Nuno Mateus

List of Publications by Year
in descending order

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		15504	37204
326	13,953	65	96
papers	citations	h-index	g-index

332	332	332	11395
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Interaction between salivary proteins and cork phenolic compounds able to migrate to wine model solutions. Food Chemistry, 2022, 367, 130607.	8.2	2
2	New insights into the oral interactions of different families of phenolic compounds: Deepening the astringency mouthfeels. Food Chemistry, 2022, 375, 131642.	8.2	10
3	Natural and Synthetic Flavylium-Based Dyes: The Chemistry Behind the Color. Chemical Reviews, 2022, 122, 1416-1481.	47.7	95
4	pH-regulated interaction modes between cyanidin-3-glucoside and phenylboronic acid-modified alginate. Carbohydrate Polymers, 2022, 280, 119029.	10.2	4
5	Alternative Extraction and Downstream Purification Processes for Anthocyanins. Molecules, 2022, 27, 368.	3.8	16
6	A New Insight into the Degradation of Anthocyanins: Reversible versus the Irreversible Chemical Processes. Journal of Agricultural and Food Chemistry, 2022, 70, 656-668.	5.2	15
7	Pyranoflavylium-cellulose acetate films and the glycerol effect towards the development of pH-freshness smart label for food packaging. Food Hydrocolloids, 2022, 127, 107501.	10.7	31
8	The Role of Nutraceutical Containing Polyphenols in Diabetes Prevention. Metabolites, 2022, 12, 184.	2.9	18
9	Impact of Eutectic Solvents Utilization in the Microwave Assisted Extraction of Proanthocyanidins from Grape Pomace. Molecules, 2022, 27, 246.	3.8	6
10	Dietary polyglycosylated anthocyanins, the smart option? A comprehensive review on their health benefits and technological applications. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 3096-3128.	11.7	6
11	Colorimetric pH-Responsive Biomaterials Based on Pyranoflavylium-Biopolymer Hybrid Conjugates. ACS Applied Polymer Materials, 2022, 4, 4961-4971.	4.4	6
12	Preparation of 10-(hexylcarbamoyl)pyranomalvidin-3-glucoside from 10-carboxypyranomalvidin-3-glucoside using carbodiimide chemistry. Food Chemistry, 2022, 393, 133429.	8.2	4
13	Wine astringent compounds monitored by an electrochemical biosensor. Food Chemistry, 2022, 395, 133587.	8.2	1
14	Interactions of dietary polyphenols with epithelial lipids: advances from membrane and cell models in the study of polyphenol absorption, transport and delivery to the epithelium. Critical Reviews in Food Science and Nutrition, 2021, 61, 3007-3030.	10.3	9
15	Recent advances in extracting phenolic compounds from food and their use in disease prevention and as cosmetics. Critical Reviews in Food Science and Nutrition, 2021, 61, 1130-1151.	10.3	61
16	Grape pectic polysaccharides stabilization of anthocyanins red colour: Mechanistic insights. Carbohydrate Polymers, 2021, 255, 117432.	10.2	18
17	Disaccharide anthocyanin delphinidin 3-O-sambubioside from Hibiscus sabdariffa L.: Candida antarctica lipase B-catalyzed fatty acid acylation and study of its color properties. Food Chemistry, 2021, 344, 128603.	8.2	17
18	Recent advances on dietary polyphenol's potential roles in Celiac Disease. Trends in Food Science and Technology, 2021, 107, 213-225.	15.1	38

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19	On the Limits of Anthocyanins Co-Pigmentation Models and Respective Equations. Journal of Agricultural and Food Chemistry, 2021, 69, 1359-1367.	5.2	10
