Fernando Nunes

List of Publications by Citations

354 papers	9,157 citations	52 h-index	76 g-index
378 ext. papers	11,726 ext. citations	5.2 avg, IF	6.74 L-index

#	Paper	IF	Citations
354	Metal-Based Nanoparticles as Antimicrobial Agents: An Overview. *Nanomaterials*, **2020**, 10,	5.4	355
353	Nanotoxicology applied to solid lipid nanoparticles and nanostructured lipid carriers - a systematic review of in vitro data. *European Journal of Pharmaceutics and Biopharmaceutics*, **2014**, 87, 1-18	5.7	268
352	Polyphenols: A concise overview on the chemistry, occurrence, and human health. *Phytotherapy Research*, **2019**, 33, 2221-2243	6.7	258
351	Polymeric Nanoparticles: Production, Characterization, Toxicology and Ecotoxicology. *Molecules*, **2020**, 25,	4.8	219
350	Coffee melanoidins: structures, mechanisms of formation and potential health impacts. *Food and Function*, **2012**, 3, 903-15	6.1	179
349	Preclinical safety of solid lipid nanoparticles and nanostructured lipid carriers: Current evidence from in vitro and in vivo evaluation. *European Journal of Pharmaceutics and Biopharmaceutics*, **2016**, 108, 235-252	5.7	163
348	Lipid nanoparticles: effect on bioavailability and pharmacokinetic changes. *Handbook of Experimental Pharmacology*, **2010**, 115-41	3.2	133
347	Modification of wheat straw lignin by solid state fermentation with white-rot fungi. *Bioresource Technology*, **2009**, 100, 4829-35	11	132
346	Dual-drug loaded nanoparticles of Epigallocatechin-3-gallate (EGCG)/Ascorbic acid enhance therapeutic efficacy of EGCG in a APPswe/PS1dE9 Alzheimer's disease mice model. *Journal of Controlled Release*, **2019**, 301, 62-75	11.7	122
345	Chemical characterization of the high molecular weight material extracted with hot water from green and roasted arabica coffee. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 1773-82	5.7	111
344	SLN and NLC for topical, dermal, and transdermal drug delivery. *Expert Opinion on Drug Delivery*, **2020**, 17, 357-377	8	104
343	Melanoidins from coffee infusions. Fractionation, chemical characterization, and effect of the degree of roast. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 3967-77	5.7	103
342	Design of cationic lipid nanoparticles for ocular delivery: development, characterization and cytotoxicity. *International Journal of Pharmaceutics*, **2014**, 461, 64-73	6.5	101
341	Formulating fluticasone propionate in novel PEG-containing nanostructured lipid carriers (PEG-NLC). *Colloids and Surfaces B: Biointerfaces*, **2010**, 75, 538-42	6	100
340	Memantine loaded PLGA PEGylated nanoparticles for Alzheimer's disease: in vitro and in vivo characterization. *Journal of Nanobiotechnology*, **2018**, 16, 32	9.4	97
339	Feasibility of lipid nanoparticles for ocular delivery of anti-inflammatory drugs. *Current Eye Research*, **2010**, 35, 537-52	2.9	94
338	Nanoemulsions (NEs), liposomes (LPs) and solid lipid nanoparticles (SLNs) for retinyl palmitate: effect on skin permeation. *International Journal of Pharmaceutics*, **2014**, 473, 591-8	6.5	88

337	Biopharmaceutical evaluation of epigallocatechin gallate-loaded cationic lipid nanoparticles (EGCG-LNs): In vivo, in vitro and ex vivo studies. *International Journal of Pharmaceutics*, **2016**, 502, 161-9	6.5	86
336	Surface engineering of silica nanoparticles for oral insulin delivery: characterization and cell toxicity studies. *Colloids and Surfaces B: Biointerfaces*, **2014**, 123, 916-23	6	80
335	Alginate Nanoparticles for Drug Delivery and Targeting. *Current Pharmaceutical Design*, **2019**, 25, 1312-1334	3.4	79
334	Preparation and characterization of PEG-coated silica nanoparticles for oral insulin delivery. *International Journal of Pharmaceutics*, **2014**, 473, 627-35	6.5	79
