Cytotoxicity in Human Neuroblastoma SH-SY5Y Cells. Journal of Agricultural and Food Chemistry, 2017, 65, 752-758.	2.4	124
79	Complete Genome Sequence of the New Urolithin-Producing Bacterium Gordonibacter urolithinfaciens DSM 27213 T. Genome Announcements, 2017, 5, .	0.8	5
80	Isolation of Human Intestinal Bacteria Capable of Producing the Bioactive Metabolite Isourolithin A from Ellagic Acid. Frontiers in Microbiology, 2017, 8, 1521.	1.5	141
81	Metabolic engineering to simultaneously activate anthocyanin and proanthocyanidin biosynthetic pathways in Nicotiana spp.. PLoS ONE, 2017, 12, e0184839.	1.1	18
82	Comprehensive characterization of the effects of ellagic acid and urolithins on colorectal cancer and keyâ€associated molecular hallmarks: MicroRNA cell specific induction of CDKN1A (p21) as a common mechanism involved. Molecular Nutrition and Food Research, 2016, 60, 701-716.	1.5	68
83	Interactions of gut microbiota with dietary polyphenols and consequences to human health. Current Opinion in Clinical Nutrition and Metabolic Care, 2016, 19, 471-476.	1.3	278
84	Antioxidant Japanese plum (Prunus salicina) microparticles with potential for food preservation. Journal of Functional Foods, 2016, 24, 287-296.	1.6	26
85	Untargeted metabolomics approach using UPLC-ESI-QTOF-MS to explore the metabolome of fresh-cut iceberg lettuce. Metabolomics, 2016, 12, 1.	1.4	66
86	Modified atmosphere (MA) prevents browning of fresh-cut romaine lettuce through multi-target effects related to phenolic metabolism. Postharvest Biology and Technology, 2016, 119, 84-93.	2.9	40
87	Detection of novel metabolites of flaxseed lignans in vitro and in vivo. Molecular Nutrition and Food Research, 2016, 60, 1590-1601.	1.5	47
88	Urolithin A, C, and D, but not isoâ€urolithin A and urolithin B, attenuate triglyceride accumulation in human cultures of adipocytes and hepatocytes. Molecular Nutrition and Food Research, 2016, 60, 1129-1138.	1.5	85
89	InÂvivo relevant mixed urolithins and ellagic acid inhibit phenotypic and molecular colon cancer stem cell features: A new potentiality for ellagitannin metabolites against cancer. Food and Chemical Toxicology, 2016, 92, 8-16.	1.8	58
90	Evaluation of the distribution and metabolism of polyphenols derived from cupuassu (Theobroma) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 477-489.	1.6	31

#	Article	IF	Citations
91	Raspberry seed flour attenuates high-sucrose diet-mediated hepatic stress and adipose tissue inflammation. Journal of Nutritional Biochemistry, 2016, 32, 64-72.	1.9	45
92	The human gut microbial ecology associated with overweight and obesity determines ellagic acid metabolism. Food and Function, 2016, 7, 1769-1774.	2.1	91
93	Chromatographic and spectroscopic characterization of urolithins for their determination in biological samples after the intake of foods containing ellagitannins and ellagic acid. Journal of Chromatography A, 2016, 1428, 162-175.	1.8	99
94	Hesperetin and its sulfate and glucuronide metabolites inhibit TNF-Î± induced human aortic endothelial cell migration and decrease plasminogen activator inhibitor-1 (PAI-1) levels. Food and Function, 2016, 7, 118-126.	2.1	47
95	Characterization and suitability of polyphenols-based formulas to replace sulfur dioxide for storage of sparkling white wine. Food Control, 2016, 60, 606-614.	2.8	19
96	MicroRNAs expression in normal and malignant colon tissues as biomarkers of colorectal cancer and in response to pomegranate extracts consumption: Critical issues to discern between modulatory effects and potential artefacts. Molecular Nutrition and Food Research, 2015, 59, 1973-1986.	1.5	57
97	Targeted and Untargeted Metabolomics to Explore the Bioavailability of the Secoiridoids from a Seed/Fruit Extract (Fraxinus angustifolia Vahl) in Human Healthy Volunteers: A Preliminary Study. Molecules, 2015, 20, 22202-22219.	1.7	18
98	Interindividual variability in the human metabolism of ellagic acid: Contribution of Gordonibacter to urolithin production. Journal of Functional Foods, 2015, 17, 785-791.	1.6	77
99	Validated Method for the Characterization and Quantification of Extractable and Nonextractable Ellagitannins after Acid Hydrolysis in Pomegranate Fruits, Juices, and Extracts. Journal of Agricultural and Food Chemistry, 2015, 63, 6555-6566.	2.4	111
100	Normal or High Polyphenol Concentration in Orange Juice Affects Antioxidant Activity, Blood Pressure, and Body Weight in Obese or Overweight Adults. Journal of Nutrition, 2015, 145, 1808-1816.	1.3	108
101	Dietary phenolics against colorectal cancerâ€"From promising preclinical results to poor translation into clinical trials: Pitfalls and future needs. Molecular Nutrition and Food Research, 2015, 59, 1274-1291.	1.5	89
102	Determination of interglycosidic linkages in Oâ€glycosyl flavones by highâ€performance liquid chromatography/photodiodeâ€array detection coupled to electrospray ionization ion trap mass spectrometry. Its application to Tetragonula carbonaria honey from Australia. Rapid Communications in Mass Spectrometry, 2015, 29, 948-954.	0.7	19
103	The Ellagic Acid Derivative 4,4â€²-Di-O-Methylellagic Acid Efficiently Inhibits Colon Cancer Cell Growth through a Mechanism Involving WNT16. Journal of Pharmacology and Experimental Therapeutics, 2015, 353, 433-444.	1.3	37
104	The ellagic acid-derived gut microbiota metabolite, urolithin A, potentiates the anticancer effects of 5-fluorouracil chemotherapy on human colon cancer cells. Food and Function, 2015, 6, 1460-1469.	2.1	94
105	Role of bifidobacteria in the hydrolysis of chlorogenic acid. MicrobiologyOpen, 2015, 4, 41-52.	1.2	55
106	Identifying the limits for ellagic acid bioavailability: A crossover pharmacokinetic study in healthy volunteers after consumption of pomegranate extracts. Journal of Functional Foods, 2015, 19, 225-235.	1.6	127
107	Guidelines for Research on Bioactive Constituents â€" A Journal of Agricultural and Food Chemistry Perspective. Journal of Agricultural and Food Chemistry, 2015, 63, 8103-8105.	2.4	9
108	Urolithin C, a Gut Microbiota Metabolite Derived from Ellagic Acid, Attenuates Triglyceride Accumulation in Human Adipocytes and Hepatoma Huh7 Cells. FASEB Journal, 2015, 29, 130.1.	0.2	2