20	Development of lignin-based nanoparticles: fabrication methods and functionalization approaches. , 2021, , 227-270.		0
21	Cyanidin-3-glucoside Lipophilic Conjugates for Topical Application: Tuning the Antimicrobial Activities with Fatty Acid Chain Length. Processes, 2021, 9, 340.	2.8	10
22	Metabolomics Insights of the Immunomodulatory Activities of Phlorizin and Phloretin on Human THP-1 Macrophages. Molecules, 2021, 26, 787.	3.8	8
23	Dendrimers as Color-Stabilizers of Pyranoanthocyanins: The Dye Concentration Governs the Hostâ€“Guest Interaction Mechanisms. ACS Applied Polymer Materials, 2021, 3, 1457-1464.	4.4	6
24	A pH-responsive fluorescent sensor based on a new pyranoxanthylium salt. Photochemical and Photobiological Sciences, 2021, 20, 513-521.	2.9	0
25	An Insight into Kiwiberry Leaf Valorization: Phenolic Composition, Bioactivity and Health Benefits. Molecules, 2021, 26, 2314.	3.8	14
26	Understanding the molecular interactions between a yeast protein extract and phenolic compounds. Food Research International, 2021, 143, 110261.	6.2	5
27	Synthesis of novel pyrano-3,7-deoxyanthocyanin derivatives and study of their thermodynamic, photophysical and cytotoxicity properties. Journal of Photochemistry and Photobiology A: Chemistry, 2021, 415, 113313.	3.9	6
28	Impact of Phlorotannin Extracts from Fucus vesiculosus on Human Gut Microbiota. Marine Drugs, 2021, 19, 375.	4.6	28
29	The Role of Anthocyanins, Deoxyanthocyanins and Pyranoanthocyanins on the Modulation of Tyrosinase Activity: An In Vitro and In Silico Approach. International Journal of Molecular Sciences, 2021, 22, 6192.	4.1	6
30	Anthocyanin-Related Pigments: Natural Allies for Skin Health Maintenance and Protection. Antioxidants, 2021, 10, 1038.	5.1	22
31	Brown Algae Phlorotannins: A Marine Alternative to Break the Oxidative Stress, Inflammation and Cancer Network. Foods, 2021, 10, 1478.	4.3	35
32	Use of Polyphenols as Modulators of Food Allergies. From Chemistry to Biological Implications. Frontiers in Sustainable Food Systems, 2021, 5, .	3.9	15
33	Antitumor Activity of Fucus vesiculosus-Derived Phlorotannins through Activation of Apoptotic Signals in Gastric and Colorectal Tumor Cell Lines. International Journal of Molecular Sciences, 2021, 22, 7604.	4.1	20
34	Anthocyanin content in raspberry and elderberry: The impact of cooking and recipe composition. International Journal of Gastronomy and Food Science, 2021, 24, 100316.	3.0	15
35	Pyranoanthocyanins Interfering with the Quorum Sensing of Pseudomonas aeruginosa and Staphylococcus aureus. International Journal of Molecular Sciences, 2021, 22, 8559.	4.1	16
36	Strategies used by nature to fix the red, purple and blue colours in plants: a physical chemistry approach. Physical Chemistry Chemical Physics, 2021, 23, 24080-24101.	2.8	6

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37	Characterization of Anthocyanins and Anthocyanin-Derivatives in Red Wines during Ageing in Custom Oxygenation Oak Wood Barrels. Molecules, 2021, 26, 64.	3.8	12
38	Synthesis, structural characterization and chromatic features of new 2-phenyl-1-benzopyrylium and 2-phenyl-styryl-1-benzopyrylium amino-based blue dyes. Tetrahedron Letters, 2021, 85, 153487.	1.4	5
39	New-Level Insights into the Effects of Grape Seed Polyphenols on the Intestinal Processing and Transport of a Celiac Disease Immunodominant Peptide. Journal of Agricultural and Food Chemistry, 2021, 69, 13474-13486.	5.2	2
