Natasa Poklar Ulrih

List of Publications by Year
in descending order

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Version: 2024-02-01

362 papers	16,923 citations	15504 65 h-index	24982 109 g-index
375 all docs	375 docs citations	375 times ranked	20613 citing authors

#	Article	IF	Citations
1	The Reciprocal Interactions between Polyphenols and Gut Microbiota and Effects on Bioaccessibility. Nutrients, 2016, 8, 78.	4.1	573
2	Kaempferol and inflammation: From chemistry to medicine. Pharmacological Research, 2015, 99, 1-10.	7.1	417
3	A review of microencapsulation methods for food antioxidants: Principles, advantages, drawbacks and applications. Food Chemistry, 2019, 272, 494-506.	8.2	314
4	Dietary Flavonoid Aglycones and Their Glycosides: Which Show Better Biological Significance?. Critical Reviews in Food Science and Nutrition, 2017, 57, 00-00.	10.3	307
5	Flavonoid biosynthetic pathways in plants: Versatile targets for metabolic engineering. Biotechnology Advances, 2020, 38, 107316.	11.7	307
6	Advance on the FlavonoidC-glycosides and Health Benefits. Critical Reviews in Food Science and Nutrition, 2016, 56, S29-S45.	10.3	300
7	Nanotechnologies in Food Science: Applications, Recent Trends, and Future Perspectives. Nano-Micro Letters, 2020, 12, 45.	27.0	300
8	Advance in Dietary Polyphenols as Î±-Glucosidases Inhibitors: A Review on Structure-Activity Relationship Aspect. Critical Reviews in Food Science and Nutrition, 2013, 53, 818-836.	10.3	259
9	Advances in the biotechnological glycosylation of valuable flavonoids. Biotechnology Advances, 2014, 32, 1145-1156.	11.7	254
10	A Review on Structureâ€“Activity Relationship of Dietary Polyphenols Inhibiting Î±-Amylase. Critical Reviews in Food Science and Nutrition, 2013, 53, 497-506.	10.3	250
11	Interactions of different polyphenols with bovine serum albumin using fluorescence quenching and molecular docking. Food Chemistry, 2012, 135, 2418-2424.	8.2	217
12	Dietary polyphenols and type 2 diabetes: Human Study and Clinical Trial. Critical Reviews in Food Science and Nutrition, 2019, 59, 3371-3379.	10.3	208
13	Multifunctional superparamagnetic iron oxide nanoparticles: Promising tools in cancer theranostics. Cancer Letters, 2013, 336, 8-17.	7.2	202
14	Modifications of dietary flavonoids towards improved bioactivity: An update on structureâ€“activity relationship. Critical Reviews in Food Science and Nutrition, 2018, 58, 513-527.	10.3	200
15	A Review of Dietary Polyphenol-Plasma Protein Interactions: Characterization, Influence on the Bioactivity, and Structure-Affinity Relationship. Critical Reviews in Food Science and Nutrition, 2012, 52, 85-101.	10.3	198
16	Phytol: A review of biomedical activities. Food and Chemical Toxicology, 2018, 121, 82-94.	3.6	198
17	Microbial biotransformation of bioactive flavonoids. Biotechnology Advances, 2015, 33, 214-223.	11.7	183
18	Dietary polyphenols as antidiabetic agents: Advances and opportunities. Food Frontiers, 2020, 1, 18-44.	7.4	182

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19	Influence of cisplatin intrastrand crosslinking on the conformation, thermal stability, and energetics of a 20-mer DNA duplex.. Proceedings of the National Academy of Sciences of the United States of America, 1996, 93, 7606-7611.	7.1	181
20	Interaction of dietary polyphenols and gut microbiota: Microbial metabolism of polyphenols, influence on the gut microbiota, and implications on host health. Food Frontiers, 2020, 1, 109-133.	7.4	172
