

Albino Ab Bento

List of Publications by Year in descending order

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Version: 2024-02-01

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	<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
2	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. Scientia Horticulturae, 2019, 256, 108658.	1.7	14
3	Development of a natural preservative obtained from male chestnut flowers: optimization of a heat-assisted extraction technique. Food and Function, 2019, 10, 1352-1363.	2.1	11
4	Ancient olive trees as a source of olive oils rich in phenolic compounds. Food Chemistry, 2019, 276, 231-239.	4.2	18
5	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. Scientia Horticulturae, 2019, 245, 74-81.	1.7	7
6	Effect of olive trees density on the quality and composition of olive oil from cv. Arbequina. Scientia Horticulturae, 2018, 238, 222-233.	1.7	30
7	Are wild flowers and insect honeydews potential food resources for adults of the olive moth, <i>Prays oleae</i> ?. Journal of Pest Science, 2017, 90, 185-194.	1.9	18
8	Wild flower resources and insect honeydew are potential food items for <i>Elasmus flabellatus</i> . Agronomy for Sustainable Development, 2017, 37, 1.	2.2	7
9	Life-history parameters of <i>Chrysoperla carnea</i> s.l. fed on spontaneous plant species and insect honeydews: importance for conservation biological control. BioControl, 2016, 61, 533-543.	0.9	18
10	Syrphids feed on multiple patches in heterogeneous agricultural landscapes during the autumn season, a period of food scarcity. Agriculture, Ecosystems and Environment, 2016, 233, 262-269.	2.5	16
11	Selection of grapevine leaf varieties for culinary process based on phytochemical composition and antioxidant properties. Food Chemistry, 2016, 212, 291-295.	4.2	28
12	Fungal endophyte communities in above- and belowground olive tree organs and the effect of season and geographic location on their structures. Fungal Ecology, 2016, 20, 193-201.	0.7	71
13	Chestnut and lemon balm based ingredients as natural preserving agents of the nutritional profile in matured "Serra da Estrela" cheese. Food Chemistry, 2016, 204, 185-193.	4.2	20
14	Ground cover management affects parasitism of <i>Prays oleae</i> (Bernard). Biological Control, 2016, 96, 72-77.	1.4	18
15	The incorporation of plant materials in "Serra da Estrela" cheese improves antioxidant activity without changing the fatty acid profile and visual appearance. European Journal of Lipid Science and Technology, 2015, 117, 1607-1614.	1.0	21
16	Optimal harvesting period for cvs. Madural and Verdeal Transmontana, based on antioxidant potential and phenolic composition of olives. LWT - Food Science and Technology, 2015, 62, 1120-1126.	2.5	15
17	Traditional pastry with chestnut flowers as natural ingredients: An approach of the effects on nutritional value and chemical composition. Journal of Food Composition and Analysis, 2015, 44, 93-101.	1.9	18
18	Gamma irradiation as a practical alternative to preserve the chemical and bioactive wholesomeness of widely used aromatic plants. Food Research International, 2015, 67, 338-348.	2.9	35