40	Photoactivated cell-killing amino-based flavylium compounds. Scientific Reports, 2021, 11, 22005.	3.3	2
41	Kidney graft function before pregnancy as a predictor of graft, maternal and fetal outcomes in pregnant renal transplant recipients. Journal of Perinatal Medicine, 2021, .	1.4	0
42	Disclosure of a Promising Lead to Tackle Complicated Skin and Skin Structure Infections: Antimicrobial and Antibiofilm Actions of Peptide PP4-3.1. Pharmaceutics, 2021, 13, 1962.	4.5	5
43	The Antidiabetic Effect of Grape Pomace Polysaccharide-Polyphenol Complexes. Nutrients, 2021, 13, 4495.	4.1	19
44	Inhibition Mechanisms of Wine Polysaccharides on Salivary Protein Precipitation. Journal of Agricultural and Food Chemistry, 2020, 68, 2955-2963.	5.2	21
45	Molecular binding between anthocyanins and pectic polysaccharides â€“ Unveiling the role of pectic polysaccharides structure. Food Hydrocolloids, 2020, 102, 105625.	10.7	65
46	Phlorotannins from Fucus vesiculosus: Modulation of Inflammatory Response by Blocking NF-Î¤B Signaling Pathway. International Journal of Molecular Sciences, 2020, 21, 6897.	4.1	32
47	Exploring the Applications of the Photoprotective Properties of Anthocyanins in Biological Systems. International Journal of Molecular Sciences, 2020, 21, 7464.	4.1	25
48	Photochemistry of 5-Hydroxy-4'-Dimethylaminoflavylium in the presence of SDS micelles. The role of metastable states of flavylium cation-quinoidal base and trans-chalcones. Journal of Photochemistry and Photobiology A: Chemistry, 2020, 402, 112827.	3.9	3
49	Migration of Tannins and Pectic Polysaccharides from Natural Cork Stoppers to the Hydroalcoholic Solution. Journal of Agricultural and Food Chemistry, 2020, 68, 14230-14242.	5.2	7
50	Variation in the Phenolic Composition of Cork Stoppers from Different Geographical Origins. Journal of Agricultural and Food Chemistry, 2020, 68, 14970-14977.	5.2	6
51	Oral interactions between a green tea flavanol extract and red wine anthocyanin extract using a new cell-based model: insights on the effect of different oral epithelia. Scientific Reports, 2020, 10, 12638.	3.3	20
52	Bioactive Peptides and Dietary Polyphenols: Two Sides of the Same Coin. Molecules, 2020, 25, 3443.	3.8	40
53	Solid Lipid Nanoparticles as Carriers of Natural Phenolic Compounds. Antioxidants, 2020, 9, 998.	5.1	85
54	Chemical/Color Stability and Rheological Properties of Cyanidin-3-Glucoside in Deep Eutectic Solvents as a Gateway to Design Task-Specific Bioactive Compounds. ACS Sustainable Chemistry and Engineering, 2020, 8, 16184-16196.	6.7	12

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55	â€œClickingâ€•an Ionic Liquid to a Potent Antimicrobial Peptide: On the Route towards Improved Stability. International Journal of Molecular Sciences, 2020, 21, 6174.	4.1	13
56	Anthocyanins as Antidiabetic Agentsâ€”In Vitro and In Silico Approaches of Preventive and Therapeutic Effects. Molecules, 2020, 25, 3813.	3.8	48
57	Polyphenolic Characterization of Nebbiolo Red Wines and Their Interaction with Salivary Proteins. Foods, 2020, 9, 1867.	4.3	8
58	Interaction of a Procyanidin Mixture with Human Saliva and the Variations of Salivary Protein Profiles over a 1-Year Period. Journal of Agricultural and Food Chemistry, 2020, 68, 13824-13832.	5.2	7
59	Dye-sensitized solar cells based on dimethylamino-Ï€-bridge-pyranoanthocyanin dyes. Solar Energy, 2020, 206, 188-199.	6.1	15
