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List of Publications by Year in descending order

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75
papers

4,244
citations

117625

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77
docs citations

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times ranked

5046
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Plant volatiles: Using Scented molecules as food additives. <i>Trends in Food Science and Technology</i> , 2022, 122, 97-103.	15.1	20
3	<i>Arbutus unedo</i> leaf extracts as potential dairy preservatives: case study on quark cheese. <i>Food and Function</i> , 2022, 13, 5442-5454.	4.6	2
4	Nutritional and bioactive oils from salmon (<i>Salmo salar</i>) side streams obtained by Soxhlet and optimized microwave-assisted extraction. <i>Food Chemistry</i> , 2022, 386, 132778.	8.2	20
5	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
6	Optimization through Response Surface Methodology of Dynamic Maceration of Olive (<i>Olea europaea</i>) Tj ETQq0 0 0 rgBT /Oylock 10		
7	Food Additives from Fruit and Vegetable By-Products and Bio-Residues: A Comprehensive Review Focused on Sustainability. <i>Sustainability</i> , 2022, 14, 5212.	3.2	18
8	Recovery of Citric Acid from Citrus Peels: Ultrasound-Assisted Extraction Optimized by Response Surface Methodology. <i>Chemosensors</i> , 2022, 10, 257.	3.6	8
9	Valorisation of black mulberry and grape seeds: Chemical characterization and bioactive potential. <i>Food Chemistry</i> , 2021, 337, 127998.	8.2	41
10	Phenolic compounds: current industrial applications, limitations and future challenges. <i>Food and Function</i> , 2021, 12, 14-29.	4.6	318
11	Promising Preserving Agents from Sage and Basil: A Case Study with Yogurts. <i>Foods</i> , 2021, 10, 676.	4.3	10
12	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
13	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
14	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
15	Food Metabolites as Tools for Authentication, Processing, and Nutritive Value Assessment. <i>Foods</i> , 2021, 10, 2213.	4.3	8
16	Preservation of Chocolate Muffins with Lemon Balm, Oregano, and Rosemary Extracts. <i>Foods</i> , 2021, 10, 165.	4.3	1
17	Chemical and Bioactive Characterization of the Essential Oils Obtained from Three Mediterranean Plants. <i>Molecules</i> , 2021, 26, 7472.	3.8	16
18	Novel Incorporation of Red-Stage <i>Haematococcus pluvialis</i> Wet Paste as a Colourant and Enhancer of the Organoleptic and Functional Properties of Filloas â€¢ , 2021, 6, .		1

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19	Comparison of different bread types: Chemical and physical parameters. Food Chemistry, 2020, 310, 125954.	8.2	37
20	Potato peels as sources of functional compounds for the food industry: A review. Trends in Food Science and Technology, 2020, 103, 118-129.	15.1	80
21	Betacyanins from <i>Gomphrena globosa</i> L. flowers: Incorporation in cookies as natural colouring agents. Food Chemistry, 2020, 329, 127178.	8.2	18
22	Effect of Natural Preservatives on the Nutritional Profile, Chemical Composition, Bioactivity and Stability of a Nutraceutical Preparation of <i>Aloe arborescens</i> . Antioxidants, 2020, 9, 281.	5.1	3
23	An Upcoming Approach to Alzheimer's Disease: Ethnopharmacological Potential of Plant Bioactive Molecules. Current Medicinal Chemistry, 2020, 27, 4344-4371.	2.4	2
24	Bacterial Resistance: Antibiotics of Last Generation used in Clinical Practice and the Arise of Natural Products as New Therapeutic Alternatives. Current Pharmaceutical Design, 2020, 26, 815-837.	1.9	21
25	Antimicrobial Activity of Aqueous Plant Extracts as Potential Natural Additives. Proceedings (mdpi), 2020, 70, .	0.2	1
26	Phenolic compounds characterization by LC-DAD- ESI/MSn and bioactive properties of <i>Thymus algeriensis</i> Boiss. & Reut. and <i>Ephedra alata</i> Decne. Food Research International, 2019, 116, 312-319.	6.2	61
27	HPLC-DAD-ESI-MS/MS screening of phytochemical compounds and the bioactive properties of different plant parts of <i>Zizyphus lotus</i> (L.) Desf.. Food and Function, 2019, 10, 5898-5909.	4.6	21
28	Anthocyanin Profile of Elderberry Juice: A Natural-Based Bioactive Colouring Ingredient with Potential Food Application. Molecules, 2019, 24, 2359.	3.8	35
29	Promising Antioxidant and Antimicrobial Food Colourants from <i>Lonicera caerulea</i> L. var. <i>Kamtschatica</i> . Antioxidants, 2019, 8, 394.	5.1	33
30	<i>Calluna vulgaris</i> (L.) Hull: chemical characterization, evaluation of its bioactive properties and effect on the vaginal microbiota. Food and Function, 2019, 10, 78-89.	4.6	36
31	A novel natural coating for food preservation: Effectiveness on microbial growth and physicochemical parameters. LWT - Food Science and Technology, 2019, 104, 76-83.	5.2	13
32	Phenolic profile and effects of acetone fractions obtained from the inflorescences of <i>Calluna vulgaris</i> (L.) Hull on vaginal pathogenic and non-pathogenic bacteria. Food and Function, 2019, 10, 2399-2407.	4.6	6
33	Phenolic acids, cinnamic acid, and ergosterol as cosmeceutical ingredients: Stabilization by microencapsulation to ensure sustained bioactivity. Microchemical Journal, 2019, 147, 469-477.	4.5	36
34	Physicochemical characterization and microbiology of wheat and rye flours. Food Chemistry, 2019, 280, 123-129.	8.2	50
35	Microencapsulation of ergosterol and <i>Agaricus bisporus</i> L. extracts by complex coacervation using whey protein and chitosan: Optimization study using response surface methodology. LWT - Food Science and Technology, 2019, 103, 228-237.	5.2	24
36	Bioactive evaluation and application of different formulations of the natural colorant curcumin (E100) in a hydrophilic matrix (yogurt). Food Chemistry, 2018, 261, 224-232.	8.2	39

