

Isabel C. F. R. Ferreira

List of Publications by Year in descending order

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Version: 2024-02-01

922
papers

45,614
citations

2100

100
h-index

5827

161
g-index

944
all docs

944
docs citations

944
times ranked

37293
citing authors

#	ARTICLE	IF	CITATIONS
1	Nanohydroxyapatite (n-HAp) as a pickering stabilizer in oil-in-water (O/W) emulsions: a stability study. <i>Journal of Dispersion Science and Technology</i> , 2022, 43, 814-826.	2.4	6
2	Cytotoxicity and anti-inflammatory activities of <i>Gallesia integrifolia</i> (Phytolaccaceae) fruit essential oil. <i>Natural Product Research</i> , 2022, 36, 2878-2883.	1.8	2
3	Roots and rhizomes of wild Asparagus: Nutritional composition, bioactivity and nanoencapsulation of the most potent extract. <i>Food Bioscience</i> , 2022, 45, 101334.	4.4	6
4	Influence of strains and environmental cultivation conditions on the bioconversion of ergosterol and vitamin D ₂ in the sun mushroom. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 1699-1706.	3.5	7
5	Chemical composition and biological activity of cardoon (<i>Cynara cardunculus</i> L. var. <i>altilis</i>) seeds harvested at different maturity stages. <i>Food Chemistry</i> , 2022, 369, 130875.	8.2	23
6	Betalains. , 2022, , 461-507.		0
7	Red pitaya (<i>Hylocereus costaricensis</i>) peel as a source of valuable molecules: Extraction optimization to recover natural colouring agents. <i>Food Chemistry</i> , 2022, 372, 131344.	8.2	18
8	Chemometric approaches to evaluate the substitution of synthetic food dyes by natural compounds: The case of nanoencapsulated curcumin, spirulina, and hibiscus extracts. <i>LWT - Food Science and Technology</i> , 2022, 154, 112786.	5.2	14
9	Evaluation of parasite and host phenolic composition and bioactivities ~ The Practical Case of <i>Cytinus hypocistis</i> (L.) L. and <i>Halimium lasianthum</i> (Lam.) Greuter. <i>Industrial Crops and Products</i> , 2022, 176, 114343.	5.2	4
10	Applications of bioactive compounds extracted from olive industry wastes: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 453-476.	11.7	17
11	Chemical composition and biological activities of whole and dehulled hemp (<i>Cannabis sativa</i> L.) seeds. <i>Food Chemistry</i> , 2022, 374, 131754.	8.2	36
12	Water-in-Oil-in-Water Double Emulsions as Protective Carriers for <i>Sambucus nigra</i> L. Coloring Systems. <i>Molecules</i> , 2022, 27, 552.	3.8	4
13	Obtaining Aromatic Extracts from Portuguese <i>Thymus mastichina</i> L. by Hydrodistillation and Supercritical Fluid Extraction with CO ₂ as Potential Flavouring Additives for Food Applications. <i>Molecules</i> , 2022, 27, 694.	3.8	17
14	A Step Forward Towards Exploring Nutritional and Biological Potential of Mushrooms: A Case Study of <i>Calocybe gambosa</i> (Fr.) Donk Wild Growing in Serbia. <i>Polish Journal of Food and Nutrition Sciences</i> , 2022, , 17-26.	1.7	1
15	Exploring the antioxidant, anti-inflammatory and antiallergic potential of Brazilian propolis in monocytes. <i>Phytomedicine Plus</i> , 2022, 2, 100231.	2.0	8
16	Bioactive profile of edible nasturtium and rose flowers during simulated gastrointestinal digestion. <i>Food Chemistry</i> , 2022, 381, 132267.	8.2	16
17	Comparative evaluation of physicochemical profile and bioactive properties of red edible seaweed <i>Chondrus crispus</i> subjected to different drying methods. <i>Food Chemistry</i> , 2022, 383, 132450.	8.2	12
18	Plant volatiles: Using Scented molecules as food additives. <i>Trends in Food Science and Technology</i> , 2022, 122, 97-103.	15.1	20

