Federico Ferreres

List of Publications by Year
in descending order

281	17,511	10986 71	20358 116
papers	citations	h-index	g-index

284	284	284	16285
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	HPLC-DAD-ESI/MSn and UHPLC-ESI/QTOF/MSn characterization of polyphenols in the leaves of Neocarya macrophylla (Sabine) Prance ex F. White and cytotoxicity to gastric carcinoma cells. Food Research International, 2022, 155, 111082.	6.2	5
2	Comparative Study of Metabolomic Profile and Antioxidant Content of Adult and In Vitro Leaves of Aristotelia chilensis. Plants, 2022, 11, 37.	3.5	2
3	Valorisation of the industrial waste of Chukrasia tabularis A.Juss.: Characterization of the leaves phenolic constituents and antidiabetic-like effects. Industrial Crops and Products, 2022, 185, 115100.	5.2	1
4	Valorisation of kitul, an overlooked food plant: Phenolic profiling of fruits and inflorescences and assessment of their effects on diabetes-related targets. Food Chemistry, 2021, 342, 128323.	8.2	10
5	Activation of caspase-3 in gastric adenocarcinoma AGS cells by Xylopia aethiopica (Dunal) A. Rich. fruit and characterization of its phenolic fingerprint by HPLC-DAD-ESI(Ion Trap)-MSn and UPLC-ESI-QTOF-MS2. Food Research International, 2021, 141, 110121.	6.2	13
6	Cassia sieberiana DC. leaves modulate LPS-induced inflammatory response in THP-1Âcells and inhibit eicosanoid-metabolizing enzymes. Journal of Ethnopharmacology, 2021, 269, 113746.	4.1	7
7	Impact of Abiotic Stresses (Nitrogen Reduction and Salinity Conditions) on Phenolic Compounds and Antioxidant Activity of Strawberries. Processes, 2021, 9, 1044.	2.8	2
8	Effect of Coffee and Cocoa-Based Confectionery Containing Coffee on Markers of DNA Damage and Lipid Peroxidation Products: Results from a Human Intervention Study. Nutrients, 2021, 13, 2399.	4.1	5
9	Fatty Acid Hydroxytyrosyl Esters of Olive Oils Are Bioaccessible According to Simulated In Vitro Gastrointestinal Digestion: Unraveling the Role of Digestive Enzymes on Their Stability. Journal of Agricultural and Food Chemistry, 2021, 69, 14165-14175.	5.2	4
10	Gustavia gracillima Miers. flowers effects on enzymatic targets underlying metabolic disorders and characterization of its polyphenolic content by HPLC-DAD-ESI/MS. Food Research International, 2020, 137, 109694.	6.2	2
11	Effects of Deficit Irrigation, Rootstock, and Roasting on the Contents of Fatty Acids, Phytoprostanes, and Phytofurans in Pistachio Kernels. Journal of Agricultural and Food Chemistry, 2020, 68, 8915-8924.	5.2	14
12	Bioactive plant oxylipins-based lipidomics in eighty worldwide commercial dark chocolates: Effect of cocoa and fatty acid composition on their dietary burden. Microchemical Journal, 2020, 157, 105083.	4.5	7
13	Seed Oil from Mediterranean Aromatic and Medicinal Plants of the Lamiaceae Family as a Source of Bioactive Components with Nutritional. Antioxidants, 2020, 9, 510.	5.1	17
14	Targeted Lipidomics Profiling Reveals the Generation of Hydroxytyrosol-Fatty Acids in Hydroxytyrosol-Fortified Oily Matrices: New Analytical Methodology and Cytotoxicity Evaluation. Journal of Agricultural and Food Chemistry, 2020, 68, 7789-7799.	5.2	9
15	In vitro multifunctionality of phlorotannin extracts from edible Fucus species on targets underpinning neurodegeneration. Food Chemistry, 2020, 333, 127456.	8.2	26
16	Diffuse light affects the contents of vitamin C, phenolic compounds and free amino acids in lettuce plants. Food Chemistry, 2019, 272, 227-234.	8.2	29
17	The Value of Legume Foods as a Dietary Source of Phytoprostanes and Phytofurans Is Dependent on Species, Variety, and Growing Conditions. European Journal of Lipid Science and Technology, 2019, 121, 1800484.	1.5	17
