Ana Maria Carvalho

List of Publications by Citations

92 papers	4,166 citations	40 h-index	62 g-index
94 ext. papers	4,695 ext. citations	5.5 avg, IF	5.45 L-index

#	Paper	IF	Citations
92	Bioactivity and chemical characterization in hydrophilic and lipophilic compounds of Chenopodium ambrosioides L.. *Journal of Functional Foods*, **2013**, 5, 1732-1740	5.1	221
91	Strawberry-tree, blackthorn and rose fruits: Detailed characterisation in nutrients and phytochemicals with antioxidant properties. *Food Chemistry*, **2010**, 120, 247-254	8.5	187
90	Traditional knowledge of wild edible plants used in the northwest of the Iberian Peninsula (Spain and Portugal): a comparative study. *Journal of Ethnobiology and Ethnomedicine*, **2007**, 3, 27	3.9	163
89	Targeting excessive free radicals with peels and juices of citrus fruits: grapefruit, lemon, lime and orange. *Food and Chemical Toxicology*, **2010**, 48, 99-106	4.7	154
88	Characterisation of phenolic compounds in wild fruits from Northeastern Portugal. *Food Chemistry*, **2013**, 141, 3721-30	8.5	132
87	Leaves, flowers, immature fruits and leafy flowered stems of Malva sylvestris: a comparative study of the nutraceutical potential and composition. *Food and Chemical Toxicology*, **2010**, 48, 1466-72	4.7	119
86	Nutritional composition and antioxidant activity of four tomato (Lycopersicon esculentum L.) farmerSvarieties in Northeastern Portugal homegardens. *Food and Chemical Toxicology*, **2012**, 50, 829-34	4.7	103
85	Use of UFLC-PDA for the Analysis of Organic Acids in Thirty-Five Species of Food and Medicinal Plants. *Food Analytical Methods*, **2013**, 6, 1337-1344	3.4	97
84	Nutrients, phytochemicals and bioactivity of wild Roman chamomile: a comparison between the herb and its preparations. *Food Chemistry*, **2013**, 136, 718-25	8.5	97
83	Mediterranean non-cultivated vegetables as dietary sources of compounds with antioxidant and biological activity. *LWT - Food Science and Technology*, **2014**, 55, 389-396	5.4	95
82	Characterization of phenolic compounds in flowers of wild medicinal plants from Northeastern Portugal. *Food and Chemical Toxicology*, **2012**, 50, 1576-82	4.7	92
81	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
80	Exotic fruits as a source of important phytochemicals: Improving the traditional use of Rosa canina fruits in Portugal. *Food Research International*, **2011**, 44, 2233-2236	7	87
79	Microwave-assisted extraction of phenolic acids and flavonoids and production of antioxidant ingredients from tomato: A nutraceutical-oriented optimization study. *Separation and Purification Technology*, **2016**, 164, 114-124	8.3	85
78	Chemical, biochemical and electrochemical assays to evaluate phytochemicals and antioxidant activity of wild plants. *Food Chemistry*, **2011**, 127, 1600-1608	8.5	85
77	Wild edible plants: Nutritional and toxicological characteristics, retrieval strategies and importance for todayS society. *Food and Chemical Toxicology*, **2017**, 110, 165-188	4.7	80
76	Nutritional and antioxidant properties of pulp and seeds of two xoconostle cultivars (Opuntia joconostle F.A.C. Weber ex Diguet and Opuntia matudae Scheinvar) of high consumption in Mexico. *Food Research International*, **2012**, 46, 279-285	7	78