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19	<i>Arbutus unedo</i> leaf extracts as potential dairy preservatives: case study on quark cheese. Food and Function, 2022, 13, 5442-5454.	4.6	2
20	Evaluation of plant extracts as an efficient source of additives for active food packaging. Food Frontiers, 2022, 3, 480-488.	7.4	19
21	Natural Food Colorants and Preservatives: A Review, a Demand, and a Challenge. Journal of Agricultural and Food Chemistry, 2022, 70, 2789-2805.	5.2	66
22	Basidiocarp structures of <i>Lentinus crinitus</i> : an antimicrobial source against foodborne pathogens and food spoilage microorganisms. World Journal of Microbiology and Biotechnology, 2022, 38, 74.	3.6	7
23	Valorization of <i>Juglans regia</i> Leaves as Cosmeceutical Ingredients: Bioactivity Evaluation and Final Formulation Development. Antioxidants, 2022, 11, 677.	5.1	6
24	Optimized ultrasound-assisted extraction of phenolic compounds from <i>Thymus comosus</i> Heuff. ex Griseb. et Schenk (wild thyme) and their bioactive potential. Ultrasonics Sonochemistry, 2022, 84, 105954.	8.2	27
25	Sequential steps of the incorporation of bioactive plant extracts from wild Italian <i>Plantago coronopus</i> L. and <i>Cichorium intybus</i> L. leaves in fresh egg pasta. Food Chemistry, 2022, 384, 132462.	8.2	5
26	Nutritional and bioactive oils from salmon (<i>Salmo salar</i>) side streams obtained by Soxhlet and optimized microwave-assisted extraction. Food Chemistry, 2022, 386, 132778.	8.2	20
27	Comparison between Different Extraction Methods in the Recovery of Bioactive Molecules from <i>Melissa officinalis</i> L. under Sustainable Cultivation: Chemical and Bioactive Characterization. , 2022, 11, .		0
28	<i>L.</i> exerts antineurodegenerative and antioxidant activities and induces prooxidant effect in glioblastoma cell line.. EXCLI Journal, 2022, 21, 387-399.	0.7	3
29	The powerful Solanaceae: Food and nutraceutical applications in a sustainable world. Advances in Food and Nutrition Research, 2022, , 131-172.	3.0	8
30	Optimization through Response Surface Methodology of Dynamic Maceration of Olive (<i>Olea europaea</i>) Tj ETQqO 0 0 rgBT /Oylock 10		
31	The Phenolic Composition of Hops (<i>Humulus lupulus</i> L.) Was Highly Influenced by Cultivar and Year and Little by Soil Liming or Foliar Spray Rich in Nutrients or Algae. Horticulturae, 2022, 8, 385.	2.8	2
32	Food Additives from Fruit and Vegetable By-Products and Bio-Residues: A Comprehensive Review Focused on Sustainability. Sustainability, 2022, 14, 5212.	3.2	18
33	Phenolic Composition and Antioxidant, Anti-Inflammatory, Cytotoxic, and Antimicrobial Activities of Cardoon Blades at Different Growth Stages. Biology, 2022, 11, 699.	2.8	5
34	Chemical composition of cardoon (<i>Cynara cardunculus</i> L. var. <i>altilis</i>) petioles as affected by plant growth stage. Food Research International, 2022, 156, 111330.	6.2	6
35	Bioactive Compounds and Functional Properties of Herbal Preparations of <i>Cystus creticus</i> L. Collected From Rhodes Island. Frontiers in Nutrition, 2022, 9, .	3.7	3
36	Extraction of chlorophylls from <i>Daucus carota</i> L. and <i>Solanum lycopersicum</i> var. <i>cerasiforme</i> crop by-products. , 2022, 1, 100048.		8