18	Phenolic Profiling and Biological Potential of Ficus curtipes Corner Leaves and Stem Bark: 5-Lipoxygenase Inhibition and Interference with NO Levels in LPS-Stimulated RAW 264.7 Macrophages. Biomolecules, 2019, 9, 400.	4.0	23

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19	Comparative study of different cocoa (Theobroma cacao L.) clones in terms of their phytoprostanes and phytofurans contents. Food Chemistry, 2019, 280, 231-239.	8.2	20
20	HPLC-DAD-ESI/MSn phenolic profile and in vitro biological potential of Centaurium erythraea Rafn aqueous extract. Food Chemistry, 2019, 278, 424-433.	8.2	17
21	Potential of <scp>Physalis peruviana</scp> calyces as a lowâ€cost valuable resource of phytoprostanes and phenolic compounds. Journal of the Science of Food and Agriculture, 2019, 99, 2194-2204.	3.5	34
22	Chemical findings and in vitro biological studies to uphold the use of Ficus exasperata Vahl leaf and stem bark. Food and Chemical Toxicology, 2018, 112, 134-144.	3.6	14
23	Sorting out the phytoprostane and phytofuran profile in vegetable oils. Food Research International, 2018, 107, 619-628.	6.2	28
24	In vitro multimodal-effect of Trichilia catigua A. Juss. (Meliaceae) bark aqueous extract in CNS targets. Journal of Ethnopharmacology, 2018, 211, 247-255.	4.1	20
25	Aroniaâ€“citrusjuice (polyphenol-rich juice) intake and elite triathlon training: a lipidomic approach using representative oxylipins in urine. Food and Function, 2018, 9, 463-475.	4.6	33
26	Profiling phlorotannins from Fucus spp. of the Northern Portuguese coastline: Chemical approach by HPLC-DAD-ESI/MS and UPLC-ESI-QTOF/MS. Algal Research, 2018, 29, 113-120.	4.6	63
27	Structural/Functional Matches and Divergences of Phytoprostanes and Phytofurans with Bioactive Human Oxylipins. Antioxidants, 2018, 7, 165.	5.1	26
28	Leaves and stem bark from Allophylus africanus P. Beauv.: An approach to anti-inflammatory properties and characterization of their flavonoid profile. Food and Chemical Toxicology, 2018, 118, 430-438.	3.6	27
29	Edible seaweedsâ€™ phlorotannins in allergy: A natural multi-target approach. Food Chemistry, 2018, 265, 233-241.	8.2	26
30	The chemical composition on fingerprint of Glandora diffusa and its biological properties. Arabian Journal of Chemistry, 2017, 10, 583-595.	4.9	11
31	Snapshot situation of oxidative degradation of the nervous system, kidney, and adrenal glands biomarkers-neuroprostane and dihomo-isoprostanes-urinary biomarkers from infancy to elderly adults. Redox Biology, 2017, 11, 586-591.	9.0	14
32	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
33	Potential applications of lipid peroxidation products â€“ F4-neuroprostanes, F3-neuroprostanesn-6 DPA, F2-dihomo-isoprostanes and F2-isoprostanes â€•in the evaluation of the allograft function in renal transplantation. Free Radical Biology and Medicine, 2017, 104, 178-184.	2.9	10
34	Quantification of phytoprostanes â€“ bioactive oxylipins â€“ and phenolic compounds of Passiflora edulis Sims shell using UHPLC-QqQ-MS/MS and LC-IT-DAD-MS/MS. Food Chemistry, 2017, 229, 1-8.	8.2	63
35	Accumulation of primary and secondary metabolites in edible jackfruit seed tissues and scavenging of reactive nitrogen species. Food Chemistry, 2017, 233, 85-95.	8.2	16
36	Inhibition of Î±-glucosidase and Î±-amylase by Spanish extra virgin olive oils: The involvement of bioactive compounds other than oleuropein and hydroxytyrosol. Food Chemistry, 2017, 235, 298-307.	8.2	54

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37	Anti-inflammatory properties of the stem bark from the herbal drug Vitex peduncularis Wall. ex Schauer and characterization of its polyphenolic profile. Food and Chemical Toxicology, 2017, 106, 8-16.	3.6	16
