

Tânia G Albuquerque

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.

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	Cucumis melo L. seed oil components and biological activities 2022 , 125-138		
64	An Insight into Kiwiberry Leaf Valorization: Phenolic Composition, Bioactivity and Health Benefits. <i>Molecules</i> , 2021 , 26,	4.8	8
63	Cucumis melo L. Pulp and By-Products: Nutritional and Antioxidant Potential. <i>Current Developments in Nutrition</i> , 2021 , 5, 570-570	0.4	78
62	Anthocyanin-Related Pigments: Natural Allies for Skin Health Maintenance and Protection. <i>Antioxidants</i> , 2021 , 10,	7.1	6
61	Antitumor Activity of -Derived Phlorotannins through Activation of Apoptotic Signals in Gastric and Colorectal Tumor Cell Lines. <i>International Journal of Molecular Sciences</i> , 2021 , 22,	6.3	5
60	Fruit byproducts as alternative ingredients for bakery products 2021 , 111-131		0
59	(L.) Mill.: A Multi-Benefit Potential to Be Exploited. <i>Molecules</i> , 2021 , 26,	4.8	18
58	Metabolomics Insights of the Immunomodulatory Activities of Phlorizin and Phloretin on Human THP-1 Macrophages. <i>Molecules</i> , 2021 , 26,	4.8	3
57	Pyranoanthocyanins Interfering with the Quorum Sensing of and. <i>International Journal of Molecular Sciences</i> , 2021 , 22,	6.3	2
56	4-hydroxy-2-alkenals in foods: a review on risk assessment, analytical methods, formation, occurrence, mitigation and future challenges. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-29	11.5	0
55	Biologically active and health promoting food components of nuts, oilseeds, fruits, vegetables, cereals, and legumes 2020 , 609-656		7
54	In vitro gastrointestinal absorption of red wine anthocyanins - Impact of structural complexity and phase II metabolization. <i>Food Chemistry</i> , 2020 , 317, 126398	8.5	17
53	Prickly pear 2020 , 709-728		1
52	Are chloropropanols and glycidyl fatty acid esters a matter of concern in palm oil?. <i>Trends in Food Science and Technology</i> , 2020 , 105, 494-514	15.3	5
51	Melon (Cucumis melo L.) by-products: Potential food ingredients for novel functional foods?. <i>Trends in Food Science and Technology</i> , 2020 , 98, 181-189	15.3	40
50	Compliance of declared vs. analysed values with EU tolerance limits for mandatory nutrients in prepacked foods. <i>Food Chemistry</i> , 2020 , 302, 125330	8.5	6
49	GLUT1 and GLUT3 involvement in anthocyanin gastric transport- Nanobased targeted approach. <i>Scientific Reports</i> , 2019 , 9, 789	4.9	18

48	Melon seeds oil, fruit seeds oil and vegetable oils: a comparison study. <i>Annals of Medicine</i> , 2019 , 51, 166-166	1.5	1
47	Nutritional characterization and biological activity of <i>Opuntia ficus-indica</i> (L.) Mill. fruit. <i>Annals of Medicine</i> , 2019 , 51, 166-166	1.5	78
46	<i>Opuntia ficus-indica</i> (L.) Mill. and <i>Annona cherimola</i> Mill. by-products: a potential to be exploited. <i>Annals of Medicine</i> , 2019 , 51, 167-167	1.5	78
45	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> , 2019 , 99, 4686-4694	4.3	4
44	Purple-fleshed sweet potato acylated anthocyanins: Equilibrium network and photophysical properties. <i>Food Chemistry</i> , 2019 , 288, 386-394	8.5	20
43	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> , 2019 , 289, 625-634	8.5	22
42	An Overview of Portuguese Olive Oils and Table Olives with Protected Designation of Origin. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1800129	3	9
41	Fat and salt content of Bolas de Berlim comparative study. <i>Annals of Medicine</i> , 2019 , 51, 165-165	1.5	78
40	Comparative analysis of the nutritional composition of pulp and peel of prickly pear. <i>Annals of Medicine</i> , 2019 , 51, 168-168	1.5	78
39	Comparison of the in vitro gastrointestinal bioavailability of acylated and non-acylated anthocyanins: Purple-fleshed sweet potato vs red wine. <i>Food Chemistry</i> , 2019 , 276, 410-418	8.5	40
38	25 years of European Union (EU) quality schemes for agricultural products and foodstuffs across EU Member States. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 2475-2489	4.3	18
37	Influence of rye flour enzymatic biotransformation on the antioxidant capacity and transepithelial transport of phenolic acids. <i>Food and Function</i> , 2018 , 9, 1889-1898	6.1	5
36	A new group of synthetic phenolic-containing amphiphilic molecules for multipurpose applications: Physico-chemical characterization and cell-toxicity study. <i>Scientific Reports</i> , 2018 , 8, 832	4.9	9
35	Analysis, Identification, and Quantification of Anthocyanins in Fruit Juices 2018 , 693-737		2
34	An update on processed foods: Relationship between salt, saturated and trans fatty acids contents. <i>Food Chemistry</i> , 2018 , 267, 75-82	8.5	12
33	Gut microbiota modulation accounts for the neuroprotective properties of anthocyanins. <i>Scientific Reports</i> , 2018 , 8, 11341	4.9	42
32	The phytochemical and bioactivity profiles of wild <i>Calluna vulgaris</i> L. flowers. <i>Food Research International</i> , 2018 , 111, 724-731	7	12
31	ICT-Supported Interventions Targeting Pre-frailty: Healthcare Recommendations from the Personalised ICT Supported Service for Independent Living and Active Ageing (PERSSILAA) Study. <i>Communications in Computer and Information Science</i> , 2018 , 69-92	0.3	4