#	Article	IF	Citations
109	A Rosemary Extract Rich in Carnosic Acid Selectively Modulates Caecum Microbiota and Inhibits Î²-Glucosidase Activity, Altering Fiber and Short Chain Fatty Acids Fecal Excretion in Lean and Obese Female Rats. PLoS ONE, 2014, 9, e94687.	1.1	55
110	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.	1.3	21
111	In vitro transformation of chlorogenic acid by human gut microbiota. Molecular Nutrition and Food Research, 2014, 58, 1122-1131.	1.5	137
112	Targeted metabolic profiling of pomegranate polyphenols and urolithins in plasma, urine and colon tissues from colorectal cancer patients. Molecular Nutrition and Food Research, 2014, 58, 1199-1211.	1.5	190
113	Role of ABCG2 in Transport of the Mammalian Lignan Enterolactone and its Secretion into Milk in Abcg2 Knockout Mice. Drug Metabolism and Disposition, 2014, 42, 943-946.	1.7	23
114	Hepatic molecular responses to Bifidobacterium pseudocatenulatum CECT 7765 in a mouse model ofÂdiet-induced obesity. Nutrition, Metabolism and Cardiovascular Diseases, 2014, 24, 57-64.	1.1	31
115	Phase-II metabolism limits the antiproliferative activity of urolithins in human colon cancer cells. European Journal of Nutrition, 2014, 53, 853-864.	1.8	107
116	Bioavailability and Metabolism of Citrus Fruit Beverage Flavanones in Humans. , 2014, , 537-551.		13
117	Bioavailability of phenolics from an oleuropein-rich olive (Olea europaea) leaf extract and its acute effect on plasma antioxidant status: comparison between pre- and postmenopausal women. European Journal of Nutrition, 2014, 53, 1015-1027.	1.8	72
118	Description of urolithin production capacity from ellagic acid of two human intestinal Gordonibacter species. Food and Function, 2014, 5, 1779-1784.	2.1	209
119	Gordonibacter urolithinfaciens sp. nov., a urolithin-producing bacterium isolated from the human gut. International Journal of Systematic and Evolutionary Microbiology, 2014, 64, 2346-2352.	0.8	120
120	Ellagic Acid Metabolism by Human Gut Microbiota: Consistent Observation of Three Urolithin Phenotypes in Intervention Trials, Independent of Food Source, Age, and Health Status. Journal of Agricultural and Food Chemistry, 2014, 62, 6535-6538.	2.4	299
121	A rosemary extract enriched in carnosic acid improves circulating adipocytokines and modulates key metabolic sensors in lean Zucker rats: Critical and contrasting differences in the obese genotype. Molecular Nutrition and Food Research, 2014, 58, 942-953.	1.5	24
122	Encapsulation and Micronization Effectively Improve Orange Beverage Flavanone Bioavailability in Humans. Journal of Agricultural and Food Chemistry, 2014, 62, 9458-9462.	2.4	32
123	Volunteer Stratification Is More Relevant than Technological Treatment in Orange Juice Flavanone Bioavailability. Journal of Agricultural and Food Chemistry, 2014, 62, 24-27.	2.4	60
124	Fir honeydew honey flavonoids inhibit TNF-Î±-induced MMP-9 expression in human keratinocytes: a new action of honey in wound healing. Archives of Dermatological Research, 2013, 305, 619-627.	1.1	64
125	Nutraceuticals for older people: Facts, fictions and gaps in knowledge. Maturitas, 2013, 75, 313-334.	1.0	50
126	Phenolic acids, flavonols and anthocyanins in Corema album (L.) D. Don berries. Journal of Food Composition and Analysis, 2013, 29, 58-63.	1.9	40

#	Article	IF	Citations
127	Effects of ellagitanninâ€rich berries on blood lipids, gut microbiota, and urolithin production in human subjects with symptoms of metabolic syndrome. Molecular Nutrition and Food Research, 2013, 57, 2258-2263.	1.5	93
128	Time Course Production of Urolithins from Ellagic Acid by Human Gut Microbiota. Journal of Agricultural and Food Chemistry, 2013, 61, 8797-8806.	2.4	141
129	The effects of the intake of plant foods on the human metabolome. TrAC - Trends in Analytical Chemistry, 2013, 52, 88-99.	5.8	18
130	Resveratrol in primary and secondary prevention of cardiovascular disease: a dietary and clinical perspective. Annals of the New York Academy of Sciences, 2013, 1290, 37-51.	1.8	80
131	Grape Resveratrol Increases Serum Adiponectin and Downregulates Inflammatory Genes in Peripheral Blood Mononuclear Cells: A Triple-Blind, Placebo-Controlled, One-Year Clinical Trial in Patients with Stable Coronary Artery Disease. Cardiovascular Drugs and Therapy, 2013, 27, 37-48.	1.3	197
132	Polyphenolic characterisation of old local apple varieties from Southeastern European region. Journal of Food Composition and Analysis, 2013, 31, 199-211.	1.9	72
133	Flavonoids, Proanthocyanidins, Vitamin C, and Antioxidant Activity of Theobroma grandiflorum (Cupuassu) Pulp and Seeds. Journal of Agricultural and Food Chemistry, 2013, 61, 2720-2728.	2.4	83
134	One-year supplementation with a grape extract containing resveratrol modulates inflammatory-related microRNAs and cytokines expression in peripheral blood mononuclear cells of type 2 diabetes and hypertensive patients with coronary artery disease. Pharmacological Research, 2013, 72, 69-82.	3.1	304
135	The Gut Microbiota Ellagic Acid-Derived Metabolite Urolithin A and Its Sulfate Conjugate Are Substrates for the Drug Efflux Transporter Breast Cancer Resistance Protein (ABCG2/BCRP). Journal of Agricultural and Food Chemistry, 2013, 61, 4352-4359.	2.4	65
136	Bioavailability of the major bioactive diterpenoids in a rosemary extract: Metabolic profile in the intestine, liver, plasma, and brain of Zucker rats. Molecular Nutrition and Food Research, 2013, 57, 1834-1846.	1.5	76
137	Ellagic acid derivatives, ellagitannins, proanthocyanidins and other phenolics, vitamin C and antioxidant capacity of two powder products from camu-camu fruit (Myrciaria dubia). Food Chemistry, 2013, 139, 578-588.	4.2	188
138	Flavonoids in Stingless-Bee and Honey-Bee Honeys. , 2013, , 461-474.		6
139	A Key to Understanding the Effects of Food Bioactives in Health, Gut Microbiota. Journal of Agricultural and Food Chemistry, 2013, 61, 9755-9757.	2.4	14
140	Biological Significance of Urolithins, the Gut Microbial Ellagic Acid-Derived Metabolites: The Evidence So Far. Evidence-based Complementary and Alternative Medicine, 2013, 2013, 1-15.	0.5	399
141	Evolution of plasma inflammatory biomarkers after the intake of an orange-based beverage enriched with polyphenols in overweight adults (BIONAOS Study). Proceedings of the Nutrition Society, 2013, 72, .	0.4	0
142	Resveratrol and Clinical Trials: The Crossroad from In Vitro Studies to Human Evidence. Current Pharmaceutical Design, 2013, 19, 6064-6093.	0.9	377
143	Reevaluation of the Roles of ABCG2 in the Disposition of Genistein. Drug Metabolism and Disposition, 2012, 40, 2219.1-2219.	1.7	3
144	Hydrolyzable Tannins. , 2012, , 435-460.		5