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37	Sonoextraction of phenolic compounds and saponins from <i>Aesculus hippocastanum</i> seed kernels: Modeling and optimization. <i>Industrial Crops and Products</i> , 2022, 185, 115142.	5.2	3
38	Fig – <i>Ficus carica</i> L. and its by-products: A decade evidence of their health-promoting benefits towards the development of novel food formulations. <i>Trends in Food Science and Technology</i> , 2022, 127, 1-13.	15.1	19
39	Biochemical Approaches on Commercial Strains of <i>Agaricus subrufescens</i> Growing under Two Environmental Cultivation Conditions. <i>Journal of Fungi (Basel, Switzerland)</i> , 2022, 8, 616.	3.5	0
40	Bioaccessibility of Macrominerals and Trace Elements from Tomato (<i>Solanum lycopersicum</i> L.) Farmers' Varieties. <i>Foods</i> , 2022, 11, 1968.	4.3	7
41	The Bioactivities and Chemical Profile of Turnip-Rooted Parsley Germplasm. <i>Horticulturae</i> , 2022, 8, 639.	2.8	3
42	Recovery of Citric Acid from Citrus Peels: Ultrasound-Assisted Extraction Optimized by Response Surface Methodology. <i>Chemosensors</i> , 2022, 10, 257.	3.6	8
43	Could fruits be a reliable source of food colorants? Pros and cons of these natural additives. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 805-835.	10.3	55
44	Development of new bilberry (<i>Vaccinium myrtillus</i> L.) based snacks: Nutritional, chemical and bioactive features. <i>Food Chemistry</i> , 2021, 334, 127511.	8.2	12
45	Anthocyanin-rich extracts from purple and red potatoes as natural colourants: Bioactive properties, application in a soft drink formulation and sensory analysis. <i>Food Chemistry</i> , 2021, 342, 128526.	8.2	31
46	Seasonal variation in bioactive properties and phenolic composition of cardoon (<i>Cynara cardunculus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	8.2	22
47	Low-cost and high-performance 3D printed YBCO superconductors. <i>Ceramics International</i> , 2021, 47, 381-387.	4.8	14
48	Nutritional and phytochemical profiles and biological activities of <i>Moringa oleifera</i> Lam. edible parts from Guinea-Bissau (West Africa). <i>Food Chemistry</i> , 2021, 341, 128229.	8.2	26
49	Valorisation of black mulberry and grape seeds: Chemical characterization and bioactive potential. <i>Food Chemistry</i> , 2021, 337, 127998.	8.2	41
50	Phenolic compounds: current industrial applications, limitations and future challenges. <i>Food and Function</i> , 2021, 12, 14-29.	4.6	318
51	<i>Hypericum</i> genus cosmeceutical application – A decade comprehensive review on its multifunctional biological properties. <i>Industrial Crops and Products</i> , 2021, 159, 113053.	5.2	21
52	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
53	Effects of a <i>Myrciaria jабoticaba</i> peel extract on starch and triglyceride absorption and the role of cyanidin-3-O-glucoside. <i>Food and Function</i> , 2021, 12, 2644-2659.	4.6	11
54	Toxicological and anti-tumor effects of a linden extract (<i>Tilia platyphyllos</i> Scop.) in a HPV16-transgenic mouse model. <i>Food and Function</i> , 2021, 12, 4005-4014.	4.6	3

