Guillermo Reglero

List of Publications by Year
in descending order

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245	8,328	44069	82547
papers	citations	48 h-index	72 g-index

245	245	245	9168
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Subcritical Water Extraction of Antioxidant Compounds from Rosemary Plants. Journal of Agricultural and Food Chemistry, 2003, 51, 375-382.	5.2	368
2	Isolation of essential oil from different plants and herbs by supercritical fluid extraction. Journal of Chromatography A, 2012, 1250, 34-48.	3.7	242
3	Frozen Storage Effects on Anthocyanins and Volatile Compounds of Raspberry Fruit. Journal of Agricultural and Food Chemistry, 2000, 48, 873-879.	5.2	165
4	Supercritical Fluid Extraction and Fractionation of Different Preprocessed Rosemary Plants. Journal of Agricultural and Food Chemistry, 1999, 47, 1400-1404.	5.2	143
5	Dietary Strategies Implicated in the Prevention and Treatment of Metabolic Syndrome. International Journal of Molecular Sciences, 2016, 17, 1877.	4.1	126
6	A link between lipid metabolism and epithelial-mesenchymal transition provides a target for colon cancer therapy. Oncotarget, 2015, 6, 38719-38736.	1.8	124
7	Analysis of volatile fruit components by headspace solid-phase microextraction. Food Chemistry, 1998, 63, 281-286.	8.2	122
8	Countercurrent Supercritical Fluid Extraction and Fractionation of High-Added-Value Compounds from a Hexane Extract of Olive Leaves. Journal of Agricultural and Food Chemistry, 2004, 52, 4774-4779.	5.2	114
9	Volatile compounds of dry hams from Iberian pigs. Meat Science, 1992, 31, 267-277.	5.5	112
10	Recent trends in the advanced analysis of bioactive fatty acids. Journal of Pharmaceutical and Biomedical Analysis, 2010, 51, 305-326.	2.8	109
11	Supercritical fluid extraction of antioxidant compounds from oregano. Journal of Supercritical Fluids, 2006, 38, 62-69.	3.2	101
12	Differences among Spanish and Latin-American banana cultivars: morphological, chemical and sensory characteristics. Food Chemistry, 1997, 59, 411-419.	8.2	97
13	Ultrasound-assisted extraction and bioaccessibility of saponins from edible seeds: quinoa, lentil, fenugreek, soybean and lupin. Food Research International, 2018, 109, 440-447.	6.2	95
14	Supercritical fluid and solidâ€“liquid extraction of phenolic antioxidants from grape pomace: a comparative study. European Food Research and Technology, 2007, 226, 199-205.	3.3	94
15	Dunaliella salina Microalga Pressurized Liquid Extracts as Potential Antimicrobials. Journal of Food Protection, 2006, 69, 2471-2477.	1.7	93
16	Comprehensive characterization of the functional activities of pressurized liquid and ultrasound-assisted extracts from Chlorella vulgaris. LWT - Food Science and Technology, 2012, 46, 245-253.	5.2	93
17	The gastrointestinal behavior of saponins and its significance for their bioavailability and bioactivities. Journal of Functional Foods, 2018, 40, 484-497.	3.4	89
18	Characterization, antioxidant activity, and inhibitory effect on pancreatic lipase of extracts from the edible insects Acheta domesticus and Tenebrio molitor. Food Chemistry, 2020, 309, 125742.	8.2	86

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19	Antitumor effect of 5-fluorouracil is enhanced by rosemary extract in both drug sensitive and resistant colon cancer cells. Pharmacological Research, 2013, 72, 61-68.	7.1	79
20	ABCA1 overexpression worsens colorectal cancer prognosis by facilitating tumour growth and caveolinâ€1â€dependent invasiveness, and these effects can be ameliorated using the <scp>BET</scp> inhibitor apabetalone. Molecular Oncology, 2018, 12, 1735-1752.	4.6	79
21	Antiviral compounds obtained from microalgae commonly used as carotenoid sources. Journal of Applied Phycology, 2012, 24, 731-741.	2.8	75