333	Effect of cooking on total vitamin C contents and antioxidant activity of sweet chestnuts (Castanea sativa Mill.). *Food Chemistry*, **2011**, 128, 165-72	8.5	79
332	Foamability, Foam Stability, and Chemical Composition of Espresso Coffee As Affected by the Degree of Roast. *Journal of Agricultural and Food Chemistry*, **1997**, 45, 3238-3243	5.7	77
331	Chemical composition and functional properties of native chestnut starch (Castanea sativa Mill). *Carbohydrate Polymers*, **2013**, 94, 594-602	10.3	75
330	Biopharmaceutical profile of pranoprofen-loaded PLGA nanoparticles containing hydrogels for ocular administration. *European Journal of Pharmaceutics and Biopharmaceutics*, **2015**, 95, 261-70	5.7	75
329	Linalool bioactive properties and potential applicability in drug delivery systems. *Colloids and Surfaces B: Biointerfaces*, **2018**, 171, 566-578	6	73
328	Effect of mucoadhesive polymers on the in vitro performance of insulin-loaded silica nanoparticles: Interactions with mucin and biomembrane models. *European Journal of Pharmaceutics and Biopharmaceutics*, **2015**, 93, 118-26	5.7	71
327	Rhamnoarabinosyl and rhamnoarabinoarabinosyl side chains as structural features of coffee arabinogalactans. *Phytochemistry*, **2008**, 69, 1573-85	4	69
326	Characterization of galactomannan derivatives in roasted coffee beverages. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 3428-39	5.7	69
325	Advanced Formulation Approaches for Ocular Drug Delivery: State-Of-The-Art and Recent Patents. *Pharmaceutics*, **2019**, 11,	6.4	68
324	Optimizing SLN and NLC by 2(2) full factorial design: effect of homogenization technique. *Materials Science and Engineering C*, **2012**, 32, 1375-9	8.3	64
323	Sodium alginate-cross-linked polymyxin B sulphate-loaded solid lipid nanoparticles: Antibiotic resistance tests and HaCat and NIH/3T3 cell viability studies. *Colloids and Surfaces B: Biointerfaces*, **2015**, 129, 191-7	6	63
322	Anti-inflammatory and anti-cancer activity of citral: Optimization of citral-loaded solid lipid nanoparticles (SLN) using experimental factorial design and LUMiSizer . *International Journal of Pharmaceutics*, **2018**, 553, 428-440	6.5	63
321	Design and characterization of chitosan/zeolite composite films--Effect of zeolite type and zeolite dose on the film properties. *Materials Science and Engineering C*, **2016**, 60, 246-254	8.3	62
320	Chapter 6 - Solid lipid nanoparticle formulations pharmacokinetic and biopharmaceutical aspects in drug delivery. *Methods in Enzymology*, **2009**, 464, 105-29	1.7	62

319	Arabinosyl and glucosyl residues as structural features of acetylated galactomannans from green and roasted coffee infusions. *Carbohydrate Research*, **2005**, 340, 1689-98	2.9	61
318	Nanoparticle Delivery Systems in the Treatment of Diabetes Complications. *Molecules*, **2019**, 24,	4.8	60
317	Solid lipid nanoparticles for hydrophilic biotech drugs: optimization and cell viability studies (Caco-2 & HEPG-2 cell lines). *European Journal of Medicinal Chemistry*, **2014**, 81, 28-34	6.8	58
316	Immunostimulatory properties of coffee mannans. *Molecular Nutrition and Food Research*, **2009**, 53, 1036-43	5.9	58
315	Cationic solid lipid nanoparticles interfere with the activity of antioxidant enzymes in hepatocellular carcinoma cells. *International Journal of Pharmaceutics*, **2014**, 471, 18-27	6.5	57
314	Polyphenolic compounds, antioxidant activity and l-phenylalanine ammonia-lyase activity during ripening of olive cv. Cobrançosa under different irrigation regimes. *Food Research International*, **2013**, 51, 412-421	7	57
313	Current nanotechnology approaches for the treatment and management of diabetic retinopathy. *European Journal of Pharmaceutics and Biopharmaceutics*, **2015**, 95, 307-22	5.7	56
