

Albino Ab Bento

List of Publications by Year in descending order

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75
papers

3,969
citations

136740

32
h-index

128067

60
g-index

78
all docs

78
docs citations

78
times ranked

4824
citing authors

#	ARTICLE	IF	CITATIONS
1	Phenolic Compounds and Antimicrobial Activity of Olive (<i>Olea europaea</i> L. Cv. Cobrançosa) Leaves. <i>Molecules</i> , 2007, 12, 1153-1162.	1.7	385
2	Walnut (<i>Juglans regia</i> L.) leaves: Phenolic compounds, antibacterial activity and antioxidant potential of different cultivars. <i>Food and Chemical Toxicology</i> , 2007, 45, 2287-2295.	1.8	356
3	Total phenols, antioxidant potential and antimicrobial activity of walnut (<i>Juglans regia</i> L.) green husks. <i>Food and Chemical Toxicology</i> , 2008, 46, 2326-2331.	1.8	353
4	Bioactive properties and chemical composition of six walnut (<i>Juglans regia</i> L.) cultivars. <i>Food and Chemical Toxicology</i> , 2008, 46, 2103-2111.	1.8	284
5	Table Olives from Portugal: Phenolic Compounds, Antioxidant Potential, and Antimicrobial Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 8425-8431.	2.4	187
6	Chemical composition, and antioxidant and antimicrobial activities of three hazelnut (<i>Corylus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542	1.8	126
7	Phenolics and antimicrobial activity of traditional stoned table olives "alcaparra"™. <i>Bioorganic and Medicinal Chemistry</i> , 2006, 14, 8533-8538.	1.4	113
8	Phytochemical characterization and radical scavenging activity of <i>Portulaca oleraceae</i> L. leaves and stems. <i>Microchemical Journal</i> , 2009, 92, 129-134.	2.3	102
9	<i>Vitis vinifera</i> leaves towards bioactivity. <i>Industrial Crops and Products</i> , 2013, 43, 434-440.	2.5	89
10	HPLC-DAD-MS/MS-ESI Screening of Phenolic Compounds in <i>Pieris brassicae</i> L. Reared on <i>Brassica rapa</i> var. <i>rapa</i> L. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 844-853.	2.4	73
11	Effect of solvent and extraction temperatures on the antioxidant potential of traditional stoned table olives "alcaparras". <i>LWT - Food Science and Technology</i> , 2008, 41, 739-745.	2.5	72
12	Fungal endophyte communities in above- and belowground olive tree organs and the effect of season and geographic location on their structures. <i>Fungal Ecology</i> , 2016, 20, 193-201.	0.7	71
13	Effect of microwave heating with different exposure times on physical and chemical parameters of olive oil. <i>Food and Chemical Toxicology</i> , 2009, 47, 92-97.	1.8	69
14	Influence of strawberry tree (<i>Arbutus unedo</i> L.) fruit ripening stage on chemical composition and antioxidant activity. <i>Food Research International</i> , 2011, 44, 1401-1407.	2.9	65
15	Hazel (<i>Corylus avellana</i> L.) leaves as source of antimicrobial and antioxidative compounds. <i>Food Chemistry</i> , 2007, 105, 1018-1025.	4.2	64
16	Cultivar effect on the phenolic composition and antioxidant potential of stoned table olives. <i>Food and Chemical Toxicology</i> , 2011, 49, 450-457.	1.8	63
17	Influence of Olive Storage Period on Oil Quality of Three Portuguese Cultivars of <i>Olea europea</i> , Cobrançosa, Madural, and Verdeal Transmontana. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6335-6340.	2.4	59
18	Multivariate Analysis of Tronchuda Cabbage (<i>Brassica oleracea</i> L. var. <i>costata</i> DC) Phenolics: Influence of Fertilizers. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2231-2239.	2.4	58

