Maria Inês Dias

List of Publications by Citations

111 papers	2,244 citations	24 h-index	43 g-index
120 ext. papers	2,940 ext. citations	5.8 avg, IF	5.31 L-index

#	Paper	IF	Citations
111	Microencapsulation of bioactives for food applications. *Food and Function*, **2015**, 6, 1035-52	6.1	155
110	Grape pomace as a source of phenolic compounds and diverse bioactive properties. *Food Chemistry*, **2018**, 253, 132-138	8.5	133
109	Phenolic profiles of cultivated, in vitro cultured and commercial samples of Melissa officinalis L. infusions. *Food Chemistry*, **2013**, 136, 1-8	8.5	127
108	Exploring plant tissue culture to improve the production of phenolic compounds: A review. *Industrial Crops and Products*, **2016**, 82, 9-22	5.9	119
107	Edible flowers as sources of phenolic compounds with bioactive potential. *Food Research International*, **2018**, 105, 580-588	7	93
106	Chemical composition of wild and commercial Achillea millefolium L. and bioactivity of the methanolic extract, infusion and decoction. *Food Chemistry*, **2013**, 141, 4152-60	8.5	90
105	Phenolic profiles of in vivo and in vitro grown Coriandrum sativum L.. *Food Chemistry*, **2012**, 132, 841-848	8.5	73
104	Bioactive characterization of Persea americana Mill. by-products: A rich source of inherent antioxidants. *Industrial Crops and Products*, **2018**, 111, 212-218	5.9	67
103	By-product recovery of Opuntia spp. peels: Betalainic and phenolic profiles and bioactive properties. *Industrial Crops and Products*, **2017**, 107, 353-359	5.9	60
102	Nutritional and chemical characterization of edible petals and corresponding infusions: Valorization as new food ingredients. *Food Chemistry*, **2017**, 220, 337-343	8.5	57
101	Antioxidant and antimicrobial properties of dried Portuguese apple variety (Malus domestica Borkh. cv Bravo de Esmolfe). *Food Chemistry*, **2018**, 240, 701-706	8.5	52
100	Nutritional composition, antioxidant activity and phenolic compounds of wild Taraxacum sect. Ruderalia. *Food Research International*, **2014**, 56, 266-271	7	46
99	Phenolic compounds characterization by LC-DAD- ESI/MSn and bioactive properties of Thymus algeriensis Boiss. & Reut. and Ephedra alata Decne. *Food Research International*, **2019**, 116, 312-319	7	38
98	Nutritional and antioxidant contributions of Laurus nobilis L. leaves: would be more suitable a wild or a cultivated sample?. *Food Chemistry*, **2014**, 156, 339-46	8.5	38
97	Stability and biological activity of Merlot (Vitis vinifera) grape pomace phytochemicals after simulated in vitro gastrointestinal digestion and colonic fermentation. *Journal of Functional Foods*, **2017**, 36, 410-417	5.1	38
96	Non-fermented and fermented jabuticaba (Myrciaria cauliflora Mart.) pomaces as valuable sources of functional ingredients. *Food Chemistry*, **2016**, 208, 220-7	8.5	36
95	Phenolic compounds profile, nutritional compounds and bioactive properties of Lycium barbarum L.: A comparative study with stems and fruits. *Industrial Crops and Products*, **2018**, 122, 574-581	5.9	33