22	Expression of MicroRNA-15b and the Glycosyltransferase GCNT3 Correlates with Antitumor Efficacy of Rosemary Diterpenes in Colon and Pancreatic Cancer. PLoS ONE, 2014, 9, e98556.	2.5	75
23	Rosemary (Rosmarinus officinalis L.) Extract as a Potential Complementary Agent in Anticancer Therapy. Nutrition and Cancer, 2015, 67, 1223-1231.	2.0	74
24	Analysis of Wine Aroma by Off-Line and Online Supercritical Fluid Extraction-Gas Chromatography. Journal of Agricultural and Food Chemistry, 1995, 43, 1251-1258.	5.2	73
25	Radical scavenging activities, endogenous oxidative enzymes and total phenols in edible mushrooms commonly consumed in Europe. Journal of the Science of Food and Agriculture, 2007, 87, 2272-2278.	3.5	70
26	Truffle Aroma Analysis by Headspace Solid Phase Microextraction. Journal of Agricultural and Food Chemistry, 2002, 50, 6468-6472.	5.2	69
27	Separation of rosemary antioxidant compounds by supercritical fluid chromatography on coated packed capillary columns. Journal of Chromatography A, 2004, 1057, 241-245.	3.7	69
28	ColoLipidGene: signature of lipid metabolism-related genes to predict prognosis in stage-II colon cancer patients. Oncotarget, 2015, 6, 7348-7363.	1.8	69
29	Effect of cosolvents (ethyl lactate, ethyl acetate and ethanol) on the supercritical CO 2 extraction of caffeine from green tea. Journal of Supercritical Fluids, 2016, 107, 507-512.	3.2	68
30	Pressurized Liquid Extraction (PLE) as an Innovative Green Technology for the Effective Enrichment of Galician Algae Extracts with High Quality Fatty Acids and Antimicrobial and Antioxidant Properties. Marine Drugs, 2018, 16, 156.	4.6	68
31	Dearomatization of Antioxidant Rosemary Extracts by Treatment with Supercritical Carbon Dioxide. Journal of Agricultural and Food Chemistry, 1998, 46, 13-19.	5.2	64
32	In vitro antioxidant analysis of supercritical fluid extracts from rosemary (Rosmarinus officinalis L.). European Food Research and Technology, 2005, 221, 478-486.	3.3	64
33	Recovery of squalene from vegetable oil sources using countercurrent supercritical carbon dioxide extraction. Journal of Supercritical Fluids, 2007, 40, 59-66.	3.2	64
34	Enrichment of vitamin E from Spirulina platensis microalga by SFE. Journal of Supercritical Fluids, 2008, 43, 484-489.	3.2	64
35	Extraction of thymol from different varieties of thyme plants using green solvents. Journal of the Science of Food and Agriculture, 2015, 95, 2901-2907.	3.5	63
36	Î²-Carotene Isomer Composition of Sub- and Supercritical Carbon Dioxide Extracts. Antioxidant Activity Measurement. Journal of Agricultural and Food Chemistry, 2007, 55, 10585-10590.	5.2	61

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37	Kinetic study of the supercritical CO2 extraction of different plants from Lamiaceae family. Journal of Supercritical Fluids, 2012, 64, 1-8.	3.2	61
38	Antimicrobial Activity of Sub- and Supercritical CO2 Extracts of the Green Alga Dunaliella salina. Journal of Food Protection, 2008, 71, 2138-2143.	1.7	60
39	Characterization via liquid chromatography coupled to diode array detector and tandem mass spectrometry of supercritical fluid antioxidant extracts ofSpirulina platensismicroalga. Journal of Separation Science, 2005, 28, 1031-1038.	2.5	58
40	Isolation of functional ingredients from rosemary by preparative-supercritical fluid chromatography (Prep-SFC). Journal of Pharmaceutical and Biomedical Analysis, 2006, 41, 1606-1613.	2.8	58
41	Fractionation of thyme (Thymus vulgaris L.) by supercritical fluid extraction and chromatography. Journal of Supercritical Fluids, 2011, 55, 949-954.	3.2	57
