

# Francisca Rodrigues

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

82

papers

1,563

citations

22

h-index

37

g-index

88

ext. papers

2,102

ext. citations

5.5

avg, IF

5.24

L-index

#	Paper	IF	Citations
82	Formulation, Characterization, and Cytotoxicity Evaluation of Lactoferrin Functionalized Lipid Nanoparticles for Riluzole Delivery to the Brain.. <i>Pharmaceutics</i> , <b>2022</b> , 14,	6.4	4
81	Microwave- and Ultrasound-Assisted Extraction of Cucurbita pepo Seeds: A Comparison Study of Antioxidant Activity, Phenolic Profile, and In-Vitro Cells Effects. <i>Applied Sciences (Switzerland)</i> , <b>2022</b> , 12, 1763	2.6	0
80	Influence of temperature on the subcritical water extraction of Actinidia arguta leaves: A screening of pro-healthy compounds. <i>Sustainable Chemistry and Pharmacy</i> , <b>2022</b> , 25, 100593	3.9	1
79	Multi-target neuroprotective effects of herbal medicines for Alzheimer's disease.. <i>Journal of Ethnopharmacology</i> , <b>2022</b> , 290, 115107	5	2
78	Increasing the added value of vine-canes as a sustainable source of phenolic compounds: A review.. <i>Science of the Total Environment</i> , <b>2022</b> , 830, 154600	10.2	1
77	Development and Optimization of a Topical Formulation with Castanea sativa Shells Extract Based on the Concept Quality by Design. <i>Sustainability</i> , <b>2022</b> , 14, 129	3.6	0
76	Valorization of Kiwiberry Leaves Recovered by Ultrasound-Assisted Extraction for Skin Application: A Response Surface Methodology Approach.. <i>Antioxidants</i> , <b>2022</b> , 11,	7.1	2
75	Natural Products for the Prevention and Treatment of Oral Mucositis-A Review.. <i>International Journal of Molecular Sciences</i> , <b>2022</b> , 23,	6.3	4
74	Eco-friendly insights on kiwiberry leaves valorization through in-vitro and in-vivo studies. <i>Industrial Crops and Products</i> , <b>2022</b> , 184, 115090	5.9	1
73	Bioactive Compounds of Horned Melon (Cucumis Metuliferus E. Meyer ex Naudin). <i>Reference Series in Phytochemistry</i> , <b>2021</b> , 1-21	0.7	
72	Valorisation of Salicornia ramosissima biowaste by a green approach [An optimizing study using response surface methodology. <i>Sustainable Chemistry and Pharmacy</i> , <b>2021</b> , 24, 100548	3.9	3
71	Pickering emulsions stabilized with chitosan/collagen peptides nanoparticles as green topical delivery vehicles for cannabidiol (CBD). <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , <b>2021</b> , 631, 127677	5.1	9
70	An Insight into Kiwiberry Leaf Valorization: Phenolic Composition, Bioactivity and Health Benefits. <i>Molecules</i> , <b>2021</b> , 26,	4.8	8
69	Salicornia ramosissima Bioactive Composition and Safety: Eco-Friendly Extractions Approach (Microwave-Assisted Extraction vs. Conventional Maceration). <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 4744	2.6	10
68	Castanea sativa shells: A review on phytochemical composition, bioactivity and waste management approaches for industrial valorization. <i>Food Research International</i> , <b>2021</b> , 144, 110364	7	9
67	Characterization and Stability of a Formulation Containing Antioxidants-Enriched Castanea sativa Shells Extract. <i>Cosmetics</i> , <b>2021</b> , 8, 49	2.7	0
66	Optimizing the extraction of phenolic antioxidants from chestnut shells by subcritical water extraction using response surface methodology. <i>Food Chemistry</i> , <b>2021</b> , 334, 127521	8.5	57

