Maria InÃªs Dias

List of Publications by Year
in descending order

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118 papers	3,620 citations	147566 31 h-index	161609 54 g-index
120 all docs	120 docs citations	120 times ranked	4850 citing authors

#	Article	IF	Citations
1	Microencapsulation of bioactives for food applications. Food and Function, 2015, 6, 1035-1052.	2.1	209
2	Grape pomace as a source of phenolic compounds and diverse bioactive properties. Food Chemistry, 2018, 253, 132-138.	4.2	206
3	Exploring plant tissue culture to improve the production of phenolic compounds: A review. Industrial Crops and Products, 2016, 82, 9-22.	2.5	182
4	Phenolic profiles of cultivated, in vitro cultured and commercial samples of Melissa officinalis L. infusions. Food Chemistry, 2013, 136, 1-8.	4.2	172
5	Edible flowers as sources of phenolic compounds with bioactive potential. Food Research International, 2018, 105, 580-588.	2.9	151
6	Chemical composition of wild and commercial Achillea millefolium L. and bioactivity of the methanolic extract, infusion and decoction. Food Chemistry, 2013, 141, 4152-4160.	4.2	118
7	Phenolic profiles of in vivo and in vitro grown Coriandrum sativum L.. Food Chemistry, 2012, 132, 841-848.	4.2	96
8	Bioactive characterization of Persea americana Mill. by-products: A rich source of inherent antioxidants. Industrial Crops and Products, 2018, 111, 212-218.	2.5	96
9	Nutritional and chemical characterization of edible petals and corresponding infusions: Valorization as new food ingredients. Food Chemistry, 2017, 220, 337-343.	4.2	88
10	By-product recovery of Opuntia spp. peels: Betalainic and phenolic profiles and bioactive properties. Industrial Crops and Products, 2017, 107, 353-359.	2.5	80
11	Antioxidant and antimicrobial properties of dried Portuguese apple variety (Malus domestica Borkh.) Tj ETQq1 1 0.784314 rgBT /Over	4.2	80
12	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.	2.9	61
13	Nutritional composition, antioxidant activity and phenolic compounds of wild Taraxacum sect. Ruderalia. Food Research International, 2014, 56, 266-271.	2.9	60
14	Sanguinello and Tarocco (Citrus sinensis [L.] Osbeck): Bioactive compounds and colour appearance of blood oranges. Food Chemistry, 2019, 270, 395-402.	4.2	56
15	Nutritional and antioxidant contributions of Laurus nobilis L. leaves: Would be more suitable a wild or a cultivated sample?. Food Chemistry, 2014, 156, 339-346.	4.2	55
16	Non-fermented and fermented jabuticaba (Myrciaria cauliflora Mart.) pomaces as valuable sources of functional ingredients. Food Chemistry, 2016, 208, 220-227.	4.2	55
17	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.	1.6	53
18	Evaluation of the Phenolic Profile of Castanea sativa Mill. By-Products and Their Antioxidant and Antimicrobial Activity against Multiresistant Bacteria. Antioxidants, 2020, 9, 87.	2.2	52

