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List of Publications by Year
in descending order

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505 papers	22,912 citations	7568 77 h-index	22832 112 g-index
508 all docs	508 docs citations	508 times ranked	22841 citing authors

#	Article	IF	Citations
1	Therapeutic Targets for Phenolic Compounds from Agro-industrial By-products against Obesity. Current Medicinal Chemistry, 2022, 29, 1083-1098.	2.4	3
2	Myrianthus arboreus P. Beauv improves insulin sensitivity in high fat diet-induced obese mice by reducing inflammatory pathways activation. Journal of Ethnopharmacology, 2022, 282, 114651.	4.1	5
3	Phenolic compounds. , 2022, , 27-53.		5
4	Encapsulation technologies applied to bioactive phenolic compounds and probiotics with potential application on chronic inflammation. , 2022, , 447-476.		1
5	Quality Assurance of commercial guacamoles preserved by high pressure processing versus conventional thermal processing. Food Control, 2022, 135, 108791.	5.5	1
6	Recent Analytical Approaches for the Study of Bioavailability and Metabolism of Bioactive Phenolic Compounds. Molecules, 2022, 27, 777.	3.8	14
7	HPLCâ€“DADâ€“ESI/MS profiles of bioactive compounds, antioxidant and anticholinesterase activities of Ephedra alata subsp. alenda growing in Algeria. Natural Product Research, 2022, 36, 5910-5915.	1.8	6
8	Modern tools and techniques for bioactive food ingredients. , 2022, , 447-472.		0
9	Cosmeceutical Potential of Major Tropical and Subtropical Fruit By-Products for a Sustainable Revalorization. Antioxidants, 2022, 11, 203.	5.1	18
10	Theobroma cacao improves bone growth by modulating defective ciliogenesis in a mouse model of achondroplasia. Bone Research, 2022, 10, 8.	11.4	0
11	Characterization and Influence of Static In Vitro Digestion on Bioaccessibility of Bioactive Polyphenols from an Olive Leaf Extract. Foods, 2022, 11, 743.	4.3	9
12	Biological Evaluation of Avocado Residues as a Potential Source of Bioactive Compounds. Antioxidants, 2022, 11, 1049.	5.1	14
13	In vivo evaluation and molecular docking studies of Schinus molle L. fruit extract protective effect against isoproterenol-induced infarction in rats. Environmental Science and Pollution Research, 2022, 29, 80910-80925.	5.3	5
14	Potential Antioxidant and Antiviral Activities of Hydroethanolic Extracts of Selected Lamiaceae Species. Foods, 2022, 11, 1862.	4.3	8
15	A comparative study on the metabolites profiling of linseed cakes from Egyptian cultivars and antioxidant activity applying mass spectrometry-based analysis and chemometrics. Food Chemistry, 2022, 395, 133524.	8.2	4
16	Grape and Grape-Based Product Polyphenols: A Systematic Review of Health Properties, Bioavailability, and Gut Microbiota Interactions. Horticulturae, 2022, 8, 583.	2.8	5
17	Antioxidant activity and characterization of flavonoids and phenolic acids of Ammoides atlantica by RPâ€“UHPLCâ€“ESIâ€“QTOFâ€“MSⁿ. Natural Product Research, 2021, 35, 1639-1643.	1.8	8
18	Development of advanced phospholipid vesicles loaded with Lippia citriodora pressurized liquid extract for the treatment of gastrointestinal disorders. Food Chemistry, 2021, 337, 127746.	8.2	8

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19	HPLC-DAD-Q-ToF-MS profiling of phenolic compounds from mango (Mangifera indica L.) seed kernel of different cultivars and maturation stages as a preliminary approach to determine functional and nutraceutical value. Food Chemistry, 2021, 337, 127764.	8.2	25
