

Fernando Nunes

List of Publications by Year in descending order

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375
papers

14,497
citations

20817

60
h-index

36028

97
g-index

379
all docs

379
docs citations

379
times ranked

14856
citing authors

#	ARTICLE	IF	CITATIONS
1	Metal-Based Nanoparticles as Antimicrobial Agents: An Overview. <i>Nanomaterials</i> , 2020, 10, 292.	4.1	769
2	Polymeric Nanoparticles: Production, Characterization, Toxicology and Ecotoxicology. <i>Molecules</i> , 2020, 25, 3731.	3.8	640
3	Polyphenols: A concise overview on the chemistry, occurrence, and human health. <i>Phytotherapy Research</i> , 2019, 33, 2221-2243.	5.8	493
4	Nanotoxicology applied to solid lipid nanoparticles and nanostructured lipid carriers – A systematic review of in vitro data. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2014, 87, 1-18.	4.3	327
5	Coffee melanoidins: structures, mechanisms of formation and potential health impacts. <i>Food and Function</i> , 2012, 3, 903.	4.6	229
6	Dual-drug loaded nanoparticles of Epigallocatechin-3-gallate (EGCG)/Ascorbic acid enhance therapeutic efficacy of EGCG in a APP ^{swe} /PS1 ^{dE9} Alzheimer's disease mice model. <i>Journal of Controlled Release</i> , 2019, 301, 62-75.	9.9	207
7	Preclinical safety of solid lipid nanoparticles and nanostructured lipid carriers: Current evidence from in vitro and in vivo evaluation. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2016, 108, 235-252.	4.3	203
8	SLN and NLC for topical, dermal, and transdermal drug delivery. <i>Expert Opinion on Drug Delivery</i> , 2020, 17, 357-377.	5.0	186
9	Memantine loaded PLGA PEGylated nanoparticles for Alzheimer's disease: in vitro and in vivo characterization. <i>Journal of Nanobiotechnology</i> , 2018, 16, 32.	9.1	163
10	Alginate Nanoparticles for Drug Delivery and Targeting. <i>Current Pharmaceutical Design</i> , 2019, 25, 1312-1334.	1.9	157
11	Lipid Nanoparticles: Effect on Bioavailability and Pharmacokinetic Changes. <i>Handbook of Experimental Pharmacology</i> , 2010, , 115-141.	1.8	155
12	Modification of wheat straw lignin by solid state fermentation with white-rot fungi. <i>Bioresource Technology</i> , 2009, 100, 4829-4835.	9.6	148
13	Linalool bioactive properties and potential applicability in drug delivery systems. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018, 171, 566-578.	5.0	139
14	Chemical Characterization of the High Molecular Weight Material Extracted with Hot Water from Green and Roasted Arabica Coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1773-1782.	5.2	125
15	Melanoidins from Coffee Infusions. Fractionation, Chemical Characterization, and Effect of the Degree of Roast. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3967-3977.	5.2	123
16	Formulating fluticasone propionate in novel PEG-containing nanostructured lipid carriers (PEG-NLC). <i>Colloids and Surfaces B: Biointerfaces</i> , 2010, 75, 538-542.	5.0	118
17	Design of cationic lipid nanoparticles for ocular delivery: Development, characterization and cytotoxicity. <i>International Journal of Pharmaceutics</i> , 2014, 461, 64-73.	5.2	118
18	Feasibility of Lipid Nanoparticles for Ocular Delivery of Anti-Inflammatory Drugs. <i>Current Eye Research</i> , 2010, 35, 537-552.	1.5	117

