Maria Inês Dias

List of Publications by Year in Descending Order

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	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
110	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
109	Phenolic Composition and Antioxidant, Anti-Inflammatory, Cytotoxic, and Antimicrobial Activities of Cardoon Blades at Different Growth Stages. *Biology*, **2022**, 11, 699	4.9	0
108	Sonoextraction of phenolic compounds and saponins from Aesculus hippocastanum seed kernels: Modeling and optimization. *Industrial Crops and Products*, **2022**, 185, 115142	5.9	1
107	Phenolic Composition and Biological Properties of L. var. Petioles: Influence of the Maturity Stage.. *Antioxidants*, **2021**, 10,	7.1	5
106	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
105	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
104	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
103	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
102	Chemical and Bioactive Features of L. Flowers and Optimized Ultrasound-Assisted Extraction of Betalains. *Foods*, **2021**, 10,	4.9	5
101	Phenolic profiling and in vitro bioactivities of three medicinal Bryophyllum plants. *Industrial Crops and Products*, **2021**, 162, 113241	5.9	10
100	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
99	Development of a Natural Preservative from Chestnut Flowers: Ultrasound-Assisted Extraction Optimization and Functionality Assessment. *Chemosensors*, **2021**, 9, 141	4	1
98	Anthocyanins from L. and L. Applied as Food Colorants: A Natural Alternative. *Plants*, **2021**, 10,	4.5	4
97	Development of new bilberry (Vaccinium myrtillus L.) based snacks: Nutritional, chemical and bioactive features. *Food Chemistry*, **2021**, 334, 127511	8.5	7
96	Seasonal variation in bioactive properties and phenolic composition of cardoon (Cynara cardunculus var. altilis) bracts. *Food Chemistry*, **2021**, 336, 127744	8.5	14
95	Valorisation of black mulberry and grape seeds: Chemical characterization and bioactive potential. *Food Chemistry*, **2021**, 337, 127998	8.5	14

94	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
93	Bioactivity screening of pinhão ((Bertol.) Kuntze) seed extracts: the inhibition of cholinesterases and α-amylases, and cytotoxic and anti-inflammatory activities. *Food and Function*, **2021**, 12, 9820-9828	6.1	0
92	Phytochemical Characterization and Evaluation of Bioactive Properties of Tisanes Prepared from Promising Medicinal and Aromatic Plants. *Foods*, **2021**, 10,	4.9	2
91	Promising Preserving Agents from Sage and Basil: A Case Study with Yogurts. *Foods*, **2021**, 10,	4.9	5
90	Ultrasound-Assisted Extraction of Flavonoids from Kiwi Peel: Process Optimization and Bioactivity Assessment. *Applied Sciences (Switzerland)*, **2021**, 11, 6416	2.6	4
89	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
88	Chemical Features and Bioactivities of Lactuca canadensis L., an Unconventional Food Plant from Brazilian Cerrado. *Agriculture (Switzerland)*, **2021**, 11, 734	3	2
87	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
86	Phenolic composition and cell-based biological activities of ten coloured potato peels (Solanum tuberosum L.). *Food Chemistry*, **2021**, 363, 130360	8.5	4
85	Preservation of Chocolate Muffins with Lemon Balm, Oregano, and Rosemary Extracts. *Foods*, **2021**, 10,	4.9	1
84	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
83	Compositional Features of the "Kweli" Red Raspberry and Its Antioxidant and Antimicrobial Activities. *Foods*, **2020**, 9,	4.9	3
82	The Sustainable Use of Cotton, Hazelnut and Ground Peanut Waste in Vegetable Crop Production. *Sustainability*, **2020**, 12, 8511	3.6	2
81	Infusions of Herbal Blends as Promising Sources of Phenolic Compounds and Bioactive Properties. *Molecules*, **2020**, 25,	4.8	7
80	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
79	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
78	Chemical Composition and Plant Growth of subsp. Plants Cultivated under Saline Conditions. *Molecules*, **2020**, 25,	4.8	12
77	Phenolic Profile of Baill. Leaves, Stems and Bark: Pairwise Influence of Drying Temperature and Extraction Solvent. *Molecules*, **2020**, 25,	4.8	2

76	L. and L. Decoctions: Antimicrobial Activity, Mode of Action and Phenolic Characterization. *Antibiotics*, **2020**, 9,	4.9	10
75	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
74	(L.) Moench: Chemical Characterization and Bioactivity of Its Extracts and Fractions. *Pharmaceuticals*, **2020**, 13,	5.2	10
73	Evaluation of the Phenolic Profile of Mill. By-Products and Their Antioxidant and Antimicrobial Activity against Multiresistant Bacteria. *Antioxidants*, **2020**, 9,	7.1	24
72	Methanolic Extract of the Herb L. Is an Antifungal Agent with no Cytotoxicity to Primary Human Cells. *Pharmaceuticals*, **2020**, 13,	5.2	13
71	Phytochemical Characterization and Bioactive Properties of Cinnamon Basil (cv. ‘Cinnamon’) and Lemon Basil ( ). *Antioxidants*, **2020**, 9,	7.1	24
70	Seasonal variation of bioactive properties and phenolic composition of Cynara cardunculus var. altilis. *Food Research International*, **2020**, 134, 109281	7	11
69	Wild and Cultivated subsp. : A Valuable Source of Bioactive Compounds. *Antioxidants*, **2020**, 9,	7.1	19
68	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
67	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
66	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
65	Chemical Composition, Nutritional Value, and Biological Evaluation of Tunisian Okra Pods (L. Moench). *Molecules*, **2020**, 25,	4.8	12
64	Effect of Saline Conditions on Chemical Profile and the Bioactive Properties of Three Red-Colored Basil Cultivars. *Agronomy*, **2020**, 10, 1824	3.6	4
63	The Effect of Nitrogen Fertigation and Harvesting Time on Plant Growth and Chemical Composition of subsp. (DC.) Runemark. *Molecules*, **2020**, 25,	4.8	6
62	The Effect of Nitrogen Input on Chemical Profile and Bioactive Properties of Green- and Red-Colored Basil Cultivars. *Antioxidants*, **2020**, 9,	7.1	5
61	Rosemary Flowers as Edible Plant Foods: Phenolic Composition and Antioxidant Properties in. *Antioxidants*, **2020**, 9,	7.1	1
60	Bioactive Properties and Phenolic Compound Profiles of Turnip-Rooted, Plain-Leafed and Curly-Leafed Parsley Cultivars. *Molecules*, **2020**, 25,	4.8	10
59	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

