

Ana Maria Carvalho

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.

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	Watercress 2020 , 197-219		1
91	Infusions of Herbal Blends as Promising Sources of Phenolic Compounds and Bioactive Properties. <i>Molecules</i> , 2020 , 25,	4.8	7
90	Valorisation of table tomato crop by-products: Phenolic profiles and in vitro antioxidant and antimicrobial activities. <i>Food and Bioprocess Processing</i> , 2020 , 124, 307-319	4.9	9
89	A Comparative Study of Black and White L.: Nutritional Composition and Bioactive Properties. <i>Molecules</i> , 2019 , 24,	4.8	15
88	Phenolic composition and antioxidant properties of ex-situ conserved tomato (<i>Solanum lycopersicum</i> L.) germplasm. <i>Food Research International</i> , 2019 , 125, 108545	7	13
87	Challenges of traditional herbal teas: plant infusions and their mixtures with bioactive properties. <i>Food and Function</i> , 2019 , 10, 5939-5951	6.1	11
86	Stability of total folates/vitamin B in irradiated watercress and buckler sorrel during refrigerated storage. <i>Food Chemistry</i> , 2019 , 274, 686-690	8.5	6
85	Postharvest changes in the phenolic profile of watercress induced by post-packaging irradiation and modified atmosphere packaging. <i>Food Chemistry</i> , 2018 , 254, 70-77	8.5	14
84	Phytochemical analysis and assessment of antioxidant, antimicrobial, anti-inflammatory and cytotoxic properties of <i>Tetralina articulata</i> (Vahl) Masters leaves. <i>Industrial Crops and Products</i> , 2018 , 112, 460-466	5.9	27
83	Phenolic Composition and Bioactivity of (Mill.) Cav. Samples from Different Geographical Origin. <i>Molecules</i> , 2018 , 23,	4.8	28
82	Cold extraction of phenolic compounds from watercress by high hydrostatic pressure: Process modelling and optimization. <i>Separation and Purification Technology</i> , 2018 , 192, 501-512	8.3	41
81	Valorisation of tomato wastes for development of nutrient-rich antioxidant ingredients: A sustainable approach towards the needs of the today's society. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 41, 160-171	6.8	53
80	Wild edible plants: Nutritional and toxicological characteristics, retrieval strategies and importance for today's society. <i>Food and Chemical Toxicology</i> , 2017 , 110, 165-188	4.7	80
79	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. <i>Journal of Ethnopharmacology</i> , 2017 , 209, 124-139	5	5
78	Detailed phytochemical characterization and bioactive properties of <i>Myrtus nivellii</i> Batt & Trab. <i>Food and Function</i> , 2017 , 8, 3111-3119	6.1	5
77	Ellagitannin-rich bioactive extracts of <i>Tuberaria lignosa</i> : insights into the radiation-induced effects in the recovery of high added-value compounds. <i>Food and Function</i> , 2017 , 8, 2485-2499	6.1	4
76	Wild Roman chamomile extracts and phenolic compounds: enzymatic assays and molecular modelling studies with VEGFR-2 tyrosine kinase. <i>Food and Function</i> , 2016 , 7, 79-83	6.1	14

75	Chemical characterization and bioactive properties of aqueous and organic extracts of <i>Geranium robertianum</i> L. <i>Food and Function</i> , 2016 , 7, 3807-14	6.1	11
74	The Consumption of Wild Edible Plants 2016 , 159-198		5
73	Phytochemical characterization and bioactive properties of <i>Osyris quadripartita</i> Salzm. ex Decne. leaves from Algeria. <i>RSC Advances</i> , 2016 , 6, 72768-72776	3.7	9