94	Sanguinello and Tarocco (Citrus sinensis [L.] Osbeck): Bioactive compounds and colour appearance of blood oranges. *Food Chemistry*, **2019**, 270, 395-402	8.5	31
93	Systematic comparison of nutraceuticals and antioxidant potential of cultivated, in vitro cultured and commercial Melissa officinalis samples. *Food and Chemical Toxicology*, **2012**, 50, 1866-73	4.7	31
92	Phenolic profile and bioactivity of cardoon (Cynara cardunculus L.) inflorescence parts: Selecting the best genotype for food applications. *Food Chemistry*, **2018**, 268, 196-202	8.5	30
91	Incorporation of natural colorants obtained from edible flowers in yogurts. *LWT - Food Science and Technology*, **2018**, 97, 668-675	5.4	30
90	Wild Fragaria vesca L. fruits: a rich source of bioactive phytochemicals. *Food and Function*, **2016**, 7, 4523-4532	6.1	30
89	Effects of in vitro gastrointestinal digestion and colonic fermentation on a rosemary (Rosmarinus officinalis L) extract rich in rosmarinic acid. *Food Chemistry*, **2019**, 271, 393-400	8.5	28
88	Nutritional Value, Chemical Composition and Cytotoxic Properties of Common Purslane (L.) in Relation to Harvesting Stage and Plant Part. *Antioxidants*, **2019**, 8,	7.1	27
87	Nutritional parameters of infusions and decoctions obtained from Fragaria vesca L. roots and vegetative parts. *LWT - Food Science and Technology*, **2015**, 62, 32-38	5.4	24
86	Evaluation of the Phenolic Profile of Mill. By-Products and Their Antioxidant and Antimicrobial Activity against Multiresistant Bacteria. *Antioxidants*, **2020**, 9,	7.1	24
85	Phytochemical Characterization and Bioactive Properties of Cinnamon Basil (cv. ‘Cinnamon’) and Lemon Basil ( ). *Antioxidants*, **2020**, 9,	7.1	24
84	Antioxidants extraction from Pinhão (Araucaria angustifolia (Bertol.) Kuntze) coats and application to zein films. *Food Packaging and Shelf Life*, **2018**, 15, 28-34	8.2	24
83	Ultrasound and Microwave Assisted Extraction of Fruit Peels Biocompounds: Optimization and Comparison Using RSM-CCD. *Molecules*, **2019**, 24,	4.8	23
82	Phenolic profile and antioxidant properties of commercial and wild Fragaria vesca L. roots: A comparison between hydromethanolic and aqueous extracts. *Industrial Crops and Products*, **2015**, 63, 125-132	5.9	22
81	Soy Protein Isolate Films Incorporated with Pinhão (Araucaria angustifolia (Bertol.) Kuntze) Extract for Potential Use as Edible Oil Active Packaging. *Food and Bioprocess Technology*, **2020**, 13, 998-1008	5.1	21
80	Nutritional, chemical and bioactive profiles of different parts of a Portuguese common fig (Ficus carica L.) variety. *Food Research International*, **2019**, 126, 108572	7	21
79	Phenolic profiling of Veronica spp. grown in mountain, urban and sandy soil environments. *Food Chemistry*, **2014**, 163, 275-83	8.5	21
78	Valorisation of the green waste parts from turnip, radish and wild cardoon: Nutritional value, phenolic profile and bioactivity evaluation. *Food Research International*, **2019**, 126, 108651	7	20
77	Promising Antioxidant and Antimicrobial Food Colourants from L. var.. *Antioxidants*, **2019**, 8,	7.1	20

76	Comparative study of lipophilic and hydrophilic antioxidants from in vivo and in vitro grown Coriandrum sativum. *Plant Foods for Human Nutrition*, **2011**, 66, 181-6	3.9	20
75	Wild and Cultivated subsp. : A Valuable Source of Bioactive Compounds. *Antioxidants*, **2020**, 9,	7.1	19
74	The Effects of Biostimulants, Biofertilizers and Water-Stress on Nutritional Value and Chemical Composition of Two Spinach Genotypes (L.). *Molecules*, **2019**, 24,	4.8	19
73	Systematic study on the extraction of antioxidants from pinhão (araucaria angustifolia (bertol.) Kuntze) coat. *Food Chemistry*, **2018**, 261, 216-223	8.5	18
72	A bioactive formulation based on Fragaria vesca L. vegetative parts: Chemical characterisation and application in κ-carrageenan gelatin. *Journal of Functional Foods*, **2015**, 16, 243-255	5.1	18
71	Characterization of phenolic compounds in tincture of edible Nepeta nuda: development of antimicrobial mouthwash. *Food and Function*, **2018**, 9, 5417-5425	6.1	17
70	Effects of gamma radiation on cork wastewater: Antioxidant activity and toxicity. *Chemosphere*, **2017**, 169, 139-145	8.4	15
69	Chemical composition and in vitro biological activities of cardoon (Cynara cardunculus L. var. altilis DC.) seeds as influenced by viability. *Food Chemistry*, **2020**, 323, 126838	8.5	15
68	The use of gamma radiation for extractability improvement of bioactive compounds in olive oil wastes. *Science of the Total Environment*, **2020**, 727, 138706	10.2	15
67	Hovenia dulcis Thunb. pseudofruits as functional foods: Phytochemicals and bioactive properties in different maturity stages. *Journal of Functional Foods*, **2017**, 29, 37-45	5.1	14
66	Seasonal variation in bioactive properties and phenolic composition of cardoon (Cynara cardunculus var. altilis) bracts. *Food Chemistry*, **2021**, 336, 127744	8.5	14
65	Valorisation of black mulberry and grape seeds: Chemical characterization and bioactive potential. *Food Chemistry*, **2021**, 337, 127998	8.5	14
64	Methanolic Extract of the Herb L. Is an Antifungal Agent with no Cytotoxicity to Primary Human Cells. *Pharmaceuticals*, **2020**, 13,	5.2	13
63	Water soluble compounds of Rosmarinus officinalis L. improve the oxidative and inflammatory states of rats with adjuvant-induced arthritis. *Food and Function*, **2018**, 9, 2328-2340	6.1	13
62	Chemical Composition and Plant Growth of subsp. Plants Cultivated under Saline Conditions. *Molecules*, **2020**, 25,	4.8	12
61	Bioactive Properties of Tabebuia impetiginosa-Based Phytopreparations and Phytoformulations: A Comparison between Extracts and Dietary Supplements. *Molecules*, **2015**, 20, 22863-71	4.8	12
60	Chemical Composition, Nutritional Value, and Biological Evaluation of Tunisian Okra Pods (L. Moench). *Molecules*, **2020**, 25,	4.8	12
59	Seasonal variation of bioactive properties and phenolic composition of Cynara cardunculus var. altilis. *Food Research International*, **2020**, 134, 109281	7	11