30	Vitamin C evaluation in foods for infants and young children by a rapid and accurate analytical method. <i>Food Chemistry</i> , 2018 , 267, 83-90	8.5	16
29	4-Hydroxy-2-Alkenals: A Potential Toxicological Concern of Vegetable Oils? 2018 ,		1
28	Gemcitabine anti-proliferative activity significantly enhanced upon conjugation with cell-penetrating peptides. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2017 , 27, 2898-2901	2.9	29
27	Synthesis of the Main Red Wine Anthocyanin Metabolite: Malvidin-3-O- β -Glucuronide. <i>Synlett</i> , 2017 , 28, 593-596	2.2	7
26	Multivariate characterization of salt and fat content, and the fatty acid profile of pastry and bakery products. <i>Food and Function</i> , 2017 , 8, 4170-4178	6.1	7
25	Healthcare Recommendations from the Personalised ICT Supported Service for Independent Living and Active Ageing (PERSSILAA) Study 2017 ,		7
24	Antioxidant and antiproliferative properties of 3-deoxyanthocyanidins. <i>Food Chemistry</i> , 2016 , 192, 142-88.5		36
23	Nutritional and phytochemical composition of Annona cherimola Mill. fruits and by-products: Potential health benefits. <i>Food Chemistry</i> , 2016 , 193, 187-95	8.5	57
22	Cholesterol determination in foods: Comparison between high performance and ultra-high performance liquid chromatography. <i>Food Chemistry</i> , 2016 , 193, 18-25	8.5	36
21	Pharmacokinetics of blackberry anthocyanins consumed with or without ethanol: A randomized and crossover trial. <i>Molecular Nutrition and Food Research</i> , 2016 , 60, 2319-2330	5.9	33
20	The impact of cooking methods on the nutritional quality and safety of chicken breaded nuggets. <i>Food and Function</i> , 2016 , 7, 2736-46	6.1	17
19	Advances in phenolic compounds analysis of aromatic plants and their potential applications. <i>Trends in Food Science and Technology</i> , 2015 , 45, 336-354	15.3	114
18	A novel insight on an ancient aromatic plant: The rosemary (<i>Rosmarinus officinalis</i> L.). <i>Trends in Food Science and Technology</i> , 2015 , 45, 355-368	15.3	114
17	Multiple-approach studies to assess anthocyanin bioavailability. <i>Phytochemistry Reviews</i> , 2015 , 14, 899-919	11.9	34
16	Effect of UV-C radiation on bioactive compounds of pineapple (<i>Ananas comosus</i> L. Merr.) by-products. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 44-52	4.3	50
15	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. <i>Food Chemistry</i> , 2014 , 154, 71-7	8.5	37
14	Trends in the use of natural antioxidants in active food packaging: a review. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2014 , 31, 374-95	3.2	134
13	Anthocyanins and human health: How gastric absorption may influence acute human physiology. <i>Nutrition and Aging (Amsterdam, Netherlands)</i> , 2014 , 2, 1-14		18

12	Antioxidant and antiproliferative properties of methylated metabolites of anthocyanins. <i>Food Chemistry</i> , 2013 , 141, 2923-33	8.5	58
11	Carotenoids, vitamins (A, B2, C and E) and total folate of traditional foods from Black Sea Area countries. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 3545-57	4.3	13
10	Ultra-high pressure LC for astaxanthin determination in shrimp by-products and active food packaging. <i>Biomedical Chromatography</i> , 2013 , 27, 757-64	1.7	15
9	Traditional foods from the Black Sea region as a potential source of minerals. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 3535-44	4.3	15
8	New nutritional composition data on selected traditional foods consumed in Black Sea Area countries. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 3524-34	4.3	16
7	Comparison of leafy kale populations from Italy, Portugal, and Turkey for their bioactive compound content: phenolics, glucosinolates, carotenoids, and chlorophylls. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 3478-89	4.3	25
6	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. <i>International Journal of Food Sciences and Nutrition</i> , 2012 , 63, 713-7	3.7	14
5	On the bioavailability of flavanols and anthocyanins: flavanol-anthocyanin dimers. <i>Food Chemistry</i> , 2012 , 135, 812-8	8.5	41
4	Ultra-high pressure LC determination of glucosamine in shrimp by-products and migration tests of chitosan films. <i>Journal of Separation Science</i> , 2012 , 35, 633-40	3.4	11
3	Ascorbic acid content in exotic fruits: A contribution to produce quality data for food composition databases. <i>Food Research International</i> , 2011 , 44, 2237-2242	7	75
2	Trends in the analytical methods for the determination of trans fatty acids content in foods. <i>Trends in Food Science and Technology</i> , 2011 , 22, 543-560	15.3	23
1	Antioxidant and biological properties of bioactive phenolic compounds from <i>Quercus suber</i> L. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 11154-60	5.7	66