

Isabel Ferreira

List of Publications by Year in descending order

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257
papers

8,008
citations

44069

48
h-index

82547

72
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all docs

258
docs citations

258
times ranked

9757
citing authors

#	ARTICLE	IF	CITATIONS
1	Essential and non-essential elements, and volatile organic compounds for the discrimination of twenty-three sweet cherry cultivars from Fund�o, Portugal. <i>Food Chemistry</i> , 2022, 367, 130503.	8.2	10
2	Portuguese wild hop diversity assessment by fast SNP genotyping using high-resolution melting. <i>Journal of Applied Genetics</i> , 2022, 63, 103-114.	1.9	3
3	In vitro gastric bioaccessibility of avocado peel extract in beef and soy-based burgers and its impact on <i>Helicobacter pylori</i> risk factors. <i>Food Chemistry</i> , 2022, 373, 131505.	8.2	6
4	Fetal Undernutrition Modifies Vascular RAS Balance Enhancing Oxidative Damage and Contributing to Remodeling. <i>International Journal of Molecular Sciences</i> , 2022, 23, 1233.	4.1	5
5	Pd2Spermine Complex Shows Cancer Selectivity and Efficacy to Inhibit Growth of Triple-Negative Breast Tumors in Mice. <i>Biomedicines</i> , 2022, 10, 210.	3.2	4
6	Mycotoxin Interactions along the Gastrointestinal Tract: In Vitro Semi-Dynamic Digestion and Static Colonic Fermentation of a Contaminated Meal. <i>Toxins</i> , 2022, 14, 28.	3.4	8
7	Metallic Nanoparticles in the Food Sector: A Mini-Review. <i>Foods</i> , 2022, 11, 402.	4.3	18
8	Metabolic Impact of Anticancer Drugs Pd2Spermine and Cisplatin on the Brain of Healthy Mice. <i>Pharmaceutics</i> , 2022, 14, 259.	4.5	4
9	Trace Elements in Medicinal Plants Traditionally Used in the Treatment of Diabetes�Do They Have a Role in the Claimed Therapeutic Effect?. <i>Foods</i> , 2022, 11, 667.	4.3	4
10	Nutritional Characterization of <i>Strychnos madagascariensis</i> Fruit Flour Produced by Mozambican Communities and Evaluation of Its Contribution to Nutrient Adequacy. <i>Foods</i> , 2022, 11, 616.	4.3	2
11	Mineral Content and Volatile Profiling of <i>Prunus avium</i> L. (Sweet Cherry) By-Products from Fund�o Region (Portugal). <i>Foods</i> , 2022, 11, 751.	4.3	7
12	Assessment of Paracetamol Toxic Effects under Varying Seawater pH Conditions on the Marine Polychaete <i>Hediste diversicolor</i> Using Biochemical Endpoints. <i>Biology</i> , 2022, 11, 581.	2.8	4
13	Trace Elements as Contaminants and Nutrients. <i>Foods</i> , 2022, 11, 1337.	4.3	0
14	Bioactive Protein Hydrolysate Obtained from Canned Sardine and Brewing By-products: Impact of Gastrointestinal Digestion and Transepithelial Absorption. <i>Waste and Biomass Valorization</i> , 2021, 12, 1281-1292.	3.4	3
15	Simultaneous determination of melatonin and trans-resveratrol in wine by dispersive liquid�liquid microextraction followed by HPLC-FLD. <i>Food Chemistry</i> , 2021, 339, 128091.	8.2	29
16	Effect of Dietary Manganese and Zinc Levels on Growth and Bone Status of Senegalese Sole (<i>Solea</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	8.5	12
17	The association of milk and dairy consumption with iodine status in pregnant women in Oporto region. <i>British Journal of Nutrition</i> , 2021, 126, 1-9.	2.3	6
18	Novel Insights into Mice Multi-Organ Metabolism upon Exposure to a Potential Anticancer Pd(II)-Agent. <i>Metabolites</i> , 2021, 11, 114.	2.9	8