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37	Phytochemical analysis and assessment of antioxidant, antimicrobial, anti-inflammatory and cytotoxic properties of <i>Tetraclinis articulata</i> (Vahl) Masters leaves. <i>Industrial Crops and Products</i> , 2018, 112, 460-466.	5.2	40
38	Chemical profile and bioactive properties of the essential oil isolated from <i>Ammodaucus leucotrichus</i> fruits growing in Sahara and its evaluation as a cosmeceutical ingredient. <i>Industrial Crops and Products</i> , 2018, 119, 249-254.	5.2	21
39	Profiling polyphenol composition by HPLC-DAD-ESI/MSn and the antibacterial activity of infusion preparations obtained from four medicinal plants. <i>Food and Function</i> , 2018, 9, 149-159.	4.6	29
40	The influence of electron beam radiation in the nutritional value, chemical composition and bioactivities of edible flowers of <i>Bauhinia variegata</i> L. var. <i>candida alba</i> Buch.-Ham from Brazil. <i>Food Chemistry</i> , 2018, 241, 163-170.	8.2	29
41	Extraction of triterpenoids and phenolic compounds from <i>Ganoderma lucidum</i> : optimization study using the response surface methodology. <i>Food and Function</i> , 2018, 9, 209-226.	4.6	59
42	Functionalization of yogurts with <i>Agaricus bisporus</i> extracts encapsulated in spray-dried maltodextrin crosslinked with citric acid. <i>Food Chemistry</i> , 2018, 245, 845-853.	8.2	53
43	Mushroom-based cosmeceutical ingredients: Microencapsulation and in vitro release profile. <i>Industrial Crops and Products</i> , 2018, 124, 44-52.	5.2	18
44	Cosmetics Preservation: A Review on Present Strategies. <i>Molecules</i> , 2018, 23, 1571.	3.8	177
45	Non-edible parts of <i>Solanum stramonifolium</i> Jacq. – a new potent source of bioactive extracts rich in phenolic compounds for functional foods. <i>Food and Function</i> , 2017, 8, 2013-2021.	4.6	14
46	Development of dairy beverages functionalized with pure ergosterol and mycosterol extracts: an alternative to phytosterol-based beverages. <i>Food and Function</i> , 2017, 8, 103-110.	4.6	23
47	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
48	The potential of <i>Ganoderma lucidum</i> extracts as bioactive ingredients in topical formulations, beyond its nutritional benefits. <i>Food and Chemical Toxicology</i> , 2017, 108, 139-147.	3.6	78
49	Bioactive properties and phenolic profile of <i>Momordica charantia</i> L. medicinal plant growing wild in Trinidad and Tobago. <i>Industrial Crops and Products</i> , 2017, 95, 365-373.	5.2	40
50	A influência da radiação por feixe de elétrons na composição nutricional de flores comestíveis de <i>Bauhinia variegata</i> L. provenientes do Brasil. <i>Revista De Ciências Agrárias</i> , 2017, 40, S169-S173.	0.2	1
51	Development of Mushroom-Based Cosmeceutical Formulations with Anti-Inflammatory, Anti-Tyrosinase, Antioxidant, and Antibacterial Properties. <i>Molecules</i> , 2016, 21, 1372.	3.8	68
52	Optimization of microwave-assisted extraction of ergosterol from <i>Agaricus bisporus</i> L. by-products using response surface methodology. <i>Food and Bioprocess Technology</i> , 2016, 100, 25-35.	3.6	56
53	Optimization of ultrasound-assisted extraction to obtain mycosterols from <i>Agaricus bisporus</i> L. by response surface methodology and comparison with conventional Soxhlet extraction. <i>Food Chemistry</i> , 2016, 197, 1054-1063.	8.2	132
54	Nutritional value, bioactive compounds and antioxidant properties of three edible mushrooms from Poland. <i>Food Bioscience</i> , 2015, 11, 48-55.	4.4	67

