

Susana Soares

List of Publications by Year in descending order

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44
papers

2,378
citations

257101

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all docs

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docs citations

44
times ranked

2562
citing authors

#	ARTICLE	IF	CITATIONS
1	Interaction between salivary proteins and cork phenolic compounds able to migrate to wine model solutions. <i>Food Chemistry</i> , 2022, 367, 130607.	4.2	2
2	New insights into the oral interactions of different families of phenolic compounds: Deepening the astringency mouthfeels. <i>Food Chemistry</i> , 2022, 375, 131642.	4.2	10
3	Wine astringent compounds monitored by an electrochemical biosensor. <i>Food Chemistry</i> , 2022, 395, 133587.	4.2	1
4	Interactions between polyphenol oxidation products and salivary proteins: Specific affinity of CQA dehydrodimers with cystatins and P-B peptide. <i>Food Chemistry</i> , 2021, 343, 128496.	4.2	5
5	Understanding the molecular interactions between a yeast protein extract and phenolic compounds. <i>Food Research International</i> , 2021, 143, 110261.	2.9	5
6	Effect of oxidation on color parameters, tannins, and sensory characteristics of Sangiovese wines. <i>European Food Research and Technology</i> , 2021, 247, 2977-2991.	1.6	10
7	Inhibition Mechanisms of Wine Polysaccharides on Salivary Protein Precipitation. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 2955-2963.	2.4	21
8	Interaction of polyphenols with model membranes: Putative implications to mouthfeel perception. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2020, 1862, 183133.	1.4	22
9	Oral interactions between a green tea flavanol extract and red wine anthocyanin extract using a new cell-based model: insights on the effect of different oral epithelia. <i>Scientific Reports</i> , 2020, 10, 12638.	1.6	20
10	Bioactive Peptides and Dietary Polyphenols: Two Sides of the Same Coin. <i>Molecules</i> , 2020, 25, 3443.	1.7	40
11	Polyphenolic Characterization of Nebbiolo Red Wines and Their Interaction with Salivary Proteins. <i>Foods</i> , 2020, 9, 1867.	1.9	8
12	Interaction of a Procyanidin Mixture with Human Saliva and the Variations of Salivary Protein Profiles over a 1-Year Period. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13824-13832.	2.4	7
13	Tannins in Food: Insights into the Molecular Perception of Astringency and Bitter Taste. <i>Molecules</i> , 2020, 25, 2590.	1.7	112
14	The effect of pectic polysaccharides from grape skins on salivary protein " procyanidin interactions. <i>Carbohydrate Polymers</i> , 2020, 236, 116044.	5.1	25
15	Polyphenol Interactions and Food Organoleptic Properties. , 2019, , 650-655.		1
16	Synergistic effect of mixture of two proline-rich-protein salivary families (aPRP and bPRP) on the interaction with wine flavanols. <i>Food Chemistry</i> , 2019, 272, 210-215.	4.2	18
17	Interaction between Ellagitannins and Salivary Proline-Rich Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 9579-9590.	2.4	24
18	Development of a New Cell-Based Oral Model To Study the Interaction of Oral Constituents with Food Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 12833-12843.	2.4	17

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19	Effect of malvidin-3-glucoside and epicatechin interaction on their ability to interact with salivary proline-rich proteins. <i>Food Chemistry</i> , 2019, 276, 33-42.	4.2	26
20	Study of human salivary proline-rich proteins interaction with food tannins. <i>Food Chemistry</i> , 2018, 243, 175-185.	4.2	43
21	Human Bitter Taste Receptors Are Activated by Different Classes of Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 8814-8823.	2.4	65
22	Sensorial properties of red wine polyphenols: Astringency and bitterness. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 937-948.	5.4	134
23	Molecular study of mucin-procyanidin interaction by fluorescence quenching and Saturation Transfer Difference (STD)-NMR. <i>Food Chemistry</i> , 2017, 228, 427-434.	4.2	37
24	First evidences of interaction between pyranoanthocyanins and salivary proline-rich proteins. <i>Food Chemistry</i> , 2017, 228, 574-581.	4.2	41
25	Molecular Interaction Between Salivary Proteins and Food Tannins. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6415-6424.	2.4	36
26	The role of wine polysaccharides on salivary protein-tannin interaction: A molecular approach. <i>Carbohydrate Polymers</i> , 2017, 177, 77-85.	5.1	77
27	<i>Wine.</i> , 2017, , 593-621.		2
28	Wine Flavonoids in Health and Disease Prevention. <i>Molecules</i> , 2017, 22, 292.	1.7	167
29	Oenological perspective of red wine astringency. <i>Oeno One</i> , 2017, 51, .	0.7	3
30	Contribution of Human Oral Cells to Astringency by Binding Salivary Protein/Tannin Complexes. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7823-7828.	2.4	31
31	Interaction between red wine procyanidins and salivary proteins: effect of stomach digestion on the resulting complexes. <i>RSC Advances</i> , 2015, 5, 12664-12670.	1.7	20
32	New Anthocyanin-Human Salivary Protein Complexes. <i>Langmuir</i> , 2015, 31, 8392-8401.	1.6	64
33	Human saliva protein profile: Influence of food ingestion. <i>Food Research International</i> , 2014, 64, 508-513.	2.9	30
34	In Vivo Interactions between Procyanidins and Human Saliva Proteins: Effect of Repeated Exposures to Procyanidins Solution. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9562-9568.	2.4	39
35	Different Phenolic Compounds Activate Distinct Human Bitter Taste Receptors. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1525-1533.	2.4	197
36	Effect of Condensed Tannins Addition on the Astringency of Red Wines. <i>Chemical Senses</i> , 2012, 37, 191-198.	1.1	39

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37	Interaction of different classes of salivary proteins with food tannins. Food Research International, 2012, 49, 807-813.	2.9	62
38	Carbohydrates Inhibit Salivary Proteins Precipitation by Condensed Tannins. Journal of Agricultural and Food Chemistry, 2012, 60, 3966-3972.	2.4	98
39	Reactivity of Human Salivary Proteins Families Toward Food Polyphenols. Journal of Agricultural and Food Chemistry, 2011, 59, 5535-5547.	2.4	128
40	Influence of Anthocyanins, Derivative Pigments and Other Catechol and Pyrogallol-Type Phenolics on Breast Cancer Cell Proliferation. Journal of Agricultural and Food Chemistry, 2010, 58, 3785-3792.	2.4	68
41	Mechanistic Approach by Which Polysaccharides Inhibit α -Amylase/Procyanidin Aggregation. Journal of Agricultural and Food Chemistry, 2009, 57, 4352-4358.	2.4	89
42	Identification of all FK506-binding proteins from Neurospora crassa. Fungal Genetics and Biology, 2008, 45, 1600-1607.	0.9	11
43	Inhibition of Trypsin by Condensed Tannins and Wine. Journal of Agricultural and Food Chemistry, 2007, 55, 7596-7601.	2.4	72
44	Interaction of Different Polyphenols with Bovine Serum Albumin (BSA) and Human Salivary α -Amylase (HSA) by Fluorescence Quenching. Journal of Agricultural and Food Chemistry, 2007, 55, 6726-6735.	2.4	451