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55	The influence of <i>Castanea sativa</i> Mill. flower extract on hormonally and chemically induced prostate cancer in a rat model. <i>Food and Function</i> , 2021, 12, 2631-2643.	4.6	4
56	Novel approaches in anthocyanin research - Plant fortification and bioavailability issues. <i>Trends in Food Science and Technology</i> , 2021, 117, 92-105.	15.1	50
57	Halophytes for Future Horticulture. , 2021, , 2367-2393.		3
58	Bioactivity screening of pinhão (<i>Araucaria Angustifolia</i> (Bertol.) Kuntze) seed extracts: the inhibition of cholinesterases and α -amylases, and cytotoxic and anti-inflammatory activities. <i>Food and Function</i> , 2021, 12, 9820-9828.	4.6	5
59	Antimicrobial activity, chemical composition and cytotoxicity of <i>Lentinus crinitus</i> basidiocarp. <i>Food and Function</i> , 2021, 12, 6780-6792.	4.6	11
60	Chitosan/nanocellulose electrospun fibers with enhanced antibacterial and antifungal activity for wound dressing applications. <i>Reactive and Functional Polymers</i> , 2021, 159, 104808.	4.1	49
61	Chemical composition and evaluation of antioxidant, antimicrobial and antiproliferative activities of Tuber and <i>Terfezia</i> truffles. <i>Food Research International</i> , 2021, 140, 110071.	6.2	15
62	Phytochemical Characterization and Evaluation of Bioactive Properties of Tisanes Prepared from Promising Medicinal and Aromatic Plants. <i>Foods</i> , 2021, 10, 475.	4.3	4
63	Current status of genus <i>Impatiens</i> : Bioactive compounds and natural pigments with health benefits. <i>Trends in Food Science and Technology</i> , 2021, 117, 106-124.	15.1	12
64	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
65	Promising Preserving Agents from Sage and Basil: A Case Study with Yogurts. <i>Foods</i> , 2021, 10, 676.	4.3	10
66	Bioactive and Nutritional Potential of Medicinal and Aromatic Plant (MAP) Seasoning Mixtures. <i>Molecules</i> , 2021, 26, 1587.	3.8	3
67	Chemical Profile and Bioactivities of Extracts from Edible Plants Readily Available in Portugal. <i>Foods</i> , 2021, 10, 673.	4.3	17
68	Effects of Growing Substrate and Nitrogen Fertilization on the Chemical Composition and Bioactive Properties of <i>Centaurea raphanina</i> ssp. <i>mixta</i> (DC.) Runemark. <i>Agronomy</i> , 2021, 11, 576.	3.0	5
69	Chemical Composition and Bioactive Characterisation of <i>Impatiens walleriana</i> . <i>Molecules</i> , 2021, 26, 1347.	3.8	9
70	Valorization of <i>Sicanaodorifera</i> (Vell.) Naudin Epicarp as a Source of Bioactive Compounds: Chemical Characterization and Evaluation of Its Bioactive Properties. <i>Foods</i> , 2021, 10, 700.	4.3	11
71	<i>Lentinus crinitus</i> basidiocarp stipe and pileus: chemical composition, cytotoxicity and antioxidant activity. <i>European Food Research and Technology</i> , 2021, 247, 1355-1366.	3.3	9
72	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