#	Article	IF	Citations
145	Alternative method for gas chromatographyâ€“mass spectrometry analysis of shortâ€chain fatty acids in faecal samples. Journal of Separation Science, 2012, 35, 1906-1913.	1.3	203
146	Intestinal Ellagitannin Metabolites Ameliorate Cytokine-Induced Inflammation and Associated Molecular Markers in Human Colon Fibroblasts. Journal of Agricultural and Food Chemistry, 2012, 60, 8866-8876.	2.4	91
147	Food Bioactives Research and the Journal of Agricultural and Food Chemistry. Symposium Introduction. Journal of Agricultural and Food Chemistry, 2012, 60, 6641-6643.	2.4	8
148	Metabolism of Oak Leaf Ellagitannins and Urolithin Production in Beef Cattle. Journal of Agricultural and Food Chemistry, 2012, 60, 3068-3077.	2.4	28
149	A Dietary Resveratrol-Rich Grape Extract Prevents the Developing of Atherosclerotic Lesions in the Aorta of Pigs Fed an Atherogenic Diet. Journal of Agricultural and Food Chemistry, 2012, 60, 5609-5620.	2.4	20
150	Inhibition of Quorum Sensing (QS) in Yersinia enterocolitica by an Orange Extract Rich in Glycosylated Flavanones. Journal of Agricultural and Food Chemistry, 2012, 60, 8885-8894.	2.4	124
151	One-Year Consumption of a Grape Nutraceutical Containing Resveratrol Improves the Inflammatory and Fibrinolytic Status of Patients in Primary Prevention of Cardiovascular Disease. American Journal of Cardiology, 2012, 110, 356-363.	0.7	219
152	Evaluation of Pseudomonas aeruginosa (PAO1) adhesion to human alveolar epithelial cells A549 using SYTO 9 dye. Molecular and Cellular Probes, 2012, 26, 121-126.	0.9	19
153	Food phytochemicals act as Quorum Sensing inhibitors reducing production and/or degrading autoinducers of Yersinia enterocolitica and Erwinia carotovora. Food Control, 2012, 24, 78-85.	2.8	69
154	Strawberry Processing Does Not Affect the Production and Urinary Excretion of Urolithins, Ellagic Acid Metabolites, in Humans. Journal of Agricultural and Food Chemistry, 2012, 60, 5749-5754.	2.4	85
155	Urolithins Are the Main Urinary Microbial-Derived Phenolic Metabolites Discriminating a Moderate Consumption of Nuts in Free-Living Subjects with Diagnosed Metabolic Syndrome. Journal of Agricultural and Food Chemistry, 2012, 60, 8930-8940.	2.4	61
156	Polyphenols and Health: Current State and Progress. Journal of Agricultural and Food Chemistry, 2012, 60, 8773-8775.	2.4	159
157	Resveratrol and Some Glucosyl, Glucosylacyl, and Glucuronide Derivatives Reduce Escherichia coli O157:H7, Salmonella Typhimurium, and Listeria monocytogenes Scott A Adhesion to Colonic Epithelial Cell Lines. Journal of Agricultural and Food Chemistry, 2012, 60, 7367-7374.	2.4	30
158	Inhibition of Gastric Lipase as a Mechanism for Body Weight and Plasma Lipids Reduction in Zucker Rats Fed a Rosemary Extract Rich in Carnosic Acid. PLoS ONE, 2012, 7, e39773.	1.1	71
159	Consumption of a grape extract supplement containing resveratrol decreases oxidized <scp>LDL</scp> and <scp>A</scp>po<scp>B</scp> in patients undergoing primary prevention of cardiovascular disease: A tripleâ€blind, 6â€month followâ€up, placeboâ€controlled, randomized trial. Molecular Nutrition and Food Research, 2012, 56, 810-821.	1.5	167
160	Ellagitannin metabolites, urolithin <scp>A</scp> glucuronide and its aglycone urolithin <scp>A</scp>, ameliorate <scp>TNF</scp>â€i±â€induced inflammation and associated molecular markers in human aortic endothelial cells. Molecular Nutrition and Food Research, 2012, 56, 784-796.	1.5	143
161	Phenolic compound content of fresh and dried figs (Ficus carica L.). Food Chemistry, 2012, 130, 485-492.	4.2	129
162	Urolithins, ellagitannin metabolites produced by colon microbiota, inhibit Quorum Sensing in Yersinia enterocolitica: Phenotypic response and associated molecular changes. Food Chemistry, 2012, 132, 1465-1474.	4.2	60

#	Article	IF	Citations
163	Effects of long-term consumption of low doses of resveratrol on diet-induced mild hypercholesterolemia in pigs: a transcriptomic approach to disease prevention. Journal of Nutritional Biochemistry, 2012, 23, 829-837.	1.9	43
164	Flavonoids. , 2012, , 289-316.		1
165	UV and MS Identification of Urolithins and Nasutins, the Bioavailable Metabolites of Ellagitannins and Ellagic Acid in Different Mammals. Journal of Agricultural and Food Chemistry, 2011, 59, 1152-1162.	2.4	128
166	Dietary Burden of Phenolics per Serving of â€œMountain Teaâ€•(Sideritis) from Macedonia and Correlation to Antioxidant Activity. Natural Product Communications, 2011, 6, 1934578X1100600.	0.2	12
167	Effects of water stress and rootstocks on fruit phenolic composition and physical/chemical quality in Suncrest peach. Annals of Applied Biology, 2011, 158, 226-233.	1.3	54
168	Liquid chromatographyâ€“tandem mass spectrometry analysis allows the simultaneous characterization of C-glycosyl and O-glycosyl flavonoids in stingless bee honeys. Journal of Chromatography A, 2011, 1218, 7601-7607.	1.8	51
169	Lack of effect of oral administration of resveratrol in LPS-induced systemic inflammation. European Journal of Nutrition, 2011, 50, 673-680.	1.8	32
170	Metabolites and tissue distribution of resveratrol in the pig. Molecular Nutrition and Food Research, 2011, 55, 1154-1168.	1.5	117
171	Voltammetric behaviour and square-wave voltammetric determination of the potent antioxidant and anticarcinogenic agent ellagic acid in foodstuffs. Food Chemistry, 2011, 128, 549-554.	4.2	24
172	Potential bioactive phenolics of Macedonian Sideritis species used for medicinal â€œMountain Teaâ€• Food Chemistry, 2011, 125, 13-20.	4.2	57
173	Bioavailability of the Glucuronide and Sulfate Conjugates of Genistein and Daidzein in Breast Cancer Resistance Protein 1 Knockout Mice. Drug Metabolism and Disposition, 2011, 39, 2008-2012.	1.7	49
174	Urolithins, Metabolites Produced by Human Colonic Microflora, Act as Quorum Sensing Inhibitors of Yersinia enterocolitica Affecting its Gene Expression. , 2011, , .		1
175	HPLC-MS Analysis of Proanthocyanidin Oligomers and Other Phenolics in 15 Strawberry Cultivars. Journal of Agricultural and Food Chemistry, 2010, 58, 3916-3926.	2.4	226
176	Preventive Oral Treatment with Resveratrol Pro-prodrugs Drastically Reduce Colon Inflammation in Rodents. Journal of Medicinal Chemistry, 2010, 53, 7365-7376.	2.9	69
177	Occurrence of urolithins, gut microbiota ellagic acid metabolites and proliferation markers expression response in the human prostate gland upon consumption of walnuts and pomegranate juice. Molecular Nutrition and Food Research, 2010, 54, 311-322.	1.5	174
178	Anti-inflammatory properties of a pomegranate extract and its metabolite urolithin-A in a colitis rat model and the effect of colon inflammation on phenolic metabolismâ˜†. Journal of Nutritional Biochemistry, 2010, 21, 717-725.	1.9	393
179	NF-ÎºB-dependent anti-inflammatory activity of urolithins, gut microbiota ellagic acid-derived metabolites, in human colonic fibroblasts. British Journal of Nutrition, 2010, 104, 503-512.	1.2	180
180	Identification of Botanical Biomarkers in Argentinean Diplotaxis Honeys: Flavonoids and Glucosinolates. Journal of Agricultural and Food Chemistry, 2010, 58, 12678-12685.	2.4	43