312	Chemical characterization of galactomannans and arabinogalactans from two arabica coffee infusions as affected by the degree of roast. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 1429-34	5.7	56
311	Comparison between different types of carboxylmethylcellulose and other oenological additives used for white wine tartaric stabilization. *Food Chemistry*, **2014**, 156, 250-7	8.5	55
310	Grape Seeds: Chromatographic Profile of Fatty Acids and Phenolic Compounds and Qualitative Analysis by FTIR-ATR Spectroscopy. *Foods*, **2019**, 9,	4.9	55
309	Nature of phenolic compounds in coffee melanoidins. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 7843-53	5.7	54
308	Nanotoxicology and Nanosafety: Safety-By-Design and Testing at a Glance. *International Journal of Environmental Research and Public Health*, **2020**, 17,	4.6	53
307	New insights into wheat toxicity: Breeding did not seem to contribute to a prevalence of potential celiac disease's immunostimulatory epitopes. *Food Chemistry*, **2016**, 213, 8-18	8.5	53
306	In vitro evaluation of permeation, toxicity and effect of praziquantel-loaded solid lipid nanoparticles against Schistosoma mansoni as a strategy to improve efficacy of the schistosomiasis treatment. *International Journal of Pharmaceutics*, **2014**, 463, 31-7	6.5	53
305	Elderberry (Sambucus nigra L.) by-products a source of anthocyanins and antioxidant polyphenols. *Industrial Crops and Products*, **2017**, 95, 227-234	5.9	53
304	Citrus reticulata Blanco peels as a source of antioxidant and anti-proliferative phenolic compounds. *Industrial Crops and Products*, **2018**, 111, 141-148	5.9	52
303	Abelmoschus esculentus (L.): Bioactive Components' Beneficial Properties-Focused on Antidiabetic Role-For Sustainable Health Applications. *Molecules*, **2018**, 24,	4.8	52
302	Chemical characterization of the high-molecular-weight material extracted with hot water from green and roasted robusta coffees as affected by the degree of roast. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 7046-52	5.7	51

301	Role of hydroxycinnamates in coffee melanoidin formation. *Phytochemistry Reviews*, **2010**, 9, 171-185	7.7	50
300	Sugar-Lowering Drugs for Type 2 Diabetes Mellitus and Metabolic Syndrome-Review of Classical and New Compounds: Part-I. *Pharmaceuticals*, **2019**, 12,	5.2	49
299	Nanomedicines for the Delivery of Antimicrobial Peptides (AMPs). *Nanomaterials*, **2020**, 10,	5.4	49
298	Influence of polysaccharide composition in foam stability of espresso coffee. *Carbohydrate Polymers*, **1998**, 37, 283-285	10.3	48
297	(+)-Limonene 1,2-Epoxide-Loaded SLNs: Evaluation of Drug Release, Antioxidant Activity, and Cytotoxicity in an HaCaT Cell Line. *International Journal of Molecular Sciences*, **2020**, 21,	6.3	46
296	Optimization of linalool-loaded solid lipid nanoparticles using experimental factorial design and long-term stability studies with a new centrifugal sedimentation method. *International Journal of Pharmaceutics*, **2018**, 549, 261-270	6.5	46
295	Cationic Surfactants: Self-Assembly, Structure-Activity Correlation and Their Biological Applications. *International Journal of Molecular Sciences*, **2019**, 20,	6.3	46
294	Ocular Drug Delivery - New Strategies for Targeting Anterior and Posterior Segments of the Eye. *Current Pharmaceutical Design*, **2016**, 22, 1135-46	3.3	45
293	New Nanotechnologies for the Treatment and Repair of Skin Burns Infections. *International Journal of Molecular Sciences*, **2020**, 21,	6.3	44
292	Selenium contents of Portuguese commercial and wild edible mushrooms. *Food Chemistry*, **2011**, 126, 91-96	8.5	44
291	In vitro, ex vivo and in vivo characterization of PLGA nanoparticles loading pranoprofen for ocular administration. *International Journal of Pharmaceutics*, **2016**, 511, 719-27	6.5	44
