Diego A Moreno-Fernandez

List of Publications by Year
in descending order

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195 papers	10,073 citations	36303 51 h-index	40979 93 g-index
201 all docs	201 docs citations	201 times ranked	11311 citing authors

#	Article	IF	Citations
1	Plants and human health in the twenty-first century. Trends in Biotechnology, 2002, 20, 522-531.	9.3	689
2	Flavanols and Anthocyanins in Cardiovascular Health: A Review of Current Evidence. International Journal of Molecular Sciences, 2010, 11, 1679-1703.	4.1	476
3	Natural Bioactive Compounds from Winery By-Products as Health Promoters: A Review. International Journal of Molecular Sciences, 2014, 15, 15638-15678.	4.1	413
4	Natural bioactive compounds of Citrus limon for food and health. Journal of Pharmaceutical and Biomedical Analysis, 2010, 51, 327-345.	2.8	357
5	Chemical and biological characterisation of nutraceutical compounds of broccoli. Journal of Pharmaceutical and Biomedical Analysis, 2006, 41, 1508-1522.	2.8	335
6	The Physiological Importance of Glucosinolates on Plant Response to Abiotic Stress in Brassica. International Journal of Molecular Sciences, 2013, 14, 11607-11625.	4.1	284
7	Elicitation: A Tool for Enriching the Bioactive Composition of Foods. Molecules, 2014, 19, 13541-13563.	3.8	268
8	Phytochemical characterisation for industrial use of pomegranate (Punica granatumL.) cultivars grown in Spain. Journal of the Science of Food and Agriculture, 2011, 91, 1893-1906.	3.5	227
9	Industrial use of pepper (Capsicum annum L.) derived products: Technological benefits and biological advantages. Food Chemistry, 2019, 274, 872-885.	8.2	218
10	Inhibitory effects of grape seed extract on lipases. Nutrition, 2003, 19, 876-879.	2.4	211
11	Differential responses of five cherry tomato varieties to water stress: Changes on phenolic metabolites and related enzymes. Phytochemistry, 2011, 72, 723-729.	2.9	211
12	Accumulation of Flavonols over Hydroxycinnamic Acids Favors Oxidative Damage Protection under Abiotic Stress. Frontiers in Plant Science, 2016, 7, 838.	3.6	202
13	Influence of light on healthâ€promoting phytochemicals of broccoli sprouts. Journal of the Science of Food and Agriculture, 2008, 88, 904-910.	3.5	181
14	Minerals in plant food: effect of agricultural practices and role in human health. A review. Agronomy for Sustainable Development, 2010, 30, 295-309.	5.3	158
15	Simultaneous identification of glucosinolates and phenolic compounds in a representative collection of vegetable Brassica rapa. Journal of Chromatography A, 2009, 1216, 6611-6619.	3.7	147
16	Improving the phytochemical composition of broccoli sprouts by elicitation. Food Chemistry, 2011, 129, 35-44.	8.2	144
17	Betalains in the era of global agri-food science, technology and nutritional health. Phytochemistry Reviews, 2008, 7, 261-280.	6.5	138
18	Cooking methods of Brassica rapa affect the preservation of glucosinolates, phenolics and vitamin C. Food Research International, 2010, 43, 1455-1463.	6.2	133

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19	Broccoliâ€Derived Byâ€Productsâ€”A Promising Source of Bioactive Ingredients. Journal of Food Science, 2010, 75, C383-92.	3.1	130
20	Phytochemical fingerprinting of vegetable Brassica oleracea and Brassica napus by simultaneous identification of glucosinolates and phenolics. Phytochemical Analysis, 2011, 22, 144-152.	2.4	122
21	Growing Hardier Crops for Better Health: Salinity Tolerance and the Nutritional Value of Broccoli. Journal of Agricultural and Food Chemistry, 2009, 57, 572-578.	5.2	120
22	Biotic Elicitors Effectively Increase the Glucosinolates Content in Brassicaceae Sprouts. Journal of Agricultural and Food Chemistry, 2014, 62, 1881-1889.	5.2	112
23	Evaluation of Latin-American fruits rich in phytochemicals with biological effects. Journal of Functional Foods, 2014, 7, 599-608.	3.4	108
