

# Guillermo Reglero

## List of Publications by Year in descending order

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Version: 2024-02-01

245  
papers

8,328  
citations

44069

48  
h-index

82547

72  
g-index

245  
all docs

245  
docs citations

245  
times ranked

9168  
citing authors

#	ARTICLE	IF	CITATIONS
1	Dispersion of bioactive substances in oils by supercritical antisolvent technology (BIOSAS process). <i>Innovative Food Science and Emerging Technologies</i> , 2022, 77, 102972.	5.6	0
2	Potential protective effect against SARS-CoV-2 infection by APOE rs7412 polymorphism. <i>Scientific Reports</i> , 2022, 12, 7247.	3.3	8
3	A new urea adducts method for PUFA concentration using green food grade solvents and avoiding ethyl carbamate formation. <i>Food Chemistry</i> , 2022, 392, 133197.	8.2	5
4	Hematological- and Immunological-Related Biomarkers to Characterize Patients with COVID-19 from Other Viral Respiratory Diseases. <i>Journal of Clinical Medicine</i> , 2022, 11, 3578.	2.4	1
5	The hydrolysis of saponin-rich extracts from fenugreek and quinoa improves their pancreatic lipase inhibitory activity and hypocholesterolemic effect. <i>Food Chemistry</i> , 2021, 338, 128113.	8.2	26
6	Precision Nutrition to Activate Thermogenesis as a Complementary Approach to Target Obesity and Associated-Metabolic-Disorders. <i>Cancers</i> , 2021, 13, 866.	3.7	12
7	Metabolic Health Together with a Lipid Genetic Risk Score Predicts Survival of Small Cell Lung Cancer Patients. <i>Cancers</i> , 2021, 13, 1112.	3.7	2
8	Natural Extracts to Augment Energy Expenditure as a Complementary Approach to Tackle Obesity and Associated Metabolic Alterations. <i>Biomolecules</i> , 2021, 11, 412.	4.0	5
9	Sustainable Extraction Techniques for Obtaining Antioxidant and Anti-Inflammatory Compounds from the Lamiaceae and Asteraceae Species. <i>Foods</i> , 2021, 10, 2067.	4.3	19
10	Ranking of a wide multidomain set of predictor variables of children obesity by machine learning variable importance techniques. <i>Scientific Reports</i> , 2021, 11, 1910.	3.3	16
11	Characterization, antioxidant activity, and inhibitory effect on pancreatic lipase of extracts from the edible insects <i>Acheta domesticus</i> and <i>Tenebrio molitor</i> . <i>Food Chemistry</i> , 2020, 309, 125742.	8.2	86
12	In vitro digestibility and bioaccessibility of lipid-based delivery systems obtained via enzymatic glycerolysis: a case study of rosemary extract bioaccessibility. <i>Food and Function</i> , 2020, 11, 813-823.	4.6	3
13	Yarrow Supercritical Extract Ameliorates the Metabolic Stress in a Model of Obesity Induced by High-Fat Diet. <i>Nutrients</i> , 2020, 12, 72.	4.1	8
14	In Vitro Colonic Fermentation of Saponin-Rich Extracts from Quinoa, Lentil, and Fenugreek. Effect on Saponin Yield and Human Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 106-116.	5.2	32
15	Metabolic enzyme ACSL3 is a prognostic biomarker and correlates with anticancer effectiveness of statins in non-small cell lung cancer. <i>Molecular Oncology</i> , 2020, 14, 3135-3152.	4.6	30
16	Saponin-Rich Extracts and Their Acid Hydrolysates Differentially Target Colorectal Cancer Metabolism in the Frame of Precision Nutrition. <i>Cancers</i> , 2020, 12, 3399.	3.7	6
17	Chemical Characterization and Bioaccessibility of Bioactive Compounds from Saponin-Rich Extracts and Their Acid-Hydrolysates Obtained from Fenugreek and Quinoa. <i>Foods</i> , 2020, 9, 1159.	4.3	26
18	The Q223R Polymorphism of the Leptin Receptor Gene as a Predictor of Weight Gain in Childhood Obesity and the Identification of Possible Factors Involved. <i>Genes</i> , 2020, 11, 560.	2.4	7