58	Effect of Natural Preservatives on the Nutritional Profile, Chemical Composition, Bioactivity and Stability of a Nutraceutical Preparation of. *Antioxidants*, **2020**, 9,	7.1	2
57	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
56	Promising Antioxidant and Antimicrobial Food Colourants from L. var.. *Antioxidants*, **2019**, 8,	7.1	20
55	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
54	Phenolic Profile and Bioactive Properties of (Eckl.) A.DC.: An Comparative Study between Leaves, Stems, and Flowers. *Molecules*, **2019**, 24,	4.8	7
53	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
52	Sanguinello and Tarocco (Citrus sinensis [L.] Osbeck): Bioactive compounds and colour appearance of blood oranges. *Food Chemistry*, **2019**, 270, 395-402	8.5	31
51	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
50	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
49	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
48	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
47	Ultrasound and Microwave Assisted Extraction of Fruit Peels Biocompounds: Optimization and Comparison Using RSM-CCD. *Molecules*, **2019**, 24,	4.8	23
46	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
45	Amantagula Fruit (Carissa macrocarpa (Eckl.) A.DC.): Nutritional and Phytochemical Characterization. *Plant Foods for Human Nutrition*, **2019**, 74, 76-82	3.9	5
44	Grape pomace as a source of phenolic compounds and diverse bioactive properties. *Food Chemistry*, **2018**, 253, 132-138	8.5	133
43	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
42	Systematic study on the extraction of antioxidants from pinhão (araucaria angustifolia (bertol.) Kuntze) coat. *Food Chemistry*, **2018**, 261, 216-223	8.5	18
41	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

40	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
39	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
38	Incorporation of natural colorants obtained from edible flowers in yogurts. *LWT - Food Science and Technology*, **2018**, 97, 668-675	5.4	30
37	Laurus nobilis (laurel) aqueous leaf extract: toxicological and anti-tumor activities in HPV16-transgenic mice. *Food and Function*, **2018**, 9, 4419-4428	6.1	6
36	Phenolic Compounds and Bioactivity of Pourr. *Molecules*, **2018**, 23,	4.8	6
35	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
34	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
33	Edible flowers as sources of phenolic compounds with bioactive potential. *Food Research International*, **2018**, 105, 580-588	7	93
32	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
31	Characterization of phenolic compounds in tincture of edible Nepeta nuda: development of antimicrobial mouthwash. *Food and Function*, **2018**, 9, 5417-5425	6.1	17
30	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
29	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
28	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
27	The use of encapsulation to guarantee the stability of phenolic compounds **2017**, 121-143		0
26	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
25	Effects of gamma radiation on cork wastewater: Antioxidant activity and toxicity. *Chemosphere*, **2017**, 169, 139-145	8.4	15
24	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
23	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

22	Nutritional and chemical characterization of edible petals and corresponding infusions: Valorization as new food ingredients. *Food Chemistry*, **2017**, 220, 337-343	8.5	57
21	Chemical characterization and bioactive properties of aqueous and organic extracts of Geranium robertianum L. *Food and Function*, **2016**, 7, 3807-14	6.1	11
20	Exploring plant tissue culture to improve the production of phenolic compounds: A review. *Industrial Crops and Products*, **2016**, 82, 9-22	5.9	119
19	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
18	Wild Plant-Based Functional Foods, Drugs, and Nutraceuticals **2016**, 315-351		3
17	Non-fermented and fermented jabuticaba (Myrciaria cauliflora Mart.) pomaces as valuable sources of functional ingredients. *Food Chemistry*, **2016**, 208, 220-7	8.5	36
16	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
15	Wild Fragaria vesca L. fruits: a rich source of bioactive phytochemicals. *Food and Function*, **2016**, 7, 4523-4532	6.1	30
14	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
13	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
12	Bioactive Properties of Tabebuia impetiginosa-Based Phytopreparations and Phytoformulations: A Comparison between Extracts and Dietary Supplements. *Molecules*, **2015**, 20, 22863-71	4.8	12
11	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
10	Microencapsulation of bioactives for food applications. *Food and Function*, **2015**, 6, 1035-52	6.1	155
9	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
8	Nutritional composition, antioxidant activity and phenolic compounds of wild Taraxacum sect. Ruderalia. *Food Research International*, **2014**, 56, 266-271	7	46
7	Phenolic profiling of Veronica spp. grown in mountain, urban and sandy soil environments. *Food Chemistry*, **2014**, 163, 275-83	8.5	21
6	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
5	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

4	Phenolic profiles of cultivated, in vitro cultured and commercial samples of Melissa officinalis L. infusions. *Food Chemistry*, **2013**, 136, 1-8	8.5	127
3	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
2	Phenolic profiles of in vivo and in vitro grown Coriandrum sativum L.. *Food Chemistry*, **2012**, 132, 841-848	8.5	73
1	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