

# João Cm Barreira

## List of Publications by Year in descending order

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Version: 2024-02-01

190  
papers

8,463  
citations

44069

48  
h-index

60623

81  
g-index

192  
all docs

192  
docs citations

192  
times ranked

9198  
citing authors

#	ARTICLE	IF	CITATIONS
1	Water-in-Oil-in-Water Double Emulsions as Protective Carriers for Sambucus nigra L. Coloring Systems. <i>Molecules</i> , 2022, 27, 552.	3.8	4
2	Potato biodiversity: A linear discriminant analysis on the nutritional and physicochemical composition of fifty genotypes. <i>Food Chemistry</i> , 2021, 345, 128853.	8.2	14
3	Phenolic Compounds and Bioactive Properties of <i>Ruscus aculeatus</i> L. (Asparagaceae): The Pharmacological Potential of an Underexploited Subshrub. <i>Molecules</i> , 2021, 26, 1882.	3.8	7
4	Valorization of Bio-Residues from the Processing of Main Portuguese Fruit Crops: From Discarded Waste to Health Promoting Compounds. <i>Molecules</i> , 2021, 26, 2624.	3.8	20
5	Combined effects of irradiation and storage time on the nutritional and chemical parameters of dried <i>Agaricus bisporus</i> Portobello mushroom flour. <i>Journal of Food Science</i> , 2021, 86, 2276-2287.	3.1	7
6	A Case Study on Surplus Mushrooms Production: Extraction and Recovery of Vitamin D2. <i>Agriculture (Switzerland)</i> , 2021, 11, 579.	3.1	3
7	Anthocyanins from <i>Rubus fruticosus</i> L. and <i>Morus nigra</i> L. Applied as Food Colorants: A Natural Alternative. <i>Plants</i> , 2021, 10, 1181.	3.5	18
8	Chemical and Bioactive Characterization of Spanish and Belgian Apple Pomace for Its Potential Use as a Novel Dermocosmetic Formulation. <i>Foods</i> , 2021, 10, 1949.	4.3	14
9	Effect of Plant Biostimulants on Nutritional and Chemical Profiles of Almond and Hazelnut. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 7778.	2.5	8
10	Valorisation of table tomato crop by-products: Phenolic profiles and in vitro antioxidant and antimicrobial activities. <i>Food and Bioproducts Processing</i> , 2020, 124, 307-319.	3.6	31
11	Watercress. , 2020, , 197-219.		1
12	Infusions of Herbal Blends as Promising Sources of Phenolic Compounds and Bioactive Properties. <i>Molecules</i> , 2020, 25, 2151.	3.8	11
13	Phenolic Profile of <i>Croton urucurana</i> Baill. Leaves, Stems and Bark: Pairwise Influence of Drying Temperature and Extraction Solvent. <i>Molecules</i> , 2020, 25, 2032.	3.8	4
14	Bioactive Compounds of Chestnut ( <i>Castanea sativa</i> Mill.). <i>Reference Series in Phytochemistry</i> , 2020, , 1-11.	0.4	1
15	Extracts from <i>Vaccinium myrtillus</i> L. fruits as a source of natural colorants: chemical characterization and incorporation in yogurts. <i>Food and Function</i> , 2020, 11, 3227-3234.	4.6	8
16	Characterization and Application of Pomegranate Epicarp Extracts as Functional Ingredients in a Typical Brazilian Pastry Product. <i>Molecules</i> , 2020, 25, 1481.	3.8	11
17	<i>Ficus carica</i> L. and <i>Prunus spinosa</i> L. extracts as new anthocyanin-based food colorants: A thorough study in confectionery products. <i>Food Chemistry</i> , 2020, 333, 127457.	8.2	39
18	<i>Castanea sativa</i> male flower extracts as an alternative additive in the Portuguese pastry delicacy "pastel de nata". <i>Food and Function</i> , 2020, 11, 2208-2217.	4.6	6

