PatrÃ-cia ValentÃ£o

List of Publications by Year
in descending order

330 papers	16,309 citations	13099 68 h-index	30087 103 g-index
339 all docs	339 docs citations	339 times ranked	18854 citing authors

#	Article	IF	Citations
1	Phenolics: From Chemistry to Biology. Molecules, 2009, 14, 2202-2211.	3.8	477
2	Phenolic Compounds and Antimicrobial Activity of Olive (Olea europaea L. Cv. CobranÃ§osa) Leaves. Molecules, 2007, 12, 1153-1162.	3.8	385
3	Walnut (Juglans regia L.) leaves: Phenolic compounds, antibacterial activity and antioxidant potential of different cultivars. Food and Chemical Toxicology, 2007, 45, 2287-2295.	3.6	356
4	Quince (Cydonia oblongaMiller) Fruit (Pulp, Peel, and Seed) and Jam:Â Antioxidant Activity. Journal of Agricultural and Food Chemistry, 2004, 52, 4705-4712.	5.2	282
5	Phenolic profiles of Portuguese olive fruits (Olea europaea L.): Influences of cultivar and geographical origin. Food Chemistry, 2005, 89, 561-568.	8.2	281
6	Antioxidative Properties of Cardoon (Cynara cardunculusL.) Infusion Against Superoxide Radical, Hydroxyl Radical, and Hypochlorous Acid. Journal of Agricultural and Food Chemistry, 2002, 50, 4989-4993.	5.2	244
7	Influence of solvent on the antioxidant and antimicrobial properties of walnut (Juglans regia L.) green husk extracts. Industrial Crops and Products, 2013, 42, 126-132.	5.2	237
8	Ficus carica L.: Metabolic and biological screening. Food and Chemical Toxicology, 2009, 47, 2841-2846.	3.6	204
9	Characterization of C-glycosyl flavones O-glycosylated by liquid chromatographyâ€“tandem mass spectrometry. Journal of Chromatography A, 2007, 1161, 214-223.	3.7	189
10	Table Olives from Portugal:â€‰ Phenolic Compounds, Antioxidant Potential, and Antimicrobial Activity. Journal of Agricultural and Food Chemistry, 2006, 54, 8425-8431.	5.2	187
11	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
12	Pyrrolizidine Alkaloids: Chemistry, Pharmacology, Toxicology and Food Safety. International Journal of Molecular Sciences, 2018, 19, 1668.	4.1	176
13	Can Phlorotannins Purified Extracts Constitute a Novel Pharmacological Alternative for Microbial Infections with Associated Inflammatory Conditions?. PLoS ONE, 2012, 7, e31145.	2.5	173
14	Antioxidant Activity ofCentaurium erythraeaInfusion Evidenced by Its Superoxide Radical Scavenging and Xanthine Oxidase Inhibitory Activity. Journal of Agricultural and Food Chemistry, 2001, 49, 3476-3479.	5.2	164
15	Honey from Luso region (Portugal): Physicochemical characteristics and mineral contents. Microchemical Journal, 2009, 93, 73-77.	4.5	164
16	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
17	Alternative and Efficient Extraction Methods for Marine-Derived Compounds. Marine Drugs, 2015, 13, 3182-3230.	4.6	155
18	Valuable compounds in macroalgae extracts. Food Chemistry, 2013, 138, 1819-1828.	8.2	148

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19	Evaluation of free radical-scavenging and antihemolytic activities of quince (Cydonia oblonga) leaf: A comparative study with green tea (Camellia sinensis). Food and Chemical Toxicology, 2009, 47, 860-865.	3.6	137
20	Phenolic fingerprint of peppermint leaves. Food Chemistry, 2001, 73, 307-311.	8.2	135
21	Antioxidant Activity of Hypericum androsaemum Infusion: Scavenging Activity against Superoxide Radical, Hydroxyl Radical and Hypochlorous Acid.. Biological and Pharmaceutical Bulletin, 2002, 25, 1320-1323.	1.4	131
22	Phenolic profile in the quality control of walnut (Juglans regia L.) leaves. Food Chemistry, 2004, 88, 373-379.	8.2	130
