

Antonio segura Carretero

List of Publications by Year in descending order

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505
papers

22,912
citations

7568

77
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22832

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508
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508
docs citations

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times ranked

22841
citing authors

#	ARTICLE	IF	CITATIONS
1	Phenolic Molecules in Virgin Olive Oils: a Survey of Their Sensory Properties, Health Effects, Antioxidant Activity and Analytical Methods. An Overview of the Last Decade Alessandra. <i>Molecules</i> , 2007, 12, 1679-1719.	3.8	652
2	Phenolic-Compound-Extraction Systems for Fruit and Vegetable Samples. <i>Molecules</i> , 2010, 15, 8813-8826.	3.8	412
3	HPLC-ESI-MS/MS screening of bioactive components from <i>Rhus coriaria</i> L. (Sumac) fruits. <i>Food Chemistry</i> , 2015, 166, 179-191.	8.2	368
4	Advances in the analysis of phenolic compounds in products derived from bees. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006, 41, 1220-1234.	2.8	323
5	Thymol, thyme, and other plant sources: Health and potential uses. <i>Phytotherapy Research</i> , 2018, 32, 1688-1706.	5.8	315
6	Evaluation of the Antioxidant Capacity of Individual Phenolic Compounds in Virgin Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8918-8925.	5.2	246
7	Phenolic compounds in olive leaves: Analytical determination, biotic and abiotic influence, and health benefits. <i>Food Research International</i> , 2015, 77, 92-108.	6.2	227
8	Metabolite profiling and quantification of phenolic compounds in methanol extracts of tomato fruit. <i>Phytochemistry</i> , 2010, 71, 1848-1864.	2.9	218
9	Optimization of extraction method to obtain a phenolic compounds-rich extract from <i>Moringa oleifera</i> Lam leaves. <i>Industrial Crops and Products</i> , 2015, 66, 246-254.	5.2	182
10	Analytical determination of polyphenols in olive oils. <i>Journal of Separation Science</i> , 2005, 28, 837-858.	2.5	177
11	Separation and determination of sterols in olive oil by HPLC-MS. <i>Food Chemistry</i> , 2007, 102, 593-598.	8.2	169
12	Characterization of phenolic compounds, anthocyanidin, antioxidant and antimicrobial activity of 25 varieties of Mexican Roselle (<i>Hibiscus sabdariffa</i>). <i>Industrial Crops and Products</i> , 2015, 69, 385-394.	5.2	165
13	Profiles of phenolic compounds in modern and old common wheat varieties determined by liquid chromatography coupled with time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2011, 1218, 7670-7681.	3.7	159
14	<i>Rosmarinus Officinalis</i> Leaves as a Natural Source of Bioactive Compounds. <i>International Journal of Molecular Sciences</i> , 2014, 15, 20585-20606.	4.1	157
15	Olive oil's bitter principle reverses acquired autoresistance to trastuzumab (Herceptin [®]) in HER2-overexpressing breast cancer cells. <i>BMC Cancer</i> , 2007, 7, 80.	2.6	154
16	New possibilities for the valorization of olive oil by-products. <i>Journal of Chromatography A</i> , 2011, 1218, 7511-7520.	3.7	154
17	Determination of phenolic compounds in modern and old varieties of durum wheat using liquid chromatography coupled with time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2009, 1216, 7229-7240.	3.7	151
18	Determination of the Major Phenolic Compounds in Pomegranate Juices by HPLC-ESI-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5328-5337.	5.2	134