20	Bioactivity assays, chemical characterization, ADMET predictions and network analysis of Khaya senegalensis A. Juss (Meliaceae) extracts. Food Research International, 2021, 139, 109970.	6.2	8
21	Methanolic extracts of a selected Egyptian Vicia faba cultivar mitigate the oxidative/inflammatory burden and afford neuroprotection in a mouse model of Parkinsonâ€™s disease. Inflammopharmacology, 2021, 29, 221-235.	3.9	12
22	Profiling phenolic compounds in underutilized mango peel by-products from cultivars grown in Spanish subtropical climate over maturation course. Food Research International, 2021, 140, 109852.	6.2	13
23	Olive oil varieties and ripening stages containing the antioxidants hydroxytyrosol and derivatives in compliance with EFSA health claim. Food Chemistry, 2021, 342, 128291.	8.2	21
24	HPLCâ€“ESIâ€“QTOFâ€“MS/MS profiling and therapeutic effects of Schinus terebinthifolius and Schinus molle fruits: investigation of their antioxidant, antidiabetic, anti-inflammatory and antinociceptive properties. Inflammopharmacology, 2021, 29, 467-481.	3.9	6
25	Metabolic Profiling of the Oil of Sesame of the Egyptian Cultivar â€˜Giza 32â€™ Employing LC-MS and Tandem MS-Based Untargeted Method. Foods, 2021, 10, 298.	4.3	16
26	Development of an Innovative Pressurized Liquid Extraction Procedure by Response Surface Methodology to Recover Bioactive Compounds from Carao Tree Seeds. Foods, 2021, 10, 398.	4.3	23
27	Identification of Bioactive Compounds of Asparagus officinalis L.: Permutation Test Allows Differentiation among â€œTrigueroâ€•and Hybrid Green Varieties. Molecules, 2021, 26, 1640.	3.8	4
28	The Role of High-Resolution Analytical Techniques in the Development of Functional Foods. International Journal of Molecular Sciences, 2021, 22, 3220.	4.1	7
29	Phytotherapy and food applications from Brassica genus. Phytotherapy Research, 2021, 35, 3590-3609.	5.8	23
30	Schinus terebinthifolius fruits intake ameliorates metabolic disorders, inflammation, oxidative stress, and related vascular dysfunction, in atherogenic diet-induced obese rats. Insight of their chemical characterization using HPLC-ESI-QTOF-MS/MS. Journal of Ethnopharmacology, 2021, 269, 113701.	4.1	8
31	Artichoke By-Products as Natural Source of Phenolic Food Ingredient. Applied Sciences (Switzerland), 2021, 11, 3788.	2.5	15
32	Nigella Plants â€“ Traditional Uses, Bioactive Phytoconstituents, Preclinical and Clinical Studies. Frontiers in Pharmacology, 2021, 12, 625386.	3.5	37
33	A Prospective of Multiple Biopharmaceutical Activities of ProcyanidinsâEŘich Uapaca togoensis Pax Extracts: HPLCâEŠIâEŤOFâEMS Coupled with Bioinformatics Analysis. Chemistry and Biodiversity, 2021, 18, e2100299.	2.1	3
34	Preliminary Investigation of Different Drying Systems to Preserve Hydroxytyrosol and Its Derivatives in Olive Oil Filter Cake Pressurized Liquid Extracts. Foods, 2021, 10, 1407.	4.3	3
35	Elevated plasma succinate levels are linked to higher cardiovascular disease risk factors in young adults. Cardiovascular Diabetology, 2021, 20, 151.	6.8	36
36	Activation of Brown Adipose Tissue and Promotion of White Adipose Tissue Browning by Plant-based Dietary Components in Rodents: A Systematic Review. Advances in Nutrition, 2021, 12, 2147-2156.	6.4	13

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37	Functional ingredient from avocado peel: Microwave-assisted extraction, characterization and potential applications for the food industry. Food Chemistry, 2021, 352, 129300.	8.2	51
