Eduardo A.S. Rosa

List of Publications by Year
in descending order

80 papers	5,123 citations	93792 39 h-index	100535 70 g-index
80 all docs	80 docs citations	80 times ranked	6820 citing authors

#	Article	IF	Citations
1	Potential of Legumes: Nutritional Value, Bioactive Properties, Innovative Food Products, and Application of Eco-friendly Tools for Their Assessment. Food Reviews International, 2023, 39, 160-188.	4.3	18
2	Effect of a Sub-Chronic Oral Exposure of Broccoli (Brassica oleracea L. Var. Italica) By-Products Flour on the Physiological Parameters of FVB/N Mice: A Pilot Study. Foods, 2022, 11, 120.	1.9	8
3	Obesity Rodent Models Applied to Research with Food Products and Natural Compounds. Obesities, 2022, 2, 171-204.	0.3	4
4	Drought stress effect on polyphenolic content and antioxidant capacity of cowpea pods and seeds. Journal of Agronomy and Crop Science, 2021, 207, 197-207.	1.7	12
5	Iberian Peninsula cowpea diversity: chloroplast, microsatellite and morpho-agronomic variability. Systematics and Biodiversity, 2021, 19, 121-134.	0.5	4
6	Three in One: The Potential of Brassica By-Products against Economic Waste, Environmental Hazard, and Metabolic Disruption in Obesity. Nutrients, 2021, 13, 4194.	1.7	8
7	The Red Seaweed Grateloupia turuturu Prevents Epidermal Dysplasia in HPV16-Transgenic Mice. Nutrients, 2021, 13, 4529.	1.7	1
8	Comparison of near-infrared (NIR) and mid-infrared (MIR) spectroscopy for the determination of nutritional and antinutritional parameters in common beans. Food Chemistry, 2020, 306, 125509.	4.2	35
9	Metalliferous conditions induce regulation in antioxidant activities, polyphenolics and nutritional quality ofMoringa oleiferaL.. International Journal of Phytoremediation, 2020, 22, 1348-1361.	1.7	6
10	Nutrients, Antinutrients, Phenolic Composition, and Antioxidant Activity of Common Bean Cultivars and their Potential for Food Applications. Antioxidants, 2020, 9, 186.	2.2	41
11	Dietary Supplementation with Chestnut (Castanea sativa) Reduces Abdominal Adiposity in FVB/n Mice: A Preliminary Study. Biomedicines, 2020, 8, 75.	1.4	15
12	Dietary Supplementation with the Red Seaweed Porphyra umbilicalis Protects against DNA Damage and Pre-Malignant Dysplastic Skin Lesions in HPV-Transgenic Mice. Marine Drugs, 2019, 17, 615.	2.2	12
13	Evaluating stress responses in cowpea under drought stress. Journal of Plant Physiology, 2019, 241, 153001.	1.6	50
14	Potential effects of sulforaphane to fight obesity. Journal of the Science of Food and Agriculture, 2018, 98, 2837-2844.	1.7	41
15	Cowpea: a legume crop for a challenging environment. Journal of the Science of Food and Agriculture, 2017, 97, 4273-4284.	1.7	82
16	European cowpea landraces for a more sustainable agriculture system and novel foods. Journal of the Science of Food and Agriculture, 2017, 97, 4399-4407.	1.7	14
17	Cowpea fresh pods â€“ a new legume for the market: assessment of their quality and dietary characteristics of 37 cowpea accessions grown in southern Europe. Journal of the Science of Food and Agriculture, 2017, 97, 4343-4352.	1.7	28
18	Spectrophotometric versus <scp>NIRâ€MIR</scp> assessments of cowpea pods for discriminating the impact of freezing. Journal of the Science of Food and Agriculture, 2017, 97, 4285-4294.	1.7	5

