

InÃ^as Mansinhos

List of Publications by Year in descending order

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Version: 2024-02-01

49
papers

1,818
citations

279487

23
h-index

264894

42
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49
all docs

49
docs citations

49
times ranked

2668
citing authors

#	ARTICLE	IF	CITATIONS
1	Rationalizing cellulose (in)solubility: reviewing basic physicochemical aspects and role of hydrophobic interactions. <i>Cellulose</i> , 2012, 19, 581-587.	2.4	437
2	Endemic Plant Species Conservation: Biotechnological Approaches. <i>Plants</i> , 2020, 9, 345.	1.6	101
3	In vitro culture of lavenders (<i>Lavandula</i> spp.) and the production of secondary metabolites. <i>Biotechnology Advances</i> , 2013, 31, 166-174.	6.0	90
4	Effects of in vitro gastrointestinal digestion on phenolic compounds and antioxidant activity of different white winemaking byproducts extracts. <i>Food Research International</i> , 2018, 109, 433-439.	2.9	77
5	<i>Thymus lotocephalus</i> wild plants and in vitro cultures produce different profiles of phenolic compounds with antioxidant activity. <i>Food Chemistry</i> , 2012, 135, 1253-1260.	4.2	73
6	New deep eutectic solvent assisted extraction of highly pure lignin from maritime pine sawdust (<i>Pinus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 1	3.6	63
7	Supercritical fluid extraction and hydrodistillation for the recovery of bioactive compounds from <i>Lavandula viridis</i> Lâ€™TMHÃ©r. <i>Food Chemistry</i> , 2012, 135, 112-121.	4.2	57
8	Dissolution of kraft lignin in alkaline solutions. <i>International Journal of Biological Macromolecules</i> , 2020, 148, 688-695.	3.6	52
9	Revisiting lignin: a tour through its structural features, characterization methods and applications. <i>New Journal of Chemistry</i> , 2021, 45, 6986-7013.	1.4	52
10	Inhibitory effect of <i>Lavandula viridis</i> on Fe ²⁺ -induced lipid peroxidation, antioxidant and anti-cholinesterase properties. <i>Food Chemistry</i> , 2011, 126, 1779-1786.	4.2	51
11	Accumulation of phenolic compounds in in vitro cultures and wild plants of <i>Lavandula viridis</i> Lâ€™TMHÃ©r and their antioxidant and anti-cholinesterase potential. <i>Food and Chemical Toxicology</i> , 2013, 57, 69-74.	1.8	49
12	Ultrasonic-Assisted Extraction and Natural Deep Eutectic Solvents Combination: A Green Strategy to Improve the Recovery of Phenolic Compounds from <i>Lavandula pedunculata</i> subsp. <i>lusitanica</i> (Chaytor) Franco. <i>Antioxidants</i> , 2021, 10, 582.	2.2	47
13	Metabolic profile and biological activities of <i>Lavandula pedunculata</i> subsp. <i>lusitanica</i> (Chaytor) Franco: Studies on the essential oil and polar extracts. <i>Food Chemistry</i> , 2013, 141, 2501-2506.	4.2	45
14	Carob Pulp: A Nutritional and Functional By-Product Worldwide Spread in the Formulation of Different Food Products and Beverages. A Review. <i>Processes</i> , 2021, 9, 1146.	1.3	40
15	Supercritical fluid extracts with antioxidant and antimicrobial activities from myrtle (<i>Myrtus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 1	1.56	37
16	Chemical profiling and biological screening of <i>Thymus lotocephalus</i> extracts obtained by supercritical fluid extraction and hydrodistillation. <i>Industrial Crops and Products</i> , 2012, 36, 246-256.	2.5	36
17	High-frequency in vitro propagation of the endangered species <i>Tuberaria major</i> . <i>Plant Cell, Tissue and Organ Culture</i> , 2010, 101, 359-363.	1.2	35
18	Establishment of an in vitro propagation protocol for <i>Thymus lotocephalus</i> , a rare aromatic species of the Algarve (Portugal). <i>Plant Growth Regulation</i> , 2012, 66, 69-74.	1.8	32