23	Improved loquat (Eriobotrya japonica Lindl.) cultivars: Variation of phenolics and antioxidative potential. Food Chemistry, 2009, 114, 1019-1027.	8.2	123
24	Bioactive Compounds from Macroalgae in the New Millennium: Implications for Neurodegenerative Diseases. Marine Drugs, 2014, 12, 4934-4972.	4.6	123
25	Correlation between the Pattern Volatiles and the Overall Aroma of Wild Edible Mushrooms. Journal of Agricultural and Food Chemistry, 2008, 56, 1704-1712.	5.2	118
26	Phenolics and antimicrobial activity of traditional stoned table olives â€˜alcaparraâ€™. Bioorganic and Medicinal Chemistry, 2006, 14, 8533-8538.	3.0	113
27	Fatty acid composition of wild edible mushrooms species: A comparative study. Microchemical Journal, 2009, 93, 29-35.	4.5	113
28	Protective effect of quince (Cydonia oblonga Miller) fruit against oxidative hemolysis of human erythrocytes. Food and Chemical Toxicology, 2009, 47, 1372-1377.	3.6	113
29	Analysis and quantification of flavonoidic compounds from Portuguese olive (Olea Europaea L.) leaf cultivars. Natural Product Research, 2005, 19, 189-195.	1.8	111
30	Antifungal Activity of Phlorotannins against Dermatophytes and Yeasts: Approaches to the Mechanism of Action and Influence on Candida albicans Virulence Factor. PLoS ONE, 2013, 8, e72203.	2.5	107
31	Studies on the Antioxidant Activity of Lippia citriodora Infusion: Scavenging Effect on Superoxide Radical, Hydroxyl Radical and Hypochlorous Acid. Biological and Pharmaceutical Bulletin, 2002, 25, 1324-1327.	1.4	102
32	Further knowledge on barley (Hordeum vulgare L.) leaves O-glycosyl-C-glycosyl flavones by liquid chromatography-UV diode-array detection-electrospray ionisation mass spectrometry. Journal of Chromatography A, 2008, 1182, 56-64.	3.7	102
33	Phytochemical characterization and radical scavenging activity of Portulaca oleraceae L. leaves and stems. Microchemical Journal, 2009, 92, 129-134.	4.5	102
34	Phenolic compounds, organic acids profiles and antioxidative properties of beefsteak fungus (Fistulina hepatica). Food and Chemical Toxicology, 2007, 45, 1805-1813.	3.6	101
35	Chemical and antioxidative assessment of dietary turnip (Brassica rapa var. rapa L.). Food Chemistry, 2007, 105, 1003-1010.	8.2	99
36	Water and methanolic extracts of Salvia officinalis protect HepG2 cells from t-BHP induced oxidative damage. Chemico-Biological Interactions, 2007, 167, 107-115.	4.0	99

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37	In vitro studies to assess the antidiabetic, anti-cholinesterase and antioxidant potential of Spergularia rubra. Food Chemistry, 2011, 129, 454-462.	8.2	98
38	Bauhinia forficata Link authenticity using flavonoids profile: Relation with their biological properties. Food Chemistry, 2012, 134, 894-904.	8.2	97
39	European marketable grain legume seeds: Further insight into phenolic compounds profiles. Food Chemistry, 2017, 215, 177-184.	8.2	95
40	New Phenolic Compounds and Antioxidant Potential of Catharanthus roseus. Journal of Agricultural and Food Chemistry, 2008, 56, 9967-9974.	5.2	93
41	Evaluation of Antioxidant, Antidiabetic and Anticholinesterase Activities of Smallanthus sonchifolius Landraces and Correlation with Their Phytochemical Profiles. International Journal of Molecular Sciences, 2015, 16, 17696-17718.	4.1	92
42	Phenolic profile, antioxidant activity and enzyme inhibitory activities of extracts from aromatic plants used in Mediterranean diet. Journal of Food Science and Technology, 2017, 54, 219-227.	2.8	90