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19	Determination of phenolic compounds of "Sikitita"™ olive leaves by HPLC-DAD-TOF-MS. Comparison with its parents "Arbequina"™ and "Picual"™ olive leaves. <i>LWT - Food Science and Technology</i> , 2014, 58, 28-34.	5.2	134
20	Characterization and quantification of phenolic compounds of extra-virgin olive oils with anticancer properties by a rapid and resolutive LC-ESI-TOF MS method. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 51, 416-429.	2.8	132
21	Xenohormetic and anti-aging activity of secoiridoid polyphenols present in extra virgin olive oil. <i>Cell Cycle</i> , 2013, 12, 555-578.	2.6	131
22	Use of advanced techniques for the extraction of phenolic compounds from Tunisian olive leaves: Phenolic composition and cytotoxicity against human breast cancer cells. <i>Food and Chemical Toxicology</i> , 2012, 50, 1817-1825.	3.6	130
23	HPLC-ESI-QTOF-MS as a Powerful Analytical Tool for Characterising Phenolic Compounds in Olive-leaf Extracts. <i>Phytochemical Analysis</i> , 2013, 24, 213-223.	2.4	130
24	Comparative metabolomic study of transgenic versus conventional soybean using capillary electrophoresis-time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2008, 1195, 164-173.	3.7	123
25	Synergism of plant-derived polyphenols in adipogenesis: Perspectives and implications. <i>Phytomedicine</i> , 2012, 19, 253-261.	5.3	122
26	Cistaceae aqueous extracts containing ellagitannins show antioxidant and antimicrobial capacity, and cytotoxic activity against human cancer cells. <i>Food and Chemical Toxicology</i> , 2010, 48, 2273-2282.	3.6	120
27	Qualitative screening of phenolic compounds in olive leaf extracts by hyphenated liquid chromatography and preliminary evaluation of cytotoxic activity against human breast cancer cells. <i>Analytical and Bioanalytical Chemistry</i> , 2010, 397, 643-654.	3.7	119
28	Correlation between plasma antioxidant capacity and verbascoside levels in rats after oral administration of lemon verbena extract. <i>Food Chemistry</i> , 2009, 117, 589-598.	8.2	118
29	LC-MS-based metabolite profiling of methanolic extracts from the medicinal and aromatic species <i>Mentha pulegium</i> and <i>Origanum majorana</i> . <i>Phytochemical Analysis</i> , 2015, 26, 320-330.	2.4	118
30	Plant-derived polyphenols regulate expression of miRNA paralogs miR-103/107 and miR-122 and prevent diet-induced fatty liver disease in hyperlipidemic mice. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2012, 1820, 894-899.	2.4	117
31	Quantification of main phenolic compounds in sweet and bitter orange peel using CE-MS/MS. <i>Food Chemistry</i> , 2009, 116, 567-574.	8.2	115
32	Analysis of beer components by capillary electrophoretic methods. <i>TrAC - Trends in Analytical Chemistry</i> , 2003, 22, 440-455.	11.4	113
33	Simultaneous Determination of Phenolic Compounds and Saponins in Quinoa (<i>Chenopodium</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf Ionization-Time-of-Flight Mass Spectrometry Methodology. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10815-10825.	5.2	112
34	Extensive characterisation of bioactive phenolic constituents from globe artichoke (<i>Cynara scolymus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	8.2	112
35	Phenolic compounds as natural and multifunctional anti-obesity agents: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 1212-1229.	10.3	112
36	Reversed-phase ultra-high-performance liquid chromatography coupled to electrospray ionization-quadrupole-time-of-flight mass spectrometry as a powerful tool for metabolic profiling of vegetables: <i>Lactuca sativa</i> as an example of its application. <i>Journal of Chromatography A</i> , 2013, 1313, 212-227.	3.7	110