38	Extraction of the antioxidant phytocomplex from wine-making by-products and sustainable loading in phospholipid vesicles specifically tailored for skin protection. Biomedicine and Pharmacotherapy, 2021, 142, 111959.	5.6	25
39	Polyphenols in olive oil: the importance of phenolic compounds in the chemical composition of olive oil. , 2021, , 111-122.		3
40	Bioactive Phytochemicals from Sesame Oil Processing By-products. Reference Series in Phytochemistry, 2021, , 1-40.	0.4	1
41	Comparative Evaluation of the Total Antioxidant Capacities of Plant Polyphenols in Different Natural Sources. Medical Sciences Forum, 2021, 2, 1.	0.5	0
42	Bioactive Phytochemicals from Avocado Oil Processing by-Products. Reference Series in Phytochemistry, 2021, , 1-28.	0.4	0
43	Choline chloride derivative-based deep eutectic liquids as novel green alternative solvents for extraction of phenolic compounds from olive leaf. Arabian Journal of Chemistry, 2020, 13, 1685-1701.	4.9	101
44	HPLC-DAD-ESI-QTOF-MS/MS profiling of Zygophyllum album roots extract and assessment of its cardioprotective effect against deltamethrin-induced myocardial injuries in rat, by suppression of oxidative stress-related inflammation and apoptosis via NF-ÎºB signaling pathway. Journal of Ethnopharmacology, 2020, 247, 112266.	4.1	29
45	The prebiotic properties of Hibiscus sabdariffa extract contribute to the beneficial effects in diet-induced obesity in mice. Food Research International, 2020, 127, 108722.	6.2	30
46	New technological approaches for recovering bioactive food constituents from sweet cherry (<scp>Prunus avium</scp> L.) stems. Phytochemical Analysis, 2020, 31, 119-130.	2.4	24
47	Role of maltodextrin and inulin as encapsulating agents on the protection of oleuropein during in vitro gastrointestinal digestion. Food Chemistry, 2020, 310, 125976.	8.2	36
48	Discovering new metabolite alterations in primary sjÃ¶grenâ€™s syndrome in urinary and plasma samples using an HPLC-ESI-QTOF-MS methodology. Journal of Pharmaceutical and Biomedical Analysis, 2020, 179, 112999.	2.8	14
49	Identification, purification and characterization of a novel glycosidase (BgLm1) from Leuconostoc mesenteroides. LWT - Food Science and Technology, 2020, 122, 108829.	5.2	4
50	Evaluation of metabolic changes in liver and serum of streptozotocin-induced diabetic rats after Mango diet supplementation. Journal of Functional Foods, 2020, 64, 103695.	3.4	15
51	DIA-DB: A Database and Web Server for the Prediction of Diabetes Drugs. Journal of Chemical Information and Modeling, 2020, 60, 4124-4130.	5.4	12
52	A Box-Behnken Design for Optimal Green Extraction of Compounds from Olive Leaves That Potentially Activate the AMPK Pathway. Applied Sciences (Switzerland), 2020, 10, 4620.	2.5	5
53	Optimized Extraction of Phenylpropanoids and Flavonoids from Lemon Verbena Leaves by Supercritical Fluid System Using Response Surface Methodology. Foods, 2020, 9, 931.	4.3	16
54	Comparative metabolite profiling and antioxidant potentials of seeds and sprouts of three Egyptian cultivars of Vicia faba L.. Food Research International, 2020, 136, 109537.	6.2	29

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55	LC-MS and Spectrophotometric Approaches for Evaluation of Bioactive Compounds from Peru Cocoa By-Products for Commercial Applications. Molecules, 2020, 25, 3177.	3.8	26
56	Structureâ€“Biological Activity Relationships of Extra-Virgin Olive Oil Phenolic Compounds: Health Properties and Bioavailability. Antioxidants, 2020, 9, 685.	5.1	48
