

# Fernando Nunes

## List of Publications by Year in descending order

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Version: 2024-02-01

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	<i>Sambucus nigra</i> L. Fruits and Flowers: Chemical Composition and Related Bioactivities. Food Reviews International, 2022, 38, 1237-1265.	8.4	31
2	<i>Uncaria tomentosa</i> (Willd. ex Schult.): Focus on Nutraceutical Aspects. Current Bioactive Compounds, 2022, 18, .	0.5	1
3	From oral formulations to drug-eluting implants: using 3D and 4D printing to develop drug delivery systems and personalized medicine. Bio-Design and Manufacturing, 2022, 5, 85-106.	7.7	22
4	Pinking. , 2022, , 187-195.		0
5	Origin, prevention, and mitigation of light-struck taste in white wine. , 2022, , 197-204.		0
6	<i>Bacillus thuringiensis</i> : From biopesticides to anticancer agents. Biochimie, 2022, 192, 83-90.	2.6	17
7	Cyclodextrins-in-Liposomes: A Promising Delivery System for <i>Lippia sidoides</i> and <i>Syzygium aromaticum</i> Essential Oils. Life, 2022, 12, 95.	2.4	9
8	Lipid Nanomaterials for Targeted Delivery of Dermocosmetic Ingredients: Advances in Photoprotection and Skin Anti-Aging. Nanomaterials, 2022, 12, 377.	4.1	15
9	Development and optimization of Riluzole-loaded biodegradable nanoparticles incorporated in a mucoadhesive in situ gel for the posterior eye segment. International Journal of Pharmaceutics, 2022, 612, 121379.	5.2	15
10	Resveratrol™ biotechnological applications: Enlightening its antimicrobial and antioxidant properties. Journal of Herbal Medicine, 2022, 32, 100550.	2.0	42
11	Chemical Composition and Potential Biological Activity of Melanoidins From Instant Soluble Coffee and Instant Soluble Barley: A Comparative Study. Frontiers in Nutrition, 2022, 9, 825584.	3.7	7
12	Biodegradable nanoparticles for the treatment of epilepsy: From current advances to future challenges. Epilepsia Open, 2022, 7, .	2.4	14
13	Permeability, anti-inflammatory and anti-VEGF profiles of steroidal-loaded cationic nanoemulsions in retinal pigment epithelial cells under oxidative stress. International Journal of Pharmaceutics, 2022, 617, 121615.	5.2	7
14	Is pinking susceptibility index a good predictor of white wines pinking phenomena?. Food Chemistry, 2022, 386, 132861.	8.2	1
15	Lipid Nanoparticles for the Posterior Eye Segment. Pharmaceutics, 2022, 14, 90.	4.5	28
16	Hydrogels for Modified-release Drug Delivery Systems. Current Pharmaceutical Design, 2022, 28, 609-618.	1.9	14
17	Editorial: Food Melanoidins: Chemistry and Nutrition. Frontiers in Nutrition, 2022, 9, 881690.	3.7	3
18	Selected Flavonoids to Target Melanoma: A Perspective in Nanoengineering Delivery Systems. Bioengineering, 2022, 9, 290.	3.5	1

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19	Zeolites and Biochar Modulate Olive Fruit and Oil Polyphenolic Profile. <i>Antioxidants</i> , 2022, 11, 1332.	5.1	6
20	In Vitro Assessment of Pesticides Toxicity and Data Correlation with Pesticides Physicochemical Properties for Prediction of Toxicity in Gastrointestinal and Skin Contact Exposure. <i>Toxics</i> , 2022, 10, 378.	3.7	8
21	Natural products in diabetes research: quantitative literature analysis. <i>Natural Product Research</i> , 2021, 35, 5813-5827.	1.8	41
22	2 <sup>3</sup> central composite rotatable design for the production of neem oil nanoemulsion for antifungal and antiparasitic applications. <i>Journal of Chemical Technology and Biotechnology</i> , 2021, 96, 2159-2167.	3.2	5
