

List of Publications by Year in descending order

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papers

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#	ARTICLE	IF	CITATIONS
1	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.	4.2	23
2	Betalains. , 2022, , 461-507.		0
3	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.	4.2	18
4	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.	5.9	17
5	Chemical composition and biological activities of whole and dehulled hemp (<i>Cannabis sativa</i> L.) seeds. <i>Food Chemistry</i> , 2022, 374, 131754.	4.2	36
6	Bioactive profile of edible nasturtium and rose flowers during simulated gastrointestinal digestion. <i>Food Chemistry</i> , 2022, 381, 132267.	4.2	16
7	Optimized ultrasound-assisted extraction of phenolic compounds from <i>Thymus comosus</i> Heuff. ex Griseb. et Schenk (wild thyme) and their bioactive potential. <i>Ultrasonics Sonochemistry</i> , 2022, 84, 105954.	3.8	27
8	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.	4.2	20
9	The powerful Solanaceae: Food and nutraceutical applications in a sustainable world. <i>Advances in Food and Nutrition Research</i> , 2022, , 131-172.	1.5	8
10	Phenolic Composition and Antioxidant, Anti-Inflammatory, Cytotoxic, and Antimicrobial Activities of Cardoon Blades at Different Growth Stages. <i>Biology</i> , 2022, 11, 699.	1.3	5
11	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.	2.5	3
12	Bioaccessibility of Macrominerals and Trace Elements from Tomato (<i>Solanum lycopersicum</i> L.) Farmers' Varieties. <i>Foods</i> , 2022, 11, 1968.	1.9	7
13	The Bioactivities and Chemical Profile of Turnip-Rooted Parsley Germplasm. <i>Horticulturae</i> , 2022, 8, 639.	1.2	3
14	Recovery of Citric Acid from Citrus Peels: Ultrasound-Assisted Extraction Optimized by Response Surface Methodology. <i>Chemosensors</i> , 2022, 10, 257.	1.8	8
15	Seasonal variation in bioactive properties and phenolic composition of cardoon (<i>Cynara cardunculus</i>) Tj ETQq1 1 0.784314 rgBT /Ove	4.2	22
16	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.	4.2	26
17	Valorisation of black mulberry and grape seeds: Chemical characterization and bioactive potential. <i>Food Chemistry</i> , 2021, 337, 127998.	4.2	41
18	Phytochemical Characterization and Evaluation of Bioactive Properties of Tisanes Prepared from Promising Medicinal and Aromatic Plants. <i>Foods</i> , 2021, 10, 475.	1.9	4

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19	Promising Preserving Agents from Sage and Basil: A Case Study with Yogurts. <i>Foods</i> , 2021, 10, 676.	1.9	10
20	Chemical and Bioactive Features of <i>Amaranthus caudatus</i> L. Flowers and Optimized Ultrasound-Assisted Extraction of Betalains. <i>Foods</i> , 2021, 10, 779.	1.9	18
21	Antioxidant and Antimicrobial Influence on Oyster Mushrooms (<i>Pleurotus ostreatus</i>) from Substrate Supplementation of Calcium Silicate. <i>Sustainability</i> , 2021, 13, 5019.	1.6	5
22	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.	1.3	4
23	Development of a Natural Preservative from Chestnut Flowers: Ultrasound-Assisted Extraction Optimization and Functionality Assessment. <i>Chemosensors</i> , 2021, 9, 141.	1.8	5
24	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.	1.6	4
25	Phytochemical and Antioxidant Profile of <i>Pardina</i> Lentil Cultivars from Different Regions of Spain. <i>Foods</i> , 2021, 10, 1629.	1.9	8
26	Ultrasound-Assisted Extraction of Flavonoids from Kiwi Peel: Process Optimization and Bioactivity Assessment. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6416.	1.3	16
27	Chemical Features and Bioactivities of <i>Lactuca canadensis</i> L., an Unconventional Food Plant from Brazilian Cerrado. <i>Agriculture (Switzerland)</i> , 2021, 11, 734.	1.4	3
28	Phenolic Compounds from Irradiated Olive Wastes: Optimization of the Heat-Assisted Extraction Using Response Surface Methodology. <i>Chemosensors</i> , 2021, 9, 231.	1.8	12
29	Extraction of Aloesin from Aloe vera Rind Using Alternative Green Solvents: Process Optimization and Biological Activity Assessment. <i>Biology</i> , 2021, 10, 951.	1.3	11
30	Compositional features and biological activities of wild and commercial <i>Moringa oleifera</i> leaves from Guinea-Bissau. <i>Food Bioscience</i> , 2021, 43, 101300.	2.0	4
31	<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.	3.9	13
32	Preservation of Chocolate Muffins with Lemon Balm, Oregano, and Rosemary Extracts. <i>Foods</i> , 2021, 10, 165.	1.9	1
33	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.	2.2	10
34	Nutritional Composition and Biological Activity of Goldenberry (<i>Physalis peruviana</i> L.): An Emerging Fruit Crop in Portugal. , 2021, 6, .		0
35	Metabolomic Profile and Biological Properties of Sea Lavender (<i>Limonium algarvense</i> Erben) Plants Cultivated with Aquaculture Wastewaters: Implications for Its Use in Herbal Formulations and Food Additives. <i>Foods</i> , 2021, 10, 3104.	1.9	11
36	Exploring the phytochemical profile of <i>Cytinus hypocistis</i> (L.) L. as a source of health-promoting biomolecules behind its in vitro bioactive and enzyme inhibitory properties. <i>Food and Chemical Toxicology</i> , 2020, 136, 111071.	1.8	17