43	Phenolic Profile of Cydonia oblonga Miller Leaves. Journal of Agricultural and Food Chemistry, 2007, 55, 7926-7930.	5.2	89
44	First Report on Cydonia oblonga Miller Anticancer Potential: Differential Antiproliferative Effect against Human Kidney and Colon Cancer Cells. Journal of Agricultural and Food Chemistry, 2010, 58, 3366-3370.	5.2	89
45	Vitis vinifera leaves towards bioactivity. Industrial Crops and Products, 2013, 43, 434-440.	5.2	89
46	Phenolic Compounds in External Leaves of Tronchuda Cabbage (Brassica oleracea L. var. costata DC). Journal of Agricultural and Food Chemistry, 2005, 53, 2901-2907.	5.2	88
47	Comparative study of phytochemicals and antioxidant potential of wild edible mushroom caps and stipes. Food Chemistry, 2008, 110, 47-56.	8.2	88
48	Glycine max (L.) Merr., Vigna radiata L. and Medicago sativa L. sprouts: A natural source of bioactive compounds. Food Research International, 2013, 50, 167-175.	6.2	88
49	Effect of the Conservation Procedure on the Contents of Phenolic Compounds and Organic Acids in Chanterelle (Cantharellus cibarius) Mushroom. Journal of Agricultural and Food Chemistry, 2005, 53, 4925-4931.	5.2	86
50	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
51	Contents of Carboxylic Acids and Two Phenolics and Antioxidant Activity of Dried Portuguese Wild Edible Mushrooms. Journal of Agricultural and Food Chemistry, 2006, 54, 8530-8537.	5.2	84
52	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
53	Hydroxyl radical and hypochlorous acid scavenging activity of small Centaury (Centaurium) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 517-522.	5.3	82
54	Pharmacological effects of Catharanthus roseus root alkaloids in acetylcholinesterase inhibition and cholinergic neurotransmission. Phytomedicine, 2010, 17, 646-652.	5.3	82

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55	Chemical assessment and antioxidant capacity of pepper (Capsicum annuum L.) seeds. Food and Chemical Toxicology, 2013, 53, 240-248.	3.6	82
56	Quince (Cydonia oblongaMiller) Fruit Characterization Using Principal Component Analysis. Journal of Agricultural and Food Chemistry, 2005, 53, 111-122.	5.2	81
57	Chemical composition and antioxidant activity of tronchuda cabbage internal leaves. European Food Research and Technology, 2006, 222, 88-98.	3.3	81
58	Assessing Rubus honey value: Pollen and phenolic compounds content and antibacterial capacity. Food Chemistry, 2012, 130, 671-678.	8.2	81
59	STEROL PROFILES IN 18 MACROALGAE OF THE PORTUGUESE COAST¹. Journal of Phycology, 2011, 47, 1210-1218.	2.3	80
60	Volatile profiling of Ficus carica varieties by HS-SPME and GCâ€“IT-MS. Food Chemistry, 2010, 123, 548-557.	8.2	79
61	Quantitation of Nine Organic Acids in Wild Mushrooms. Journal of Agricultural and Food Chemistry, 2005, 53, 3626-3630.	5.2	78
62	Organic acids in two Portuguese chestnut (Castanea sativa Miller) varieties. Food Chemistry, 2007, 100, 504-508.	8.2	77
63	Organic acids composition of Cydonia oblonga Miller leaf. Food Chemistry, 2008, 111, 393-399.	8.2	77
64	Flavonoids and Phenolic Acids of Sage:â€‰ Influence of Some Agricultural Factors. Journal of Agricultural and Food Chemistry, 2000, 48, 6081-6084.	5.2	76
65	The Use of Flavonoids in Central Nervous System Disorders. Current Medicinal Chemistry, 2013, 20, 4694-4719.	2.4	75
66	Tomato (Lycopersicon esculentum) Seeds: New Flavonols and Cytotoxic Effect. Journal of Agricultural and Food Chemistry, 2010, 58, 2854-2861.	5.2	74