23	Overcoming multi-resistant leishmania treatment by nanoencapsulation of potent antimicrobials. <i>Journal of Chemical Technology and Biotechnology</i> , 2021, 96, 2123-2140.	3.2	17
24	Validation of analytical methods for the detection of beeswax adulteration with a focus on paraffin. <i>Food Control</i> , 2021, 120, 107503.	5.5	4
25	Comparative antioxidant and antimicrobial properties of <i>Lentinula edodes</i> Donko and <i>Koshin</i> varieties against priority multidrug-resistant pathogens. <i>South African Journal of Chemical Engineering</i> , 2021, 35, 98-106.	2.4	8
26	Epigallocatechin-3-gallate PEGylated poly(lactic-co-glycolic) acid nanoparticles mitigate striatal pathology and motor deficits in 3-nitropropionic acid intoxicated mice. <i>Nanomedicine</i> , 2021, 16, 19-35.	3.3	18
27	Antimycotic nail polish based on humic acid-coated silver nanoparticles for onychomycosis. <i>Journal of Chemical Technology and Biotechnology</i> , 2021, 96, 2208-2218.	3.2	9
28	Anti-Tumor Efficiency of Perillyl alcohol/ $\beta$ -Cyclodextrin Inclusion Complexes in a Sarcoma S180-Induced Mice Model. <i>Pharmaceutics</i> , 2021, 13, 245.	4.5	10
29	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
30	Entomopathogenic Fungi Biomass Production and Extracellular Biosynthesis of Silver Nanoparticles for Bioinsecticide Action. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 2465.	2.5	19
31	Silver nanoparticles obtained from Brazilian pepper extracts with synergistic anti-microbial effect: production, characterization, hydrogel formulation, cell viability, and in vitro efficacy. <i>Pharmaceutical Development and Technology</i> , 2021, 26, 539-548.	2.4	13
32	Characterization of Non-volatile Oxidation Products Formed from Triolein in a Model Study at Frying Temperature. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3466-3478.	5.2	6
33	Alternative Methods for Measuring the Susceptibility of White Wines to Pinking Alteration: Derivative Spectroscopy and CIEL*a*b* Colour Analysis. <i>Foods</i> , 2021, 10, 553.	4.3	5
34	Effect of Pre-Fermentative Maceration and Fining Agents on Protein Stability, Macromolecular, and Phenolic Composition of Albariño White Wines: Comparative Efficiency of Chitosan, $\kappa$ -Carrageenan and Bentonite as Heat Stabilisers. <i>Foods</i> , 2021, 10, 608.	4.3	10
35	Chemical Differentiation of Sugarcane Cultivars Based on Volatile Profile and Chemometric Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3548-3558.	5.2	1
36	<i>Citrus sinensis</i> Essential Oil-Based Microemulsions: Green Synthesis, Characterization, and Antibacterial and Larvicide Activities. <i>ACS Food Science &amp; Technology</i> , 2021, 1, 462-469.	2.7	6

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37	Are Nanobiosensors an Improved Solution for Diagnosis of Leishmania?. <i>Pharmaceutics</i> , 2021, 13, 491.	4.5	13
38	Effect of Chitosan and Aloe Vera Extract Concentrations on the Physicochemical Properties of Chitosan Biofilms. <i>Polymers</i> , 2021, 13, 1187.	4.5	16
39	Nanomedicine-based technologies and novel biomarkers for the diagnosis and treatment of Alzheimer's disease: from current to future challenges. <i>Journal of Nanobiotechnology</i> , 2021, 19, 122.	9.1	60
40	Cancer Nanopharmaceuticals: Physicochemical Characterization and In Vitro/In Vivo Applications. <i>Cancers</i> , 2021, 13, 1896.	3.7	15