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19	Advanced Formulation Approaches for Ocular Drug Delivery: State-Of-The-Art and Recent Patents. <i>Pharmaceutics</i> , 2019, 11, 460.	4.5	115
20	Nanoparticle Delivery Systems in the Treatment of Diabetes Complications. <i>Molecules</i> , 2019, 24, 4209.	3.8	114
21	Nanotoxicology and Nanosafety: Safety-by-Design and Testing at a Glance. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 4657.	2.6	114
22	Nanoemulsions (NEs), liposomes (LPs) and solid lipid nanoparticles (SLNs) for retinyl palmitate: Effect on skin permeation. <i>International Journal of Pharmaceutics</i> , 2014, 473, 591-598.	5.2	111
23	Nanopesticides in Agriculture: Benefits and Challenge in Agricultural Productivity, Toxicological Risks to Human Health and Environment. <i>Toxics</i> , 2021, 9, 131.	3.7	110
24	Biopharmaceutical evaluation of epigallocatechin gallate-loaded cationic lipid nanoparticles (EGCG-LNs): In vivo , in vitro and ex vivo studies. <i>International Journal of Pharmaceutics</i> , 2016, 502, 161-169.	5.2	101
25	Effect of cooking on total vitamin C contents and antioxidant activity of sweet chestnuts (<i>Castanea</i>) Tj ETQq1 1 0.784314 rgBT /Overlo	8,2	99
26	Sugar-Lowering Drugs for Type 2 Diabetes Mellitus and Metabolic Syndrome—Review of Classical and New Compounds: Part-I. <i>Pharmaceutics</i> , 2019, 12, 152.	3.8	95
27	Chemical composition and functional properties of native chestnut starch (<i>Castanea sativa</i> Mill). <i>Carbohydrate Polymers</i> , 2013, 94, 594-602.	10.2	93
28	Surface engineering of silica nanoparticles for oral insulin delivery: Characterization and cell toxicity studies. <i>Colloids and Surfaces B: Biointerfaces</i> , 2014, 123, 916-923.	5.0	93
29	Grape Seeds: Chromatographic Profile of Fatty Acids and Phenolic Compounds and Qualitative Analysis by FTIR-ATR Spectroscopy. <i>Foods</i> , 2020, 9, 10.	4.3	93
30	Anti-inflammatory and anti-cancer activity of citral: Optimization of citral-loaded solid lipid nanoparticles (SLN) using experimental factorial design and LUMiSizer®. <i>International Journal of Pharmaceutics</i> , 2018, 553, 428-440.	5.2	92
31	Preparation and characterization of PEG-coated silica nanoparticles for oral insulin delivery. <i>International Journal of Pharmaceutics</i> , 2014, 473, 627-635.	5.2	91
32	Biopharmaceutical profile of pranoprofen-loaded PLGA nanoparticles containing hydrogels for ocular administration. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2015, 95, 261-270.	4.3	91
33	Foamability, Foam Stability, and Chemical Composition of Espresso Coffee As Affected by the Degree of Roast. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 3238-3243.	5.2	89
34	Cationic Surfactants: Self-Assembly, Structure-Activity Correlation and Their Biological Applications. <i>International Journal of Molecular Sciences</i> , 2019, 20, 5534.	4.1	88
35	Effect of mucoadhesive polymers on the in vitro performance of insulin-loaded silica nanoparticles: Interactions with mucin and biomembrane models. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2015, 93, 118-126.	4.3	85
36	Nanomedicines for the Delivery of Antimicrobial Peptides (AMPs). <i>Nanomaterials</i> , 2020, 10, 560.	4.1	83