75	Lamiaceae often used in Portuguese folk medicine as a source of powerful antioxidants: Vitamins and phenolics. *LWT - Food Science and Technology*, **2010**, 43, 544-550	5.4	77
74	Characterization and quantification of phenolic compounds in four tomato (Lycopersicon esculentum L.) farmersSvarieties in northeastern Portugal homegardens. *Plant Foods for Human Nutrition*, **2012**, 67, 229-34	3.9	74
73	In vitro antioxidant properties and characterization in nutrients and phytochemicals of six medicinal plants from the Portuguese folk medicine. *Industrial Crops and Products*, **2010**, 32, 572-579	5.9	70
72	Infusion and decoction of wild German chamomile: bioactivity and characterization of organic acids and phenolic compounds. *Food Chemistry*, **2013**, 136, 947-54	8.5	67
71	Nutritional composition and bioactive properties of commonly consumed wild greens: Potential sources for new trends in modern diets. *Food Research International*, **2011**, 44, 2634-2640	7	66
70	Systematic evaluation of the antioxidant potential of different parts of Foeniculumvulgare Mill. from Portugal. *Food and Chemical Toxicology*, **2009**, 47, 2458-64	4.7	66
69	Pterospartum tridentatum, Gomphrena globosa and Cymbopogon citratus: A phytochemical study focused on antioxidant compounds. *Food Research International*, **2014**, 62, 684-693	7	64
68	Tocopherol composition and antioxidant activity of Spanish wild vegetables. *Genetic Resources and Crop Evolution*, **2012**, 59, 851-863	2	64
67	Characterization of phenolic compounds in wild medicinal flowers from Portugal by HPLCDADESI/MS and evaluation of antifungal properties. *Industrial Crops and Products*, **2013**, 44, 104-110	5.9	63
66	The nutritional composition of fennel (Foeniculum vulgare): Shoots, leaves, stems and inflorescences. *LWT - Food Science and Technology*, **2010**, 43, 814-818	5.4	61
65	Comparing the composition and bioactivity of Crataegus Monogyna flowers and fruits used in folk medicine. *Phytochemical Analysis*, **2011**, 22, 181-8	3.4	56
64	Antioxidant activity, ascorbic acid, phenolic compounds and sugars of wild and commercial Tuberaria lignosa samples: effects of drying and oral preparation methods. *Food Chemistry*, **2012**, 135, 1028-35	8.5	55
63	Use of HPLCDADESI/MS to profile phenolic compounds in edible wild greens from Portugal. *Food Chemistry*, **2011**, 127, 169-173	8.5	55
62	Phenolic extracts of Rubus ulmifolius Schott flowers: characterization, microencapsulation and incorporation into yogurts as nutraceutical sources. *Food and Function*, **2014**, 5, 1091-100	6.1	54
61	Wild edible fruits as a potential source of phytochemicals with capacity to inhibit lipid peroxidation. *European Journal of Lipid Science and Technology*, **2013**, 115, 176-185	3	54
60	Valorisation of tomato wastes for development of nutrient-rich antioxidant ingredients: A sustainable approach towards the needs of the todays society. *Innovative Food Science and Emerging Technologies*, **2017**, 41, 160-171	6.8	53
59	Crataegus monogyna buds and fruits phenolic extracts: Growth inhibitory activity on human tumor cell lines and chemical characterization by HPLCDADESI/MS. *Food Research International*, **2012**, 49, 516-523	7	52
58	Studies on chemical constituents and bioactivity of Rosa micrantha: an alternative antioxidants source for food, pharmaceutical, or cosmetic applications. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 6277-84	5.7	49

57	Leaves and decoction of Juglans regia L.: Different performances regarding bioactive compounds and in vitro antioxidant and antitumor effects. *Industrial Crops and Products*, **2013**, 51, 430-436	5.9	48
56	Infusions and decoctions of mixed herbs used in folk medicine: synergism in antioxidant potential. *Phytotherapy Research*, **2011**, 25, 1209-14	6.7	45
55	Influence of the drying method in the antioxidant potential and chemical composition of four shrubby flowering plants from the tribe Genisteae (Fabaceae). *Food and Chemical Toxicology*, **2011**, 49, 2983-9	4.7	44
54	Nutritional and in vitro antioxidant properties of edible wild greens in Iberian Peninsula traditional diet. *Food Chemistry*, **2011**, 125, 488-494	8.5	44
53	Cold extraction of phenolic compounds from watercress by high hydrostatic pressure: Process modelling and optimization. *Separation and Purification Technology*, **2018**, 192, 501-512	8.3	41
52	Nutrients, phytochemicals and antioxidant activity in wild populations of Allium ampeloprasum L., a valuable underutilized vegetable. *Food Research International*, **2014**, 62, 272-279	7	40
51	Bioactivity of different enriched phenolic extracts of wild fruits from Northeastern Portugal: a comparative study. *Plant Foods for Human Nutrition*, **2014**, 69, 37-42	3.9	39
50	Exploring the antioxidant potential of Helichrysum stoechas (L.) Moench phenolic compounds for cosmetic applications: Chemical characterization, microencapsulation and incorporation into a moisturizer. *Industrial Crops and Products*, **2014**, 53, 330-336	5.9	37
49	Fatty acids profiles of some Spanish wild vegetables. *Food Science and Technology International*, **2012**, 18, 281-90	2.6	33
48	Conservation and sustainable uses of medicinal and aromatic plants genetic resources on the worldwide for human welfare. *Industrial Crops and Products*, **2016**, 88, 8-11	5.9	32
47	Valorization of traditional foods: nutritional and bioactive properties of Cicer arietinum L. and Lathyrus sativus L. pulses. *Journal of the Science of Food and Agriculture*, **2015**, 95, 179-85	4.3	31
46	Suitability of gamma irradiation for preserving fresh-cut watercress quality during cold storage. *Food Chemistry*, **2016**, 206, 50-8	8.5	31
45	Plants used in folk medicine: The potential of their hydromethanolic extracts against Candida species. *Industrial Crops and Products*, **2015**, 66, 62-67	5.9	30
44	Nutritional and nutraceutical potential of rape (Brassica napus L. var. napus) and "tronchuda" cabbage (Brassica oleraceae L. var. costata) inflorescences. *Food and Chemical Toxicology*, **2011**, 49, 1208-14	4.7	30
43	nica: a multivariate analysis of the botany and ethnopharmacology of a medicinal plant complex in the Iberian Peninsula and the Balearic Islands. *Journal of Ethnopharmacology*, **2012**, 144, 44-56	5	29
42	Phenolic Composition and Bioactivity of (Mill.) Cav. Samples from Different Geographical Origin. *Molecules*, **2018**, 23,	4.8	28
41	Antibacterial potential of northeastern Portugal wild plant extracts and respective phenolic compounds. *BioMed Research International*, **2014**, 2014, 814590	3	28
40	Optimization of microwave-assisted extraction of hydrophilic and lipophilic antioxidants from a surplus tomato crop by response surface methodology. *Food and Bioproducts Processing*, **2016**, 98, 283-298	4.9	28

