Victor De Freitas

List of Publications by Year
in descending order

370 papers	16,002 citations	13865 67 h-index	30922 102 g-index
392 all docs	392 docs citations	392 times ranked	12861 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	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
6	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
7	Identification of gallotannins and ellagitannins in aged wine spirits: A new perspective using alternative ageing technology and high-resolution mass spectrometry. Food Chemistry, 2022, 382, 132322.	8.2	9
8	Unravelling the immunomodulatory role of apple phenolic rich extracts on human THP-1- derived macrophages using multiplatform metabolomics. Food Research International, 2022, 155, 111037.	6.2	2
9	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
10	Colorimetric pH-Responsive Biomaterials Based on Pyranoflavylium-Biopolymer Hybrid Conjugates. ACS Applied Polymer Materials, 2022, 4, 4961-4971.	4.4	6
11	Berry anthocyanin-based films in smart food packaging: A mini-review. Food Hydrocolloids, 2022, 133, 107885.	10.7	35
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	Optimizing the extraction of phenolic antioxidants from chestnut shells by subcritical water extraction using response surface methodology. Food Chemistry, 2021, 334, 127521.	8.2	117
16	Grape pectic polysaccharides stabilization of anthocyanins red colour: Mechanistic insights. Carbohydrate Polymers, 2021, 255, 117432.	10.2	18
17	Interactions between polyphenol oxidation products and salivary proteins: Specific affinity of CQA dehydrodimers with cystatins and P-B peptide. Food Chemistry, 2021, 343, 128496.	8.2	5
18	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

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19	Exploratory analysis of large-scale lipidome in large cohorts: are we any closer of finding lipid-based markers suitable for CVD risk stratification and management?. Analytica Chimica Acta, 2021, 1142, 189-200.	5.4	7
20	Recent advances on dietary polyphenol's potential roles in Celiac Disease. Trends in Food Science and Technology, 2021, 107, 213-225.	15.1	38
21	First morphological-level insights into the efficiency of green tea catechins and grape seed procyanidins on a transgenic mouse model of celiac disease enteropathy. Food and Function, 2021, 12, 5903-5912.	4.6	3
22	Microwave-Assisted Extraction as a Green Technology Approach to Recover Polyphenols from <i>Castanea sativa</i> Shells. ACS Food Science & Technology, 2021, 1, 229-241.	2.7	36
23	On the Limits of Anthocyanins Co-Pigmentation Models and Respective Equations. Journal of Agricultural and Food Chemistry, 2021, 69, 1359-1367.	5.2	10
24	Development of lignin-based nanoparticles: fabrication methods and functionalization approaches. , 2021, , 227-270.		0
25	Cyanidin-3-glucoside Lipophilic Conjugates for Topical Application: Tuning the Antimicrobial Activities with Fatty Acid Chain Length. Processes, 2021, 9, 340.	2.8	10
26	Metabolomics Insights of the Immunomodulatory Activities of Phlorizin and Phloretin on Human THP-1 Macrophages. Molecules, 2021, 26, 787.	3.8	8
27	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
28	A pH-responsive fluorescent sensor based on a new pyranoxanthylium salt. Photochemical and Photobiological Sciences, 2021, 20, 513-521.	2.9	0
29	Going â€œGreenâ€• in the Prevention and Management of Atherothrombotic Diseases: The Role of Dietary Polyphenols. Journal of Clinical Medicine, 2021, 10, 1490.	2.4	9
30	In-depth phenolic characterization of iron gall inks by deconstructing representative Iberian recipes. Scientific Reports, 2021, 11, 8811.	3.3	14
31	An Insight into Kiwiberry Leaf Valorization: Phenolic Composition, Bioactivity and Health Benefits. Molecules, 2021, 26, 2314.	3.8	14
32	Understanding the molecular interactions between a yeast protein extract and phenolic compounds. Food Research International, 2021, 143, 110261.	6.2	5
33	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
34	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
35	(Poly)phenolâ€Rich Diets in the Management of Endothelial Dysfunction in Diabetes Mellitus: Biological Properties in Cultured Endothelial Cells. Molecular Nutrition and Food Research, 2021, 65, e2001130.	3.3	3
36	Anthocyanin-Related Pigments: Natural Allies for Skin Health Maintenance and Protection. Antioxidants, 2021, 10, 1038.	5.1	22