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19	Biostimulants Application Alleviates Water Stress Effects on Yield and Chemical Composition of Greenhouse Green Bean ( <i>Phaseolus vulgaris</i> L.). <i>Agronomy</i> , 2020, 10, 181.	3.0	44
20	Therapeutic, Phytochemistry, and Pharmacology of Acorns ( <i>Quercus</i> Nuts): A Review. <i>Reference Series in Phytochemistry</i> , 2020, , 1-15.	0.4	3
21	Bioactive Compounds of Chestnut ( <i>Castanea sativa</i> Mill.). <i>Reference Series in Phytochemistry</i> , 2020, , 303-313.	0.4	3
22	Therapeutic, Phytochemistry, and Pharmacology of Acorns ( <i>Quercus</i> Nuts): A Review. <i>Reference Series in Phytochemistry</i> , 2020, , 273-287.	0.4	4
23	Artificial Antioxidants. , 2019, , 283-290.		3
24	Almond cold-pressed oil by-product as ingredient for cookies with potential health benefits: Chemical and sensory evaluation. <i>Food Science and Human Wellness</i> , 2019, 8, 292-298.	4.9	30
25	Phenolic composition and antioxidant properties of ex-situ conserved tomato ( <i>Solanum lycopersicum</i> ) Tj ETQq1 1 0.784314 rgBT /Ovart 6,2 22		
26	Challenges of traditional herbal teas: plant infusions and their mixtures with bioactive properties. <i>Food and Function</i> , 2019, 10, 5939-5951.	4.6	21
27	Anthocyanin Profile of Elderberry Juice: A Natural-Based Bioactive Colouring Ingredient with Potential Food Application. <i>Molecules</i> , 2019, 24, 2359.	3.8	35
28	Pulses and food security: Dietary protein, digestibility, bioactive and functional properties. <i>Trends in Food Science and Technology</i> , 2019, 93, 53-68.	15.1	193
29	Promising Antioxidant and Antimicrobial Food Colourants from <i>Lonicera caerulea</i> L. var. <i>Kamtschatica</i> . <i>Antioxidants</i> , 2019, 8, 394.	5.1	33
30	Bioactivity, hydrophilic, lipophilic and volatile compounds in pulps and skins of <i>Opuntia macrorhiza</i> and <i>Opuntia microdasys</i> fruits. <i>LWT - Food Science and Technology</i> , 2019, 105, 57-65.	5.2	11
31	Spray-dried <i>Spirulina platensis</i> as an effective ingredient to improve yogurt formulations: Testing different encapsulating solutions. <i>Journal of Functional Foods</i> , 2019, 60, 103427.	3.4	77
32	Bioactive and functional compounds in apple pomace from juice and cider manufacturing: Potential use in dermal formulations. <i>Trends in Food Science and Technology</i> , 2019, 90, 76-87.	15.1	117
33	Stability of total folates/vitamin B9 in irradiated watercress and buckler sorrel during refrigerated storage. <i>Food Chemistry</i> , 2019, 274, 686-690.	8.2	8
34	Effectiveness of gamma and electron beam irradiation as preserving technologies of fresh <i>Agaricus bisporus</i> Portobello: A comparative study. <i>Food Chemistry</i> , 2019, 278, 760-766.	8.2	42
35	Bioactive evaluation and application of different formulations of the natural colorant curcumin (E100) in a hydrophilic matrix (yogurt). <i>Food Chemistry</i> , 2018, 261, 224-232.	8.2	39
36	Postharvest changes in the phenolic profile of watercress induced by post-packaging irradiation and modified atmosphere packaging. <i>Food Chemistry</i> , 2018, 254, 70-77.	8.2	15