60	Tannins in Food: Insights into the Molecular Perception of Astringency and Bitter Taste. Molecules, 2020, 25, 2590.	3.8	112
61	Microwave-Assisted Synthesis and Ionic Liquids: Green and Sustainable Alternatives toward Enzymatic Lipophilization of Anthocyanin Monoglucosides. Journal of Agricultural and Food Chemistry, 2020, 68, 7387-7392.	5.2	14
62	Inhibitory effect of vinegars on the formation of polycyclic aromatic hydrocarbons in charcoal-grilled pork. Meat Science, 2020, 167, 108083.	5.5	43
63	In vitro gastrointestinal absorption of red wine anthocyanins â€“ Impact of structural complexity and phase II metabolization. Food Chemistry, 2020, 317, 126398.	8.2	32
64	The effect of pectic polysaccharides from grape skins on salivary protein â€“ procyanidin interactions. Carbohydrate Polymers, 2020, 236, 116044.	10.2	25
65	Impact of grape pectic polysaccharides on anthocyanins thermostability. Carbohydrate Polymers, 2020, 239, 116240.	10.2	45
66	The peculiarity of malvidin 3-O-(6-O-p-coumaroyl) glucoside aggregation. Intra and intermolecular interactions. Dyes and Pigments, 2020, 180, 108382.	3.7	8
67	Polyphenol Interactions and Food Organoleptic Properties. , 2019, , 650-655.		1
68	Interaction between Ellagitannins and Salivary Proline-Rich Proteins. Journal of Agricultural and Food Chemistry, 2019, 67, 9579-9590.	5.2	24
69	An efficient method for anthocyanins lipophilization based on enzyme retention in membrane systems. Food Chemistry, 2019, 300, 125167.	8.2	11
70	Impact of a Waterâ€Soluble Gallic Acidâ€Based Dendrimer on the Colorâ€Stabilizing Mechanisms of Anthocyanins. Chemistry - A European Journal, 2019, 25, 11696-11706.	3.3	16
71	Controversial association between polycystic ovary syndrome and breast cancer. European Journal of Obstetrics, Gynecology and Reproductive Biology, 2019, 243, 125-132.	1.1	19
72	Development of a New Cell-Based Oral Model To Study the Interaction of Oral Constituents with Food Polyphenols. Journal of Agricultural and Food Chemistry, 2019, 67, 12833-12843.	5.2	17

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73	Turning a Collagenesis-Inducing Peptide Into a Potent Antibacterial and Antibiofilm Agent Against Multidrug-Resistant Gram-Negative Bacteria. Frontiers in Microbiology, 2019, 10, 1915.	3.5	12
74	Study of the multi-equilibria of red wine colorants pyranoanthocyanins and evaluation of their potential in dye-sensitized solar cells. Solar Energy, 2019, 191, 100-108.	6.1	17
75	Metabolic pathways of degradation of malvidin-3-O-monoglucoside by Candida oleophila. International Biodeterioration and Biodegradation, 2019, 144, 104768.	3.9	6
76	Recovery of added value compounds from cork industry by-products. Industrial Crops and Products, 2019, 140, 111599.	5.2	16
77	Anthocyanins: Nutrition and Health. Reference Series in Phytochemistry, 2019, , 1097-1133.	0.4	4
78	Polymeric Pigments in Red Wines. , 2019, , 207-218.		5
79	GLUT1 and GLUT3 involvement in anthocyanin gastric transport- Nanobased targeted approach. Scientific Reports, 2019, 9, 789.	3.3	42
80	A multi-spectroscopic study on the interaction of food polyphenols with a bioactive gluten peptide: From chemistry to biological implications. Food Chemistry, 2019, 299, 125051.	8.2	19
81	Insights into the development of grapefruit nutraceutical powder by spray drying: physical characterization, chemical composition and 3D intestinal permeability. Journal of the Science of Food and Agriculture, 2019, 99, 4686-4694.	3.5	10