41	Elimination of ochratoxin A from white and red wines: Critical characteristics of activated carbons and impact on wine quality. <i>LWT - Food Science and Technology</i> , 2021, 140, 110838.	5.2	11
42	Cannabidiol in Neurological and Neoplastic Diseases: Latest Developments on the Molecular Mechanism of Action. <i>International Journal of Molecular Sciences</i> , 2021, 22, 4294.	4.1	30
43	Lipid Nanoparticles Loaded with Iridoid Glycosides: Development and Optimization Using Experimental Factorial Design. <i>Molecules</i> , 2021, 26, 3161.	3.8	4
44	Development of a Manometric Monitoring Method for Early Detection of Air Microbiological Contamination in the Bloodstream. <i>Atmosphere</i> , 2021, 12, 702.	2.3	0
45	Quality by Design Approach for the Development of Liposome Carrying Ghrelin for Intranasal Administration. <i>Pharmaceutics</i> , 2021, 13, 686.	4.5	14
46	Cymbopogon winterianus Essential Oil Attenuates Bleomycin-Induced Pulmonary Fibrosis in a Murine Model. <i>Pharmaceutics</i> , 2021, 13, 679.	4.5	11
47	Applied Nanotechnologies in Anticoagulant Therapy: From Anticoagulants to Coagulation Test Performance of Drug Delivery Systems. <i>Applied Nano</i> , 2021, 2, 98-117.	2.0	2
48	Psoriasis: From Pathogenesis to Pharmacological and Nano-Technological-Based Therapeutics. <i>International Journal of Molecular Sciences</i> , 2021, 22, 4983.	4.1	40
49	Wine Polyphenols and Health: Quantitative Research Literature Analysis. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 4762.	2.5	17
50	The Potential Role of Polyelectrolyte Complex Nanoparticles Based on Cashew Gum, Tripolyphosphate and Chitosan for the Loading of Insulin. <i>International Journal of Diabetology</i> , 2021, 2, 107-116.	2.0	6
51	Histological Evidence of Wound Healing Improvement in Rats Treated with Oral Administration of Hydroalcoholic Extract of <i>Vitis labrusca</i> . <i>Current Issues in Molecular Biology</i> , 2021, 43, 335-352.	2.4	25
52	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
53	<i>Astragalus</i> ( <i>Astragalus membranaceus</i> Bunge): botanical, geographical, and historical aspects to pharmaceutical components and beneficial role. <i>Rendiconti Lincei</i> , 2021, 32, 625-642.	2.2	30
54	Epidemiology of COVID-19 in the State of Sergipe/Brazil and Its Relationship with Social Indicators. <i>Epidemiologia</i> , 2021, 2, 262-270.	2.2	1

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55	A Predictive Strategy Based on Volatile Profile and Chemometric Analysis for Traceability and Authenticity of Sugarcane Honey on the Global Market. <i>Foods</i> , 2021, 10, 1559.	4.3	2
56	Encapsulation of Active Pharmaceutical Ingredients in Lipid Micro/Nanoparticles for Oral Administration by Spray-Cooling. <i>Pharmaceutics</i> , 2021, 13, 1186.	4.5	23
57	Rutin-Functionalized Multi-Walled Carbon Nanotubes: Molecular Docking, Physicochemistry and Cytotoxicity in Fibroblasts. <i>Toxics</i> , 2021, 9, 173.	3.7	5
58	Biosynthesis of Silver Nanoparticles Mediated by Entomopathogenic Fungi: Antimicrobial Resistance, Nanopesticides, and Toxicity. <i>Antibiotics</i> , 2021, 10, 852.	3.7	29
59	Authentication of Douro DO monovarietal red wines based on anthocyanin profile: Comparison of partial least squares " discriminant analysis, decision trees and artificial neural networks. <i>Food Control</i> , 2021, 125, 107979.	5.5	10
60	Effectiveness of Different Cellulose-Based Filtration Materials against Inhalation of SARS-CoV-2-Like Particles. <i>Nanomanufacturing</i> , 2021, 1, 57-66.	3.6	1