24	Chicory (Cichorium intybus L.) as a food ingredient â€“ Nutritional composition, bioactivity, safety, and health claims: A review. Food Chemistry, 2021, 336, 127676.	8.2	103
25	Genotypic effects on the phytochemical quality of seeds and sprouts from commercial broccoli cultivars. Food Chemistry, 2011, 125, 348-354.	8.2	101
26	Genotype and Harvest Time Influence the Phytochemical Quality of Fino Lemon Juice (Citrus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 4 1669-1675.	5.2	100
27	A new drink rich in healthy bioactives combining lemon and pomegranate juices. Food Chemistry, 2009, 115, 1364-1372.	8.2	99
28	Selecting Sprouts of Brassicaceae for Optimum Phytochemical Composition. Journal of Agricultural and Food Chemistry, 2012, 60, 11409-11420.	5.2	99
29	Acylated anthocyanins in broccoli sprouts. Food Chemistry, 2010, 123, 358-363.	8.2	89
30	Effects of long-term consumption of broccoli sprouts on inflammatory markers in overweight subjects. Clinical Nutrition, 2019, 38, 745-752.	5.0	89
31	A novel beverage rich in antioxidant phenolics: Maqui berry (Aristotelia chilensis) and lemon juice. LWT - Food Science and Technology, 2012, 47, 279-286.	5.2	83
32	Phenolic profiles of cherry tomatoes as influenced by hydric stress and rootstock technique. Food Chemistry, 2012, 134, 775-782.	8.2	78
33	Effects of Arachis hypogaea nutshell extract on lipid metabolic enzymes and obesity parameters. Life Sciences, 2006, 78, 2797-2803.	4.3	77
34	Improving the Mineral Nutrition in Grafted Watermelon Plants: Nitrogen Metabolism. Biologia Plantarum, 2000, 43, 607-609.	1.9	76
35	Effects of Microwave Cooking Conditions on Bioactive Compounds Present in Broccoli Inflorescences. Journal of Agricultural and Food Chemistry, 2007, 55, 10001-10007.	5.2	74
36	Functional Ingredients From Brassicaceae Species: Overview and Perspectives. International Journal of Molecular Sciences, 2020, 21, 1998.	4.1	74

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37	Sorting out the Value of Cruciferous Sprouts as Sources of Bioactive Compounds for Nutrition and Health. Nutrients, 2019, 11, 429.	4.1	71
38	Nutritional and phytochemical value of Brassica crops from the agriâ€food perspective. Annals of Applied Biology, 2017, 170, 273-285.	2.5	70
39	Evaluation of grape (Vitis vinifera L.) stems from Portuguese varieties as a resource of (poly)phenolic compounds: A comparative study. Food Research International, 2014, 65, 375-384.	6.2	68
40	Optimizing elicitation and seed priming to enrich broccoli and radish sprouts in glucosinolates. Food Chemistry, 2016, 204, 314-319.	8.2	67
41	Evaluation of sensorial, phytochemical and biological properties of new isotonic beverages enriched with lemon and berries during shelf life. Journal of the Science of Food and Agriculture, 2014, 94, 1090-1100.	3.5	64
42	Broccoli and radish sprouts are safe and rich in bioactive phytochemicals. Postharvest Biology and Technology, 2017, 127, 60-67.	6.0	64
43	Composition and antioxidant capacity of a novel beverage produced with green tea and minimally-processed byproducts of broccoli. Innovative Food Science and Emerging Technologies, 2011, 12, 361-368.	5.6	63
44	New Beverages of Lemon Juice Enriched with the Exotic Berries Maqui, AÃ§aÄ±Ì¡ and Blackthorn: Bioactive Components and in Vitro Biological Properties. Journal of Agricultural and Food Chemistry, 2012, 60, 6571-6580.	5.2	62
45	Phytochemical profile of a blend of black chokeberry and lemon juice with cholinesterase inhibitory effect and antioxidant potential. Food Chemistry, 2012, 134, 2090-2096.	8.2	62
46	Phytochemistry and biological activity of Spanish Citrus fruits. Food and Function, 2014, 5, 764-772.	4.6	62
47	BrassicaFoods as a Dietary Source of Vitamin C: A Review. Critical Reviews in Food Science and Nutrition, 2014, 54, 1076-1091.	10.3	61