42	Pressurized liquids as an alternative green process to extract antiviral agents from the edible seaweed Himanthalia elongata. Journal of Applied Phycology, 2011, 23, 909-917.	2.8	56
43	Volatile composition of vinegars. Simultaneous distillation-extraction and gas chromatographic-mass spectrometric analysis. Journal of Agricultural and Food Chemistry, 1992, 40, 1046-1049.	5.2	55
44	ImprovingIn VivoEfficacy of Bioactive Molecules: An Overview of Potentially Antitumor Phytochemicals and Currently Available Lipid-Based Delivery Systems. Journal of Oncology, 2017, 2017, 1-34.	1.3	55
45	Differences between wines fermented with and without sulphur dioxide using various selected yeasts. Journal of the Science of Food and Agriculture, 1989, 49, 249-258.	3.5	54
46	Pressurized Liquid Extraction as an Alternative Process To Obtain Antiviral Agents from the Edible Microalga Chlorella vulgaris. Journal of Agricultural and Food Chemistry, 2010, 58, 8522-8527.	5.2	52
47	Targeting the lipid metabolic axis ACSL/SCD in colorectal cancer progression by therapeutic miRNAs: miR-19b-1 role. Journal of Lipid Research, 2018, 59, 14-24.	4.2	51
48	Extracts from the edible insects Acheta domesticus and Tenebrio molitor with improved fatty acid profile due to ultrasound assisted or pressurized liquid extraction. Food Chemistry, 2020, 314, 126200.	8.2	50
49	Combined Use of Supercritical Fluid Extraction, Micellar Electrokinetic Chromatography, and Reverse Phase High Performance Liquid Chromatography for the Analysis of Antioxidants from Rosemary (RosmarinusofficinalisL.). Journal of Agricultural and Food Chemistry, 2000, 48, 4060-4065.	5.2	49
50	Sterol enriched fractions obtained from Agaricus bisporus fruiting bodies and by-products by compressed fluid technologies (PLE and SFE). Innovative Food Science and Emerging Technologies, 2013, 18, 101-107.	5.6	49
51	Pressurized water extraction of Î²â€glucan enriched fractions with bile acidsâ€binding capacities obtained from edible mushrooms. Biotechnology Progress, 2014, 30, 391-400.	2.6	49
52	Study of the analysis of alkoxyglycerols and other non-polar lipids by liquid chromatography coupled with evaporative light scattering detector. Journal of Chromatography A, 2005, 1078, 28-34.	3.7	48
53	Biological Activities of Asteraceae (Achillea millefolium and Calendula officinalis) and Lamiaceae (Melissa officinalis and Origanum majorana) Plant Extracts. Plant Foods for Human Nutrition, 2017, 72, 96-102.	3.2	48
54	Oxidative stability of structured lipids. European Food Research and Technology, 2010, 231, 635-653.	3.3	47

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55	Extraction of caffeine from natural matter using a bio-renewable agrochemical solvent. Food and Bioproducts Processing, 2013, 91, 303-309.	3.6	47
56	Anti-Inflammatory and Antioxidant Activities from the Basolateral Fraction of Caco-2 Cells Exposed to a Rosmarinic Acid Enriched Extract. Journal of Agricultural and Food Chemistry, 2018, 66, 1167-1174.	5.2	47
57	Inhibitory effect of quinoa and fenugreek extracts on pancreatic lipase and Î±-amylase under in vitro traditional conditions or intestinal simulated conditions. Food Chemistry, 2019, 270, 509-517.	8.2	47
58	Acid hydrolysis of saponinâ€rich extracts of quinoa, lentil, fenugreek and soybean to yield sapogeninâ€rich extracts and other bioactive compounds. Journal of the Science of Food and Agriculture, 2019, 99, 3157-3167.	3.5	47
59	Supercritical rosemary extracts, their antioxidant activity and effect on hepatic tumor progression. Journal of Supercritical Fluids, 2013, 79, 101-108.	3.2	44
60	Extraction of functional ingredients from spinach (Spinacia oleracea L.) using liquid solvent and supercritical <scp>CO₂</scp> extraction. Journal of the Science of Food and Agriculture, 2015, 95, 722-729.	3.5	44