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19	Analytical Methods Applied to Assess the Effects of Gamma Irradiation on Color, Chemical Composition and Antioxidant Activity of Ginkgo biloba L. Food Analytical Methods, 2015, 8, 154-163.	1.3	12
20	Plant-mediated effects on entomopathogenic fungi: how the olive tree influences fungal enemies of the olive moth, Prays oleae. BioControl, 2015, 60, 93-102.	0.9	1
21	Aromatized olive oils: Influence of flavouring in quality, composition, stability, antioxidants, and antiradical potential. LWT - Food Science and Technology, 2015, 60, 22-28.	2.5	50
22	<i>Castanea sativa</i> Mill. Flowers amongst the Most Powerful Antioxidant Matrices: A Phytochemical Approach in Decoctions and Infusions. BioMed Research International, 2014, 2014, 1-7.	0.9	44
23	Chestnut flowers as functionalizing agents to enhance the antioxidant properties of highly appreciated traditional pastry. Food and Function, 2014, 5, 2989-2995.	2.1	14
24	Infusions and decoctions of <i>Castanea sativa</i> flowers as effective antitumor and antimicrobial matrices. Industrial Crops and Products, 2014, 62, 42-46.	2.5	21
25	Antioxidant activity and phenolic composition of Cv. CobranãSosa olives affected through the maturation process. Journal of Functional Foods, 2014, 11, 20-29.	1.6	28
26	Validation of Gamma and Electron Beam Irradiation as Alternative Conservation Technology for European Chestnuts. Food and Bioprocess Technology, 2014, 7, 1917-1927.	2.6	14
27	Bioactivity and phenolic composition from natural fermented table olives. Food and Function, 2014, 5, 3132-3142.	2.1	24
28	The use of olive leaves and tea extracts as effective antioxidants against the oxidation of soybean oil under microwave heating. Industrial Crops and Products, 2013, 44, 37-43.	2.5	56
29	Vitis vinifera leaves towards bioactivity. Industrial Crops and Products, 2013, 43, 434-440.	2.5	89
30	Effects of gamma and electron beam irradiations on the triacylglycerol profile of fresh and stored <i>Castanea sativa</i> Miller samples. Postharvest Biology and Technology, 2013, 81, 1-6.	2.9	9
31	Analysis of organic acids in electron beam irradiated chestnuts (<i>Castanea sativa</i> Mill.): Effects of radiation dose and storage time. Food and Chemical Toxicology, 2013, 55, 348-352.	1.8	41
32	Effect of Olive Leaves Addition during the Extraction Process of Overmature Fruits on Olive Oil Quality. Food and Bioprocess Technology, 2013, 6, 509-521.	2.6	55
33	Effect of soil tillage on natural occurrence of fungal entomopathogens associated to Prays oleae Bern.. Scientia Horticulturae, 2013, 159, 190-196.	1.7	12
34	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
35	Comparative effects of gamma and electron beam irradiation on the antioxidant potential of Portuguese chestnuts (<i>Castanea sativa</i> Mill.). Food and Chemical Toxicology, 2012, 50, 3452-3455.	1.8	27
36	Effects of Electron-Beam Radiation on Nutritional Parameters of Portuguese Chestnuts (<i>Castanea</i>) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	2.4	27

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37	Chemometric characterization of gamma irradiated chestnuts from Turkey. <i>Radiation Physics and Chemistry</i> , 2012, 81, 1520-1524.	1.4	22
38	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
39	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
40	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
41	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
42	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
43	Species abundance patterns of coccinellid communities associated with olive, chestnut and almond crops in north-eastern Portugal. <i>Agricultural and Forest Entomology</i> , 2012, 14, 376-382.	0.7	10
44	Low Dose ^{60}Co -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
45	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
46	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
47	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
48	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
49	Chemical Characterization of Alcaparras Stoned Table Olives from Northeast Portugal. <i>Molecules</i> , 2011, 16, 9025-9040.	1.7	16
50	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
51	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
52	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
53	Chemometric classification of several olive cultivars from Trás-os-Montes region (northeast of Tj ETQq1 1 0.784314 rgBT /Overlock 10 105, 65-73.	1.8	25
54	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

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55	<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
56	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
57	Metabolic fate of dietary volatile compounds in <i>Pieris brassicae</i> . <i>Microchemical Journal</i> , 2009, 93, 99-109.	2.3	7
58	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
59	Inflorescences of Brassicacea species as source of bioactive compounds: A comparative study. <i>Food Chemistry</i> , 2008, 110, 953-961.	4.2	50
60	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
61	Chemical composition, and antioxidant and antimicrobial activities of three hazelnut (<i>Corylus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 107	1.85	126
62	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
63	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
64	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
65	Free Amino Acids of Tronchuda 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
66	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
67	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
68	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
69	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
70	Phenolic Compounds and Antimicrobial Activity of Olive (<i>Olea europaea</i> L. Cv. CobranãSosa) Leaves. <i>Molecules</i> , 2007, 12, 1153-1162.	1.7	385
71	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
72	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

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73	Phenolics and antimicrobial activity of traditional stoned table olives "alcaparra"™. <i>Bioorganic and Medicinal Chemistry</i> , 2006, 14, 8533-8538.	1.4	113
74	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
75	Influence of Olive Storage Period on Oil Quality of Three Portuguese Cultivars of <i>Olea europea</i> , Cobrança Sosa, Madural, and Verdeal Transmontana. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6335-6340.	2.4	59