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19	Phytochemical Characterization and Bioactive Properties of Cinnamon Basil (Ocimum basilicum cv.) Tj ETQq1 1 0.784314 rgBT /Overl	2.2	51
20	Incorporation of natural colorants obtained from edible flowers in yogurts. LWT - Food Science and Technology, 2018, 97, 668-675.	2.5	50
21	Nutritional Value, Chemical Composition and Cytotoxic Properties of Common Purslane (Portulaca) Tj ETQq1 1 0.784314 rgBT /Overl	2.2	47
22	Effects of in vitro gastrointestinal digestion and colonic fermentation on a rosemary (Rosmarinus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	4.2	44
23	Phenolic profile and bioactivity of cardoon (Cynara cardunculus L.) inflorescence parts: Selecting the best genotype for food applications. Food Chemistry, 2018, 268, 196-202.	4.2	43
24	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.	2.5	43
25	Nutritional, chemical and bioactive profiles of different parts of a Portuguese common fig (Ficus) Tj ETQq1 1 0.784314 rgBT /Overlock	2.9	41
26	Valorisation of black mulberry and grape seeds: Chemical characterization and bioactive potential. Food Chemistry, 2021, 337, 127998.	4.2	41
27	Wild Fragaria vesca L. fruits: a rich source of bioactive phytochemicals. Food and Function, 2016, 7, 4523-4532.	2.1	38
28	Ultrasound and Microwave Assisted Extraction of Opuntia Fruit Peels Biocompounds: Optimization and Comparison Using RSM-CCD. Molecules, 2019, 24, 3618.	1.7	36
29	The Effects of Biostimulants, Biofertilizers and Water-Stress on Nutritional Value and Chemical Composition of Two Spinach Genotypes (Spinacia oleracea L.). Molecules, 2019, 24, 4494.	1.7	35
30	Systematic comparison of nutraceuticals and antioxidant potential of cultivated, in vitro cultured and commercial Melissa officinalis samples. Food and Chemical Toxicology, 2012, 50, 1866-1873.	1.8	34
31	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.	2.9	34
32	Antioxidants extraction from PinhÃ£o (Araucaria angustifolia (Bertol.) Kuntze) coats and application to zein films. Food Packaging and Shelf Life, 2018, 15, 28-34.	3.3	33
33	Promising Antioxidant and Antimicrobial Food Colourants from Lonicera caerulea L. var. Kamtschatica. Antioxidants, 2019, 8, 394.	2.2	33
34	Chemical Composition, Nutritional Value, and Biological Evaluation of Tunisian Okra Pods (Abelmoschus esculentus L. Moench). Molecules, 2020, 25, 4739.	1.7	33
35	Soy Protein Isolate Films Incorporated with PinhÃ£o (Araucaria angustifolia (Bertol.) Kuntze) Extract for Potential Use as Edible Oil Active Packaging. Food and Bioprocess Technology, 2020, 13, 998-1008.	2.6	32
36	Phenolic profiling of Veronica spp. grown in mountain, urban and sandy soil environments. Food Chemistry, 2014, 163, 275-283.	4.2	31

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37	Nutritional parameters of infusions and decoctions obtained from Fragaria vesca L. roots and vegetative parts. LWT - Food Science and Technology, 2015, 62, 32-38.	2.5	31
38	Characterization of phenolic compounds in tincture of edibleNepeta nuda: development of antimicrobial mouthwash. Food and Function, 2018, 9, 5417-5425.	2.1	29
39	Wild and Cultivated Centaurea raphanina subsp. mixta: A Valuable Source of Bioactive Compounds. Antioxidants, 2020, 9, 314.	2.2	29
40	Echinacea purpurea (L.) Moench: Chemical Characterization and Bioactivity of Its Extracts and Fractions. Pharmaceuticals, 2020, 13, 125.	1.7	28
41	Systematic study on the extraction of antioxidants from pinhÃ£o (araucaria angustifolia (bertol.)) Tj ETQq1 1 0.784314 rgBT /Overlock	4.2	27
42	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.	2.5	26
43	Comparative Study of Lipophilic and Hydrophilic Antioxidants from In vivo and In vitro Grown Coriandrum sativum. Plant Foods for Human Nutrition, 2011, 66, 181-186.	1.4	24
44	Water soluble compounds ofRosmarinus officinalisL. improve the oxidative and inflammatory states of rats with adjuvant-induced arthritis. Food and Function, 2018, 9, 2328-2340.	2.1	24
45	Satureja montana L. and Origanum majorana L. Decoctions: Antimicrobial Activity, Mode of Action and Phenolic Characterization. Antibiotics, 2020, 9, 294.	1.5	24
46	Phenolic composition and cell-based biological activities of ten coloured potato peels (Solanum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3	4.2	23
47	Chemical composition and biological activity of cardoon (Cynara cardunculus L. var. altilis) seeds harvested at different maturity stages. Food Chemistry, 2022, 369, 130875.	4.2	23
48	Bioactive Properties and Phenolic Compound Profiles of Turnip-Rooted, Plain-Leafed and Curly-Leafed Parsley Cultivars. Molecules, 2020, 25, 5606.	1.7	22
49	Methanolic Extract of the Herb Ononis spinosa L. Is an Antifungal Agent with no Cytotoxicity to Primary Human Cells. Pharmaceuticals, 2020, 13, 78.	1.7	22
50	Seasonal variation in bioactive properties and phenolic composition of cardoon (Cynara cardunculus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	4.2	22
51	Chemical composition and in vitro biological activities of cardoon (Cynara cardunculus L. var. altilis) Tj ETQq1 1 0.784314 rgBT /Overl	4.2	21
52	The use of gamma radiation for extractability improvement of bioactive compounds in olive oil wastes. Science of the Total Environment, 2020, 727, 138706.	3.9	21
53	A bioactive formulation based on Fragaria vesca L. vegetative parts: Chemical characterisation and application in Î¹-carrageenan gelatin. Journal of Functional Foods, 2015, 16, 243-255.	1.6	20
54	Chemical Composition and Plant Growth of Centaurea raphanina subsp. mixta Plants Cultivated under Saline Conditions. Molecules, 2020, 25, 2204.	1.7	20