21	Interaction of dietary polyphenols with bovine milk proteins: Molecular structureâ€“affinity relationship and influencing bioactivity aspects. Molecular Nutrition and Food Research, 2011, 55, 1637-1645.	3.3	168
22	A Critical Review on Health Promoting Benefits of Edible Mushrooms through Gut Microbiota. International Journal of Molecular Sciences, 2017, 18, 1934.	4.1	155
23	Advances on Natural Polyphenols as Anticancer Agents for Skin Cancer. Pharmacological Research, 2020, 151, 104584.	7.1	155
24	Bioactive compounds from marine macroalgae and their hypoglycemic benefits. Trends in Food Science and Technology, 2018, 72, 1-12.	15.1	154
25	Edible Flowers: A Rich Source of Phytochemicals with Antioxidant and Hypoglycemic Properties. Journal of Agricultural and Food Chemistry, 2016, 64, 2467-2474.	5.2	147
26	Intracellular signaling pathways of inflammation modulated by dietary flavonoids: The most recent evidence. Critical Reviews in Food Science and Nutrition, 2018, 58, 2908-2924.	10.3	145
27	Phenolics in Slovenian Bilberries (Vaccinium myrtillus L.) and Blueberries (Vaccinium corymbosum L.). Journal of Agricultural and Food Chemistry, 2011, 59, 6998-7004.	5.2	141
28	Studies of the correlation between antioxidant properties and the total phenolic content of different oil cake extracts. Industrial Crops and Products, 2012, 39, 210-217.	5.2	135
29	pH and Temperature-Induced Molten Globule-Like Denatured States of Equinatoxin II:Â A Study by UV-Melting, DSC, Far- and Near-UV CD Spectroscopy, and ANS Fluorescenceâ€. Biochemistry, 1997, 36, 14345-14352.	2.5	133
30	An Overview of Herbal Products and Secondary Metabolites Used for Management of Type Two Diabetes. Frontiers in Pharmacology, 2017, 8, 436.	3.5	131
31	Hydration properties and binding capacities of dietary fibers from bamboo shoot shell and its hypolipidemic effects in mice. Food and Chemical Toxicology, 2017, 109, 1003-1009.	3.6	129
32	Relevance of functional foods in the Mediterranean diet: the role of olive oil, berries and honey in the prevention of cancer and cardiovascular diseases. Critical Reviews in Food Science and Nutrition, 2019, 59, 893-920.	10.3	126
33	Stability of Dietary Polyphenols under the Cell Culture Conditions: Avoiding Erroneous Conclusions. Journal of Agricultural and Food Chemistry, 2015, 63, 1547-1557.	5.2	123
34	Regulation of glucose metabolism by bioactive phytochemicals for the management of type 2 diabetes mellitus. Critical Reviews in Food Science and Nutrition, 2019, 59, 830-847.	10.3	123
35	Antioxidant properties of 4-vinyl derivatives of hydroxycinnamic acids. Food Chemistry, 2011, 128, 62-69.	8.2	122
36	Glycosylation of Dietary Flavonoids Decreases the Affinities for Plasma Protein. Journal of Agricultural and Food Chemistry, 2009, 57, 6642-6648.	5.2	118

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37	Bilberry and blueberry anthocyanins act as powerful intracellular antioxidants in mammalian cells. Food Chemistry, 2012, 134, 1878-1884.	8.2	114
38	Effects of paper containing 1-MCP postharvest treatment on the disassembly of cell wall polysaccharides and softening in Younai plum fruit during storage. Food Chemistry, 2018, 264, 1-8.	8.2	114
39	A Review on Konjac Glucomannan Gels: Microstructure and Application. International Journal of Molecular Sciences, 2017, 18, 2250.	4.1	104
40	Binding of a hairpin polyamide in the minor groove of DNA: sequence-specific enthalpic discrimination.. Proceedings of the National Academy of Sciences of the United States of America, 1996, 93, 8306-8311.	7.1	101