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37	Citrus reticulata Blanco peels as a source of antioxidant and anti-proliferative phenolic compounds. <i>Industrial Crops and Products</i> , 2018, 111, 141-148.	5.2	82
38	Polyphenolic compounds, antioxidant activity and l-phenylalanine ammonia-lyase activity during ripening of olive cv. "Cobrançosa" under different irrigation regimes. <i>Food Research International</i> , 2013, 51, 412-421.	6.2	80
39	New Nanotechnologies for the Treatment and Repair of Skin Burns Infections. <i>International Journal of Molecular Sciences</i> , 2020, 21, 393.	4.1	80
40	Nanomaterials for Skin Delivery of Cosmeceuticals and Pharmaceuticals. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 1594.	2.5	79
41	Design and characterization of chitosan/zeolite composite films " Effect of zeolite type and zeolite dose on the film properties. <i>Materials Science and Engineering C</i> , 2016, 60, 246-254.	7.3	78
42	Abelmoschus esculentus (L.): Bioactive Components" Beneficial Properties" Focused on Antidiabetic Role" For Sustainable Health Applications. <i>Molecules</i> , 2019, 24, 38.	3.8	78
43	Rhamnoarabinosyl and rhamnoarabinoarabinosyl side chains as structural features of coffee arabinogalactans. <i>Phytochemistry</i> , 2008, 69, 1573-1585.	2.9	75
44	Solid Lipid Nanoparticle Formulations: Pharmacokinetic and Biopharmaceutical Aspects in Drug Delivery. <i>Methods in Enzymology</i> , 2009, 464, 105-129.	1.0	75
45	Nanopharmaceutics: Part I" Clinical Trials Legislation and Good Manufacturing Practices (GMP) of Nanotherapeutics in the EU. <i>Pharmaceutics</i> , 2020, 12, 146.	4.5	75
46	Elderberry (<i>Sambucus nigra</i> L.) by-products a source of anthocyanins and antioxidant polyphenols. <i>Industrial Crops and Products</i> , 2017, 95, 227-234.	5.2	73
47	Optimizing SLN and NLC by 22 full factorial design: Effect of homogenization technique. <i>Materials Science and Engineering C</i> , 2012, 32, 1375-1379.	7.3	72
48	Current nanotechnology approaches for the treatment and management of diabetic retinopathy. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2015, 95, 307-322.	4.3	72
49	Characterization of Galactomannan Derivatives in Roasted Coffee Beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3428-3439.	5.2	71
50	Sodium alginate-cross-linked polymyxin B sulphate-loaded solid lipid nanoparticles: Antibiotic resistance tests and HaCat and NIH/3T3 cell viability studies. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015, 129, 191-197.	5.0	70
51	Nature of Phenolic Compounds in Coffee Melanoidins. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7843-7853.	5.2	69
52	Current advances in the development of novel polymeric nanoparticles for the treatment of neurodegenerative diseases. <i>Nanomedicine</i> , 2020, 15, 1239-1261.	3.3	68
53	Immunostimulatory properties of coffee mannans. <i>Molecular Nutrition and Food Research</i> , 2009, 53, 1036-1043.	3.3	67
54	In vitro evaluation of permeation, toxicity and effect of praziquantel-loaded solid lipid nanoparticles against <i>Schistosoma mansoni</i> as a strategy to improve efficacy of the schistosomiasis treatment. <i>International Journal of Pharmaceutics</i> , 2014, 463, 31-37.	5.2	65

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55	New insights into wheat toxicity: Breeding did not seem to contribute to a prevalence of potential celiac diseaseâ€™s immunostimulatory epitopes. <i>Food Chemistry</i> , 2016, 213, 8-18.	8.2	65
56	An Updated Overview on Nanonutraceuticals: Focus on Nanoprebiotics and Nanoprobiotics. <i>International Journal of Molecular Sciences</i> , 2020, 21, 2285.	4.1	65
57	Arabinosyl and glucosyl residues as structural features of acetylated galactomannans from green and roasted coffee infusions. <i>Carbohydrate Research</i> , 2005, 340, 1689-1698.	2.3	64
58	Solid lipid nanoparticles for hydrophilic biotech drugs: Optimization and cell viability studies (Caco-2) Tj ETQq0 0 0 5.5 / Overlock 10 TF	5.5	64
59	Cationic solid lipid nanoparticles interfere with the activity of antioxidant enzymes in hepatocellular carcinoma cells. <i>International Journal of Pharmaceutics</i> , 2014, 471, 18-27.	5.2	64
60	Comparison between different types of carboxymethylcellulose and other oenological additives used for white wine tartaric stabilization. <i>Food Chemistry</i> , 2014, 156, 250-257.	8.2	64
61	Mixed cationic liposomes for brain delivery of drugs by the intranasal route: The acetylcholinesterase reactivator 2-PAM as encapsulated drug model. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018, 171, 358-367.	5.0	64
62	Biosurfactants: Properties and Applications in Drug Delivery, Biotechnology and Ecotoxicology. <i>Bioengineering</i> , 2021, 8, 115.	3.5	64
63	Applications of Natural, Semi-Synthetic, and Synthetic Polymers in Cosmetic Formulations. <i>Cosmetics</i> , 2020, 7, 75.	3.3	63
64	(+)-Limonene 1,2-Epoxy-Loaded SLNs: Evaluation of Drug Release, Antioxidant Activity, and Cytotoxicity in an HaCaT Cell Line. <i>International Journal of Molecular Sciences</i> , 2020, 21, 1449.	4.1	62
65	Role of hydroxycinnamates in coffee melanoidin formation. <i>Phytochemistry Reviews</i> , 2010, 9, 171-185.	6.5	60
66	In vitro , ex vivo and in vivo characterization of PLGA nanoparticles loading pranoprofen for ocular administration. <i>International Journal of Pharmaceutics</i> , 2016, 511, 719-727.	5.2	60
67	Sucupira Oil-Loaded Nanostructured Lipid Carriers (NLC): Lipid Screening, Factorial Design, Release Profile, and Cytotoxicity. <i>Molecules</i> , 2020, 25, 685.	3.8	60
68	Nanomedicine-based technologies and novel biomarkers for the diagnosis and treatment of Alzheimerâ€™s disease: from current to future challenges. <i>Journal of Nanobiotechnology</i> , 2021, 19, 122.	9.1	60
69	Transglycosylation reactions, a main mechanism of phenolics incorporation in coffee melanoidins: Inhibition by Maillard reaction. <i>Food Chemistry</i> , 2017, 227, 422-431.	8.2	59
70	Transferrin-Conjugated Docetaxelâ€™PLGA Nanoparticles for Tumor Targeting: Influence on MCF-7 Cell Cycle. <i>Polymers</i> , 2019, 11, 1905.	4.5	59
71	Chemical Characterization of Galactomannans and Arabinogalactans from Two Arabica Coffee Infusions As Affected by the Degree of Roast. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1429-1434.	5.2	58
72	Antimicrobial activity of polymyxin-loaded solid lipid nanoparticles (PLX-SLN): Characterization of physicochemical properties and in vitro efficacy. <i>European Journal of Pharmaceutical Sciences</i> , 2017, 106, 177-184.	4.0	57