61	Acute Oral Safety Study of Rosemary Extracts in Rats. Journal of Food Protection, 2008, 71, 790-795.	1.7	43
62	Testing and Enhancing thein VitroBioaccessibility and Bioavailability ofRosmarinus officinalisExtracts with a High Level of Antioxidant Abietanes. Journal of Agricultural and Food Chemistry, 2010, 58, 1144-1152.	5.2	43
63	High catechins/low caffeine powder from green tea leaves by pressurized liquid extraction and supercritical antisolvent precipitation. Separation and Purification Technology, 2015, 148, 49-56.	7.9	43
64	Preconcentration of volatile components of foods: optimization of the steam distillation-solvent extraction at normal pressure. Journal of Chromatography A, 1993, 628, 261-268.	3.7	42
65	Effect of ergosterol-enriched extracts obtained from Agaricus bisporus on cholesterol absorption using an in vitro digestion model. Journal of Functional Foods, 2014, 11, 589-597.	3.4	42
66	Complementary ACSL isoforms contribute to a non-Warburg advantageous energetic status characterizing invasive colon cancer cells. Scientific Reports, 2017, 7, 11143.	3.3	42
67	Pressurized liquid extraction of caffeine and catechins from green tea leaves using ethyl lactate, water and ethyl lactate + water mixtures. Food and Bioproducts Processing, 2015, 96, 106-112.	3.6	41
68	A two steps enzymatic procedure to obtain sterol esters, tocopherols and fatty acid ethyl esters from soybean oil deodorizer distillate. Process Biochemistry, 2007, 42, 1335-1341.	3.7	40
69	Modulation of Cholesterol-Related Gene Expression by Dietary Fiber Fractions from Edible Mushrooms. Journal of Agricultural and Food Chemistry, 2015, 63, 7371-7380.	5.2	40
70	Analysis of Wine Aroma by Direct Injection in Gas Chromatography without Previous Extraction. Journal of Agricultural and Food Chemistry, 1995, 43, 717-722.	5.2	39
71	Kinetic study of pilot-scale supercritical CO2 extraction of rosemary (Rosmarinus officinalis) leaves. Journal of Supercritical Fluids, 2011, 55, 971-976.	3.2	39
72	Phospholipases in Food Industry: A Review. Methods in Molecular Biology, 2012, 861, 495-523.	0.9	38

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73	Use of a Programmed Temperature Vaporizer for Off-line SFE/GC Analysis in Food Composition Studies. Analytical Chemistry, 1994, 66, 888-892.	6.5	37
74	Modulation of estrogen and epidermal growth factor receptors by rosemary extract in breast cancer cells. Electrophoresis, 2014, 35, 1719-1727.	2.4	37
75	The Ellagic Acid Derivative 4,4â€²-Di-O-Methylellagic Acid Efficiently Inhibits Colon Cancer Cell Growth through a Mechanism Involving WNT16. Journal of Pharmacology and Experimental Therapeutics, 2015, 353, 433-444.	2.5	37
76	Lipidomics Insights in Health and Nutritional Intervention Studies. Journal of Agricultural and Food Chemistry, 2017, 65, 7827-7842.	5.2	37
77	Analysis of wine distillates made from muscat grapes (Pisco) by multidimensional gas chromatography and mass spectrometry. Journal of Agricultural and Food Chemistry, 1990, 38, 1540-1543.	5.2	36
78	Optimization of countercurrent supercritical fluid extraction conditions for spirits fractionation. Journal of Supercritical Fluids, 2001, 21, 41-49.	3.2	36
79	Countercurrent packed column supercritical CO2 extraction of olive oil. Mass transfer evaluation. Journal of Supercritical Fluids, 2004, 28, 29-35.	3.2	36
80	Profiling of different bioactive compounds in functional drinks by high-performance liquid chromatography. Journal of Chromatography A, 2008, 1188, 234-241.	3.7	36
81	Deacidification of olive oil by countercurrent supercritical carbon dioxide extraction: Experimental and thermodynamic modeling. Journal of Food Engineering, 2009, 90, 463-470.	5.2	36