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19	Evaluating the freezing impact on the proximate composition of immature cowpea (Vigna) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf Food and Agriculture, 2017, 97, 4295-4305.	1.7	13
20	Critical Review on the Significance of Olive Phytochemicals in Plant Physiology and Human Health. Molecules, 2017, 22, 1986.	1.7	57
21	Genetic diversity and structure of Iberian Peninsula cowpeas compared to world-wide cowpea accessions using high density SNP markers. BMC Genomics, 2017, 18, 891.	1.2	50
22	Genotype by environment interactions in cowpea (Vigna unguiculata L. Walp.) grown in the Iberian Peninsula. Crop and Pasture Science, 2017, 68, 924.	0.7	18
23	Profiling of polyphenolics, nutrients and antioxidant potential of germplasmâ€™s leaves from seven cultivars of Moringa oleifera Lam.. Industrial Crops and Products, 2016, 83, 166-176.	2.5	128
24	Evaluation of the potential of squash pumpkin by-products (seeds and shell) as sources of antioxidant and bioactive compounds. Journal of Food Science and Technology, 2015, 52, 1008-1015.	1.4	51
25	Rice (Oryza sativa L.) phenolic compounds under elevated carbon dioxide (CO2) concentration. Environmental and Experimental Botany, 2014, 99, 28-37.	2.0	51
26	Effect of elevated carbon dioxide (CO2) on phenolic acids, flavonoids, tocopherols, tocotrienols, Î³-oryzanol and antioxidant capacities of rice (Oryza sativa L.). Journal of Cereal Science, 2014, 59, 15-24.	1.8	46
27	Natural Bioactive Compounds from Winery By-Products as Health Promoters: A Review. International Journal of Molecular Sciences, 2014, 15, 15638-15678.	1.8	413
28	Study of composition, stabilization and processing of wheat germ and maize industrial by-products. Industrial Crops and Products, 2013, 42, 292-298.	2.5	37
29	Evaluation of Biological Value and Appraisal of Polyphenols and Glucosinolates from Organic Baby-Leaf Salads as Antioxidants and Antimicrobials against Important Human Pathogenic Bacteria. Molecules, 2013, 18, 4651-4668.	1.7	17
30	Antimicrobial Susceptibility of Aeromonas Spp. Isolated from Pig Ileum Segments to Natural Isothiocyanates. Medicinal Chemistry, 2013, 9, 861-866.	0.7	5
31	Effect of cooking on free amino acid and mineral profiles of sweet chestnut (Castanea) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	0.3	11
32	Antibacterial Effects of Glucosinolate-Derived Hydrolysis Products Against Enterobacteriaceae and Enterococci Isolated from Pig Ileum Segments. Foodborne Pathogens and Disease, 2012, 9, 338-345.	0.8	12
33	Production, purification and characterisation of polysaccharides from Pleurotus ostreatus with antitumour activity. Journal of the Science of Food and Agriculture, 2012, 92, 1826-1832.	1.7	39
34	GLUCOSINOLATE COMPOSITION OF BRASSICA IS AFFECTED BY POSTHARVEST, FOOD PROCESSING AND MYROSINASE ACTIVITY. Journal of Food Processing and Preservation, 2012, 36, 214-224.	0.9	27
35	Correlations between disease severity, glucosinolate profiles and total phenolics and Xanthomonas campestris pv. campestris inoculation of different Brassicaceae. Scientia Horticulturae, 2011, 129, 503-510.	1.7	37
36	Seasonal Effects on Bioactive Compounds and Antioxidant Capacity of Six Economically Important Brassica Vegetables. Molecules, 2011, 16, 6816-6832.	1.7	87