57	Revalorization of bioactive compounds from tropical fruit by-products and industrial applications by means of sustainable approaches. Food Research International, 2020, 138, 109786.	6.2	47
58	A novel sustainable approach for the extraction of value-added compounds from Hibiscus sabdariffa L. calyces by natural deep eutectic solvents. Food Research International, 2020, 137, 109646.	6.2	34
59	Comparative Study of the Antioxidant and Anti-Inflammatory Effects of Leaf Extracts from Four Different Morus alba Genotypes in High Fat Diet-Induced Obesity in Mice. Antioxidants, 2020, 9, 733.	5.1	24
60	Comprehensive Analysis of Antioxidant Compounds from Lippia citriodora and Hibiscus sabdariffa Green Extracts Attained by Response Surface Methodology. Antioxidants, 2020, 9, 1175.	5.1	8
61	Spray-Drying Microencapsulation of Bioactive Compounds from Lemon Verbena Green Extract. Foods, 2020, 9, 1547.	4.3	11
62	Sweet Cherry Byproducts Processed by Green Extraction Techniques as a Source of Bioactive Compounds with Antiaging Properties. Antioxidants, 2020, 9, 418.	5.1	18
63	The Beneficial Effects of Lippia Citriodora Extract on Dietâ€Induced Obesity in Mice Are Associated with Modulation in the Gut Microbiota Composition. Molecular Nutrition and Food Research, 2020, 64, e2000005.	3.3	19
64	Metabolic Disturbances in Urinary and Plasma Samples from Seven Different Systemic Autoimmune Diseases Detected by HPLC-ESI-QTOF-MS. Journal of Proteome Research, 2020, 19, 3220-3229.	3.7	12
65	Pressurized GRAS solvents for the green extraction of phenolic compounds from hibiscus sabdariffa calyces. Food Research International, 2020, 137, 109466.	6.2	14
66	Valorisation of underexploited Castanea sativa shells bioactive compounds recovered by supercritical fluid extraction with CO2: A response surface methodology approach. Journal of CO2 Utilization, 2020, 40, 101194.	6.8	63
67	Areca catechuâ€”From farm to food and biomedical applications. Phytotherapy Research, 2020, 34, 2140-2158.	5.8	40
68	Zygophyllum album leaves extract prevented hepatic fibrosis in rats, by reducing liver injury and suppressing oxidative stress, inflammation, apoptosis and the TGF-Î²1/Smads signaling pathways. Exploring of bioactive compounds using HPLCâ€“DADâ€“ESIâ€“QTOF-MS/MS. Inflammopharmacology, 2020, 28, 1735-1750.	3.9	9
69	Comparative Assessment of Phytochemical Profiles of Comfrey (Symphytum officinale L.) Root Extracts Obtained by Different Extraction Techniques. Molecules, 2020, 25, 837.	3.8	27
70	Potential Hepatoprotective Activity of Super Critical Carbon Dioxide Olive Leaf Extracts against CCl4-Induced Liver Damage. Foods, 2020, 9, 804.	4.3	20
71	Box-Behnken experimental design for a green extraction method of phenolic compounds from olive leaves. Industrial Crops and Products, 2020, 154, 112741.	5.2	37
72	Zygophyllum album saponins prevent atherogenic effect induced by deltamethrin via attenuating arterial accumulation of native and oxidized LDL in rats. Ecotoxicology and Environmental Safety, 2020, 193, 110318.	6.0	13

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73	A Case Report of Switching from Specific Vendor-Based to R-Based Pipelines for Untargeted LC-MS Metabolomics. Metabolites, 2020, 10, 28.	2.9	13
74	Pleiotropic Biological Effects of Dietary Phenolic Compounds and their Metabolites on Energy Metabolism, Inflammation and Aging. Molecules, 2020, 25, 596.	3.8	26
75	Incorporation of Lippia citriodora Microwave Extract into Total-Green Biogelatin-Phospholipid Vesicles to Improve Its Antioxidant Activity. Nanomaterials, 2020, 10, 765.	4.1	9