61	An accurate single-step LLE method using keeper solvent for quantification of trace amounts of sotolon in Port and white table wines by HPLC-DAD. <i>Food Chemistry</i> , 2021, 350, 129268.	8.2	15
62	Red seaweeds strengthening the nexus between nutrition and health: phytochemical characterization and bioactive properties of <i>Grateloupia turuturu</i> and <i>Porphyra umbilicalis</i> extracts. <i>Journal of Applied Phycology</i> , 2021, 33, 3365-3381.	2.8	5
63	Lipid-Polymeric Films: Composition, Production and Applications in Wound Healing and Skin Repair. <i>Pharmaceutics</i> , 2021, 13, 1199.	4.5	13
64	Biosurfactants: Properties and Applications in Drug Delivery, Biotechnology and Ecotoxicology. <i>Bioengineering</i> , 2021, 8, 115.	3.5	64
65	Reducing the Negative Effect on White Wine Chromatic Characteristics Due to the Oxygen Exposure during Transportation by the Deoxygenation Process. <i>Foods</i> , 2021, 10, 2023.	4.3	0
66	State of the Art on Toxicological Mechanisms of Metal and Metal Oxide Nanoparticles and Strategies to Reduce Toxicological Risks. <i>Toxics</i> , 2021, 9, 195.	3.7	11
67	Nanotherapeutics and nanotheragnostics for cancers: properties, pharmacokinetics, biopharmaceutics, and biosafety. <i>Current Pharmaceutical Design</i> , 2021, 27, .	1.9	1
68	Exploring Innovative Leishmaniasis Treatment: Drug Targets from Pre-Clinical to Clinical Findings. <i>Chemistry and Biodiversity</i> , 2021, 18, e2100336.	2.1	10
69	Elastic and Ultradeformable Liposomes for Transdermal Delivery of Active Pharmaceutical Ingredients (APIs). <i>International Journal of Molecular Sciences</i> , 2021, 22, 9743.	4.1	30
70	Metrology, Agriculture and Food: Literature Quantitative Analysis. <i>Agriculture (Switzerland)</i> , 2021, 11, 889.	3.1	7
71	Bee Products: A Representation of Biodiversity, Sustainability, and Health. <i>Life</i> , 2021, 11, 970.	2.4	29
72	Effect of nanoencapsulation of blueberry ( <i>Vaccinium myrtillus</i> ): A green source of flavonoids with antioxidant and photoprotective properties. <i>Sustainable Chemistry and Pharmacy</i> , 2021, 23, 100515.	3.3	7

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73	Analysis of the mechanisms of action of isopentenyl caffeate against Leishmania. <i>Biochimie</i> , 2021, 189, 158-167.	2.6	5
74	Efficiency of carboxymethylcellulose in red wine tartaric stability: Effect on wine phenolic composition, chromatic characteristics and colouring matter stability. <i>Food Chemistry</i> , 2021, 360, 129996.	8.2	8
75	Effect of processing and storage on the volatile profile of sugarcane honey: A four-year study. <i>Food Chemistry</i> , 2021, 365, 130457.	8.2	3
76	Mono- and Dicationic DABCO/Quinuclidine Composed Nanomaterials for the Loading of Steroidal Drug: 32 Factorial Design and Physicochemical Characterization. <i>Nanomaterials</i> , 2021, 11, 2758.	4.1	9
77	Anti-leishmanial compounds from microbial metabolites: a promising source. <i>Applied Microbiology and Biotechnology</i> , 2021, 105, 8227-8240.	3.6	1
78	Fruit Wastes as a Valuable Source of Value-Added Compounds: A Collaborative Perspective. <i>Molecules</i> , 2021, 26, 6338.	3.8	46
79	Development of Lactoferrin-Loaded Liposomes for the Management of Dry Eye Disease and Ocular Inflammation. <i>Pharmaceutics</i> , 2021, 13, 1698.	4.5	28
80	Epilepsy in Neurodegenerative Diseases: Related Drugs and Molecular Pathways. <i>Pharmaceutics</i> , 2021, 14, 1057.	3.8	27
81	DABCO-Customized Nanoemulsions: Characterization, Cell Viability and Genotoxicity in Retinal Pigmented Epithelium and Microglia Cells. <i>Pharmaceutics</i> , 2021, 13, 1652.	4.5	11