65	Microwave-Assisted Extraction as a Green Technology Approach to Recover Polyphenols from <i>Castanea sativa</i> Shells. <i>ACS Food Science &amp; Technology</i> , <b>2021</b> , 1, 229-241		10
64	Cosmetics Food waste recovery <b>2021</b> , 503-528		2
63	<i>Actinidia arguta</i> Pulp: Phytochemical Composition, Radical Scavenging Activity, and in Vitro Cells Effects. <i>Chemistry and Biodiversity</i> , <b>2021</b> , 18, e2000925	2.5	1
62	Olive Fruit and Leaf Wastes as Bioactive Ingredients for Cosmetics-A Preliminary Study. <i>Antioxidants</i> , <b>2021</b> , 10,	7.1	14
61	From soil to cosmetic industry: Validation of a new cosmetic ingredient extracted from chestnut shells. <i>Sustainable Materials and Technologies</i> , <b>2021</b> , 29, e00309	5.3	2
60	Oleocanthalic acid from extra-virgin olive oil: analysis, preparative isolation and radical scavenging activity. <i>Journal of Food Composition and Analysis</i> , <b>2021</b> , 104160	4.1	0
59	Extraordinary composition of <i>Actinidia arguta</i> by-products as skin ingredients: A new challenge for cosmetic and medical skincare industries. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 116, 842-853	15.3	2
58	Antimicrobial, Antibiofilm, and Antioxidant Properties of and Against Multidrug-Resistant ESKAPE Pathogens.. <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 773346	6.2	4
57	Valorisation of underexploited <i>Castanea sativa</i> shells bioactive compounds recovered by supercritical fluid extraction with CO <sub>2</sub> : A response surface methodology approach. <i>Journal of CO<sub>2</sub> Utilization</i> , <b>2020</b> , 40, 101194	7.6	33
56	Bioactivity, phytochemical profile and pro-healthy properties of <i>Actinidia arguta</i> : A review. <i>Food Research International</i> , <b>2020</b> , 136, 109449	7	13
55	Vine-Canes as a Source of Value-Added Compounds for Cosmetic Formulations. <i>Molecules</i> , <b>2020</b> , 25,	4.8	5
54	Vine-Canes Valorisation: Ultrasound-Assisted Extraction from Lab to Pilot Scale. <i>Molecules</i> , <b>2020</b> , 25,	4.8	13
53	Green-Sustainable Recovery of Phenolic and Antioxidant Compounds from Industrial Chestnut Shells Using Ultrasound-Assisted Extraction: Optimization and Evaluation of Biological Activities In Vitro. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	21
52	Chestnut <b>2020</b> , 127-144		0
51	Evaluation of the Extraction Temperature Influence on Polyphenolic Profiles of Vine-Canes () Subcritical Water Extracts. <i>Foods</i> , <b>2020</b> , 9,	4.9	8
50	Design and characterization of an organogel system containing ascorbic acid microparticles produced with propolis by-product. <i>Pharmaceutical Development and Technology</i> , <b>2020</b> , 25, 54-67	3.4	6
49	<i>Agaricus blazei</i> Murrill from Brazil: an ingredient for nutraceutical and cosmeceutical applications. <i>Food and Function</i> , <b>2019</b> , 10, 565-572	6.1	10
48	Discovery of a New Xanthone against Glioma: Synthesis and Development of (Pro)liposome Formulations. <i>Molecules</i> , <b>2019</b> , 24,	4.8	9