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19	The use of olive leaves and tea extracts as effective antioxidants against the oxidation of soybean oil under microwave heating. <i>Industrial Crops and Products</i> , 2013, 44, 37-43.	2.5	56
20	Effect of Olive Leaves Addition during the Extraction Process of Overmature Fruits on Olive Oil Quality. <i>Food and Bioprocess Technology</i> , 2013, 6, 509-521.	2.6	55
21	Influence of spike lavender (<i>Lavandula latifolia</i> Med.) essential oil in the quality, stability and composition of soybean oil during microwave heating. <i>Food and Chemical Toxicology</i> , 2012, 50, 2894-2901.	1.8	54
22	Microbiological characterization of table olives commercialized in Portugal in respect to safety aspects. <i>Food and Chemical Toxicology</i> , 2008, 46, 2895-2902.	1.8	52
23	Inflorescences of Brassicacea species as source of bioactive compounds: A comparative study. <i>Food Chemistry</i> , 2008, 110, 953-961.	4.2	50
24	Aromatized olive oils: Influence of flavouring in quality, composition, stability, antioxidants, and antiradical potential. <i>LWT - Food Science and Technology</i> , 2015, 60, 22-28.	2.5	50
25	<i>Castanea sativa</i> Mill. Flowers amongst the Most Powerful Antioxidant Matrices: A Phytochemical Approach in Decoctions and Infusions. <i>BioMed Research International</i> , 2014, 2014, 1-7.	0.9	44
26	Analysis of organic acids in electron beam irradiated chestnuts (<i>Castanea sativa</i> Mill.): Effects of radiation dose and storage time. <i>Food and Chemical Toxicology</i> , 2013, 55, 348-352.	1.8	41
27	Can tea extracts protect extra virgin olive oil from oxidation during microwave heating?. <i>Food Research International</i> , 2012, 48, 148-154.	2.9	39
28	Assessing the effects of gamma irradiation and storage time in energetic value and in major individual nutrients of chestnuts. <i>Food and Chemical Toxicology</i> , 2011, 49, 2429-2432.	1.8	37
29	Fungal Diversity Associated to the Olive Moth, <i>Prays Oleae</i> Bernard: A Survey for Potential Entomopathogenic Fungi. <i>Microbial Ecology</i> , 2012, 63, 964-974.	1.4	35
30	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.	2.9	35
31	Influence of gamma irradiation in the antioxidant potential of chestnuts (<i>Castanea sativa</i> Mill.) fruits and skins. <i>Food and Chemical Toxicology</i> , 2011, 49, 1918-1923.	1.8	34
32	Determination of the volatile profile of stoned table olives from different varieties by using HS-SPME and GC/IT-MS. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 1693-1701.	1.7	32
33	Effect of olive trees density on the quality and composition of olive oil from cv. Arbequina. <i>Scientia Horticulturae</i> , 2018, 238, 222-233.	1.7	30
34	Ants as predators of the egg parasitoid <i>Trichogramma cacoeciae</i> (Hymenoptera: Trichogrammatidae) applied for biological control of the olive moth, <i>Prays oleae</i> (Lepidoptera: Plutellidae) in Portugal. <i>Biocontrol Science and Technology</i> , 2004, 14, 653-664.	0.5	29
35	Effects of gamma radiation on the biological, physico-chemical, nutritional and antioxidant parameters of chestnuts – A review. <i>Food and Chemical Toxicology</i> , 2012, 50, 3234-3242.	1.8	28
36	Antioxidant activity and phenolic composition of Cv. Cobranã Sosa olives affected through the maturation process. <i>Journal of Functional Foods</i> , 2014, 11, 20-29.	1.6	28

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37	Selection of grapevine leaf varieties for culinary process based on phytochemical composition and antioxidant properties. <i>Food Chemistry</i> , 2016, 212, 291-295.	4.2	28
38	Comparative effects of gamma and electron beam irradiation on the antioxidant potential of Portuguese chestnuts (<i>Castanea sativa</i> Mill.). <i>Food and Chemical Toxicology</i> , 2012, 50, 3452-3455.	1.8	27
39	Effects of Electron-Beam Radiation on Nutritional Parameters of Portuguese Chestnuts (<i>Castanea</i>) <i>Tj ETQq1 1 0.784314 rgBT /Overlock 27</i>	2.4	27
40	Chemometric classification of several olive cultivars from Trãis-os-Montes region (northeast of) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62</i> 105, 65-73.	1.8	25
41	Egg parasitoids of the genus <i>Trichogramma</i> (Hymenoptera, Trichogrammatidae) in olive groves of the Mediterranean region. <i>Biological Control</i> , 2007, 40, 48-56.	1.4	24
42	Free Amino Acids of <i>Tronchuda</i> Cabbage (<i>Brassica oleracea</i> L. Var. <i>costata</i> DC): Influence of Leaf Position (Internal or External) and Collection Time. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 5216-5221.	2.4	24
43	Low Dose $\hat{3}$ -Irradiation As a Suitable Solution for Chestnut (<i>Castanea sativa</i> Miller) Conservation: Effects on Sugars, Fatty Acids, and Tocopherols. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10028-10033.	2.4	24
44	Bioactivity and phenolic composition from natural fermented table olives. <i>Food and Function</i> , 2014, 5, 3132-3142.	2.1	24
45	Chemometric characterization of gamma irradiated chestnuts from Turkey. <i>Radiation Physics and Chemistry</i> , 2012, 81, 1520-1524.	1.4	22
46	Effect of Cultivar on Sensory Characteristics, Chemical Composition, and Nutritional Value of Stoned Green Table Olives. <i>Food and Bioprocess Technology</i> , 2012, 5, 1733-1742.	2.6	22
47	Infusions and decoctions of <i>Castanea sativa</i> flowers as effective antitumor and antimicrobial matrices. <i>Industrial Crops and Products</i> , 2014, 62, 42-46.	2.5	21
48	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.	1.0	21
49	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.	4.2	20
50	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.	1.9	18
51	Life-history parameters of <i>Chrysoperla carnea</i> s.l. fed on spontaneous plant species and insect honeydews: importance for conservation biological control. <i>BioControl</i> , 2016, 61, 533-543.	0.9	18
52	Ground cover management affects parasitism of <i>Prays oleae</i> (Bernard). <i>Biological Control</i> , 2016, 96, 72-77.	1.4	18
53	Are wild flowers and insect honeydews potential food resources for adults of the olive moth, <i>Prays oleae</i> ?. <i>Journal of Pest Science</i> , 2017, 90, 185-194.	1.9	18
54	Ancient olive trees as a source of olive oils rich in phenolic compounds. <i>Food Chemistry</i> , 2019, 276, 231-239.	4.2	18