76	A comparative assessment of biological activities of Gundelia dersim Miller and Gundelia glabra Vitek, YÃ¼ce & Ergin extracts and their chemical characterization via HPLC-ESI-TOF-MS. Process Biochemistry, 2020, 94, 143-151.	3.7	7
77	Assessment of conventional and microwave heating effects on the variation of the bioactive compounds of ChÃ©toui VOO using HPLC-DAD-ESI-TOF-MS. Arabian Journal of Chemistry, 2020, 13, 954-965.	4.9	11
78	Mimetics of extra virgin olive oil phenols with anti-cancer stem cell activity. Aging, 2020, 12, 21057-21075.	3.1	2
79	Euphorbia-Derived Natural Products with Potential for Use in Health Maintenance. Biomolecules, 2019, 9, 337.	4.0	64
80	Relationships Between Chemical Structure and Antioxidant Activity of Isolated Phytocompounds from Lemon Verbena. Antioxidants, 2019, 8, 324.	5.1	39
81	Functional Ingredients based on Nutritional Phenolics. A Case Study against Inflammation: Lippia Genus. Nutrients, 2019, 11, 1646.	4.1	19
82	Extra Virgin Olive Oil Contains a Phenolic Inhibitor of the Histone Demethylase LSD1/KDM1A. Nutrients, 2019, 11, 1656.	4.1	26
83	Plants of the genus Vitis: Phenolic compounds, anticancer properties and clinical relevance. Trends in Food Science and Technology, 2019, 91, 362-379.	15.1	56
84	Evolution of bioactive compounds of three mango cultivars (Mangifera indica L.) at different maturation stages analyzed by HPLC-DAD-q-TOF-MS. Food Research International, 2019, 125, 108526.	6.2	23
85	The metabolic and vascular protective effects of olive (Olea europaea L.) leaf extract in diet-induced obesity in mice are related to the amelioration of gut microbiota dysbiosis and to its immunomodulatory properties. Pharmacological Research, 2019, 150, 104487.	7.1	59
86	Antiplatelet Activity of Natural Bioactive Extracts from Mango (Mangifera Indica L.) and its By-Products. Antioxidants, 2019, 8, 517.	5.1	41
87	Berberis Plantsâ€”Drifting from Farm to Food Applications, Phytotherapy, and Phytopharmacology. Foods, 2019, 8, 522.	4.3	46
88	Obtaining an Extract Rich in Phenolic Compounds from Olive Pomace by Pressurized Liquid Extraction. Molecules, 2019, 24, 3108.	3.8	58
89	Phenolic Compounds from Sesame Cake and Antioxidant Activity: A New Insight for Agri-Food Residuesâ€™ Significance for Sustainable Development. Foods, 2019, 8, 432.	4.3	42
90	Polyphenols-enriched Hibiscus sabdariffa extract-loaded nanostructured lipid carriers (NLC): Optimization by multi-response surface methodology. Journal of Drug Delivery Science and Technology, 2019, 49, 660-667.	3.0	36

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91	Innovative perspectives on Pulicaria dysenterica extracts: phytoâ€pharmaceutical properties, chemical characterization and multivariate analysis. Journal of the Science of Food and Agriculture, 2019, 99, 6001-6010.	3.5	16
92	Manufacturing design to improve the attainment of functional ingredients from Aloysia citriodora leaves by advanced microwave technology. Journal of Industrial and Engineering Chemistry, 2019, 79, 52-61.	5.8	14
93	Computational de-orphanization of the olive oil biophenol oleacein: Discovery of new metabolic and epigenetic targets. Food and Chemical Toxicology, 2019, 131, 110529.	3.6	15
94	Enhancing the Yield of Bioactive Compounds from Sclerocarya birrea Bark by Green Extraction Approaches. Molecules, 2019, 24, 966.	3.8	23
95	Monitoring the Bioactive Compounds Status in Olea europaea According to Collecting Period and Drying Conditions. Energies, 2019, 12, 947.	3.1	16