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37	The dilemma of "good" and "bad" glucosinolates and the potential to regulate their content. , 2020, , 1-45.		5
38	Antioxidant Extracts of Three <i>Russula</i> Genus Species Express Diverse Biological Activity. <i>Molecules</i> , 2020, 25, 4336.	1.7	15
39	Phytochemical Composition and Nutritional Value of Pot-Grown Turnip-Rooted and Plain and Curly-Leafed Parsley Cultivars. <i>Agronomy</i> , 2020, 10, 1416.	1.3	9
40	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.	1.8	31
41	Effect of Ionizing Radiation and Refrigeration on the Antioxidants of Strawberries. <i>Food and Bioprocess Technology</i> , 2020, 13, 1516-1527.	2.6	17
42	Extraction of Anthocyanins from Red Raspberry for Natural Food Colorants Development: Processes Optimization and In Vitro Bioactivity. <i>Processes</i> , 2020, 8, 1447.	1.3	28
43	Effect of Saline Conditions on Chemical Profile and the Bioactive Properties of Three Red-Colored Basil Cultivars. <i>Agronomy</i> , 2020, 10, 1824.	1.3	7
44	Recovery of Anthocyanins from Passion Fruit Epicarp for Food Colorants: Extraction Process Optimization and Evaluation of Bioactive Properties. <i>Molecules</i> , 2020, 25, 3203.	1.7	26
45	The Effect of Nitrogen Input on Chemical Profile and Bioactive Properties of Green- and Red-Colored Basil Cultivars. <i>Antioxidants</i> , 2020, 9, 1036.	2.2	15
46	Fighting Iron-Deficiency Anemia: Innovations in Food Fortificants and Biofortification Strategies. <i>Foods</i> , 2020, 9, 1871.	1.9	32
47	Bioactive Properties and Phenolic Compound Profiles of Turnip-Rooted, Plain-Leafed and Curly-Leafed Parsley Cultivars. <i>Molecules</i> , 2020, 25, 5606.	1.7	22
48	Compositional Features of the "Kweli" Red Raspberry and Its Antioxidant and Antimicrobial Activities. <i>Foods</i> , 2020, 9, 1522.	1.9	17
49	Watercress. , 2020, , 197-219.		1
50	Betacyanins from <i>Gomphrena globosa</i> L. flowers: Incorporation in cookies as natural colouring agents. <i>Food Chemistry</i> , 2020, 329, 127178.	4.2	18
51	Biotransformation of rice and sunflower side-streams by dikaryotic and monokaryotic strains of <i>Pleurotus sapidus</i> : Impact on phenolic profiles and bioactive properties. <i>Food Research International</i> , 2020, 132, 109094.	2.9	14
52	Anthocyanin-rich extract of jaboticaba epicarp as a natural colorant: Optimization of heat- and ultrasound-assisted extractions and application in a bakery product. <i>Food Chemistry</i> , 2020, 316, 126364.	4.2	87
53	Seasonal variation of bioactive properties and phenolic composition of <i>Cynara cardunculus</i> var. <i>altilis</i> . <i>Food Research International</i> , 2020, 134, 109281.	2.9	18
54	Chemical composition and in vitro biological activities of cardoon (<i>Cynara cardunculus</i> L. var. <i>altilis</i>)	4.2	21

