

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	Dietary proanthocyanidins on gastrointestinal health and the interactions with gut microbiota. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 6285-6308.	10.3	14
2	Polyphenols and neurodegenerative diseases: focus on neuronal regeneration. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3421-3436.	10.3	28
3	Partners in crime: The Lewis Y antigen and fucosyltransferase IV in <i>Helicobacter pylori</i> -induced gastric cancer. , 2022, 232, 107994.		13
4	Cellular antioxidant potential and inhibition of foodborne pathogens by a sesquiterpene ilimaquinone in cold stored ground chicken and under temperature-abuse condition. <i>Food Chemistry</i> , 2022, 373, 131392.	8.2	8
5	Simultaneous determination of ten nucleosides and bases in <i>Ganoderma</i> by micellar electrokinetic chromatography. <i>Food Science and Human Wellness</i> , 2022, 11, 263-268.	4.9	6
6	Inhibition of the SARS-CoV-2 3CLpro main protease by plant polyphenols. <i>Food Chemistry</i> , 2022, 373, 131594.	8.2	65
7	Fermented Biomass of <i>Arthrospira platensis</i> as a Potential Food Ingredient. <i>Antioxidants</i> , 2022, 11, 216.	5.1	7
8	Exposomic Fingerprint in the Development of Diseases: The Role of Free Radicals and Multiomics. <i>Oxidative Medicine and Cellular Longevity</i> , 2022, 2022, 1-5.	4.0	2
9	Investigation of new products of quercetin formed in boiling water via UPLC-Q-TOF-MS-MS analysis. <i>Food Chemistry</i> , 2022, 386, 132747.	8.2	12
10	Recent advances in the biosynthesis, structure-activity relationships, formulations, pharmacology, and clinical trials of fisetin. <i>EFood</i> , 2022, 3, .	3.1	20
11	Thermally Induced Transitions of d(G4T4G3) Quadruplexes Can Be Described as Kinetically Driven Processes. <i>Life</i> , 2022, 12, 825.	2.4	1
12	A Novel Artificial Hemoglobin Carrier Based on Heulandite-Calcium Mesoporous Aluminosilicate Particles. <i>International Journal of Molecular Sciences</i> , 2022, 23, 7460.	4.1	0
13	Interactions of (âˆ™)-epigallocatechin-3-gallate with model lipid membranes. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2022, 1864, 183999.	2.6	4
14	Anti-diabetic effects of natural antioxidants from fruits. <i>Trends in Food Science and Technology</i> , 2021, 117, 3-14.	15.1	72
15	Ginseng: A bibliometric analysis of 40-year journey of global clinical trials. <i>Journal of Advanced Research</i> , 2021, 34, 187-197.	9.5	20
16	Bilayer pH-sensitive colorimetric films with light-blocking ability and electrochemical writing property: Application in monitoring crucial spoilage in smart packaging. <i>Food Chemistry</i> , 2021, 336, 127634.	8.2	58
17	Polyphenol-rich extract of Zhenjiang aromatic vinegar ameliorates high glucose-induced insulin resistance by regulating JNK-IRS-1 and PI3K/Akt signaling pathways. <i>Food Chemistry</i> , 2021, 335, 127513.	8.2	34
18	Screening for natural and derived bio-active compounds in preclinical and clinical studies: One of the frontlines of fighting the coronaviruses pandemic. <i>Phytomedicine</i> , 2021, 85, 153311.	5.3	51

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19	Liposomal Encapsulation of Oleuropein and an Olive Leaf Extract: Molecular Interactions, Antioxidant Effects and Applications in Model Food Systems. <i>Food Biophysics</i> , 2021, 16, 84-97.	3.0	22
20	Polymers and protein-associated vesicles for the microencapsulation of anthocyanins from grape skins used for food applications. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2676-2686.	3.5	8