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37	Gomphrena globosa L. as a novel source of food-grade betacyanins: Incorporation in ice-cream and comparison with beet-root extracts and commercial betalains. LWT - Food Science and Technology, 2018, 92, 101-107.	5.2	20
38	Phytochemical analysis and assessment of antioxidant, antimicrobial, anti-inflammatory and cytotoxic properties of Tetraclinis articulata (Vahl) Masters leaves. Industrial Crops and Products, 2018, 112, 460-466.	5.2	40
39	Suitability of lemon balm (Melissa officinalis L.) extract rich in rosmarinic acid as a potential enhancer of functional properties in cupcakes. Food Chemistry, 2018, 250, 67-74.	8.2	34
40	Arbutus unedo L. and Ocimum basilicum L. as sources of natural preservatives for food industry: A case study using loaf bread. LWT - Food Science and Technology, 2018, 88, 47-55.	5.2	28
41	Chemical and physicochemical changes in Serrana goat cheese submitted to extra-long ripening periods. LWT - Food Science and Technology, 2018, 87, 33-39.	5.2	5
42	Functionalization of yogurts with Agaricus bisporus extracts encapsulated in spray-dried maltodextrin crosslinked with citric acid. Food Chemistry, 2018, 245, 845-853.	8.2	53
43	Evaluation of gamma-irradiated aromatic herbs: Chemometric study of samples submitted to extended storage periods. Food Research International, 2018, 111, 272-280.	6.2	3
44	Incorporation of tocopherol-rich extracts from mushroom mycelia into yogurt. Food and Function, 2018, 9, 3166-3172.	4.6	14
45	Phenolic profile and bioactivity of cardoon (Cynara cardunculus L.) inflorescence parts: Selecting the best genotype for food applications. Food Chemistry, 2018, 268, 196-202.	8.2	43
46	Incorporation of natural colorants obtained from edible flowers in yogurts. LWT - Food Science and Technology, 2018, 97, 668-675.	5.2	50
47	Phenolic Composition and Bioactivity of Lavandula pedunculata (Mill.) Cav. Samples from Different Geographical Origin. Molecules, 2018, 23, 1037.	3.8	50
48	How gamma and electron-beam irradiations modulate phenolic profile expression in Melissa officinalis L. and Melittis melissophyllum L.. Food Chemistry, 2018, 240, 253-258.	8.2	13
49	Cold extraction of phenolic compounds from watercress by high hydrostatic pressure: Process modelling and optimization. Separation and Purification Technology, 2018, 192, 501-512.	7.9	59
50	Effect of gamma irradiation and extended storage on selected chemical constituents and antioxidant activities of sliced mushroom. Food Control, 2017, 72, 328-337.	5.5	37
51	Wild mushrooms and their mycelia as sources of bioactive compounds: Antioxidant, anti-inflammatory and cytotoxic properties. Food Chemistry, 2017, 230, 40-48.	8.2	70
52	Chemical Profiling and Assessment of Antineurodegenerative and Antioxidant Properties of <i>Veronica teucrium</i> L. and <i>Veronica jacquinii</i> Baumg. Chemistry and Biodiversity, 2017, 14, e1700167.	2.1	19
53	Electron-beam irradiation as an alternative to preserve nutritional, chemical and antioxidant properties of dried plants during extended storage periods. LWT - Food Science and Technology, 2017, 82, 386-395.	5.2	14
54	Evaluation of the cytotoxicity (HepG2) and chemical composition of polar extracts from the ruderal species <i>Coleostephus myconis</i> (L.) Rchb.f.. Journal of Toxicology and Environmental Health - Part A: Current Issues, 2017, 80, 641-650.	2.3	0