48	Influence of genotype, cultivation system and irrigation regime on antioxidant capacity and selected phenolics of blueberries (Vaccinium corymbosum L.). Food Chemistry, 2016, 202, 276-283.	8.2	58
49	Potential bioactive phenolics of Macedonian Sideritis species used for medicinal â€œMountain Teaâ€• Food Chemistry, 2011, 125, 13-20.	8.2	57
50	Influence of Cooking Methods on Glucosinolates and Isothiocyanates Content in Novel Cruciferous Foods. Foods, 2019, 8, 257.	4.3	56
51	Aronia-Enriched Lemon Juice: A New Highly Antioxidant Beverage. Journal of Agricultural and Food Chemistry, 2008, 56, 11327-11333.	5.2	55
52	Variations on cardiovascular risk factors in metabolic syndrome after consume of a citrus-based juice. Clinical Nutrition, 2012, 31, 372-377.	5.0	54
53	Anthocyanin profiles and biological properties of caneberry (Rubus spp.) press residues. Journal of the Science of Food and Agriculture, 2014, 94, 2393-2400.	3.5	53
54	Improvement of broccoli sprouts (Brassica oleracea L. var. italica) growth and quality by KCl seed priming and methyl jasmonate under salinity stress. Scientia Horticulturae, 2017, 226, 141-151.	3.6	53

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55	The impact of the absence of aliphatic glucosinolates on water transport under salt stress in Arabidopsis thaliana. Frontiers in Plant Science, 2015, 6, 524.	3.6	48
56	Effects of Stir-Fry Cooking with Different Edible Oils on the Phytochemical Composition of Broccoli. Journal of Food Science, 2007, 72, S064-S068.	3.1	47
57	Yield improvement in zucchini under salt stress: determining micronutrient balance. Scientia Horticulturae, 2000, 86, 175-183.	3.6	46
58	A new ultra-rapid UHPLC/MS/MS method for assessing glucoraphanin and sulforaphane bioavailability in human urine. Food Chemistry, 2014, 143, 132-138.	8.2	46
59	Physical and phytochemical composition of 23 Portuguese sweet cherries as conditioned by variety (or genotype). Food Chemistry, 2021, 335, 127637.	8.2	46
60	Identification of Botanical Biomarkers in Argentinean Diplotaxis Honeys: Flavonoids and Glucosinolates. Journal of Agricultural and Food Chemistry, 2010, 58, 12678-12685.	5.2	43
61	New isotonic drinks with antioxidant and biological capacities from berries (maqui, aÃ§aÃ-and) Tj ETQq1 1 0.784314 rgBT /Overlock 1	2.8	43
62	Metabolic Activity of Radish Sprouts Derived Isothiocyanates in Drosophila melanogaster. International Journal of Molecular Sciences, 2016, 17, 251.	4.1	43
63	UPLC-PDA-Q/TOF-MS profiling of phenolic and carotenoid compounds and their influence on anticholinergic potential for AChE and BuChE inhibition and on-line antioxidant activity of selected HippophaÃ« rhamnoides L. cultivars. Food Chemistry, 2020, 309, 125766.	8.2	42
64	Antinociceptive and anti-inflammatory activities of a pomegranate (Punica granatumL.) extract rich in ellagitannins. International Journal of Food Sciences and Nutrition, 2015, 66, 395-399.	2.8	41
65	Effects of seed priming, salinity and methyl jasmonate treatment on bioactive composition of Brassica oleracea var. capitata (white and red varieties) sprouts. Journal of the Science of Food and Agriculture, 2017, 97, 2291-2299.	3.5	41
66	Glucosinolates in Broccoli Sprouts (Brassica oleracea var. italica) as Conditioned by Sulphate Supply during Germination. Journal of Food Science, 2010, 75, C673-7.	3.1	40
67	Assessment of pomegranate wine lees as a valuable source for the recovery of (poly)phenolic compounds. Food Chemistry, 2014, 145, 327-334.	8.2	40
68	The intake of broccoli sprouts modulates the inflammatory and vascular prostanoids but not the oxidative stress-related isoprostanes in healthy humans. Food Chemistry, 2015, 173, 1187-1194.	8.2	39
69	Passiflora tarminiana fruits reduce UVB-induced photoaging in human skin fibroblasts. Journal of Photochemistry and Photobiology B: Biology, 2017, 168, 78-88.	3.8	37