96	The extra virgin olive oil phenolic oleacein is a dual substrate-inhibitor of catechol-O-methyltransferase. Food and Chemical Toxicology, 2019, 128, 35-45.	3.6	27
97	Water Extract of Cryphaea heteromalla (Hedw.) D. Mohr Bryophyte as a Natural Powerful Source of Biologically Active Compounds. International Journal of Molecular Sciences, 2019, 20, 5560.	4.1	7
98	Marine Invertebrate Extracts Induce Colon Cancer Cell Death via ROS-Mediated DNA Oxidative Damage and Mitochondrial Impairment. Biomolecules, 2019, 9, 771.	4.0	21
99	The Potential Synergistic Modulation of AMPK by Lippia citriodora Compounds as a Target in Metabolic Disorders. Nutrients, 2019, 11, 2961.	4.1	16
100	Urinary and plasma metabolite differences detected by HPLC-ESI-QTOF-MS in systemic sclerosis patients. Journal of Pharmaceutical and Biomedical Analysis, 2019, 162, 82-90.	2.8	29
101	GC-QTOF-MS as valuable tool to evaluate the influence of cultivar and sample time on olive leaves triterpenic components. Food Research International, 2019, 115, 219-226.	6.2	21
102	Supercritical CO2 extraction of bioactive compounds from Hibiscus sabdariffa. Journal of Supercritical Fluids, 2019, 147, 213-221.	3.2	75
103	An olive oil phenolic is a new chemotype of mutant isocitrate dehydrogenase 1 (IDH1) inhibitors. Carcinogenesis, 2019, 40, 27-40.	2.8	14
104	Phytochemical characterization of bioactive compounds composition of Rosmarinus eriocalyx by RPâ€“HPLCâ€“ESIâ€“QTOFâ€“MS. Natural Product Research, 2019, 33, 2208-2214.	1.8	9
105	Activation of Human Brown Adipose Tissue by Capsinoids, Catechins, Ephedrine, and Other Dietary Components: A Systematic Review. Advances in Nutrition, 2019, 10, 291-302.	6.4	19
106	Bioactive Compounds from Theobroma cacao: Effect of Isolation and Safety Evaluation. Plant Foods for Human Nutrition, 2019, 74, 40-46.	3.2	14
107	Untargeted metabolite profiling and phytochemical analysis of Micromeria fruticosa L. (Lamiaceae) leaves. Food Chemistry, 2019, 279, 128-143.	8.2	40
108	Chemical fingerprint and bioactivity evaluation of Globularia orientalis L. and Globularia trichosantha Fisch. & C. A. Mey. using nonâ€targeted HPLCâ€ESIâ€QTOFâ€MS approach. Phytochemical Analysis, 2019, 30, 237-252.	2.4	13

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109	Evolution of the phenolic compounds profile of olive leaf extract encapsulated by spray-drying during in vitro gastrointestinal digestion. Food Chemistry, 2019, 279, 40-48.	8.2	69
110	Phenolic compounds as natural and multifunctional anti-obesity agents: A review. Critical Reviews in Food Science and Nutrition, 2019, 59, 1212-1229.	10.3	112
111	Different behavior of polyphenols in energy metabolism of lipopolysaccharide-stimulated cells. Food Research International, 2019, 118, 96-100.	6.2	8
112	Effects of Nutritional Supplements on Human Health. , 2019, , 105-140.		2
113	Optimization of drying process and pressurized liquid extraction for recovery of bioactive compounds from avocado peel byâ€product. Electrophoresis, 2018, 39, 1908-1916.	2.4	49
114	Red onion scales ameliorated streptozotocin-induced diabetes and diabetic nephropathy in Wistar rats in relation to their metabolite fingerprint. Diabetes Research and Clinical Practice, 2018, 140, 253-264.	2.8	53
115	Extra-virgin olive oil contains a metabolo-epigenetic inhibitor of cancer stem cells. Carcinogenesis, 2018, 39, 601-613.	2.8	53