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19	Preclinical Pharmacokinetics and Biodistribution of Anticancer Dinuclear Palladium(II)-Spermine Complex (Pd2Spm) in Mice. <i>Pharmaceuticals</i> , 2021, 14, 173.	3.8	13
20	Mineralocorticoid Receptor Antagonists Eplerenone and Spironolactone Modify Adrenal Cortex Morphology and Physiology. <i>Biomedicines</i> , 2021, 9, 441.	3.2	7
21	Multi-Step Subcritical Water Extracts of <i>Fucus vesiculosus</i> L. and <i>Codium tomentosum</i> Stackhouse: Composition, Health-Benefits and Safety. <i>Processes</i> , 2021, 9, 893.	2.8	21
22	Insights into Nuclear G-Protein-Coupled Receptors as Therapeutic Targets in Non-Communicable Diseases. <i>Pharmaceuticals</i> , 2021, 14, 439.	3.8	10
23	Lead Levels in Non-Occupationally Exposed Women with Preeclampsia. <i>Molecules</i> , 2021, 26, 3051.	3.8	6
24	Sensory and Olfactometry Chemometrics as Valuable Tools for Assessing Hopsâ€™ Aroma Impact on Dry-Hopped Beers: A Study with Wild Portuguese Genotypes. <i>Foods</i> , 2021, 10, 1397.	4.3	4
25	Implication of RAS in Postnatal Cardiac Remodeling, Fibrosis and Dysfunction Induced by Fetal Undernutrition. <i>Pathophysiology</i> , 2021, 28, 273-290.	2.2	4
26	Nutritional quality of protein concentrates from <i>Moringa Oleifera</i> leaves and in vitro digestibility. <i>Food Chemistry</i> , 2021, 348, 128858.	8.2	35
27	Reference values for trace element levels in the human brain: A systematic review of the literature. <i>Journal of Trace Elements in Medicine and Biology</i> , 2021, 66, 126745.	3.0	5
28	Effect of skimmed milk on intestinal tract: Prevention of increased reactive oxygen species and nitric oxide formation. <i>International Dairy Journal</i> , 2021, 118, 105046.	3.0	6
29	Silicon Improves the Redox Homeostasis to Alleviate Glyphosate Toxicity in Tomato Plantsâ€™ Are Nanomaterials Relevant?. <i>Antioxidants</i> , 2021, 10, 1320.	5.1	14
30	Incorporation of avocado peel extract to reduce cooking-induced hazards in beef and soy burgers: A clean label ingredient. <i>Food Research International</i> , 2021, 147, 110434.	6.2	29
31	Foliar Application of Sodium Nitroprusside Boosts <i>Solanum lycopersicum</i> L. Tolerance to Glyphosate by Preventing Redox Disorders and Stimulating Herbicide Detoxification Pathways. <i>Plants</i> , 2021, 10, 1862.	3.5	8
32	Exploring two food composition databases to estimate nutritional components of whole meals. <i>Journal of Food Composition and Analysis</i> , 2021, 102, 104070.	3.9	2
33	The health-promoting potential of peptides from brewing by-products: An up-to-date review. <i>Trends in Food Science and Technology</i> , 2021, 118, 143-153.	15.1	10
34	Western Dietary Pattern Antioxidant Intakes and Oxidative Stress: Importance During the SARS-CoV-2/COVID-19 Pandemic. <i>Advances in Nutrition</i> , 2021, 12, 670-681.	6.4	44
35	Iodine knowledge is associated with iodine status in Portuguese pregnant women: results from the IoMum cohort study. <i>British Journal of Nutrition</i> , 2021, 126, 1331-1339.	2.3	8
36	Impact of the Pd2Spm (Spermine) Complex on the Metabolism of Triple-Negative Breast Cancer Tumors of a Xenograft Mouse Model. <i>International Journal of Molecular Sciences</i> , 2021, 22, 10775.	4.1	5