#	Article	IF	Citations
181	Ellagitannins, ellagic acid and vascular health. Molecular Aspects of Medicine, 2010, 31, 513-539.	2.7	315
182	Concentration and Solubility of Flavanones in Orange Beverages Affect Their Bioavailability in Humans. Journal of Agricultural and Food Chemistry, 2010, 58, 6516-6524.	2.4	134
183	Pharmacokinetic Study of trans-Resveratrol in Adult Pigs. Journal of Agricultural and Food Chemistry, 2010, 58, 11165-11171.	2.4	36
184	Bioavailability and metabolism of phenolic compounds and glucosinolates. , 2009, , 194-229.		7
185	Bioavailability and Metabolism of Ellagic Acid and Ellagitannins. , 2009, , 273-297.		18
186	Oligomeric procyanidins inhibit cell migration and modulate the expression of migration and proliferation associated genes in human umbilical vascular endothelial cells. Molecular Nutrition and Food Research, 2009, 53, 266-276.	1.5	68
187	Gene expression, cell cycle arrest and MAPK signalling regulation in Cacoâ€2 cells exposed to ellagic acid and its metabolites, urolithins. Molecular Nutrition and Food Research, 2009, 53, 686-698.	1.5	130
188	Effect of low inulin doses with different polymerisation degree on lipid metabolism, mineral absorption, and intestinal microbiota in rats with fat-supplemented diet. Food Chemistry, 2009, 113, 1058-1065.	4.2	45
189	Quorum sensing inhibitory and antimicrobial activities of honeys and the relationship with individual phenolics. Food Chemistry, 2009, 115, 1337-1344.	4.2	83
190	Liquid chromatographyâ€“tandem mass spectrometry reveals the widespread occurrence of flavonoid glycosides in honey, and their potential as floral origin markers. Journal of Chromatography A, 2009, 1216, 7241-7248.	1.8	72
191	Availability of polyphenols in fruit beverages subjected to in vitro gastrointestinal digestion and their effects on proliferation, cell-cycle and apoptosis in human colon cancer Caco-2 cells. Food Chemistry, 2009, 114, 813-820.	4.2	126
192	Dissimilar In Vitro and In Vivo Effects of Ellagic Acid and Its Microbiota-Derived Metabolites, Urolithins, on the Cytochrome P450 1A1. Journal of Agricultural and Food Chemistry, 2009, 57, 5623-5632.	2.4	75
193	Use of Quinoline Alkaloids as Markers of the Floral Origin of Chestnut Honey. Journal of Agricultural and Food Chemistry, 2009, 57, 5680-5686.	2.4	45
194	Preparation of a resveratrol-enriched grape juice based on ultraviolet C-treated berries. Innovative Food Science and Emerging Technologies, 2009, 10, 374-382.	2.7	44
195	Effect of a Low Dose of Dietary Resveratrol on Colon Microbiota, Inflammation and Tissue Damage in a DSS-Induced Colitis Rat Model. Journal of Agricultural and Food Chemistry, 2009, 57, 2211-2220.	2.4	294
196	Interaction between Phenolics and Gut Microbiota: Role in Human Health. Journal of Agricultural and Food Chemistry, 2009, 57, 6485-6501.	2.4	1,029
197	Inhibition by Chestnut Honey ofN-Acyl-<scp>l</scp>-homoserine Lactones and Biofilm Formation in Erwinia carotovora, Yersinia enterocolitica, and Aeromonas hydrophila. Journal of Agricultural and Food Chemistry, 2009, 57, 11186-11193.	2.4	69
198	A Citrus Extract Containing Flavanones Represses Plasminogen Activator Inhibitor-1 (PAI-1) Expression and Regulates Multiple Inflammatory, Tissue Repair, and Fibrosis Genes in Human Colon Fibroblasts. Journal of Agricultural and Food Chemistry, 2009, 57, 9305-9315.	2.4	28

#	Article	IF	Citations
199	Characterisation of polyphenols and antioxidant properties of five lettuce varieties and escarole. Food Chemistry, 2008, 108, 1028-1038.	4.2	427
200	Nectar Flavonol Rhamnosides Are Floral Markers of Acacia (Robinia pseudacacia) Honey. Journal of Agricultural and Food Chemistry, 2008, 56, 8815-8824.	2.4	79
201	Ultraviolet-C and Induced Stilbenes Control Ochratoxigenic Aspergillus in Grapes. Journal of Agricultural and Food Chemistry, 2008, 56, 9990-9996.	2.4	16
202	Safety Evaluation of an Oak-Flavored Milk Powder Containing Ellagitannins upon Oral Administration in the Rat. Journal of Agricultural and Food Chemistry, 2008, 56, 2857-2865.	2.4	18
203	Eubacterium limosum Activates Isoxanthohumol from Hops (Humulus lupulus L.) into the Potent Phytoestrogen 8-Prenylnaringenin In Vitro and in Rat Intestine3. Journal of Nutrition, 2008, 138, 1310-1316.	1.3	99
204	Iberian Pig as a Model To Clarify Obscure Points in the Bioavailability and Metabolism of Ellagitannins in Humans. Journal of Agricultural and Food Chemistry, 2007, 55, 10476-10485.	2.4	296
205	A New Process To Develop a Cocoa Powder with Higher Flavonoid Monomer Content and Enhanced Bioavailability in Healthy Humans. Journal of Agricultural and Food Chemistry, 2007, 55, 3926-3935.	2.4	211
206	Enriched ozone atmosphere enhances bioactive phenolics in seedless table grapes after prolonged shelf life. Journal of the Science of Food and Agriculture, 2007, 87, 824-831.	1.7	85
207	Characterization of C-glycosyl flavones O-glycosylated by liquid chromatographyâ€“tandem mass spectrometry. Journal of Chromatography A, 2007, 1161, 214-223.	1.8	189
208	Identification of the flavonoid fraction in saffron spice by LC/DAD/MS/MS: Comparative study of samples from different geographical origins. Food Chemistry, 2007, 100, 445-450.	4.2	136
209	Stability of polyphenols in chokeberry (Aronia melanocarpa) subjected to in vitro gastric and pancreatic digestion. Food Chemistry, 2007, 102, 865-874.	4.2	446
210	Nutraceuticals: Facts and fiction. Phytochemistry, 2007, 68, 2986-3008.	1.4	675
211	Up-regulation of tumor suppressor carcinoembryonic antigen-related cell adhesion molecule 1 in human colon cancer Caco-2 cells following repetitive exposure to dietary levels of a polyphenol-rich chokeberry juice. Journal of Nutritional Biochemistry, 2007, 18, 259-271.	1.9	77
212	Impact of combined postharvest treatments (UV-C light, gaseous O3, superatmospheric O2 and high) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Technology, 2007, 46, 201-211.	2.9	112
213	Transcriptional changes in human Caco-2 colon cancer cells following exposure to a recurrent non-toxic dose of polyphenol-rich chokeberry juice. Genes and Nutrition, 2007, 2, 111-113.	1.2	27
214	High-value co-products from plant foods: nutraceuticals, micronutrients and functional ingredients. , 2007, , 448-469.		3
215	Urolithins, Ellagic Acid-Derived Metabolites Produced by Human Colonic Microflora, Exhibit Estrogenic and Antiestrogenic Activities. Journal of Agricultural and Food Chemistry, 2006, 54, 1611-1620.	2.4	233
216	The Flavonoid Glycosides and Procyanidin Composition of Deglet Noor Dates (Phoenix dactylifera). Journal of Agricultural and Food Chemistry, 2006, 54, 2405-2411.	2.4	212