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37	HPLC-ESI-Q-TOF-MS for a comprehensive characterization of bioactive phenolic compounds in cucumber whole fruit extract. <i>Food Research International</i> , 2012, 46, 108-117.	6.2	109
38	Anti-HER2 (erbB-2) oncogene effects of phenolic compounds directly isolated from commercial Extra-Virgin Olive Oil (EVOO). <i>BMC Cancer</i> , 2008, 8, 377.	2.6	108
39	Global Foodomics strategy to investigate the health benefits of dietary constituents. <i>Journal of Chromatography A</i> , 2012, 1248, 139-153.	3.7	107
40	Alternatives to conventional thermal treatments in fruit-juice processing. Part 1: Techniques and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 501-523.	10.3	105
41	Microwave-assisted extraction for Hibiscus sabdariffa bioactive compounds. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2018, 156, 313-322.	2.8	105
42	Metabolomic fingerprint reveals that metformin impairs one-carbon metabolism in a manner similar to the antifolate class of chemotherapy drugs. <i>Aging</i> , 2012, 4, 480-498.	3.1	104
43	Characterisation and quantification of phenolic compounds of extra-virgin olive oils according to their geographical origin by a rapid and resolute LC-ESI-TOF MS method. <i>Food Chemistry</i> , 2011, 127, 1263-1267.	8.2	103
44	HPLC-DAD-ESI-QTOF-MS and HPLC-FLD-MS as valuable tools for the determination of phenolic and other polar compounds in the edible part and by-products of avocado. <i>LWT - Food Science and Technology</i> , 2016, 73, 505-513.	5.2	103
45	Enhanced and green extraction of bioactive compounds from Lippia citriodora by tailor-made natural deep eutectic solvents. <i>Food Research International</i> , 2018, 111, 67-76.	6.2	101
46	Choline chloride derivative-based deep eutectic liquids as novel green alternative solvents for extraction of phenolic compounds from olive leaf. <i>Arabian Journal of Chemistry</i> , 2020, 13, 1685-1701.	4.9	101
47	Determination of guava (Psidium guajava L.) leaf phenolic compounds using HPLC-DAD-QTOF-MS. <i>Journal of Functional Foods</i> , 2016, 22, 376-388.	3.4	100
48	Comprehensive characterization of phenolic and other polar compounds in the seed and seed coat of avocado by HPLC-DAD-ESI-QTOF-MS. <i>Food Research International</i> , 2018, 105, 752-763.	6.2	99
49	Evaluation of the Influence of Thermal Oxidation on the Phenolic Composition and on the Antioxidant Activity of Extra-Virgin Olive Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4771-4780.	5.2	98
50	Health Effects of Psidium guajava L. Leaves: An Overview of the Last Decade. <i>International Journal of Molecular Sciences</i> , 2017, 18, 897.	4.1	97
51	A systematic study of the polyphenolic composition of aqueous extracts deriving from several Cistus genus species: evolutionary relationship. <i>Phytochemical Analysis</i> , 2011, 22, 303-312.	2.4	96
52	Literature Review on Production Process To Obtain Extra Virgin Olive Oil Enriched in Bioactive Compounds. Potential Use of Byproducts as Alternative Sources of Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5179-5188.	5.2	96
53	Quantification of the polyphenolic fraction and in vitro antioxidant and in vivo anti-hyperlipemic activities of Hibiscus sabdariffa aqueous extract. <i>Food Research International</i> , 2011, 44, 1490-1495.	6.2	95
54	Phenolic characterization and geographical classification of commercial Arbequina extra-virgin olive oils produced in southern Catalonia. <i>Food Research International</i> , 2013, 50, 401-408.	6.2	95

