

# Federico Ferreres

## List of Publications by Year in descending order

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281  
papers

17,511  
citations

10986

71  
h-index

20358

116  
g-index

284  
all docs

284  
docs citations

284  
times ranked

16285  
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterisation of polyphenols and antioxidant properties of five lettuce varieties and escarole. <i>Food Chemistry</i> , 2008, 108, 1028-1038.	8.2	427
2	Characterization and Quantitation of Antioxidant Constituents of Sweet Pepper ( <i>Capsicum annum</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3861-3869.	5.2	417
3	Walnut ( <i>Juglans regia</i> L.) leaves: Phenolic compounds, antibacterial activity and antioxidant potential of different cultivars. <i>Food and Chemical Toxicology</i> , 2007, 45, 2287-2295.	3.6	356
4	Phenolic compounds from Brazilian propolis with pharmacological activities. <i>Journal of Ethnopharmacology</i> , 2001, 74, 105-112.	4.1	347
5	Effect of Postharvest Storage and Processing on the Antioxidant Constituents (Flavonoids and) Tj ETQq1 1 0.784314 rgBT /Overlock 10	5.2	340
6	Approach to the study of C-glycosyl flavones by ion trap HPLC-PAD-ESI/MS/MS: application to seeds of quince ( <i>Cydonia oblonga</i> ). <i>Phytochemical Analysis</i> , 2003, 14, 352-359.	2.4	290
7	Quince ( <i>Cydonia oblonga</i> Miller) Fruit (Pulp, Peel, and Seed) and Jam:Â Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4705-4712.	5.2	282
8	Phenolic profiles of Portuguese olive fruits ( <i>Olea europaea</i> L.): Influences of cultivar and geographical origin. <i>Food Chemistry</i> , 2005, 89, 561-568.	8.2	281
9	Phytochemical and antioxidant characterization of <i>Hypericum perforatum</i> alcoholic extracts. <i>Food Chemistry</i> , 2005, 90, 157-167.	8.2	279
10	Effect of Processing and Storage on the Antioxidant Ellagic Acid Derivatives and Flavonoids of Red Raspberry ( <i>Rubus idaeus</i> ) Jams. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3651-3655.	5.2	270
11	HPLC flavonoid profiles as markers for the botanical origin of European unifloral honeys. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 485-496.	3.5	246
12	Characterization of the interglycosidic linkage in di-, tri-, tetra- and pentaglycosylated flavonoids and differentiation of positional isomers by liquid chromatography/electrospray ionization tandem mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2004, 39, 312-321.	1.6	246
13	In Vitro Availability of Flavonoids and Other Phenolics in Orange Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1035-1041.	5.2	239
14	Artichoke ( <i>Cynara scolymus</i> L.) Byproducts as a Potential Source of Health-Promoting Antioxidant Phenolics. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3458-3464.	5.2	219
15	Differential responses of five cherry tomato varieties to water stress: Changes on phenolic metabolites and related enzymes. <i>Phytochemistry</i> , 2011, 72, 723-729.	2.9	211
16	Flavonoids, phenolic acids and abscisic acid in Australian and New Zealand <i>Leptospermum</i> honeys. <i>Food Chemistry</i> , 2003, 81, 159-168.	8.2	207
17	Characterisation of flavonols in broccoli ( <i>Brassica oleracea</i> L. var. <i>italica</i> ) by liquid chromatographyâ€“UV diode-array detectionâ€“electrospray ionisation mass spectrometry. <i>Journal of Chromatography A</i> , 2004, 1054, 181-193.	3.7	193
18	Characterization of C-glycosyl flavones O-glycosylated by liquid chromatographyâ€“tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2007, 1161, 214-223.	3.7	189