38	Medicinal species as MTDLs: Turnera diffusa Willd. Ex Schult inhibits CNS enzymes and delays glutamate excitotoxicity in SH-SY5Y cells via oxidative damage. Food and Chemical Toxicology, 2017, 106, 466-476.	3.6	25
39	Optimization of the recovery of high-value compounds from pitaya fruit by-products using microwave-assisted extraction. Food Chemistry, 2017, 230, 463-474.	8.2	67
40	Melatonin and hydroxytyrosol protect against oxidative stress related to the central nervous system after the ingestion of three types of wine by healthy volunteers. Food and Function, 2017, 8, 64-74.	4.6	16
41	Differential phenolic production in leaves of Vitis vinifera cv. Alvarinho affected with esca disease. Plant Physiology and Biochemistry, 2017, 112, 45-52.	5.8	31
42	Effect of the dietary intake of melatonin- and hydroxytyrosol-rich wines by healthy female volunteers on the systemic lipidomic-related oxylipins. Food and Function, 2017, 8, 3745-3757.	4.6	15
43	Phlorotannin extracts from Fucales: Marine polyphenols as bioregulators engaged in inflammation-related mediators and enzymes. Algal Research, 2017, 28, 1-8.	4.6	41
44	Phenolic composition profiling of different edible parts and by-products of date palm (Phoenix) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 46	6.2	64
45	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
46	Relationship between the Ingestion of a Polyphenol-Rich Drink, Hepcidin Hormone, and Long-Term Training. Molecules, 2016, 21, 1333.	3.8	15
47	Melatonin and hydroxytyrosol-rich wines influence the generation of DNA oxidation catabolites linked to mutagenesis after the ingestion of three types of wine by healthy volunteers. Food and Function, 2016, 7, 4781-4796.	4.6	14
48	DNA catabolites in triathletes: effects of supplementation with an aroniaâ€“citrus juice (polyphenols-rich juice). Food and Function, 2016, 7, 2084-2093.	4.6	13
49	Lipidomic approach in young adult triathletes: effect of supplementation with a polyphenols-rich juice on neuroprostane and F₂-dihomo-isoprostane markers. Food and Function, 2016, 7, 4343-4355.	4.6	12
50	Antiepileptic drugs affect lipid oxidative markers- neuroprostanes and F2-dihomo-isoprostanes- in patients with epilepsy: differences among first-, second-, and third-generation drugs by UHPLC-QqQ-MS/MS. RSC Advances, 2016, 6, 82969-82976.	3.6	4
51	Effect of thermal processing on the profile of bioactive compounds and antioxidant capacity of fermented orange juice. International Journal of Food Sciences and Nutrition, 2016, 67, 779-788.	2.8	33
52	Comprehensive characterization and antioxidant activities of the main biflavonoids of Garcinia madruno : A novel tropical species for developing functional products. Journal of Functional Foods, 2016, 27, 503-516.	3.4	20
53	Effect of the season on the free phytoprostane content in Cornicabra extra virgin olive oil from deficitâ€irrigated olive trees. Journal of the Science of Food and Agriculture, 2016, 96, 1585-1592.	3.5	19
54	Assessment of oxidative stress biomarkers â€“ neuroprostanes and dihomo-isoprostanes â€“ in the urine of elite triathletes after two weeks of moderate-altitude training. Free Radical Research, 2016, 50, 485-494.	3.3	13

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55	Phytoprostanes. Lipid Technology, 2015, 27, 127-130.	0.3	29
56	Alternative and Efficient Extraction Methods for Marine-Derived Compounds. Marine Drugs, 2015, 13, 3182-3230.	4.6	155
57	Radish sproutsâ€"Characterization and elicitation of novel varieties rich in anthocyanins. Food Research International, 2015, 69, 305-312.	6.2	36
58	New UHPLCâ€"QqQ-MS/MS method for quantitative and qualitative determination of free phytoprostanes in foodstuffs of commercial olive and sunflower oils. Food Chemistry, 2015, 178, 212-220.	8.2	51