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55	Evaluation of <i>Arenaria montana</i> L. hydroethanolic extract as a chemopreventive food ingredient: A case study focusing a dairy product (yogurt). <i>Journal of Functional Foods</i> , 2017, 38, 214-220.	3.4	5
56	Wild edible plants: Nutritional and toxicological characteristics, retrieval strategies and importance for today's society. <i>Food and Chemical Toxicology</i> , 2017, 110, 165-188.	3.6	114
57	Detailed phytochemical characterization and bioactive properties of <i>Myrtus nivelii</i> Batt & Trab. <i>Food and Function</i> , 2017, 8, 3111-3119.	4.6	6
58	Bioactivity and chemical characterization of <i>Opuntia macrorhiza</i> Engelm. seed oil: potential food and pharmaceutical applications. <i>Food and Function</i> , 2017, 8, 2739-2747.	4.6	14
59	Phytochemical profiling of underexploited Fabaceae species: Insights on the ontogenic and phylogenetic effects over isoflavone levels. <i>Food Research International</i> , 2017, 100, 517-523.	6.2	6
60	Bactericidal, quorum quenching and anti-biofilm nanofactories: a new niche for nanotechnologists. <i>Critical Reviews in Biotechnology</i> , 2017, 37, 525-540.	9.0	57
61	Ellagitannin-rich bioactive extracts of <i>Tuberaria lignosa</i> : insights into the radiation-induced effects in the recovery of high added-value compounds. <i>Food and Function</i> , 2017, 8, 2485-2499.	4.6	6
62	Chapter 14. Chemical Methods. <i>Food Chemistry, Function and Analysis</i> , 2017, , 301-313.	0.2	0
63	Quality Control of Gamma Irradiated Dwarf Mallow ( <i>Malva neglecta</i> Wallr.) Based on Color, Organic Acids, Total Phenolics and Antioxidant Parameters. <i>Molecules</i> , 2016, 21, 467.	3.8	7
64	Effect of storage on quality features of local onion landrace "Vatikiotiko"™. <i>Acta Horticulturae</i> , 2016, , 125-132.	0.2	0
65	Suitability of gamma irradiation for preserving fresh-cut watercress quality during cold storage. <i>Food Chemistry</i> , 2016, 206, 50-58.	8.2	39
66	Basil as functional and preserving ingredient in "Serra da Estrela" cheese. <i>Food Chemistry</i> , 2016, 207, 51-59.	8.2	39
67	Phenolic profile and antioxidant activity of <i>Coleostephus myconis</i> (L.) Rchb.f.: An underexploited and highly disseminated species. <i>Industrial Crops and Products</i> , 2016, 89, 45-51.	5.2	226
68	Chemical and antioxidant profiles of acorn tissues from <i>Quercus</i> spp.: Potential as new industrial raw materials. <i>Industrial Crops and Products</i> , 2016, 94, 143-151.	5.2	48
69	A New Age for <i>Quercus</i> spp. Fruits: Review on Nutritional and Phytochemical Composition and Related Biological Activities of Acorns. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 947-981.	11.7	96
70	Modified atmosphere packaging and post-packaging irradiation of <i>Rumex induratus</i> leaves: a comparative study of postharvest quality changes. <i>Journal of Food Science and Technology</i> , 2016, 53, 2943-2956.	2.8	10
71	Electron beam and gamma irradiation as feasible conservation technologies for wild <i>Arenaria montana</i> L.: Effects on chemical and antioxidant parameters. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 36, 269-276.	5.6	13
72	Long-term storage effect on chemical composition, nutritional value and quality of Greek onion landrace "Vatikiotiko". <i>Food Chemistry</i> , 2016, 201, 168-176.	8.2	22