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19	Phlorotannin Extracts from Fucales Characterized by HPLC-DAD-ESI-MSn: Approaches to Hyaluronidase Inhibitory Capacity and Antioxidant Properties. <i>Marine Drugs</i> , 2012, 10, 2766-2781.	4.6	180
20	Effect of Processing Techniques at Industrial Scale on Orange Juice Antioxidant and Beneficial Health Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5107-5114.	5.2	171
21	Microbial, nutritional and sensory quality of rocket leaves as affected by different sanitizers. <i>Postharvest Biology and Technology</i> , 2006, 42, 86-97.	6.0	165
22	Phenolic Metabolites in Red Pigmented Lettuce ( <i>Lactuca sativa</i> ). Changes with Minimal Processing and Cold Storage. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 4249-4254.	5.2	163
23	Identification of Flavonoid Markers for the Botanical Origin of Eucalyptus Honey. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1498-1502.	5.2	163
24	A Comparative Study of Flavonoid Compounds, Vitamin C, and Antioxidant Properties of Baby Leaf <i>Brassicaceae</i> Species. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2330-2340.	5.2	162
25	Identification of phenolic compounds in isolated vacuoles of the medicinal plant <i>Catharanthus roseus</i> and their interaction with vacuolar class III peroxidase: an H <sub>2</sub> O <sub>2</sub> affair?. <i>Journal of Experimental Botany</i> , 2011, 62, 2841-2854.	4.8	157
26	Alternative and Efficient Extraction Methods for Marine-Derived Compounds. <i>Marine Drugs</i> , 2015, 13, 3182-3230.	4.6	155
27	Phytochemical evidence for the botanical origin of tropical propolis from Venezuela. <i>Phytochemistry</i> , 1993, 34, 191-196.	2.9	149
28	Simultaneous identification of glucosinolates and phenolic compounds in a representative collection of vegetable <i>Brassica rapa</i> . <i>Journal of Chromatography A</i> , 2009, 1216, 6611-6619.	3.7	147
29	HPLC-DAD-MS/MS ESI Characterization of Unusual Highly Glycosylated Acylated Flavonoids from Cauliflower ( <i>Brassica oleracea</i> L. var. <i>botrytis</i> ) Agroindustrial Byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3895-3899.	5.2	146
30	Lettuce and Chicory Byproducts as a Source of Antioxidant Phenolic Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5109-5116.	5.2	145
31	Hesperetin: A marker of the floral origin of citrus honey. <i>Journal of the Science of Food and Agriculture</i> , 1993, 61, 121-123.	3.5	139
32	Flavonoid Composition of Tunisian Honeys and Propolis. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2824-2829.	5.2	139
33	Identification of the flavonoid fraction in saffron spice by LC/DAD/MS/MS: Comparative study of samples from different geographical origins. <i>Food Chemistry</i> , 2007, 100, 445-450.	8.2	136
34	Phenolic fingerprint of peppermint leaves. <i>Food Chemistry</i> , 2001, 73, 307-311.	8.2	135
35	Phenolic profile in the quality control of walnut ( <i>Juglans regia</i> L.) leaves. <i>Food Chemistry</i> , 2004, 88, 373-379.	8.2	130
36	Flavonoids in Monospecific Eucalyptus Honeys from Australia. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4744-4748.	5.2	124