72	Electron beam and gamma irradiation as feasible conservation technologies for wild <i>Arenaria montana</i> L.: Effects on chemical and antioxidant parameters. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 36, 269-276	6.8	11
71	Microwave-assisted extraction of phenolic acids and flavonoids and production of antioxidant ingredients from tomato: A nutraceutical-oriented optimization study. <i>Separation and Purification Technology</i> , 2016 , 164, 114-124	8.3	85
70	Conservation and sustainable uses of medicinal and aromatic plants genetic resources on the worldwide for human welfare. <i>Industrial Crops and Products</i> , 2016 , 88, 8-11	5.9	32
69	Phytopharmacologic preparations as predictors of plant bioactivity: A particular approach to <i>Echinacea purpurea</i> (L.) Moench antioxidant properties. <i>Nutrition</i> , 2016 , 32, 834-9	4.8	9
68	Postharvest quality changes in fresh-cut watercress stored under conventional and inert gas-enriched modified atmosphere packaging. <i>Postharvest Biology and Technology</i> , 2016 , 112, 55-63	6.2	24
67	Quality Control of Gamma Irradiated Dwarf Mallow (<i>Malva neglecta</i> Wallr.) Based on Color, Organic Acids, Total Phenolics and Antioxidant Parameters. <i>Molecules</i> , 2016 , 21, 467	4.8	3
66	Optimization of microwave-assisted extraction of hydrophilic and lipophilic antioxidants from a surplus tomato crop by response surface methodology. <i>Food and Bioprocess Technology</i> , 2016 , 98, 283-298	4.9	28
65	Suitability of gamma irradiation for preserving fresh-cut watercress quality during cold storage. <i>Food Chemistry</i> , 2016 , 206, 50-8	8.5	31
64	Antioxidant Potential of Wild Plant Foods 2016 , 209-232		5
63	Chemical characterization and bioactive properties of <i>Geranium molle</i> L.: from the plant to the most active extract and its phytochemicals. <i>Food and Function</i> , 2016 , 7, 2204-12	6.1	10
62	Modified atmosphere packaging and post-packaging irradiation of leaves: a comparative study of postharvest quality changes. <i>Journal of Food Science and Technology</i> , 2016 , 53, 2943-2956	3.3	9
61	Scientific validation of synergistic antioxidant effects in commercialised mixtures of <i>Cymbopogon citratus</i> and <i>Pterospartum tridentatum</i> or <i>Gomphrena globosa</i> for infusions preparation. <i>Food Chemistry</i> , 2015 , 185, 16-24	8.5	15
60	Infusions of artichoke and milk thistle represent a good source of phenolic acids and flavonoids. <i>Food and Function</i> , 2015 , 6, 56-62	6.1	18
59	Valorization of traditional foods: nutritional and bioactive properties of <i>Cicer arietinum</i> L. and <i>Lathyrus sativus</i> L. pulses. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 179-85	4.3	31
58	Bioactive Properties of <i>Tabebuia impetiginosa</i> -Based Phytopreparations and Phytoformulations: A Comparison between Extracts and Dietary Supplements. <i>Molecules</i> , 2015 , 20, 22863-71	4.8	12

57	Combined effects of gamma-irradiation and preparation method on antioxidant activity and phenolic composition of <i>Tuberaria lignosa</i> . <i>RSC Advances</i> , 2015 , 5, 14756-14767	3.7	7
56	Plants used in folk medicine: The potential of their hydromethanolic extracts against <i>Candida</i> species. <i>Industrial Crops and Products</i> , 2015 , 66, 62-67	5.9	30
55	Bioactivity of different enriched phenolic extracts of wild fruits from Northeastern Portugal: a comparative study. <i>Plant Foods for Human Nutrition</i> , 2014 , 69, 37-42	3.9	39
54	Bioactivity and phytochemical characterization of <i>Arenaria montana</i> L. <i>Food and Function</i> , 2014 , 5, 1848-1855	5.1	15