82	Optimization of summer truffle aroma analysis by SPME: Comparison of extraction with different polarity fibres. LWT - Food Science and Technology, 2009, 42, 1253-1259.	5.2	36
83	Recent advances in the processing of green tea biomolecules using ethyl lactate. A review. Trends in Food Science and Technology, 2017, 62, 1-12.	15.1	36
84	Selective precipitation of phenolic compounds from Achillea millefolium L. extracts by supercritical anti-solvent technique. Journal of Supercritical Fluids, 2017, 120, 52-58.	3.2	35
85	Isolation of Antioxidant Compounds from Orange Juice by Using Countercurrent Supercritical Fluid Extraction (CCâ€“SFE). Journal of Agricultural and Food Chemistry, 2001, 49, 6039-6044.	5.2	34
86	Solubility of solid carnosic acid in supercritical CO2 with ethanol as a co-solvent. Journal of Supercritical Fluids, 2005, 34, 323-329.	3.2	34
87	Countercurrent supercritical fluid extraction of different lipid-type materials: Experimental and thermodynamic modeling. Journal of Supercritical Fluids, 2008, 45, 206-212.	3.2	34
88	Supercritical CO2 extraction applied toward the production of a functional beverage from wine. Journal of Supercritical Fluids, 2012, 61, 92-100.	3.2	34
89	Modulation of cholesterol-related gene expression by ergosterol and ergosterol-enriched extracts obtained from Agaricus bisporus. European Journal of Nutrition, 2016, 55, 1041-1057.	3.9	34
90	Isolation of brandy aroma by countercurrent supercritical fluid extraction. Journal of Supercritical Fluids, 2003, 26, 129-135.	3.2	33

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91	Highly isoxanthohumol enriched hop extract obtained by pressurized hot water extraction (PHWE). Chemical and functional characterization. Innovative Food Science and Emerging Technologies, 2012, 16, 54-60.	5.6	32
92	Water-Soluble Compounds from Lentinula edodes Influencing the HMG-CoA Reductase Activity and the Expression of Genes Involved in the Cholesterol Metabolism. Journal of Agricultural and Food Chemistry, 2016, 64, 1910-1920.	5.2	32
93	Supercritical carbon dioxide extraction of Calendula officinalis: Kinetic modeling and scaling up study. Journal of Supercritical Fluids, 2017, 130, 292-300.	3.2	32
94	In Vitro Colonic Fermentation of Saponin-Rich Extracts from Quinoa, Lentil, and Fenugreek. Effect on Sapogenins Yield and Human Gut Microbiota. Journal of Agricultural and Food Chemistry, 2020, 68, 106-116.	5.2	32
95	Liquidâ˜Liquid Phase Transition of Mixtures Comprising Squalene, Olive Oil, and Ethyl Lactate: Application to Recover Squalene from Oil Deodorizer Distillates. Journal of Chemical & Engineering Data, 2011, 56, 2148-2152.	1.9	31
96	3â€™UTR Polymorphism in ACSL1 Gene Correlates with Expression Levels and Poor Clinical Outcome in Colon Cancer Patients. PLoS ONE, 2016, 11, e0168423.	2.5	31
97	Rapid extraction of wine aroma compounds using a new simultaneous distillation-solvent extraction device. Food Chemistry, 1996, 56, 439-444.	8.2	30
98	Production of phytosterol esters from soybean oil deodorizer distillates. European Journal of Lipid Science and Technology, 2009, 111, 459-463.	1.5	30
99	Metabolic enzyme ACSL3 is a prognostic biomarker and correlates with anticancer effectiveness of statins in nonâ€small cell lung cancer. Molecular Oncology, 2020, 14, 3135-3152.	4.6	30
100	Comparative in vitro intestinal digestion of 1,3-diglyceride and 1-monoglyceride rich oils and their mixtures. Food Research International, 2014, 64, 603-609.	6.2	29
101	Changes in the composition of alcohols and aldehydes of C6 chain length during the alcoholic fermentation of grape must. Journal of Agricultural and Food Chemistry, 1990, 38, 969-972.	5.2	28