58	Chemical characterization and bioactive properties of aqueous and organic extracts of Geranium robertianum L. *Food and Function*, **2016**, 7, 3807-14	6.1	11
57	Exploring the phytochemical profile of Cytinus hypocistis (L.) L. as a source of health-promoting biomolecules behind its in vitro bioactive and enzyme inhibitory properties. *Food and Chemical Toxicology*, **2020**, 136, 111071	4.7	11
56	L. and L. Decoctions: Antimicrobial Activity, Mode of Action and Phenolic Characterization. *Antibiotics*, **2020**, 9,	4.9	10
55	(L.) Moench: Chemical Characterization and Bioactivity of Its Extracts and Fractions. *Pharmaceuticals*, **2020**, 13,	5.2	10
54	Bioactive Properties and Phenolic Compound Profiles of Turnip-Rooted, Plain-Leafed and Curly-Leafed Parsley Cultivars. *Molecules*, **2020**, 25,	4.8	10
53	Phenolic profiling and in vitro bioactivities of three medicinal Bryophyllum plants. *Industrial Crops and Products*, **2021**, 162, 113241	5.9	10
52	Chemical characterization and bioactive properties of Geranium molle L.: from the plant to the most active extract and its phytochemicals. *Food and Function*, **2016**, 7, 2204-12	6.1	10
51	Chemical composition and biological activity of cardoon (Cynara cardunculus L. var. altilis) seeds harvested at different maturity stages. *Food Chemistry*, **2022**, 369, 130875	8.5	10
50	Chemical Profiling and Assessment of Antineurodegenerative and Antioxidant Properties of Veronica teucrium L. and Veronica jacquinii Baumg. *Chemistry and Biodiversity*, **2017**, 14, e1700167	2.5	9
49	Bioactivity, hydrophilic, lipophilic and volatile compounds in pulps and skins of Opuntia macrorhiza and Opuntia microdasys fruits. *LWT - Food Science and Technology*, **2019**, 105, 57-65	5.4	8
48	Two-dimensional PCA highlights the differentiated antitumor and antimicrobial activity of methanolic and aqueous extracts of Laurus nobilis L. from different origins. *BioMed Research International*, **2014**, 2014, 520464	3	8
47	Enhancement of nutritional and bioactive compounds by in vitro culture of wild Fragaria vesca L. vegetative parts. *Food Chemistry*, **2017**, 235, 212-219	8.5	7
46	Phenolic Profile and Bioactive Properties of (Eckl.) A.DC.: An Comparative Study between Leaves, Stems, and Flowers. *Molecules*, **2019**, 24,	4.8	7
45	Infusions of Herbal Blends as Promising Sources of Phenolic Compounds and Bioactive Properties. *Molecules*, **2020**, 25,	4.8	7
44	Fractionation of the more active extracts of Geranium molle L.: a relationship between their phenolic profile and biological activity. *Food and Function*, **2018**, 9, 2032-2042	6.1	7
43	Bio-guided fractionation of extracts of Geranium robertianum L.: Relationship between phenolic profile and biological activity. *Industrial Crops and Products*, **2017**, 108, 543-552	5.9	7
42	Development of new bilberry (Vaccinium myrtillus L.) based snacks: Nutritional, chemical and bioactive features. *Food Chemistry*, **2021**, 334, 127511	8.5	7
41	Laurus nobilis (laurel) aqueous leaf extracts toxicological and anti-tumor activities in HPV16-transgenic mice. *Food and Function*, **2018**, 9, 4419-4428	6.1	6