53	Phenolic extracts of <i>Rubus ulmifolius</i> Schott flowers: characterization, microencapsulation and incorporation into yogurts as nutraceutical sources. <i>Food and Function</i> , 2014 , 5, 1091-100	6.1	54
52	Exploring the antioxidant potential of <i>Helichrysum stoechas</i> (L.) Moench phenolic compounds for cosmetic applications: Chemical characterization, microencapsulation and incorporation into a moisturizer. <i>Industrial Crops and Products</i> , 2014 , 53, 330-336	5.9	37
51	Nutrients, phytochemicals and antioxidant activity in wild populations of <i>Allium ampeloprasum</i> L., a valuable underutilized vegetable. <i>Food Research International</i> , 2014 , 62, 272-279	7	40
50	Flower extracts of <i>Filipendula ulmaria</i> (L.) Maxim inhibit the proliferation of the NCI-H460 tumour cell line. <i>Industrial Crops and Products</i> , 2014 , 59, 149-153	5.9	14
49	HPLC-Profiles of Tocopherols, Sugars, and Organic Acids in Three Medicinal Plants Consumed as Infusions. <i>International Journal of Food Science</i> , 2014 , 2014, 241481	3.4	9
48	Antibacterial potential of northeastern Portugal wild plant extracts and respective phenolic compounds. <i>BioMed Research International</i> , 2014 , 2014, 814590	3	28
47	<i>Pterospartum tridentatum</i> , <i>Gomphrena globosa</i> and <i>Cymbopogon citratus</i> : A phytochemical study focused on antioxidant compounds. <i>Food Research International</i> , 2014 , 62, 684-693	7	64
46	Mediterranean non-cultivated vegetables as dietary sources of compounds with antioxidant and biological activity. <i>LWT - Food Science and Technology</i> , 2014 , 55, 389-396	5.4	95
45	Development of hydrosoluble gels with <i>Crataegus monogyna</i> extracts for topical application: Evaluation of antioxidant activity of the final formulations. <i>Industrial Crops and Products</i> , 2013 , 42, 175-180	5.9	24
44	Chemical composition of wild and commercial <i>Achillea millefolium</i> L. and bioactivity of the methanolic extract, infusion and decoction. <i>Food Chemistry</i> , 2013 , 141, 4152-60	8.5	90
43	Characterisation of phenolic compounds in wild fruits from Northeastern Portugal. <i>Food Chemistry</i> , 2013 , 141, 3721-30	8.5	132
42	Use of UFLC-PDA for the Analysis of Organic Acids in Thirty-Five Species of Food and Medicinal Plants. <i>Food Analytical Methods</i> , 2013 , 6, 1337-1344	3.4	97
41	Bioactivity and chemical characterization in hydrophilic and lipophilic compounds of <i>Chenopodium ambrosioides</i> L.. <i>Journal of Functional Foods</i> , 2013 , 5, 1732-1740	5.1	221
40	Characterization of phenolic compounds in wild medicinal flowers from Portugal by HPLC-DAESI/MS and evaluation of antifungal properties. <i>Industrial Crops and Products</i> , 2013 , 44, 104-110	5.9	63

39	Infusion and decoction of wild German chamomile: bioactivity and characterization of organic acids and phenolic compounds. <i>Food Chemistry</i> , 2013 , 136, 947-54	8.5	67
38	Leaves and decoction of <i>Juglans regia</i> L.: Different performances regarding bioactive compounds and in vitro antioxidant and antitumor effects. <i>Industrial Crops and Products</i> , 2013 , 51, 430-436	5.9	48
37	<i>Bryonia dioica</i> , <i>Tamus communis</i> and <i>Lonicera periclymenum</i> fruits: Characterization in phenolic compounds and incorporation of their extracts in hydrogel formulations for topical application. <i>Industrial Crops and Products</i> , 2013 , 49, 169-176	5.9	10