70	Assessment of the melatonin production in pomegranate wines. LWT - Food Science and Technology, 2012, 47, 13-18.	5.2	36
71	Radish sproutsâ€"Characterization and elicitation of novel varieties rich in anthocyanins. Food Research International, 2015, 69, 305-312.	6.2	36
72	Zinc biofortification improves phytochemicals and amino-acidic profile in Brassica oleracea cv. Bronco. Plant Science, 2017, 258, 45-51.	3.6	36

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73	Novel varieties of broccoli for optimal bioactive components under saline stress. Journal of the Science of Food and Agriculture, 2011, 91, 1638-1647.	3.5	35
74	New Beverages of Lemon Juice with Elderberry and Grape Concentrates as a Source of Bioactive Compounds. Journal of Food Science, 2012, 77, C727-33.	3.1	35
75	Involvement of a glucosinolate (sinigrin) in the regulation of water transport in <scp>Brassica oleracea</scp> grown under salt stress. Physiologia Plantarum, 2014, 150, 145-160.	5.2	35
76	Basis for the new challenges of growing broccoli for health in hydroponics. Journal of the Science of Food and Agriculture, 2008, 88, 1472-1481.	3.5	34
77	Bioavailability and new biomarkers of cruciferous sprouts consumption. Food Research International, 2017, 100, 497-503.	6.2	34
78	Comparative effect of elicitors on the physiology and secondary metabolites in broccoli plants. Journal of Plant Physiology, 2019, 239, 1-9.	3.5	34
79	Antiobesity properties of two African plants (Afromomum meleguetta and Spilanthes) Tj ETQq1 1 0.784314 rgBT /Overlock	5.8	32
80	The Role of Brassica Bioactives on Human Health: Are We Studying It the Right Way?. Molecules, 2020, 25, 1591.	3.8	32
81	INFLUENCE OF ROOT TEMPERATURE ON PHYTOACCUMULATION OF As, Ag, Cr, AND Sb IN POTATO PLANTS (SOLANUM TUBEROSUML. VAR. SPUNTA). Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering, 2001, 36, 1389-1401.	1.7	30
82	Differential Responses of Two Broccoli (Brassica oleraceaL. var Italica) Cultivars to Salinity and Nutritional Quality Improvement. Scientific World Journal, The, 2012, 2012, 1-12.	2.1	30
83	Chemical composition and potential bioactivity of strawberry pomace. RSC Advances, 2015, 5, 5397-5405.	3.6	30
84	Biological Active Ecuadorian Mango â€˜Tommy Atkinsâ€™ Ingredientsâ€”An Opportunity to Reduce Agrowaste. Nutrients, 2018, 10, 1138.	4.1	30
85	Guayusa (Ilex guayusa L.) new tea: phenolic and carotenoid composition and antioxidant capacity. Journal of the Science of Food and Agriculture, 2017, 97, 3929-3936.	3.5	29
86	Novel maqui liquor using traditional pacharÃ¡n processing. Food Chemistry, 2015, 173, 1228-1235.	8.2	28
87	Taraxacum officinale and Urtica dioica extracts inhibit dengue virus serotype 2 replication in vitro. BMC Complementary and Alternative Medicine, 2018, 18, 95.	3.7	28
88	Accumulation of Zn, Cd, Cu, and Pb in Chinese Cabbage As Influenced by Climatic Conditions under Protected Cultivation. Journal of Agricultural and Food Chemistry, 2002, 50, 1964-1969.	5.2	27
89	Sulfur, chromium, and selenium accumulated in Chinese cabbage under direct covers. Journal of Environmental Management, 2005, 74, 89-96.	7.8	27
90	Healthâ€promoting compounds of broccoli (Brassica oleracea L. var. italica) plants as affected by nitrogen fertilisation in projected future climatic change environments. Journal of the Science of Food and Agriculture, 2016, 96, 392-403.	3.5	27

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91	Effect of temperature on glucosinolate content and shelf life of ready-to-eat broccoli florets packaged in passive modified atmosphere. Postharvest Biology and Technology, 2018, 138, 125-133.	6.0	27
92	Effects of a citrus based juice on biomarkers of oxidative stress in metabolic syndrome patients. Journal of Functional Foods, 2013, 5, 1031-1038.	3.4	26
93	Plant plasma membrane aquaporins in natural vesicles as potential stabilizers and carriers of glucosinolates. Colloids and Surfaces B: Biointerfaces, 2016, 143, 318-326.	5.0	26