21	Exploring natural products-based cancer therapeutics derived from egyptian flora. <i>Journal of Ethnopharmacology</i> , 2021, 269, 113626.	4.1	23
22	An analysis of electrophilic aromatic substitution: a complex approach. <i>Physical Chemistry Chemical Physics</i> , 2021, 23, 5051-5068.	2.8	17
23	Coumaric and Cinnamic Acids in Food. , 2021, , 1105-1143.		0
24	Tea Catechins. , 2021, , 929-974.		0
25	Stabilisation of Lutein and Lutein Esters with Polyoxyethylene Sorbitan Monooleate, Medium-Chain Triglyceride Oil and Lecithin. <i>Foods</i> , 2021, 10, 500.	4.3	13
26	Assessment of Glyphosate Impact on the Agrofood Ecosystem. <i>Plants</i> , 2021, 10, 405.	3.5	6
27	The possible mechanism of the protective effect of a sulfated polysaccharide from <i>Gracilaria Lemaneiformis</i> against colitis induced by dextran sulfate sodium in mice. <i>Food and Chemical Toxicology</i> , 2021, 149, 112001.	3.6	43
28	<i>Tribulus terrestris</i> and female reproductive system health: A comprehensive review. <i>Phytomedicine</i> , 2021, 84, 153462.	5.3	4
29	Cyanobacteria "From the Oceans to the Potential Biotechnological and Biomedical Applications. <i>Marine Drugs</i> , 2021, 19, 241.	4.6	66
30	Probiotics in the dairy industry "Advances and opportunities. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3937-3982.	11.7	69
31	Difference in the Attitude of Students and Employees of the University of Ljubljana towards Work from Home and Online Education: Lessons from COVID-19 Pandemic. <i>Sustainability</i> , 2021, 13, 5118.	3.2	26
32	Waste streams in onion production: Bioactive compounds, quercetin and use of antimicrobial and antioxidative properties. <i>Waste Management</i> , 2021, 126, 476-486.	7.4	28
33	Hyperoside attenuates non-alcoholic fatty liver disease in rats via cholesterol metabolism and bile acid metabolism. <i>Journal of Advanced Research</i> , 2021, 34, 109-122.	9.5	51
34	Discovery of the bioactive peptides secreted by <i>Bifidobacterium</i> using integrated MCX coupled with LC-MS and feature-based molecular networking. <i>Food Chemistry</i> , 2021, 347, 129008.	8.2	20
35	Basic Methods for Preparation of Liposomes and Studying Their Interactions with Different Compounds, with the Emphasis on Polyphenols. <i>International Journal of Molecular Sciences</i> , 2021, 22, 6547.	4.1	51
36	Pharmacological properties, therapeutic potential, and legal status of <i>Cannabis sativa</i> L.: An overview. <i>Phytotherapy Research</i> , 2021, 35, 6010-6029.	5.8	43

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37	Insight into the Antioxidant Effect of Fermented and Non-Fermented Spirulina Water and Ethanol Extracts at the Proteome Level Using a Yeast Cell Model. <i>Antioxidants</i> , 2021, 10, 1366.	5.1	4
38	Anticancer effects of asiatic acid against doxorubicin-resistant breast cancer cells via an AMPK-dependent pathway in vitro. <i>Phytomedicine</i> , 2021, 92, 153737.	5.3	21
39	Influence of pH on color variation and stability of cyanidin 3-O-glucopyranoside in aqueous solution. <i>CYTA - Journal of Food</i> , 2021, 19, 174-182.	1.9	12
40	Flavonoid C-Glycosides in Diets. , 2021, , 117-153.		3
41	Diverse Mechanisms of Antimicrobial Activities of Lactoferrins, Lactoferricins, and Other Lactoferrin-Derived Peptides. <i>International Journal of Molecular Sciences</i> , 2021, 22, 11264.	4.1	52
42	Extremophilic Microorganisms in Central Europe. <i>Microorganisms</i> , 2021, 9, 2326.	3.6	10
43	Accumulation and Transformation of Biogenic Amines and Gamma-Aminobutyric Acid (GABA) in Chickpea Sourdough. <i>Foods</i> , 2021, 10, 2840.	4.3	5
44	Polysaccharide Hydrogels for the Protection of Dairy-Related Microorganisms in Adverse Environmental Conditions. <i>Molecules</i> , 2021, 26, 7484.	3.8	4