67	HPLC-DAD-MS/MS-ESI Screening of Phenolic Compounds in Pieris brassicae L. Reared on Brassica rapa var.rapaL. Journal of Agricultural and Food Chemistry, 2008, 56, 844-853.	5.2	73
68	Thymus lotocephalus wild plants and in vitro cultures produce different profiles of phenolic compounds with antioxidant activity. Food Chemistry, 2012, 135, 1253-1260.	8.2	73
69	New C-Deoxyhexosyl Flavones and Antioxidant Properties of Passiflora edulis Leaf Extract. Journal of Agricultural and Food Chemistry, 2007, 55, 10187-10193.	5.2	71
70	How mitochondrial dysfunction affects zebrafish development and cardiovascular function: an in vivo model for testing mitochondriaâ€targeted drugs. British Journal of Pharmacology, 2013, 169, 1072-1090.	5.4	70
71	Tuning protein folding in lysosomal storage diseases: the chemistry behind pharmacological chaperones. Chemical Science, 2018, 9, 1740-1752.	7.4	69
72	Pharmacological modulation of HDAC1 and HDAC6 in vivo in a zebrafish model: Therapeutic implications for Parkinsonâ€™s disease. Pharmacological Research, 2016, 103, 328-339.	7.1	67

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73	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
74	Antioxidative properties of tronchuda cabbage (Brassica oleracea L. var. costata DC) external leaves against DPPH, superoxide radical, hydroxyl radical and hypochlorous acid. Food Chemistry, 2006, 98, 416-425.	8.2	66
75	Hazel (Corylus avellana L.) leaves as source of antimicrobial and antioxidative compounds. Food Chemistry, 2007, 105, 1018-1025.	8.2	64
76	Phlorotannins: Towards New Pharmacological Interventions for Diabetes Mellitus Type 2. Molecules, 2017, 22, 56.	3.8	64
77	Marine-Derived Anticancer Agents: Clinical Benefits, Innovative Mechanisms, and New Targets. Marine Drugs, 2019, 17, 329.	4.6	64
78	Analysis of Vervain Flavonoids by HPLC/Diode Array Detector Method. Its Application to Quality Control. Journal of Agricultural and Food Chemistry, 1999, 47, 4579-4582.	5.2	63
79	Lycopersicon esculentum Seeds: An Industrial Byproduct as an Antimicrobial Agent. Journal of Agricultural and Food Chemistry, 2010, 58, 9529-9536.	5.2	63
80	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
81	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
82	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
83	A Comprehensive View of the Neurotoxicity Mechanisms of Cocaine and Ethanol. Neurotoxicity Research, 2015, 28, 253-267.	2.7	62
84	Analysis of Phenolic Compounds in the Evaluation of Commercial Quince Jam Authenticity. Journal of Agricultural and Food Chemistry, 2000, 48, 2853-2857.	5.2	61
85	Influence of Two Fertilization Regimens on the Amounts of Organic Acids and Phenolic Compounds of Tronchuda Cabbage (Brassica oleraceaL. Var.costataDC). Journal of Agricultural and Food Chemistry, 2005, 53, 9128-9132.	5.2	60
86	Principal components of phenolics to characterize red Vinho Verde grapes: Anthocyanins or non-coloured compounds?. Talanta, 2008, 75, 1190-1202.	5.5	60
87	Glutathione and the Antioxidant Potential of Binary Mixtures with Flavonoids: Synergisms and Antagonisms. Molecules, 2013, 18, 8858-8872.	3.8	60
88	Î±-Glucosidase and Î±-amylase inhibitors from Myrcia spp.: a stronger alternative to acarbose?. Journal of Pharmaceutical and Biomedical Analysis, 2016, 118, 322-327.	2.8	60
89	Tronchuda cabbage (Brassica oleracea L. var. costata DC) seeds: Phytochemical characterization and antioxidant potential. Food Chemistry, 2007, 101, 549-558.	8.2	59