82	In vivo systemic toxicity assessment of an oxidized dextrinâ€based hydrogel and its effectiveness as a carrier and stabilizer of granular synthetic bone substitutes. Journal of Biomedical Materials Research - Part A, 2019, 107, 1678-1689.	4.0	10
83	Purple-fleshed sweet potato acylated anthocyanins: Equilibrium network and photophysical properties. Food Chemistry, 2019, 288, 386-394.	8.2	33
84	Optimization of Phlorotannins Extraction from Fucus vesiculosus and Evaluation of Their Potential to Prevent Metabolic Disorders. Marine Drugs, 2019, 17, 162.	4.6	93
85	Stabilization of bluish pyranoanthocyanin pigments in aqueous systems using lignin nanoparticles. Dyes and Pigments, 2019, 166, 367-374.	3.7	14
86	Synthesis and chemical equilibria of a new 10-methylpyrano-2-styrylbenzopyrylium pigment in aqueous solution and its modulation by different micellar systems. Dyes and Pigments, 2019, 167, 60-67.	3.7	9
87	Infusions and decoctions of dehydrated fruits of Actinidia arguta and Actinidia deliciosa: Bioactivity, radical scavenging activity and effects on cells viability. Food Chemistry, 2019, 289, 625-634.	8.2	36
88	Digestion and absorption of red grape and wine anthocyanins through the gastrointestinal tract. Trends in Food Science and Technology, 2019, 83, 211-224.	15.1	108
89	Comparison of the in vitro gastrointestinal bioavailability of acylated and non-acylated anthocyanins: Purple-fleshed sweet potato vs red wine. Food Chemistry, 2019, 276, 410-418.	8.2	67
90	Effect of malvidin-3-glucoside and epicatechin interaction on their ability to interact with salivary proline-rich proteins. Food Chemistry, 2019, 276, 33-42.	8.2	26

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91	Synthesis and Structural Characterization of a Novel Symmetrical 2,10-Bis-Styryl-1-Benzopyrylium Dye. Synlett, 2018, 29, 1390-1394.	1.8	9
92	Colour modulation of blue anthocyanin-derivatives. Lignosulfonates as a tool to improve the water solubility of natural blue dyes. Dyes and Pigments, 2018, 153, 150-159.	3.7	10
93	Molecular insights on the interaction and preventive potential of epigallocatechin-3-gallate in Celiac Disease. International Journal of Biological Macromolecules, 2018, 112, 1029-1037.	7.5	16
94	Influence of rye flour enzymatic biotransformation on the antioxidant capacity and transepithelial transport of phenolic acids. Food and Function, 2018, 9, 1889-1898.	4.6	5
95	Identification and characterization of proteolytically resistant gluten-derived peptides. Food and Function, 2018, 9, 1726-1735.	4.6	11
96	A new group of synthetic phenolic-containing amphiphilic molecules for multipurpose applications: Physico-chemical characterization and cell-toxicity study. Scientific Reports, 2018, 8, 832.	3.3	10
97	HIV-Infected Patients With and Without Lipodystrophy Under Combined Antiretroviral Therapy: Evaluation of Body Composition. Journal of Clinical Densitometry, 2018, 21, 75-82.	1.2	6
98	Blackberry anthocyanins: Î²-Cyclodextrin fortification for thermal and gastrointestinal stabilization. Food Chemistry, 2018, 245, 426-431.	8.2	80
99	Study of human salivary proline-rich proteins interaction with food tannins. Food Chemistry, 2018, 243, 175-185.	8.2	43
100	Anthocyanins: Nutrition and Health. Reference Series in Phytochemistry, 2018, , 1-37.	0.4	4
101	Improvement of the Color Stability of Cyanidin-3-glucoside by Fatty Acid Enzymatic Acylation. Journal of Agricultural and Food Chemistry, 2018, 66, 10003-10010.	5.2	37