45	Flavonoid biosynthetic pathways in plants: Versatile targets for metabolic engineering. <i>Biotechnology Advances</i> , 2020, 38, 107316.	11.7	307
46	Inhibition of resveratrol glucosides (REs) on advanced glycation endproducts (AGEs) formation: inhibitory mechanism and structure-activity relationship. <i>Natural Product Research</i> , 2020, 34, 2490-2494.	1.8	15
47	Anti-cancer effects of polyphenols via targeting p53 signaling pathway: updates and future directions. <i>Biotechnology Advances</i> , 2020, 38, 107385.	11.7	96
48	Preparation of β -glucan and antioxidant-rich fractions by stone milling of hull-less barley. <i>International Journal of Food Science and Technology</i> , 2020, 55, 681-689.	2.7	5
49	Advances on application of fenugreek seeds as functional foods: Pharmacology, clinical application, products, patents and market. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2342-2352.	10.3	36
50	Targeting NF- κ B signaling pathway in cancer by dietary polyphenols. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2790-2800.	10.3	84
51	Flavonols with a catechol or pyrogallol substitution pattern on ring B readily form stable dimers in phosphate buffered saline at four degrees celsius. <i>Food Chemistry</i> , 2020, 311, 125902.	8.2	23
52	Tea Catechins. , 2020, , 1-46.		1
53	Advances on Natural Polyphenols as Anticancer Agents for Skin Cancer. <i>Pharmacological Research</i> , 2020, 151, 104584.	7.1	155
54	In vitro intestinal transport and anti-inflammatory properties of ideain across Caco-2 transwell model. <i>F\ddot{A}-toteraP\ddot{A}Ä</i> , 2020, 146, 104723.	2.2	8

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55	Mustard Seed: Phenolic Composition and Effects on Lipid Oxidation in Oil, Oil-in-Water Emulsion and Oleogel. <i>Industrial Crops and Products</i> , 2020, 156, 112851.	5.2	13
56	Isolation, Identification, and Immunomodulatory Effect of a Peptide from <i>Pseudostellaria heterophylla</i> Protein Hydrolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12259-12270.	5.2	17
57	Transplanting fecal material from wild-type mice fed black raspberries alters the immune system of recipient mice. <i>Food Frontiers</i> , 2020, 1, 253-259.	7.4	7
58	Dielectric Properties and Dipole Moment of Edible Oils Subjected to "Frying" Thermal Treatment. <i>Foods</i> , 2020, 9, 900.	4.3	21
59	Organizing international conferences: What I have experienced and what are the future challenges?. <i>Food Frontiers</i> , 2020, 1, 352-352.	7.4	2
60	Characterisation of Lactoferrin Isolated from Acid Whey Using Pilot-Scale Monolithic Ion-Exchange Chromatography. <i>Processes</i> , 2020, 8, 804.	2.8	19
61	Periplasmic production of penicillin in <i>Escherichia coli</i> and determinants for its high thermostability. <i>Applied Microbiology and Biotechnology</i> , 2020, 104, 7867-7878.	3.6	1
62	Therapeutic potential of phenylethanoid glycosides: A systematic review. <i>Medicinal Research Reviews</i> , 2020, 40, 2605-2649.	10.5	80
63	New insights into <i>Citrus</i> genus: From ancient fruits to new hybrids. <i>Food Frontiers</i> , 2020, 1, 305-328.	7.4	17
64	Propolis flavonoids and terpenes, and their interactions with model lipid membranes: a review. <i>Advances in Biomembranes and Lipid Self-Assembly</i> , 2020, , 25-52.	0.6	7
65	Two-Layer Functional Coatings of Chitosan Particles with Embedded Catechin and Pomegranate Extracts for Potential Active Packaging. <i>Polymers</i> , 2020, 12, 1855.	4.5	19