39	Phytochemical analysis and assessment of antioxidant, antimicrobial, anti-inflammatory and cytotoxic properties of Tetraclinis articulata (Vahl) Masters leaves. *Industrial Crops and Products*, **2018**, 112, 460-466	5.9	27
38	Effects of oral dosage form and storage period on the antioxidant properties of four species used in traditional herbal medicine. *Phytotherapy Research*, **2011**, 25, 484-92	6.7	26
37	Postharvest quality changes in fresh-cut watercress stored under conventional and inert gas-enriched modified atmosphere packaging. *Postharvest Biology and Technology*, **2016**, 112, 55-63	6.2	24
36	Development of hydrosoluble gels with Crataegus monogyna extracts for topical application: Evaluation of antioxidant activity of the final formulations. *Industrial Crops and Products*, **2013**, 42, 175-180	5.9	24
35	Aromatic plants as a source of important phytochemicals: Vitamins, sugars and fatty acids in Cistus ladanifer, Cupressus lusitanica and Eucalyptus gunnii leaves. *Industrial Crops and Products*, **2009**, 30, 427-430	5.9	22
34	Importance of local knowledge in plant resources management and conservation in two protected areas from Trás-os-Montes, Portugal. *Journal of Ethnobiology and Ethnomedicine*, **2011**, 7, 36	3.9	20
33	Infusions of artichoke and milk thistle represent a good source of phenolic acids and flavonoids. *Food and Function*, **2015**, 6, 56-62	6.1	18
32	From famine plants to tasty and fragrant spices: Three Lamiaceae of general dietary relevance in traditional cuisine of Trás-os-Montes (Portugal). *LWT - Food Science and Technology*, **2011**, 44, 543-548	5.4	16
31	A Comparative Study of Black and White L.: Nutritional Composition and Bioactive Properties. *Molecules*, **2019**, 24,	4.8	15
30	Scientific validation of synergistic antioxidant effects in commercialised mixtures of Cymbopogon citratus and Pterospartum tridentatum or Gomphrena globosa for infusions preparation. *Food Chemistry*, **2015**, 185, 16-24	8.5	15
29	Bioactivity and phytochemical characterization of Arenaria montana L. *Food and Function*, **2014**, 5, 1848-55	5.1	15
28	Lipophilic and hydrophilic antioxidants, lipid peroxidation inhibition and radical scavenging activity of two Lamiaceae food plants. *European Journal of Lipid Science and Technology*, **2010**, 112, 1115-1121	3	15
27	Wild Roman chamomile extracts and phenolic compounds: enzymatic assays and molecular modelling studies with VEGFR-2 tyrosine kinase. *Food and Function*, **2016**, 7, 79-83	6.1	14
26	Postharvest changes in the phenolic profile of watercress induced by post-packaging irradiation and modified atmosphere packaging. *Food Chemistry*, **2018**, 254, 70-77	8.5	14
25	Flower extracts of Filipendula ulmaria (L.) Maxim inhibit the proliferation of the NCI-H460 tumour cell line. *Industrial Crops and Products*, **2014**, 59, 149-153	5.9	14
24	Phenolic composition and antioxidant properties of ex-situ conserved tomato (Solanum lycopersicum L.) germplasm. *Food Research International*, **2019**, 125, 108545	7	13
23	Bioactive Properties of Tabebuia impetiginosa-Based Phytopreparations and Phytoformulations: A Comparison between Extracts and Dietary Supplements. *Molecules*, **2015**, 20, 22863-71	4.8	12
22	Chemical characterization and bioactive properties of aqueous and organic extracts of Geranium robertianum L. *Food and Function*, **2016**, 7, 3807-14	6.1	11