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55	Comparison of different extraction procedures for the comprehensive characterization of bioactive phenolic compounds in <i>Rosmarinus officinalis</i> by reversed-phase high-performance liquid chromatography with diode array detection coupled to electrospray time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2011, 1218, 7682-7690.	3.7	94
56	Use of HPLC- and GC-QTOF to determine hydrophilic and lipophilic phenols in mango fruit (<i>Mangifera</i>). <i>Journal of Chromatography A</i> , 2011, 1218, 7682-7690.	6.2	94
57	Lipid nanocarriers for the loading of polyphenols – A comprehensive review. <i>Advances in Colloid and Interface Science</i> , 2018, 260, 85-94.	14.7	94
58	Direct characterization of aqueous extract of <i>Hibiscus sabdariffa</i> using HPLC with diode array detection coupled to ESI and ion trap MS. <i>Journal of Separation Science</i> , 2009, 32, 3441-3448.	2.5	93
59	Comprehensive characterization by UHPLC-ESI-Q-TOF-MS from an <i>Eryngium bourgatii</i> extract and their antioxidant and anti-inflammatory activities. <i>Food Research International</i> , 2013, 50, 197-204.	6.2	93
60	<i>Salvia</i> spp. plants-from farm to food applications and phytopharmacotherapy. <i>Trends in Food Science and Technology</i> , 2018, 80, 242-263.	15.1	93
61	Exploratory analysis of human urine by LC-ESI-TOF MS after high intake of olive oil: understanding the metabolism of polyphenols. <i>Analytical and Bioanalytical Chemistry</i> , 2010, 398, 463-475.	3.7	91
62	Influence of olive ripeness on chemical properties and phenolic composition of Chemlal extra-virgin olive oil. <i>Food Research International</i> , 2013, 54, 1868-1875.	6.2	91
63	Polyphenols and the Modulation of Gene Expression Pathways: Can We Eat Our Way Out of the Danger of Chronic Disease?. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 985-1001.	10.3	91
64	High-performance liquid chromatography with diode array detection coupled to electrospray time-of-flight and ion-trap tandem mass spectrometry to identify phenolic compounds from a lemon verbena extract. <i>Journal of Chromatography A</i> , 2009, 1216, 5391-5397.	3.7	90
65	Sensitive Determination of Phenolic Acids in Extra-Virgin Olive Oil by Capillary Zone Electrophoresis. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6687-6693.	5.2	89
66	CE- and HPLC-TOF-MS for the characterization of phenolic compounds in olive oil. <i>Electrophoresis</i> , 2007, 28, 806-821.	2.4	88
67	The aqueous extract of <i>Hibiscus sabdariffa</i> calices modulates the production of monocyte chemoattractant protein-1 in humans. <i>Phytomedicine</i> , 2010, 17, 186-191.	5.3	85
68	Optimization of Microwave-Assisted Extraction for the Characterization of Olive Leaf Phenolic Compounds by Using HPLC-ESI-TOF-MS/IT-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 791-798.	5.2	85
69	Cocoa and Grape Seed Byproducts as a Source of Antioxidant and Anti-Inflammatory Proanthocyanidins. <i>International Journal of Molecular Sciences</i> , 2017, 18, 376.	4.1	85
70	Electrophoretic identification and quantitation of compounds in the polyphenolic fraction of extra-virgin olive oil. <i>Electrophoresis</i> , 2005, 26, 3538-3551.	2.4	83
71	<i>Nepeta</i> species: From farm to food applications and phytotherapy. <i>Trends in Food Science and Technology</i> , 2018, 80, 104-122.	15.1	83
72	Pressurized liquid extraction-capillary electrophoresis-mass spectrometry for the analysis of polar antioxidants in rosemary extracts. <i>Journal of Chromatography A</i> , 2005, 1084, 54-62.	3.7	82

