Maria L Serralheiro

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	The in vitro screening for acetylcholinesterase inhibition and antioxidant activity of medicinal plants from Portugal. Journal of Ethnopharmacology, 2006, 108, 31-37.	2.0	356
2	Antioxidant and antiacetylcholinesterase activities of five plants used as Portuguese food spices. Food Chemistry, 2007, 103, 778-786.	4.2	312
3	Preparation and physicochemical characterization of Ag nanoparticles biosynthesized by Lippia citriodora (Lemon Verbena). Colloids and Surfaces B: Biointerfaces, 2010, 81, 67-73.	2.5	186
4	Rosmarinic acid, scutellarein 4′-methyl ether 7-O-glucuronide and (16S)-coleon E are the main compounds responsible for the antiacetylcholinesterase and antioxidant activity in herbal tea of Plectranthus barbatus ("falso boldoâ€). Food Chemistry, 2009, 114, 798-805.	4.2	87
5	Biological sulphate reduction and redox mediator effects on azo dye decolourisation in anaerobic–aerobic sequencing batch reactors. Enzyme and Microbial Technology, 2005, 36, 790-799.	1.6	84
6	Antioxidant, antiacetylcholinesterase and antimicrobial activities of Cymbopogon schoenanthus L. Spreng (lemon grass) from Tunisia. LWT - Food Science and Technology, 2010, 43, 331-336.	2.5	82
7	Polyphenols as acetylcholinesterase inhibitors: Structural specificity and impact on human disease. Nutrition and Aging (Amsterdam, Netherlands), 2012, 1, 99-111.	0.3	81
8	Antioxidant capacity and phenolic contents of some Mediterranean medicinal plants and their potential role in the inhibition of cyclooxygenase-1 and acetylcholinesterase activities. Industrial Crops and Products, 2014, 53, 6-15.	2.5	78
9	Antioxidant and antiacetylcholinesterase activities of essential oils from Cymbopogon schoenanthus L. Spreng. Determination of chemical composition by GC–mass spectrometry and 13C NMR. Food Chemistry, 2008, 109, 630-637.	4.2	76
10	Application of factorial design to the study of transesterification reactions using cutinase in AOT-reversed micelles. Enzyme and Microbial Technology, 1997, 21, 117-123.	1.6	69
11	Acetylcholinesterase inhibition and antioxidant activity of the water extracts of several Hypericum species. Food Chemistry, 2010, 120, 1076-1082.	4.2	64
12	Function of Plectranthus barbatus herbal tea as neuronal acetylcholinesterase inhibitor. Food and Function, 2011, 2, 130-136.	2.1	54
13	Bioactivity studies and chemical profile of the antidiabetic plant Genista tenera. Journal of Ethnopharmacology, 2009, 122, 384-393.	2.0	51
14	Broad bean (<i>Vicia faba</i> L.) pods: a rich source of bioactive ingredients with antimicrobial, antioxidant, enzyme inhibitory, anti-diabetic and health-promoting properties. Food and Function, 2018, 9, 2051-2069.	2.1	48
15	Optimization of medicinal plant extraction methods and their encapsulation through extrusion technology. Measurement: Journal of the International Measurement Confederation, 2014, 58, 249-255.	2.5	43
16	Antioxidant and anti-acetylcholinesterase activity of commercially available medicinal infusions after in vitro gastrointestinal digestion. Journal of Medicinal Plants Research, 2013, 7, 1370-1378.	0.2	42
17	Bifunctional phenolic-choline conjugates as anti-oxidants and acetylcholinesterase inhibitors. Journal of Enzyme Inhibition and Medicinal Chemistry, 2011, 26, 485-497.	2.5	38
18	Biological properties of phenolic compound extracts in selected Algerian honeys—The inhibition of acetylcholinesterase and α-glucosidase activities. European Journal of Integrative Medicine, 2019, 25, 77-84.	0.8	38