102	Obtention of a Brewed Coffee Aroma Extract by an Optimized Supercritical CO2-Based Process. Journal of Agricultural and Food Chemistry, 1998, 46, 4011-4016.	5.2	28
103	Isolation of carsonic acid from rosemary extracts using semi-preparative supercritical fluid chromatography. Journal of Chromatography A, 2013, 1286, 208-215.	3.7	28
104	Clinical relevance of the differential expression of the glycosyltransferase gene GCNT3 in colon cancer. European Journal of Cancer, 2015, 51, 1-8.	2.8	28
105	Better prepare for the next one. Lifestyle lessons from the COVID-19 pandemic. PharmaNutrition, 2020, 12, 100193.	1.7	28
106	Valorisation of Grape Stems as a Source of Phenolic Antioxidants by Using a Sustainable Extraction Methodology. Foods, 2020, 9, 604.	4.3	28
107	The transcriptional and mutational landscapes of lipid metabolism-related genes in colon cancer. Oncotarget, 2018, 9, 5919-5930.	1.8	28
108	Identification of aroma components of Spanish â€˜Verdejoâ€™ wine. Journal of the Science of Food and Agriculture, 1991, 55, 103-116.	3.5	27

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109	Countercurrent Supercritical Fluid Extraction and Fractionation of Alcoholic Beverages. Journal of Agricultural and Food Chemistry, 2001, 49, 1895-1899.	5.2	27
110	Concentration of sterols and tocopherols from olive oil with supercritical carbon dioxide. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 1255-1260.	1.9	27
111	Genes associated with metabolic syndrome predict diseaseâ€free survival in stage II colorectal cancer patients. A novel link between metabolic dysregulation and colorectal cancer. Molecular Oncology, 2014, 8, 1469-1481.	4.6	27
112	Analysis of Antioxidants from Orange Juice Obtained by Countercurrent Supercritical Fluid Extraction, Using Micellar Electrokinetic Chromatography and Reverse-Phase Liquid Chromatography. Journal of Agricultural and Food Chemistry, 2002, 50, 6648-6652.	5.2	26
113	Intestinal digestion of fish oils and Ï‰â€3 concentrates under in vitro conditions. European Journal of Lipid Science and Technology, 2010, 112, 1315-1322.	1.5	26
114	Bioaccessibility and Antioxidant Activity of Calendula officinalis Supercritical Extract as Affected by in Vitro Codigestion with Olive Oil. Journal of Agricultural and Food Chemistry, 2016, 64, 8828-8837.	5.2	26
115	Identification of antitumoral agents against human pancreatic cancer cells from Asteraceae and Lamiaceae plant extracts. BMC Complementary and Alternative Medicine, 2018, 18, 254.	3.7	26
116	The role of glycosyltransferase enzyme GCNT3 in colon and ovarian cancer prognosis and chemoresistance. Scientific Reports, 2018, 8, 8485.	3.3	26
117	Chemical Characterization and Bioaccessibility of Bioactive Compounds from Saponin-Rich Extracts and Their Acid-Hydrolysates Obtained from Fenugreek and Quinoa. Foods, 2020, 9, 1159.	4.3	26
118	The hydrolysis of saponin-rich extracts from fenugreek and quinoa improves their pancreatic lipase inhibitory activity and hypocholesterolemic effect. Food Chemistry, 2021, 338, 128113.	8.2	26
119	Contribution to the study of micropacked columns in gas chromatography. Journal of Chromatography A, 1985, 348, 327-338.	3.7	25
120	Supercritical fluid extraction of minor lipids from pretreated sunflower oil deodorizer distillates. European Journal of Lipid Science and Technology, 2006, 108, 659-665.	1.5	25
121	Supercritical Carbon Dioxide Fractionation of Nonesterified Alkoxyglycerols Obtained from Shark Liver Oil. Journal of Agricultural and Food Chemistry, 2008, 56, 1078-1083.	5.2	25
122	Simultaneous extraction of rosemary and spinach leaves and its effect on the antioxidant activity of products. Journal of Supercritical Fluids, 2013, 82, 138-145.	3.2	25