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19	Better prepare for the next one. Lifestyle lessons from the COVID-19 pandemic. <i>PharmaNutrition</i> , 2020, 12, 100193.	1.7	28
20	Valorisation of Grape Stems as a Source of Phenolic Antioxidants by Using a Sustainable Extraction Methodology. <i>Foods</i> , 2020, 9, 604.	4.3	28
21	Polymorphic Appetite Effects on Waist Circumference Depend on rs3749474 CLOCK Gene Variant. <i>Nutrients</i> , 2020, 12, 1846.	4.1	7
22	In Vitro Permeability of Saponins and Sapogenins from Seed Extracts by the Parallel Artificial Membrane Permeability Assay: Effect of in Vitro Gastrointestinal Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 1297-1305.	5.2	17
23	Extracts from the edible insects <i>Acheta domesticus</i> and <i>Tenebrio molitor</i> with improved fatty acid profile due to ultrasound assisted or pressurized liquid extraction. <i>Food Chemistry</i> , 2020, 314, 126200.	8.2	50
24	Polymorphism of CLOCK Gene rs3749474 as a Modulator of the Circadian Evening Carbohydrate Intake Impact on Nutritional Status in an Adult Sample. <i>Nutrients</i> , 2020, 12, 1142.	4.1	8
25	Inhibitory effect of quinoa and fenugreek extracts on pancreatic lipase and $\alpha$ -amylase under in vitro traditional conditions or intestinal simulated conditions. <i>Food Chemistry</i> , 2019, 270, 509-517.	8.2	47
26	Supercritical antisolvent particle precipitation and fractionation of rosemary ( <i>Rosmarinus</i> ) Tj ETQq0 0 0 rgBT /Overlook 10 Tf 50 462 Td	6.8	19
27	GCKR rs780094 Polymorphism as A Genetic Variant Involved in Physical Exercise. <i>Genes</i> , 2019, 10, 570.	2.4	8
28	NutriGenomeDB: a nutrigenomics exploratory and analytical platform. <i>Database: the Journal of Biological Databases and Curation</i> , 2019, 2019, .	3.0	14
29	Tolerability and Safety of a Nutritional Supplement with Potential as Adjuvant in Colorectal Cancer Therapy: A Randomized Trial in Healthy Volunteers. <i>Nutrients</i> , 2019, 11, 2001.	4.1	13
30	Bioactive Lipids. <i>Reference Series in Phytochemistry</i> , 2019, , 467-527.	0.4	9
31	Simultaneous Supercritical Fluid Extraction of Heather ( <i>Calluna vulgaris</i> L.) and Marigold ( <i>Calendula</i> ) Tj ETQq1 1 0.784314 rgBT /Overlook 10 Tf 50 462 Td	2.5	10
32	Yarrow supercritical extract exerts antitumoral properties by targeting lipid metabolism in pancreatic cancer. <i>PLoS ONE</i> , 2019, 14, e0214294.	2.5	15
33	Protective effect of hydroxytyrosol and rosemary extract in a comparative study of the oxidative stability of Echium oil. <i>Food Chemistry</i> , 2019, 290, 316-323.	8.2	25
34	Precision Nutrition and Cancer Relapse Prevention: A Systematic Literature Review. <i>Nutrients</i> , 2019, 11, 2799.	4.1	14
35	Protein matrices ensure safe and functional delivery of rosmarinic acid from marjoram ( <i>Origanum</i> ) Tj ETQq1 1 0.784314 rgBT /Overlook 10 Tf 50 462 Td	3.5	9
36	Association of calcium and dairy product consumption with childhood obesity and the presence of a Brain Derived Neurotropic Factor-Antisense (BDNF-AS) polymorphism. <i>Clinical Nutrition</i> , 2019, 38, 2616-2622.	5.0	14