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73	Effects of Fly Attack (<i>Bactrocera oleae</i>) on the Phenolic Profile and Selected Chemical Parameters of Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 4577-4583.	5.2	82
74	Effect of olive ripeness on chemical properties and phenolic composition of châtoui virgin olive oil. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 199-204.	3.5	82
75	Prediction of Extra Virgin Olive Oil Varieties through Their Phenolic Profile. Potential Cytotoxic Activity against Human Breast Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9942-9955.	5.2	82
76	Comprehensive identification of bioactive compounds of avocado peel by liquid chromatography coupled to ultra-high-definition accurate-mass Q-TOF. <i>Food Chemistry</i> , 2018, 245, 707-716.	8.2	82
77	Correlation between the antibacterial activity and the composition of extracts derived from various Spanish <i>Cistus</i> species. <i>Food and Chemical Toxicology</i> , 2013, 55, 313-322.	3.6	81
78	Alternatives to conventional thermal treatments in fruit-juice processing. Part 2: Effect on composition, phytochemical content, and physicochemical, rheological, and organoleptic properties of fruit juices. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 637-652.	10.3	80
79	Continuous administration of polyphenols from aqueous rooibos (<i>Aspalathus linearis</i>) extract ameliorates dietary-induced metabolic disturbances in hyperlipidemic mice. <i>Phytomedicine</i> , 2011, 18, 414-424.	5.3	79
80	Optimization of microwave-assisted extraction and pressurized liquid extraction of phenolic compounds from <i>Moringa oleifera</i> leaves by multiresponse surface methodology. <i>Electrophoresis</i> , 2016, 37, 1938-1946.	2.4	78
81	Identification of buckwheat phenolic compounds by reverse phase high performance liquid chromatography-electrospray ionization-time of flight-mass spectrometry (RP-HPLC-ESI-TOF-MS). <i>Journal of Cereal Science</i> , 2010, 52, 170-176.	3.7	77
82	A metabolite-profiling approach allows the identification of new compounds from <i>Pistacia lentiscus</i> leaves. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2013, 77, 167-174.	2.8	77
83	Molecular Promiscuity of Plant Polyphenols in the Management of Age-Related Diseases: Far Beyond Their Antioxidant Properties. <i>Advances in Experimental Medicine and Biology</i> , 2014, 824, 141-159.	1.6	77
84	UHPLC-ESI-QTOF-MS-based metabolic profiling of <i>Vicia faba</i> L. (Fabaceae) seeds as a key strategy for characterization in foodomics. <i>Electrophoresis</i> , 2014, 35, 1571-1581.	2.4	77
85	High-performance liquid chromatography coupled to diode array and electrospray time-of-flight mass spectrometry detectors for a comprehensive characterization of phenolic and other polar compounds in three pepper (<i>Capsicum annuum</i> L.) samples. <i>Food Research International</i> , 2013, 51, 977-984.	6.2	76
86	Pomegranate seeds as a source of nutraceutical oil naturally rich in bioactive lipids. <i>Food Research International</i> , 2014, 65, 445-452.	6.2	76
87	Development of a rapid method to determine phenolic and other polar compounds in walnut by capillary electrophoresis-electrospray ionization time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2008, 1209, 238-245.	3.7	75
88	Extraction and Analysis of Phenolic Compounds in Rice: A Review. <i>Molecules</i> , 2018, 23, 2890.	3.8	75
89	Supercritical CO ₂ extraction of bioactive compounds from <i>Hibiscus sabdariffa</i> . <i>Journal of Supercritical Fluids</i> , 2019, 147, 213-221.	3.2	75
90	Comprehensive, untargeted, and qualitative RP-HPLC-ESI-QTOF/MS ² metabolite profiling of green asparagus (<i>Asparagus officinalis</i>). <i>Journal of Food Composition and Analysis</i> , 2016, 46, 78-87.	3.9	74