290	Antimicrobial activity of polymyxin-loaded solid lipid nanoparticles (PLX-SLN): Characterization of physicochemical properties and in vitro efficacy. *European Journal of Pharmaceutical Sciences*, **2017**, 106, 177-184	5.1	42
289	Identification of anomeric configuration of underivatized reducing glucopyranosyl-glucose disaccharides by tandem mass spectrometry and multivariate analysis. *Analytical Chemistry*, **2007**, 79, 5896-905	7.8	41
288	Nanopharmaceutics: Part I-Clinical Trials Legislation and Good Manufacturing Practices (GMP) of Nanotherapeutics in the EU. *Pharmaceutics*, **2020**, 12,	6.4	40
287	Nanomaterials for Skin Delivery of Cosmeceuticals and Pharmaceuticals. *Applied Sciences (Switzerland)*, **2020**, 10, 1594	2.6	39
286	Mixed cationic liposomes for brain delivery of drugs by the intranasal route: The acetylcholinesterase reactivator 2-PAM as encapsulated drug model. *Colloids and Surfaces B: Biointerfaces*, **2018**, 171, 358-367	6	39
285	Extractability and structure of spent coffee ground polysaccharides by roasting pre-treatments. *Carbohydrate Polymers*, **2013**, 97, 81-9	10.3	39
284	Evaluation of the effect of roasting on the structure of coffee galactomannans using model oligosaccharides. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 10078-87	5.7	39

283	Nanopharmaceutics: Part II-Production Scales and Clinically Compliant Production Methods. *Nanomaterials*, **2020**, 10,	5.4	38
282	Sucupira Oil-Loaded Nanostructured Lipid Carriers (NLC): Lipid Screening, Factorial Design, Release Profile, and Cytotoxicity. *Molecules*, **2020**, 25,	4.8	37
281	Solid lipid nanoparticles optimized by 2 factorial design for skin administration: Cytotoxicity in NIH3T3 fibroblasts. *Colloids and Surfaces B: Biointerfaces*, **2018**, 171, 501-505	6	37
280	In Vitro Cytotoxicity of Oleanolic/Ursolic Acids-Loaded in PLGA Nanoparticles in Different Cell Lines. *Pharmaceutics*, **2019**, 11,	6.4	37
279	Authentication of beeswax (Apis mellifera) by high-temperature gas chromatography and chemometric analysis. *Food Chemistry*, **2013**, 136, 961-8	8.5	37
278	Influence of osmotic dehydration process parameters on the quality of candied pumpkins. *Food and Bioproducts Processing*, **2013**, 91, 481-494	4.9	37
277	Development and Optimization of Alpha-Pinene-Loaded Solid Lipid Nanoparticles (SLN) Using Experimental Factorial Design and Dispersion Analysis. *Molecules*, **2019**, 24,	4.8	36
276	Loading of praziquantel in the crystal lattice of solid lipid nanoparticles. *Journal of Thermal Analysis and Calorimetry*, **2012**, 108, 353-360	4.1	36
275	Efficient chemo-enzymatic gluten detoxification: reducing toxic epitopes for celiac patients improving functional properties. *Scientific Reports*, **2015**, 5, 18041	4.9	36
274	Mass spectrometry characterization of an Aloe vera mannan presenting immunostimulatory activity. *Carbohydrate Polymers*, **2012**, 90, 229-36	10.3	36
273	Transglycosylation reactions, a main mechanism of phenolics incorporation in coffee melanoidins: Inhibition by Maillard reaction. *Food Chemistry*, **2017**, 227, 422-431	8.5	35
272	Development and characterization of a cationic lipid nanocarrier as non-viral vector for gene therapy. *European Journal of Pharmaceutical Sciences*, **2015**, 66, 78-82	5.1	35
271	Current advances in the development of novel polymeric nanoparticles for the treatment of neurodegenerative diseases. *Nanomedicine*, **2020**, 15, 1239-1261	5.6	35
270	Reduction of 4-ethylphenol and 4-ethylguaiacol in red wine by activated carbons with different physicochemical characteristics: Impact on wine quality. *Food Chemistry*, **2017**, 229, 242-251	8.5	34
269	Revisiting the chemistry of apple pomace polyphenols. *Food Chemistry*, **2019**, 294, 9-18	8.5	34