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37	Acid hydrolysis of saponin-rich extracts of quinoa, lentil, fenugreek and soybean to yield sapogenin-rich extracts and other bioactive compounds. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3157-3167.	3.5	47
38	Marigold Supercritical Extract as Potential Co-adjuvant in Pancreatic Cancer: The Energetic Catastrophe Induced via BMP8B Ends Up With Autophagy-Induced Cell Death. <i>Frontiers in Bioengineering and Biotechnology</i> , 2019, 7, 455.	4.1	10
39	Data mining of nutrigenomics experiments: Identification of a cancer protective gene signature. <i>Journal of Functional Foods</i> , 2018, 42, 380-386.	3.4	11
40	Anti-Inflammatory and Antioxidant Activities from the Basolateral Fraction of Caco-2 Cells Exposed to a Rosmarinic Acid Enriched Extract. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 1167-1174.	5.2	47
41	Ultrasound-assisted extraction and bioaccessibility of saponins from edible seeds: quinoa, lentil, fenugreek, soybean and lupin. <i>Food Research International</i> , 2018, 109, 440-447.	6.2	95
42	Targeting the lipid metabolic axis ACSL/SCD in colorectal cancer progression by therapeutic miRNAs: miR-19b-1 role. <i>Journal of Lipid Research</i> , 2018, 59, 14-24.	4.2	51
43	Lipase catalyzed glycerolysis of ratfish liver oil at stirred tank basket reactor: A kinetic approach. <i>Process Biochemistry</i> , 2018, 64, 38-45.	3.7	11
44	The gastrointestinal behavior of saponins and its significance for their bioavailability and bioactivities. <i>Journal of Functional Foods</i> , 2018, 40, 484-497.	3.4	89
45	Supercritical extraction of solid materials: A practical correlation related with process scaling. <i>Journal of Food Engineering</i> , 2018, 222, 199-206.	5.2	4
46	Characteristics and determinants of dietary intake and physical activity in a group of patients with multiple chemical sensitivity. <i>Endocrinología y Nutrición (English Ed)</i> , 2018, 65, 564-570.	0.2	2
47	Características y condicionantes de la ingesta dietética y actividad física en un grupo de pacientes diagnosticados de sensibilidad química múltiple. <i>Endocrinología, Diabetes Y Nutrición</i> , 2018, 65, 564-570.	0.3	6
48	Identification of antitumoral agents against human pancreatic cancer cells from Asteraceae and Lamiaceae plant extracts. <i>BMC Complementary and Alternative Medicine</i> , 2018, 18, 254.	3.7	26
49	Stearidonic Acid Concentration by Urea Complexation from Echium Oil. <i>Journal of Oleo Science</i> , 2018, 67, 1091-1099.	1.4	6
50	The role of glycosyltransferase enzyme GCNT3 in colon and ovarian cancer prognosis and chemoresistance. <i>Scientific Reports</i> , 2018, 8, 8485.	3.3	26
51	Bioactive Lipids. <i>Reference Series in Phytochemistry</i> , 2018, , 1-61.	0.4	1
52	Lipase-Catalyzed Butanolysis of Echium Oil for the Selective Enrichment in Gamma-Linolenic and Stearidonic Acids. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1800251.	1.5	2
53	Acute and repeated dose (28 days) oral safety studies of phosphatidyl-hydroxytyrosol. <i>Food and Chemical Toxicology</i> , 2018, 120, 462-471.	3.6	5
54	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. <i>Marine Drugs</i> , 2018, 16, 156.	4.6	68