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55	Bioactive Properties of Tabebuia impetiginosa-Based Phytopreparations and Phytoformulations: A Comparison between Extracts and Dietary Supplements. Molecules, 2015, 20, 22863-22871.	1.7	19
56	Chemical Profiling and Assessment of Antineurodegenerative and Antioxidant Properties of Veronica teucrium L. and Veronica jacquinii <scp>Baumg</scp>.. Chemistry and Biodiversity, 2017, 14, e1700167.	1.0	19
57	Hovenia dulcis Thunb. pseudofruits as functional foods: Phytochemicals and bioactive properties in different maturity stages. Journal of Functional Foods, 2017, 29, 37-45.	1.6	19
58	Effects of gamma radiation on cork wastewater: Antioxidant activity and toxicity. Chemosphere, 2017, 169, 139-145.	4.2	19
59	Phenolic Profile and Bioactive Properties of Carissa macrocarpa (Eckl.) A.DC.: An In Vitro Comparative Study between Leaves, Stems, and Flowers. Molecules, 2019, 24, 1696.	1.7	18
60	Seasonal variation of bioactive properties and phenolic composition of Cynara cardunculus var. altilis. Food Research International, 2020, 134, 109281.	2.9	18
61	Chemical and Bioactive Features of Amaranthus caudatus L. Flowers and Optimized Ultrasound-Assisted Extraction of Betalains. Foods, 2021, 10, 779.	1.9	18
62	Anthocyanins from Rubus fruticosus L. and Morus nigra L. Applied as Food Colorants: A Natural Alternative. Plants, 2021, 10, 1181.	1.6	18
63	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.	1.8	17
64	Compositional Features of the â€œKweliâ€•Red Raspberry and Its Antioxidant and Antimicrobial Activities. Foods, 2020, 9, 1522.	1.9	17
65	Ultrasound-Assisted Extraction of Flavonoids from Kiwi Peel: Process Optimization and Bioactivity Assessment. Applied Sciences (Switzerland), 2021, 11, 6416.	1.3	16
66	Chemical characterization and bioactive properties of aqueous and organic extracts of Geranium robertianum L.. Food and Function, 2016, 7, 3807-3814.	2.1	15
67	Laurus nobilis (laurel) aqueous leaf extract's toxicological and anti-tumor activities in HPV16-transgenic mice. Food and Function, 2018, 9, 4419-4428.	2.1	15
68	The Effect of Nitrogen Input on Chemical Profile and Bioactive Properties of Green- and Red-Colored Basil Cultivars. Antioxidants, 2020, 9, 1036.	2.2	15
69	Phenolic profiling and in vitro bioactivities of three medicinal Bryophyllum plants. Industrial Crops and Products, 2021, 162, 113241.	2.5	15
70	Chemical and Bioactive Characterization of Spanish and Belgian Apple Pomace for Its Potential Use as a Novel Dermocosmetic Formulation. Foods, 2021, 10, 1949.	1.9	14
71	Phenolic Compounds and Bioactivity of Cytisus villosus Pourr.. Molecules, 2018, 23, 1994.	1.7	13
72	The Effect of Nitrogen Fertigation and Harvesting Time on Plant Growth and Chemical Composition of Centaurea raphanina subsp. mixta (DC.) Runemark. Molecules, 2020, 25, 3175.	1.7	12