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19	Isorhamnetin derivatives and piscidic acid for hypercholesterolemia: cholesterol permeability, HMG-CoA reductase inhibition, and docking studies. Archives of Pharmacal Research, 2017, 40, 1278-1286.	2.7	37
20	Antiacetylcholinesterase and antioxidant activities of Plectranthus barbatus tea, after in vitro gastrointestinal metabolism. Food Chemistry, 2010, 122, 179-187.	4.2	36
21	Design, synthesis and bioevaluation of tacrine hybrids with cinnamate and cinnamylidene acetate derivatives as potential anti-Alzheimer drugs. MedChemComm, 2015, 6, 1969-1977.	3.5	34
22	Dipeptide synthesis and separation in a reversed micellar membrane reactor. Enzyme and Microbial Technology, 1994, 16, 1064-1073.	1.6	33
23	Effect of luteolin and apigenin on rosmarinic acid bioavailability in Caco-2 cell monolayers. Food and Function, 2013, 4, 426-431.	2.1	33
24	Acetylcholinesterase inhibition, antioxidant activity and toxicity of Peumus boldus water extracts on HeLa and Caco-2 cell lines. Food and Chemical Toxicology, 2012, 50, 2656-2662.	1.8	32
25	Application of Fourier transform infrared spectroscopy for monitoring hydrolysis and synthesis reactions catalyzed by a recombinant amidase. Analytical Biochemistry, 2005, 346, 49-58.	1.1	31
26	Evaluation of cholesterol absorption and biosynthesis by decoctions of Annona cherimola leaves. Journal of Ethnopharmacology, 2013, 150, 718-723.	2.0	30
27	Cynara scolymus L.: A promising Mediterranean extract for topical anti-aging prevention. Industrial Crops and Products, 2017, 109, 699-706.	2.5	29
28	Interaction between Plectranthus barbatus herbal tea components and acetylcholinesterase: binding and activity studies. Food and Function, 2012, 3, 1176.	2.1	28
29	Inhibition of HMG-CoA reductase activity and cholesterol permeation through Caco-2 cells by caffeoylquinic acids from Vernonia condensata leaves. Revista Brasileira De Farmacognosia, 2016, 26, 738-743.	0.6	27
30	The inhibitory effect of Plectranthus barbatus and Plectranthus ecklonii leaves on the viability, glucosyltransferase activity and biofilm formation of Streptococcus sobrinus and Streptococcus mutans. Food Chemistry, 2010, 119, 664-668.	4.2	26
31	Bioactivities of Centaurium erythraea (Gentianaceae) Decoctions: Antioxidant Activity, Enzyme Inhibition and Docking Studies. Molecules, 2019, 24, 3795.	1.7	26
32	Brown Algae Potential as a Functional Food against Hypercholesterolemia: Review. Foods, 2021, 10, 234.	1.9	24
33	Anaerobic Reduction of a Sulfonated Azo Dye, Congo Red, by Sulfate-Reducing Bacteria. Applied Biochemistry and Biotechnology, 2002, 97, 147-164.	1.4	23
34	Isolation and Characterization of Mercury-Resistant Bacteria From Sediments of Tagus Estuary (Portugal): Implications for Environmental and Human Health Risk Assessment. Journal of Toxicology and Environmental Health - Part A: Current Issues, 2014, 77, 155-168.	1.1	23
35	Evidence of Mercury Methylation and Demethylation by the Estuarine Microbial Communities Obtained in Stable Hg Isotope Studies. International Journal of Environmental Research and Public Health, 2018, 15, 2141.	1.2	23
36	Herbal infusions bioelectrochemical polyphenolic index: Green tea – The gallic acid interference. Food Chemistry, 2011, 129, 1537-1543.	4.2	22

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37	In vitro digestion, antioxidant and antiacetylcholinesterase activities of two species of Ruta: Ruta chalepensis and Ruta montana. Pharmaceutical Biology, 2017, 55, 101-107.	1.3	22