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55	ABCA1 overexpression worsens colorectal cancer prognosis by facilitating tumour growth and caveolin-1-dependent invasiveness, and these effects can be ameliorated using the BET inhibitor apabetalone. <i>Molecular Oncology</i> , 2018, 12, 1735-1752.	4.6	79
56	Novel Polyphenols That Inhibit Colon Cancer Cell Growth Affecting Cancer Cell Metabolism. <i>Journal of Pharmacology and Experimental Therapeutics</i> , 2018, 366, 377-389.	2.5	13
57	The transcriptional and mutational landscapes of lipid metabolism-related genes in colon cancer. <i>Oncotarget</i> , 2018, 9, 5919-5930.	1.8	28
58	Effect of alkylglycerol-rich oil and rosemary extract on oxidative stability and antioxidant properties of a cooked meat product. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600412.	1.5	3
59	Recent advances in the processing of green tea biomolecules using ethyl lactate. A review. <i>Trends in Food Science and Technology</i> , 2017, 62, 1-12.	15.1	36
60	Identification and quantification of ethyl carbamate occurring in urea complexation processes commonly utilized for polyunsaturated fatty acid concentration. <i>Food Chemistry</i> , 2017, 229, 28-34.	8.2	20
61	Biological Activities of Asteraceae ( <i>Achillea millefolium</i> and <i>Calendula officinalis</i> ) and Lamiaceae ( <i>Melissa officinalis</i> and <i>Origanum majorana</i> ) Plant Extracts. <i>Plant Foods for Human Nutrition</i> , 2017, 72, 96-102.	3.2	48
62	Novel glyceryl ethers phospholipids produced by solid to solid transphosphatidylation in the presence of a food grade phospholipase D. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600427.	1.5	4
63	Sensibilidad química múltiple: caracterización genotípica, estado nutricional y calidad de vida de 52 pacientes. <i>Medicina Clínica</i> , 2017, 149, 141-146.	0.6	15
64	Micro RNA miR-661 modulates redox and metabolic homeostasis in colon cancer. <i>Molecular Oncology</i> , 2017, 11, 1768-1787.	4.6	17
65	Complementary ACSL isoforms contribute to a non-Warburg advantageous energetic status characterizing invasive colon cancer cells. <i>Scientific Reports</i> , 2017, 7, 11143.	3.3	42
66	Lipidomics Insights in Health and Nutritional Intervention Studies. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 7827-7842.	5.2	37
67	Supercritical carbon dioxide extraction of <i>Calendula officinalis</i> : Kinetic modeling and scaling up study. <i>Journal of Supercritical Fluids</i> , 2017, 130, 292-300.	3.2	32
68	Supercritical fluid extraction of Bulgarian <i>Achillea millefolium</i> . <i>Journal of Supercritical Fluids</i> , 2017, 119, 283-288.	3.2	21
69	Selective precipitation of phenolic compounds from <i>Achillea millefolium</i> L. extracts by supercritical anti-solvent technique. <i>Journal of Supercritical Fluids</i> , 2017, 120, 52-58.	3.2	35
70	Improving <i>In Vivo</i> Efficacy of Bioactive Molecules: An Overview of Potentially Antitumor Phytochemicals and Currently Available Lipid-Based Delivery Systems. <i>Journal of Oncology</i> , 2017, 2017, 1-34.	1.3	55
71	Solvent-Free Lipase-Catalyzed Synthesis of Diacylglycerols as Low-Calorie Food Ingredients. <i>Frontiers in Bioengineering and Biotechnology</i> , 2016, 4, 6.	4.1	19
72	Dietary Strategies Implicated in the Prevention and Treatment of Metabolic Syndrome. <i>International Journal of Molecular Sciences</i> , 2016, 17, 1877.	4.1	126