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37	Use of Polyphenols as Modulators of Food Allergies. From Chemistry to Biological Implications. Frontiers in Sustainable Food Systems, 2021, 5, .	3.9	15
38	Effect of oxidation on color parameters, tannins, and sensory characteristics of Sangiovese wines. European Food Research and Technology, 2021, 247, 2977-2991.	3.3	10
39	Development of a new procedure for the determination of the reactivity of brandies used in wine fortification. Oeno One, 2021, 55, 161-172.	1.4	1
40	From soil to cosmetic industry: Validation of a new cosmetic ingredient extracted from chestnut shells. Sustainable Materials and Technologies, 2021, 29, e00309.	3.3	9
41	Copigmentation of anthocyanins with copigments possessing an acid-base equilibrium in moderately acidic solutions. Dyes and Pigments, 2021, 193, 109438.	3.7	9
42	Anthocyanin Color Stabilization by Host-Guest Complexation with p-Sulfonatocalix[n]arenes. Molecules, 2021, 26, 5389.	3.8	5
43	Physicochemical and nutritional profile of leaves, flowers, and fruits of the edible halophyte chorÃ£o-da-praia (Carpobrotus edulis) on Portuguese west shores. Food Bioscience, 2021, 43, 101288.	4.4	12
44	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
45	Characterization of Anthocyanins and Anthocyanin-Derivatives in Red Wines during Ageing in Custom Oxygenation Oak Wood Barrels. Molecules, 2021, 26, 64.	3.8	12
46	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
47	Achieving Complexity at the Bottom: Molecular Metamorphosis Generated by Anthocyanins and Related Compounds. ACS Omega, 2021, 6, 30172-30188.	3.5	4
48	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
49	Photoactivated cell-killing amino-based flavylium compounds. Scientific Reports, 2021, 11, 22005.	3.3	2
50	Castanea sativa Shells: Is Cosmetic Industry a Prominent Opportunity to Valorize This Agro-Waste?. , 2021, 6, .		0
51	The Antidiabetic Effect of Grape Pomace Polysaccharide-Polyphenol Complexes. Nutrients, 2021, 13, 4495.	4.1	19
52	Inhibition Mechanisms of Wine Polysaccharides on Salivary Protein Precipitation. Journal of Agricultural and Food Chemistry, 2020, 68, 2955-2963.	5.2	21
53	Polyphenol Chemistry: Implications for Nutrition, Health, and the Environment. Journal of Agricultural and Food Chemistry, 2020, 68, 2833-2835.	5.2	7
54	Molecular binding between anthocyanins and pectic polysaccharides â€" Unveiling the role of pectic polysaccharides structure. Food Hydrocolloids, 2020, 102, 105625.	10.7	65

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55	Bioinspired Synthesis and Physical-Chemical Properties of a New 10-Methylpyrano-4â€²-hydroxyflavylium Chloride Salt. Synlett, 2020, 31, 334-338.	1.8	8
56	Interaction of polyphenols with model membranes: Putative implications to mouthfeel perception. Biochimica Et Biophysica Acta - Biomembranes, 2020, 1862, 183133.	2.6	22
57	Amino Acid Profile and Protein Quality Assessment of Macroalgae Produced in an Integrated Multi-Trophic Aquaculture System. Foods, 2020, 9, 1382.	4.3	55
58	Exploring the Applications of the Photoprotective Properties of Anthocyanins in Biological Systems. International Journal of Molecular Sciences, 2020, 21, 7464.	4.1	25
59	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
60	When polyphenols meet lipids: Challenges in membrane biophysics and opportunities in epithelial lipidomics. Food Chemistry, 2020, 333, 127509.	8.2	15
61	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
62	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
63	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
64	Bioactive Peptides and Dietary Polyphenols: Two Sides of the Same Coin. Molecules, 2020, 25, 3443.	3.8	40
65	Solid Lipid Nanoparticles as Carriers of Natural Phenolic Compounds. Antioxidants, 2020, 9, 998.	5.1	85
66	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
67	Anthocyanins as Antidiabetic Agentsâ€"In Vitro and In Silico Approaches of Preventive and Therapeutic Effects. Molecules, 2020, 25, 3813.	3.8	48
68	Polyphenolic Characterization of Nebbiolo Red Wines and Their Interaction with Salivary Proteins. Foods, 2020, 9, 1867.	4.3	8
69	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
70	Orthogonal method for solving maximum correntropyâ€based power system state estimation. IET Generation, Transmission and Distribution, 2020, 14, 1930-1941.	2.5	5
71	Dye-sensitized solar cells based on dimethylamino-Ï€-bridge-pyranoanthocyanin dyes. Solar Energy, 2020, 206, 188-199.	6.1	15
72	Color stabilization of cyanidin-3-glucoside-based dyes by encapsulation with biocompatible PEGylated phospholipid micelles. Dyes and Pigments, 2020, 181, 108592.	3.7	9