66	Anthocyanins, Vibrant Color Pigments, and Their Role in Skin Cancer Prevention. <i>Biomedicines</i> , 2020, 8, 336.	3.2	44
67	Advance on the absorption, metabolism, and efficacy exertion of quercetin and its important derivatives. <i>Food Frontiers</i> , 2020, 1, 420-434.	7.4	52
68	Accumulation of Agmatine, Spermidine, and Spermine in Sprouts and Microgreens of Alfalfa, Fenugreek, Lentil, and Daikon Radish. <i>Foods</i> , 2020, 9, 547.	4.3	18
69	The algal polysaccharide ulvan suppresses growth of hepatoma cells. <i>Food Frontiers</i> , 2020, 1, 83-101.	7.4	32
70	In Vitro Comparison of the Bioactivities of Japanese and Bohemian Knotweed Ethanol Extracts. <i>Foods</i> , 2020, 9, 544.	4.3	7
71	Investigation of new products and reaction kinetics for myricetin in DMEM via an in situ UPLC-MS analysis. <i>Food Frontiers</i> , 2020, 1, 243-252.	7.4	17
72	Advantages of techniques to fortify food products with the benefits of fish oil. <i>Food Research International</i> , 2020, 137, 109353.	6.2	58

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73	Insights into the Maturation of Pernisine, a Subtilisin-Like Protease from the Hyperthermophilic Archaeon <i>Aeropyrum pernix</i> . <i>Applied and Environmental Microbiology</i> , 2020, 86, .	3.1	3
74	Formulation and Characterization of Solid Lipid Nanoparticles Loading RF22-c, a Potent and Selective 5-LO Inhibitor, in a Monocrotaline-Induced Model of Pulmonary Hypertension. <i>Frontiers in Pharmacology</i> , 2020, 11, 83.	3.5	14
75	Tea Catechins. , 2020, , 1-46.		3
76	Dietary polyphenols as antidiabetic agents: Advances and opportunities. <i>Food Frontiers</i> , 2020, 1, 18-44.	7.4	182
77	An Overview of Crucial Dietary Substances and Their Modes of Action for Prevention of Neurodegenerative Diseases. <i>Cells</i> , 2020, 9, 576.	4.1	20
78	Interaction of dietary polyphenols and gut microbiota: Microbial metabolism of polyphenols, influence on the gut microbiota, and implications on host health. <i>Food Frontiers</i> , 2020, 1, 109-133.	7.4	172
79	Preventive potential and mechanism of dietary polyphenols on the formation of heterocyclic aromatic amines. <i>Food Frontiers</i> , 2020, 1, 134-151.	7.4	29
80	Chiroptical Sensing: A Conceptual Introduction. <i>Sensors</i> , 2020, 20, 974.	3.8	20
81	Electrical admittance and dielectric properties of whipping cream. <i>Journal of Food Engineering</i> , 2020, 278, 109942.	5.2	5
82	Combined effects of berberine and evodiamine on colorectal cancer cells and cardiomyocytes in vitro. <i>European Journal of Pharmacology</i> , 2020, 875, 173031.	3.5	33
83	Fabrication of <i>Ligusticum chuanxiong</i> polylactic acid microspheres: A promising way to enhance the hepatoprotective effect on bioactive ingredients. <i>Food Chemistry</i> , 2020, 317, 126377.	8.2	16
84	Thermal protection and pH-gated release of folic acid in microparticles and nanoparticles for food fortification. <i>Food and Function</i> , 2020, 11, 1467-1477.	4.6	10
85	Influence of seasonal variation on phenolic content and in vitro antioxidant activity of <i>Secondatia floribunda</i> A. DC. (Apocynaceae). <i>Food Chemistry</i> , 2020, 315, 126277.	8.2	38
86	Optimization of espresso coffee extraction through variation of particle sizes, perforated disk height and filter basket aimed at lowering the amount of ground coffee used. <i>Food Chemistry</i> , 2020, 314, 126220.	8.2	24
87	<i>In vitro</i> evaluation of digestive enzyme inhibition and antioxidant effects of naked oat phenolic acid compound (OPC). <i>International Journal of Food Science and Technology</i> , 2020, 55, 2531-2540.	2.7	24