59	Dihomo-isoprostanesâ€"nonenzymatic metabolites of AdAâ€"are higher in epileptic patients compared to healthy individuals by a new ultrahigh pressure liquid chromatographyâ€"triple quadrupoleâ€"tandem mass spectrometry method. Free Radical Biology and Medicine, 2015, 79, 154-163.	2.9	33
60	Weather Variability Influences Color and Phenolic Content of Pigmented Baby Leaf Lettuces throughout the Season. Journal of Agricultural and Food Chemistry, 2015, 63, 1673-1681.	5.2	62
61	Nonenzymatic Î±-Linolenic Acid Derivatives from the Sea: Macroalgae as Novel Sources of Phytoprostanes. Journal of Agricultural and Food Chemistry, 2015, 63, 6466-6474.	5.2	40
62	The phytoprostane content in green table olives is influenced by Spanish-style processing and regulated deficit irrigation. LWT - Food Science and Technology, 2015, 64, 997-1003.	5.2	34
63	Determination of interglycosidic linkages in Oâ€glycosyl flavones by highâ€performance liquid chromatography/photodiodeâ€array detection coupled to electrospray ionization ion trap mass spectrometry. Its application to Tetragonula carbonaria honey from Australia. Rapid Communications in Mass Spectrometry, 2015, 29, 948-954.	1.5	19
64	Effect of elite physical exercise by triathletes on seven catabolites of DNA oxidation. Free Radical Research, 2015, 49, 973-983.	3.3	26
65	Effect of Fermentation and Subsequent Pasteurization Processes on Amino Acids Composition of Orange Juice. Plant Foods for Human Nutrition, 2015, 70, 153-159.	3.2	22
66	Water Deficit during Pit Hardening Enhances Phytoprostanes Content, a Plant Biomarker of Oxidative Stress, in Extra Virgin Olive Oil. Journal of Agricultural and Food Chemistry, 2015, 63, 3784-3792.	5.2	27
67	Effect of Water Stress and Storage Time on Anthocyanins and Other Phenolics of Different Genotypes of Fresh Sweet Basil. Journal of Agricultural and Food Chemistry, 2015, 63, 9223-9231.	5.2	19
68	Comparing the phenolic profile of Pilocarpus pennatifolius Lem. by HPLCâ€"DADâ€"ESI/MS n with respect to authentication and enzyme inhibition potential. Industrial Crops and Products, 2015, 77, 391-401.	5.2	23
69	Dependency of Phytoprostane Fingerprints of Must and Wine on Viticulture and Enological Processes. Journal of Agricultural and Food Chemistry, 2015, 63, 9022-9028.	5.2	26
70	Pennyroyal and gastrointestinal cells: multi-target protection of phenolic compounds against t-BHP-induced toxicity. RSC Advances, 2015, 5, 41576-41584.	3.6	14
71	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
72	Beverages of lemon juice and exotic noni and papaya with potential for anticholinergic effects. Food Chemistry, 2015, 170, 16-21.	8.2	21

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73	Organ-Specific Quantitative Genetics and Candidate Genes of Phenylpropanoid Metabolism in Brassica oleracea. Frontiers in Plant Science, 2015, 6, 1240.	3.6	15
74	Alcoholic fermentation induces melatonin synthesis in orange juice. Journal of Pineal Research, 2014, 56, 31-38.	7.4	59
75	HPLC-DAD-ESI/MSn analysis of phenolic compounds for quality control of Grindelia robusta Nutt. and bioactivities. Journal of Pharmaceutical and Biomedical Analysis, 2014, 94, 163-172.	2.8	21
76	Neuroprotective effect of steroidal alkaloids on glutamate-induced toxicity by preserving mitochondrial membrane potential and reducing oxidative stress. Journal of Steroid Biochemistry and Molecular Biology, 2014, 140, 106-115.	2.5	53
77	Assessing Jasminum grandiflorum L. authenticity by HPLC-DAD-ESI/MSn and effects on physiological enzymes and oxidative species. Journal of Pharmaceutical and Biomedical Analysis, 2014, 88, 157-161.	2.8	15
78	Piper betle Leaves: Profiling Phenolic Compounds by HPLC/DADâ€“ESI/MSⁿ and Antiâ€cholinesterase Activity. Phytochemical Analysis, 2014, 25, 453-460.	2.4	26