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73	Tannins in Food: Insights into the Molecular Perception of Astringency and Bitter Taste. Molecules, 2020, 25, 2590.	3.8	112
74	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
75	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
76	The effect of pectic polysaccharides from grape skins on salivary protein â€“ procyanidin interactions. Carbohydrate Polymers, 2020, 236, 116044.	10.2	25
77	Impact of grape pectic polysaccharides on anthocyanins thermostability. Carbohydrate Polymers, 2020, 239, 116240.	10.2	45
78	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
79	A 1000-year-old mystery solved: Unlocking the molecular structure for the medieval blue from <i>Chrozophora tinctoria</i> , also known as folium. Science Advances, 2020, 6, eaaz7772.	10.3	19
80	Correction to â€œNew Procedure to Calculate All Equilibrium Constants in Flavylium Compounds: Application to the Copigmentation of Anthocyaninsâ€• ACS Omega, 2020, 5, 25476-25476.	3.5	0
81	Polyphenol Interactions and Food Organoleptic Properties. , 2019, , 650-655.		1
82	Synergistic effect of mixture of two proline-rich-protein salivary families (aPRP and bPRP) on the interaction with wine flavanols. Food Chemistry, 2019, 272, 210-215.	8.2	18
83	Development and optimization of a HS-SPME-GC-MS methodology to quantify volatile carbonyl compounds in Port wines. Food Chemistry, 2019, 270, 518-526.	8.2	52
84	Interaction between Ellagitannins and Salivary Proline-Rich Proteins. Journal of Agricultural and Food Chemistry, 2019, 67, 9579-9590.	5.2	24
85	An efficient method for anthocyanins lipophilization based on enzyme retention in membrane systems. Food Chemistry, 2019, 300, 125167.	8.2	11
86	New Procedure To Calculate All Equilibrium Constants in Flavylium Compounds: Application to the Copigmentation of Anthocyanins. ACS Omega, 2019, 4, 12058-12070.	3.5	34
87	A new interior point solver with generalized correntropy for multiple gross error suppression in state estimation. Electric Power Systems Research, 2019, 176, 105937.	3.6	10
88	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
89	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
90	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

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91	Recovery of added value compounds from cork industry by-products. Industrial Crops and Products, 2019, 140, 111599.	5.2	16
92	Anthocyanins: Nutrition and Health. Reference Series in Phytochemistry, 2019, , 1097-1133.	0.4	4
93	Polymeric Pigments in Red Wines. , 2019, , 207-218.		5
94	GLUT1 and GLUT3 involvement in anthocyanin gastric transport- Nanobased targeted approach. Scientific Reports, 2019, 9, 789.	3.3	42
95	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
96	Catechol versus carboxyl linkage impact on DSSC performance of synthetic pyranoflavylium salts. Dyes and Pigments, 2019, 170, 107577.	3.7	26
97	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
98	Sulfate-based lipids: Analysis of healthy human fluids and cell extracts. Chemistry and Physics of Lipids, 2019, 221, 53-64.	3.2	17
99	Purple-fleshed sweet potato acylated anthocyanins: Equilibrium network and photophysical properties. Food Chemistry, 2019, 288, 386-394.	8.2	33
100	Stabilization of bluish pyranoanthocyanin pigments in aqueous systems using lignin nanoparticles. Dyes and Pigments, 2019, 166, 367-374.	3.7	14
101	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
102	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
103	Red wine extract preserves tight junctions in intestinal epithelial cells under inflammatory conditions: implications for intestinal inflammation. Food and Function, 2019, 10, 1364-1374.	4.6	69
104	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
105	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
106	Chapter 2. Chemistry of Anthocyanins. Food Chemistry, Function and Analysis, 2019, , 34-76.	0.2	2
107	Assessment of oxidation compounds in oaked Chardonnay wines: A GCâ€“MS and 1 H NMR metabolomics approach. Food Chemistry, 2018, 257, 120-127.	8.2	23
108	Synthesis and Structural Characterization of a Novel Symmetrical 2,10-Bis-Styryl-1-Benzopyrylium Dye. Synlett, 2018, 29, 1390-1394.	1.8	9