268	Validation of a high performance liquid chromatography method for the stabilization of epigallocatechin gallate. *International Journal of Pharmaceutics*, **2014**, 475, 181-90	6.5	34
267	Self-assembling systems based on quaternized derivatives of 1,4-diazabicyclo[2.2.2]octane in nutrient broth as antimicrobial agents and carriers for hydrophobic drugs. *Colloids and Surfaces B: Biointerfaces*, **2015**, 127, 266-73	6	34
266	Structural features of partially acetylated coffee galactomannans presenting immunostimulatory activity. *Carbohydrate Polymers*, **2010**, 79, 397-402	10.3	34

265	Encapsulation of antioxidants in gastrointestinal-resistant nanoparticulate carriers. *Methods in Molecular Biology*, **2013**, 1028, 37-46	1.4	33
264	Transferrin-Conjugated Docetaxel-PLGA Nanoparticles for Tumor Targeting: Influence on MCF-7 Cell Cycle. *Polymers*, **2019**, 11,	4.5	33
263	An Updated Overview on Nanonutraceuticals: Focus on Nanoprebiotics and Nanoprobiotics. *International Journal of Molecular Sciences*, **2020**, 21,	6.3	32
262	Soft Cationic Nanoparticles for Drug Delivery: Production and Cytotoxicity of Solid Lipid Nanoparticles (SLNs). *Applied Sciences (Switzerland)*, **2019**, 9, 4438	2.6	31
261	Insight into the mechanism of coffee melanoidin formation using modified "in bean" models. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 8710-9	5.7	31
260	Industrial processing effects on chestnut fruits (Castanea sativa Mill.) 3. Minerals, free sugars, carotenoids and antioxidant vitamins. *International Journal of Food Science and Technology*, **2010**, 45, 496-505	3.8	31
259	Biopharmaceutical profile of a clotrimazole nanoemulsion: Evaluation on skin and mucosae as anticandidal agent. *International Journal of Pharmaceutics*, **2019**, 554, 105-115	6.5	31
258	Perillaldehyde 1,2-epoxide Loaded SLN-Tailored mAb: Production, Physicochemical Characterization and In Vitro Cytotoxicity Profile in MCF-7 Cell Lines. *Pharmaceutics*, **2020**, 12,	6.4	30
257	Properties, Extraction Methods, and Delivery Systems for Curcumin as a Natural Source of Beneficial Health Effects. *Medicina (Lithuania)*, **2020**, 56,	3.1	30
256	Next-generation therapies for celiac disease: The gluten-targeted approaches. *Trends in Food Science and Technology*, **2018**, 75, 56-71	15.3	30
255	Carbohydrate content, dietary fibre and melanoidins: Composition of espresso from single-dose coffee capsules. *Food Research International*, **2016**, 89, 989-996	7	30
254	Linseed Essential Oil - Source of Lipids as Active Ingredients for Pharmaceuticals and Nutraceuticals. *Current Medicinal Chemistry*, **2019**, 26, 4537-4558	4.3	30
253	Evaluation of the Influence of Process Parameters on the Properties of Resveratrol-Loaded NLC Using 2 Full Factorial Design. *Antioxidants*, **2019**, 8,	7.1	29
252	Hansen solubility parameters (HSP) for prescreening formulation of solid lipid nanoparticles (SLN): in vitro testing of curcumin-loaded SLN in MCF-7 and BT-474 cell lines. *Pharmaceutical Development and Technology*, **2018**, 23, 96-105	3.4	29
251	A simple, cheap and reliable method for control of 4-ethylphenol and 4-ethylguaiacol in red wines. Screening of fining agents for reducing volatile phenols levels in red wines. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, **2017**, 1041-1042, 183-190	3.2	29
250	Surface-tailored anti-HER2/neu-solid lipid nanoparticles for site-specific targeting MCF-7 and BT-474 breast cancer cells. *European Journal of Pharmaceutical Sciences*, **2019**, 128, 27-35	5.1	29
249	Sugar-Lowering Drugs for Type 2 Diabetes Mellitus and Metabolic Syndrome-Strategies for In Vivo Administration: Part-II. *Journal of Clinical Medicine*, **2019**, 8,	5.1	28
248	Comparison of antiproliferative effect of epigallocatechin gallate when loaded into cationic solid lipid nanoparticles against different cell lines. *Pharmaceutical Development and Technology*, **2019**, 24, 1243-1249	3.4	27