47	Insights into the development of grapefruit nutraceutical powder by spray drying: physical characterization, chemical composition and 3D intestinal permeability. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 4686-4694	4.3	4
46	Mushroom ethanolic extracts as cosmeceuticals ingredients: Safety and ex vivo skin permeation studies. <i>Food and Chemical Toxicology</i> , <b>2019</b> , 127, 228-236	4.7	24
45	Chemical characterization and bioactive properties of a coffee-like beverage prepared from <i>Quercus cerris</i> kernels. <i>Food and Function</i> , <b>2019</b> , 10, 2050-2060	6.1	14
44	Infusions and decoctions of dehydrated fruits of <i>Actinidia arguta</i> and <i>Actinidia deliciosa</i> : Bioactivity, radical scavenging activity and effects on cells viability. <i>Food Chemistry</i> , <b>2019</b> , 289, 625-634	8.5	22
43	Effects of Nutritional Supplements on Human Health <b>2019</b> , 105-140		2
42	Hardy kiwifruit leaves ( <i>Actinidia arguta</i> ): An extraordinary source of value-added compounds for food industry. <i>Food Chemistry</i> , <b>2018</b> , 259, 113-121	8.5	38
41	Natural pigments and colorants in foods and beverages <b>2018</b> , 363-391		8
40	Nutrigenomics and polyphenols <b>2018</b> , 103-132		0
39	Cosmetics <b>2018</b> , 393-427		3
38	Macroalgae-Derived Ingredients for Cosmetic Industry—An Update. <i>Cosmetics</i> , <b>2018</b> , 5, 2	2.7	54
37	Development of a microparticulate system containing Brazilian propolis by-product and gelatine for ascorbic acid delivery: evaluation of intestinal cell viability and radical scavenging activity. <i>Food and Function</i> , <b>2018</b> , 9, 4194-4206	6.1	7
36	Liquorice ( <i>Glycyrrhiza glabra</i> ): A phytochemical and pharmacological review. <i>Phytotherapy Research</i> , <b>2018</b> , 32, 2323-2339	6.7	205
35	The phytochemical and bioactivity profiles of wild <i>Calluna vulgaris</i> L. flowers. <i>Food Research International</i> , <b>2018</b> , 111, 724-731	7	12
34	Hardy kiwi leaves extracted by multi-frequency multimode modulated technology: A sustainable and promising by-product for industry. <i>Food Research International</i> , <b>2018</b> , 112, 184-191	7	23
33	Evaluation of radical scavenging activity, intestinal cell viability and antifungal activity of Brazilian propolis by-product. <i>Food Research International</i> , <b>2018</b> , 105, 537-547	7	42
32	Insights on in vitro models for safety and toxicity assessment of cosmetic ingredients. <i>International Journal of Pharmaceutics</i> , <b>2017</b> , 519, 178-185	6.5	41
31	The <i>Castanea sativa</i> bur as a new potential ingredient for nutraceutical and cosmetic outcomes: preliminary studies. <i>Food and Function</i> , <b>2017</b> , 8, 201-208	6.1	23
30	Applications of recovered bioactive compounds in cosmetics and other products <b>2017</b> , 195-220		1