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109	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
110	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
111	Extending the stability of red and blue colors of malvidin-3-glucoside-lipophilic derivatives in the presence of SDS micelles. Dyes and Pigments, 2018, 151, 321-326.	3.7	20
112	Identification and characterization of proteolytically resistant gluten-derived peptides. Food and Function, 2018, 9, 1726-1735.	4.6	11
113	Blackberry anthocyanins: Î²-Cyclodextrin fortification for thermal and gastrointestinal stabilization. Food Chemistry, 2018, 245, 426-431.	8.2	80
114	Burkholderia thailandensis as a microbial cell factory for the bioconversion of used cooking oil to polyhydroxyalkanoates and rhamnolipids. Bioresource Technology, 2018, 247, 829-837.	9.6	115
115	Study of human salivary proline-rich proteins interaction with food tannins. Food Chemistry, 2018, 243, 175-185.	8.2	43
116	Effect of <i>in vitro</i> digestion on the functional properties of <i>Psidium cattleianum</i> Sabine (araÃ§Ã¡), <i>Butia odorata</i> (Barb. Rodr.) Noblick (butiÃ¡) and <i>Eugenia uniflora</i> L. (pitanga) fruit extracts. Food and Function, 2018, 9, 6380-6390.	4.6	20
117	New insights into iron-gall inks through the use of historically accurate reconstructions. Heritage Science, 2018, 6, .	2.3	53
118	Anthocyanins: Nutrition and Health. Reference Series in Phytochemistry, 2018, , 1-37.	0.4	4
119	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
120	Olive pomace as a valuable source of bioactive compounds: A study regarding its lipid- and water-soluble components. Science of the Total Environment, 2018, 644, 229-236.	8.0	126
121	Human Bitter Taste Receptors Are Activated by Different Classes of Polyphenols. Journal of Agricultural and Food Chemistry, 2018, 66, 8814-8823.	5.2	65
122	Hybrid systems control applied to wind power forecasting deviation considering PHS. , 2018, , .		0
123	Antiproliferative Activity of Neem Leaf Extracts Obtained by a Sequential Pressurized Liquid Extraction. Pharmaceuticals, 2018, 11, 76.	3.8	13
124	Impact of Lignosulfonates on the Thermodynamic and Kinetic Parameters of Malvidin-3-<i>O</i>-glucoside in Aqueous Solutions. Journal of Agricultural and Food Chemistry, 2018, 66, 6382-6387.	5.2	11
125	Wine industry by-product: Full polyphenolic characterization of grape stalks. Food Chemistry, 2018, 268, 110-117.	8.2	45
126	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