38	Effect of Food Preparations on In Vitro Bioactivities and Chemical Components of Fucus vesiculosus. Foods, 2020, 9, 955.	1.9	21
39	Measuring enzymatic activity of a recombinant amidase using Fourier transform infrared spectroscopy. Analytical Biochemistry, 2003, 322, 208-214.	1.1	20
40	Yogurt Enriched with Isochrysis galbana: An Innovative Functional Food. Foods, 2021, 10, 1458.	1.9	20
41	Antiacetylcholinesterase activity and docking studies with chlorogenic acid, cynarin and arzanol from Helichrysum stoechas (Lamiaceae). Medicinal Chemistry Research, 2017, 26, 2942-2950.	1.1	19
42	Mechanism of action and the biological activities of Nigella sativa oil components. Food Bioscience, 2020, 38, 100783.	2.0	19
43	Continuous production and simultaneous precipitation of a dipeptide in a reversed micellar membrane reactor. Enzyme and Microbial Technology, 1999, 24, 507-513.	1.6	18
44	Thermostability of ?-chymotrypsin encapsulated in reversed micelles. Biotechnology Letters, 1990, 12, 167-172.	1.1	17
45	Phytochemical analysis and in vitro and in vivo evaluation of biological activities of artichoke (Cynara scolymus L.) floral stems: Towards the valorization of food by-products. Food Chemistry, 2020, 333, 127506.	4.2	16
46	Valorization of kiwifruit production: leaves of the pruning branches of Actinidia deliciosa as a promising source of polyphenols. European Food Research and Technology, 2017, 243, 1343-1353.	1.6	15
47	Action of euptox A from Ageratina adenophora juice on human cell lines: A top-down study using FTIR spectroscopy and protein profiling. Toxicology in Vitro, 2019, 57, 217-225.	1.1	15
48	Bioactivities of decoctions from Plectranthus species related to their traditional use on the treatment of digestive problems and alcohol intoxication. Journal of Ethnopharmacology, 2018, 220, 147-154.	2.0	14
49	Irreversible thermoinactivation of α-chymotrypsin in buffer and water miscible organic solvent. Comparison with a reverse micellar system. Journal of Molecular Catalysis B: Enzymatic, 1999, 7, 191-205.	1.8	13
50	Characterization of Monoclonal Antibodies Against Altered (T103I) Amidase From <i>Pseudomonas aeruginosa</i> . Molecular Biotechnology, 2005, 30, 207-220.	1.3	13
51	Screening of suitable immobilized metal chelates for adsorption of monoclonal antibodies against mutant amidase fromPseudomonas aeruginosa. Journal of Molecular Recognition, 2006, 19, 340-347.	1.1	13
52	Ultrasound Assisted Extraction of Phenolic Compounds from a Jujube By-Product with Valuable Bioactivities. Processes, 2020, 8, 1441.	1.3	13
53	Development of a new amperometric biosensor based on polyphenoloxidase and polyethersulphone membrane. Pure and Applied Chemistry, 2001, 73, 1993-1999.	0.9	12
54	Immobilized Metal Affinity Chromatography of Monoclonal Immunoglobulin M Against Mutant Amidase From Pseudomonas aeruginosa. Molecular Biotechnology, 2006, 33, 103-114.	1.3	12

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55	Interaction betweenPlectranthus barbatusherbal tea components and human serum albumin and lysozyme: Binding and activity studies. Spectroscopy, 2011, 26, 79-92.	0.8	11
56	Antimicrobial Ceramic Filters for Water Bio-Decontamination. Coatings, 2021, 11, 323.	1.2	11
57	Melanin: Production from Cheese Bacteria, Chemical Characterization, and Biological Activities. International Journal of Environmental Research and Public Health, 2021, 18, 10562.	1.2	11