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73	Development of new bilberry (Vaccinium myrtillus L.) based snacks: Nutritional, chemical and bioactive features. Food Chemistry, 2021, 334, 127511.	4.2	12
74	Optimization of the drying process of autumn fruits rich in antioxidants: a study focusing on rosehip (Rosa canina L.) and sea buckthorn (Elaeagnus rhamnoides (L.) A. Nelson) and their bioactive properties. Food and Function, 2021, 12, 3939-3953.	2.1	12
75	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, 2204-2212.	2.1	11
76	Enhancement of nutritional and bioactive compounds by in vitro culture of wild Fragaria vesca L. vegetative parts. Food Chemistry, 2017, 235, 212-219.	4.2	11
77	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.	2.5	11
78	Infusions of Herbal Blends as Promising Sources of Phenolic Compounds and Bioactive Properties. Molecules, 2020, 25, 2151.	1.7	11
79	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.	2.1	11
80	Valorization of Sicanaodorifera (Vell.) Naudin Epicarp as a Source of Bioactive Compounds: Chemical Characterization and Evaluation of Its Bioactive Properties. Foods, 2021, 10, 700.	1.9	11
81	Amantagula Fruit (Carissa macrocarpa (Eckl.) A.DC.): Nutritional and Phytochemical Characterization. Plant Foods for Human Nutrition, 2019, 74, 76-82.	1.4	10
82	Promising Preserving Agents from Sage and Basil: A Case Study with Yogurts. Foods, 2021, 10, 676.	1.9	10
83	The inhibitory action of purple tea on in vivo starch digestion compared to other Camellia sinensis teas. Food Research International, 2021, 150, 110781.	2.9	10
84	Development of an Optimized Drying Process for the Recovery of Bioactive Compounds from the Autumn Fruits of Berberis vulgaris L. and Crataegus monogyna Jacq.. Antioxidants, 2021, 10, 1579.	2.2	10
85	Phenolic Composition and Biological Properties of Cynara cardunculus L. var. altilis Petioles: Influence of the Maturity Stage. Antioxidants, 2021, 10, 1907.	2.2	10
86	Bio-guided fractionation of extracts of Geranium robertianum L.: Relationship between phenolic profile and biological activity. Industrial Crops and Products, 2017, 108, 543-552.	2.5	9
87	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.	2.1	9
88	Chemical Composition and Bioactive Characterisation of Impatiens walleriana. Molecules, 2021, 26, 1347.	1.7	9
89	Two-Dimensional PCA Highlights the Differentiated Antitumor and Antimicrobial Activity of Methanolic and Aqueous Extracts ofLaurus nobilisL. from Different Origins. BioMed Research International, 2014, 2014, 1-10.	0.9	8
90	Rosemary Flowers as Edible Plant Foods: Phenolic Composition and Antioxidant Properties in Caenorhabditis elegans. Antioxidants, 2020, 9, 811.	2.2	8

