Tĥia G Albuquerque

List of Publications by Citations

65 papers	1,847 citations	24 h-index	41 g-index
72 ext. papers	2,342 ext. citations	5.7 avg, IF	5.4 L-index

#	Paper	IF	Citations
65	Trends in the use of natural antioxidants in active food packaging: a review. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2014**, 31, 374-95	3.2	134
64	Advances in phenolic compounds analysis of aromatic plants and their potential applications. *Trends in Food Science and Technology*, **2015**, 45, 336-354	15.3	114
63	A novel insight on an ancient aromatic plant: The rosemary (Rosmarinus officinalis L.). *Trends in Food Science and Technology*, **2015**, 45, 355-368	15.3	114
62	Nutritional characterization and biological activity of Opuntia ficus-indica (L.) Mill. fruit. *Annals of Medicine*, **2019**, 51, 166-166	1.5	78
61	Opuntia ficus-indica (L.) Mill. and Annona cherimola Mill. by-products: a potential to be exploited. *Annals of Medicine*, **2019**, 51, 167-167	1.5	78
60	Fat and salt content of Bolas de Berlim□a comparative study. *Annals of Medicine*, **2019**, 51, 165-165	1.5	78
59	Comparative analysis of the nutritional composition of pulp and peel of prickly pear. *Annals of Medicine*, **2019**, 51, 168-168	1.5	78
58	Cucumis melo L. Pulp and By-Products: Nutritional and Antioxidant Potential. *Current Developments in Nutrition*, **2021**, 5, 570-570	0.4	78
57	Ascorbic acid content in exotic fruits: A contribution to produce quality data for food composition databases. *Food Research International*, **2011**, 44, 2237-2242	7	75
56	Antioxidant and biological properties of bioactive phenolic compounds from Quercus suber L. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 11154-60	5.7	66
55	Antioxidant and antiproliferative properties of methylated metabolites of anthocyanins. *Food Chemistry*, **2013**, 141, 2923-33	8.5	58
54	Nutritional and phytochemical composition of Annona cherimola Mill. fruits and by-products: Potential health benefits. *Food Chemistry*, **2016**, 193, 187-95	8.5	57
53	Effect of UV-C radiation on bioactive compounds of pineapple (Ananas comosus L. Merr.) by-products. *Journal of the Science of Food and Agriculture*, **2015**, 95, 44-52	4.3	50
52	Gut microbiota modulation accounts for the neuroprotective properties of anthocyanins. *Scientific Reports*, **2018**, 8, 11341	4.9	42
51	On the bioavailability of flavanols and anthocyanins: flavanol-anthocyanin dimers. *Food Chemistry*, **2012**, 135, 812-8	8.5	41
50	Comparison of the in vitro gastrointestinal bioavailability of acylated and non-acylated anthocyanins: Purple-fleshed sweet potato vs red wine. *Food Chemistry*, **2019**, 276, 410-418	8.5	40
49	Melon (Cucumis melo L.) by-products: Potential food ingredients for novel functional foods?. *Trends in Food Science and Technology*, **2020**, 98, 181-189	15.3	40

48	Development of an orange juice in-house reference material and its application to guarantee the quality of vitamin C determination in fruits, juices and fruit pulps. *Food Chemistry*, **2014**, 154, 71-7	8.5	37
47	Antioxidant and antiproliferative properties of 3-deoxyanthocyanidins. *Food Chemistry*, **2016**, 192, 142-8	8.5	36
46	Cholesterol determination in foods: Comparison between high performance and ultra-high performance liquid chromatography. *Food Chemistry*, **2016**, 193, 18-25	8.5	36
45	Multiple-approach studies to assess anthocyanin bioavailability. *Phytochemistry Reviews*, **2015**, 14, 899-919	7.7	34
44	Pharmacokinetics of blackberry anthocyanins consumed with or without ethanol: A randomized and crossover trial. *Molecular Nutrition and Food Research*, **2016**, 60, 2319-2330	5.9	33
43	Gemcitabine anti-proliferative activity significantly enhanced upon conjugation with cell-penetrating peptides. *Bioorganic and Medicinal Chemistry Letters*, **2017**, 27, 2898-2901	2.9	29
42	Comparison of leafy kale populations from Italy, Portugal, and Turkey for their bioactive compound content: phenolics, glucosinolates, carotenoids, and chlorophylls. *Journal of the Science of Food and Agriculture*, **2013**, 93, 3478-89	4.3	25
41	Trends in the analytical methods for the determination of trans fatty acids content in foods. *Trends in Food Science and Technology*, **2011**, 22, 543-560	15.3	23
40	Infusions and decoctions of dehydrated fruits of Actinidia arguta and Actinidia deliciosa: Bioactivity, radical scavenging activity and effects on cells viability. *Food Chemistry*, **2019**, 289, 625-634	8.5	22
39	Purple-fleshed sweet potato acylated anthocyanins: Equilibrium network and photophysical properties. *Food Chemistry*, **2019**, 288, 386-394	8.5	20
38	GLUT1 and GLUT3 involvement in anthocyanin gastric transport- Nanobased targeted approach. *Scientific Reports*, **2019**, 9, 789	4.9	18
37	25 years of European Union (EU) quality schemes for agricultural products and foodstuffs across EU Member States. *Journal of the Science of Food and Agriculture*, **2018**, 98, 2475-2489	4.3	18
36	Anthocyanins and human health: How gastric absorption may influence acute human physiology. *Nutrition and Aging (Amsterdam, Netherlands)*, **2014**, 2, 1-14		18
35	(L.) Mill.: A Multi-Benefit Potential to Be Exploited. *Molecules*, **2021**, 26,	4.8	18
34	In vitro gastrointestinal absorption of red wine anthocyanins - Impact of structural complexity and phase II metabolization. *Food Chemistry*, **2020**, 317, 126398	8.5	17
33	The impact of cooking methods on the nutritional quality and safety of chicken breaded nuggets. *Food and Function*, **2016**, 7, 2736-46	6.1	17
32	New nutritional composition data on selected traditional foods consumed in Black Sea Area countries. *Journal of the Science of Food and Agriculture*, **2013**, 93, 3524-34	4.3	16
31	Vitamin C evaluation in foods for infants and young children by a rapid and accurate analytical method. *Food Chemistry*, **2018**, 267, 83-90	8.5	16