90	Multivariate Analysis of Tronchuda Cabbage (Brassica oleracea L. var.costataDC) Phenolics: Influence of Fertilizers. Journal of Agricultural and Food Chemistry, 2008, 56, 2231-2239.	5.2	58

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91	Anti-Inflammatory Effect of Unsaturated Fatty Acids and Ergosta-7,22-dien-3-ol from Marthasterias glacialis: Prevention of CHOP-Mediated ER-Stress and NF-ÎºB Activation. PLoS ONE, 2014, 9, e88341.	2.5	58
92	Supercritical fluid extraction and hydrodistillation for the recovery of bioactive compounds from Lavandula viridis Lâ€™HÃ©r. Food Chemistry, 2012, 135, 112-121.	8.2	57
93	Effect of Solvent System on Extractability of Lipidic Components of Scenedesmus obliquus (M2-1) and Gloeothece sp. on Antioxidant Scavenging Capacity Thereof. Marine Drugs, 2015, 13, 6453-6471.	4.6	56
94	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
95	Phenolic profile in the evaluation of commercial quince jellies authenticity. Food Chemistry, 2000, 71, 281-285.	8.2	53
96	Comparative Study on Free Amino Acid Composition of Wild Edible Mushroom Species. Journal of Agricultural and Food Chemistry, 2008, 56, 10973-10979.	5.2	53
97	Volatile composition of Catharanthus roseus (L.) G. Don using solid-phase microextraction and gas chromatography/mass spectrometry. Journal of Pharmaceutical and Biomedical Analysis, 2009, 49, 674-685.	2.8	53
98	Chemical Assessment and in Vitro Antioxidant Capacity of Ficus carica Latex. Journal of Agricultural and Food Chemistry, 2010, 58, 3393-3398.	5.2	53
99	Anti-Proliferative Activity of Meroditerpenoids Isolated from the Brown Alga Stypopodium flabelliforme against Several Cancer Cell Lines. Marine Drugs, 2011, 9, 852-862.	4.6	53
100	Anti-Inflammatory Potential of Monogalactosyl Diacylglycerols and a Monoacylglycerol from the Edible Brown Seaweed Fucus spiralis Linnaeus. Marine Drugs, 2014, 12, 1406-1418.	4.6	53
101	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
102	Biologically Active Oxylipins from Enzymatic and Nonenzymatic Routes in Macroalgae. Marine Drugs, 2016, 14, 23.	4.6	53
103	Unravelling the bioherbicide potential of Eucalyptus globulus Labill: Biochemistry and effects of its aqueous extract. PLoS ONE, 2018, 13, e0192872.	2.5	53
104	Inhibitory effect of Lavandula viridis on Fe2+-induced lipid peroxidation, antioxidant and anti-cholinesterase properties. Food Chemistry, 2011, 126, 1779-1786.	8.2	51
105	Inflorescences of Brassicacea species as source of bioactive compounds: A comparative study. Food Chemistry, 2008, 110, 953-961.	8.2	50
106	Metabolic and Bioactivity Insights into Brassica oleracea var.acephala. Journal of Agricultural and Food Chemistry, 2009, 57, 8884-8892.	5.2	50
107	Metabolic profiling and biological capacity of Pieris brassicae fed with kale (Brassica oleracea L. var.) Tj ETQq1 1 0.784314 rgBT /Overl	3.6	50
108	Endoplasmic reticulum stress signaling in cancer and neurodegenerative disorders: Tools and strategies to understand its complexity. Pharmacological Research, 2020, 155, 104702.	7.1	50

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109	In vivo Skin Irritation Potential of a Castanea sativa (Chestnut) Leaf Extract, a Putative Natural Antioxidant for Topical Application. Basic and Clinical Pharmacology and Toxicology, 2008, 103, 461-467.	2.5	49
110	Codium tomentosum and Plocamium cartilagineum: Chemistry and antioxidant potential. Food Chemistry, 2010, 119, 1359-1368.	8.2	49