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127	Sensorial properties of red wine polyphenols: Astringency and bitterness. Critical Reviews in Food Science and Nutrition, 2017, 57, 937-948.	10.3	134
128	Wine-Inspired Chemistry: Anthocyanin Transformations for a Portfolio of Natural Colors. Synlett, 2017, 28, 898-906.	1.8	23
129	Experimental Design, Modeling, and Optimization of High-Pressure-Assisted Extraction of Bioactive Compounds from Pomegranate Peel. Food and Bioprocess Technology, 2017, 10, 886-900.	4.7	57
130	Molecular study of mucin-procyanidin interaction by fluorescence quenching and Saturation Transfer Difference (STD)-NMR. Food Chemistry, 2017, 228, 427-434.	8.2	37
131	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
132	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
133	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
134	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
135	First evidences of interaction between pyranoanthocyanins and salivary proline-rich proteins. Food Chemistry, 2017, 228, 574-581.	8.2	41
136	Pharmacokinetics of table and Port red wine anthocyanins: a crossover trial in healthy men. Food and Function, 2017, 8, 2030-2037.	4.6	17
137	A saliva molecular imprinted localized surface plasmon resonance biosensor for wine astringency estimation. Food Chemistry, 2017, 233, 457-466.	8.2	36
138	Synthesis and structural characterization of novel pyranoluteolinidin dyes. Tetrahedron Letters, 2017, 58, 159-162.	1.4	14
139	High-pressure assisted extraction of bioactive compounds from industrial fermented fig by-product. Journal of Food Science and Technology, 2017, 54, 2519-2531.	2.8	48
140	Molecular Interaction Between Salivary Proteins and Food Tannins. Journal of Agricultural and Food Chemistry, 2017, 65, 6415-6424.	5.2	36
141	New glycolipid biosurfactants produced by the yeast strain Wickerhamomyces anomalus CCMA 0358. Colloids and Surfaces B: Biointerfaces, 2017, 154, 373-382.	5.0	56
142	Synthesis of the Main Red Wine Anthocyanin Metabolite: Malvidin-3-O-Î²-Glucuronide. Synlett, 2017, 28, 593-596.	1.8	8
143	Unveiling the 6,8â€Rearrangement in 8â€Phenylâ€5,7â€dihydroxyflavylium and 8â€Methylâ€5,7â€dihydroxyflavylium through Hostâ€"Guest Complexation. European Journal of Organic Chemistry, 2017, 2017, 5617-5626.	2.4	11
144	The role of wine polysaccharides on salivary protein-tannin interaction: A molecular approach. Carbohydrate Polymers, 2017, 177, 77-85.	10.2	77

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145	Reactivity of Cork Extracts with (+)-Catechin and Malvidin-3-<i>O</i>-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
146	Synthesis and equilibrium multistate of new pyrano-3-deoxyanthocyanin-type pigments in aqueous solutions. Tetrahedron, 2017, 73, 6021-6030.	1.9	22
147	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
148	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
149	Wine. , 2017, , 593-621.		2
150	Merging conventional and phasor measurements in state estimation: A multi-criteria perspective. , 2017, , .		4
151	Robust state estimation based on orthogonal methods and maximum correntropy criterion. , 2017, , .		4
152	Wine Flavonoids in Health and Disease Prevention. Molecules, 2017, 22, 292.	3.8	167
153	A New Chemical Pathway Yielding A-Type Vitisins in Red Wines. International Journal of Molecular Sciences, 2017, 18, 762.	4.1	14
154	Comparison of anti-inflammatory activities of an anthocyanin-rich fraction from Portuguese blueberries (Vaccinium corymbosum L.) and 5-aminosalicylic acid in a TNBS-induced colitis rat model. PLoS ONE, 2017, 12, e0174116.	2.5	58
155	A review of the current knowledge of red wine colour.. Oeno One, 2017, 51, .	1.4	43
156	Oenological perspective of red wine astringency. Oeno One, 2017, 51, .	1.4	3
157	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
158	Updating the research on prodelphinidins from dietary sources. Food Research International, 2016, 85, 170-181.	6.2	14
159	Impact of a pectic polysaccharide on oenin copigmentation mechanism. Food Chemistry, 2016, 209, 17-26.	8.2	33
160	Valorization of agro-industrial wastes towards the production of rhamnolipids. Bioresource Technology, 2016, 212, 144-150.	9.6	127
161	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
162	Bioavailability studies and anticancer properties of malvidin based anthocyanins, pyranoanthocyanins and non-oxonium derivatives. Food and Function, 2016, 7, 2462-2468.	4.6	37

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163	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
164	Experimental data for the synthesis of a new dimeric prodelphinidin gallate. Data in Brief, 2016, 8, 631-636.	1.0	2
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