41	Structureâ€“affinity relationship of flavones on binding to serum albumins: Effect of hydroxyl groups on ring A. Molecular Nutrition and Food Research, 2010, 54, S253-60.	3.3	100
42	Propolis encapsulation by spray drying: Characterization and stability. LWT - Food Science and Technology, 2017, 75, 227-235.	5.2	97
43	Anti-cancer effects of polyphenols via targeting p53 signaling pathway: updates and future directions. Biotechnology Advances, 2020, 38, 107385.	11.7	96
44	Phytochemicals from fern species: potential for medicine applications. Phytochemistry Reviews, 2017, 16, 379-440.	6.5	92
45	Molecular propertyâ€“affinity relationship of flavanoids and flavonoids for HSA in vitro. Molecular Nutrition and Food Research, 2011, 55, 310-317.	3.3	91
46	Analytical techniques for the study of polyphenolâ€“protein interactions. Critical Reviews in Food Science and Nutrition, 2017, 57, 2144-2161.	10.3	91
47	Rhodiola species: A comprehensive review of traditional use, phytochemistry, pharmacology, toxicity, and clinical study. Medicinal Research Reviews, 2019, 39, 1779-1850.	10.5	88
48	Agrimonolide from Agrimonia pilosa suppresses inflammatory responses through down-regulation of COX-2/iNOS and inactivation of NF-Îº B in lipopolysaccharide-stimulated macrophages. Phytomedicine, 2016, 23, 846-855.	5.3	87
49	Targeting NF-Îº B signaling pathway in cancer by dietary polyphenols. Critical Reviews in Food Science and Nutrition, 2020, 60, 2790-2800.	10.3	84
50	Characterization and hypoglycemic activity of a Î²-pyran polysaccharides from bamboo shoot (Leleba) Tj ETQq0 0 0 rgBT /Overlock 10 T	10.2	83
51	In vitro polyphenol effects on apoptosis: An update of literature data. Seminars in Cancer Biology, 2017, 46, 119-131.	9.6	83
52	Identification and characterization of antioxidant peptides from hydrolysate of blue-spotted stingray and their stability against thermal, pH and simulated gastrointestinal digestion treatments. Food Chemistry, 2019, 271, 614-622.	8.2	81
53	UPLCâ€“Orbitrapâ€“MS/MS combined with chemometrics establishes variations in chemical components in green tea from Yunnan and Hunan origins. Food Chemistry, 2018, 266, 534-544.	8.2	80
54	Therapeutic potential of phenylethanoid glycosides: A systematic review. Medicinal Research Reviews, 2020, 40, 2605-2649.	10.5	80

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55	Bioactive phytochemicals from shoots and roots of Salvia species. Phytochemistry Reviews, 2016, 15, 829-867.	6.5	79
56	Influence of oil type on formation, structure, thermal, and physical properties of monoglycerideâ€based organogel. European Journal of Lipid Science and Technology, 2017, 119, 1500549.	1.5	79
57	Noncovalent Interaction of Dietary Polyphenols with Common Human Plasma Proteins. Journal of Agricultural and Food Chemistry, 2011, 59, 10747-10754.	5.2	73
58	Chemical compositions and bioactivities of crude polysaccharides from tea leaves beyond their useful date. International Journal of Biological Macromolecules, 2011, 49, 1143-1151.	7.5	73
59	Flavonoids as modulators of metabolic enzymes and drug transporters. Annals of the New York Academy of Sciences, 2017, 1398, 152-167.	3.8	73
60	Interaction of natural polyphenols with Î±-amylase in vitro: molecular propertyâ€“affinity relationship aspect. Molecular BioSystems, 2011, 7, 1883.	2.9	72
61	Anti-diabetic effects of natural antioxidants from fruits. Trends in Food Science and Technology, 2021, 117, 3-14.	15.1	72
62	The occurrence and characterisation of phenolic compounds in Camelina sativa seed, cake and oil. Food Chemistry, 2012, 131, 580-589.	8.2	71