94	Root-Zone Temperature Influences the Distribution of Cu and Zn in Potato-Plant Organs. Journal of Agricultural and Food Chemistry, 2002, 50, 140-146.	5.2	25
95	Brassica sprouts exposed to microplastics: Effects on phytochemical constituents. Science of the Total Environment, 2022, 823, 153796.	8.0	25
96	Interactive effects of boron and NaCl stress on water and nutrient transport in two broccoli cultivars. Functional Plant Biology, 2013, 40, 739.	2.1	23
97	Genotype Influences Sulfur Metabolism in Broccoli (Brassica oleracea L.) Under Elevated CO2 and NaCl Stress. Plant and Cell Physiology, 2014, 55, 2047-2059.	3.1	23
98	Quality and microbial safety evaluation of new isotonic beverages upon thermal treatments. Food Chemistry, 2016, 194, 455-462.	8.2	22
99	D-pinitol, a highly valuable product from carob pods: Health-promoting effects and metabolic pathways of this natural super-food ingredient and its derivatives. AIMS Agriculture and Food, 2018, 3, 41-63.	1.6	22
100	Beverages of lemon juice and exotic noni and papaya with potential for anticholinergic effects. Food Chemistry, 2015, 170, 16-21.	8.2	21
101	Banana Passion Fruit (Passiflora mollissima (Kunth) L.H. Bailey): Microencapsulation, Phytochemical Composition and Antioxidant Capacity. Molecules, 2017, 22, 85.	3.8	21
102	Influence of root temperature on uptake and accumulation of Ni and Co in potato. Journal of Plant Physiology, 2002, 159, 1113-1122.	3.5	20
103	Metabolism and antiproliferative effects of sulforaphane and broccoli sprouts in human intestinal (Caco-2) and hepatic (HepG2) cells. Phytochemistry Reviews, 2015, 14, 1035-1044.	6.5	20
104	Phenolic Profile and Biological Activities of the Pepino (Solanum muricatum) Fruit and Its Wild Relative S. caripense. International Journal of Molecular Sciences, 2016, 17, 394.	4.1	20
105	Waking Up from Four Decadesâ€™ Long Dream of Valorizing Agro-Food Byproducts: Toward Practical Applications of the Gained Knowledge. Journal of Agricultural and Food Chemistry, 2018, 66, 3069-3073.	5.2	20
106	Zucchini growth, yield, and fruit quality in response to sodium chloride stress. Journal of Plant Nutrition, 1999, 22, 855-861.	1.9	19
107	Phytoextraction of Cd and Pb and Physiological Effects in Potato Plants (Solanum TuberosumVar.) Tj ETQq1 1 0.784314 rgBT /Overlock 5356-5363.	5.2	19
108	Growth conditions, elemental accumulation and induced physiological changes in Chinese cabbage. Chemosphere, 2003, 52, 1031-1040.	8.2	19

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109	Phenolic Metabolism in Grafted versus Nongrafted Cherry Tomatoes under the Influence of Water Stress. Journal of Agricultural and Food Chemistry, 2011, 59, 8839-8846.	5.2	19
110	Natural Antioxidants in Purple Sprouting Broccoli under Mediterranean Climate. Journal of Food Science, 2012, 77, C1058-63.	3.1	19
111	Changes in phytochemical composition, bioactivity and in vitro digestibility of guayusa leaves (Ilex guayusa Loes.) in different ripening stages. Journal of the Science of Food and Agriculture, 2018, 98, 1927-1934.	3.5	19
112	Highly-Efficient Release of Ferulic Acid from Agro-Industrial By-Products via Enzymatic Hydrolysis with Cellulose-Degrading Enzymes: Part Iâ€“The Superiority of Hydrolytic Enzymes Versus Conventional Hydrolysis. Foods, 2021, 10, 782.	4.3	19
113	Valorisation of Prunus avium L. By-Products: Phenolic Composition and Effect on Caco-2 Cells Viability. Foods, 2021, 10, 1185.	4.3	19
114	Analysis of the tumoral cytotoxicity of green tea-infusions enriched with broccoli. Food Chemistry, 2012, 132, 1197-1206.	8.2	18
115	Phenolic Profiling and Antioxidant Capacity of Eugenia uniflora L. (Pitanga) Samples Collected in Different Uruguayan Locations. Foods, 2018, 7, 67.	4.3	18
116	Effects of asparagus decline on nutrients and phenolic compounds, spear quality, and allelopathy. Scientia Horticulturae, 2020, 261, 109029.	3.6	18