40	Phenolic Compounds and Bioactivity of Pourr. *Molecules*, **2018**, 23,	4.8	6
39	The Effect of Nitrogen Fertigation and Harvesting Time on Plant Growth and Chemical Composition of subsp. (DC.) Runemark. *Molecules*, **2020**, 25,	4.8	6
38	Characterization of Extra Early Spanish Clementine Varieties (Hort ex Tan) as a Relevant Source of Bioactive Compounds with Antioxidant Activity. *Foods*, **2020**, 9,	4.9	5
37	Phenolic Composition and Biological Properties of L. var. Petioles: Influence of the Maturity Stage.. *Antioxidants*, **2021**, 10,	7.1	5
36	The Effect of Nitrogen Input on Chemical Profile and Bioactive Properties of Green- and Red-Colored Basil Cultivars. *Antioxidants*, **2020**, 9,	7.1	5
35	Chemical and Bioactive Features of L. Flowers and Optimized Ultrasound-Assisted Extraction of Betalains. *Foods*, **2021**, 10,	4.9	5
34	Amantagula Fruit (Carissa macrocarpa (Eckl.) A.DC.): Nutritional and Phytochemical Characterization. *Plant Foods for Human Nutrition*, **2019**, 74, 76-82	3.9	5
33	Promising Preserving Agents from Sage and Basil: A Case Study with Yogurts. *Foods*, **2021**, 10,	4.9	5
32	Minerals and vitamin B9 in dried plants vs. infusions: Assessing absorption dynamics of minerals by membrane dialysis tandem in vitro digestion. *Food Bioscience*, **2016**, 13, 9-14	4.9	4
31	Effect of Saline Conditions on Chemical Profile and the Bioactive Properties of Three Red-Colored Basil Cultivars. *Agronomy*, **2020**, 10, 1824	3.6	4
30	Valorization of (Vell.) Naudin Epicarp as a Source of Bioactive Compounds: Chemical Characterization and Evaluation of Its Bioactive Properties. *Foods*, **2021**, 10,	4.9	4
29	Anthocyanins from L. and L. Applied as Food Colorants: A Natural Alternative. *Plants*, **2021**, 10,	4.5	4
28	Ultrasound-Assisted Extraction of Flavonoids from Kiwi Peel: Process Optimization and Bioactivity Assessment. *Applied Sciences (Switzerland)*, **2021**, 11, 6416	2.6	4
27	Chemical and Bioactive Characterization of Spanish and Belgian Apple Pomace for Its Potential Use as a Novel Dermocosmetic Formulation. *Foods*, **2021**, 10,	4.9	4
26	Phenolic composition and cell-based biological activities of ten coloured potato peels (Solanum tuberosum L.). *Food Chemistry*, **2021**, 363, 130360	8.5	4
25	Phenolic profile and effects of acetone fractions obtained from the inflorescences of Calluna vulgaris (L.) Hull on vaginal pathogenic and non-pathogenic bacteria. *Food and Function*, **2019**, 10, 2399-2407	6.1	3
24	Compositional Features of the "Kweli" Red Raspberry and Its Antioxidant and Antimicrobial Activities. *Foods*, **2020**, 9,	4.9	3
23	Extracts from Vaccinium myrtillus L. fruits as a source of natural colorants: chemical characterization and incorporation in yogurts. *Food and Function*, **2020**, 11, 3227-3234	6.1	3