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73	Bioactivity, proximate, mineral and volatile profiles along the flowering stages of <i>Opuntia microdasys</i> (Lehm.): defining potential applications. <i>Food and Function</i> , 2016, 7, 1458-1467.	4.6	11
74	Improving bioactive compounds extractability of <i>Amorphophallus paeoniifolius</i> (Dennst.) Nicolson. <i>Industrial Crops and Products</i> , 2016, 79, 180-187.	5.2	7
75	Phytopharmacologic preparations as predictors of plant bioactivity: A particular approach to <i>Echinacea purpurea</i> (L.) Moench antioxidant properties. <i>Nutrition</i> , 2016, 32, 834-839.	2.4	18
76	Natural phytochemicals and probiotics as bioactive ingredients for functional foods: Extraction, biochemistry and protected-delivery technologies. <i>Trends in Food Science and Technology</i> , 2016, 50, 144-158.	15.1	165
77	Chestnut and lemon balm based ingredients as natural preserving agents of the nutritional profile in matured "Serra da Estrela" cheese. <i>Food Chemistry</i> , 2016, 204, 185-193.	8.2	20
78	Gamma and electron-beam irradiation as viable technologies for wild mushrooms conservation: effects on macro- and micro-elements. <i>European Food Research and Technology</i> , 2016, 242, 1169-1175.	3.3	7
79	Cottage cheeses functionalized with fennel and chamomile extracts: Comparative performance between free and microencapsulated forms. <i>Food Chemistry</i> , 2016, 199, 720-726.	8.2	36
80	Extended use of gamma irradiation in wild mushrooms conservation: Validation of 2 kGy dose to preserve their chemical characteristics. <i>LWT - Food Science and Technology</i> , 2016, 67, 99-105.	5.2	27
81	Minerals and vitamin B9 in dried plants vs. infusions: Assessing absorption dynamics of minerals by membrane dialysis tandem in vitro digestion. <i>Food Bioscience</i> , 2016, 13, 9-14.	4.4	6
82	Postharvest quality changes in fresh-cut watercress stored under conventional and inert gas-enriched modified atmosphere packaging. <i>Postharvest Biology and Technology</i> , 2016, 112, 55-63.	6.0	29
83	Wild Roman chamomile extracts and phenolic compounds: enzymatic assays and molecular modelling studies with VEGFR-2 tyrosine kinase. <i>Food and Function</i> , 2016, 7, 79-83.	4.6	19
84	How functional foods endure throughout the shelf storage? Effects of packing materials and formulation on the quality parameters and bioactivity of smoothies. <i>LWT - Food Science and Technology</i> , 2016, 65, 70-78.	5.2	15
85	The incorporation of plant materials in "Serra da Estrela" cheese improves antioxidant activity without changing the fatty acid profile and visual appearance. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1607-1614.	1.5	21
86	Variety and Harvesting Season Effects on Antioxidant Activity and Vitamins Content of <i>Citrus sinensis</i> Macfad.. <i>Molecules</i> , 2015, 20, 8287-8302.	3.8	22
87	<i>Medicago</i> spp. as potential sources of bioactive isoflavones: Characterization according to phylogenetic and phenologic factors. <i>Phytochemistry</i> , 2015, 116, 230-238.	2.9	18
88	Dietary fiber, mineral elements profile and macronutrients composition in different edible parts of <i>Opuntia microdasys</i> (Lehm.) Pfeiff and <i>Opuntia macrorhiza</i> (Engelm.). <i>LWT - Food Science and Technology</i> , 2015, 64, 446-451.	5.2	23
89	Irradiation as a novel approach to improve quality of <i>Tropaeolum majus</i> L. flowers: Benefits in phenolic profiles and antioxidant activity. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 30, 138-144.	5.6	28
90	Combined effects of gamma-irradiation and preparation method on antioxidant activity and phenolic composition of <i>Tuberaria lignosa</i> . <i>RSC Advances</i> , 2015, 5, 14756-14767.	3.6	8

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91	How gamma-rays and electron-beam irradiation would affect the antimicrobial activity of differently processed wild mushroom extracts?. <i>Journal of Applied Microbiology</i> , 2015, 118, 592-598.	3.1	4
92	Edible flowers of <i>Viola tricolor</i> L. as a new functional food: Antioxidant activity, individual phenolics and effects of gamma and electron-beam irradiation. <i>Food Chemistry</i> , 2015, 179, 6-14.	8.2	63
93	Plants used in folk medicine: The potential of their hydromethanolic extracts against <i>Candida</i> species. <i>Industrial Crops and Products</i> , 2015, 66, 62-67.	5.2	44
94	Phylogenetic insights on the isoflavone profile variations in Fabaceae spp.: Assessment through PCA and LDA. <i>Food Research International</i> , 2015, 76, 51-57.	6.2	19
95	Asteraceae species with most prominent bioactivity and their potential applications: A review. <i>Industrial Crops and Products</i> , 2015, 76, 604-615.	5.2	97
96	How does electron beam irradiation dose affect the chemical and antioxidant profiles of wild dried <i>Amanita</i> mushrooms?. <i>Food Chemistry</i> , 2015, 182, 309-315.	8.2	22
97	Is honey able to potentiate the antioxidant and cytotoxic properties of medicinal plants consumed as infusions for hepatoprotective effects?. <i>Food and Function</i> , 2015, 6, 1435-1442.	4.6	13
98	Development of a functional dairy food: Exploring bioactive and preservation effects of chamomile ( <i>Matricaria recutita</i> L.). <i>Journal of Functional Foods</i> , 2015, 16, 114-124.	3.4	64
99	Traditional pastry with chestnut flowers as natural ingredients: An approach of the effects on nutritional value and chemical composition. <i>Journal of Food Composition and Analysis</i> , 2015, 44, 93-101.	3.9	18
100	Bioactive properties of medicinal plants from the Algerian flora: Selecting the species with the highest potential in view of application purposes. <i>Industrial Crops and Products</i> , 2015, 77, 582-589.	5.2	21
101	Extending the use of irradiation to preserve chemical and bioactive properties of medicinal and aromatic plants: A case study with four species submitted to electron beam. <i>Industrial Crops and Products</i> , 2015, 77, 972-982.	5.2	8
102	Gamma irradiation as a practical alternative to preserve the chemical and bioactive wholesomeness of widely used aromatic plants. <i>Food Research International</i> , 2015, 67, 338-348.	6.2	35
103	Seeds of <i>Opuntia</i> spp. as a novel high potential by-product: Phytochemical characterization and antioxidant activity. <i>Industrial Crops and Products</i> , 2015, 65, 383-389.	5.2	36
104	Exquisite wild mushrooms as a source of dietary fiber: Analysis in electron-beam irradiated samples. <i>LWT - Food Science and Technology</i> , 2015, 60, 855-859.	5.2	25
105	Different Citrus rootstocks present high dissimilarities in their antioxidant activity and vitamins content according to the ripening stage. <i>Journal of Plant Physiology</i> , 2015, 174, 124-130.	3.5	22
106	Infusions of artichoke and milk thistle represent a good source of phenolic acids and flavonoids. <i>Food and Function</i> , 2015, 6, 55-61.	4.6	23
107	Valorization of traditional foods: nutritional and bioactive properties of <i>Cicer arietinum</i> L. and <i>Lathyrus sativus</i> L. pulses. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 179-185.	3.5	34
108	Advances in Isoflavone Profile Characterisation using Matrix Solid-Phase Dispersion Coupled to HPLC/DAD in <i>Medicago</i> Species. <i>Phytochemical Analysis</i> , 2015, 26, 40-46.	2.4	14