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73	Chemical and Bioactive Features of <i>Amaranthus caudatus</i> L. Flowers and Optimized Ultrasound-Assisted Extraction of Betalains. <i>Foods</i> , 2021, 10, 779.	4.3	18
74	Chickpea and Chestnut Flours as Non-Gluten Alternatives in Cookies. <i>Foods</i> , 2021, 10, 911.	4.3	12
75	Antioxidant and Antimicrobial Influence on Oyster Mushrooms (<i>Pleurotus ostreatus</i>) from Substrate Supplementation of Calcium Silicate. <i>Sustainability</i> , 2021, 13, 5019.	3.2	5
76	Phenolic profiling and in vitro bioactivities of three medicinal Bryophyllum plants. <i>Industrial Crops and Products</i> , 2021, 162, 113241.	5.2	15
77	Impact of postharvest preservation methods on nutritional value and bioactive properties of mushrooms. <i>Trends in Food Science and Technology</i> , 2021, 110, 418-431.	15.1	71
78	Antimicrobials from Medicinal Plants: An Emergent Strategy to Control Oral Biofilms. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 4020.	2.5	13
79	Lipid composition optimization in spray congealing technique and testing with curcumin-loaded microparticles. <i>Advanced Powder Technology</i> , 2021, 32, 1710-1722.	4.1	13
80	Valorization of Cereal By-Products from the Milling Industry as a Source of Nutrients and Bioactive Compounds to Boost Resource-Use Efficiency. <i>Agronomy</i> , 2021, 11, 972.	3.0	4
81	Chemical Composition, Diuretic, and Antityrosinase Activity of Traditionally Used Romanian <i>Cerasorum stipites</i> . <i>Frontiers in Pharmacology</i> , 2021, 12, 647947.	3.5	16
82	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
83	Development of a Natural Preservative from Chestnut Flowers: Ultrasound-Assisted Extraction Optimization and Functionality Assessment. <i>Chemosensors</i> , 2021, 9, 141.	3.6	5
84	A Case Study on Surplus Mushrooms Production: Extraction and Recovery of Vitamin D2. <i>Agriculture (Switzerland)</i> , 2021, 11, 579.	3.1	3
85	Antimicrobial Properties, Cytotoxic Effects, and Fatty Acids Composition of Vegetable Oils from Purslane, Linseed, Luffa, and Pumpkin Seeds. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 5738.	2.5	18
86	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
87	Valorization of Lignin Side-Streams into Polyols and Rigid Polyurethane Foams—A Contribution to the Pulp and Paper Industry Biorefinery. <i>Energies</i> , 2021, 14, 3825.	3.1	14
88	Chemical Composition and Bioactive Properties of Purple French Bean (<i>Phaseolus vulgaris</i> L.) as Affected by Water Deficit Irrigation and Biostimulants Application. <i>Sustainability</i> , 2021, 13, 6869.	3.2	4
89	Red Seaweeds as a Source of Nutrients and Bioactive Compounds: Optimization of the Extraction. <i>Chemosensors</i> , 2021, 9, 132.	3.6	25
90	Differences in the phenolic composition and nutraceutical properties of freeze dried and oven-dried wild and domesticated samples of <i>Sanguisorba minor</i> Scop. <i>LWT - Food Science and Technology</i> , 2021, 145, 111335.	5.2	6

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91	Phytochemical and Antioxidant Profile of Pardina Lentil Cultivars from Different Regions of Spain. <i>Foods</i> , 2021, 10, 1629.	4.3	8
92	Ultrasound-Assisted Extraction of Flavonoids from Kiwi Peel: Process Optimization and Bioactivity Assessment. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6416.	2.5	16
93	Chemical characterization of carob seeds (<i>Ceratonia siliqua</i> L.) and use of different extraction techniques to promote its bioactivity. <i>Food Chemistry</i> , 2021, 351, 129263.	8.2	21
94	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
95	Chemical Features and Bioactivities of <i>Lactuca canadensis</i> L., an Unconventional Food Plant from Brazilian Cerrado. <i>Agriculture (Switzerland)</i> , 2021, 11, 734.	3.1	3
96	Phenolic Compounds from Irradiated Olive Wastes: Optimization of the Heat-Assisted Extraction Using Response Surface Methodology. <i>Chemosensors</i> , 2021, 9, 231.	3.6	12
97	Study on the Potential Application of <i>Impatiens balsamina</i> L. Flowers Extract as a Natural Colouring Ingredient in a Pastry Product. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 9062.	2.6	7
98	Effect of Plant Biostimulants on Nutritional and Chemical Profiles of Almond and Hazelnut. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 7778.	2.5	8
99	Synthesis of Novel Methyl 7-[(Hetero)arylamino]thieno[2,3-b]pyrazine-6-carboxylates and Antitumor Activity Evaluation: Effects in Human Tumor Cells Growth, Cell Cycle Analysis, Apoptosis and Toxicity in Non-Tumor Cells. <i>Molecules</i> , 2021, 26, 4823.	3.8	2
100	Antibiofilm Potential of Medicinal Plants against <i>Candida</i> spp. Oral Biofilms: A Review. <i>Antibiotics</i> , 2021, 10, 1142.	3.7	17
101	Microgreens: from trendy vegetables to functional food and potential nutrition security resource. <i>Acta Horticulturae</i> , 2021, , 235-242.	0.2	13
102	Laccases in food processing: Current status, bottlenecks and perspectives. <i>Trends in Food Science and Technology</i> , 2021, 115, 445-460.	15.1	32
103	Characterization of Nonconventional Food Plants Seeds <i>Guizotia abyssinica</i> (L.f.) Cass., <i>Panicum miliaceum</i> L., and <i>Phalaris canariensis</i> L. for Application in the Bakery Industry. <i>Agronomy</i> , 2021, 11, 1873.	3.0	4
104	Extraction of Aloesin from Aloe vera Rind Using Alternative Green Solvents: Process Optimization and Biological Activity Assessment. <i>Biology</i> , 2021, 10, 951.	2.8	11
105	Food Metabolites as Tools for Authentication, Processing, and Nutritive Value Assessment. <i>Foods</i> , 2021, 10, 2213.	4.3	8
106	Compositional features and biological activities of wild and commercial <i>Moringa oleifera</i> leaves from Guinea-Bissau. <i>Food Bioscience</i> , 2021, 43, 101300.	4.4	4
107	Phenolic composition and cell-based biological activities of ten coloured potato peels (<i>Solanum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10	8.2	23
108	β-Carotene colouring systems based on solid lipid particles produced by hot melt dispersion. <i>Food Control</i> , 2021, 129, 108262.	5.5	2