116	Establishment of pressurized-liquid extraction by response surface methodology approach coupled to HPLC-DAD-TOF-MS for the determination of phenolic compounds of myrtle leaves. Analytical and Bioanalytical Chemistry, 2018, 410, 3547-3557.	3.7	27
117	Retention and pre-colon bioaccessibility of oleuropein in starchy food matrices, and the effect of microencapsulation by using inulin. Journal of Functional Foods, 2018, 41, 112-117.	3.4	27
118	Stabilization of W/O/W multiple emulsion loaded with Hibiscus sabdariffa extract through protein-polysaccharide complexes. LWT - Food Science and Technology, 2018, 90, 389-395.	5.2	29
119	Microwave-assisted extraction for Hibiscus sabdariffa bioactive compounds. Journal of Pharmaceutical and Biomedical Analysis, 2018, 156, 313-322.	2.8	105
120	Comparative study of conventional and pressurized liquid extraction for recovering bioactive compounds from Lippia citriodora leaves. Food Research International, 2018, 109, 213-222.	6.2	41
121	Development and stability evaluation of water-in-edible oils emulsions formulated with the incorporation of hydrophilic Hibiscus sabdariffa extract. Food Chemistry, 2018, 260, 200-207.	8.2	18
122	Simple and rapid procedures for the extraction of bioactive compounds from Guayule leaves. Industrial Crops and Products, 2018, 116, 162-169.	5.2	18
123	The impact of postharvest dehydration methods on qualitative attributes and chemical composition of â€˜Xynisteriâ€™ grape (Vitis vinifera) must. Postharvest Biology and Technology, 2018, 135, 114-122.	6.0	17
124	Effect of early lactation stage on goat colostrum: Assessment of lipid and oligosaccharide compounds. International Dairy Journal, 2018, 77, 65-72.	3.0	17
125	Chemical characterization of polyphenols from Daucus muricatus growing in Algeria by RP-UHPLC-ESI-QTOF-MS/MS. Natural Product Research, 2018, 32, 982-986.	1.8	1
126	Phytochemical profiling of antiâ€inflammatory Lavandula extracts via RPâ€“HPLCâ€“DADâ€“QTOFâ€“MS and â€“MS/MS: Assessment of their qualitative and quantitative differences. Electrophoresis, 2018, 39, 1284-1293.	2.4	29

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127	Comprehensive characterization of phenolic and other polar compounds in the seed and seed coat of avocado by HPLC-DAD-ESI-QTOF-MS. Food Research International, 2018, 105, 752-763.	6.2	99
128	Comprehensive identification of bioactive compounds of avocado peel by liquid chromatography coupled to ultra-high-definition accurate-mass Q-TOF. Food Chemistry, 2018, 245, 707-716.	8.2	82
129	A phase 2 trial of neoadjuvant metformin in combination with trastuzumab and chemotherapy in women with early HER2-positive breast cancer: the METTEN study. Oncotarget, 2018, 9, 35687-35704.	1.8	55
130	Extraction and Analysis of Phenolic Compounds in Rice: A Review. Molecules, 2018, 23, 2890.	3.8	75
131	Current Disease-Targets for Oleocanthal as Promising Natural Therapeutic Agent. International Journal of Molecular Sciences, 2018, 19, 2899.	4.1	22
132	Byproduct Generated During the Elaboration Process of Isotonic Beverage as a Natural Source of Bioactive Compounds. Journal of Food Science, 2018, 83, 2478-2488.	3.1	15
133	Plant-Derived Polyphenols in Human Health: Biological Activity, Metabolites and Putative Molecular Targets. Current Drug Metabolism, 2018, 19, 351-369.	1.2	42
134	Thymol, thyme, and other plant sources: Health and potential uses. Phytotherapy Research, 2018, 32, 1688-1706.	5.8	315
135	Geographical Characterization of Tunisian Olive Tree Leaves (cv. Chemlali) Using HPLC-ESI-TOF and IT/MS Fingerprinting with Hierarchical Cluster Analysis. Journal of Analytical Methods in Chemistry, 2018, 2018, 1-10.	1.6	10