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37	Explore Gastric Lipolysis and Lipid Oxidation of Conventional versus Pasture-Based Milk by a Semi-dynamic <i>In Vitro</i> Digestion Model. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 14241-14249.	5.2	2
38	Headspace volatolome of peel flours from citrus fruits grown in Brazil. <i>Food Research International</i> , 2021, 150, 110801.	6.2	11
39	An Inter-disciplinary Approach to Evaluate Human Health Risks Due to Long-Term Exposure to Contaminated Groundwater Near a Chemical Complex. <i>Exposure and Health</i> , 2020, 12, 199-214.	4.9	42
40	Fish Oil Enzymatic Esterification for Acidity Reduction. <i>Waste and Biomass Valorization</i> , 2020, 11, 1131-1141.	3.4	2
41	Essential and non-essential/toxic trace elements in whey protein supplements. <i>Journal of Food Composition and Analysis</i> , 2020, 86, 103383.	3.9	6
42	Safeness of Diets Based on Gluten-Free Buckwheat Bread Enriched with Seeds and Nutsâ€™Effect on Oxidative and Biochemical Parameters in Rat Serum. <i>Nutrients</i> , 2020, 12, 41.	4.1	6
43	A chemometric approach to compare Portuguese native hops with worldwide commercial varieties. <i>Journal of Chemometrics</i> , 2020, 34, e3285.	1.3	7
44	Prediction of Fruity-Citrus Intensity of Beers Dry Hopped with Mandarina Bavaria Based on the Content of Selected Volatile Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 2155-2163.	5.2	6
45	Adenosine A2A and A3 Receptors as Targets for the Treatment of Hypertensive-Diabetic Nephropathy. <i>Biomedicines</i> , 2020, 8, 529.	3.2	9
46	Trace element imbalances in patients undergoing chronic hemodialysis therapy â€™ Report of an observational study in a cohort of Portuguese patients. <i>Journal of Trace Elements in Medicine and Biology</i> , 2020, 62, 126580.	3.0	15
47	Associations between Trace Elements and Cognitive Decline: An Exploratory 5-Year Follow-Up Study of an Elderly Cohort. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 6051.	2.6	17
48	Fast and reliable ICP-MS quantification of palladium and platinum-based drugs in animal pharmacokinetic and biodistribution studies. <i>Analytical Methods</i> , 2020, 12, 4806-4812.	2.7	9
49	Influence of culinary practices on protein and lipid oxidation of chicken meat burgers during cooking and in vitro gastrointestinal digestion. <i>Food and Chemical Toxicology</i> , 2020, 141, 111401.	3.6	38
50	Influence of dietary patterns on contaminants bioaccessibility and intestinal transport by in vitro assays. <i>Food Research International</i> , 2020, 137, 109358.	6.2	7
51	Iodine levels in different regions of the human brain. <i>Journal of Trace Elements in Medicine and Biology</i> , 2020, 62, 126579.	3.0	8
52	Insights into sympathetic nervous system and GPCR interplay in fetal programming of hypertension: a bridge for new pharmacological strategies. <i>Drug Discovery Today</i> , 2020, 25, 739-747.	6.4	8
53	Inhibitory effect of vinegars on the formation of polycyclic aromatic hydrocarbons in charcoal-grilled pork. <i>Meat Science</i> , 2020, 167, 108083.	5.5	43
54	Stability of antibacterial and coccidiostat drugs on chicken meat burgers upon cooking and in vitro digestion. <i>Food Chemistry</i> , 2020, 316, 126367.	8.2	13

