

Tãcnia G Albuquerque

List of Publications by Year in descending order

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Version: 2024-02-01

71
papers

2,160
citations

218662

26
h-index

233409

45
g-index

72
all docs

72
docs citations

72
times ranked

3359
citing authors

#	ARTICLE	IF	CITATIONS
1	Fat and salt content of “Bolas de Berlim” a comparative study. <i>Annals of Medicine</i> , 2024, 51, 165-165.	3.8	0
2	Comparative analysis of the nutritional composition of pulp and peel of prickly pear. <i>Annals of Medicine</i> , 2024, 51, 168-168.	3.8	0
3	Melon seeds oil, fruit seeds oil and vegetable oils: a comparison study. <i>Annals of Medicine</i> , 2024, 51, 166-166.	3.8	2
4	Nutritional characterization and biological activity of <i>Opuntia ficus-indica</i> (L.) Mill. fruit. <i>Annals of Medicine</i> , 2024, 51, 166-166.	3.8	0
5	<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> , 2024, 51, 167-167.	3.8	0
6	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> , 2022, 62, 3569-3597.	10.8	2
7	<i>Cucumis melo</i> L. seed oil components and biological activities. , 2022, , 125-138.		1
8	Fruit byproducts as alternative ingredients for bakery products. , 2021, , 111-131.		2
9	<i>Opuntia ficus-indica</i> (L.) Mill.: A Multi-Benefit Potential to Be Exploited. <i>Molecules</i> , 2021, 26, 951.	3.8	48
10	Metabolomics Insights of the Immunomodulatory Activities of Phlorizin and Phloretin on Human THP-1 Macrophages. <i>Molecules</i> , 2021, 26, 787.	3.8	8
11	An Insight into Kiwiberry Leaf Valorization: Phenolic Composition, Bioactivity and Health Benefits. <i>Molecules</i> , 2021, 26, 2314.	3.8	14
12	The Role of Anthocyanins, Deoxyanthocyanins and Pyranoanthocyanins on the Modulation of Tyrosinase Activity: An In Vitro and In Silico Approach. <i>International Journal of Molecular Sciences</i> , 2021, 22, 6192.	4.1	6
13	<i>Cucumis melo</i> L. Pulp and By-Products: Nutritional and Antioxidant Potential. <i>Current Developments in Nutrition</i> , 2021, 5, 570.	0.3	0
14	Anthocyanin-Related Pigments: Natural Allies for Skin Health Maintenance and Protection. <i>Antioxidants</i> , 2021, 10, 1038.	5.1	22
15	Antitumor Activity of <i>Fucus vesiculosus</i> -Derived Phlorotannins through Activation of Apoptotic Signals in Gastric and Colorectal Tumor Cell Lines. <i>International Journal of Molecular Sciences</i> , 2021, 22, 7604.	4.1	20
16	Pyranoanthocyanins Interfering with the Quorum Sensing of <i>Pseudomonas aeruginosa</i> and <i>Staphylococcus aureus</i> . <i>International Journal of Molecular Sciences</i> , 2021, 22, 8559.	4.1	16
17	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.	15.1	12
18	Melon (<i>Cucumis melo</i> L.) by-products: Potential food ingredients for novel functional foods?. <i>Trends in Food Science and Technology</i> , 2020, 98, 181-189.	15.1	72

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19	Compliance of declared vs. analysed values with EU tolerance limits for mandatory nutrients in prepacked foods. <i>Food Chemistry</i> , 2020, 302, 125330.	8.2	9
20	Prickly pear. , 2020, , 709-728.		4
21	Biologically active and health promoting food components of nuts, oilseeds, fruits, vegetables, cereals, and legumes. , 2020, , 609-656.		15
22	In vitro gastrointestinal absorption of red wine anthocyanins – Impact of structural complexity and phase II metabolism. <i>Food Chemistry</i> , 2020, 317, 126398.	8.2	32
23	GLUT1 and GLUT3 involvement in anthocyanin gastric transport- Nanobased targeted approach. <i>Scientific Reports</i> , 2019, 9, 789.	3.3	42
24	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.	3.5	10
25	Purple-fleshed sweet potato acylated anthocyanins: Equilibrium network and photophysical properties. <i>Food Chemistry</i> , 2019, 288, 386-394.	8.2	33
26	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.	8.2	36
27	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.	1.5	14
28	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.	8.2	67
29	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.	3.5	28
30	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.	4.6	5
31	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.	3.3	10
32	Analysis, Identification, and Quantification of Anthocyanins in Fruit Juices. , 2018, , 693-737.		6
33	An update on processed foods: Relationship between salt, saturated and trans fatty acids contents. <i>Food Chemistry</i> , 2018, 267, 75-82.	8.2	29
34	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.	8.2	20
35	4-Hydroxy-2-Alkenals: A Potential Toxicological Concern of Vegetable Oils?. , 2018, , .		1
36	Gut microbiota modulation accounts for the neuroprotective properties of anthocyanins. <i>Scientific Reports</i> , 2018, 8, 11341.	3.3	73