136	Bioassay-guided purification of Lippia citriodora polyphenols with AMPK modulatory activity. Journal of Functional Foods, 2018, 46, 514-520.	3.4	20
137	Cosmetics. , 2018, , 393-427.		9
138	Optimization of the extraction of phytochemicals from black mulberry (Morus nigra L.) leaves. Journal of Industrial and Engineering Chemistry, 2018, 68, 282-292.	5.8	33
139	Nepeta species: From farm to food applications and phytotherapy. Trends in Food Science and Technology, 2018, 80, 104-122.	15.1	83
140	Enhanced and green extraction of bioactive compounds from Lippia citriodora by tailor-made natural deep eutectic solvents. Food Research International, 2018, 111, 67-76.	6.2	101
141	Microbial and metabolic multiâ€omic correlations in systemic sclerosis patients. Annals of the New York Academy of Sciences, 2018, 1421, 97-109.	3.8	50
142	Chromatographic Technique: High-Performance Liquid Chromatography (HPLC). , 2018, , 459-526.		8
143	Salvia spp. plants-from farm to food applications and phytopharmacotherapy. Trends in Food Science and Technology, 2018, 80, 242-263.	15.1	93
144	Lipid nanocarriers for the loading of polyphenols â€“ A comprehensive review. Advances in Colloid and Interface Science, 2018, 260, 85-94.	14.7	94

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145	A fingerprinting metabolomic approach reveals deregulation of endogenous metabolites after the intake of a bioactive garlic supplement. Journal of Functional Foods, 2018, 49, 137-145.	3.4	9
146	GAS CHROMATOGRAPHY SIMULATORS AS VIRTUAL AND INTERACTIVE EDUCATIONAL RESOURCES. , 2018, , .		0
147	COLLABORATION BETWEEN TRANSLATOR AND SPECIALIST AS VALUABLE TOOL TO IMPROVE THE SCIENTIFIC TRANSLATION QUALITY. INTED Proceedings, 2018, , .	0.0	0
148	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. Critical Reviews in Food Science and Nutrition, 2017, 57, 637-652.	10.3	80
149	Alternatives to conventional thermal treatments in fruit-juice processing. Part 1: Techniques and applications. Critical Reviews in Food Science and Nutrition, 2017, 57, 501-523.	10.3	105
150	Application and comparison of highâ€speed countercurrent chromatography and highâ€performance liquid chromatography in semiâ€preparative separation of decarboxymethyl oleuropein aglycone (3,4â€ÐHPEAâ€ÐEDA), a bioactive secoiridoid from extraâ€virgin olive oil. European Journal of Lipid Science and Technology, 2017, 119, 1500532.	1.5	6
151	Environment and genotype effects on antioxidant properties of organically grown wheat varieties: a 3-year study. Journal of the Science of Food and Agriculture, 2017, 97, 641-649.	3.5	27
152	UHPLC/MS 2 -based approach for the comprehensive metabolite profiling of bean (Vicia faba L.) by-products: A promising source of bioactive constituents. Food Research International, 2017, 93, 87-96.	6.2	52
153	Characterisation of ginger extracts obtained by subcritical water. Journal of Supercritical Fluids, 2017, 123, 92-100.	3.2	52
154	Metabolic fingerprinting of must obtained from sun-dried grapes of two indigenous Cypriot cultivars destined for the production of â€˜Commandariaâ€™: A protected destignation of origin product. Food Research International, 2017, 100, 469-476.	6.2	15
155	RPâ€HPLCâ€ÐADâ€ESIâ€QTOFâ€MS based metabolic profiling of the potential <scp>Olea europaea</scp> byâ€product â€œwoodâ€•and its comparison with leaf counterpart. Phytochemical Analysis, 2017, 28, 217-229.	2.4	53
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