117	Wild apple (Malus spp.) by-products as a source of phenolic compounds and vitamin C for food applications. Food Bioscience, 2020, 38, 100744.	4.4	18
118	Comparison of â€˜Vernaâ€™ lemon juice quality for new ingredients and food products. Scientia Horticulturae, 2009, 120, 353-359.	3.6	17
119	Tomato (Solanum LycopersicumL.) Processing Main Product (Juice) and By-Product (Pomace) Bioactivity Potential Measured as Antioxidant Activity and Angiotensin-Converting Enzyme Inhibition. Journal of Food Processing and Preservation, 2016, 40, 1229-1237.	2.0	17
120	Characterization of Andean Blueberry in Bioactive Compounds, Evaluation of Biological Properties, and In Vitro Bioaccessibility. Foods, 2020, 9, 1483.	4.3	17
121	Nutritional diagnosis of fig tree leaves. Journal of Plant Nutrition, 1998, 21, 2579-2588.	1.9	16
122	Organ-Specific Quantitative Genetics and Candidate Genes of Phenylpropanoid Metabolism in Brassica oleracea. Frontiers in Plant Science, 2015, 6, 1240.	3.6	15
123	Naturally occurring melatonin: Sources and possible ways of its biosynthesis. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 4008-4030.	11.7	15
124	Alternative Sweeteners Modify the Urinary Excretion of Flavanones Metabolites Ingested through a New Maqui-Berry Beverage. Foods, 2020, 9, 41.	4.3	15
125	The Influence of Red Cabbage Extract Nanoencapsulated with Brassica Plasma Membrane Vesicles on the Gut Microbiome of Obese Volunteers. Foods, 2021, 10, 1038.	4.3	14
126	Broccoli sprouts in analgesia â€“ preclinical in vivo studies. Food and Function, 2017, 8, 167-176.	4.6	13

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127	Brassica Bioactives Could Ameliorate the Chronic Inflammatory Condition of Endometriosis. International Journal of Molecular Sciences, 2020, 21, 9397.	4.1	13
128	Effects of Growing Cycle and Genotype on the Morphometric Properties and Glucosinolates Amount and Profile of Sprouts, Microgreens and Baby Leaves of Broccoli (Brassica oleracea L. var. italica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	3.0	13
129	Growing broccoli under salinity: the influence of cultivar and season on glucosinolates content. Scientia Agricola, 2020, 77, .	1.2	13
130	Broccoli isothiocyanates content and in vitro availability according to variety and origin. Macedonian Journal of Chemistry and Chemical Engineering, 2013, 32, 251.	0.6	13
131	Seasonal Variation of Health-Promoting Bioactives in Broccoli and Methyl-Jasmonate Pre-Harvest Treatments to Enhance Their Contents. Foods, 2020, 9, 1371.	4.3	12
132	Yield and Chemical Composition of Chinese Cabbage in Relation to Thermal Regime as Influenced by Row Covers. Journal of the American Society for Horticultural Science, 2002, 127, 343-348.	1.0	12
133	Pyruvate Kinase Activity as an Indicator of the Level of K+, Mg2+, and Ca2+in Leaves and Fruits of the Cucumber:Â The Role of Potassium Fertilization. Journal of Agricultural and Food Chemistry, 1999, 47, 845-849.	5.2	11
134	Applications in sustainable production. Communications in Soil Science and Plant Analysis, 2000, 31, 2345-2357.	1.4	11
135	Bursera copallifera Extracts Have Cytotoxic and Migration-Inhibitory Effects in Breast Cancer Cell Lines. Integrative Cancer Therapies, 2018, 17, 654-664.	2.0	11
136	Phytochemical Quality and Bioactivity of Edible Sprouts. Natural Product Communications, 2006, 1, 1934578X0600101.	0.5	10
137	Broccoli sprouts produce abdominal antinociception but not spasmolytic effects like its bioactive metabolite sulforaphane. Biomedicine and Pharmacotherapy, 2018, 107, 1770-1778.	5.6	10
138	Effect of industrial freezing on the physical and nutritional quality traits in broccoli. Food Science and Technology International, 2019, 25, 56-65.	2.2	10