79	Boxâ€“Behnken factorial design to obtain a phenolic-rich extract from the aerial parts of Chelidonium majus L.. Talanta, 2014, 130, 128-136.	5.5	34
80	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
81	Bioactive Marine Drugs and Marine Biomaterials for Brain Diseases. Marine Drugs, 2014, 12, 2539-2589.	4.6	29
82	Effects of water deficit during maturation on amino acids and jujube fruit eating quality. Macedonian Journal of Chemistry and Chemical Engineering, 2014, 33, 105.	0.6	31
83	Phenolic compounds from Jacaranda caroba (Vell.) A. DC.: Approaches to neurodegenerative disorders. Food and Chemical Toxicology, 2013, 57, 91-98.	3.6	17
84	Non-targeted metabolomic approach reveals urinary metabolites linked to steroid biosynthesis pathway after ingestion of citrus juice. Food Chemistry, 2013, 136, 938-946.	8.2	28
85	In vitro studies of Î±-glucosidase inhibitors and antiradical constituents of Glandora diffusa (Lag.) D.C. Thomas infusion. Food Chemistry, 2013, 136, 1390-1398.	8.2	17
86	The effects of the intake of plant foods on the human metabolome. TrAC - Trends in Analytical Chemistry, 2013, 52, 88-99.	11.4	18
87	Ellagic Acid and Derivatives from Cochlospermum angolensis Welw. Extracts: HPLCâ€“DADâ€“ESI/MSⁿ Profiling, Quantification and In Vitro Antiâ€depressant, Antiâ€cholinesterase and Antiâ€oxidant Activities. Phytochemical Analysis, 2013, 24, 534-540.	2.4	43
88	Fermented Orange Juice: Source of Higher Carotenoid and Flavanone Contents. Journal of Agricultural and Food Chemistry, 2013, 61, 8773-8782.	5.2	84
89	Sustained deficit irrigation affects the colour and phytochemical characteristics of pomegranate juice. Journal of the Science of Food and Agriculture, 2013, 93, 1922-1927.	3.5	49
90	Influence of taro (Colocasia esculenta L. Shott) growth conditions on the phenolic composition and biological properties. Food Chemistry, 2013, 141, 3480-3485.	8.2	33

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91	Nature as a source of metabolites with cholinesterase-inhibitory activity: an approach to Alzheimer's disease treatment. Journal of Pharmacy and Pharmacology, 2013, 65, 1681-1700.	2.4	84
92	Flavonoids in Stingless-Bee and Honey-Bee Honeys. , 2013, , 461-474.		6
93	Phenolic Compounds in Catharanthus roseus. , 2013, , 2093-2106.		0
94	Effect of Water Deficit and Domestic Storage on the Procyanidin Profile, Size, and Aggregation Process in Pear-Jujube (Z. jujuba) Fruits. Journal of Agricultural and Food Chemistry, 2013, 61, 6187-6197.	5.2	28
95	A New Iced Tea Base Herbal Beverage with Spergularia rubra Extract: Metabolic Profile Stability and In Vitro Enzyme Inhibition. Journal of Agricultural and Food Chemistry, 2013, 61, 8650-8656.	5.2	6
96	Integrated Analysis of COX-2 and iNOS Derived Inflammatory Mediators in LPS-Stimulated RAW Macrophages Pre-Exposed to Echium plantagineum L. Bee Pollen Extract. PLoS ONE, 2013, 8, e59131.	2.5	85
97	Brassica oleracea L. Var. costata DC and Pieris brassicae L. Aqueous Extracts Reduce Methyl Methanesulfonate-Induced DNA Damage in V79 Hamster Lung Fibroblasts. Journal of Agricultural and Food Chemistry, 2012, 60, 5380-5387.	5.2	4
98	Further Knowledge on the Phenolic Profile of Colocasia esculenta (L.) Shott. Journal of Agricultural and Food Chemistry, 2012, 60, 7005-7015.	5.2	36
99	Phytochemical investigations and biological potential screening with cellular and non-cellular models of globe amaranth (Gomphrena globosaL.) inflorescences. Food Chemistry, 2012, 135, 756-763.	8.2	38
100	Fast determination of bioactive compounds from Lycopersicon esculentum Mill. leaves. Food Chemistry, 2012, 135, 748-755.	8.2	30
101	Physical activity increases the bioavailability of flavanones after dietary aronia-citrus juice intake in triathletes. Food Chemistry, 2012, 135, 2133-2137.	8.2	25