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109	Infusion of aerial parts of <i>Salvia chudaei</i> Batt. & Trab. from Algeria: Chemical, toxicological and bioactivities characterization. <i>Journal of Ethnopharmacology</i> , 2021, 280, 114455.	4.1	2
110	<i>Cytinus hypocistis</i> (L.) L.: Optimised heat/ultrasound-assisted extraction of tannins by response surface methodology. <i>Separation and Purification Technology</i> , 2021, 276, 119358.	7.9	13
111	Preservation of Chocolate Muffins with Lemon Balm, Oregano, and Rosemary Extracts. <i>Foods</i> , 2021, 10, 165.	4.3	1
112	Optimization of the drying process of autumn fruits rich in antioxidants: a study focusing on rosehip (<i>Rosa canina</i> L.) and sea buckthorn (<i>Elaeagnus rhamnoides</i> (L.) A. Nelson) and their bioactive properties. <i>Food and Function</i> , 2021, 12, 3939-3953.	4.6	12
113	Camphor and Eucalyptol Anticandidal Spectrum, Antivirulence Effect, Efflux Pumps Interference and Cytotoxicity. <i>International Journal of Molecular Sciences</i> , 2021, 22, 483.	4.1	36
114	Eggplant Fruit (<i>Solanum melongena</i> L.) and Bio-Residues as a Source of Nutrients, Bioactive Compounds, and Food Colorants, Using Innovative Food Technologies. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 151.	2.5	16
115	Food Bioactive Compounds and Emerging Techniques for Their Extraction: Polyphenols as a Case Study. <i>Foods</i> , 2021, 10, 37.	4.3	94
116	Flavones, Flavonols, and Glycosylated Derivatives Impact on <i>Candida albicans</i> Growth and Virulence, Expression of CDR1 and ERG11, Cytotoxicity. <i>Pharmaceuticals</i> , 2021, 14, 27.	3.8	36
117	The inhibitory action of purple tea on in vivo starch digestion compared to other <i>Camellia sinensis</i> teas. <i>Food Research International</i> , 2021, 150, 110781.	6.2	10
118	Development of an Optimized Drying Process for the Recovery of Bioactive Compounds from the Autumn Fruits of <i>Berberis vulgaris</i> L. and <i>Crataegus monogyna</i> Jacq.. <i>Antioxidants</i> , 2021, 10, 1579.	5.1	10
119	Sustainable Recovery of Preservative and Bioactive Compounds from Food Industry Bioresidues. <i>Antioxidants</i> , 2021, 10, 1827.	5.1	22
120	Phenolic Composition and Biological Properties of <i>Cynara cardunculus</i> L. var. <i>altilis</i> Petioles: Influence of the Maturity Stage. <i>Antioxidants</i> , 2021, 10, 1907.	5.1	10
121	Magnetoliposomes Based on Magnetic/Plasmonic Nanoparticles Loaded with Tricyclic Lactones for Combined Cancer Therapy. <i>Pharmaceutics</i> , 2021, 13, 1905.	4.5	7
122	The Compositional Aspects of Edible Flowers as an Emerging Horticultural Product. <i>Molecules</i> , 2021, 26, 6940.	3.8	20
123	Recovery of Phenolic Compounds from Edible Algae Using High Hydrostatic Pressure: An Optimization Approach. <i>Proceedings (mdpi)</i> , 2021, 70, 110.	0.2	1
124	Plants of the Family Asteraceae: Evaluation of Biological Properties and Identification of Phenolic Compounds. <i>Chemistry Proceedings</i> , 2021, 5, .	0.1	4
125	Bioactive Compound Profiling and Nutritional Composition of Three Species from the Amaranthaceae Family. , 2021, 5, .		3
126	Identification, Quantification, and Method Validation of Anthocyanins. , 2021, 5, .		2