88	Part II. Influence of trans-resveratrol addition on the sensory properties of "Blaufränkisch"™ red wine. <i>Food and Chemical Toxicology</i> , 2020, 137, 111124.	3.6	6
89	Part I. Polyphenols composition and antioxidant potential during "Blaufränkisch"™ grape maceration and red wine maturation, and the effects of trans-resveratrol addition. <i>Food and Chemical Toxicology</i> , 2020, 137, 111122.	3.6	12
90	Nanotechnologies in Food Science: Applications, Recent Trends, and Future Perspectives. <i>Nano-Micro Letters</i> , 2020, 12, 45.	27.0	300

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91	Enhanced Yield of Bioactivities from Onion (<i>Allium cepa</i> L.) Skin and Their Antioxidant and Anti- α -Amylase Activities. <i>International Journal of Molecular Sciences</i> , 2020, 21, 2909.	4.1	18
92	<i>Food Frontiers</i> : An academically sponsored new journal. <i>Food Frontiers</i> , 2020, 1, 3-5.	7.4	1
93	Characterization of Algae Dietary Supplements Using Antioxidative Potential, Elemental Composition, and Stable Isotopes Approach. <i>Frontiers in Nutrition</i> , 2020, 7, 618503.	3.7	9
94	Folium nelumbinis (Lotus leaf) volatile-rich fraction and its mechanisms of action against melanogenesis in B16 cells. <i>Food Chemistry</i> , 2020, 330, 127030.	8.2	13
95	Microbiota in vitro modulated with polyphenols shows decreased colonization resistance against <i>Clostridioides difficile</i> but can neutralize cytotoxicity. <i>Scientific Reports</i> , 2020, 10, 8358.	3.3	15
96	Effects of Pterostilbene on Diabetes, Liver Steatosis and Serum Lipids. <i>Current Medicinal Chemistry</i> , 2020, 28, 238-252.	2.4	23
97	Advances in the Propolis Chemical Composition between 2013 and 2018: A Review. <i>EFood</i> , 2020, 1, 24-37.	3.1	33
98	Effects of Dietary Interventions on Gut Microbiota in Humans and the Possible Impacts of Foods on Patients' Responses to Cancer Immunotherapy. <i>EFood</i> , 2020, 1, 279-287.	3.1	28
99	Black Raspberries Suppress Colorectal Cancer by Enhancing Smad4 Expression in Colonic Epithelium and Natural Killer Cells. <i>Frontiers in Immunology</i> , 2020, 11, 570683.	4.8	12
100	Coumaric and Cinnamic Acids in Food. , 2020, , 1-40.		1
101	Tea Catechins. , 2020, , 1-46.		1
102	Life under Extreme Conditions: <i>Aeropyrum pernix</i> and Pernisine. <i>EFood</i> , 2020, 1, 196-198.	3.1	0
103	β -sitosterol and gentisic acid loaded 1,2-dipalmitoyl-3-glycero-phosphocholine liposomal particles. <i>Journal of Engineering & Processing Management</i> , 2020, 11, .	0.1	0
104	Rapid and visual detection of aflatoxin B1 in foodstuffs using aptamer/G-quadruplex DNAzyme probe with low background noise. <i>Food Chemistry</i> , 2019, 271, 581-587.	8.2	58
105	Hepatoprotective activity of <i>Ganoderma lucidum</i> triterpenoids in alcohol-induced liver injury in mice, an iTRAQ-based proteomic analysis. <i>Food Chemistry</i> , 2019, 271, 148-156.	8.2	45
106	Identification and characterization of antioxidant peptides from hydrolysate of blue-spotted stingray and their stability against thermal, pH and simulated gastrointestinal digestion treatments. <i>Food Chemistry</i> , 2019, 271, 614-622.	8.2	81
107	Stereoselective interactions of lactic acid enantiomers with HSA: Spectroscopy and docking application. <i>Food Chemistry</i> , 2019, 270, 429-435.	8.2	44
108	Plasma protein binding of dietary polyphenols to human serum albumin: A high performance affinity chromatography approach. <i>Food Chemistry</i> , 2019, 270, 257-263.	8.2	64

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109	The influences of thermal processing on phytochemicals and possible routes to the discovery of new phytochemical conjugates. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 947-952.	10.3	12