123	Protective effect of hydroxytyrosol and rosemary extract in a comparative study of the oxidative stability of Echium oil. Food Chemistry, 2019, 290, 316-323.	8.2	25
124	Isolation of phenolic antioxidant compounds by SFC. Journal of Supercritical Fluids, 2005, 35, 128-132.	3.2	24
125	Applying UNIFAC-based models to predict the solubility of solids in subcritical water. Journal of Supercritical Fluids, 2008, 46, 245-251.	3.2	24
126	Thermodynamic modeling of dealcoholization of beverages using supercritical CO2: Application to wine samples. Journal of Supercritical Fluids, 2010, 52, 183-188.	3.2	24

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127	Antiâ€inflammatory activity of rosemary extracts obtained by supercritical carbon dioxide enriched in carnosic acid and carnosol. International Journal of Food Science and Technology, 2015, 50, 674-681.	2.7	24
128	Design of Natural Food Antioxidant Ingredients through a Chemometric Approach. Journal of Agricultural and Food Chemistry, 2010, 58, 787-792.	5.2	23
129	Phytosterols Esterified with Conjugated Linoleic Acid. In Vitro Intestinal Digestion and Interaction on Cholesterol Bioaccessibility. Journal of Agricultural and Food Chemistry, 2012, 60, 11323-11330.	5.2	23
130	Metabolic fingerprint after acute and under sustained consumption of a functional beverage based on grape skin extract in healthy human subjects. Food and Function, 2015, 6, 1288-1298.	4.6	23
131	Preconcentration of samples by steam distillationâ€"solvent extraction at low temperature. Journal of Chromatography A, 1993, 655, 141-149.	3.7	22
132	Effect of cooking, in vitro digestion and Cacoâ€2 cells absorption on the radical scavenging activities of edible mushrooms. International Journal of Food Science and Technology, 2009, 44, 2189-2197.	2.7	22
133	Capillary electrophoresis separation of rosemary antioxidants from subcritical water extracts. European Food Research and Technology, 2004, 219, 549-556.	3.3	21
134	Solventâ€free preparation of phytosteryl esters with fatty acids from butterfat in equimolecular conditions in the presence of a lipase from Candida rugosa. Journal of Chemical Technology and Biotechnology, 2009, 84, 745-750.	3.2	21
135	Oxidative stabilization of ultra-high omega-3 concentrates as ethyl esters or triacylglycerols. Food Research International, 2012, 45, 336-341.	6.2	21
136	Screening of edible mushrooms and extraction by pressurized water (PWE) of 3-hydroxy-3-methyl-glutaryl CoA reductase inhibitors. Journal of Functional Foods, 2013, 5, 244-250.	3.4	21
137	Study on the 3â€hydroxyâ€3â€methylâ€glutaryl <scp>CoA</scp> reductase inhibitory properties of Agaricus bisporus and extraction of bioactive fractions using pressurised solvent technologies. Journal of the Science of Food and Agriculture, 2013, 93, 2789-2796.	3.5	21
138	Supercritical fluid extraction of Bulgarian Achillea millefolium. Journal of Supercritical Fluids, 2017, 119, 283-288.	3.2	21
139	A New Development in the Application of the Group Contribution Associating Equation of State To Model Solid Solubilities of Phenolic Compounds in SCâ^'CO2. Industrial & Engineering Chemistry Research, 2005, 44, 8147-8156.	3.7	20
140	Stepwise Esterification of Phytosterols with Conjugated Linoleic Acid Catalyzed by Candida rugosa Lipase in Solvent-free Medium. Journal of Bioscience and Bioengineering, 2008, 106, 559-562.	2.2	20
141	Identification and quantification of ethyl carbamate occurring in urea complexation processes commonly utilized for polyunsaturated fatty acid concentration. Food Chemistry, 2017, 229, 28-34.	8.2	20
142	Optimization of dynamic headspace sampling for the analysis of trace volatile components of grape juice: Use of a PTV injector for intermediate trapping. Journal of High Resolution Chromatography, 1991, 14, 392-396.	1.4	19