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109	HPLC-Profiles of Tocopherols, Sugars, and Organic Acids in Three Medicinal Plants Consumed as Infusions. <i>International Journal of Food Science</i> , 2014, 2014, 1-5.	2.0	13
110	Two-Dimensional PCA Highlights the Differentiated Antitumor and Antimicrobial Activity of Methanolic and Aqueous Extracts of <i>Laurus nobilis</i> L. from Different Origins. <i>BioMed Research International</i> , 2014, 2014, 1-10.	1.9	8
111	Antibacterial Potential of Northeastern Portugal Wild Plant Extracts and Respective Phenolic Compounds. <i>BioMed Research International</i> , 2014, 2014, 1-8.	1.9	45
112	Triacylglycerols profiling as a chemical tool to identify mushrooms submitted to gamma or electron beam irradiation. <i>Food Chemistry</i> , 2014, 159, 399-406.	8.2	8
113	Effects of gamma irradiation on chemical composition and antioxidant potential of processed samples of the wild mushroom <i>Macrolepiota procera</i> . <i>Food Chemistry</i> , 2014, 149, 91-98.	8.2	30
114	Feasibility of electron-beam irradiation to preserve wild dried mushrooms: Effects on chemical composition and antioxidant activity. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 22, 158-166.	5.6	34
115	<i>Pterospartum tridentatum</i> , <i>Gomphrena globosa</i> and <i>Cymbopogon citratus</i> : A phytochemical study focused on antioxidant compounds. <i>Food Research International</i> , 2014, 62, 684-693.	6.2	93
116	Mediterranean non-cultivated vegetables as dietary sources of compounds with antioxidant and biological activity. <i>LWT - Food Science and Technology</i> , 2014, 55, 389-396.	5.2	117
117	Development of a Novel Methodology for the Analysis of Ergosterol in Mushrooms. <i>Food Analytical Methods</i> , 2014, 7, 217-223.	2.6	72
118	Using Gamma Irradiation to Attenuate the Effects Caused by Drying or Freezing in <i>Macrolepiota procera</i> Organic Acids and Phenolic Compounds. <i>Food and Bioprocess Technology</i> , 2014, 7, 3012-3021.	4.7	13
119	Bioactivity of Different Enriched Phenolic Extracts of Wild Fruits from Northeastern Portugal: A Comparative Study. <i>Plant Foods for Human Nutrition</i> , 2014, 69, 37-42.	3.2	51
120	Combined Effects of Electron-Beam Irradiation and Storage Time on the Chemical and Antioxidant Parameters of Wild <i>Macrolepiota procera</i> Dried Samples. <i>Food and Bioprocess Technology</i> , 2014, 7, 1606-1617.	4.7	21
121	Chestnut flowers as functionalizing agents to enhance the antioxidant properties of highly appreciated traditional pastry. <i>Food and Function</i> , 2014, 5, 2989-2995.	4.6	14
122	New insights into the effects of formulation type and compositional mixtures on the antioxidant and cytotoxic activities of dietary supplements based-on hepatoprotective plants. <i>Food and Function</i> , 2014, 5, 2052-2060.	4.6	6
123	Bioactivity and phytochemical characterization of <i>Arenaria montana</i> L.. <i>Food and Function</i> , 2014, 5, 1848-1855.	4.6	16
124	Phenolic extracts of <i>Rubus ulmifolius</i> Schott flowers: characterization, microencapsulation and incorporation into yogurts as nutraceutical sources. <i>Food and Function</i> , 2014, 5, 1091-1100.	4.6	69
125	Exploring the antioxidant potential of <i>Helichrysum stoechas</i> (L.) Moench phenolic compounds for cosmetic applications: Chemical characterization, microencapsulation and incorporation into a moisturizer. <i>Industrial Crops and Products</i> , 2014, 53, 330-336.	5.2	48
126	Propensity for biofilm formation by clinical isolates from urinary tract infections: developing a multifactorial predictive model to improve antibiotherapy. <i>Journal of Medical Microbiology</i> , 2014, 63, 471-477.	1.8	27