102	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
103	Assessment of oxidative stress markers and prostaglandins after chronic training of triathletes. Prostaglandins and Other Lipid Mediators, 2012, 99, 79-86.	1.9	47
104	Phlorotannin Extracts from Fucales Characterized by HPLC-DAD-ESI-MSn: Approaches to Hyaluronidase Inhibitory Capacity and Antioxidant Properties. Marine Drugs, 2012, 10, 2766-2781.	4.6	180
105	Kale Extract Increases Glutathione Levels in V79 Cells, but Does not Protect Them against Acute Toxicity Induced by Hydrogen Peroxide. Molecules, 2012, 17, 5269-5288.	3.8	11
106	A ultraâ€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. Rapid Communications in Mass Spectrometry, 2012, 26, 1249-1257.	1.5	72
107	Phenolic profiles of cherry tomatoes as influenced by hydric stress and rootstock technique. Food Chemistry, 2012, 134, 775-782.	8.2	78
108	Bauhinia forficata Link authenticity using flavonoids profile: Relation with their biological properties. Food Chemistry, 2012, 134, 894-904.	8.2	97

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109	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
110	Influence of preharvest application of fungicides on the postharvest quality of tomato (Solanum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7	6.0	36
111	Response of Vitis vinifera cell cultures to Phaeomoniella chlamydospora: changes in phenolic production, oxidative state and expression of defence-related genes. European Journal of Plant Pathology, 2012, 132, 133-146.	1.7	20
112	Flavonoids. , 2012, , 289-316.		1
113	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
114	Dietary Burden of Phenolics per Serving of â€œMountain Teaâ€•(Sideritis) from Macedonia and Correlation to Antioxidant Activity. Natural Product Communications, 2011, 6, 1934578X1100600.	0.5	12
115	Brassica Seeds. , 2011, , 83-91.		1
116	STEROL PROFILES IN 18 MACROALGAE OF THE PORTUGUESE COAST¹. Journal of Phycology, 2011, 47, 1210-1218.	2.3	80
117	Liquid chromatographyâ€“tandem mass spectrometry analysis allows the simultaneous characterization of C-glycosyl and O-glycosyl flavonoids in stingless bee honeys. Journal of Chromatography A, 2011, 1218, 7601-7607.	3.7	51
118	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
119	Approach to the study of Câ€glycosyl flavones acylated with aliphatic and aromatic acids from Spergularia rubra by highâ€performance liquid chromatographyâ€photodiode array detection/electrospray ionization multiâ€stage mass spectrometry. Rapid Communications in Mass Spectrometry, 2011, 25, 700-712.	1.5	45
120	Highâ€performance liquid chromatographyâ€diode array detectionâ€electrospray ionization multiâ€stage mass spectrometric screening of an insect/plant system: the case of Spodoptera littoralis/Lycopersicon esculentum phenolics and alkaloids. Rapid Communications in Mass Spectrometry, 2011, 25, 1972-1980.	1.5	21
121	Structural characterization of phenolics and betacyanins in Gomphrena globosa by highâ€performance liquid chromatographyâ€diode array detection/electrospray ionization multiâ€stage mass spectrometry. Rapid Communications in Mass Spectrometry, 2011, 25, 3441-3446.	1.5	15
122	Iron deficiency enhances bioactive phenolics in lemon juice. Journal of the Science of Food and Agriculture, 2011, 91, n/a-n/a.	3.5	15
123	In vitro studies to assess the antidiabetic, anti-cholinesterase and antioxidant potential of Spergularia rubra. Food Chemistry, 2011, 129, 454-462.	8.2	98
124	Potential bioactive phenolics of Macedonian Sideritis species used for medicinal â€œMountain Teaâ€• Food Chemistry, 2011, 125, 13-20.	8.2	57
125	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