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37	Improved loquat ( <i>Eriobotrya japonica</i> Lindl.) cultivars: Variation of phenolics and antioxidative potential. <i>Food Chemistry</i> , 2009, 114, 1019-1027.	8.2	123
38	Phytochemical fingerprinting of vegetable <i>Brassica oleracea</i> and <i>Brassica napus</i> by simultaneous identification of glucosinolates and phenolics. <i>Phytochemical Analysis</i> , 2011, 22, 144-152.	2.4	122
39	Plant Phenolic Metabolites and Floral Origin of Rosemary Honey. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 2833-2838.	5.2	121
40	Analysis of Honey Phenolic Acids by HPLC, Its Application to Honey Botanical Characterization. <i>Journal of Liquid Chromatography and Related Technologies</i> , 1997, 20, 2281-2288.	1.0	119
41	Valorization of Cauliflower ( <i>Brassica oleracea</i> L. var. <i>botrytis</i> ) By-Products as a Source of Antioxidant Phenolics. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2181-2187.	5.2	118
42	Determination of phenolic compounds in honeys with different floral origin by capillary zone electrophoresis. <i>Food Chemistry</i> , 1997, 60, 79-84.	8.2	116
43	Phenolic Profile of Quince Fruit ( <i>Cydonia oblonga</i> Miller) (Pulp and Peel). <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4615-4618.	5.2	114
44	Natural Occurrence of Abscisic Acid in Heather Honey and Floral Nectar. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 2053-2056.	5.2	111
45	Analysis and quantification of flavonoidic compounds from Portuguese olive ( <i>Olea Europaea</i> L.) leaf cultivars. <i>Natural Product Research</i> , 2005, 19, 189-195.	1.8	111
46	An HPLC technique for flavonoid analysis in honey. <i>Journal of the Science of Food and Agriculture</i> , 1991, 56, 49-56.	3.5	109
47	Effect of Modified Atmosphere Packaging on the Flavonoids and Vitamin C Content of Minimally Processed Swiss Chard ( <i>Beta vulgaris</i> subspecies <i>cycla</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 2007-2012.	5.2	104
48	Further knowledge on barley ( <i>Hordeum vulgare</i> L.) leaves O-glycosyl-C-glycosyl flavones by liquid chromatography-UV diode-array detection-electrospray ionisation mass spectrometry. <i>Journal of Chromatography A</i> , 2008, 1182, 56-64.	3.7	102
49	Effect of the Rootstock and Interstock Grafted in Lemon Tree ( <i>Citrus limon</i> (L.) Burm.) on the Flavonoid Content of Lemon Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 324-331.	5.2	100
50	In vitro studies to assess the antidiabetic, anti-cholinesterase and antioxidant potential of <i>Spergularia rubra</i> . <i>Food Chemistry</i> , 2011, 129, 454-462.	8.2	98
51	<i>Bauhinia forficata</i> Link authenticity using flavonoids profile: Relation with their biological properties. <i>Food Chemistry</i> , 2012, 134, 894-904.	8.2	97
52	New Phenolic Compounds and Antioxidant Potential of <i>Catharanthus roseus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9967-9974.	5.2	93
53	Floral nectar phenolics as biochemical markers for the botanical origin of heather honey. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996, 202, 40-44.	0.6	91
54	Controlled atmosphere preserves quality and phytonutrients in wild rocket ( <i>Diplotaxis tenuifolia</i> ). <i>Postharvest Biology and Technology</i> , 2006, 40, 26-33.	6.0	91

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55	Acylated anthocyanins in broccoli sprouts. <i>Food Chemistry</i> , 2010, 123, 358-363.	8.2	89
56	Phenolic Compounds in External Leaves of Tronchuda Cabbage ( <i>Brassica oleracea</i> L. var. <i>costata</i> DC). <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2901-2907.	5.2	88
57	Induction of phenolic compounds in <i>Hypericum perforatum</i> L. cells by <i>Colletotrichum gloeosporioides</i> elicitation. <i>Phytochemistry</i> , 2006, 67, 149-155.	2.9	87
58	Integrated Analysis of COX-2 and iNOS Derived Inflammatory Mediators in LPS-Stimulated RAW Macrophages Pre-Exposed to <i>Echium plantagineum</i> L. Bee Pollen Extract. <i>PLoS ONE</i> , 2013, 8, e59131.	2.5	85
59	A comparative study of hesperetin and methyl anthranilate as markers of the floral origin of citrus honey. <i>Journal of the Science of Food and Agriculture</i> , 1994, 65, 371-372.	3.5	84
60	Fermented Orange Juice: Source of Higher Carotenoid and Flavanone Contents. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 8773-8782.	5.2	84
61	Nature as a source of metabolites with cholinesterase-inhibitory activity: an approach to Alzheimer's disease treatment. <i>Journal of Pharmacy and Pharmacology</i> , 2013, 65, 1681-1700.	2.4	84
62	Pharmacological effects of <i>Catharanthus roseus</i> root alkaloids in acetylcholinesterase inhibition and cholinergic neurotransmission. <i>Phytomedicine</i> , 2010, 17, 646-652.	5.3	82
63	Quince ( <i>Cydonia oblonga</i> Miller) Fruit Characterization Using Principal Component Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 111-122.	5.2	81
64	Chemical composition and antioxidant activity of tronchuda cabbage internal leaves. <i>European Food Research and Technology</i> , 2006, 222, 88-98.	3.3	81
65	STEROL PROFILES IN 18 MACROALGAE OF THE PORTUGUESE COAST <sup>1</sup> . <i>Journal of Phycology</i> , 2011, 47, 1210-1218.	2.3	80
66	Nectar Flavonol Rhamnosides Are Floral Markers of <i>Robinia pseudacacia</i> Honey. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8815-8824.	5.2	79
67	Phenolic profiles of cherry tomatoes as influenced by hydric stress and rootstock technique. <i>Food Chemistry</i> , 2012, 134, 775-782.	8.2	78
68	Flavonoids and Phenolic Acids of Sage: Influence of Some Agricultural Factors. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 6081-6084.	5.2	76
69	A simple extractive technique for honey flavonoid HPLC analysis. <i>Apidologie</i> , 1994, 25, 21-30.	2.0	75
70	Unusual flavonoids produced by callus of <i>Hypericum perforatum</i> . <i>Phytochemistry</i> , 1998, 48, 1165-1168.	2.9	74
71	Tomato ( <i>Lycopersicon esculentum</i> ) Seeds: New Flavonols and Cytotoxic Effect. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 2854-2861.	5.2	74
72	HPLC-DAD-MS/MS-ESI Screening of Phenolic Compounds in <i>Pieris brassicae</i> L. Reared on <i>Brassica rapa</i> var. <i>rapa</i> L. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 844-853.	5.2	73