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127	Phenolic Compounds from Amaranthaceae Family as Potential Antitumor and Antibacterial Drugs. , 2021, 9, .		0
128	Nutritional Composition and Biological Activity of Goldenberry (<i>Physalis peruviana</i> L.): An Emerging Fruit Crop in Portugal. , 2021, 6, .		0
129	Chemical and Bioactive Characterization of the Essential Oils Obtained from Three Mediterranean Plants. <i>Molecules</i> , 2021, 26, 7472.	3.8	16
130	Chemical, Cytotoxic, and Anti-Inflammatory Assessment of Honey Bee Venom from <i>Apis mellifera</i> intermissa. <i>Antibiotics</i> , 2021, 10, 1514.	3.7	4
131	Jaboticaba residues (<i>Myrciaria jaboticaba</i> (Vell.) Berg) are rich sources of valuable compounds with bioactive properties. <i>Food Chemistry</i> , 2020, 309, 125735.	8.2	63
132	Chemical composition and bioactive properties of byproducts from two different kiwi varieties. <i>Food Research International</i> , 2020, 127, 108753.	6.2	44
133	Exploring the phytochemical profile of <i>Cytinus hypocistis</i> (L.) L. as a source of health-promoting biomolecules behind its <i>in vitro</i> bioactive and enzyme inhibitory properties. <i>Food and Chemical Toxicology</i> , 2020, 136, 111071.	3.6	17
134	Comparison of different bread types: Chemical and physical parameters. <i>Food Chemistry</i> , 2020, 310, 125954.	8.2	37
135	Antioxidant Extracts of Three <i>Russula</i> Genus Species Express Diverse Biological Activity. <i>Molecules</i> , 2020, 25, 4336.	3.8	15
136	Chemical Composition, Nutritional Value, and Biological Evaluation of Tunisian Okra Pods (<i>Abelmoschus esculentus</i> L. Moench). <i>Molecules</i> , 2020, 25, 4739.	3.8	33
137	Phytochemical Composition and Nutritional Value of Pot-Grown Turnip-Rooted and Plain and Curly-Leafed Parsley Cultivars. <i>Agronomy</i> , 2020, 10, 1416.	3.0	9
138	Valorisation of table tomato crop by-products: Phenolic profiles and <i>in vitro</i> antioxidant and antimicrobial activities. <i>Food and Bioproducts Processing</i> , 2020, 124, 307-319.	3.6	31
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679	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
680	Phytochemical characterization and antioxidant activity of the cladodes of <i>Opuntia macrorrhiza</i> (Engelm.) and <i>Opuntia microdasys</i> (Lehm.). <i>Food and Function</i> , 2014, 5, 2129-2136.	4.6	23
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682	Extensional flow-based microfluidic device: deformability assessment of red blood cells in contact with tumor cells. <i>Biochip Journal</i> , 2014, 8, 42-47.	4.9	43
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688	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
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692	Antimicrobial and cytotoxic activities of <i>Alnus rugosa</i> L. aerial parts and identification of the bioactive components. <i>Industrial Crops and Products</i> , 2014, 59, 189-196.	5.2	26
693	Synergisms in antioxidant and anti-hepatocellular carcinoma activities of artichoke, milk thistle and borututu syrups. <i>Industrial Crops and Products</i> , 2014, 52, 709-713.	5.2	22
694	Wild Mushroom Extracts as Inhibitors of Bacterial Biofilm Formation. <i>Pathogens</i> , 2014, 3, 667-679.	2.8	43
695	Flow of Red Blood Cells Suspensions Through Hyperbolic Microcontractions. <i>Lecture Notes in Computational Vision and Biomechanics</i> , 2014, , 151-163.	0.5	6
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697	Electron-beam irradiation at low doses preserves dietary fiber content in <i>Boletus edulis</i> Bull.: Fr. wild mushroom. <i>Planta Medica</i> , 2014, 80, .	1.3	0
698	Variation in organic acids content in <i>Tuberaria lignosa</i> extracts induced by ionizing radiation and extraction procedures. <i>Planta Medica</i> , 2014, 80, .	1.3	1
699	<i>Suillus granulatus</i> (L.) Roussel as a source of bioactive compounds: Comparative study between mushrooms from different origins. <i>Planta Medica</i> , 2014, 80, .	1.3	0
700	Antioxidant activity and phenolic profile of commercial and wild roots of <i>Fragaria vesca</i> . <i>Planta Medica</i> , 2014, 80, .	1.3	0
701	Chemical characterization and antioxidant activity of three mushroom species from Poland. <i>Planta Medica</i> , 2014, 80, .	1.3	0
702	Individual phenolic profile and antioxidant activity of vegetative parts from cultivated or wild growing <i>Fragaria vesca</i> L.. <i>Planta Medica</i> , 2014, 80, .	1.3	0