82	Volatile Nitrogenous Compounds from Bacteria: Source of Novel Bioactive Compounds. <i>Chemistry and Biodiversity</i> , 2021, 18, e2100549.	2.1	6
83	Development of topical eye-drops of lactoferrin-loaded biodegradable nanoparticles for the treatment of anterior segment inflammatory processes. <i>International Journal of Pharmaceutics</i> , 2021, 609, 121188.	5.2	20
84	How could nanobiotechnology improve treatment outcomes of anti-TNF- $\alpha$ therapy in inflammatory bowel disease? Current knowledge, future directions. <i>Journal of Nanobiotechnology</i> , 2021, 19, 346.	9.1	10
85	Genotoxicity Assessment of Metal-Based Nanocomposites Applied in Drug Delivery. <i>Materials</i> , 2021, 14, 6551.	2.9	4
86	Liposomal formulations of oxybutynin and resiniferatoxin for the treatment of urinary diseases: improvement of drug tolerance upon intravesical. <i>Drug Delivery and Translational Research</i> , 2021, , 1.	5.8	1
87	Hydrophobic Starch-Based Films Using Potato Washing Slurries and Spent Frying Oil. <i>Foods</i> , 2021, 10, 2897.	4.3	10
88	Lipid Nanocarriers for Hyperproliferative Skin Diseases. <i>Cancers</i> , 2021, 13, 5619.	3.7	8
89	Orange thyme: Phytochemical profiling, in vitro bioactivities of extracts and potential health benefits. <i>Food Chemistry: X</i> , 2021, 12, 100171.	4.3	8
90	Development of a New Formulation Based on In Situ Photopolymerized Polymer for the Treatment of Spinal Cord Injury. <i>Polymers</i> , 2021, 13, 4274.	4.5	5

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91	Assessment of the Methodology That Is Used to Determine the Nutritional Sustainability of the Mediterranean Diet—A Scoping Review. <i>Frontiers in Nutrition</i> , 2021, 8, 772133.	3.7	12
92	Development and Characterization of Nanoemulsions for Ophthalmic Applications: Role of Cationic Surfactants. <i>Materials</i> , 2021, 14, 7541.	2.9	20
93	Olive tree physiology and chemical composition of fruits are modulated by different deficit irrigation strategies. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 682-694.	3.5	24
94	Loading of 5-aminosalicylic in solid lipid microparticles (SLM). <i>Journal of Thermal Analysis and Calorimetry</i> , 2020, 139, 1151-1159.	3.6	8
95	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
96	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
97	Study of pre-formulation and development of solid lipid nanoparticles containing perillyl alcohol. <i>Journal of Thermal Analysis and Calorimetry</i> , 2020, 141, 767-774.	3.6	15
98	New molecularly imprinted polymers for reducing negative volatile phenols in red wine with low impact on wine colour. <i>Food Research International</i> , 2020, 129, 108855.	6.2	6
99	β-Cyclodextrin/Isopentyl Caffate Inclusion Complex: Synthesis, Characterization and Antileishmanial Activity. <i>Molecules</i> , 2020, 25, 4181.	3.8	9
100	Croton argyrophyllus Kunth Essential Oil-Loaded Solid Lipid Nanoparticles: Evaluation of Release Profile, Antioxidant Activity and Cytotoxicity in a Neuroblastoma Cell Line. <i>Sustainability</i> , 2020, 12, 7697.	3.2	9
101	Development and Evaluation of Superabsorbent Hydrogels Based on Natural Polymers. <i>Polymers</i> , 2020, 12, 2173.	4.5	16
102	Applications of Natural, Semi-Synthetic, and Synthetic Polymers in Cosmetic Formulations. <i>Cosmetics</i> , 2020, 7, 75.	3.3	63