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73	Liquid chromatography-tandem mass spectrometry reveals the widespread occurrence of flavonoid glycosides in honey, and their potential as floral origin markers. <i>Journal of Chromatography A</i> , 2009, 1216, 7241-7248.	3.7	72
74	A ultra-pressure liquid chromatography/triple quadrupole tandem mass spectrometry method for the analysis of 13 eicosanoids in human urine and quantitative 24 hour values in healthy volunteers in a controlled constant diet. <i>Rapid Communications in Mass Spectrometry</i> , 2012, 26, 1249-1257.	1.5	72
75	Flavonoid p-coumaroylglucosides and 8-hydroxyflavone allosylglucosides in some labiatae. <i>Phytochemistry</i> , 1992, 31, 3097-3102.	2.9	71
76	Flavonoids from Portuguese heather honey. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1994, 199, 32-37.	0.6	71
77	New C-Deoxyhexosyl Flavones and Antioxidant Properties of <i>Passiflora edulis</i> Leaf Extract. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 10187-10193.	5.2	71
78	Composition of Quince ( <i>Cydonia oblonga</i> Miller) seeds: phenolics, organic acids and free amino acids. <i>Natural Product Research</i> , 2005, 19, 275-281.	1.8	70
79	Flavonoids in honey of different geographical origin. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1993, 196, 38-44.	0.6	68
80	Acylated flavonol glycosides from spinach leaves ( <i>Spinacia oleracea</i> ). <i>Phytochemistry</i> , 1997, 45, 1701-1705.	2.9	68
81	Optimization of the recovery of high-value compounds from pitaya fruit by-products using microwave-assisted extraction. <i>Food Chemistry</i> , 2017, 230, 463-474.	8.2	67
82	Antioxidative properties of tronchuda cabbage ( <i>Brassica oleracea</i> L. var. <i>costata</i> DC) external leaves against DPPH, superoxide radical, hydroxyl radical and hypochlorous acid. <i>Food Chemistry</i> , 2006, 98, 416-425.	8.2	66
83	A comparative study of different amberlite XAD resins in flavonoid analysis. <i>Phytochemical Analysis</i> , 1992, 3, 178-181.	2.4	65
84	Separation of honey flavonoids by micellar electrokinetic capillary chromatography. <i>Journal of Chromatography A</i> , 1994, 669, 268-274.	3.7	65
85	Influence of Industrial Processing on Orange Juice Flavanone Solubility and Transformation to Chalcones under Gastrointestinal Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3024-3028.	5.2	65
86	Identification of New Flavonoid Glycosides and Flavonoid Profiles To Characterize Rocket Leafy Salads ( <i>Eruca vesicaria</i> and <i>Diplotaxis tenuifolia</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1356-1363.	5.2	64
87	Hazel ( <i>Corylus avellana</i> L.) leaves as source of antimicrobial and antioxidative compounds. <i>Food Chemistry</i> , 2007, 105, 1018-1025.	8.2	64
88	Phenolic composition profiling of different edible parts and by-products of date palm ( <i>Phoenix</i> )	8.2	64
89	Analysis of Vervain Flavonoids by HPLC/Diode Array Detector Method. Its Application to Quality Control. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4579-4582.	5.2	63
90	<i>Lycopersicon esculentum</i> Seeds: An Industrial Byproduct as an Antimicrobial Agent. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9529-9536.	5.2	63