102	Human Bitter Taste Receptors Are Activated by Different Classes of Polyphenols. Journal of Agricultural and Food Chemistry, 2018, 66, 8814-8823.	5.2	65
103	Gut microbiota modulation accounts for the neuroprotective properties of anthocyanins. Scientific Reports, 2018, 8, 11341.	3.3	73
104	Impact of Lignosulfonates on the Thermodynamic and Kinetic Parameters of Malvidin-3-O-glucoside in Aqueous Solutions. Journal of Agricultural and Food Chemistry, 2018, 66, 6382-6387.	5.2	11
105	Wine industry by-product: Full polyphenolic characterization of grape stalks. Food Chemistry, 2018, 268, 110-117.	8.2	45
106	Selective enzymatic lipophilization of anthocyanin glucosides from blackcurrant (Ribes nigrum L.) skin extract and characterization of esterified anthocyanins. Food Chemistry, 2018, 266, 415-419.	8.2	37
107	Sensorial properties of red wine polyphenols: Astringency and bitterness. Critical Reviews in Food Science and Nutrition, 2017, 57, 937-948.	10.3	134
108	Wine-Inspired Chemistry: Anthocyanin Transformations for a Portfolio of Natural Colors. Synlett, 2017, 28, 898-906.	1.8	23

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109	Molecular study of mucin-procyanidin interaction by fluorescence quenching and Saturation Transfer Difference (STD)-NMR. Food Chemistry, 2017, 228, 427-434.	8.2	37
110	Malvidin 3-Glucosideâ€“Fatty Acid Conjugates: From Hydrophilic toward Novel Lipophilic Derivatives. Journal of Agricultural and Food Chemistry, 2017, 65, 6513-6518.	5.2	42
111	Interaction between Wine Phenolic Acids and Salivary Proteins by Saturation-Transfer Difference Nuclear Magnetic Resonance Spectroscopy (STD-NMR) and Molecular Dynamics Simulations. Journal of Agricultural and Food Chemistry, 2017, 65, 6434-6441.	5.2	23
112	Influence of the structural features of amino-based pyranoanthocyanins on their acid-base equilibria in aqueous solutions. Dyes and Pigments, 2017, 141, 479-486.	3.7	17
113	Gastrointestinal absorption, antiproliferative and anti-inflammatory effect of the major carotenoids of Gardenia jasminoides Ellis on cancer cells. Food and Function, 2017, 8, 1672-1679.	4.6	28
114	First evidences of interaction between pyranoanthocyanins and salivary proline-rich proteins. Food Chemistry, 2017, 228, 574-581.	8.2	41
115	Pharmacokinetics of table and Port red wine anthocyanins: a crossover trial in healthy men. Food and Function, 2017, 8, 2030-2037.	4.6	17
116	Gemcitabine anti-proliferative activity significantly enhanced upon conjugation with cell-penetrating peptides. Bioorganic and Medicinal Chemistry Letters, 2017, 27, 2898-2901.	2.2	31
117	Synthesis and structural characterization of novel pyranoluteolinidin dyes. Tetrahedron Letters, 2017, 58, 159-162.	1.4	14
118	Molecular Interaction Between Salivary Proteins and Food Tannins. Journal of Agricultural and Food Chemistry, 2017, 65, 6415-6424.	5.2	36
119	Synthesis of the Main Red Wine Anthocyanin Metabolite: Malvidin-3-O-Î²-Glucuronide. Synlett, 2017, 28, 593-596.	1.8	8
120	The role of wine polysaccharides on salivary protein-tannin interaction: A molecular approach. Carbohydrate Polymers, 2017, 177, 77-85.	10.2	77
121	Reactivity of Cork Extracts with (+)-Catechin and Malvidin-3-O-glucoside in Wine Model Solutions: Identification of a New Family of Ellagitannin-Derived Compounds (Corklins). Journal of Agricultural and Food Chemistry, 2017, 65, 8714-8726.	5.2	15