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73	Standard methods for <i>Apis mellifera</i> beeswax research. Journal of Apicultural Research, 2019, 58, 1-108.	1.5	57
74	Influence of polysaccharide composition in foam stability of espresso coffee. Carbohydrate Polymers, 1998, 37, 283-285.	10.2	56
75	Optimization of linalool-loaded solid lipid nanoparticles using experimental factorial design and long-term stability studies with a new centrifugal sedimentation method. International Journal of Pharmaceutics, 2018, 549, 261-270.	5.2	55
76	Nanopharmaceutics: Part II – Production Scales and Clinically Compliant Production Methods. Nanomaterials, 2020, 10, 455.	4.1	55
77	Properties, Extraction Methods, and Delivery Systems for Curcumin as a Natural Source of Beneficial Health Effects. Medicina (Lithuania), 2020, 56, 336.	2.0	55
78	Chemical Characterization of the High-Molecular-Weight Material Extracted with Hot Water from Green and Roasted Robusta Coffees As Affected by the Degree of Roast. Journal of Agricultural and Food Chemistry, 2002, 50, 7046-7052.	5.2	53
79	Mass spectrometry characterization of an Aloe vera mannan presenting immunostimulatory activity. Carbohydrate Polymers, 2012, 90, 229-236.	10.2	53
80	Selenium contents of Portuguese commercial and wild edible mushrooms. Food Chemistry, 2011, 126, 91-96.	8.2	52
81	Extractability and structure of spent coffee ground polysaccharides by roasting pre-treatments. Carbohydrate Polymers, 2013, 97, 81-89.	10.2	52
82	Development and Optimization of Alpha-Pinene-Loaded Solid Lipid Nanoparticles (SLN) Using Experimental Factorial Design and Dispersion Analysis. Molecules, 2019, 24, 2683.	3.8	52
83	In Vitro Cytotoxicity of Oleanolic/Ursolic Acids-Loaded in PLGA Nanoparticles in Different Cell Lines. Pharmaceutics, 2019, 11, 362.	4.5	52
84	Revisiting the chemistry of apple pomace polyphenols. Food Chemistry, 2019, 294, 9-18.	8.2	52
85	Loading, release profile and accelerated stability assessment of monoterpenes-loaded solid lipid nanoparticles (SLN). Pharmaceutical Development and Technology, 2020, 25, 832-844.	2.4	52
86	Solid lipid nanoparticles optimized by 2 ² factorial design for skin administration: Cytotoxicity in NIH3T3 fibroblasts. Colloids and Surfaces B: Biointerfaces, 2018, 171, 501-505.	5.0	51
87	Ocular Drug Delivery - New Strategies for Targeting Anterior and Posterior Segments of the Eye. Current Pharmaceutical Design, 2016, 22, 1135-1146.	1.9	51
88	Linseed Essential Oil – Source of Lipids as Active Ingredients for Pharmaceuticals and Nutraceuticals. Current Medicinal Chemistry, 2019, 26, 4537-4558.	2.4	49
89	Authentication of beeswax (<i>Apis mellifera</i>) by high-temperature gas chromatography and chemometric analysis. Food Chemistry, 2013, 136, 961-968.	8.2	48
90	Influence of osmotic dehydration process parameters on the quality of candied pumpkins. Food and Bioproducts Processing, 2013, 91, 481-494.	3.6	47