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55	Wildfire Effects on Groundwater Quality from Springs Connected to Small Public Supply Systems in a Peri-Urban Forest Area (Braga Region, NW Portugal). <i>Water (Switzerland)</i> , 2020, 12, 1146.	2.7	10
56	Assessment of Constructed Wetlandsâ€™ Potential for the Removal of Cyanobacteria and Microcystins (MC-LR). <i>Water (Switzerland)</i> , 2020, 12, 10.	2.7	18
57	Characterization of a Potential Bioactive Food Ingredient from Inner Cellular Content of Brewerâ€™s Spent Yeast. <i>Waste and Biomass Valorization</i> , 2019, 10, 3235-3242.	3.4	21
58	Hops: New Perspectives for an Old Beer Ingredient. , 2019, , 267-301.		7
59	Acute and chronic toxicity assessment of haloacetic acids using <i>Daphnia magna</i> . <i>Journal of Toxicology and Environmental Health - Part A: Current Issues</i> , 2019, 82, 977-989.	2.3	10
60	Analysis of the Use of Cylindrospermopsis and/or Microcystin-Contaminated Water in the Growth, Mineral Content, and Contamination of Spinacia oleracea and Lactuca sativa. <i>Toxins</i> , 2019, 11, 624.	3.4	25
61	Nuclear G-protein-coupled receptors as putative novel pharmacological targets. <i>Drug Discovery Today</i> , 2019, 24, 2192-2201.	6.4	22
62	Sensitive detection of Piper nigrum L. adulterants by a novel screening approach based on qPCR. <i>Food Chemistry</i> , 2019, 283, 596-603.	8.2	13
63	Transport of mycotoxins across human gastric NCIâ€™N87 and intestinal Caco-2â€™ cell models. <i>Food and Chemical Toxicology</i> , 2019, 131, 110595.	3.6	15
64	Diabetes downregulates renal adenosine A2A receptors in an experimental model of hypertension. <i>PLoS ONE</i> , 2019, 14, e0217552.	2.5	7
65	Development and Validation of a GC-MS/MS Method for cis- and trans-Resveratrol Determination: Application to Portuguese Wines. <i>Food Analytical Methods</i> , 2019, 12, 1536-1544.	2.6	8
66	Anticancer activity of palladium-based complexes against triple-negative breast cancer. <i>Drug Discovery Today</i> , 2019, 24, 1044-1058.	6.4	90
67	Simultaneous Extraction and Determination of Preservatives and Antioxidants in Juice Samples by an Optimized Microextraction Method Using Central Composite Design and Validated with Accuracy Profile. <i>Journal of AOAC INTERNATIONAL</i> , 2019, 102, 208-216.	1.5	3
68	Multi-Organ NMR Metabolomics to Assess In Vivo Overall Metabolic Impact of Cisplatin in Mice. <i>Metabolites</i> , 2019, 9, 279.	2.9	13
69	Links between Cognitive Status and Trace Element Levels in Hair for an Environmentally Exposed Population: A Case Study in the Surroundings of the Estarreja Industrial Area. <i>International Journal of Environmental Research and Public Health</i> , 2019, 16, 4560.	2.6	44
70	Modeling of Î±-acids and xanthohumol extraction in dry-hopped beers. <i>Food Chemistry</i> , 2019, 278, 216-222.	8.2	20
71	Vascular impairment of adenosinergic system in hypertension: increased adenosine bioavailability and differential distribution of adenosine receptors and nucleoside transporters. <i>Histochemistry and Cell Biology</i> , 2019, 151, 407-418.	1.7	3
72	Chayote (<i>Sechium edule</i>): A review of nutritional composition, bioactivities and potential applications. <i>Food Chemistry</i> , 2019, 275, 557-568.	8.2	59

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73	Influence of oven and microwave cooking with the addition of herbs on the exposure to multi-mycotoxins from chicken breast muscle. <i>Food Chemistry</i> , 2019, 276, 274-284.	8.2	25
74	Fingernail Trace Element Content in Environmentally Exposed Individuals and Its Influence on Their Cognitive Status in Ageing. <i>Exposure and Health</i> , 2019, 11, 181-194.	4.9	29
75	Delphinidin-3-O-glucoside inhibits angiogenesis via VEGFR2 downregulation and migration through actin disruption. <i>Journal of Functional Foods</i> , 2019, 54, 393-402.	3.4	10
76	CHAPTER 25. Potential Effects of Furan and Related Compounds on Health. , 2019, , 520-540.		3
77	CHAPTER 32. Polycyclic Aromatic Hydrocarbons. , 2019, , 705-725.		1
78	CHAPTER 29. Carcinogenic Effects of Polycyclic Aromatic Hydrocarbons and Modulation by Coffee Compounds. , 2019, , 567-578.		0
79	Elemental impurities in lipsticks: Results from a survey of the Portuguese and Brazilian markets. <i>Regulatory Toxicology and Pharmacology</i> , 2018, 95, 307-313.	2.7	15
80	Domestic Cooking of Muscle Foods: Impact on Composition of Nutrients and Contaminants. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 309-333.	11.7	81
81	Quantitative analysis of glyphosate, glufosinate and AMPA in irrigation water by <i>in situ</i> derivatizationâ€“dispersive liquidâ€“liquid microextraction combined with UPLC-MS/MS. <i>Analytical Methods</i> , 2018, 10, 554-561.	2.7	29
82	Impact of new ingredients obtained from brewerâ€™s spent yeast on bread characteristics. <i>Journal of Food Science and Technology</i> , 2018, 55, 1966-1971.	2.8	16
83	Toxicological interactions between mycotoxins from ubiquitous fungi: Impact on hepatic and intestinal human epithelial cells. <i>Chemosphere</i> , 2018, 202, 538-548.	8.2	60
84	Human predisposition to cognitive impairment and its relation with environmental exposure to potentially toxic elements. <i>Environmental Geochemistry and Health</i> , 2018, 40, 1767-1784.	3.4	55
85	Dispersive liquidâ€“liquid microextraction for the simultaneous determination of parent and nitrated polycyclic aromatic hydrocarbons in water samples. <i>Acta Chromatographica</i> , 2018, 30, 119-126.	1.3	9
86	Protein hydrolysate from canned sardine and brewing by-products improves TNF- α -induced inflammation in an intestinalâ€“endothelial co-culture cell model. <i>European Journal of Nutrition</i> , 2018, 57, 2275-2286.	3.9	14
87	Varietal discrimination of hop pellets by near and mid infrared spectroscopy. <i>Talanta</i> , 2018, 180, 69-75.	5.5	21
88	Bioaccessibility and intestinal uptake of minerals from different types of home-cooked and ready-to-eat beans. <i>Journal of Functional Foods</i> , 2018, 50, 201-209.	3.4	13
89	Adenosine Receptor Ligands on Cancer Therapy: A Review of Patent Literature. <i>Recent Patents on Anti-Cancer Drug Discovery</i> , 2018, 13, 40-69.	1.6	15
90	Fast and Reliable Extraction of Polycyclic Aromatic Hydrocarbons from Grilled and Smoked Muscle Foods. <i>Food Analytical Methods</i> , 2018, 11, 3495-3504.	2.6	8