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91	Profiling of phenolic and other polar constituents from hydro-methanolic extract of watermelon (<i>Citrullus lanatus</i>) by means of accurate-mass spectrometry (HPLC-ESI-QTOF-MS). <i>Food Research International</i> , 2013, 51, 354-362.	6.2	73
92	Influence of technological processes on phenolic compounds, organic acids, furanic derivatives, and antioxidant activity of whole-lemon powder. <i>Food Chemistry</i> , 2013, 141, 869-878.	8.2	73
93	Selective extraction, separation, and identification of anthocyanins from <i>Hibiscus sabdariffa</i> L. using solid phase extraction-capillary electrophoresis-mass spectrometry (time-of-flight/ion trap). <i>Electrophoresis</i> , 2008, 29, 2852-2861.	2.4	72
94	Determination of Free and Bound Phenolic Compounds in Buckwheat Spaghetti by RP-HPLC-ESI-TOF-MS: Effect of Thermal Processing from Farm to Fork. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7700-7707.	5.2	72
95	Comparative characterization of phenolic and other polar compounds in Spanish melon cultivars by using high-performance liquid chromatography coupled to electrospray ionization quadrupole-time of flight mass spectrometry. <i>Food Research International</i> , 2013, 54, 1519-1527.	6.2	72
96	Green downstream processing using supercritical carbon dioxide, CO ₂ -expanded ethanol and pressurized hot water extractions for recovering bioactive compounds from <i>Moringa oleifera</i> leaves. <i>Journal of Supercritical Fluids</i> , 2016, 116, 90-100.	3.2	72
97	Isolation, comprehensive characterization and antioxidant activities of <i>Theobroma cacao</i> extract. <i>Journal of Functional Foods</i> , 2014, 10, 485-498.	3.4	71
98	Profiling of phenolic and other compounds from Egyptian cultivars of chickpea (<i>Cicer arietinum</i> L.) and antioxidant activity: a comparative study. <i>RSC Advances</i> , 2015, 5, 17751-17767.	3.6	70
99	Filtration process of extra virgin olive oil: effect on minor components, oxidative stability and sensorial and physicochemical characteristics. <i>Trends in Food Science and Technology</i> , 2010, 21, 201-211.	15.1	69
100	HPLC-DAD-q-TOF-MS as a powerful platform for the determination of phenolic and other polar compounds in the edible part of mango and its by-products (peel, seed, and seed husk). <i>Electrophoresis</i> , 2016, 37, 1072-1084.	2.4	69
101	Evolution of the phenolic compounds profile of olive leaf extract encapsulated by spray-drying during in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2019, 279, 40-48.	8.2	69
102	Identification of phenolic compounds in rosemary honey using solid-phase extraction by capillary electrophoresis-electrospray ionization-mass spectrometry. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006, 41, 1648-1656.	2.8	68
103	Phytochemical Profile and Nutraceutical Value of Old and Modern Common Wheat Cultivars. <i>PLoS ONE</i> , 2012, 7, e45997.	2.5	68
104	Phenylpropanoids and their metabolites are the major compounds responsible for blood-cell protection against oxidative stress after administration of <i>Lippia citriodora</i> in rats. <i>Phytomedicine</i> , 2013, 20, 1112-1118.	5.3	67
105	Silibinin suppresses EMT-driven erlotinib resistance by reversing the high miR-21/low miR-200c signature in vivo. <i>Scientific Reports</i> , 2013, 3, 2459.	3.3	67
106	Gas chromatography-atmospheric pressure chemical ionization-time of flight mass spectrometry for profiling of phenolic compounds in extra virgin olive oil. <i>Journal of Chromatography A</i> , 2011, 1218, 959-971.	3.7	66
107	From Olive Fruits to Olive Oil: Phenolic Compound Transfer in Six Different Olive Cultivars Grown under the Same Agronomical Conditions. <i>International Journal of Molecular Sciences</i> , 2016, 17, 337.	4.1	66
108	Stem cell-like ALDH ^{high} cellular states in EGFR-mutant non-small cell lung cancer: A novel mechanism of acquired resistance to erlotinib targetable with the natural polyphenol silibinin. <i>Cell Cycle</i> , 2013, 12, 3390-3404.	2.6	65