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37	Composition of European chestnut (Castanea sativa Mill.) and association with health effects: fresh and processed products. Journal of the Science of Food and Agriculture, 2010, 90, 1578-1589.	1.7	176
38	Identification, quantification and availability of carotenoids and chlorophylls in fruit, herb and medicinal teas. Journal of Food Composition and Analysis, 2010, 23, 432-441.	1.9	40
39	Profiling selected phytochemicals and nutrients in different tissues of the multipurpose tree Moringa oleifera L., grown in Ghana. Food Chemistry, 2010, 122, 1047-1054.	4.2	224
40	Industrial processing effects on chestnut fruits (Castanea sativa Mill.) 3. Minerals, free sugars, carotenoids and antioxidant vitamins. International Journal of Food Science and Technology, 2010, 45, 496-505.	1.3	44
41	Phenolics and Antioxidant Properties of Fruit Pulp and Cell Wall Fractions of Postharvest Banana (Musa acuminata Juss.) Cultivars. Journal of Agricultural and Food Chemistry, 2010, 58, 7991-8003.	2.4	81
42	Evaluating the potential of chestnut (Castanea sativa Mill.) fruit pericarp and integument as a source of tocopherols, pigments and polyphenols. Industrial Crops and Products, 2010, 31, 301-311.	2.5	93
43	Antimicrobial Activity of Phenolics and Glucosinolate Hydrolysis Products and their Synergy with Streptomycin against Pathogenic Bacteria. Medicinal Chemistry, 2010, 6, 174-183.	0.7	145
44	Suppressing Potato Cyst Nematode, Globodera rostochiensis, with Extracts of Brassicacea Plants. American Journal of Potato Research, 2009, 86, 327-333.	0.5	37
45	Industrial processing effects on chestnut fruits (Castanea sativa Mill.). 1. Starch, fat, energy and fibre. International Journal of Food Science and Technology, 2009, 44, 2606-2612.	1.3	25
46	Industrial processing effects on chestnut fruits (Castanea sativa Mill.). 2. Crude protein, free amino acids and phenolic phytochemicals. International Journal of Food Science and Technology, 2009, 44, 2613-2619.	1.3	42
47	The antimicrobial effects of glucosinolates and their respective enzymatic hydrolysis products on bacteria isolated from the human intestinal tract. Journal of Applied Microbiology, 2009, 106, 2086-2095.	1.4	153
48	Initialin vitroevaluations of the antibacterial activities of glucosinolate enzymatic hydrolysis products against plant pathogenic bacteria. Journal of Applied Microbiology, 2009, 106, 2096-2105.	1.4	94
49	Understanding antimicrobial activities of phytochemicals against multidrug resistant bacteria and biofilms. Natural Product Reports, 2009, 26, 746.	5.2	333
50	Identification and Quantification of Glucosinolates in Sprouts Derived from Seeds of Wild Eruca sativa L. (Salad Rocket) and Diplotaxis tenuifolia L. (Wild Rocket) from Diverse Geographical Locations. Journal of Agricultural and Food Chemistry, 2007, 55, 67-74.	2.4	66
51	Influence of Nitrogen and Sulfur Fertilization on the Mineral Composition of Broccoli Sprouts. Journal of Plant Nutrition, 2007, 30, 1035-1046.	0.9	12
52	Primary and Secondary Metabolite Composition of Kernels from Three Cultivars of Portuguese Chestnut (Castanea sativaMill.) at Different Stages of Industrial Transformation. Journal of Agricultural and Food Chemistry, 2007, 55, 3508-3516.	2.4	97
53	Effect of ripeness and postharvest storage on the evolution of colour and anthocyanins in cherries (Prunus avium L.). Food Chemistry, 2007, 103, 976-984.	4.2	207
54	Ontogenic Profiling of Glucosinolates, Flavonoids, and Other Secondary Metabolites inEruca sativa(Salad Rocket),Diplotaxis erucoides(Wall Rocket),Diplotaxis tenuifolia(Wild Rocket), andBunias orientalis(Turkish Rocket). Journal of Agricultural and Food Chemistry, 2006, 54, 4005-4015.	2.4	168