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127	Phytochemical characterization and antioxidant activity of the cladodes of <i>Opuntia macrorhiza</i> (Engelm.) and <i>Opuntia microdasys</i> (Lehm.). <i>Food and Function</i> , 2014, 5, 2129-2136.	4.6	23
128	Validation of Gamma and Electron Beam Irradiation as Alternative Conservation Technology for European Chestnuts. <i>Food and Bioprocess Technology</i> , 2014, 7, 1917-1927.	4.7	14
129	Phenolic profiling of <i>Veronica</i> spp. grown in mountain, urban and sandy soil environments. <i>Food Chemistry</i> , 2014, 163, 275-283.	8.2	31
130	Chemical characterization of the medicinal mushroom <i>Phellinus linteus</i> (Berkeley & Curtis) Teng and contribution of different fractions to its bioactivity. <i>LWT - Food Science and Technology</i> , 2014, 58, 478-485.	5.2	22
131	Phytochemical characterization and antioxidant activity of <i>Opuntia microdasys</i> (Lehm.) Pfeiff flowers in different stages of maturity. <i>Journal of Functional Foods</i> , 2014, 9, 27-37.	3.4	37
132	Phenolic profile, antibacterial, antimutagenic and antitumour evaluation of <i>Veronica urticifolia</i> Jacq.. <i>Journal of Functional Foods</i> , 2014, 9, 192-201.	3.4	20
133	Evaluation of the chemical interactions in co-culture elements of <i>Castanea sativa</i> Miller mycorrhization. <i>Industrial Crops and Products</i> , 2013, 42, 105-112.	5.2	1
134	Development of hydrosoluble gels with <i>Crataegus monogyna</i> extracts for topical application: Evaluation of antioxidant activity of the final formulations. <i>Industrial Crops and Products</i> , 2013, 42, 175-180.	5.2	26
135	Chemical composition of wild and commercial <i>Achillea millefolium</i> L. and bioactivity of the methanolic extract, infusion and decoction. <i>Food Chemistry</i> , 2013, 141, 4152-4160.	8.2	118
136	Characterisation of phenolic compounds in wild fruits from Northeastern Portugal. <i>Food Chemistry</i> , 2013, 141, 3721-3730.	8.2	157
137	Study of chemical changes and antioxidant activity variation induced by gamma-irradiation on wild mushrooms: Comparative study through principal component analysis. <i>Food Research International</i> , 2013, 54, 18-25.	6.2	42
138	Effects of Gamma Irradiation on the Chemical Composition and Antioxidant Activity of <i>Lactarius deliciosus</i> L. Wild Edible Mushroom. <i>Food and Bioprocess Technology</i> , 2013, 6, 2895-2903.	4.7	37
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