63	An insight into anti-diabetic properties of dietary phytochemicals. Phytochemistry Reviews, 2017, 16, 535-553.	6.5	71
64	The anti-inflammatory potential of Portulaca oleracea L. (purslane) extract by partial suppression on NF-ÎºB and MAPK activation. Food Chemistry, 2019, 290, 239-245.	8.2	71
65	The Thermodynamics of Polyamideâ^'DNA Recognition:Â Hairpin Polyamide Binding in the Minor Groove of Duplex DNAâ€. Biochemistry, 1999, 38, 2143-2151.	2.5	70
66	Probiotics in the dairy industryâ€”Advances and opportunities. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3937-3982.	11.7	69
67	The Metabolism of Anthocyanins. Current Drug Metabolism, 2014, 15, 3-13.	1.2	69
68	Diversity of halophilic archaea in the crystallizers of an Adriatic solar saltern. FEMS Microbiology Ecology, 2005, 54, 491-498.	2.7	67
69	Comparative Effects of Cholesterol and Î²â€Sitosterol on the Liposome Membrane Characteristics. European Journal of Lipid Science and Technology, 2018, 120, 1800039.	1.5	67
70	Structural and physicochemical properties of polar lipids from thermophilic archaea. Applied Microbiology and Biotechnology, 2009, 84, 249-260.	3.6	66
71	Extraction of Î±-humulene-enriched oil from clove using ultrasound-assisted supercritical carbon dioxide extraction and studies of its fictitious solubility. Food Chemistry, 2016, 210, 172-181.	8.2	66
72	Evidence and prospective of plant derived flavonoids as antiplatelet agents: Strong candidates to be drugs of future. Food and Chemical Toxicology, 2018, 119, 355-367.	3.6	66

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73	Cyanobacteriaâ€"From the Oceans to the Potential Biotechnological and Biomedical Applications. Marine Drugs, 2021, 19, 241.	4.6	66
74	Inhibition of the SARS-CoV-2 3CLpro main protease by plant polyphenols. Food Chemistry, 2022, 373, 131594.	8.2	65
75	Plasma protein binding of dietary polyphenols to human serum albumin: A high performance affinity chromatography approach. Food Chemistry, 2019, 270, 257-263.	8.2	64
76	Encapsulation of non-dewaxed propolis by freeze-drying and spray-drying using gum Arabic, maltodextrin and inulin as coating materials. Food and Bioproducts Processing, 2019, 116, 196-211.	3.6	64
77	Fetal bovine serum influences the stability and bioactivity of resveratrol analogues: A polyphenol-protein interaction approach. Food Chemistry, 2017, 219, 321-328.	8.2	61
78	Liposomal stabilization of ascorbic acid in model systems and in food matrices. LWT - Food Science and Technology, 2012, 45, 43-49.	5.2	60
79	Enhanced yield of oleuropein from olive leaves using ultrasoundâ€assisted extraction. Food Science and Nutrition, 2018, 6, 1128-1137.	3.4	60
80	Functionalization of Polyethylene (PE) and Polypropylene (PP) Material Using Chitosan Nanoparticles with Incorporated Resveratrol as Potential Active Packaging. Materials, 2019, 12, 2118.	2.9	59
81	Antioxidant and cytoprotective activities of an ancient Mediterranean citrus (Citrus lumia Risso) albedo extract: Microscopic observations and polyphenol characterization. Food Chemistry, 2019, 279, 347-355.	8.2	59
82	Influence of copper(II) and magnesium(II) ions on the ciprofloxacin binding to DNA. Journal of Inorganic Biochemistry, 2003, 96, 407-415.	3.5	58
83	Advance in Dietary Polyphenols as Aldose Reductases Inhibitors: Structure-Activity Relationship Aspect. Critical Reviews in Food Science and Nutrition, 2015, 55, 16-31.	10.3	58
84	Relevance and Standardization of In Vitro Antioxidant Assays: ABTS, DPPH, and Folinâ€"Ciocalteu. Journal of Chemistry, 2018, 2018, 1-9.	1.9	58