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55	Nutritional value, bioactive compounds, antimicrobial activity and bioaccessibility studies with wild edible mushrooms. <i>LWT - Food Science and Technology</i> , 2015, 63, 799-806.	5.2	63
56	Chemical composition, antioxidant activity and bioaccessibility studies in phenolic extracts of two <i>Hericium</i> wild edible species. <i>LWT - Food Science and Technology</i> , 2015, 63, 475-481.	5.2	30
57	The contribution of phenolic acids to the anti-inflammatory activity of mushrooms: Screening in phenolic extracts, individual parent molecules and synthesized glucuronated and methylated derivatives. <i>Food Research International</i> , 2015, 76, 821-827.	6.2	111
58	Bioactivity of phenolic acids: Metabolites versus parent compounds: A review. <i>Food Chemistry</i> , 2015, 173, 501-513.	8.2	633
59	Chemical features of <i>Ganoderma</i> polysaccharides with antioxidant, antitumor and antimicrobial activities. <i>Phytochemistry</i> , 2015, 114, 38-55.	2.9	250
60	Cytotoxicity of <i>Coprinopsis atramentaria</i> extract, organic acids and their synthesized methylated and glucuronate derivatives. <i>Food Research International</i> , 2014, 55, 170-175.	6.2	28
61	<i>Coprinopsis atramentaria</i> extract, its organic acids, and synthesized glucuronated and methylated derivatives as antibacterial and antifungal agents. <i>Food and Function</i> , 2014, 5, 2521-2528.	4.6	18
62	Antimicrobial and demelanizing activity of <i>Ganoderma lucidum</i> extract, p-hydroxybenzoic and cinnamic acids and their synthetic acetylated glucuronide methyl esters. <i>Food and Chemical Toxicology</i> , 2013, 58, 95-100.	3.6	120
63	A comparative study of chemical composition, antioxidant and antimicrobial properties of <i>Morchella esculenta</i> (L.) Pers. from Portugal and Serbia. <i>Food Research International</i> , 2013, 51, 236-243.	6.2	90
64	Fruiting body, spores and in vitro produced mycelium of <i>Ganoderma lucidum</i> from Northeast Portugal: A comparative study of the antioxidant potential of phenolic and polysaccharidic extracts. <i>Food Research International</i> , 2012, 46, 135-140.	6.2	123
65	Phenolic, Polysaccharidic, and Lipidic Fractions of Mushrooms from Northeastern Portugal: Chemical Compounds with Antioxidant Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 4634-4640.	5.2	78
66	Analysis of phenolic, polysaccharidic and lipidic fractions of mushrooms from northeast Portugal. <i>Planta Medica</i> , 2012, 78, .	1.3	0
67	Effects of trophism on nutritional and nutraceutical potential of wild edible mushrooms. <i>Food Research International</i> , 2011, 44, 1029-1035.	6.2	63
68	Targeted metabolites analysis in wild <i>Boletus</i> species. <i>LWT - Food Science and Technology</i> , 2011, 44, 1343-1348.	5.2	58
69	Toward the Antioxidant and Chemical Characterization of Mycorrhizal Mushrooms from Northeast Portugal. <i>Journal of Food Science</i> , 2011, 76, C824-30.	3.1	80
70	Tocopherols composition of Portuguese wild mushrooms with antioxidant capacity. <i>Food Chemistry</i> , 2010, 119, 1443-1450.	8.2	181
71	Lamiaceae often used in Portuguese folk medicine as a source of powerful antioxidants: Vitamins and phenolics. <i>LWT - Food Science and Technology</i> , 2010, 43, 544-550.	5.2	93
72	Wild mushrooms <i>Clitocybe alexandri</i> and <i>Lepista inversa</i> : In vitro antioxidant activity and growth inhibition of human tumour cell lines. <i>Food and Chemical Toxicology</i> , 2010, 48, 2881-2884.	3.6	98

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73	Study and characterization of selected nutrients in wild mushrooms from Portugal by gas chromatography and high performance liquid chromatography. <i>Microchemical Journal</i> , 2009, 93, 195-199.	4.5	99
74	Systematic evaluation of the antioxidant potential of different parts of <i>Foeniculum vulgare</i> Mill. from Portugal. <i>Food and Chemical Toxicology</i> , 2009, 47, 2458-2464.	3.6	73
75	Improving the physicochemical properties of a traditional Portuguese cake "ã€"ã€ceconÃ³micosã€" with chestnut flour. <i>Food and Function</i> , 0, , .	4.6	1