122	Synthesis and equilibrium multistate of new pyrano-3-deoxyanthocyanin-type pigments in aqueous solutions. Tetrahedron, 2017, 73, 6021-6030.	1.9	22
123	The effect of anthocyanins from red wine and blackberry on the integrity of a keratinocyte model using ECIS. Food and Function, 2017, 8, 3989-3998.	4.6	23
124	Chromatographic and mass spectrometry analysis of wheat flour prolamins, the causative compounds of celiac disease. Food and Function, 2017, 8, 2712-2721.	4.6	5
125	Wine. , 2017, , 593-621.		2
126	Wine Flavonoids in Health and Disease Prevention. Molecules, 2017, 22, 292.	3.8	167

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127	A New Chemical Pathway Yielding A-Type Vitisins in Red Wines. International Journal of Molecular Sciences, 2017, 18, 762.	4.1	14
128	A review of the current knowledge of red wine colour.. Oeno One, 2017, 51, .	1.4	43
129	Oenological perspective of red wine astringency. Oeno One, 2017, 51, .	1.4	3
130	Pharmacokinetics of blackberry anthocyanins consumed with or without ethanol: A randomized and crossover trial. Molecular Nutrition and Food Research, 2016, 60, 2319-2330.	3.3	36
131	Flavonoids as dopaminergic neuromodulators. Molecular Nutrition and Food Research, 2016, 60, 495-501.	3.3	13
132	Endoscopic re-opening of third ventriculostomy: Case series and review of literature. Clinical Neurology and Neurosurgery, 2016, 145, 58-63.	1.4	15
133	Updating the research on prodelphinidins from dietary sources. Food Research International, 2016, 85, 170-181.	6.2	14
134	Impact of a pectic polysaccharide on oenin copigmentation mechanism. Food Chemistry, 2016, 209, 17-26.	8.2	33
135	Simulation of in vitro digestion coupled to gastric and intestinal transport models to estimate absorption of anthocyanins from peel powder of jabuticaba, jamelÃ£o and jambo fruits. Journal of Functional Foods, 2016, 24, 373-381.	3.4	40
136	Bioavailability studies and anticancer properties of malvidin based anthocyanins, pyranoanthocyanins and non-oxonium derivatives. Food and Function, 2016, 7, 2462-2468.	4.6	37
137	Enzymatic synthesis, structural characterization and antioxidant capacity assessment of a new lipophilic malvidin-3-glucosideâ€“oleic acid conjugate. Food and Function, 2016, 7, 2754-2762.	4.6	45
138	Experimental data for the synthesis of a new dimeric prodelphinidin gallate. Data in Brief, 2016, 8, 631-636.	1.0	2
139	Synthesis and Structural Characterization of Amino-Based Pyranoanthocyanins with Extended Electronic Delocalization. Synlett, 2016, 27, 2459-2462.	1.8	13
140	Contribution of Human Oral Cells to Astringency by Binding Salivary Protein/Tannin Complexes. Journal of Agricultural and Food Chemistry, 2016, 64, 7823-7828.	5.2	31
141	A Quinacrine Analogue Selective Against Gastric Cancer Cells: Insight from Biochemical and Biophysical Studies. ChemMedChem, 2016, 11, 2703-2712.	3.2	11
142	Effect of flavonols on wine astringency and their interaction with human saliva. Food Chemistry, 2016, 209, 358-364.	8.2	69
143	Synthesis and structural characterization by LCâ€“MS and NMR of a new semi-natural blue amino-based pyranoanthocyanin compound. Tetrahedron Letters, 2016, 57, 1277-1281.	1.4	14
144	Anthocyanin effects on microglia M1/M2 phenotype: Consequence on neuronal fractalkine expression. Behavioural Brain Research, 2016, 305, 223-228.	2.2	44