36	Nutrients, phytochemicals and bioactivity of wild Roman chamomile: a comparison between the herb and its preparations. <i>Food Chemistry</i> , 2013 , 136, 718-25	8.5	97
35	Wild edible fruits as a potential source of phytochemicals with capacity to inhibit lipid peroxidation. <i>European Journal of Lipid Science and Technology</i> , 2013 , 115, 176-185	3	54
34	Characterization and quantification of phenolic compounds in four tomato (<i>Lycopersicon esculentum</i> L.) farmer varieties in northeastern Portugal homegardens. <i>Plant Foods for Human Nutrition</i> , 2012 , 67, 229-34	3.9	74
33	<i>Crataegus monogyna</i> buds and fruits phenolic extracts: Growth inhibitory activity on human tumor cell lines and chemical characterization by HPLC-ESI/MS. <i>Food Research International</i> , 2012 , 49, 516-523	7	52
32	Fatty acids profiles of some Spanish wild vegetables. <i>Food Science and Technology International</i> , 2012 , 18, 281-90	2.6	33
31	Nutritional composition and antioxidant activity of four tomato (<i>Lycopersicon esculentum</i> L.) farmer varieties in Northeastern Portugal homegardens. <i>Food and Chemical Toxicology</i> , 2012 , 50, 829-34	4.7	103
30	Characterization of phenolic compounds in flowers of wild medicinal plants from Northeastern Portugal. <i>Food and Chemical Toxicology</i> , 2012 , 50, 1576-82	4.7	92
29	Antioxidant activity, ascorbic acid, phenolic compounds and sugars of wild and commercial <i>Tuberaria lignosa</i> samples: effects of drying and oral preparation methods. <i>Food Chemistry</i> , 2012 , 135, 1028-35	8.5	55
28	Nutritional and antioxidant properties of pulp and seeds of two xocónostle cultivars (<i>Opuntia joconostle</i> F.A.C. Weber ex Diguët and <i>Opuntia matudae</i> Scheinvar) of high consumption in Mexico. <i>Food Research International</i> , 2012 , 46, 279-285	7	78
27	<i>Enica</i> : a multivariate analysis of the botany and ethnopharmacology of a medicinal plant complex in the Iberian Peninsula and the Balearic Islands. <i>Journal of Ethnopharmacology</i> , 2012 , 144, 44-56	5	29
26	Tocopherol composition and antioxidant activity of Spanish wild vegetables. <i>Genetic Resources and Crop Evolution</i> , 2012 , 59, 851-863	2	64
25	Exotic fruits as a source of important phytochemicals: Improving the traditional use of <i>Rosa canina</i> fruits in Portugal. <i>Food Research International</i> , 2011 , 44, 2233-2236	7	87
24	Nutritional composition and bioactive properties of commonly consumed wild greens: Potential sources for new trends in modern diets. <i>Food Research International</i> , 2011 , 44, 2634-2640	7	66
23	Nutritional and nutraceutical potential of rape (<i>Brassica napus</i> L. var. <i>napus</i>) and "trinchuda" cabbage (<i>Brassica oleracea</i> L. var. <i>costata</i>) inflorescences. <i>Food and Chemical Toxicology</i> , 2011 , 49, 1208-14	4.7	30
22	Influence of the drying method in the antioxidant potential and chemical composition of four shrubby flowering plants from the tribe Genisteae (Fabaceae). <i>Food and Chemical Toxicology</i> , 2011 , 49, 2983-9	4.7	44

21	From famine plants to tasty and fragrant spices: Three Lamiaceae of general dietary relevance in traditional cuisine of Trás-os-Montes (Portugal). <i>LWT - Food Science and Technology</i> , 2011 , 44, 543-548	5.4	16
20	Importance of local knowledge in plant resources management and conservation in two protected areas from Trás-os-Montes, Portugal. <i>Journal of Ethnobiology and Ethnomedicine</i> , 2011 , 7, 36	3.9	20