30	Ultra-high pressure LC for astaxanthin determination in shrimp by-products and active food packaging. *Biomedical Chromatography*, **2013**, 27, 757-64	1.7	15
29	Traditional foods from the Black Sea region as a potential source of minerals. *Journal of the Science of Food and Agriculture*, **2013**, 93, 3535-44	4.3	15
28	An update on potato crisps contents of moisture, fat, salt and fatty acids (including trans-fatty acids) with special emphasis on new oils/fats used for frying. *International Journal of Food Sciences and Nutrition*, **2012**, 63, 713-7	3.7	14
27	Carotenoids, vitamins (A, B2, C and E) and total folate of traditional foods from Black Sea Area countries. *Journal of the Science of Food and Agriculture*, **2013**, 93, 3545-57	4.3	13
26	An update on processed foods: Relationship between salt, saturated and trans fatty acids contents. *Food Chemistry*, **2018**, 267, 75-82	8.5	12
25	The phytochemical and bioactivity profiles of wild Calluna vulgaris L. flowers. *Food Research International*, **2018**, 111, 724-731	7	12
24	Ultra-high pressure LC determination of glucosamine in shrimp by-products and migration tests of chitosan films. *Journal of Separation Science*, **2012**, 35, 633-40	3.4	11
23	An Overview of Portuguese Olive Oils and Table Olives with Protected Designation of Origin. *European Journal of Lipid Science and Technology*, **2019**, 121, 1800129	3	9
22	A new group of synthetic phenolic-containing amphiphilic molecules for multipurpose applications: Physico-chemical characterization and cell-toxicity study. *Scientific Reports*, **2018**, 8, 832	4.9	9
21	An Insight into Kiwiberry Leaf Valorization: Phenolic Composition, Bioactivity and Health Benefits. *Molecules*, **2021**, 26,	4.8	8
20	Synthesis of the Main Red Wine Anthocyanin Metabolite: Malvidin-3-O-Glucuronide. *Synlett*, **2017**, 28, 593-596	2.2	7
19	Multivariate characterization of salt and fat content, and the fatty acid profile of pastry and bakery products. *Food and Function*, **2017**, 8, 4170-4178	6.1	7
18	Biologically active and health promoting food components of nuts, oilseeds, fruits, vegetables, cereals, and legumes **2020**, 609-656		7
17	Healthcare Recommendations from the Personalised ICT Supported Service for Independent Living and Active Ageing (PERSSILAA) Study **2017**,		7
16	Anthocyanin-Related Pigments: Natural Allies for Skin Health Maintenance and Protection. *Antioxidants*, **2021**, 10,	7.1	6
15	Compliance of declared vs. analysed values with EU tolerance limits for mandatory nutrients in prepacked foods. *Food Chemistry*, **2020**, 302, 125330	8.5	6
14	Influence of rye flour enzymatic biotransformation on the antioxidant capacity and transepithelial transport of phenolic acids. *Food and Function*, **2018**, 9, 1889-1898	6.1	5
13	Antitumor Activity of -Derived Phlorotannins through Activation of Apoptotic Signals in Gastric and Colorectal Tumor Cell Lines. *International Journal of Molecular Sciences*, **2021**, 22,	6.3	5

List of Publications

12	Are chloropropanols and glycidyl fatty acid esters a matter of concern in palm oil?. *Trends in Food Science and Technology*, **2020**, 105, 494-514	15.3	5
11	Insights into the development of grapefruit nutraceutical powder by spray drying: physical characterization, chemical composition and 3D intestinal permeability. *Journal of the Science of Food and Agriculture*, **2019**, 99, 4686-4694	4.3	4
10	ICT-Supported Interventions Targeting Pre-frailty: Healthcare Recommendations from the Personalised ICT Supported Service for Independent Living and Active Ageing (PERSSILAA) Study. *Communications in Computer and Information Science*, **2018**, 69-92	0.3	4
9	Metabolomics Insights of the Immunomodulatory Activities of Phlorizin and Phloretin on Human THP-1 Macrophages. *Molecules*, **2021**, 26,	4.8	3
8	Analysis, Identification, and Quantification of Anthocyanins in Fruit Juices **2018**, 693-737		2
7	Pyranoanthocyanins Interfering with the Quorum Sensing of and. *International Journal of Molecular Sciences*, **2021**, 22,	6.3	2
6	Melon seeds oil, fruit seeds oil and vegetable oils: a comparison study. *Annals of Medicine*, **2019**, 51, 166-166	1.6	1
5	Prickly pear **2020**, 709-728		1
4	4-Hydroxy-2-Alkenals: A Potential Toxicological Concern of Vegetable Oils? **2018**,		1
3	Fruit byproducts as alternative ingredients for bakery products **2021**, 111-131		0
2	4-hydroxy-2-alkenals in foods: a review on risk assessment, analytical methods, formation, occurrence, mitigation and future challenges. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-29	11.5	0
1	Cucumis melo L. seed oil components and biological activities **2022**, 125-138		