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91	Quantification of phytoprostanes “ bioactive oxylipins ” and phenolic compounds of <i>Passiflora edulis</i> Sims shell using UHPLC-QqQ-MS/MS and LC-IT-DAD-MS/MS. <i>Food Chemistry</i> , 2017, 229, 1-8.	8.2	63
92	Profiling phlorotannins from <i>Fucus</i> spp. of the Northern Portuguese coastline: Chemical approach by HPLC-DAD-ESI/MS and UPLC-ESI-QTOF/MS. <i>Algal Research</i> , 2018, 29, 113-120.	4.6	63
93	New Beverages of Lemon Juice Enriched with the Exotic Berries Maqui, Açai, and Blackthorn: Bioactive Components and in Vitro Biological Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 6571-6580.	5.2	62
94	Phytochemical profile of a blend of black chokeberry and lemon juice with cholinesterase inhibitory effect and antioxidant potential. <i>Food Chemistry</i> , 2012, 134, 2090-2096.	8.2	62
95	Weather Variability Influences Color and Phenolic Content of Pigmented Baby Leaf Lettuces throughout the Season. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1673-1681.	5.2	62
96	Anthocyanins and flavonoids from shredded red onion and changes during storage in perforated films. <i>Food Research International</i> , 1996, 29, 389-395.	6.2	60
97	Influence of Two Fertilization Regimens on the Amounts of Organic Acids and Phenolic Compounds of Tronchuda Cabbage ( <i>Brassica oleracea</i> L. var. <i>costata</i> DC). <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9128-9132.	5.2	60
98	Flavonoids of La Alcarria? honey A study of their botanical origin. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1992, 194, 139-143.	0.6	59
99	Tronchuda cabbage ( <i>Brassica oleracea</i> L. var. <i>costata</i> DC) seeds: Phytochemical characterization and antioxidant potential. <i>Food Chemistry</i> , 2007, 101, 549-558.	8.2	59
100	Alcoholic fermentation induces melatonin synthesis in orange juice. <i>Journal of Pineal Research</i> , 2014, 56, 31-38.	7.4	59
101	Multivariate Analysis of Tronchuda Cabbage ( <i>Brassica oleracea</i> L. var. <i>costata</i> DC) Phenolics: Influence of Fertilizers. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2231-2239.	5.2	58
102	Evaluation of Phenolic Compounds in Brazilian Propolis from Different Geographic Regions. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2000, 55, 76-81.	1.4	57
103	Neuroprotective effect of <i>H. perforatum</i> extracts on $\beta$ -amyloid-induced neurotoxicity. <i>Neurotoxicity Research</i> , 2004, 6, 119-130.	2.7	57
104	Potential bioactive phenolics of Macedonian <i>Sideritis</i> species used for medicinal “Mountain Tea”. <i>Food Chemistry</i> , 2011, 125, 13-20.	8.2	57
105	Phenolic compounds analysis in the determination of fruit jam genuineness. <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 1800-1804.	5.2	56
106	Inhibition of $\alpha$ -glucosidase and $\alpha$ -amylase by Spanish extra virgin olive oils: The involvement of bioactive compounds other than oleuropein and hydroxytyrosol. <i>Food Chemistry</i> , 2017, 235, 298-307.	8.2	54
107	Chemical Assessment and in Vitro Antioxidant Capacity of <i>Ficus carica</i> Latex. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3393-3398.	5.2	53
108	Neuroprotective effect of steroidal alkaloids on glutamate-induced toxicity by preserving mitochondrial membrane potential and reducing oxidative stress. <i>Journal of Steroid Biochemistry and Molecular Biology</i> , 2014, 140, 106-115.	2.5	53