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73	Vaccinium meridionale Swartz Supercritical CO <sub>2</sub> Extraction: Effect of Process Conditions and Scaling Up. <i>Materials</i> , 2016, 9, 519.	2.9	17
74	Water-Soluble Compounds from <i>Lentinula edodes</i> Influencing the HMG-CoA Reductase Activity and the Expression of Genes Involved in the Cholesterol Metabolism. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1910-1920.	5.2	32
75	Production of a bioactive lipid-based delivery system from ratfish liver oil by enzymatic glycerolysis. <i>Food and Bioproducts Processing</i> , 2016, 100, 311-322.	3.6	17
76	Bioaccessibility and Antioxidant Activity of <i>Calendula officinalis</i> Supercritical Extract as Affected by in Vitro Codigestion with Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 8828-8837.	5.2	26
77	Plasma Cholesterol-Lowering Activity of Lard Functionalized with Mushroom Extracts Is Independent of Niemann-Pick C1-like 1 Protein and ABC Sterol Transporter Gene Expression in Hypercholesterolemic Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1686-1694.	5.2	14
78	Study of the diffusion coefficient of solute-type extracts in supercritical carbon dioxide: Volatile oils, fatty acids and fixed oils. <i>Journal of Supercritical Fluids</i> , 2016, 109, 148-156.	3.2	12
79	Polymorphism in the CLOCK gene may influence the effect of fat intake reduction on weight loss. <i>Nutrition</i> , 2016, 32, 453-460.	2.4	19
80	Effect of cosolvents (ethyl lactate, ethyl acetate and ethanol) on the supercritical CO <sub>2</sub> extraction of caffeine from green tea. <i>Journal of Supercritical Fluids</i> , 2016, 107, 507-512.	3.2	68
81	Modulation of cholesterol-related gene expression by ergosterol and ergosterol-enriched extracts obtained from <i>Agaricus bisporus</i> . <i>European Journal of Nutrition</i> , 2016, 55, 1041-1057.	3.9	34
82	3'UTR Polymorphism in ACSL1 Gene Correlates with Expression Levels and Poor Clinical Outcome in Colon Cancer Patients. <i>PLoS ONE</i> , 2016, 11, e0168423.	2.5	31
83	Solubility of Bioactive Substances in Ethyl Lactate + Water Mixtures: Ferulic Acid and Caffeine. <i>Open Chemical Engineering Journal</i> , 2016, 10, 50-58.	0.5	6
84	A link between lipid metabolism and epithelial-mesenchymal transition provides a target for colon cancer therapy. <i>Oncotarget</i> , 2015, 6, 38719-38736.	1.8	124
85	Supercritical fluid extraction of heather ( <i>Calluna vulgaris</i> ) and evaluation of anti-hepatitis C virus activity of the extracts. <i>Virus Research</i> , 2015, 198, 9-14.	2.2	18
86	High catechins/low caffeine powder from green tea leaves by pressurized liquid extraction and supercritical antisolvent precipitation. <i>Separation and Purification Technology</i> , 2015, 148, 49-56.	7.9	43
87	The Ellagic Acid Derivative 4,4'-Dimethyl-ellagic Acid Efficiently Inhibits Colon Cancer Cell Growth through a Mechanism Involving WNT16. <i>Journal of Pharmacology and Experimental Therapeutics</i> , 2015, 353, 433-444.	2.5	37
88	Metabolic fingerprint after acute and under sustained consumption of a functional beverage based on grape skin extract in healthy human subjects. <i>Food and Function</i> , 2015, 6, 1288-1298.	4.6	23
89	Anti-inflammatory activity of rosemary extracts obtained by supercritical carbon dioxide enriched in carnolic acid and carnosol. <i>International Journal of Food Science and Technology</i> , 2015, 50, 674-681.	2.7	24
90	Pressurized liquid extraction of caffeine and catechins from green tea leaves using ethyl lactate, water and ethyl lactate + water mixtures. <i>Food and Bioproducts Processing</i> , 2015, 96, 106-112.	3.6	41