103	Natural Ergot Alkaloids in Ocular Pharmacotherapy: Known Molecules for Novel Nanoparticle-Based Delivery Systems. <i>Biomolecules</i> , 2020, 10, 980.	4.0	11
104	Bilayer Mucoadhesive Buccal Film for Mucosal Ulcers Treatment: Development, Characterization, and Single Study Case. <i>Pharmaceutics</i> , 2020, 12, 657.	4.5	29
105	Action of bioactive compounds in cellular oxidative response. <i>Energy Reports</i> , 2020, 6, 891-896.	5.1	3
106	Enhanced Dissolution Efficiency of Tamoxifen Combined with Methacrylate Copolymers in Amorphous Solid Dispersions. <i>Crystals</i> , 2020, 10, 1046.	2.2	0
107	Primary Humoral Immune Deficiencies: Overlooked Mimickers of Chronic Immune-Mediated Gastrointestinal Diseases in Adults. <i>International Journal of Molecular Sciences</i> , 2020, 21, 5223.	4.1	10
108	Is the Retinol-Binding Protein 4 a Possible Risk Factor for Cardiovascular Diseases in Obesity?. <i>International Journal of Molecular Sciences</i> , 2020, 21, 5229.	4.1	25



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109	Chemical and Physical Properties of Meadowfoam Seed Oil and Extra Virgin Olive Oil: Focus on Vibrational Spectroscopy. <i>Journal of Spectroscopy</i> , 2020, 2020, 1-9.	1.3	5
110	Cytotoxic, Antitumor and Toxicological Profile of <i>Passiflora alata</i> Leaf Extract. <i>Molecules</i> , 2020, 25, 4814.	3.8	10
111	Surface modification of pralidoxime chloride-loaded solid lipid nanoparticles for enhanced brain reactivation of organophosphorus-inhibited AChE: Pharmacokinetics in rat. <i>Toxicology</i> , 2020, 444, 152578.	4.2	14
112	Olive Pulp and Exogenous Enzymes Feed Supplementation Effect on the Carcass and Offal in Broilers: A Preliminary Study. <i>Agriculture (Switzerland)</i> , 2020, 10, 359.	3.1	9
113	Stearic Acid, Beeswax and Carnuba Wax as Green Raw Materials for the Loading of Carvacrol into Nanostructured Lipid Carriers. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 6267.	2.5	14
114	Cachexia: Pathophysiology and Ghrelin Liposomes for Nose-to-Brain Delivery. <i>International Journal of Molecular Sciences</i> , 2020, 21, 5974.	4.1	9
115	Creation and Acceptability of a Fragrance with a Characteristic Tawny Port Wine-Like Aroma. <i>Foods</i> , 2020, 9, 1244.	4.3	8
116	Spray-Dried Structured Lipid Carriers for the Loading of <i>Rosmarinus officinalis</i> : New Nutraceutical and Food Preservative. <i>Foods</i> , 2020, 9, 1110.	4.3	5
117	Polymeric Nanoparticles: Production, Characterization, Toxicology and Ecotoxicology. <i>Molecules</i> , 2020, 25, 3731.	3.8	640
118	Elimination of Aflatoxins B1 and B2 in White and Red Wines by Bentonite Fining. Efficiency and Impact on Wine Quality. <i>Foods</i> , 2020, 9, 1789.	4.3	8
119	Terroir Effect on the Phenolic Composition and Chromatic Characteristics of Menc��a/Jaen Monovarietal Wines: Bierzo D.O. (Spain) and D��o D.O. (Portugal). <i>Molecules</i> , 2020, 25, 6008.	3.8	6
120	Neurotensins and their therapeutic potential: research field study. <i>Future Medicinal Chemistry</i> , 2020, 12, 1779-1803.	2.3	2
121	Development and Characterization of Biointeractive Gelatin Wound Dressing Based on Extract of <i>Punica granatum</i> Linn. <i>Pharmaceutics</i> , 2020, 12, 1204.	4.5	15
122	Two- and Three-Dimensional Spectrofluorimetric Qualitative Analysis of Selected Vegetable Oils for Biomedical Applications. <i>Molecules</i> , 2020, 25, 5608.	3.8	1
123	Nanopharmaceuticals for Eye Administration: Sterilization, Depyrogenation and Clinical Applications. <i>Biology</i> , 2020, 9, 336.	2.8	11