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55	Viability of <i>Beauveria bassiana</i> isolates after storage under several preservation methods. <i>Annals of Microbiology</i> , 2011, 61, 339-344.	1.1	17
56	Chemical Characterization of "Alcaparras" Stoned Table Olives from Northeast Portugal. <i>Molecules</i> , 2011, 16, 9025-9040.	1.7	16
57	Syrphids feed on multiple patches in heterogeneous agricultural landscapes during the autumn season, a period of food scarcity. <i>Agriculture, Ecosystems and Environment</i> , 2016, 233, 262-269.	2.5	16
58	Optimal harvesting period for cvs. Madural and Verdeal Transmontana, based on antioxidant potential and phenolic composition of olives. <i>LWT - Food Science and Technology</i> , 2015, 62, 1120-1126.	2.5	15
59	Chestnut flowers as functionalizing agents to enhance the antioxidant properties of highly appreciated traditional pastry. <i>Food and Function</i> , 2014, 5, 2989-2995.	2.1	14
60	Validation of Gamma and Electron Beam Irradiation as Alternative Conservation Technology for European Chestnuts. <i>Food and Bioprocess Technology</i> , 2014, 7, 1917-1927.	2.6	14
61	The effect of nitrogen fertilization on the incidence of olive fruit fly, olive leaf spot and olive anthracnose in two olive cultivars grown in rainfed conditions. <i>Scientia Horticulturae</i> , 2019, 256, 108658.	1.7	14
62	Headspace solid-phase microextraction and gas chromatography/ion trap-mass spectrometry applied to a living system: <i>Pieris brassicae</i> fed with kale. <i>Food Chemistry</i> , 2010, 119, 1681-1693.	4.2	13
63	Diversity of predaceous arthropods in the almond tree canopy in Northeastern Portugal: A methodological approach. <i>Entomological Science</i> , 2011, 14, 347-358.	0.3	13
64	Effect of soil tillage on natural occurrence of fungal entomopathogens associated to <i>Prays oleae</i> Bern.. <i>Scientia Horticulturae</i> , 2013, 159, 190-196.	1.7	12
65	Analytical Methods Applied to Assess the Effects of Gamma Irradiation on Color, Chemical Composition and Antioxidant Activity of <i>Ginkgo biloba</i> L. <i>Food Analytical Methods</i> , 2015, 8, 154-163.	1.3	12
66	Development of a natural preservative obtained from male chestnut flowers: optimization of a heat-assisted extraction technique. <i>Food and Function</i> , 2019, 10, 1352-1363.	2.1	11
67	Species abundance patterns of coccinellid communities associated with olive, chestnut and almond crops in northeastern Portugal. <i>Agricultural and Forest Entomology</i> , 2012, 14, 376-382.	0.7	10
68	<i>Brassica oleracea</i> var. <i>costata</i> : comparative study on organic acids and biomass production with other cabbage varieties. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 1083-1089.	1.7	9
69	Effects of gamma and electron beam irradiations on the triacylglycerol profile of fresh and stored <i>Castanea sativa</i> Miller samples. <i>Postharvest Biology and Technology</i> , 2013, 81, 1-6.	2.9	9
70	Metabolic fate of dietary volatile compounds in <i>Pieris brassicae</i> . <i>Microchemical Journal</i> , 2009, 93, 99-109.	2.3	7
71	Wild flower resources and insect honeydew are potential food items for <i>Elasmus flabellatus</i> . <i>Agronomy for Sustainable Development</i> , 2017, 37, 1.	2.2	7
72	Effects of irrigation and collection period on grapevine leaf (<i>Vitis vinifera</i> L. var. Touriga Nacional): Evaluation of the phytochemical composition and antioxidant properties. <i>Scientia Horticulturae</i> , 2019, 245, 74-81.	1.7	7

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73	<i>Castanea sativa</i> male flower extracts as an alternative additive in the Portuguese pastry delicacy "pastel de nata". Food and Function, 2020, 11, 2208-2217.	2.1	6
74	Araneae communities associated with the canopies of chestnut trees in the northeastern part of Portugal: The influence of soil management practices. European Journal of Entomology, 2013, 110, 501-508.	1.2	3
75	Plant-mediated effects on entomopathogenic fungi: how the olive tree influences fungal enemies of the olive moth, <i>Prays oleae</i> . BioControl, 2015, 60, 93-102.	0.9	1