29	Applications of recovered bioactive compounds in cosmetics and health care products <b>2017</b> , 255-274		7
28	Nutraceutical Potential of New Alfalfa ( <i>Medicago sativa</i> ) Ingredients for Beverage Preparations. <i>Journal of Medicinal Food</i> , <b>2017</b> , 20, 1039-1046	2.8	4
27	Herbal products containing <i>Hibiscus sabdariffa</i> L., <i>Crataegus</i> spp., and <i>Panax</i> spp.: Labeling and safety concerns. <i>Food Research International</i> , <b>2017</b> , 100, 529-540	7	7
26	Portuguese Honeys from Different Geographical and Botanical Origins: A 4-Year Stability Study Regarding Quality Parameters and Antioxidant Activity. <i>Molecules</i> , <b>2017</b> , 22,	4.8	17
25	State of the art in coffee processing by-products <b>2017</b> , 1-26		13
24	Grape Processing By-Products as Active Ingredients for Cosmetic Proposes <b>2017</b> , 267-292		9
23	<i>Castanea sativa</i> Bur: An Undervalued By-Product but a Promising Cosmetic Ingredient. <i>Cosmetics</i> , <b>2017</b> , 4, 50	2.7	13
22	Permeation of topically applied caffeine from a food by-product in cosmetic formulations: Is nanoscale in vitro approach an option?. <i>International Journal of Pharmaceutics</i> , <b>2016</b> , 513, 496-503	6.5	27
21	Assessment of Beneficial and Possible Toxic Effects of Two New Alfalfa-Derived Shelf Products. <i>Journal of Medicinal Food</i> , <b>2016</b> , 19, 970-977	2.8	
20	Hydrogels containing porphyrin-loaded nanoparticles for topical photodynamic applications. <i>International Journal of Pharmaceutics</i> , <b>2016</b> , 510, 221-31	6.5	23
19	Application of Coffee Silverskin in cosmetic formulations: physical/antioxidant stability studies and cytotoxicity effects. <i>Drug Development and Industrial Pharmacy</i> , <b>2016</b> , 42, 99-106	3.6	19
18	In vitro and in vivo comparative study of cosmetic ingredients Coffee silverskin and hyaluronic acid. <i>Experimental Dermatology</i> , <b>2016</b> , 25, 572-4	4	17
17	Nanomedicine in the development of anti-HIV microbicides. <i>Advanced Drug Delivery Reviews</i> , <b>2016</b> , 103, 57-75	18,5	42
16	Exploring the antioxidant potentiality of two food by-products into a topical cream: stability, in vitro and in vivo evaluation. <i>Drug Development and Industrial Pharmacy</i> , <b>2016</b> , 42, 880-9	3.6	21
15	The isoflavone content of two new alfalfa-derived products for instant beverage preparation. <i>Food and Function</i> , <b>2016</b> , 7, 364-71	6.1	6
14	Cell-based in vitro models for dermal permeability studies <b>2016</b> , 155-167		1
13	Olive by-products: Challenge application in cosmetic industry. <i>Industrial Crops and Products</i> , <b>2015</b> , 70, 116-124	5.9	109
12	Promising new applications of <i>Castanea sativa</i> shell: nutritional composition, antioxidant activity, amino acids and vitamin E profile. <i>Food and Function</i> , <b>2015</b> , 6, 2854-60	6.1	31

11	Are coffee silverskin extracts safe for topical use? An in vitro and in vivo approach. <i>Industrial Crops and Products</i> , <b>2015</b> , 63, 167-174	5.9	33
10	Vaginal suppositories containing <i>Lactobacillus acidophilus</i> : development and characterization. <i>Drug Development and Industrial Pharmacy</i> , <b>2015</b> , 41, 1518-25	3.6	13
9	<i>Castanea sativa</i> by-products: a review on added value and sustainable application. <i>Natural Product Research</i> , <b>2015</b> , 29, 1-18	2.3	103
8	Coffee silverskin: a possible valuable cosmetic ingredient. <i>Pharmaceutical Biology</i> , <b>2015</b> , 53, 386-94	3.8	44
7	Isoflavones in food supplements: chemical profile, label accordance and permeability study in Caco-2 cells. <i>Food and Function</i> , <b>2015</b> , 6, 938-46	6.1	19
6	Vaginal Mucosa and Drug Delivery <b>2014</b> , 99-132		11
5	Study of the isoflavone content of different extracts of <i>Medicago</i> spp. as potential active ingredient. <i>Industrial Crops and Products</i> , <b>2014</b> , 57, 110-115	5.9	31
4	Shelf Life Assessment of Modified Atmosphere Packaged Turbot ( <i>Psetta maxima</i> ) Fillets: Evaluation of Microbial, Physical and Chemical Quality Parameters. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 2630-2639	5.1	19
3	<i>Medicago</i> spp. extracts as promising ingredients for skin care products. <i>Industrial Crops and Products</i> , <b>2013</b> , 49, 634-644	5.9	50
2	Cell-based in vitro models for predicting drug permeability. <i>Expert Opinion on Drug Metabolism and Toxicology</i> , <b>2012</b> , 8, 607-21	5.5	84
1	New insights of phytochemical profile and in vitro antioxidant and neuroprotective activities from optimized extract of Horned Melon fruit. <i>Journal of Food Measurement and Characterization</i> , <b>1</b>	2.8	1