85	Rapid and visual detection of aflatoxin B1 in foodstuffs using aptamer/G-quadruplex DNAzyme probe with low background noise. Food Chemistry, 2019, 271, 581-587.	8.2	58
86	Advantages of techniques to fortify food products with the benefits of fish oil. Food Research International, 2020, 137, 109353.	6.2	58
87	Bilayer pH-sensitive colorimetric films with light-blocking ability and electrochemical writing property: Application in monitoring crucian spoilage in smart packaging. Food Chemistry, 2021, 336, 127634.	8.2	58
88	Impact of Tyr to Ala mutations on Î±-synuclein fibrillation and structural properties. Biochimica Et Biophysica Acta - Molecular Basis of Disease, 2008, 1782, 581-585.	3.8	57
89	Potential for brain accessibility and analysis of stability of selected flavonoids in relation to neuroprotection in vitro. Brain Research, 2016, 1651, 17-26.	2.2	57
90	Effect of pH on the Pore Forming Activity and Conformational Stability of Ostreolysin, a Lipid Raft-Binding Protein from the Edible MushroomPleurotus ostreatusâ€,â€¡. Biochemistry, 2005, 44, 11137-11147.	2.5	56

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91	Electroporation of archaeal lipid membranes using MD simulations. Bioelectrochemistry, 2014, 100, 18-26.	4.6	56
92	Comparative study of serum protein binding to three different carbon-based nanomaterials. Carbon, 2015, 95, 560-572.	10.3	55
93	Chemical composition and nutritional function of olive (Olea europaea L.): a review. Phytochemistry Reviews, 2018, 17, 1091-1110.	6.5	55
94	Green, yellow and red emitting CdTe QDs decreased the affinities of apigenin and luteolin for human serum albumin in vitro. Journal of Hazardous Materials, 2010, 182, 696-703.	12.4	54
95	Anthocyanins in purple and blue wheat grains and in resulting bread: quantity, composition, and thermal stability. International Journal of Food Sciences and Nutrition, 2015, 66, 514-519.	2.8	54
96	Bioactive phytochemicals. Critical Reviews in Food Science and Nutrition, 2019, 59, 827-829.	10.3	54
97	Interactions of p-coumaric, caffeic and ferulic acids and their styrenes with model lipid membranes. Food Chemistry, 2011, 125, 1256-1261.	8.2	53
98	Seasonal dynamics of total flavonoid contents and antioxidant activity of Dryopteris erythrosora. Food Chemistry, 2015, 186, 113-118.	8.2	52
99	Regulatory Efficacy of Brown Seaweed Lessonia nigrescens Extract on the Gene Expression Profile and Intestinal Microflora in Type 2 Diabetic Mice. Molecular Nutrition and Food Research, 2018, 62, 1700730.	3.3	52
100	Advance on the absorption, metabolism, and efficacy exertion of quercetin and its important derivatives. Food Frontiers, 2020, 1, 420-434.	7.4	52
101	Diverse Mechanisms of Antimicrobial Activities of Lactoferrins, Lactoferricins, and Other Lactoferrin-Derived Peptides. International Journal of Molecular Sciences, 2021, 22, 11264.	4.1	52
102	Calorimetric and circular dichroic studies of the thermal denaturation of Î²-lactoglobulin. Biophysical Chemistry, 1989, 34, 155-162.	2.8	51
103	Screening for natural and derived bio-active compounds in preclinical and clinical studies: One of the frontlines of fighting the coronaviruses pandemic. Phytomedicine, 2021, 85, 153311.	5.3	51
104	Hyperoside attenuates non-alcoholic fatty liver disease in rats via cholesterol metabolism and bile acid metabolism. Journal of Advanced Research, 2021, 34, 109-122.	9.5	51