111	Is Nitric Oxide Decrease Observed with Naphthoquinones in LPS Stimulated RAW 264.7 Macrophages a Beneficial Property?. PLoS ONE, 2011, 6, e24098.	2.5	49
112	Accumulation of phenolic compounds in in vitro cultures and wild plants of Lavandula viridis Lâ€™HÃ©r and their antioxidant and anti-cholinesterase potential. Food and Chemical Toxicology, 2013, 57, 69-74.	3.6	49
113	Further Insight into the Latex Metabolite Profile of Ficus carica. Journal of Agricultural and Food Chemistry, 2010, 58, 10855-10863.	5.2	48
114	Marine natural pigments: Chemistry, distribution and analysis. Dyes and Pigments, 2014, 111, 124-134.	3.7	48
115	Free Water-Soluble Phenolics Profiling in Barley (Hordeum vulgare L.). Journal of Agricultural and Food Chemistry, 2009, 57, 2405-2409.	5.2	47
116	Phenolic profile of hazelnut (Corylus Avellana L.) leaves cultivars grown in Portugal. Natural Product Research, 2005, 19, 157-163.	1.8	46
117	Evolution of Brassica rapa var. rapa L. volatile composition by HS-SPME and GC/IT-MS. Microchemical Journal, 2009, 93, 140-146.	4.5	45
118	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
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	Natural extracts as potential source of antioxidants to stabilize polyolefins. Journal of Applied Polymer Science, 2011, 119, 3553-3559.	2.6	45
121	Metabolic profile and biological activities of Lavandula pedunculata subsp. lusitanica (Chaytor) Franco: Studies on the essential oil and polar extracts. Food Chemistry, 2013, 141, 2501-2506.	8.2	45
122	Methoxylated Xanthones in the Quality Control of Small Centaury (Centaurium erythraea) Flowering Tops. Journal of Agricultural and Food Chemistry, 2002, 50, 460-463.	5.2	44
123	Analysis of non-coloured phenolics in red wine: Effect of Dekkera bruxellensis yeast. Food Chemistry, 2005, 89, 185-189.	8.2	44
124	Distinct fatty acid profile of ten brown macroalgae. Revista Brasileira De Farmacognosia, 2013, 23, 608-613.	1.4	44
125	Amino acids, fatty acids and sterols profile of some marine organisms from Portuguese waters. Food Chemistry, 2013, 141, 2412-2417.	8.2	44
126	Identification of Vitis vinifera L. grape berry skin color mutants and polyphenolic profile. Food Chemistry, 2016, 194, 117-127.	8.2	44

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127	HPLC/DAD ANALYSIS OF PHENOLIC COMPOUNDS FROM LAVENDER AND ITS APPLICATION TO QUALITY CONTROL. Journal of Liquid Chromatography and Related Technologies, 2000, 23, 2563-2572.	1.0	43
128	Determination of low molecular weight volatiles in Ficus carica using HS-SPME and GC/FID. Food Chemistry, 2010, 121, 1289-1295.	8.2	43
129	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
130	Inoculation with Bradyrhizobium japonicum enhances the organic and fatty acids content of soybean (Glycine max (L.) Merrill) seeds. Food Chemistry, 2013, 141, 3636-3648.	8.2	43
131	The Consistency Between Phytotoxic Effects and the Dynamics of Allelochemicals Release from Eucalyptus globulus Leaves Used as Bioherbicide Green Manure. Journal of Chemical Ecology, 2018, 44, 658-670.	1.8	43
132	Characterisation of the phenolic profile ofBoerhaavia diffusa L. by HPLC-PAD-MS/MS as a tool for quality control. Phytochemical Analysis, 2005, 16, 451-458.	2.4	42
133	Green tea: A promising anticancer agent for renal cell carcinoma. Food Chemistry, 2010, 122, 49-54.	8.2	42
134	Boerhaavia diffusa: Metabolite profiling of a medicinal plant from Nyctaginaceae. Food and Chemical Toxicology, 2009, 47, 2142-2149.	3.6	41