#	Article	IF	Citations
217	Comparison of Ozone and UV-C Treatments on the Postharvest Stilbenoid Monomer, Dimer, and Trimer Induction in Var. â€˜Superior' White Table Grapes. Journal of Agricultural and Food Chemistry, 2006, 54, 4222-4228.	2.4	108
218	Minimal processing for healthy traditional foods. Trends in Food Science and Technology, 2006, 17, 513-519.	7.8	194
219	Pomegranate juice supplementation in chronic obstructive pulmonary disease: a 5-week randomized, double-blind, placebo-controlled trial. European Journal of Clinical Nutrition, 2006, 60, 245-253.	1.3	104
220	The dietary hydrolysable tannin punicalagin releases ellagic acid that induces apoptosis in human colon adenocarcinoma Caco-2 cells by using the mitochondrial pathway. Journal of Nutritional Biochemistry, 2006, 17, 611-625.	1.9	372
221	Modified atmosphere packaging preserves quality of SO2-free â€˜Superior seedlessâ€™ table grapes. Postharvest Biology and Technology, 2006, 39, 146-154.	2.9	93
222	Involvement of components of the phospholipid-signaling pathway in wound-induced phenylpropanoid metabolism in lettuce (Lactuca sativa) leaf tissue. Physiologia Plantarum, 2005, 125, 345-355.	2.6	39
223	Mono-carboxylic acids and their salts inhibit wound-induced phenolic accumulation in excised lettuce (Lactuca sativa) leaf tissue. Physiologia Plantarum, 2005, 125, 051020045109002-???.	2.6	8
224	Wound-induced phenolic accumulation and browning in lettuce (Lactuca sativa L.) leaf tissue is reduced by exposure to n-alcohols. Postharvest Biology and Technology, 2005, 37, 47-55.	2.9	76
225	Functionalisation of commercial chicken soup with enriched polyphenol extract from vegetable by-products. European Food Research and Technology, 2005, 220, 31-36.	1.6	21
226	Identification of Urolithin A as a Metabolite Produced by Human Colon Microflora from Ellagic Acid and Related Compounds. Journal of Agricultural and Food Chemistry, 2005, 53, 5571-5576.	2.4	239
227	Etiology of UV-C-Induced Browning in Var. Superior White Table Grapes. Journal of Agricultural and Food Chemistry, 2005, 53, 5990-5996.	2.4	40
228	Metabolism of Antioxidant and Chemopreventive Ellagitannins from Strawberries, Raspberries, Walnuts, and Oak-Aged Wine in Humans:Â Identification of Biomarkers and Individual Variability. Journal of Agricultural and Food Chemistry, 2005, 53, 227-235.	2.4	377
229	Carotenoids from New Apricot (Prunus armeniacaL.) Varieties and Their Relationship with Flesh and Skin Color. Journal of Agricultural and Food Chemistry, 2005, 53, 6368-6374.	2.4	161
230	Characterization and Quantitation of Phenolic Compounds in New Apricot (Prunus armeniacaL.) Varieties. Journal of Agricultural and Food Chemistry, 2005, 53, 9544-9552.	2.4	118
231	Polyphenolic compounds of Mediterranean Lamiaceae and investigation of orientational effects on Acanthoscelides obtectus (Say). Journal of Stored Products Research, 2004, 40, 395-408.	1.2	59
232	The potent in vitro antioxidant ellagitannins from pomegranate juice are metabolised into bioavailable but poor antioxidant hydroxy?6H?dibenzopyran?6? one derivatives by the colonic microflora of healthy humans. European Journal of Nutrition, 2004, 43, 205-20.	1.8	347
233	The grape and wine polyphenol piceatannol is a potent inducer of apoptosis in human SK-Mel-28 melanoma cells. European Journal of Nutrition, 2004, 43, 275-284.	1.8	105
234	Flavonoids in Food and Their Health Benefits. Plant Foods for Human Nutrition, 2004, 59, 113-122.	1.4	1,173

#	Article	IF	Citations
235	Evaluation of commercial red fruit juice concentrates as ingredients for antioxidant functional juices. European Food Research and Technology, 2004, 219, 133-141.	1.6	145
236	Characterisation of flavonols in broccoli (Brassica oleracea L. var. italica) by liquid chromatographyâ€“UV diode-array detectionâ€“electrospray ionisation mass spectrometry. Journal of Chromatography A, 2004, 1054, 181-193.	1.8	193
237	Lettuce and Chicory Byproducts as a Source of Antioxidant Phenolic Extracts. Journal of Agricultural and Food Chemistry, 2004, 52, 5109-5116.	2.4	145
238	Production of Bioavailable Flavonoid Glucosides in Fruit Juices and Green Tea by Use of Fungal Î±-l-Rhamnosidases. Journal of Agricultural and Food Chemistry, 2004, 52, 6136-6142.	2.4	43
239	Characterization and Quantitation of Antioxidant Constituents of Sweet Pepper (Capsicum annuumL.). Journal of Agricultural and Food Chemistry, 2004, 52, 3861-3869.	2.4	417
240	Effect of climatic and sulphur fertilisation conditions, on phenolic compounds and vitamin C, in the inflorescences of eight broccoli cultivars. European Food Research and Technology, 2003, 216, 395-401.	1.6	86
241	Differential stilbene induction susceptibility of seven red wine grape varieties upon post-harvest UV-C irradiation. European Food Research and Technology, 2003, 217, 253-258.	1.6	32
242	Evaluation of the bioavailability and metabolism in the rat of punicalagin, an antioxidant polyphenol from pomegranate juice. European Journal of Nutrition, 2003, 42, 18-28.	1.8	309
243	Total and individual glucosinolate contents in inflorescences of eight broccoli cultivars grown under various climatic and fertilisation conditions. Journal of the Science of Food and Agriculture, 2003, 83, 307-313.	1.7	95
244	Antioxidant capacity of tomato juice functionalised with enzymatically synthesised hydroxytyrosol. Journal of the Science of Food and Agriculture, 2003, 83, 658-666.	1.7	19
245	Phenolic compound contents in edible parts of broccoli inflorescences after domestic cooking. Journal of the Science of Food and Agriculture, 2003, 83, 1511-1516.	1.7	114
246	Flavonoids, phenolic acids and abscisic acid in Australian and New Zealand Leptospermum honeys. Food Chemistry, 2003, 81, 159-168.	4.2	207
247	HPLC-DAD-MS/MS ESI Characterization of Unusual Highly Glycosylated Acylated Flavonoids from Cauliflower (Brassica oleraceaL.var.botrytis) Agroindustrial Byproducts. Journal of Agricultural and Food Chemistry, 2003, 51, 3895-3899.	2.4	146
248	Health-Promoting Compounds in Broccoli as Influenced by Refrigerated Transport and Retail Sale Period. Journal of Agricultural and Food Chemistry, 2003, 51, 3029-3034.	2.4	194
249	Postharvest UV-C-Irradiated Grapes as a Potential Source for Producing Stilbene-Enriched Red Wines. Journal of Agricultural and Food Chemistry, 2003, 51, 1208-1214.	2.4	153
250	Influence of Industrial Processing on Orange Juice Flavanone Solubility and Transformation to Chalcones under Gastrointestinal Conditions. Journal of Agricultural and Food Chemistry, 2003, 51, 3024-3028.	2.4	65
251	Changes in Broccoli (Brassica oleraceaL. Var.italica) Health-Promoting Compounds with Inflorescence Development. Journal of Agricultural and Food Chemistry, 2003, 51, 3776-3782.	2.4	107
252	Valorization of Cauliflower (Brassica oleraceaL. var.botrytis) By-Products as a Source of Antioxidant Phenolics. Journal of Agricultural and Food Chemistry, 2003, 51, 2181-2187.	2.4	118