105	Basic Methods for Preparation of Liposomes and Studying Their Interactions with Different Compounds, with the Emphasis on Polyphenols. International Journal of Molecular Sciences, 2021, 22, 6547.	4.1	51
106	Interaction of the Pore-Forming Protein Equinatoxin II with Model Lipid Membranes:Â A Calorimetric and Spectroscopic Studyâ€. Biochemistry, 1999, 38, 14999-15008.	2.5	50
107	A comparison of antioxidant and antimicrobial activity between hop leaves and hop cones. Industrial Crops and Products, 2015, 64, 124-134.	5.2	50
108	Therapeutic Potential of Temperate Forage Legumes: A Review. Critical Reviews in Food Science and Nutrition, 2016, 56, S149-S161.	10.3	50

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109	Non-covalent interaction between dietary stilbenoids and human serum albumin: Structureâ€“affinity relationship, and its influence on the stability, free radical scavenging activity and cell uptake of stilbenoids. Food Chemistry, 2016, 202, 383-388.	8.2	49
110	Effect of flavonoid structure on the fluidity of model lipid membranes. Food Chemistry, 2013, 139, 804-813.	8.2	48
111	Steroid structural requirements for interaction of ostreolysin, a lipid-raft binding cytolysin, with lipid monolayers and bilayers. Biochimica Et Biophysica Acta - Biomembranes, 2006, 1758, 1662-1670.	2.6	47
112	Nanoencapsulation of Cyanidin-3-O-glucoside Enhances Protection Against UVB-Induced Epidermal Damage through Regulation of p53-Mediated Apoptosis in Mice. Journal of Agricultural and Food Chemistry, 2018, 66, 5359-5367.	5.2	47
113	DPPH assay of vegetable oils and model antioxidants in protic and aprotic solvents. Talanta, 2013, 109, 13-19.	5.5	46
114	Encapsulation of pantothenic acid into liposomes and into alginate or alginateâ€“pectin microparticles loaded with liposomes. Journal of Food Engineering, 2018, 229, 21-31.	5.2	46
115	Characterization and Prebiotic Effect of the Resistant Starch from Purple Sweet Potato. Molecules, 2016, 21, 932.	3.8	45
116	Encapsulation of (â^')â€epigallocatechin gallate into liposomes and into alginate or chitosan microparticles reinforced with liposomes. Journal of the Science of Food and Agriculture, 2016, 96, 4623-4632.	3.5	45
117	Hepatoprotective activity of Ganoderma lucidum triterpenoids in alcohol-induced liver injury in mice, an iTRAQ-based proteomic analysis. Food Chemistry, 2019, 271, 148-156.	8.2	45
118	Flavonoids and cell membrane fluidity. Food Chemistry, 2010, 121, 78-84.	8.2	44
119	Î±-Synuclein interactions with phospholipid model membranes: Key roles for electrostatic interactions and lipid-bilayer structure. Biochimica Et Biophysica Acta - Biomembranes, 2015, 1848, 2002-2012.	2.6	44
120	Effects of tetramethylpyrazine from Chinese black vinegar on antioxidant and hypolipidemia activities in HepG2 cells. Food and Chemical Toxicology, 2017, 109, 930-940.	3.6	44
121	Stability of dietary polyphenols: It's never too late to mend?. Food and Chemical Toxicology, 2018, 119, 3-5.	3.6	44
122	Stereoselective interactions of lactic acid enantiomers with HSA: Spectroscopy and docking application. Food Chemistry, 2019, 270, 429-435.	8.2	44
123	Anthocyanins, Vibrant Color Pigments, and Their Role in Skin Cancer Prevention. Biomedicines, 2020, 8, 336.	3.2	44
124	Synthesis, characterization and DNA binding of magnesiumâ€“ciprofloxacin (cfH) complex [Mg(cf)2]Â·2.5H2O. Journal of Inorganic Biochemistry, 2006, 100, 1705-1713.	3.5	43
125	Cardenolides: Insights from chemical structure and pharmacological utility. Pharmacological Research, 2019, 141, 123-175.	7.1	43