110	Metabolite characterization of powdered fruits and leaves from <i>Adansonia digitata</i> L. (baobab): A multi-methodological approach. <i>Food Chemistry</i> , 2019, 272, 93-108.	8.2	39
111	A review of microencapsulation methods for food antioxidants: Principles, advantages, drawbacks and applications. <i>Food Chemistry</i> , 2019, 272, 494-506.	8.2	314
112	Dietary polyphenols and type 2 diabetes: Human Study and Clinical Trial. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 3371-3379.	10.3	208
113	Effect of genticic acid on the structural-functional properties of liposomes incorporating β -sitosterol. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 183, 110422.	5.0	12
114	<i>Alpinia zerumbet</i> (Pers.): Food and Medicinal Plant with Potential In Vitro and In Vivo Anti-Cancer Activities. <i>Molecules</i> , 2019, 24, 2495.	3.8	20
115	Functionalization of Polyethylene (PE) and Polypropylene (PP) Material Using Chitosan Nanoparticles with Incorporated Resveratrol as Potential Active Packaging. <i>Materials</i> , 2019, 12, 2118.	2.9	59
116	Extracellular production of the engineered thermostable protease pepsinase from <i>Aeropyrum pernix</i> K1 in <i>Streptomyces rimosus</i> . <i>Microbial Cell Factories</i> , 2019, 18, 196.	4.0	9
117	Effect of cultivar and fertilization on garlic yield and allicin content in bulbs at harvest and during storage. <i>Türk Tarım Ve Ormancılık Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2019, 43, 414-429.	2.1	14
118	Contribution of headgroup and chain length of glycerophospholipids to thermal stability and permeability of liposomes loaded with calcein. <i>Chemistry and Physics of Lipids</i> , 2019, 225, 104807.	3.2	8
119	Anthocyanins Protect Hepatocytes against CCl ₄ -Induced Acute Liver Injury in Rats by Inhibiting Pro-inflammatory mediators, Polyamine Catabolism, Lipocalin-2, and Excessive Proliferation of Kupffer Cells. <i>Antioxidants</i> , 2019, 8, 451.	5.1	27
120	Seeds, fermented foods, and agricultural by-products as sources of plant-derived antibacterial peptides. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, S162-S177.	10.3	32
121	Nano-hydrogels of alginate for encapsulation of food ingredients. , 2019, , 335-380.		3
122	Encapsulation of non-dewaxed propolis by freeze-drying and spray-drying using gum Arabic, maltodextrin and inulin as coating materials. <i>Food and Bioproducts Processing</i> , 2019, 116, 196-211.	3.6	64
123	Compound K producing from the enzymatic conversion of gypenoside by naringinase. <i>Food and Chemical Toxicology</i> , 2019, 130, 253-261.	3.6	12
124	Bioactive phytochemicals. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 827-829.	10.3	54
125	Inhibitory effect of the extract from <i>Sonchus olearleu</i> on the formation of carcinogenic heterocyclic aromatic amines during the pork cooking. <i>Food and Chemical Toxicology</i> , 2019, 129, 138-143.	3.6	36
126	Antidepressive effects of a chemically characterized maqui berry extract (<i>Aristotelia chilensis</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 67 T 434-443.	3.6	24

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127	Comparative analysis of chemical composition, antioxidant and anti-proliferative activities of Italian <i>Vitis vinifera</i> by-products for a sustainable agro-industry. <i>Food and Chemical Toxicology</i> , 2019, 127, 127-134.	3.6	22
128	Peptides derived from food sources: Antioxidative activities and interactions with model lipid membranes. <i>Food Chemistry</i> , 2019, 287, 324-332.	8.2	16