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91	Chitosan/Copaiba oleoresin films for wound dressing application. <i>International Journal of Pharmaceutics</i> , 2019, 555, 146-152.	5.2	47
92	Biopharmaceutical profile of a clotrimazole nanoemulsion: Evaluation on skin and mucosae as anticandidal agent. <i>International Journal of Pharmaceutics</i> , 2019, 554, 105-115.	5.2	46
93	Ready to Use Therapeutical Beverages: Focus on Functional Beverages Containing Probiotics, Prebiotics and Synbiotics. <i>Beverages</i> , 2020, 6, 26.	2.8	46
94	Fruit Wastes as a Valuable Source of Value-Added Compounds: A Collaborative Perspective. <i>Molecules</i> , 2021, 26, 6338.	3.8	46
95	Efficient chemo-enzymatic gluten detoxification: reducing toxic epitopes for celiac patients improving functional properties. <i>Scientific Reports</i> , 2015, 5, 18041.	3.3	45
96	Industrial processing effects on chestnut fruits (<i>Castanea sativa</i> Mill.) 3. Minerals, free sugars, carotenoids and antioxidant vitamins. <i>International Journal of Food Science and Technology</i> , 2010, 45, 496-505.	2.7	44
97	Dexibuprofen Biodegradable Nanoparticles: One Step Closer towards a Better Ocular Interaction Study. <i>Nanomaterials</i> , 2020, 10, 720.	4.1	44
98	Identification of Anomeric Configuration of Underivatized Reducing Glucopyranosyl-glucose Disaccharides by Tandem Mass Spectrometry and Multivariate Analysis. <i>Analytical Chemistry</i> , 2007, 79, 5896-5905.	6.5	43
99	Evaluation of the Effect of Roasting on the Structure of Coffee Galactomannans Using Model Oligosaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10078-10087.	5.2	43
100	Loading of praziquantel in the crystal lattice of solid lipid nanoparticles. <i>Journal of Thermal Analysis and Calorimetry</i> , 2012, 108, 353-360.	3.6	43
101	Soft Cationic Nanoparticles for Drug Delivery: Production and Cytotoxicity of Solid Lipid Nanoparticles (SLNs). <i>Applied Sciences (Switzerland)</i> , 2019, 9, 4438.	2.5	43
102	Trends in Atopic Dermatitis—From Standard Pharmacotherapy to Novel Drug Delivery Systems. <i>International Journal of Molecular Sciences</i> , 2019, 20, 5659.	4.1	43
103	Sugar-Lowering Drugs for Type 2 Diabetes Mellitus and Metabolic Syndrome—Strategies for In Vivo Administration: Part-II. <i>Journal of Clinical Medicine</i> , 2019, 8, 1332.	2.4	43
104	Surface-tailored anti-HER2/neu-solid lipid nanoparticles for site-specific targeting MCF-7 and BT-474 breast cancer cells. <i>European Journal of Pharmaceutical Sciences</i> , 2019, 128, 27-35.	4.0	43
105	Encapsulation of Antioxidants in Gastrointestinal-Resistant Nanoparticulate Carriers. <i>Methods in Molecular Biology</i> , 2013, 1028, 37-46.	0.9	42
106	Resveratrol™ biotechnological applications: Enlightening its antimicrobial and antioxidant properties. <i>Journal of Herbal Medicine</i> , 2022, 32, 100550.	2.0	42
107	Development and characterization of a cationic lipid nanocarrier as non-viral vector for gene therapy. <i>European Journal of Pharmaceutical Sciences</i> , 2015, 66, 78-82.	4.0	41
108	Reduction of 4-ethylphenol and 4-ethylguaicol in red wine by activated carbons with different physicochemical characteristics: Impact on wine quality. <i>Food Chemistry</i> , 2017, 229, 242-251.	8.2	41