126	The possible mechanism of the protective effect of a sulfated polysaccharide from Gracilaria Lemaneiformis against colitis induced by dextran sulfate sodium in mice. Food and Chemical Toxicology, 2021, 149, 112001.	3.6	43

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127	Pharmacological properties, therapeutic potential, and legal status of <scp>Cannabis sativa</scp> L.: An overview. Phytotherapy Research, 2021, 35, 6010-6029.	5.8	43
128	Encapsulation of resveratrol into Ca-alginate submicron particles. Journal of Food Engineering, 2015, 167, 196-203.	5.2	42
129	Metabolism of Dietary Flavonoids in Liver Microsomes. Current Drug Metabolism, 2013, 14, 381-391.	1.2	42
130	Molecular structureâ€affinity relationship of natural polyphenols for bovine Î³â€globulin. Molecular Nutrition and Food Research, 2011, 55, S86-92.	3.3	41
131	Thermal Denaturation of Proteins Studied by UV Spectroscopy. Journal of Chemical Education, 2000, 77, 380.	2.3	39
132	Metabolite characterization of powdered fruits and leaves from Adansonia digitata L. (baobab): A multi-methodological approach. Food Chemistry, 2019, 272, 93-108.	8.2	39
133	Systematic investigation of the influence of CdTe QDs size on the toxic interaction with human serum albumin by fluorescence quenching method. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2010, 76, 93-97.	3.9	38
134	Flavonoids, Antioxidant Potential, and Acetylcholinesterase Inhibition Activity of the Extracts from the Gametophyte and Archegoniophore of Marchantia polymorpha L.. Molecules, 2016, 21, 360.	3.8	38
135	The anticonvulsant and anti-plasmid conjugation potential of Thymus vulgaris chemistry: An in vivo murine and in vitro study. Food and Chemical Toxicology, 2018, 120, 472-478.	3.6	38
136	Influence of seasonal variation on phenolic content and in vitro antioxidant activity of Secondatia floribunda A. DC. (Apocynaceae). Food Chemistry, 2020, 315, 126277.	8.2	38
137	Characterization of ciprofloxacin binding to the linear single- and double-stranded DNA. Biochimica Et Biophysica Acta Gene Regulatory Mechanisms, 2003, 1628, 111-122.	2.4	36
138	Are by-products from beeswax recycling process a new promising source of bioactive compounds with biomedical properties?. Food and Chemical Toxicology, 2018, 112, 126-133.	3.6	36
139	Inhibitory effect of the extract from Sonchus olearleu on the formation of carcinogenic heterocyclic aromatic amines during the pork cooking. Food and Chemical Toxicology, 2019, 129, 138-143.	3.6	36
140	Advances on application of fenugreek seeds as functional foods: Pharmacology, clinical application, products, patents and market. Critical Reviews in Food Science and Nutrition, 2020, 60, 2342-2352.	10.3	36
141	Fluorescence resonance energy-transfer affects the determination of the affinity between ligand and proteins obtained by fluorescence quenching method. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2009, 74, 977-982.	3.9	35
142	Annona species (Annonaceae): a rich source of potential antitumor agents?. Annals of the New York Academy of Sciences, 2017, 1398, 30-36.	3.8	35
143	Haloarchaeal communities in the crystallizers of two adriatic solar salterns. Canadian Journal of Microbiology, 2007, 53, 8-18.	1.7	34
144	Influence of nanoparticleâ€“membrane electrostatic interactions on membrane fluidity and bending elasticity. Chemistry and Physics of Lipids, 2014, 178, 52-62.	3.2	34

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145	Polyphenol-rich extract of Zhenjiang aromatic vinegar ameliorates high glucose-induced insulin resistance by regulating JNK-IRS-1 and PI3K/Akt signaling pathways. Food Chemistry, 2021, 335, 127513.	8.2	34