129	Report of the 3rd International Symposium on Phytochemicals in Medicine and Food (August 25â€“30th,) Tj ETQq1.1 0.784314 rgBT 8.2 0	8.2	0
130	The anti-inflammatory potential of <i>Portulaca oleracea</i> L. (purslane) extract by partial suppression on NF- κ B and MAPK activation. <i>Food Chemistry</i> , 2019, 290, 239-245.	8.2	71
131	<i>Sonchus oleraceus</i> Linn protects against LPS-induced sepsis and inhibits inflammatory responses in RAW264.7 cells. <i>Journal of Ethnopharmacology</i> , 2019, 236, 63-69.	4.1	28
132	Sinapic Acid and its Derivatives Increase Oxidative Stability in Different Model Lipid Systems. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800326.	1.5	25
133	pH-induced structural forms of cyanidin and cyanidin 3-O- β -glucopyranoside. <i>Dyes and Pigments</i> , 2019, 165, 71-80.	3.7	13
134	Protective effects of anthocyanins from bilberry extract in rats exposed to nephrotoxic effects of carbon tetrachloride. <i>Chemico-Biological Interactions</i> , 2019, 304, 61-72.	4.0	31
135	A multidirectional investigation of stem bark extracts of four African plants: HPLC-MS/MS profiling and biological potentials. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2019, 168, 217-224.	2.8	11
136	White Hop Shoot Production in Slovenia. <i>Food Technology and Biotechnology</i> , 2019, 57, 525-534.	2.1	7
137	Back Cover Image, Volume 39, Issue 5. <i>Medicinal Research Reviews</i> , 2019, 39, ii-ii.	10.5	0
138	Computational design and characterization of nanobody-derived peptides that stabilize the active conformation of the β 2-adrenergic receptor (β 2-AR). <i>Scientific Reports</i> , 2019, 9, 16555.	3.3	11
139	Proof of concept web application for understanding the energetic basis of oligonucleotide unfolding. <i>RSC Advances</i> , 2019, 9, 41453-41461.	3.6	0
140	Cardenolides: Insights from chemical structure and pharmacological utility. <i>Pharmacological Research</i> , 2019, 141, 123-175.	7.1	43
141	Antioxidant and cytoprotective activities of an ancient Mediterranean citrus (<i>Citrus lumia</i> Risso) albedo extract: Microscopic observations and polyphenol characterization. <i>Food Chemistry</i> , 2019, 279, 347-355.	8.2	59
142	Relevance of functional foods in the Mediterranean diet: the role of olive oil, berries and honey in the prevention of cancer and cardiovascular diseases. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 893-920.	10.3	126
143	<i>Rhodiola</i> species: A comprehensive review of traditional use, phytochemistry, pharmacology, toxicity, and clinical study. <i>Medicinal Research Reviews</i> , 2019, 39, 1779-1850.	10.5	88
144	Inhibitory effects of anthocyanins on α -glucosidase activity. <i>Journal of Berry Research</i> , 2019, 9, 109-123.	1.4	6

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145	Inhibition of copper-induced lipid peroxidation by sinapic acid and its derivatives in correlation to their effect on the membrane structural properties. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2019, 1861, 1-8.	2.6	20
146	Regulation of glucose metabolism by bioactive phytochemicals for the management of type 2 diabetes mellitus. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 830-847.	10.3	123
147	Benefits of multiple micronutrient supplementation in heart failure: A comprehensive review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 965-981.	10.3	19
148	An Integrated Characterization of Jujube (<i>Ziziphus jujuba</i> Mill.) Grown in the North Adriatic Region. <i>Food Technology and Biotechnology</i> , 2019, 57, 17-28.	2.1	9
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