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55	Scion-rootstock interaction affects the physiology and fruit quality of sweet cherry. Tree Physiology, 2006, 26, 93-104.	1.4	152
56	Effect of nitrogen and sulfur fertilization on glucosinolates in the leaves and roots of broccoli sprouts (Brassica oleracea var.italica). Journal of the Science of Food and Agriculture, 2006, 86, 1512-1516.	1.7	102
57	Glucosinolate assessment in Brassica oleracea leaves by near-infrared spectroscopy. Journal of Agricultural Science, 2005, 143, 65-73.	0.6	25
58	Storage affects the phenolic profiles and antioxidant activities of cherries(Prunus avium L) on human low-density lipoproteins. Journal of the Science of Food and Agriculture, 2004, 84, 1013-1020.	1.7	50
59	Effect of Ripeness and Postharvest Storage on the Phenolic Profiles of Cherries (Prunus aviumL.). Journal of Agricultural and Food Chemistry, 2004, 52, 523-530.	2.4	212
60	Profiling Glucosinolates, Flavonoids, Alkaloids, and Other Secondary Metabolites in Tissues ofAzima tetracanthaL. (Salvadoraceae). Journal of Agricultural and Food Chemistry, 2004, 52, 5856-5862.	2.4	43
61	Influence of Foliar Boron Application on Fruit Set and Yield of Hazelnut. Journal of Plant Nutrition, 2003, 26, 561-569.	0.9	26
62	MINERAL CONTENT OF PRIMARY AND SECONDARY INFLORESCENCES OF ELEVEN BROCCOLI CULTIVARS GROWN IN EARLY AND LATE SEASONS. Journal of Plant Nutrition, 2002, 25, 1741-1751.	0.9	18
63	Influence of Temperature and Ontogeny on the Levels of Glucosinolates in Broccoli (Brassica) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf of Agricultural and Food Chemistry, 2002, 50, 6239-6244.	2.4	151
64	Effects of Intact Glucosinolates and Products Produced from Glucosinolates in Myrosinase-Catalyzed Hydrolysis on the Potato Cyst Nematode (Globodera rostochiensisCv. Woll). Journal of Agricultural and Food Chemistry, 2002, 50, 690-695.	2.4	108
65	In vitro activity of 2-phenylethyl glucosinolate, and its hydrolysis derivatives on the root-knot nematode Globodera rostochiensis (Woll.). Scientia Horticulturae, 2002, 92, 75-81.	1.7	29
66	Brassica by-products in diets of rainbow trout (Oncorhynchus mykiss) and their effects on performance, body composition, thyroid status and liver histology. Animal Feed Science and Technology, 2002, 101, 171-182.	1.1	19
67	Relationship between free amino acids and glucosinolates in primary and secondary inflorescences of 11 broccoli (Brassica oleracea L varitalica) cultivars grown in early and late seasons. Journal of the Science of Food and Agriculture, 2002, 82, 61-64.	1.7	12
68	Identification of the major glucosinolate (4-mercaptobutyl glucosinolate) in leaves of Eruca sativa L. (salad rocket). Phytochemistry, 2002, 61, 25-30.	1.4	113
69	NUT GROWTH AND DEVELOPMENT IN â€˜BUTLERâ€™ HAZELNUT. Acta Horticulturae, 2001, , 377-384.	0.1	7
70	Glucose, fructose and sucrose content in broccoli, white cabbage and Portuguese cabbage grown in early and late seasons. Journal of the Science of Food and Agriculture, 2001, 81, 1145-1149.	1.7	47
71	Free amino acid composition in primary and secondary inflorescences of 11 broccoli (Brassica) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Food and Agriculture, 2001, 81, 295-299.	1.7	35
72	CONCENTRATION OF INDIVIDUAL CYTOKININS IN NUTS OF CORYLUS AVELLANA L. AND THEIR RELATIONSHIP WITH BLANKS. Acta Horticulturae, 2001, , 385-392.	0.1	2

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73	Total and Individual Glucosinolate Content in 11 Broccoli Cultivars Grown in Early and Late Seasons. Hortscience: A Publication of the American Society for Hortcultural Science, 2001, 36, 56-59.	0.5	76
74	Towards a more sustainable agriculture system: The effect of glucosinolates on the control of soil-borne diseases. Journal of Horticultural Science and Biotechnology, 1999, 74, 667-674.	0.9	44
75	10 Chemical composition. Developments in Plant Genetics and Breeding, 1999, 4, 315-357.	0.6	24
76	Effect of post-harvest treatments on the level of glucosinolates in broccoli. Journal of the Science of Food and Agriculture, 1999, 79, 1028-1032.	1.7	116
77	The effect of light and temperature on glucosinolate concentration in the leaves and roots of cabbage seedlings. Journal of the Science of Food and Agriculture, 1998, 78, 208-212.	1.7	59
78	Glucosinolates from flower buds of Portuguese Brassica crops. Phytochemistry, 1997, 44, 1415-1419.	1.4	46
79	Daily Variation in Glucosinolate Concentrations in the Leaves and Roots of Cabbage Seedlings in Two Constant Temperature Regimes. Journal of the Science of Food and Agriculture, 1997, 73, 364-368.	1.7	85
80	Therapeutic and toxicological effects of natural compounds: Data from HPV16-transgenic and ICR mice (Review). World Academy of Sciences Journal, 0, , .	0.4	2