146	The Methodology Applied in DPPH, ABTS and Folin-Ciocalteau Assays Has a Large Influence on the Determined Antioxidant Potential. Acta Chimica Slovenica, 2017, 64, 491-499.	0.6	34
147	Interaction between Dipolar Lipid Headgroups and Charged Nanoparticles Mediated by Water Dipoles and Ions. International Journal of Molecular Sciences, 2013, 14, 15312-15329.	4.1	33
148	A comprehensive review of agrimoniin. Annals of the New York Academy of Sciences, 2017, 1401, 166-180.	3.8	33
149	Combined effects of berberine and evodiamine on colorectal cancer cells and cardiomyocytes in vitro. European Journal of Pharmacology, 2020, 875, 173031.	3.5	33
150	Advances in the Propolis Chemical Composition between 2013 and 2018: A Review. EFood, 2020, 1, 24-37.	3.1	33
151	Studies by UV spectroscopy of thermal denaturation of Î²-lactoglobulin in urea and alkylurea solutions. Biophysical Chemistry, 1993, 47, 143-151.	2.8	32
152	Molecular propertyâ€“binding affinity relationship of flavonoids for common rat plasma proteins in vitro. Biochimie, 2011, 93, 134-140.	2.6	32
153	Binding Citrus flavanones to human serum albumin: effect of structure on affinity. Molecular Biology Reports, 2011, 38, 2257-2262.	2.3	32
154	Seeds, fermented foods, and agricultural by-products as sources of plant-derived antibacterial peptides. Critical Reviews in Food Science and Nutrition, 2019, 59, S162-S177.	10.3	32
155	The algal polysaccharide ulvan suppresses growth of hepatoma cells. Food Frontiers, 2020, 1, 83-101.	7.4	32
156	Thermodynamic stability of ribonuclease A in alkylurea solutions and preferential solvation changes accompanying its thermal denaturation: A calorimetric and spectroscopic study. Protein Science, 1999, 8, 832-840.	7.6	31
157	Optimization of the Culture Conditions for the Production of a Bacteriocin from Halophilic Archaeon Sech7a. Preparative Biochemistry and Biotechnology, 2008, 38, 229-245.	1.9	31
158	Correlation of Basic Oil Quality Indices and Electrical Properties of Model Vegetable Oil Systems. Journal of Agricultural and Food Chemistry, 2013, 61, 11355-11362.	5.2	31
159	Resveratrolâ€loaded liposomes: Interaction of resveratrol with phospholipids. European Journal of Lipid Science and Technology, 2015, 117, 1615-1626.	1.5	31
160	Contribution of SO2 to antioxidant potential of white wine. Food Chemistry, 2015, 174, 147-153.	8.2	31
161	Protective effects of anthocyanins from bilberry extract in rats exposed to nephrotoxic effects of carbon tetrachloride. Chemico-Biological Interactions, 2019, 304, 61-72.	4.0	31
162	Advances in the Tyrosinase Inhibitors from Plant Source. Current Medicinal Chemistry, 2019, 26, 3279-3299.	2.4	31

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163	Characterization of a novel high-pH-tolerant laccase-like multicopper oxidase and its sequence diversity in Thioalkalivibrio sp. Applied Microbiology and Biotechnology, 2015, 99, 9987-9999.	3.6	30
164	Kaempferol and quercetin interactions with model lipid membranes. Food Research International, 2015, 71, 146-154.	6.2	30
165	Antioxidant and proapoptotic effects of anthocyanins from bilberry extract in rats exposed to hepatotoxic effects of carbon tetrachloride. Life Sciences, 2016, 157, 168-177.	4.3	30
166	Stability of diether C25,25 liposomes from the hyperthermophilic archaeon Aeropyrum pernix K1. Chemistry and Physics of Lipids, 2011, 164, 236-245.	3.2	29
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