21	Electron beam and gamma irradiation as feasible conservation technologies for wild Arenaria montana L.: Effects on chemical and antioxidant parameters. *Innovative Food Science and Emerging Technologies*, **2016**, 36, 269-276	6.8	11
20	Challenges of traditional herbal teas: plant infusions and their mixtures with bioactive properties. *Food and Function*, **2019**, 10, 5939-5951	6.1	11
19	Bryonia dioica, Tamus communis and Lonicera periclymenum fruits: Characterization in phenolic compounds and incorporation of their extracts in hydrogel formulations for topical application. *Industrial Crops and Products*, **2013**, 49, 169-176	5.9	10
18	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
17	Phytochemical characterization and bioactive properties of Osyris quadripartita Salzm. ex Decne. leaves from Algeria. *RSC Advances*, **2016**, 6, 72768-72776	3.7	9
16	Phytopharmacologic preparations as predictors of plant bioactivity: A particular approach to Echinacea purpurea (L.) Moench antioxidant properties. *Nutrition*, **2016**, 32, 834-9	4.8	9
15	HPLC-Profiles of Tocopherols, Sugars, and Organic Acids in Three Medicinal Plants Consumed as Infusions. *International Journal of Food Science*, **2014**, 2014, 241481	3.4	9
14	Valorisation of table tomato crop by-products: Phenolic profiles and in vitro antioxidant and antimicrobial activities. *Food and Bioproducts Processing*, **2020**, 124, 307-319	4.9	9
13	Modified atmosphere packaging and post-packaging irradiation of leaves: a comparative study of postharvest quality changes. *Journal of Food Science and Technology*, **2016**, 53, 2943-2956	3.3	9
12	Topical anti-inflammatory plant species: Bioactivity of Bryonia dioica, Tamus communis and Lonicera periclymenum fruits. *Industrial Crops and Products*, **2011**, 34, 1447-1454	5.9	8
11	Infusions of Herbal Blends as Promising Sources of Phenolic Compounds and Bioactive Properties. *Molecules*, **2020**, 25,	4.8	7
10	Combined effects of gamma-irradiation and preparation method on antioxidant activity and phenolic composition of Tuberaria lignosa. *RSC Advances*, **2015**, 5, 14756-14767	3.7	7
9	Stability of total folates/vitamin B in irradiated watercress and buckler sorrel during refrigerated storage. *Food Chemistry*, **2019**, 274, 686-690	8.5	6
8	The Consumption of Wild Edible Plants **2016**, 159-198		5
7	Plant-based remedies for wolf bites and rituals against wolves in the Iberian Peninsula: Therapeutic opportunities and cultural values for the conservation of biocultural diversity. *Journal of Ethnopharmacology*, **2017**, 209, 124-139	5	5
6	Detailed phytochemical characterization and bioactive properties of Myrtus nivelii Batt & Trab. *Food and Function*, **2017**, 8, 3111-3119	6.1	5
5	Antioxidant Potential of Wild Plant Foods **2016**, 209-232		5
4	Ellagitannin-rich bioactive extracts of Tuberaria lignosa: insights into the radiation-induced effects in the recovery of high added-value compounds. *Food and Function*, **2017**, 8, 2485-2499	6.1	4

3	Conocimientos acerca de plantas en la nueva ruralidad. Cambio social y agro ecologa en el Parque Natural de Montesinho (Portugal) **2007**, 7, 1		3
2	Quality Control of Gamma Irradiated Dwarf Mallow (Malva neglecta Wallr.) Based on Color, Organic Acids, Total Phenolics and Antioxidant Parameters. *Molecules*, **2016**, 21, 467	4.8	3
1	Watercress **2020**, 197-219		1