58	Kinetic properties of wild-type and altered recombinant amidases by the use of ion-selective electrode assay method. Analytical Biochemistry, 2006, 355, 232-239.	1.1	10
59	Cholesterol transporter proteins in HepG2 cells can be modulated by phenolic compounds present in Opuntia ficus-indica aqueous solutions. Journal of Functional Foods, 2020, 64, 103674.	1.6	10
60	Phenolic compounds from Actinidia deliciosa leaves: Caco-2 permeability, enzyme inhibitory activity and cell protein profile studies. Journal of King Saud University - Science, 2018, 30, 513-518.	1.6	9
61	Phenolic composition, antioxidant and antiacetylcholinesterase activities of <i>Opuntia ficusâ€indica</i> peel and flower teas after <i>in vitro</i> gastrointestinal digestion. Journal of the Science of Food and Agriculture, 2022, 102, 4401-4409.	1.7	9
62	Thermostability of ?-chymotrypsin in water/organic solvent systems. Biotechnology Letters, 1992, 14, 1041-1044.	1.1	8
63	Application of empirical design methodologies to the study of the influence of reaction conditions andN-1±-protecting group structure on the enzymatic X-Phe-Leu-NH2dipeptide synthesis in buffer/dimethylformamide solvents systems. Biotechnology and Bioengineering, 1992, 39, 539-549.	1.7	8
64	Novel sulfenamides as promising acetylcholinesterase inhibitors. Journal of Heterocyclic Chemistry, 2011, 48, 1287-1294.	1.4	8
65	Production of hydroxamic acids by immobilized Pseudomonas aeruginosa cells: Kinetic analysis in reverse micelles. Journal of Molecular Catalysis B: Enzymatic, 2013, 93, 28-33.	1.8	8
66	Bioactives from Psidium guajava leaf decoction: LC-HRMS-MS-Qtof identification, bioactivities and bioavailability evaluation. , 2022, 1, 100003.		8
67	Synthesis of AcPheLeuNH2 by ?-chymotrypsin in TTAB reversed micelles: Application of response surface methodology to the optimization of the system. Biotechnology and Bioengineering, 1994, 43, 1031-1042.	1.7	7
68	Monoclonal Antibodies Recognize Conformational Epitopes on Wild-type and Recombinant Mutant Amidases from Pseudomonas aeruginosa. Molecular Biotechnology, 2007, 37, 136-145.	1.3	7
69	Serum Albumin Modulates the Bioactivity of Rosmarinic Acid. Journal of Medicinal Food, 2018, 21, 801-807.	0.8	7
70	Peptide Synthesis by Microencapsulated Chymotrypsin. Annals of the New York Academy of Sciences, 1990, 613, 638-642.	1.8	6
71	Metabolomics for undergraduates: Identification and pathway assignment of mitochondrial metabolites. Biochemistry and Molecular Biology Education, 2016, 44, 38-54.	0.5	6
72	Phenolic profile and biological activities of decoctions from Santolina impressa, a Portuguese endemic species. Journal of Herbal Medicine, 2020, 21, 100335.	1.0	6

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73	Undaria pinnatifida (U. pinnatifida) bioactivity: Antioxidant, gastro-intestinal motility, cholesterol biosynthesis and liver cell lines proteome. Journal of Functional Foods, 2021, 83, 104567.	1.6	6
74	Thermal Stability of α-Chymotrypsin, Native and Chemically Modified, Inside Reverse Micelles During Peptide Synthesis. Biocatalysis and Biotransformation, 1999, 17, 3-19.	1.1	5
75	Study of the Stability Of Vaccinium myrtillus Peroxidase in Reverse Micellar Systems. Biocatalysis and Biotransformation, 2002, 20, 129-135.	1.1	5
76	Amidase encapsulated in TTAB reversed micelles for the study of transamidation reactions. Biocatalysis and Biotransformation, 2005, 23, 407-414.	1.1	5
77	New bioactive constituents characterized by LC–MS/MS in optimized microwave extract of jujube seeds (Zizyphus lotus L.). Journal of Food Measurement and Characterization, 2021, 15, 3216-3233.	1.6	5