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109	Comparison of antiproliferative effect of epigallocatechin gallate when loaded into cationic solid lipid nanoparticles against different cell lines. <i>Pharmaceutical Development and Technology</i> , 2019, 24, 1243-1249.	2.4	41
110	Effect of harvesting year and elderberry cultivar on the chemical composition and potential bioactivity: A three-year study. <i>Food Chemistry</i> , 2020, 302, 125366.	8.2	41
111	Natural products in diabetes research: quantitative literature analysis. <i>Natural Product Research</i> , 2021, 35, 5813-5827.	1.8	41
112	Structural features of partially acetylated coffee galactomannans presenting immunostimulatory activity. <i>Carbohydrate Polymers</i> , 2010, 79, 397-402.	10.2	40
113	Evaluation of the Influence of Process Parameters on the Properties of Resveratrol-Loaded NLC Using 22 Full Factorial Design. <i>Antioxidants</i> , 2019, 8, 272.	5.1	40
114	Psoriasis: From Pathogenesis to Pharmacological and Nano-Technological-Based Therapeutics. <i>International Journal of Molecular Sciences</i> , 2021, 22, 4983.	4.1	40
115	Validation of a high performance liquid chromatography method for the stabilization of epigallocatechin gallate. <i>International Journal of Pharmaceutics</i> , 2014, 475, 181-190.	5.2	39
116	Hansen solubility parameters (HSP) for prescreening formulation of solid lipid nanoparticles (SLN): <i>in vitro</i> testing of curcumin-loaded SLN in MCF-7 and BT-474 cell lines. <i>Pharmaceutical Development and Technology</i> , 2018, 23, 96-105.	2.4	39
117	Naringenin-Functionalized Multi-Walled Carbon Nanotubes: A Potential Approach for Site-Specific Remote-Controlled Anticancer Delivery for the Treatment of Lung Cancer Cells. <i>International Journal of Molecular Sciences</i> , 2020, 21, 4557.	4.1	39
118	Self-assembling systems based on quaternized derivatives of 1,4-diazabicyclo[2.2.2]octane in nutrient broth as antimicrobial agents and carriers for hydrophobic drugs. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015, 127, 266-273.	5.0	38
119	State-of-the-art polymeric nanoparticles as promising therapeutic tools against human bacterial infections. <i>Journal of Nanobiotechnology</i> , 2020, 18, 156.	9.1	38
120	Carbohydrate content, dietary fibre and melanoidins: Composition of espresso from single-dose coffee capsules. <i>Food Research International</i> , 2016, 89, 989-996.	6.2	37
121	Chemical characterization and bioactive properties of decoctions and hydroethanolic extracts of <i>Thymus carnosus</i> Boiss.. <i>Journal of Functional Foods</i> , 2018, 43, 154-164.	3.4	37
122	<i>Thymus pulegioides</i> L. as a rich source of antioxidant, anti-proliferative and neuroprotective phenolic compounds. <i>Food and Function</i> , 2018, 9, 3617-3629.	4.6	37
123	Key production parameters for the development of solid lipid nanoparticles by high shear homogenization. <i>Pharmaceutical Development and Technology</i> , 2019, 24, 1181-1185.	2.4	37
124	A simple, cheap and reliable method for control of 4-ethylphenol and 4-ethylguaiaicol in red wines. Screening of fining agents for reducing volatile phenols levels in red wines. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2017, 1041-1042, 183-190.	2.3	36
125	Beneficial effects of white wine polyphenols-enriched diet on Alzheimer's disease-like pathology. <i>Journal of Nutritional Biochemistry</i> , 2018, 55, 165-177.	4.2	36
126	The hydrophobic polysaccharides of apple pomace. <i>Carbohydrate Polymers</i> , 2019, 223, 115132.	10.2	36