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91	Parameters affecting 5-hydroxymethylfurfural exposure from beer. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 1464-1471.	2.3	13
92	Enzymatic Extraction of Oil from <i>Balanites Aegyptiaca</i> (Desert Date) Kernel and Comparison with Solvent Extracted Oil. Journal of Food Biochemistry, 2017, 41, e12270.	2.9	14
93	Antioxidant and antihypertensive hydrolysates obtained from by-products of cannery sardine and brewing industries. International Journal of Food Properties, 2017, 20, 662-673.	3.0	27
94	Protective ability against oxidative stress of brewers' spent grain protein hydrolysates. Food Chemistry, 2017, 228, 602-609.	8.2	64
95	Fibre fortification of wheat bread: impact on mineral composition and bioaccessibility. Food and Function, 2017, 8, 1979-1987.	4.6	15
96	Autolysis of intracellular content of Brewer's spent yeast to maximize ACE-inhibitory and antioxidant activities. LWT - Food Science and Technology, 2017, 82, 255-259.	5.2	32
97	Characterization of protein and fat composition of seeds from common beans (<i>Phaseolus vulgaris</i> L.), cowpea (<i>Vigna unguiculata</i> L. Walp) and bambara groundnuts (<i>Vigna subterranea</i> L. Verdc) from Mozambique. Journal of Food Measurement and Characterization, 2017, 11, 442-450.	3.2	58
98	Moderate Alcoholic Beer Consumption: The Effects on the Lipid Profile and Insulin Sensitivity of Adult Men. Journal of Food Science, 2017, 82, 1720-1725.	3.1	16
99	Biofunctional properties of sardine protein hydrolysates obtained by brewer's spent yeast and commercial proteases. Journal of the Science of Food and Agriculture, 2017, 97, 5414-5422.	3.5	21
100	Metals transfer from tobacco to cigarette smoke: Evidences in smokers' lung tissue. Journal of Hazardous Materials, 2017, 325, 31-35.	12.4	77
101	New insights into the antiangiogenic and proangiogenic properties of dietary polyphenols. Molecular Nutrition and Food Research, 2017, 61, 1600912.	3.3	28
102	Antiproliferative effect of beer and hop compounds against human colorectal adenocarcinoma Caco-2 cells. Journal of Functional Foods, 2017, 36, 255-261.	3.4	15
103	Development of fibre-enriched wheat breads: impact of recovered agroindustrial by-products on physicochemical properties of dough and bread characteristics. European Food Research and Technology, 2017, 243, 1973-1988.	3.3	14
104	Fortification of Wheat Bread with Agroindustry By-products: Statistical Methods for Sensory Preference Evaluation and Correlation with Color and Crumb Structure. Journal of Food Science, 2017, 82, 2183-2191.	3.1	18
105	Food industry by-products used as functional ingredients of bakery products. Trends in Food Science and Technology, 2017, 67, 106-128.	15.1	172
106	Influence of red wine pomace seasoning and high-oxygen atmosphere storage on carcinogen formation in barbecued beef patties. Meat Science, 2017, 125, 10-15.	5.5	42
107	Effects of <i>Chrysosporium</i> (<i>Aphanizomenon</i>) <i>ovalisporum</i> extracts containing cylindrospermopsin on growth, photosynthetic capacity, and mineral content of carrots (<i>Daucus carota</i>). Ecotoxicology, 2017, 26, 22-31.	2.4	10
108	Codfish authentication by a fast Short Amplicon High Resolution Melting Analysis (SA-HRMA) method. Food Control, 2017, 71, 255-263.	5.5	21