78	Stability and enzymatic studies with omeprazole:hydroxypropyl-β-cyclodextrin. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2011, 70, 407-414.	1.6	4
79	Ziziphus lotus (L.) Lam. plant treatment by ultrasounds and microwaves to improve antioxidants yield and quality: An overview. Najfnr, 2021, 5, 53-68.	0.1	4
80	Untargeted metabolomic of HepG2 cells under the effect of Fucus vesiculosus aqueous extract. Rapid Communications in Mass Spectrometry, 2021, 35, e9197.	0.7	4
81	Molecular-level changes induced by hydroxycinnamic acid derivatives in HepG2 cell line: Comparison with pravastatin. Life Sciences, 2021, 283, 119846.	2.0	4
82	Application of Fractional Factorial Design to the Study of Enzymatic Dipeptide Synthesis in Reverse Micelles. Progress in Biotechnology, 1992, 8, 725-732.	0.2	4
83	Chromatographic behaviour of monoclonal antibodies against wild-type amidase from Pseudomonas aeruginosa on immobilized metal chelates. Biomedical Chromatography, 2011, 25, 1327-1337.	0.8	3
84	Optimization of microbial detoxification for an aquatic mercury-contaminated environment. Journal of Toxicology and Environmental Health - Part A: Current Issues, 2017, 80, 788-796.	1.1	3
85	Data on identification of primary and secondary metabolites in aqueous extract of Verbascum betonicifolium. Data in Brief, 2020, 32, 106146.	0.5	3
86	Bioactivities of iridoids and flavonoids present in decoctions from aerial parts of Verbascum betonicifolium. European Journal of Integrative Medicine, 2020, 37, 101171.	0.8	3
87	Glandular Trichomes and Biological Activities in <i>Helichrysum italicum</i> and <i>H. stoechas</i> , Two Asteraceae Species Growing Wild in Portugal. Microscopy and Microanalysis, 2015, 21, 91-92.	0.2	2
88	Ziziphus lotus (L.) Lam. plant treatment by ultrasounds and microwaves to improve antioxidants yield and quality: An overview. Najfnr, 2021, 5, 53-68.	0.1	2
89	Influence of Cynara cardunculus L. Phenolic Compounds on Pseudomonas putida Isolated from the Dairy Industry: Growth and Melanin Bioproduction. Applied Sciences (Switzerland), 2022, 12, 3629.	1.3	2
90	Influence of Gender and Age of Brown Seaweed (Fucus vesiculosus) on Biochemical Activities of Its Aqueous Extracts. Foods, 2022, 11, 39.	1.9	2

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91	Application of Factorial Design to the Optimization of Peroxidase Activity in Reverse Micelles of bis(2-ethylhexyl)Sodium Sulfosuccinate/ Isooctane. Applied Biochemistry and Biotechnology, 1999, 82, 27-36.	1.4	1
92	Substrate interaction with recombinant amidase from <i>Pseudomonas aeruginosa</i> during biocatalysis. Biocatalysis and Biotransformation, 2009, 27, 367-376.	1.1	1
93	Biochemical characterization of sulphate reducing bacteria isolated from Tagus Estuary (Lisbon,) Tj ETQq1 1 0.784 cycle. Toxicology Letters, 2011, 205, S121.	1314 rgBT 0.4	/Overlock 1
94	Phytochemical Characterization and Biological Evaluation of the Aqueous and Supercritical Fluid Extracts from Salvia sclareoides Brot. Open Chemistry, 2017, 15, 82-91.	1.0	1
95	Hydroxycinnamic acid derivatives effect on hypercholesterolemia, comparison with ezetimibe: Permeability assays and FTIR spectroscopy on Caco-2Â cell line. Current Research in Pharmacology and Drug Discovery, 2022, 3, 100105.	1.7	1
96	LC–ESI–MS/MS analysis, biological effects of phenolic compounds extracted by microwave method from Algerian Zizyphus lotus fruits. Journal of Food Measurement and Characterization, 0, , .	1.6	0