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707	Antifungal activity and detailed chemical characterization of <i>Cistus ladanifer</i> phenolic extracts. <i>Industrial Crops and Products</i> , 2013, 41, 41-45.	5.2	89
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716	Characterization of phenolic compounds in wild medicinal flowers from Portugal by HPLC-ESI/MS and evaluation of antifungal properties. <i>Industrial Crops and Products</i> , 2013, 44, 104-110.	5.2	72
717	Infusion and decoction of wild German chamomile: Bioactivity and characterization of organic acids and phenolic compounds. <i>Food Chemistry</i> , 2013, 136, 947-954.	8.2	77
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719	<i>Tirmania pinoyi</i> : Chemical composition, in vitro antioxidant and antibacterial activities and in situ control of <i>Staphylococcus aureus</i> in chicken soup. <i>Food Research International</i> , 2013, 53, 56-62.	6.2	41
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758	Chemical characterization of <i>Agaricus bohusii</i> , antioxidant potential and antifungal preserving properties when incorporated in cream cheese. <i>Food Research International</i> , 2012, 48, 620-626.	6.2	44
759	<i>Crataegus monogyna</i> buds and fruits phenolic extracts: Growth inhibitory activity on human tumor cell lines and chemical characterization by HPLC-DAD-ESI/MS. <i>Food Research International</i> , 2012, 49, 516-523.	6.2	60
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761	Effects of Electron-Beam Radiation on Nutritional Parameters of Portuguese Chestnuts (<i>Castanea</i>) <i>Tj ETQq1 1 0.784314 rgBT, /Overlo</i>	5.2	27
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