135	The pigments of kelps (Ochrophyta) as part of the flexible response to highly variable marine environments. Journal of Applied Phycology, 2016, 28, 3689-3696.	2.8	41
136	Phlorotannin extracts from Fucales: Marine polyphenols as bioregulators engaged in inflammation-related mediators and enzymes. Algal Research, 2017, 28, 1-8.	4.6	41
137	Magnetic Dehydrodipeptide-Based Self-Assembled Hydrogels for Theragnostic Applications. Nanomaterials, 2019, 9, 541.	4.1	41
138	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
139	Chemical Diversity and Biological Properties of Secondary Metabolites from Sea Hares of Aplysia Genus. Marine Drugs, 2016, 14, 39.	4.6	40
140	Palmitic Acid and Ergosta-7,22-dien-3-ol Contribute to the Apoptotic Effect and Cell Cycle Arrest of an Extract from Marthasterias glacialis L. in Neuroblastoma Cells. Marine Drugs, 2014, 12, 54-68.	4.6	39
141	Bioprospecting of brown seaweeds for biotechnological applications: Phlorotannin actions in inflammation and allergy network. Trends in Food Science and Technology, 2019, 86, 153-171.	15.1	39
142	Experimental design for extraction and quantification of phenolic compounds and organic acids in white â€œVinho Verdeâ€•grapes. Analytica Chimica Acta, 2007, 583, 15-22.	5.4	38
143	Tronchuda Cabbage (Brassica oleracea L. var. costata DC): Scavenger of Reactive Nitrogen Species. Journal of Agricultural and Food Chemistry, 2008, 56, 4205-4211.	5.2	38
144	Chemical composition and biological screening of Capsella bursa-pastoris. Revista Brasileira De Farmacognosia, 2011, 21, 635-643.	1.4	38

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145	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
146	A new insight on elderberry anthocyanins bioactivity: Modulation of mitochondrial redox chain functionality and cell redox state. Journal of Functional Foods, 2019, 56, 145-155.	3.4	38
147	Oxygen and Nitrogen Reactive Species Are Effectively Scavenged by Eucalyptus globulus Leaf Water Extract. Journal of Medicinal Food, 2009, 12, 175-183.	1.5	37
148	Effects induced by the nodulation with Bradyrhizobium japonicum on Glycine max (soybean) metabolism and antioxidant potential. Food Chemistry, 2011, 127, 1487-1495.	8.2	37
149	Inoculation of the Nonlegume Capsicum annuum (L.) with Rhizobium Strains. 1. Effect on Bioactive Compounds, Antioxidant Activity, and Fruit Ripeness. Journal of Agricultural and Food Chemistry, 2014, 62, 557-564.	5.2	37
150	Preliminary study of flavonols in port wine grape varieties. Food Chemistry, 2001, 73, 397-399.	8.2	36
151	Targeted metabolite analysis of Catharanthus roseus and its biological potential. Food and Chemical Toxicology, 2009, 47, 1349-1354.	3.6	36
152	In Vitro Cultures of Brassica oleracea L. var.costataDC: Potential Plant Bioreactor for Antioxidant Phenolic Compounds. Journal of Agricultural and Food Chemistry, 2009, 57, 1247-1252.	5.2	36
153	Exploiting Catharanthus roseus roots: Source of antioxidants. Food Chemistry, 2010, 121, 56-61.	8.2	36
154	Further Knowledge on the Phenolic Profile of Colocasia esculenta (L.) Shott. Journal of Agricultural and Food Chemistry, 2012, 60, 7005-7015.	5.2	36
155	Chemical profiling and biological screening of Thymus lotocephalus extracts obtained by supercritical fluid extraction and hydrodistillation. Industrial Crops and Products, 2012, 36, 246-256.	5.2	36
156	Beneficial effects of white wine polyphenols-enriched diet on Alzheimerâ€™s disease-like pathology. Journal of Nutritional Biochemistry, 2018, 55, 165-177.	4.2	36
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