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145	Effect of chronic consumption of blackberry extract on high-fat induced obesity in rats and its correlation with metabolic and brain outcomes. Food and Function, 2016, 7, 127-139.	4.6	21
146	Interaction study between wheat-derived peptides and procyanidin B3 by mass spectrometry. Food Chemistry, 2016, 194, 1304-1312.	8.2	24
147	Antioxidant and antiproliferative properties of 3-deoxyanthocyanidins. Food Chemistry, 2016, 192, 142-148.	8.2	44
148	Proanthocyanidin screening by LCâ€“ESI-MS of Portuguese red wines made with teinturier grapes. Food Chemistry, 2016, 190, 300-307.	8.2	35
149	Effect of Myricetin, Pyrogallol, and Phloroglucinol on Yeast Resistance to Oxidative Stress. Oxidative Medicine and Cellular Longevity, 2015, 2015, 1-10.	4.0	38
150	Interaction between red wine procyanidins and salivary proteins: effect of stomach digestion on the resulting complexes. RSC Advances, 2015, 5, 12664-12670.	3.6	20
151	Anthocyanins and derivatives are more than flavylium cations. Tetrahedron, 2015, 71, 3107-3114.	1.9	95
152	Characterization of Kinetic and Thermodynamic Parameters of Cyanidin-3-glucoside Methyl and Glucuronyl Metabolite Conjugates.. Journal of Physical Chemistry B, 2015, 119, 2010-2018.	2.6	14
153	A study of anthocyanin self-association by NMR spectroscopy. New Journal of Chemistry, 2015, 39, 2602-2611.	2.8	50
154	New Anthocyaninâ€“Human Salivary Protein Complexes. Langmuir, 2015, 31, 8392-8401.	3.5	64
155	Experimental and Theoretical Data on the Mechanism by Which Red Wine Anthocyanins Are Transported through a Human MKN-28 Gastric Cell Model. Journal of Agricultural and Food Chemistry, 2015, 63, 7685-7692.	5.2	69
156	Screening of Anthocyanins and Anthocyanin-Derived Pigments in Red Wine Grape Pomace Using LC-DAD/MS and MALDI-TOF Techniques. Journal of Agricultural and Food Chemistry, 2015, 63, 7636-7644.	5.2	41
157	The interaction between tannins and gliadin derived peptides in a celiac disease perspective. RSC Advances, 2015, 5, 32151-32158.	3.6	22
158	Multiple-approach studies to assess anthocyanin bioavailability. Phytochemistry Reviews, 2015, 14, 899-919.	6.5	55
159	The impact of chronic blackberry intake on the neuroinflammatory status of rats fed a standard or high-fat diet. Journal of Nutritional Biochemistry, 2015, 26, 1166-1173.	4.2	34
160	Do white grapes really exist?. Food Research International, 2015, 69, 21-25.	6.2	35
161	Involvement of the modulation of cancer cell redox status in the anti-tumoral effect of phenolic compounds. RSC Advances, 2015, 5, 1-9.	3.6	60
162	Ageing impact on the antioxidant and antiproliferative properties of Port wines. Food Research International, 2015, 67, 199-205.	6.2	12

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163	Synthesis, characterisation and antioxidant features of procyanidin B4 and malvidin-3-glucoside stearic acid derivatives. Food Chemistry, 2015, 174, 480-486.	8.2	40
164	Direct Identification and Characterization of Phenolic Compounds from Crude Extracts of Buds and Internodes of Grapevine (Vitis vinifera cv Merlot). Natural Product Communications, 2014, 9, 1934578X1400901.	0.5	4
165	Anthocyanins and human health: How gastric absorption may influence acute human physiology. Nutrition and Aging (Amsterdam, Netherlands), 2014, 2, 1-14.	0.3	24
166	Human saliva protein profile: Influence of food ingestion. Food Research International, 2014, 64, 508-513.	6.2	30
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