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91	Rosemary (<i>Rosmarinus officinalis L.</i>) Extract as a Potential Complementary Agent in Anticancer Therapy. <i>Nutrition and Cancer</i> , 2015, 67, 1223-1231.	2.0	74
92	Modulation of Cholesterol-Related Gene Expression by Dietary Fiber Fractions from Edible Mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 7371-7380.	5.2	40
93	Clinical relevance of the differential expression of the glycosyltransferase gene GCNT3 in colon cancer. <i>European Journal of Cancer</i> , 2015, 51, 1-8.	2.8	28
94	Extraction of thymol from different varieties of thyme plants using green solvents. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2901-2907.	3.5	63
95	Extraction of functional ingredients from spinach (<i>Spinacia oleracea</i> L.) using liquid solvent and supercritical <math>CO_2</math> extraction. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 722-729.	3.5	44
96	A First Attempt into the Production of Acylglycerol Mixtures from Echium Oil. <i>Frontiers in Bioengineering and Biotechnology</i> , 2015, 3, 208.	4.1	6
97	Effect of Selenium-Enriched <i>Agaricus bisporus</i> (Higher Basidiomycetes) Extracts, Obtained by Pressurized Water Extraction, on the Expression of Cholesterol Homeostasis Related Genes by Low-Density Array. <i>International Journal of Medicinal Mushrooms</i> , 2015, 17, 105-116.	1.5	4
98	ColoLipidGene: signature of lipid metabolism-related genes to predict prognosis in stage-II colon cancer patients. <i>Oncotarget</i> , 2015, 6, 7348-7363.	1.8	69
99	Expression of MicroRNA-15b and the Glycosyltransferase GCNT3 Correlates with Antitumor Efficacy of Rosemary Diterpenes in Colon and Pancreatic Cancer. <i>PLoS ONE</i> , 2014, 9, e98556.	2.5	75
100	Effect of ergosterol-enriched extracts obtained from <i>Agaricus bisporus</i> on cholesterol absorption using an in vitro digestion model. <i>Journal of Functional Foods</i> , 2014, 11, 589-597.	3.4	42
101	Antioxidant activity of phosphatidyl derivatives of hydroxytyrosol in edible oils. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 1035-1043.	1.5	7
102	Resveratrol metabolic fingerprinting after acute and chronic intakes of a functional beverage in humans. <i>Electrophoresis</i> , 2014, 35, 1637-1643.	2.4	9
103	Pressurized water extraction of $\beta$ -glucan enriched fractions with bile acids binding capacities obtained from edible mushrooms. <i>Biotechnology Progress</i> , 2014, 30, 391-400.	2.6	49
104	Modulation of estrogen and epidermal growth factor receptors by rosemary extract in breast cancer cells. <i>Electrophoresis</i> , 2014, 35, 1719-1727.	2.4	37
105	Comparative in vitro intestinal digestion of 1,3-diglyceride and 1-monoglyceride rich oils and their mixtures. <i>Food Research International</i> , 2014, 64, 603-609.	6.2	29
106	Phosphatidyl Derivative of Hydroxytyrosol. <i>In Vitro</i> Intestinal Digestion, Bioaccessibility, and Its Effect on Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9751-9759.	5.2	11
107	A genetic variant of PPARA modulates cardiovascular risk biomarkers after milk consumption. <i>Nutrition</i> , 2014, 30, 1144-1150.	2.4	9
108	Novel and efficient solid to solid transphosphatidylation of two phenylalkanols in a biphasic GRAS medium. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2014, 99, 14-19.	1.8	9



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109	Genes associated with metabolic syndrome predict disease-free survival in stage II colorectal cancer patients. A novel link between metabolic dysregulation and colorectal cancer. <i>Molecular Oncology</i> , 2014, 8, 1469-1481.	4.6	27
110	Supercritical and enzymatic technologies for the production of lysophosphatidylcholine. <i>Journal of Chemical Technology and Biotechnology</i> , 2013, 88, 153-162.	3.2	0
111	Simultaneous extraction of rosemary and spinach leaves and its effect on the antioxidant activity of products. <i>Journal of Supercritical Fluids</i> , 2013, 82, 138-145.	3.2	25
112	Extraction of caffeine from natural matter using a bio-renewable agrochemical solvent. <i>Food and Bioproducts Processing</i> , 2013, 91, 303-309.	3.6	47
113	Discrimination against diacylglycerol ethers in lipase-catalysed ethanolysis of shark liver oil. <i>Food Chemistry</i> , 2013, 136, 464-471.	8.2	8
114	Screening of edible mushrooms and extraction by pressurized water (PWE) of 3-hydroxy-3-methyl-glutaryl CoA reductase inhibitors. <i>Journal of Functional Foods</i> , 2013, 5, 244-250.	3.4	21
115	Supercritical rosemary extracts, their antioxidant activity and effect on hepatic tumor progression. <i>Journal of Supercritical Fluids</i> , 2013, 79, 101-108.	3.2	44
116	Antitumor effect of 5-fluorouracil is enhanced by rosemary extract in both drug sensitive and resistant colon cancer cells. <i>Pharmacological Research</i> , 2013, 72, 61-68.	7.1	79
117	Sterol enriched fractions obtained from <i>Agaricus bisporus</i> fruiting bodies and by-products by compressed fluid technologies (PLE and SFE). <i>Innovative Food Science and Emerging Technologies</i> , 2013, 18, 101-107.	5.6	49
118	Production and Scale-up of phosphatidyl-tyrosol catalyzed by a food grade phospholipase D. <i>Food and Bioproducts Processing</i> , 2013, 91, 599-608.	3.6	14
119	Isolation of carsonic acid from rosemary extracts using semi-preparative supercritical fluid chromatography. <i>Journal of Chromatography A</i> , 2013, 1286, 208-215.	3.7	28
120	Study on the 3-hydroxy-3-methyl-glutaryl CoA reductase inhibitory properties of <i>Agaricus bisporus</i> and extraction of bioactive fractions using pressurised solvent technologies. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2789-2796.	3.5	21
121	Acute and Repeated Dose (28 Days) Oral Safety Studies of ALIBIRD in Rats. <i>Journal of Food Protection</i> , 2013, 76, 1226-1239.	1.7	17
122	Optimization of Countercurrent Supercritical Fluid Extraction of Minor Components from Olive Oil. <i>Current Analytical Chemistry</i> , 2013, 10, 78-85.	1.2	10
123	Immobilized lipases from <i>Candida antarctica</i> for producing tyrosyl oleate in solvent-free medium. <i>Biocatalysis and Biotransformation</i> , 2012, 30, 245-254.	2.0	8
124	Supercritical carbon dioxide extraction of antioxidants from rosemary ( <i>Rosmarinus officinalis</i> ) leaves for use in edible vegetable oils. <i>Journal of Oleo Science</i> , 2012, 61, 689-697.	1.4	18
125	Phytosterols Esterified with Conjugated Linoleic Acid. In Vitro Intestinal Digestion and Interaction on Cholesterol Bioaccessibility. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 11323-11330.	5.2	23
126	Comprehensive characterization of the functional activities of pressurized liquid and ultrasound-assisted extracts from <i>Chlorella vulgaris</i> . <i>LWT - Food Science and Technology</i> , 2012, 46, 245-253.	5.2	93