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109	The Adenosinergic System as a Therapeutic Target in the Vasculature: New Ligands and Challenges. <i>Molecules</i> , 2017, 22, 752.	3.8	23
110	Iodine Status and Iodised Salt Consumption in Portuguese School-Aged Children: The Iogeneration Study. <i>Nutrients</i> , 2017, 9, 458.	4.1	35
111	Biodistribution of polyacrylic acid-coated iron oxide nanoparticles is associated with proinflammatory activation and liver toxicity. <i>Journal of Applied Toxicology</i> , 2016, 36, 1321-1331.	2.8	29
112	Alkali metals levels in the human brain tissue: Anatomical region differences and age-related changes. <i>Journal of Trace Elements in Medicine and Biology</i> , 2016, 38, 174-182.	3.0	12
113	Valorization of brewers' spent grain and spent yeast through protein hydrolysates with antioxidant properties. <i>European Food Research and Technology</i> , 2016, 242, 1975-1984.	3.3	35
114	Simulation of in vitro digestion coupled to gastric and intestinal transport models to estimate absorption of anthocyanins from peel powder of jaboticaba, jamaica and jambo fruits. <i>Journal of Functional Foods</i> , 2016, 24, 373-381.	3.4	40
115	In-line monitoring of the coffee roasting process with near infrared spectroscopy: Measurement of sucrose and colour. <i>Food Chemistry</i> , 2016, 208, 103-110.	8.2	53
116	Impact of in Vitro Gastrointestinal Digestion and Transepithelial Transport on Antioxidant and ACE-Inhibitory Activities of Brewer's Spent Yeast Autolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7335-7341.	5.2	26
117	In vitro bioaccessibility and transport across Caco-2 monolayers of haloacetic acids in drinking water. <i>Chemosphere</i> , 2016, 161, 19-26.	8.2	7
118	Nutritive value, antioxidant activity and phenolic compounds profile of brewer's spent yeast extract. <i>Journal of Food Composition and Analysis</i> , 2016, 52, 44-51.	3.9	121
119	Spent brewer's yeast extract as an ingredient in cooked hams. <i>Meat Science</i> , 2016, 121, 382-389.	5.5	24
120	Biological activities of peptide concentrates obtained from hydrolysed eggshell membrane byproduct by optimisation with response surface methodology. <i>Food and Function</i> , 2016, 7, 4597-4604.	4.6	16
121	Essential and non-essential/toxic elements in rice available in the Portuguese and Spanish markets. <i>Journal of Food Composition and Analysis</i> , 2016, 48, 81-87.	3.9	44
122	Anti-Invasive and Anti-Proliferative Synergism between Docetaxel and a Polynuclear Pd-Spermine Agent. <i>PLoS ONE</i> , 2016, 11, e0167218.	2.5	21
123	Occurrence of Trihalomethanes in Chlorinated Waters from Different Sources Used for Urban Supply. <i>Food Science and Technology (United States)</i> , 2016, 4, 57-63.	0.3	0
124	Effect of spent yeast fortification on physical parameters, volatiles and sensorial characteristics of home-made bread. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1855-1863.	2.7	34
125	Physical and Chemical Characteristics of Cooked Ham: Effect of Tumbling Time and Modifications during Storage. <i>Journal of Food Quality</i> , 2015, 38, 359-368.	2.6	5
126	Endothelial and Neuronal Nitric Oxide Activate Distinct Pathways on Sympathetic Neurotransmission in Rat Tail and Mesenteric Arteries. <i>PLoS ONE</i> , 2015, 10, e0129224.	2.5	12