126	Identification of phenolic compounds in isolated vacuoles of the medicinal plant Catharanthus roseus and their interaction with vacuolar class III peroxidase: an H2O2 affair?. Journal of Experimental Botany, 2011, 62, 2841-2854.	4.8	157

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127	Pharmacological effects of Catharanthus roseus root alkaloids in acetylcholinesterase inhibition and cholinergic neurotransmission. Phytomedicine, 2010, 17, 646-652.	5.3	82
128	HPLCâ€PADâ€atmospheric pressure chemical ionizationâ€MS metabolite profiling of cytotoxic carotenoids from the echinoderm Marthasterias glacialis (spiny seaâ€star). Journal of Separation Science, 2010, 33, 2250-2257.	2.5	15
129	Improving the knowledge on Piper betle: Targeted metabolite analysis and effect on acetylcholinesterase. Journal of Separation Science, 2010, 33, 3168-3176.	2.5	20
130	Simple and reproducible HPLCâ€“DADâ€“ESI-MS/MS analysis of alkaloids in Catharanthus roseus roots. Journal of Pharmaceutical and Biomedical Analysis, 2010, 51, 65-69.	2.8	45
131	Acylated anthocyanins in broccoli sprouts. Food Chemistry, 2010, 123, 358-363.	8.2	89
132	Exploiting Catharanthus roseus roots: Source of antioxidants. Food Chemistry, 2010, 121, 56-61.	8.2	36
133	First report of non-coloured flavonoids inEchium plantagineumbee pollen: differentiation of isomers by liquid chromatography/ion trap mass spectrometry. Rapid Communications in Mass Spectrometry, 2010, 24, 801-806.	1.5	32
134	Identification of Botanical Biomarkers in Argentinean Diplotaxis Honeys: Flavonoids and Glucosinolates. Journal of Agricultural and Food Chemistry, 2010, 58, 12678-12685.	5.2	43
135	Chemical Assessment and in Vitro Antioxidant Capacity of Ficus carica Latex. Journal of Agricultural and Food Chemistry, 2010, 58, 3393-3398.	5.2	53
136	Tomato (Lycopersicon esculentum) Seeds: New Flavonols and Cytotoxic Effect. Journal of Agricultural and Food Chemistry, 2010, 58, 2854-2861.	5.2	74
137	Lycopersicon esculentum Seeds: An Industrial Byproduct as an Antimicrobial Agent. Journal of Agricultural and Food Chemistry, 2010, 58, 9529-9536.	5.2	63
138	Screening of Antioxidant Phenolic Compounds Produced by In Vitro Shoots of Brassica oleracea L. var. costata DC. Combinatorial Chemistry and High Throughput Screening, 2009, 12, 230-240.	1.1	12
139	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
140	Liquid chromatographyâ€“tandem mass spectrometry reveals the widespread occurrence of flavonoid glycosides in honey, and their potential as floral origin markers. Journal of Chromatography A, 2009, 1216, 7241-7248.	3.7	72
141	Improved loquat (Eriobotrya japonica Lindl.) cultivars: Variation of phenolics and antioxidative potential. Food Chemistry, 2009, 114, 1019-1027.	8.2	123
142	Metabolic and Bioactivity Insights into Brassica oleracea var.acephala. Journal of Agricultural and Food Chemistry, 2009, 57, 8884-8892.	5.2	50
143	Targeted Metabolite Analysis and Biological Activity of Pieris brassicae Fed with Brassica rapa var. rapa. Journal of Agricultural and Food Chemistry, 2009, 57, 483-489.	5.2	13
144	Pieris brassicae Inhibits Xanthine Oxidase. Journal of Agricultural and Food Chemistry, 2009, 57, 2288-2294.	5.2	11

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145	Use of Quinoline Alkaloids as Markers of the Floral Origin of Chestnut Honey. Journal of Agricultural and Food Chemistry, 2009, 57, 5680-5686.	5.2	45
146	Metabolic profiling and biological capacity of Pieris brassicae fed with kale (Brassica oleracea L. var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	3.6	50
147	Targeted metabolite analysis of Catharanthus roseus and its biological potential. Food and Chemical Toxicology, 2009, 47, 1349-1354.	3.6	36
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