#	Article	IF	Citations
253	Phenolic Compounds and Fatty Acids from Acorns (Quercus spp.), the Main Dietary Constituent of Free-Ranged Iberian Pigs. Journal of Agricultural and Food Chemistry, 2003, 51, 6248-6255.	2.4	183
254	Grape Polyphenol Resveratrol and the Related Molecule 4-Hydroxystilbene Induce Growth Inhibition, Apoptosis, S-Phase Arrest, and Upregulation of Cyclins A, E, and B1 in Human SK-Mel-28 Melanoma Cells. Journal of Agricultural and Food Chemistry, 2003, 51, 4576-4584.	2.4	110
255	Repeated Oral Administration of High Doses of the Pomegranate Ellagitannin Punicalagin to Rats for 37 Days Is Not Toxic. Journal of Agricultural and Food Chemistry, 2003, 51, 3493-3501.	2.4	243
256	Quality and Enhancement of Bioactive Phenolics in Cv. Napoleon Table Grapes Exposed to Different Postharvest Gaseous Treatments. Journal of Agricultural and Food Chemistry, 2003, 51, 5290-5295.	2.4	76
257	Postharvest Stilbene-Enrichment of Red and White Table Grape Varieties Using UV-C Irradiation Pulses. Journal of Agricultural and Food Chemistry, 2002, 50, 6322-6329.	2.4	117
258	Increase of Antioxidant Activity of Tomato Juice Upon Functionalisation with Vegetable Byproduct Extracts. LWT - Food Science and Technology, 2002, 35, 532-542.	2.5	47
259	Artichoke (Cynara scolymusL.) Byproducts as a Potential Source of Health-Promoting Antioxidant Phenolics. Journal of Agricultural and Food Chemistry, 2002, 50, 3458-3464.	2.4	219
260	Antioxidant Capacities, Phenolic Compounds, Carotenoids, and Vitamin C Contents of Nectarine, Peach, and Plum Cultivars from California. Journal of Agricultural and Food Chemistry, 2002, 50, 4976-4982.	2.4	679
261	Induction of Antioxidant Flavonol Biosynthesis in Fresh-Cut Potatoes. Effect of Domestic Cooking. Journal of Agricultural and Food Chemistry, 2002, 50, 5925-5931.	2.4	127
262	Potential bioactive compounds in health promotion from broccoli cultivars grown in Spain. Journal of the Science of Food and Agriculture, 2002, 82, 1293-1297.	1.7	133
263	An in vitro method to simulate phenolic compound release from the food matrix in the gastrointestinal tract. European Food Research and Technology, 2002, 214, 155-159.	1.6	176
264	Glucosinolates and vitamin C content in edible parts of broccoli florets after domestic cooking. European Food Research and Technology, 2002, 215, 310-316.	1.6	191
265	Varietal Differences among the Polyphenol Profiles of Seven Table Grape Cultivars Studied by LCâ^'DADâ^'MSâ^'MS. Journal of Agricultural and Food Chemistry, 2002, 50, 5691-5696.	2.4	283
266	Valorization of By-Products of the Handling and Commercialization of Vegetables. , 2002, , 337-343.		0
267	Effect of Processing and Storage on the Antioxidant Ellagic Acid Derivatives and Flavonoids of Red Raspberry (Rubus idaeus) Jams. Journal of Agricultural and Food Chemistry, 2001, 49, 3651-3655.	2.4	270
268	Synthesis of the Antioxidant Hydroxytyrosol Using Tyrosinase as Biocatalyst. Journal of Agricultural and Food Chemistry, 2001, 49, 1187-1193.	2.4	138
269	HPLCâ^'DADâ^'ESIMS Analysis of Phenolic Compounds in Nectarines, Peaches, and Plums. Journal of Agricultural and Food Chemistry, 2001, 49, 4748-4760.	2.4	594
270	Effect of Wounding on Phenolic Enzymes in Six Minimally Processed Lettuce Cultivars upon Storage. Journal of Agricultural and Food Chemistry, 2001, 49, 322-330.	2.4	110

#	Article	IF	Citations
271	Postharvest Induction Modeling Method Using UV Irradiation Pulses for Obtaining Resveratrol-Enriched Table Grapes:Â A New â€œFunctionalâ€•Fruit?. Journal of Agricultural and Food Chemistry, 2001, 49, 5052-5058.	2.4	159
272	HPLC flavonoid profiles as markers for the botanical origin of European unifloral honeys. Journal of the Science of Food and Agriculture, 2001, 81, 485-496.	1.7	246
273	Phenolic compounds and related enzymes as determinants of quality in fruits and vegetables. Journal of the Science of Food and Agriculture, 2001, 81, 853-876.	1.7	932
274	In Vitro Availability of Flavonoids and Other Phenolics in Orange Juice. Journal of Agricultural and Food Chemistry, 2001, 49, 1035-1041.	2.4	239
275	Dietary hydroxybenzoic acid derivatives - nature, occurrence and dietary burden. Journal of the Science of Food and Agriculture, 2000, 80, 1024-1032.	1.7	231
276	Flavanones, chalcones and dihydrochalcones - nature, occurrence and dietary burden. Journal of the Science of Food and Agriculture, 2000, 80, 1073-1080.	1.7	321
277	Flavonoid content of commercial capers (Capparis spinosa, C. sicula and C. orientalis) produced in mediterranean countries. European Food Research and Technology, 2000, 212, 70-74.	1.6	85
278	Flavonoids in MonospecificEucalyptusHoneys from Australia. Journal of Agricultural and Food Chemistry, 2000, 48, 4744-4748.	2.4	124
279	Effect of Postharvest Ultraviolet Irradiation on Resveratrol and Other Phenolics of Cv. Napoleon Table Grapes. Journal of Agricultural and Food Chemistry, 2000, 48, 4606-4612.	2.4	202
280	Antioxidant phenolic metabolites from fruit and vegetables and changes during postharvest storage and processing. Studies in Natural Products Chemistry, 2000, 23, 739-795.	0.8	58
281	Identification of Flavonoid Markers for the Botanical Origin ofEucalyptusHoney. Journal of Agricultural and Food Chemistry, 2000, 48, 1498-1502.	2.4	163
282	Antioxidant Activity of Pomegranate Juice and Its Relationship with Phenolic Composition and Processing. Journal of Agricultural and Food Chemistry, 2000, 48, 4581-4589.	2.4	1,957
283	Color Stability of Strawberry Jam as Affected by Cultivar and Storage Temperature. Journal of Food Science, 1999, 64, 243-247.	1.5	139
284	Evolution of juice anthocyanins during ripening of new selected pomegranate (Punica granatum) clones. European Food Research and Technology, 1999, 210, 39-42.	1.6	120
285	Influence of processing and storage conditions in strawberry jam color / Influencia de las condiciones de tratamiento y de almacenamiento en el color de confituras de fresa. Food Science and Technology International, 1999, 5, 487-492.	1.1	16
286	Effect of Postharvest Storage and Processing on the Antioxidant Constituents (Flavonoids and) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 14	2.4	340
287	The use of acetone as an extraction solvent for anthocyanins from strawberry fruit. , 1998, 9, 274-277.		120
288	Evaluation of pollen as a source of kaempferol in rosemary honey. Journal of the Science of Food and Agriculture, 1998, 77, 506-510.	1.7	26