143	Ethanolysis of a waste material from olive oil distillation catalyzed by three different commercial lipases: A kinetic study. Biochemical Engineering Journal, 2007, 34, 165-171.	3.6	19
144	High-Pressure Phase Equilibria of the Pseudoternary Mixture Sunflower Oil + Ethanol + Carbon Dioxide. Journal of Chemical & Engineering Data, 2008, 53, 2632-2636.	1.9	19

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145	Solvent-Free Lipase-Catalyzed Synthesis of Diacylgycerols as Low-Calorie Food Ingredients. Frontiers in Bioengineering and Biotechnology, 2016, 4, 6.	4.1	19
146	Polymorphism in the CLOCK gene may influence the effect of fat intake reduction on weight loss. Nutrition, 2016, 32, 453-460.	2.4	19
147	Supercritical antisolvent particle precipitation and fractionation of rosemary (Rosmarinus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	6.8	19
148	Sustainable Extraction Techniques for Obtaining Antioxidant and Anti-Inflammatory Compounds from the Lamiaceae and Asteraceae Species. Foods, 2021, 10, 2067.	4.3	19
149	Improvement of the antimicrobial activity of edible mushroom extracts by inhibition of oxidative enzymes. International Journal of Food Science and Technology, 2009, 44, 1057-1064.	2.7	18
150	Phase equilibria for the removal of ethanol from alcoholic beverages using supercritical carbon dioxide. Journal of Supercritical Fluids, 2009, 50, 91-96.	3.2	18
151	A combined procedure of supercritical fluid extraction and molecular distillation for the purification of alkylglycerols from shark liver oil. Separation and Purification Technology, 2011, 83, 74-81.	7.9	18
152	Supercritical carbon dioxide extraction of antioxidants from rosemary (Rosmarinus officinalis) leaves for use in edible vegetable oils. Journal of Oleo Science, 2012, 61, 689-697.	1.4	18
153	Supercritical fluid extraction of heather (Calluna vulgaris) and evaluation of anti-hepatitis C virus activity of the extracts. Virus Research, 2015, 198, 9-14.	2.2	18
154	Meatâ€based functional foods for dietary equilibrium omegaâ€6/omegaâ€3. Molecular Nutrition and Food Research, 2008, 52, 1153-1161.	3.3	17
155	Solubility of supercritical gases in organic liquids. Journal of Supercritical Fluids, 2009, 51, 115-122.	3.2	17
156	Acute and Repeated Dose (28 Days) Oral Safety Studies of ALIBIRD in Rats. Journal of Food Protection, 2013, 76, 1226-1239.	1.7	17
157	Vaccinium meridionale Swartz Supercritical CO2 Extraction: Effect of Process Conditions and Scaling Up. Materials, 2016, 9, 519.	2.9	17
158	Production of a bioactive lipid-based delivery system from ratfish liver oil by enzymatic glycerolysis. Food and Bioproducts Processing, 2016, 100, 311-322.	3.6	17
159	Micro RNA â€661 modulates redox and metabolic homeostasis in colon cancer. Molecular Oncology, 2017, 11, 1768-1787.	4.6	17
160	In Vitro Permeability of Saponins and Sapogenins from Seed Extracts by the Parallel Artificial Membrane Permeability Assay: Effect of in Vitro Gastrointestinal Digestion. Journal of Agricultural and Food Chemistry, 2020, 68, 1297-1305.	5.2	17
161	Use of specially designed columns for antioxidants and antimicrobials enrichment by preparative supercritical fluid chromatography. Journal of Chromatography A, 2007, 1143, 234-242.	3.7	16
162	Ranking of a wide multidomain set of predictor variables of children obesity by machine learning variable importance techniques. Scientific Reports, 2021, 11, 1910.	3.3	16

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163	Large particle micropacked columns in supercritical fluid chromatography. Journal of Separation Science, 1993, 5, 371-381.	1.0	15
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