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19	Microplastics in Ecosystems: From Current Trends to Bio-Based Removal Strategies. <i>Molecules</i> , 2020, 25, 3954.	1.7	30
20	Elicitation improves rosmarinic acid content and antioxidant activity in <i>Thymus lotocephalus</i> shoot cultures. <i>Industrial Crops and Products</i> , 2019, 137, 214-220.	2.5	29
21	The influence of low pH on in vitro growth and biochemical parameters of <i>Plantago almogravensis</i> and <i>P. algarbiensis</i> . <i>Plant Cell, Tissue and Organ Culture</i> , 2011, 107, 113-121.	1.2	28
22	Antioxidant activity and in vitro inhibition of tumor cell growth by leaf extracts from the carob tree (<i>Ceratonia siliqua</i>). <i>Pharmaceutical Biology</i> , 2009, 47, 721-728.	1.3	27
23	Cellulose-stabilized oil-in-water emulsions: Structural features, microrheology, and stability. <i>Carbohydrate Polymers</i> , 2021, 252, 117092.	5.1	26
24	Protective effects of <i>Lavandula viridis</i> extracts and rosmarinic acid against H ₂ O ₂ -induced oxidative damage in A172 human astrocyte cell line. <i>Industrial Crops and Products</i> , 2013, 50, 361-365.	2.5	23
25	Levulinic acid: A novel sustainable solvent for lignin dissolution. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 3454-3461.	3.6	22
26	The Influence of In Vitro Gastrointestinal Digestion on the Chemical Composition and Antioxidant and Enzyme Inhibitory Capacities of Carob Liqueurs Obtained with Different Elaboration Techniques. <i>Antioxidants</i> , 2019, 8, 563.	2.2	20
27	Physiological responses of <i>Plantago algarbiensis</i> and <i>P. almogravensis</i> shoots and plantlets to low pH and aluminum stress. <i>Acta Physiologiae Plantarum</i> , 2013, 35, 615-625.	1.0	19
28	Production method and varietal source influence the volatile profiles of spirits prepared from fig fruits (<i>Ficus carica</i> L.). <i>European Food Research and Technology</i> , 2018, 244, 2213-2229.	1.6	19
29	Phenolic profile, antioxidant activity and enzyme inhibitory capacities of fruit and seed extracts from different Algerian cultivars of date (<i>Phoenix dactylifera</i> L.) were affected by in vitro simulated gastrointestinal digestion. <i>South African Journal of Botany</i> , 2021, 137, 133-148.	1.2	18
30	Plant Species of Sub-Family Valerianaceae – A Review on Its Effect on the Central Nervous System. <i>Plants</i> , 2021, 10, 846.	1.6	18
31	Reflectance indices as nondestructive indicators of the physiological status of <i>Ceratonia siliqua</i> seedlings under varying moisture and temperature regimes. <i>Functional Plant Biology</i> , 2012, 39, 588.	1.1	17
32	Molecular instability induced by aluminum stress in <i>Plantago</i> species. <i>Mutation Research - Genetic Toxicology and Environmental Mutagenesis</i> , 2014, 770, 105-111.	0.9	17
33	Extraction of Antioxidants from Winemaking Byproducts: Effect of the Solvent on Phenolic Composition, Antioxidant and Anti-Cholinesterase Activities, and Electrochemical Behaviour. <i>Antioxidants</i> , 2020, 9, 675.	2.2	16
34	An efficient in vitro propagation protocol for <i>Pinguicula lusitanica</i> , a rare insectivorous plant. <i>Plant Cell, Tissue and Organ Culture</i> , 2008, 95, 239-243.	1.2	15
35	Lignin Extraction from Waste Pine Sawdust Using a Biomass Derived Binary Solvent System. <i>Polymers</i> , 2021, 13, 1090.	2.0	15
36	Greener Is Better: First Approach for the Use of Natural Deep Eutectic Solvents (NADES) to Extract Antioxidants from the Medicinal Halophyte <i>Polygonum maritimum</i> L.. <i>Molecules</i> , 2021, 26, 6136.	1.7	15

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37	Cactus: Chemical, nutraceutical composition and potential bioâ€pharmacological properties. <i>Phytotherapy Research</i> , 2021, 35, 1248-1283.	2.8	12
38	Revisiting the dissolution of cellulose in H3PO4(aq) through cryo-TEM, PTssNMR and DWS. <i>Carbohydrate Polymers</i> , 2021, 252, 117122.	5.1	10
39	Enhancing Lignin Dissolution and Extraction: The Effect of Surfactants. <i>Polymers</i> , 2021, 13, 714.	2.0	8
40	Impact of Metallic Nanoparticles on In Vitro Culture, Phenolic Profile and Biological Activity of Two Mediterranean Lamiaceae Species: <i>Lavandula viridis</i> Lâ€™TMHÃ©r and <i>Thymus lotocephalus</i> G. LÃ³pez and R. Morales. <i>Molecules</i> , 2021, 26, 6427.	1.7	7
41	On the Development of Phenol-Formaldehyde Resins Using a New Type of Lignin Extracted from Pine Wood with a Levulinic-Acid Based Solvent. <i>Molecules</i> , 2022, 27, 2825.	1.7	7
42	Rheological and Microstructural Features of Plant Culture Media Doped with Biopolymers: Influence on the Growth and Physiological Responses of In Vitro-Grown Shoots of <i>Thymus lotocephalus</i> . <i>Polysaccharides</i> , 2021, 2, 538-553.	2.1	6
43	Evaluation of the Antioxidant and Antimicrobial Properties of <i>in vitro</i> Cultured <i>Drosera intermedia</i> Extracts. <i>Natural Product Communications</i> , 2009, 4, 1934578X0900400.	0.2	4
44	Influence of elaboration process on chemical, biological, and sensory characteristics of E uropean pennyroyal liqueurs. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4076-4089.	1.7	4
45	Exploring the Biotechnological Value of Marine Invertebrates: A Closer Look at the Biochemical and Antioxidant Properties of <i>Sabella spallanzanii</i> and <i>Microcosmus squamiger</i> . <i>Animals</i> , 2021, 11, 3557.	1.0	4
46	Neuroprotective Compounds from Plant Sources and their Modes of Action: An Update. , 2020, , 417-440.		3
47	In vitro plantlet production of the endangered <i>Pinguicula vulgaris</i> . <i>Open Life Sciences</i> , 2012, 7, 48-53.	0.6	2
48	On the formation and stability of cellulose-based emulsions in alkaline systems: Effect of the solvent quality. <i>Carbohydrate Polymers</i> , 2022, 286, 119257.	5.1	2
49	Influence of Wine pH and Ethanol Content on the Fining Efficacy of Proteins from Winemaking By-Products. <i>Foods</i> , 2022, 11, 1688.	1.9	1