#	Article	IF	Citations
289	Colour and anthocyanin stability of red raspberry jam. Journal of the Science of Food and Agriculture, 1998, 78, 565-573.	1.7	85
290	Flavonoids in Meliponinae honeys from Venezuela related to their botanical, geographical and entomological origin to assess their putative anticataract activity. European Food Research and Technology, 1998, 206, 288-293.	0.6	21
291	Modified-atmosphere packaging of minimally processed "Lollo Rosso" (Lactuca sativa). European Food Research and Technology, 1998, 206, 350-354.	0.6	33
292	Recovery of flavanones from wastes of industrially processed lemons. European Food Research and Technology, 1998, 206, 404-407.	0.6	33
293	Unusual flavonoids produced by callus of Hypericum perforatum. Phytochemistry, 1998, 48, 1165-1168.	1.4	74
294	Effect of Modified Atmosphere Packaging on the Flavonoids and Vitamin C Content of Minimally Processed Swiss Chard (Beta vulgarisSubspeciescycla). Journal of Agricultural and Food Chemistry, 1998, 46, 2007-2012.	2.4	104
295	Propiedades tecnolÃ³gicas y regulaciÃ³n de los edulcorantes de alta intensidad en la UniÃ³n Europea Technological properties and regulatory status of high intensity sweeteners in the European Union. Food Science and Technology International, 1998, 4, 5-16.	1.1	5
296	Effect of Selected Browning Inhibitors on Phenolic Metabolism in Stem Tissue of Harvested Lettuce. Journal of Agricultural and Food Chemistry, 1997, 45, 583-589.	2.4	135
297	Phenolic Metabolites in Red Pigmented Lettuce (Lactuca sativa). Changes with Minimal Processing and Cold Storage. Journal of Agricultural and Food Chemistry, 1997, 45, 4249-4254.	2.4	163
298	Flavonoid Composition of Tunisian Honeys and Propolis. Journal of Agricultural and Food Chemistry, 1997, 45, 2824-2829.	2.4	139
299	Profiles of phenolic compounds of Apis mellifera and Melipona spp. honeys from Venezuela. European Food Research and Technology, 1997, 204, 43-47.	0.6	33
300	Accelerated kinetics study of neohesperidine DC hydrolysis under conditions relevant to high-temperature-processed dairy products. European Food Research and Technology, 1997, 204, 180-182.	0.6	4
301	Stability of neohesperidine dihydrochalcone in a lemonade system. Food Chemistry, 1997, 58, 13-15.	4.2	6
302	Determination of phenolic compounds in honeys with different floral origin by capillary zone electrophoresis. Food Chemistry, 1997, 60, 79-84.	4.2	116
303	Acylated flavonol glycosides from spinach leaves (Spinacia oleracea). Phytochemistry, 1997, 45, 1701-1705.	1.4	68
304	Determination of Authenticity of Fruit Jams by HPLC Analysis of Anthocyanins. , 1997, 73, 207-213.		84
305	Validated high-performance liquid chromatographic method for quantitation of neohesperidine dihydrochalcone in foodstuffs. Journal of Chromatography A, 1997, 758, 163-166.	1.8	10
306	Early Wound- and Ethylene-induced Changes in Phenylpropanoid Metabolism in Harvested Lettuce. Journal of the American Society for Horticultural Science, 1997, 122, 399-404.	0.5	137

#	Article	IF	Citations
307	Natural Occurrence of Abscisic Acid in Heather Honey and Floral Nectar. Journal of Agricultural and Food Chemistry, 1996, 44, 2053-2056.	2.4	111
308	Anthocyanins and flavonoids from shredded red onion and changes during storage in perforated films. Food Research International, 1996, 29, 389-395.	2.9	60
309	Analysis of Anthocyanins by Capillary Zone Electrophoresis. Journal of Liquid Chromatography and Related Technologies, 1996, 19, 537-545.	0.5	29
310	Floral nectar phenolics as biochemical markers for the botanical origin of heather honey. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 202, 40-44.	0.7	91
311	Inhibition of Browning of Harvested Head Lettuce. Journal of Food Science, 1996, 61, 314-316.	1.5	48
312	Minimal Processing and Modified Atmosphere Packaging Effects on Pigmentation of Pomegranate Seeds. Journal of Food Science, 1996, 61, 161-164.	1.5	57
313	Changes in pomegranate juice pigmentation during ripening. Journal of the Science of Food and Agriculture, 1995, 68, 77-81.	1.7	143
314	Capillary electrophoresis: A new technique in the analysis of plant secondary metabolites. Phytochemical Analysis, 1995, 6, 177-192.	1.2	92
315	Stability of the intense sweetener neohesperidine dihydrochalcone in blackcurrant jams. Food Chemistry, 1995, 52, 263-265.	4.2	21
316	Acylated flavonol sophorotriosides from pea shoots. Phytochemistry, 1995, 39, 1443-1446.	1.4	33
317	Plant Phenolic Metabolites and Floral Origin of Rosemary Honey. Journal of Agricultural and Food Chemistry, 1995, 43, 2833-2838.	2.4	121
318	Flavonoid patterns of French honeys with different floral origin. Apidologie, 1995, 26, 53-60.	0.9	57
319	Micellar Electrokinetic Capillary Chromatography of Methylated Flavone Aglycones. Journal of Liquid Chromatography and Related Technologies, 1995, 18, 3007-3019.	0.9	15
320	A comparative study of hesperetin and methyl anthranilate as markers of the floral origin of citrus honey. Journal of the Science of Food and Agriculture, 1994, 65, 371-372.	1.7	84
321	Separation of honey flavonoids by micellar electrokinetic capillary chromatography. Journal of Chromatography A, 1994, 669, 268-274.	1.8	65
322	Flavonoids from Portuguese heather honey. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1994, 199, 32-37.	0.7	71
323	Influence of variety, maturity and processing on phenolic compounds of apricot juices and jams. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1994, 199, 433-436.	0.7	29
324	Capillary electrophoresis as an alternative to HPLC for determination of honey flavonoids. Chromatographia, 1994, 38, 71-78.	0.7	51