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109	Liquid chromatography-tandem mass spectrometry analysis allows the simultaneous characterization of C-glycosyl and O-glycosyl flavonoids in stingless bee honeys. <i>Journal of Chromatography A</i> , 2011, 1218, 7601-7607.	3.7	51
110	New UHPLC-QqQ-MS/MS method for quantitative and qualitative determination of free phytoprostanes in foodstuffs of commercial olive and sunflower oils. <i>Food Chemistry</i> , 2015, 178, 212-220.	8.2	51
111	The effect of storage temperatures on vitamin C and phenolics content of artichoke ( <i>Cynara scolymus</i> ) Tj ETQq1 1 0,784314 rgBT /Ov	5.6	50
112	Inflorescences of Brassicacea species as source of bioactive compounds: A comparative study. <i>Food Chemistry</i> , 2008, 110, 953-961.	8.2	50
113	Metabolic and Bioactivity Insights into Brassica oleracea var. <i>acephala</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 8884-8892.	5.2	50
114	Metabolic profiling and biological capacity of Pieris brassicae fed with kale ( <i>Brassica oleracea</i> L. var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	8.6	50
115	Sustained deficit irrigation affects the colour and phytochemical characteristics of pomegranate juice. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1922-1927.	3.5	49
116	Flavonoids as biochemical markers of the plant origin of bee pollen. <i>Journal of the Science of Food and Agriculture</i> , 1989, 47, 337-340.	3.5	47
117	Free Water-Soluble Phenolics Profiling in Barley ( <i>Hordeum vulgare</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2405-2409.	5.2	47
118	Assessment of oxidative stress markers and prostaglandins after chronic training of triathletes. <i>Prostaglandins and Other Lipid Mediators</i> , 2012, 99, 79-86.	1.9	47
119	Xanthone biosynthesis and accumulation in calli and suspended cells of <i>Hypericum androsaemum</i> . <i>Plant Science</i> , 2000, 150, 93-101.	3.6	46
120	Phenolic profile of hazelnut ( <i>Corylus Avellana</i> L.) leaves cultivars grown in Portugal. <i>Natural Product Research</i> , 2005, 19, 157-163.	1.8	46
121	A new ultra-rapid UHPLC/MS/MS method for assessing glucoraphanin and sulforaphane bioavailability in human urine. <i>Food Chemistry</i> , 2014, 143, 132-138.	8.2	46
122	Use of Quinoline Alkaloids as Markers of the Floral Origin of Chestnut Honey. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5680-5686.	5.2	45
123	Simple and reproducible HPLC-DAD-ESI-MS/MS analysis of alkaloids in <i>Catharanthus roseus</i> roots. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 51, 65-69.	2.8	45
124	Approach to the study of C-glycosyl flavones acylated with aliphatic and aromatic acids from <i>Spergularia rubra</i> by high-performance liquid chromatography-photodiode array detection/electrospray ionization multi-stage mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2011, 25, 700-712.	1.5	45
125	Identification of Botanical Biomarkers in Argentinean Diplotaxis Honeys: Flavonoids and Glucosinolates. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12678-12685.	5.2	43
126	Ellagic Acid and Derivatives from <i>Cochlospermum angolensis</i> Welw. Extracts: HPLC-DAD-ESI/MS Profiling, Quantification and In Vitro Antidepressant, Anticholinesterase and Antioxidant Activities. <i>Phytochemical Analysis</i> , 2013, 24, 534-540.	2.4	43



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127	Characterisation of the phenolic profile of <i>Boerhaavia diffusa</i> L. by HPLC-PAD-MS/MS as a tool for quality control. <i>Phytochemical Analysis</i> , 2005, 16, 451-458.	2.4	42
128	Phlorotannin extracts from Fucales: Marine polyphenols as bioregulators engaged in inflammation-related mediators and enzymes. <i>Algal Research</i> , 2017, 28, 1-8.	4.6	41
129	Nonenzymatic $\hat{\pm}$ -Linolenic Acid Derivatives from the Sea: Macroalgae as Novel Sources of Phytoprostanes. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6466-6474.	5.2	40
130	The intake of broccoli sprouts modulates the inflammatory and vascular prostanoids but not the oxidative stress-related isoprostanes in healthy humans. <i>Food Chemistry</i> , 2015, 173, 1187-1194.	8.2	39
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