124	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
125	Mitotane liposomes for potential treatment of adrenal cortical carcinoma: <i>in vivo</i> intestinal permeation and <i>in vivo</i> bioavailability. <i>Pharmaceutical Development and Technology</i> , 2020, 25, 949-961.	2.4	7
126	Factors Affecting the Retention Efficiency and Physicochemical Properties of Spray Dried Lipid Nanoparticles Loaded with <i>Lippia sidoides</i> Essential Oil. <i>Biomolecules</i> , 2020, 10, 693.	4.0	15



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127	The Nutraceutical Value of Carnitine and Its Use in Dietary Supplements. <i>Molecules</i> , 2020, 25, 2127.	3.8	25
128	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
129	Application of Quality-by-Design Approach in the Analytical Method Development for Quantification of Sugars in Sugarcane Honey by Reversed-Phase Liquid Chromatography. <i>Food Analytical Methods</i> , 2020, 13, 1634-1649.	2.6	5
130	<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
131	Quinoline- and Benzoselenazole-Derived Unsymmetrical Squaraine Cyanine Dyes: Design, Synthesis, Photophysicochemical Features and Light-Triggerable Antiproliferative Effects against Breast Cancer Cell Lines. <i>Materials</i> , 2020, 13, 2646.	2.9	11
132	Praziquantel-loaded solid lipid nanoparticles: Production, physicochemical characterization, release profile, cytotoxicity and in vitro activity against <i>Schistosoma mansoni</i> . <i>Journal of Drug Delivery Science and Technology</i> , 2020, 58, 101784.	3.0	14
133	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
134	Nanopharmaceutics: Part II—Production Scales and Clinically Compliant Production Methods. <i>Nanomaterials</i> , 2020, 10, 455.	4.1	55
135	Nanomedicines for the Delivery of Antimicrobial Peptides (AMPs). <i>Nanomaterials</i> , 2020, 10, 560.	4.1	83
136	Ocular Cell Lines and Genotoxicity Assessment. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 2046.	2.6	10
137	Loading, release profile and accelerated stability assessment of monoterpenes-loaded solid lipid nanoparticles (SLN). <i>Pharmaceutical Development and Technology</i> , 2020, 25, 832-844.	2.4	52
138	Lignans: Quantitative Analysis of the Research Literature. <i>Frontiers in Pharmacology</i> , 2020, 11, 37.	3.5	35
139	Nanomaterials for Skin Delivery of Cosmeceuticals and Pharmaceuticals. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 1594.	2.5	79
140	(+)-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
141	Perillaldehyde 1,2-epoxy 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
142	Retinal Drug Delivery: Rethinking Outcomes for the Efficient Replication of Retinal Behavior. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 4258.	2.5	4
143	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
144	Properties, Extraction Methods, and Delivery Systems for Curcumin as a Natural Source of Beneficial Health Effects. <i>Medicina (Lithuania)</i> , 2020, 56, 336.	2.0	55

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145	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
146	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
147	SLN and NLC for topical, dermal, and transdermal drug delivery. <i>Expert Opinion on Drug Delivery</i> , 2020, 17, 357-377.	5.0	186
148	Sucupira Oil-Loaded Nanostructured Lipid Carriers (NLC): Lipid Screening, Factorial Design, Release Profile, and Cytotoxicity. <i>Molecules</i> , 2020, 25, 685.	3.8	60
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