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127	Isolation of essential oil from different plants and herbs by supercritical fluid extraction. <i>Journal of Chromatography A</i> , 2012, 1250, 34-48.	3.7	242
128	Oxidative stabilization of ultra-high omega-3 concentrates as ethyl esters or triacylglycerols. <i>Food Research International</i> , 2012, 45, 336-341.	6.2	21
129	Highly isoxanthohumol enriched hop extract obtained by pressurized hot water extraction (PHWE). Chemical and functional characterization. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 54-60.	5.6	32
130	Phospholipases in Food Industry: A Review. <i>Methods in Molecular Biology</i> , 2012, 861, 495-523.	0.9	38
131	Enzymatic strategies for solvent-free production of short and medium chain phytosteryl esters. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 670-676.	1.5	8
132	Antiviral compounds obtained from microalgae commonly used as carotenoid sources. <i>Journal of Applied Phycology</i> , 2012, 24, 731-741.	2.8	75
133	Testing edible mushrooms to inhibit the pancreatic lipase activity by an <i>in vitro</i> digestion model. <i>International Journal of Food Science and Technology</i> , 2012, 47, 1004-1010.	2.7	11
134	Supercritical CO <sub>2</sub> extraction applied toward the production of a functional beverage from wine. <i>Journal of Supercritical Fluids</i> , 2012, 61, 92-100.	3.2	34
135	Kinetic study of the supercritical CO <sub>2</sub> extraction of different plants from Lamiaceae family. <i>Journal of Supercritical Fluids</i> , 2012, 64, 1-8.	3.2	61
136	Liquid-Liquid Phase Transition of Mixtures Comprising Squalene, Olive Oil, and Ethyl Lactate: Application to Recover Squalene from Oil Deodorizer Distillates. <i>Journal of Chemical &amp; Engineering Data</i> , 2011, 56, 2148-2152.	1.9	31
137	Supercritical Phase Equilibria Modeling of Glyceride Mixtures and Carbon Dioxide Using the Group Contribution EoS. <i>Journal of Thermodynamics</i> , 2011, 2011, 1-9.	0.8	2
138	Lipids as Delivery Systems to Improve the Biological Activity of Bioactive Ingredients. <i>Current Nutrition and Food Science</i> , 2011, 7, 160-169.	0.6	9
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