#	Article	IF	Citations
325	A simple extractive technique for honey flavonoid HPLC analysis. Apidologie, 1994, 25, 21-30.	0.9	75
326	Hesperetin: A marker of the floral origin of citrus honey. Journal of the Science of Food and Agriculture, 1993, 61, 121-123.	1.7	139
327	Dihydrochalcones from apple juices and jams. Food Chemistry, 1993, 46, 33-36.	4.2	36
328	High-performance liquid chromatography of honey flavonoids. Journal of Chromatography A, 1993, 634, 41-46.	1.8	38
329	Phytochemical evidence for the botanical origin of tropical propolis from Venezuela. Phytochemistry, 1993, 34, 191-196.	1.4	149
330	8-Hydroxylated flavone O-glycosides and other flavonoids in chemotypes of Gratiola officinalis. Phytochemistry, 1993, 34, 205-210.	1.4	25
331	Distribution of flavonoid aglycones and glycosides in Sideritis species from the canary islands and madeira. Phytochemistry, 1993, 34, 227-232.	1.4	26
332	Distribution of 8-Hydroxyflavone glycosides and flavonoid aglycones in some Spanish Sideritis species. Biochemical Systematics and Ecology, 1993, 21, 487-497.	0.6	12
333	Flavonoid in some Leonurus, Chaiturus and Panzerina species (Lamiaceae). Biochemical Systematics and Ecology, 1993, 21, 531-532.	0.6	7
334	Determination of citrus jams genuineness by flavonoid analysis. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1993, 197, 255-259.	0.7	13
335	Flavonoids in honey of different geographical origin. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1993, 196, 38-44.	0.7	68
336	Study of Canadian Propolis by GC-MS and HPLC. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 1993, 48, 731-735.	0.6	45
337	Flavonoids from Apis mellifera Beeswax. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 1993, 48, 68-72.	0.6	16
338	Phenolic compounds analysis in the determination of fruit jam genuineness. Journal of Agricultural and Food Chemistry, 1992, 40, 1800-1804.	2.4	56
339	A comparative study of different amberlite XAD resins in flavonoid analysis. Phytochemical Analysis, 1992, 3, 178-181.	1.2	65
340	Flavonoids from Cistus ladanifer bee pollen. Phytochemistry, 1992, 31, 2027-2029.	1.4	44
341	Flavonoid p-coumaroylglucosides and 8-hydroxyflavone allosylglucosides in some labiatae. Phytochemistry, 1992, 31, 3097-3102.	1.4	71
342	External and vacuolar flavonoids from Nepeta transcaucasica. Biochemical Systematics and Ecology, 1992, 20, 589-590.	0.6	8

#	Article	IF	Citations
343	Flavonoid concentration changes in maturing broad bean pods. Journal of Agricultural and Food Chemistry, 1991, 39, 255-258.	2.4	23
344	Correlations between flavonoid composition and infrageneric taxonomy of some european Galeopsis species. Phytochemistry, 1991, 30, 3311-3314.	1.4	12
345	Flavonoids from some Yugoslavian Micromeria species: Chemotaxonomical aspects. Biochemical Systematics and Ecology, 1991, 19, 697-698.	0.6	18
346	Infrasectional systematics of the genus Sideritis L. section Sideritis (Lamiaceae). Botanical Journal of the Linnean Society, 1990, 103, 325-349.	0.8	11
347	A chemotaxonomical study of some portuguese Sideritis species. Biochemical Systematics and Ecology, 1990, 18, 245-249.	0.6	3
348	High performance liquid chromatography, thin layer chromatography and ultraviolet behaviour of flavone aglycones with unsubstituted B rings. Phytochemical Analysis, 1990, 1, 44-47.	1.2	2
349	Flavonoid aglycones from the leaf surfaces of someLabiatae species. Plant Systematics and Evolution, 1990, 173, 109-118.	0.3	72
350	Flavonol glycosides from waste broad bean aerial parts. Biological Wastes, 1990, 34, 167-170.	0.3	2
351	Antimicrobial phenolic compounds from three Spanish Helichrysum species. Phytochemistry, 1990, 29, 1093-1095.	1.4	103
352	Trans-coniferyl alcohol 4-o-sulphate and flavonoid sulphates from some Tamarix species. Phytochemistry, 1990, 29, 3050-3051.	1.4	13
353	Flavonoids from Vicia faba Seed Exudates. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 1990, 45, 1070-1072.	0.6	10
354	Antibacterial Flavonoids fromHelichrysum picardiiandH. italicum. Planta Medica, 1990, 56, 648-649.	0.7	7
355	Epicuticular Flavonoids from Bellardia Trixago and Their Antifungal Fully Methylated Derivatives. International Journal of Crude Drug Research, 1990, 28, 57-60.	0.3	7
356	Biochemical Identification of Sideritis serrata X S. bourgaeana Hybrids by HPLC Analyses of Flavonoids. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 1989, 44, 568-572.	0.6	7
357	Flavonoids as biochemical markers of the plant origin of bee pollen. Journal of the Science of Food and Agriculture, 1989, 47, 337-340.	1.7	47
358	Antifungal phloroglucinol derivatives and lipophilic flavonoids from Helichrysum decumbens. Phytochemistry, 1989, 28, 1613-1615.	1.4	54
359	8-methoxykaempferol 3-sophoroside, a yellow pigment from almond pollen. Phytochemistry, 1989, 28, 1901-1903.	1.4	26
360	Acetylated flavonol glycosides from Vicia faba leaves. Phytochemistry, 1989, 28, 1993-1995.	1.4	20

#	Article	IF	Citations
361	Verification of Sideritis incana X S. angustifolia hybrids by flavonoid analysis. Phytochemistry, 1989, 28, 2141-2143.	1.4	11
362	External and vacuolar flavonoids from ibero-North African Sideritis species. A chemosystematic approach. Phytochemistry, 1988, 27, 165-170.	1.4	45
363	Antifungal epicuticular methylated flavonoids from Helichrysum nitens. Phytochemistry, 1988, 27, 753-755.	1.4	73
364	Distribution of 6-hydroxy-, 6-methoxy- and 8-hydroxyflavone glycosides in the labiatae, the scrophulariaceae and related families. Phytochemistry, 1988, 27, 2631-2645.	1.4	70
365	Some flavonoids and the diterpene borjatriol from some spanish Sideritis species. Biochemical Systematics and Ecology, 1988, 16, 33-42.	0.6	17
366	The distribution of methylated flavones in the Lamiaceae. Biochemical Systematics and Ecology, 1988, 16, 43-46.	0.6	48
367	A Cytotoxic Triterpenoid and Flavonoids fromCrossopteryx febrifuga. Planta Medica, 1988, 54, 266-267.	0.7	25
368	Antifungal flavonoids from the leaf surfaces of Helichrysum nitens and from the stem bark of Erythrina berteroana. Progress in Clinical and Biological Research, 1988, 280, 61-5.	0.2	1
369	Dimalonated anthocyanins from the flowers of Salvia splendens and S. coccinea. Phytochemistry, 1987, 26, 2759-2760.	1.4	19
370	Biflavonoids in the primitive monocots Isophysis tasmanica and Xerophyta plicata. Phytochemistry, 1987, 26, 2553-2555.	1.4	18
371	Twelve 6-oxygenated flavone sulphates from Lippia nodiflora andL. canescens. Phytochemistry, 1987, 26, 2281-2284.	1.4	60
372	A chemotaxonomic study of free flavone aglycones from some Iberian Thymus species. Biochemical Systematics and Ecology, 1987, 15, 61-67.	0.6	35
373	Flavonoid Compounds from Ballota hirsuta. Journal of Natural Products, 1986, 49, 554-555.	1.5	32
374	A chemotaxonomic study of flavonoids from european teucrium species. Phytochemistry, 1986, 25, 2811-2816.	1.4	90
375	Inhibition of Lens Aldose Reductase byLabiataeFlavonoids. Planta Medica, 1986, 52, 239-240.	0.7	15
376	Bioavailability, Metabolism, and Bioactivity of Food Ellagic Acid and Related Polyphenols. , 0, , 263-277.		8
377	The antioxidant activity of date seed: preliminary results of a preclinical in vivo study. Emirates Journal of Food and Agriculture, 0, , 822.	1.0	15