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37	The phytochemical and bioactivity profiles of wild <i>Calluna vulgaris</i> L. flowers. <i>Food Research International</i> , 2018, 111, 724-731.	6.2	18
38	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.	0.5	4
39	Gemcitabine anti-proliferative activity significantly enhanced upon conjugation with cell-penetrating peptides. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2017, 27, 2898-2901.	2.2	31
40	Synthesis of the Main Red Wine Anthocyanin Metabolite: Malvidin-3-O- β -Glucuronide. <i>Synlett</i> , 2017, 28, 593-596.	1.8	8
41	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.	4.6	10
42	Efeito do processamento industrial na qualidade e na segurança de salgados prontos para comer. <i>Brazilian Journal of Food Technology</i> , 2017, 20, .	0.8	0
43	Healthcare Recommendations from the Personalised ICT Supported Service for Independent Living and Active Ageing (PERSSILAA) Study. , 2017, , .		9
44	Nutritional and phytochemical composition of <i>Annona cherimola</i> Mill. fruits and by-products: Potential health benefits. <i>Food Chemistry</i> , 2016, 193, 187-195.	8.2	79
45	Cholesterol determination in foods: Comparison between high performance and ultra-high performance liquid chromatography. <i>Food Chemistry</i> , 2016, 193, 18-25.	8.2	52
46	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.	3.3	36
47	The impact of cooking methods on the nutritional quality and safety of chicken breaded nuggets. <i>Food and Function</i> , 2016, 7, 2736-2746.	4.6	23
48	Antioxidant and antiproliferative properties of 3-deoxyanthocyanidins. <i>Food Chemistry</i> , 2016, 192, 142-148.	8.2	44
49	Advances in phenolic compounds analysis of aromatic plants and their potential applications. <i>Trends in Food Science and Technology</i> , 2015, 45, 336-354.	15.1	164
50	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.	15.1	181
51	Multiple-approach studies to assess anthocyanin bioavailability. <i>Phytochemistry Reviews</i> , 2015, 14, 899-919.	6.5	55
52	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.	3.5	65
53	Anthocyanins and human health: How gastric absorption may influence acute human physiology. <i>Nutrition and Aging (Amsterdam, Netherlands)</i> , 2014, 2, 1-14.	0.3	24
54	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, 71-77.	8.2	44

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55	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, 374-395.	2.3	179
56	Antioxidant and antiproliferative properties of methylated metabolites of anthocyanins. Food Chemistry, 2013, 141, 2923-2933.	8.2	74
57	Carotenoids, vitamins (A, B ₂ , C and E) and total folate of traditional foods from Black Sea Area countries. Journal of the Science of Food and Agriculture, 2013, 93, 3545-3557.	3.5	16
58	Ultra-high pressure LC for astaxanthin determination in shrimp by-products and active food packaging. Biomedical Chromatography, 2013, 27, 757-764.	1.7	17
59	Traditional foods from the Black Sea region as a potential source of minerals. Journal of the Science of Food and Agriculture, 2013, 93, 3535-3544.	3.5	17
60	New nutritional composition data on selected traditional foods consumed in Black Sea Area countries. Journal of the Science of Food and Agriculture, 2013, 93, 3524-3534.	3.5	20
61	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, 3478-3489.	3.5	35
62	Carotenoids of Traditional Foods from Black Sea Area Countries and their relation with Immune Response. Proceedings of the Nutrition Society, 2013, 72, .	1.0	0
63	Vitamins with anti-inflammatory properties in diabetic and nondiabetic subjects. Proceedings of the Nutrition Society, 2013, 72, .	1.0	0
64	Eicosapentaenoic and docosahexaenoic acids daily intake among diabetic and nondiabetic subjects: relation to cardiovascular disease. Proceedings of the Nutrition Society, 2013, 72, .	1.0	0
65	An update on potato crisps contents of moisture, fat, salt and fatty acids (including <i>trans</i> -fatty) and Nutrition, 2012, 63, 713-717.	2.8	17
66	On the bioavailability of flavanols and anthocyanins: Flavanol-anthocyanin dimers. Food Chemistry, 2012, 135, 812-818.	8.2	50
67	SOUTH EUROPEAN KALES: A CROSS COUNTRY, CROSS CULTURAL RESEARCH. Acta Horticulturae, 2012, , 429-435.	0.2	1
68	Ultra-high pressure LC determination of glucosamine in shrimp by-products and migration tests of chitosan films. Journal of Separation Science, 2012, 35, 633-640.	2.5	13
69	Ascorbic acid content in exotic fruits: A contribution to produce quality data for food composition databases. Food Research International, 2011, 44, 2237-2242.	6.2	99
70	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.	15.1	28
71	Antioxidant and Biological Properties of Bioactive Phenolic Compounds from <i>Quercus suber</i> L.. Journal of Agricultural and Food Chemistry, 2009, 57, 11154-11160.	5.2	88