19	Topical anti-inflammatory plant species: Bioactivity of Bryonia dioica, Tamus communis and Lonicera periclymenum fruits. <i>Industrial Crops and Products</i> , 2011 , 34, 1447-1454	5.9	8
18	Comparing the composition and bioactivity of Crataegus Monogyna flowers and fruits used in folk medicine. <i>Phytochemical Analysis</i> , 2011 , 22, 181-8	3.4	56
17	Effects of oral dosage form and storage period on the antioxidant properties of four species used in traditional herbal medicine. <i>Phytotherapy Research</i> , 2011 , 25, 484-92	6.7	26
16	Infusions and decoctions of mixed herbs used in folk medicine: synergism in antioxidant potential. <i>Phytotherapy Research</i> , 2011 , 25, 1209-14	6.7	45
15	Nutritional and in vitro antioxidant properties of edible wild greens in Iberian Peninsula traditional diet. <i>Food Chemistry</i> , 2011 , 125, 488-494	8.5	44
14	Use of HPLC-DAD-ESI/MS to profile phenolic compounds in edible wild greens from Portugal. <i>Food Chemistry</i> , 2011 , 127, 169-173	8.5	55
13	Chemical, biochemical and electrochemical assays to evaluate phytochemicals and antioxidant activity of wild plants. <i>Food Chemistry</i> , 2011 , 127, 1600-1608	8.5	85
12	Studies on chemical constituents and bioactivity of Rosa micrantha: an alternative antioxidants source for food, pharmaceutical, or cosmetic applications. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 6277-84	5.7	49
11	Lamiaceae often used in Portuguese folk medicine as a source of powerful antioxidants: Vitamins and phenolics. <i>LWT - Food Science and Technology</i> , 2010 , 43, 544-550	5.4	77
10	The nutritional composition of fennel (Foeniculum vulgare): Shoots, leaves, stems and inflorescences. <i>LWT - Food Science and Technology</i> , 2010 , 43, 814-818	5.4	61
9	Targeting excessive free radicals with peels and juices of citrus fruits: grapefruit, lemon, lime and orange. <i>Food and Chemical Toxicology</i> , 2010 , 48, 99-106	4.7	154
8	Leaves, flowers, immature fruits and leafy flowered stems of Malva sylvestris: a comparative study of the nutraceutical potential and composition. <i>Food and Chemical Toxicology</i> , 2010 , 48, 1466-72	4.7	119
7	In vitro antioxidant properties and characterization in nutrients and phytochemicals of six medicinal plants from the Portuguese folk medicine. <i>Industrial Crops and Products</i> , 2010 , 32, 572-579	5.9	70
6	Lipophilic and hydrophilic antioxidants, lipid peroxidation inhibition and radical scavenging activity of two Lamiaceae food plants. <i>European Journal of Lipid Science and Technology</i> , 2010 , 112, 1115-1121	3	15
5	Strawberry-tree, blackthorn and rose fruits: Detailed characterisation in nutrients and phytochemicals with antioxidant properties. <i>Food Chemistry</i> , 2010 , 120, 247-254	8.5	187
4	Aromatic plants as a source of important phytochemicals: Vitamins, sugars and fatty acids in Cistus ladanifer, Cupressus lusitanica and Eucalyptus gunnii leaves. <i>Industrial Crops and Products</i> , 2009 , 30, 427-430	5.9	22

3	Systematic evaluation of the antioxidant potential of different parts of <i>Foeniculumvulgare</i> Mill. from Portugal. <i>Food and Chemical Toxicology</i> , 2009 , 47, 2458-64	4-7	66
2	Traditional knowledge of wild edible plants used in the northwest of the Iberian Peninsula (Spain and Portugal): a comparative study. <i>Journal of Ethnobiology and Ethnomedicine</i> , 2007 , 3, 27	3-9	163
1	Conocimientos acerca de plantas en la nueva ruralidad. Cambio social y agro ecología en el Parque Natural de Montesinho (Portugal) 2007 , 7, 1		3