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91	Characterization of Extra Early Spanish Clementine Varieties (Citrus clementina Hort ex Tan) as a Relevant Source of Bioactive Compounds with Antioxidant Activity. Foods, 2020, 9, 642.	1.9	8
92	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.	2.1	8
93	Phenolic composition and biological activities of the in vitro cultured endangered Eryngium viviparum J. Gay. Industrial Crops and Products, 2020, 148, 112325.	2.5	8
94	Phytochemical and Antioxidant Profile of Pardina Lentil Cultivars from Different Regions of Spain. Foods, 2021, 10, 1629.	1.9	8
95	Effect of Saline Conditions on Chemical Profile and the Bioactive Properties of Three Red-Colored Basil Cultivars. Agronomy, 2020, 10, 1824.	1.3	7
96	Phenolic Compounds and Bioactive Properties of Ruscus aculeatus L. (Asparagaceae): The Pharmacological Potential of an Underexploited Subshrub. Molecules, 2021, 26, 1882.	1.7	7
97	Study on the Potential Application of Impatiens balsamina L. Flowers Extract as a Natural Colouring Ingredient in a Pastry Product. International Journal of Environmental Research and Public Health, 2021, 18, 9062.	1.2	7
98	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.	2.0	6
99	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.	2.1	6
100	Valorization of Juglans regia Leaves as Cosmeceutical Ingredients: Bioactivity Evaluation and Final Formulation Development. Antioxidants, 2022, 11, 677.	2.2	6
101	Bioactivity screening of pinhÃ£o (Araucaria Angustifolia (Bertol.) Kuntze) seed extracts: the inhibition of cholinesterases and Î±-amylases, and cytotoxic and anti-inflammatory activities. Food and Function, 2021, 12, 9820-9828.	2.1	5
102	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.	1.3	5
103	Development of a Natural Preservative from Chestnut Flowers: Ultrasound-Assisted Extraction Optimization and Functionality Assessment. Chemosensors, 2021, 9, 141.	1.8	5
104	Phenolic Composition and Antioxidant, Anti-Inflammatory, Cytotoxic, and Antimicrobial Activities of Cardoon Blades at Different Growth Stages. Biology, 2022, 11, 699.	1.3	5
105	The Sustainable Use of Cotton, Hazelnut and Ground Peanut Waste in Vegetable Crop Production. Sustainability, 2020, 12, 8511.	1.6	4
106	Phenolic Profile of Croton urucurana Baill. Leaves, Stems and Bark: Pairwise Influence of Drying Temperature and Extraction Solvent. Molecules, 2020, 25, 2032.	1.7	4
107	Phytochemical Characterization and Evaluation of Bioactive Properties of Tisanes Prepared from Promising Medicinal and Aromatic Plants. Foods, 2021, 10, 475.	1.9	4
108	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.	1.3	4

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109	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.	1.3	4
110	Effect of Natural Preservatives on the Nutritional Profile, Chemical Composition, Bioactivity and Stability of a Nutraceutical Preparation of Aloe arborescens. Antioxidants, 2020, 9, 281.	2.2	3
111	Bioactive and Nutritional Potential of Medicinal and Aromatic Plant (MAP) Seasoning Mixtures. Molecules, 2021, 26, 1587.	1.7	3
112	Chemical Features and Bioactivities of Lactuca canadensis L., an Unconventional Food Plant from Brazilian Cerrado. Agriculture (Switzerland), 2021, 11, 734.	1.4	3
113	Sonoextraction of phenolic compounds and saponins from Aesculus hippocastanum seed kernels: Modeling and optimization. Industrial Crops and Products, 2022, 185, 115142.	2.5	3
114	Arbutus unedo leaf extracts as potential dairy preservatives: case study on quark cheese. Food and Function, 2022, 13, 5442-5454.	2.1	2
115	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.	1.2	2
116	Preservation of Chocolate Muffins with Lemon Balm, Oregano, and Rosemary Extracts. Foods, 2021, 10, 165.	1.9	1
117	Comparison between Different Extraction Methods in the Recovery of Bioactive Molecules from Melissa officinalis L. under Sustainable Cultivation: Chemical and Bioactive Characterization. , 2022, 11, .		0
118	Optimization of PinhÃ£o Extract Encapsulation by Solid Dispersion and Application to Cookies as a Bioactive Ingredient. Food and Bioprocess Technology, 0, , .	2.6	0