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127	Influence of beer marinades on the reduction of carcinogenic heterocyclic aromatic amines in charcoal-grilled pork meat. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2015, 32, 1-9.	2.3	5
128	Assessment of metal(loid)s phytoavailability in intensive agricultural soils by the application of single extractions to rhizosphere soil. Ecotoxicology and Environmental Safety, 2015, 113, 418-424.	6.0	33
129	Changes in the Content of Free and Conjugated Polyamines during Lettuce (<i>Lactuca sativa</i>) Growth. Journal of Agricultural and Food Chemistry, 2015, 63, 440-446.	5.2	4
130	Firing distance estimation based on the analysis of GSR distribution on the target surface using ICP-MS—An experimental study with a 7.65mm—17mm Browning pistol (.32 ACP). Forensic Science International, 2015, 247, 62-68.	2.2	11
131	Identification and quantification of anthocyanins in fruits from <i>Neomitrantes obscura</i> (DC.) N. Silveira an endemic specie from Brazil by comparison of chromatographic methodologies. Food Chemistry, 2015, 185, 277-283.	8.2	26
132	Cation transporters/channels in plants: Tools for nutrient biofortification. Journal of Plant Physiology, 2015, 179, 64-82.	3.5	57
133	Application of a fast and cost-effective in situ derivatization method prior to gas chromatography with mass spectrometry to monitor endocrine disruptors in water matrices. Journal of Separation Science, 2015, 38, 1983-1989.	2.5	5
134	Comparison between the mineral profile and nitrate content of microgreens and mature lettuces. Journal of Food Composition and Analysis, 2015, 37, 38-43.	3.9	125
135	Inosine Strongly Enhances Proliferation of Human C32 Melanoma Cells through PLC, PKC, MEK ^{1/2} and ERK ^{1/2} and PI3K Pathways. Basic and Clinical Pharmacology and Toxicology, 2015, 116, 25-36.	2.5	21
136	Impact of freezing on flavonoids/radical-scavenging activity of two onion varieties. Czech Journal of Food Sciences, 2015, 33, 340-345.	1.2	7
137	Role of plasma membrane estrogen receptors in mediating the estrogen induction of progesterone receptors in hypothalamic ventromedial neurons. Journal of Comparative Neurology, 2014, 522, 298-307.	1.6	12
138	Anthocyanic Compounds and Antioxidant Capacity in Fortified Wines. , 2014, , 3-14.		0
139	Iron levels in the human brain: A post-mortem study of anatomical region differences and age-related changes. Journal of Trace Elements in Medicine and Biology, 2014, 28, 13-17.	3.0	159
140	Determination of Free Amino Acids in Coated Foods by GC-MS: Optimization of the Extraction Procedure by Using Statistical Design. Food Analytical Methods, 2014, 7, 172-180.	2.6	18
141	Optimization and Application of a HS-SPME-GC-MS Methodology for Quantification of Furanic Compounds in Espresso Coffee. Food Analytical Methods, 2014, 7, 81-88.	2.6	17
142	Changes in macrominerals, trace elements and pigments content during lettuce (<i>Lactuca sativa</i> L.) growth: Influence of soil composition. Food Chemistry, 2014, 152, 603-611.	8.2	51
143	Effect of Beer Marinades on Formation of Polycyclic Aromatic Hydrocarbons in Charcoal-Grilled Pork. Journal of Agricultural and Food Chemistry, 2014, 62, 2638-2643.	5.2	89
144	Assessment of hydroxymethylfurfural and furfural in commercial bakery products. Journal of Food Composition and Analysis, 2014, 33, 20-25.	3.9	49

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145	Quantification of Total and Hexavalent Chromium in Lager Beers: Variability between Styles and Estimation of Daily Intake of Chromium from Beer. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9195-9200.	5.2	14
146	Development of Bread with NaCl Reduction and Calcium Fortification: Study of Its Quality Characteristics. <i>Journal of Food Quality</i> , 2014, 37, 107-116.	2.6	33
147	Changes in chemical composition of frozen coated fish products during deep-frying. <i>International Journal of Food Sciences and Nutrition</i> , 2014, 65, 212-218.	2.8	17
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