22	Phenolic composition and biological activities of the in vitro cultured endangered Eryngium viviparum J. Gay. *Industrial Crops and Products*, **2020**, 148, 112325	5.9	3
21	Wild Plant-Based Functional Foods, Drugs, and Nutraceuticals **2016**, 315-351		3
20	Optimization of the drying process of autumn fruits rich in antioxidants: a study focusing on rosehip (L.) and sea buckthorn ((L.) A. Nelson) and their bioactive properties. *Food and Function*, **2021**, 12, 3939-3953	6.1	3
19	The Sustainable Use of Cotton, Hazelnut and Ground Peanut Waste in Vegetable Crop Production. *Sustainability*, **2020**, 12, 8511	3.6	2
18	Phenolic Profile of Baill. Leaves, Stems and Bark: Pairwise Influence of Drying Temperature and Extraction Solvent. *Molecules*, **2020**, 25,	4.8	2
17	Valorization of Cereal By-Products from the Milling Industry as a Source of Nutrients and Bioactive Compounds to Boost Resource-Use Efficiency. *Agronomy*, **2021**, 11, 972	3.6	2
16	Effect of Natural Preservatives on the Nutritional Profile, Chemical Composition, Bioactivity and Stability of a Nutraceutical Preparation of. *Antioxidants*, **2020**, 9,	7.1	2
15	Effects of a Myrciaria jaboticaba peel extract on starch and triglyceride absorption and the role of cyanidin-3-O-glucoside. *Food and Function*, **2021**, 12, 2644-2659	6.1	2
14	Phytochemical Characterization and Evaluation of Bioactive Properties of Tisanes Prepared from Promising Medicinal and Aromatic Plants. *Foods*, **2021**, 10,	4.9	2
13	Chemical Features and Bioactivities of Lactuca canadensis L., an Unconventional Food Plant from Brazilian Cerrado. *Agriculture (Switzerland)*, **2021**, 11, 734	3	2
12	The inhibitory action of purple tea on in vivo starch digestion compared to other Camellia sinensis teas. *Food Research International*, **2021**, 150, 110781	7	1
11	Development of an Optimized Drying Process for the Recovery of Bioactive Compounds from the Autumn Fruits of L. and Jacq. *Antioxidants*, **2021**, 10,	7.1	1
10	Rosemary Flowers as Edible Plant Foods: Phenolic Composition and Antioxidant Properties in. *Antioxidants*, **2020**, 9,	7.1	1
9	Development of a Natural Preservative from Chestnut Flowers: Ultrasound-Assisted Extraction Optimization and Functionality Assessment. *Chemosensors*, **2021**, 9, 141	4	1
8	Preservation of Chocolate Muffins with Lemon Balm, Oregano, and Rosemary Extracts. *Foods*, **2021**, 10,	4.9	1
7	The Phenolic Composition of Hops (Humulus lupulus L.) Was Highly Influenced by Cultivar and Year and Little by Soil Liming or Foliar Spray Rich in Nutrients or Algae. *Horticulturae*, **2022**, 8, 385	2.5	1
6	Sonoextraction of phenolic compounds and saponins from Aesculus hippocastanum seed kernels: Modeling and optimization. *Industrial Crops and Products*, **2022**, 185, 115142	5.9	1
5	The use of encapsulation to guarantee the stability of phenolic compounds **2017**, 121-143		0

4	Effects of Growing Substrate and Nitrogen Fertilization on the Chemical Composition and Bioactive Properties of Centaurea raphanina ssp. mixta (DC.) Runemark. *Agronomy*, **2021**, 11, 576	3.6	0
3	Bioactivity screening of pinhã ((Bertol.) Kuntze) seed extracts: the inhibition of cholinesterases and amylases, and cytotoxic and anti-inflammatory activities. *Food and Function*, **2021**, 12, 9820-9828	6.1	0
2	Characterization of Nonconventional Food Plants Seeds Guizotia abyssinica (L.f.) Cass., Panicum miliaceum L., and Phalaris canariensis L. for Application in the Bakery Industry. *Agronomy*, **2021**, 11, 1873	3.6	0
1	Phenolic Composition and Antioxidant, Anti-Inflammatory, Cytotoxic, and Antimicrobial Activities of Cardoon Blades at Different Growth Stages. *Biology*, **2022**, 11, 699	4.9	0