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55	Phenolic composition and biological activities of the in vitro cultured endangered <i>Eryngium viviparum</i> J. Gay. <i>Industrial Crops and Products</i> , 2020, 148, 112325.	2.5	8
56	The use of gamma radiation for extractability improvement of bioactive compounds in olive oil wastes. <i>Science of the Total Environment</i> , 2020, 727, 138706.	3.9	21
57	Effect of Natural Preservatives on the Nutritional Profile, Chemical Composition, Bioactivity and Stability of a Nutraceutical Preparation of <i>Aloe arborescens</i> . <i>Antioxidants</i> , 2020, 9, 281.	2.2	3
58	Phenolic composition and antioxidant properties of ex-situ conserved tomato (<i>Solanum lycopersicum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T	2.9	22
59	Compositional Features and Bioactive Properties of Aloe vera Leaf (Fillet, Mucilage, and Rind) and Flower. <i>Antioxidants</i> , 2019, 8, 444.	2.2	56
60	<i>Calluna vulgaris</i> (L.) Hull: chemical characterization, evaluation of its bioactive properties and effect on the vaginal microbiota. <i>Food and Function</i> , 2019, 10, 78-89.	2.1	36
61	The nanoencapsulation of curcuminoids extracted from <i>Curcuma longa</i> L. and an evaluation of their cytotoxic, enzymatic, antioxidant and anti-inflammatory activities. <i>Food and Function</i> , 2019, 10, 573-582.	2.1	28
62	Phenolic composition and antioxidant, antimicrobial and cytotoxic properties of hop (<i>Humulus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 46	2.5	55
63	Stability of total folates/vitamin B9 in irradiated watercress and buckler sorrel during refrigerated storage. <i>Food Chemistry</i> , 2019, 274, 686-690.	4.2	8
64	In vitro and in vivo evaluation of enzymatic and antioxidant activity, cytotoxicity and genotoxicity of curcumin-loaded solid dispersions. <i>Food and Chemical Toxicology</i> , 2019, 125, 29-37.	1.8	51
65	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.	4.2	42
66	Chemical features and bioactivities of cornflower (<i>Centaurea cyanus</i> L.) capitula: The blue flowers and the unexplored non-edible part. <i>Industrial Crops and Products</i> , 2019, 128, 496-503.	2.5	131
67	Optimization of heat- and ultrasound-assisted extraction of anthocyanins from <i>Hibiscus sabdariffa</i> calyces for natural food colorants. <i>Food Chemistry</i> , 2019, 275, 309-321.	4.2	112
68	CHAPTER 11. Innovative Legume Foods. <i>Food Chemistry, Function and Analysis</i> , 2019, , 235-260.	0.1	0
69	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.	4.2	15
70	Cold extraction of phenolic compounds from watercress by high hydrostatic pressure: Process modelling and optimization. <i>Separation and Purification Technology</i> , 2018, 192, 501-512.	3.9	59
71	Nonthermal physical technologies to decontaminate and extend the shelf-life of fruits and vegetables: Trends aiming at quality and safety. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 2095-2111.	5.4	109
72	Infusions of gamma irradiated <i>Aloysia citrodora</i> L. and <i>Mentha x piperita</i> L.: Effects on phenolic composition, cytotoxicity, antibacterial and virucidal activities. <i>Industrial Crops and Products</i> , 2017, 97, 582-590.	2.5	18

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73	Valorisation of tomato wastes for development of nutrient-rich antioxidant ingredients: A sustainable approach towards the needs of the today's society. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 160-171.	2.7	62
74	Effects of gamma radiation on cork wastewater: Antioxidant activity and toxicity. <i>Chemosphere</i> , 2017, 169, 139-145.	4.2	19
75	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.	1.8	114
76	Is Gamma Radiation Suitable to Preserve Phenolic Compounds and to Decontaminate Mycotoxins in Aromatic Plants? A Case-Study with <i>Aloysia citrodora</i> Paláu. <i>Molecules</i> , 2017, 22, 347.	1.7	31
77	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.	2.1	6
78	Chapter 12. Methods Combined with Irradiation for Food Preservation. <i>Food Chemistry, Function and Analysis</i> , 2017, , 237-279.	0.1	0
79	Alimentos tradicionais e inovação: uso de atmosferas modificadas e radiação ionizante na conservação da qualidade de azedas (<i>Rumex</i> sp.). <i>Revista De Ciências Agrárias</i> , 2017, 40, S160-S168.	0.2	0
80	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.	1.7	7
81	Post-harvest treatment of cherry tomatoes by gamma radiation: Microbial and physicochemical parameters evaluation. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 36, 1-9.	2.7	44
82	Optimization of microwave-assisted extraction of hydrophilic and lipophilic antioxidants from a surplus tomato crop by response surface methodology. <i>Food and Bioproducts Processing</i> , 2016, 98, 283-298.	1.8	33
83	Suitability of gamma irradiation for preserving fresh-cut watercress quality during cold storage. <i>Food Chemistry</i> , 2016, 206, 50-58.	4.2	39
84	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.	1.4	10
85	Microwave-assisted extraction of phenolic acids and flavonoids and production of antioxidant ingredients from tomato: A nutraceutical-oriented optimization study. <i>Separation and Purification Technology</i> , 2016, 164, 114-124.	3.9	106
86	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.	2.9	29
87	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.	1.7	8
88	Variation in organic acids content in <i>Tuberaria lignosa</i> extracts induced by ionizing radiation and extraction procedures. <i>Planta Medica</i> , 2014, 80, .	0.7	1
89	Characterization and Quantification of Phenolic Compounds in Four Tomato (<i>Lycopersicon</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Nutrition, 2012, 67, 229-234.	1.4	92
90	Nutritional composition and antioxidant activity of four tomato (<i>Lycopersicon esculentum</i> L.) farmer varieties in Northeastern Portugal homegardens. <i>Food and Chemical Toxicology</i> , 2012, 50, 829-834.	1.8	140

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91	Antioxidant activity, ascorbic acid, phenolic compounds and sugars of wild and commercial <i>Tuberaria lignosa</i> samples: Effects of drying and oral preparation methods. <i>Food Chemistry</i> , 2012, 135, 1028-1035.	4.2	68
92	Influence of the drying method in the antioxidant potential and chemical composition of four shrubby flowering plants from the tribe Genisteae (Fabaceae). <i>Food and Chemical Toxicology</i> , 2011, 49, 2983-2989.	1.8	56