139	Seasonal changes in white strawberry: Effect on aroma, phenolic compounds and its biological activity. Journal of Berry Research, 2021, 11, 103-118.	1.4	10
140	Maqui berry (Aristotelia chilensis) extract improves memory and decreases oxidative stress in male rat brain exposed to ozone. Nutritional Neuroscience, 2021, 24, 477-489.	3.1	10
141	Minerals in Plant Food: Effect of Agricultural Practices and Role in Human Health. , 2011, , 111-128.		10
142	Evidence on the Bioaccessibility of Glucosinolates and Breakdown Products of Cruciferous Sprouts by Simulated In Vitro Gastrointestinal Digestion. International Journal of Molecular Sciences, 2021, 22, 11046.	4.1	10
143	Analysis of the anti-inflammatory potential of Brassica bioactive compounds in a human macrophage-like cell model derived from HL-60 cells. Biomedicine and Pharmacotherapy, 2022, 149, 112804.	5.6	10
144	Effect of salinity treatments on nutrient concentration in zucchini plants (Cucurbita pepo L. var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	1.0	9

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145	Salinity affects phosphorus uptake and partitioning in zucchini. Communications in Soil Science and Plant Analysis, 2000, 31, 501-507.	1.4	9
146	INFLUENCE OF THERMAL REGIME OF SOIL ON THE SULFUR (S) AND SELENIUM (Se) CONCENTRATION IN POTATO PLANTS. Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering, 2002, 37, 1075-1085.	1.7	9
147	Variations in fruit micronutrient contents associated with fertilization of cucumber with macronutrients. Scientia Horticulturae, 2003, 97, 121-127.	3.6	9
148	Development of Functional Foods. , 2016, , 191-210.		9
149	Spray-Dried Formulations Rich in Malvidin from Tintorera Grape Wastes: Characterization, Stability, and Storage. Processes, 2021, 9, 518.	2.8	9
150	In Vitro Evidence on Bioaccessibility of Flavonols and Cinnamoyl Derivatives of Cruciferous Sprouts. Nutrients, 2021, 13, 4140.	4.1	9
151	Floating row covers affect Pb and Cd accumulation and antioxidant status in Chinese cabbage. Scientia Horticulturae, 2001, 89, 85-92.	3.6	8
152	Anti-inflammatory and antinociceptive effects of an ethanol extract from Senna septemtrionalis. Inflammopharmacology, 2020, 28, 541-549.	3.9	8
153	Plant nitrogen characteristics of a semiâ€saltâ€tolerant zucchini variety to sodium chloride treatments. Journal of Plant Nutrition, 1998, 21, 2343-2355.	1.9	7
154	Phosphorus supply influences the molybdenum, nitrate and nitrate reductase activity in eggplant. Journal of Horticultural Science and Biotechnology, 2002, 77, 305-309.	1.9	7
155	Effect of Root Zone Temperature on Accumulation of Molybdenum and Nitrogen Metabolism in Potato Plants. Journal of Plant Nutrition, 2003, 26, 443-461.	1.9	7
156	Bioavailability and metabolism of phenolic compounds and glucosinolates. , 2009, , 194-229.		7
157	Bioavailability of broccoli sprouts in different human overweight populations. Journal of Functional Foods, 2019, 59, 337-344.	3.4	7
158	Olive tree pruning derived biochar increases glucosinolate concentrations in broccoli. Scientia Horticulturae, 2020, 267, 109329.	3.6	7
159	Pyruvate kinase activity as a bioind1cator of cations in grafted watermelon plants. Communications in Soil Science and Plant Analysis, 1996, 27, 1027-1046.	1.4	6
160	THE INFLUENCE OF THE ROOT ZONE TEMPERATURES ON THE PHYTOEXTRACTION OF BORON AND ALUMINIUM WITH POTATO PLANTS GROWING IN THE FIELD. Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering, 2002, 37, 939-953.	1.7	6
161	Title is missing!. Grasas Y Aceites, 1998, 49, 347-351.	0.9	6
162	Potential Activity of Abrantes Pollen Extract: Biochemical and Cellular Model Studies. Foods, 2021, 10, 2804.	4.3	6

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163	A New Food Ingredient Rich in Bioaccessible (Poly)Phenols (and Glucosinolates) Obtained from Stabilized Broccoli Stalks. Foods, 2022, 11, 1734.	4.3	6
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