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127	Praziquantel-Solid Lipid Nanoparticles Produced by Supercritical Carbon Dioxide Extraction: Physicochemical Characterization, Release Profile, and Cytotoxicity. <i>Molecules</i> , 2019, 24, 3881.	3.8	36
128	Perillaldehyde 1,2-epoxide Loaded SLN-Tailored mAb: Production, Physicochemical Characterization and In Vitro Cytotoxicity Profile in MCF-7 Cell Lines. <i>Pharmaceutics</i> , 2020, 12, 161.	4.5	36
129	Oxidative stability of high oleic sunflower oil during deep-frying process of purple potato Purple Majesty. <i>Heliyon</i> , 2021, 7, e06294.	3.2	36
130	Biopharmaceutical profile of hydrogels containing pranoprofen-loaded PLGA nanoparticles for skin administration: In vitro , ex vivo and in vivo characterization. <i>International Journal of Pharmaceutics</i> , 2016, 501, 350-361.	5.2	35
131	A simple dispersive solid phase extraction clean-up/concentration method for selective and sensitive quantification of biogenic amines in wines using benzoyl chloride derivatisation. <i>Food Chemistry</i> , 2019, 274, 110-117.	8.2	35
132	4-Ethylphenol, 4-ethylguaiaicol and 4-ethylcatechol in red wines: Microbial formation, prevention, remediation and overview of analytical approaches. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 1367-1391.	10.3	35
133	Lignans: Quantitative Analysis of the Research Literature. <i>Frontiers in Pharmacology</i> , 2020, 11, 37.	3.5	35
134	White Wine Protein Instability: Mechanism, Quality Control and Technological Alternatives for Wine Stabilisation—An Overview. <i>Beverages</i> , 2020, 6, 19.	2.8	35
135	Next-generation therapies for celiac disease: The gluten-targeted approaches. <i>Trends in Food Science and Technology</i> , 2018, 75, 56-71.	15.1	34
136	<i>Thymus zygis</i> subsp. <i>zygis</i> an Endemic Portuguese Plant: Phytochemical Profiling, Antioxidant, Anti-Proliferative and Anti-Inflammatory Activities. <i>Antioxidants</i> , 2020, 9, 482.	5.1	34
137	Polyphenol composition and biological activity of <i>Thymus citriodorus</i> and <i>Thymus vulgaris</i> : Comparison with endemic Iberian <i>Thymus</i> species. <i>Food Chemistry</i> , 2020, 331, 127362.	8.2	34
138	Essential Oils as Active Ingredients of Lipid Nanocarriers for Chemotherapeutic Use. <i>Current Pharmaceutical Biotechnology</i> , 2015, 16, 365-370.	1.6	34
139	Insight into the Mechanism of Coffee Melanoidin Formation Using Modified α -C α in Bean Models. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 8710-8719.	5.2	33
140	<i>Boletus edulis</i> biologically active biopolymers induce cell cycle arrest in human colon adenocarcinoma cells. <i>Food and Function</i> , 2013, 4, 575.	4.6	33
141	A novel, direct, reagent-free method for the detection of beeswax adulteration by single-reflection attenuated total reflectance mid-infrared spectroscopy. <i>Talanta</i> , 2013, 107, 74-80.	5.5	33
142	Origin of the Pinking Phenomenon of White Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 5651-5659.	5.2	33
143	Influence of culture medium growth variables on <i>Ganoderma lucidum</i> exopolysaccharides structural features. <i>Carbohydrate Polymers</i> , 2014, 111, 936-946.	10.2	33
144	Bromelain-loaded nanoparticles: A comprehensive review of the state of the art. <i>Advances in Colloid and Interface Science</i> , 2018, 254, 48-55.	14.7	32

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145	Thermal stability of spent coffee ground polysaccharides: Galactomannans and arabinogalactans. <i>Carbohydrate Polymers</i> , 2014, 101, 256-264.	10.2	31
146	<i>Sambucus nigra</i> L. Fruits and Flowers: Chemical Composition and Related Bioactivities. <i>Food Reviews International</i> , 2022, 38, 1237-1265.	8.4	31
147	The potential of white-rot fungi to degrade phorbol esters of <i>Jatropha curcas</i> L. seed cake. <i>Engineering in Life Sciences</i> , 2011, 11, 107-110.	3.6	30
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