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109	Antioxidant capacity of 44 cultivars of fruits and vegetables grown in Andalusia (Spain). <i>Food Research International</i> , 2014, 58, 35-46.	6.2	65
110	Phytochemical Characterisation of Green Beans (<i>Phaseolus vulgaris</i> L.) by Using High-performance Liquid Chromatography Coupled with Time-of-flight Mass Spectrometry. <i>Phytochemical Analysis</i> , 2013, 24, 105-116.	2.4	64
111	Development of a microwave-assisted extraction for the analysis of phenolic compounds from <i>Rosmarinus officinalis</i> . <i>Journal of Food Engineering</i> , 2013, 119, 525-532.	5.2	64
112	Anti-inflammatory activity of hydroalcoholic extracts of <i>Lavandula dentata</i> L. and <i>Lavandula stoechas</i> L.. <i>Journal of Ethnopharmacology</i> , 2016, 190, 142-158.	4.1	64
113	Euphorbia-Derived Natural Products with Potential for Use in Health Maintenance. <i>Biomolecules</i> , 2019, 9, 337.	4.0	64
114	Micrometer and Submicrometer Particles Prepared by Precipitation Polymerization: Thermodynamic Model and Experimental Evidence of the Relation between Flory's Parameter and Particle Size. <i>Macromolecules</i> , 2010, 43, 5804-5813.	4.8	63
115	Wastes Generated during the Storage of Extra Virgin Olive Oil as a Natural Source of Phenolic Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 11491-11500.	5.2	63
116	Identification and quantification of phenolic compounds in diverse cultivars of eggplant grown in different seasons by high-performance liquid chromatography coupled to diode array detector and electrospray-quadrupole-time of flight-mass spectrometry. <i>Food Research International</i> , 2014, 57, 114-122.	6.2	63
117	Valorisation of underexploited <i>Castanea sativa</i> shells bioactive compounds recovered by supercritical fluid extraction with CO ₂ : A response surface methodology approach. <i>Journal of CO₂ Utilization</i> , 2020, 40, 101194.	6.8	63
118	Determination of biogenic amines in beers and brewing-process samples by capillary electrophoresis coupled to laser-induced fluorescence detection. <i>Food Chemistry</i> , 2007, 100, 383-389.	8.2	62
119	Identification of phenolic compounds in aqueous and ethanolic rooibos extracts (<i>Aspalathus</i>) Tj ETQq1 1 0.784314,rgBT /Overlock 10	3.7	62
120	The potential of <i>Artemisia vulgaris</i> leaves as a source of antioxidant phenolic compounds. <i>Journal of Functional Foods</i> , 2014, 10, 192-200.	3.4	62
121	Analytical determination of antioxidants in tomato: Typical components of the Mediterranean diet. <i>Journal of Separation Science</i> , 2007, 30, 452-461.	2.5	61
122	Profiling of phenolic and other polar compounds in zucchini (<i>Cucurbita pepo</i> L.) by reverse-phase high-performance liquid chromatography coupled to quadrupole time-of-flight mass spectrometry. <i>Food Research International</i> , 2013, 50, 77-84.	6.2	61
123	Characterization of polyphenols, sugars, and other polar compounds in persimmon juices produced under different technologies and their assessment in terms of compositional variations. <i>Food Chemistry</i> , 2015, 182, 282-291.	8.2	61
124	Lemon verbena (<i>Lippia citriodora</i>) polyphenols alleviate obesity-related disturbances in hypertrophic adipocytes through AMPK-dependent mechanisms. <i>Phytomedicine</i> , 2015, 22, 605-614.	5.3	61
125	Assessment of the distribution of phenolic compounds and contribution to the antioxidant activity in Tunisian fig leaves, fruits, skins and pulps using mass spectrometry-based analysis. <i>Food and Function</i> , 2015, 6, 3663-3677.	4.6	61
126	Lignan profile in seeds of modern and old Italian soft wheat (<i>Triticum aestivum</i> L.) cultivars as revealed by CE-MS analyses. <i>Electrophoresis</i> , 2007, 28, 4212-4219.	2.4	60

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127	Novel Strategy To Design Magnetic, Molecular Imprinted Polymers with Well-Controlled Structure for the Application in Optical Sensors. <i>Macromolecules</i> , 2010, 43, 55-61.	4.8	60
128	Analyzing effects of extra-virgin olive oil polyphenols on breast cancer-associated fatty acid synthase protein expression using reverse-phase protein microarrays. <i>International Journal of Molecular Medicine</i> , 2008, 22, 433-9.	4.0	60
129	New insights into the qualitative phenolic profile of <i>Ficus carica</i> L. fruits and leaves from Tunisia using ultra-high-performance liquid chromatography coupled to quadrupole-time-of-flight mass spectrometry and their antioxidant activity. <i>RSC Advances</i> , 2015, 5, 20035-20050.	3.6	59
130	The metabolic and vascular protective effects of olive (<i>Olea europaea</i> L.) leaf extract in diet-induced obesity in mice are related to the amelioration of gut microbiota dysbiosis and to its immunomodulatory properties. <i>Pharmacological Research</i> , 2019, 150, 104487.	7.1	59
131	Reversed-phase high-performance liquid chromatography coupled to ultraviolet and electrospray time-of-flight mass spectrometry on-line detection for the separation of eight tetracyclines in honey samples. <i>Journal of Chromatography A</i> , 2008, 1195, 107-116.	3.7	58
132	Bioavailability study of a polyphenol-enriched extract from <i>Hibiscus sabdariffa</i> in rats and associated antioxidant status. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 1590-1595.	3.3	58
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