247	Beneficial effects of white wine polyphenols-enriched diet on Alzheimer's disease-like pathology. *Journal of Nutritional Biochemistry*, **2018**, 55, 165-177	6.3	27
246	Loading, release profile and accelerated stability assessment of monoterpenes-loaded solid lipid nanoparticles (SLN). *Pharmaceutical Development and Technology*, **2020**, 25, 832-844	3.4	26
245	Chemical characterization and bioactive properties of decoctions and hydroethanolic extracts of Thymus carnosus Boiss.. *Journal of Functional Foods*, **2018**, 43, 154-164	5.1	26
244	Reducing the negative sensory impact of volatile phenols in red wine with different chitosans: Effect of structure on efficiency. *Food Chemistry*, **2018**, 242, 591-600	8.5	26
243	Biopharmaceutical profile of hydrogels containing pranoprofen-loaded PLGA nanoparticles for skin administration: In vitro, ex vivo and in vivo characterization. *International Journal of Pharmaceutics*, **2016**, 501, 350-61	6.5	26
242	Key production parameters for the development of solid lipid nanoparticles by high shear homogenization. *Pharmaceutical Development and Technology*, **2019**, 24, 1181-1185	3.4	26
241	Praziquantel-Solid Lipid Nanoparticles Produced by Supercritical Carbon Dioxide Extraction: Physicochemical Characterization, Release Profile, and Cytotoxicity. *Molecules*, **2019**, 24,	4.8	26
240	Trends in Atopic Dermatitis-From Standard Pharmacotherapy to Novel Drug Delivery Systems. *International Journal of Molecular Sciences*, **2019**, 20,	6.3	26
239	Chitosan/Copaiba oleoresin films for would dressing application. *International Journal of Pharmaceutics*, **2019**, 555, 146-152	6.5	26
238	Ready to Use Therapeutical Beverages: Focus on Functional Beverages Containing Probiotics, Prebiotics and Synbiotics. *Beverages*, **2020**, 6, 26	3.4	26
237	The hydrophobic polysaccharides of apple pomace. *Carbohydrate Polymers*, **2019**, 223, 115132	10.3	24
236	Origin of the pinking phenomenon of white wines. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 5651-9	5.7	24
235	Influence of culture medium growth variables on Ganoderma lucidum exopolysaccharides structural features. *Carbohydrate Polymers*, **2014**, 111, 936-46	10.3	24
234	Boletus edulis biologically active biopolymers induce cell cycle arrest in human colon adenocarcinoma cells. *Food and Function*, **2013**, 4, 575-85	6.1	24
233	A novel, direct, reagent-free method for the detection of beeswax adulteration by single-reflection attenuated total reflectance mid-infrared spectroscopy. *Talanta*, **2013**, 107, 74-80	6.2	24
232	Establishment of authenticity and typicality of sugarcane honey based on volatile profile and multivariate analysis. *Food Control*, **2017**, 73, 1176-1188	6.2	24
231	Standard methods for Apis mellifera beeswax research. *Journal of Apicultural Research*, **2019**, 58, 1-108	2	23
230	Thermal stability of spent coffee ground polysaccharides: galactomannans and arabinogalactans. *Carbohydrate Polymers*, **2014**, 101, 256-64	10.3	23

229	Differentiation of isomeric pentose disaccharides by electrospray ionization tandem mass spectrometry and discriminant analysis. *Rapid Communications in Mass Spectrometry*, **2012**, 26, 2897-904	2.2	23
228	Hydrophilic Polymers for Modified-Release Nanoparticles: A Review of Mathematical Modelling for Pharmacokinetic Analysis. *Current Pharmaceutical Design*, **2015**, 21, 3090-6	3.3	23
227	Dexibuprofen Biodegradable Nanoparticles: One Step Closer towards a Better Ocular Interaction Study. *Nanomaterials*, **2020**, 10,	5.4	22
226	Thymus pulegioides L. as a rich source of antioxidant, anti-proliferative and neuroprotective phenolic compounds. *Food and Function*, **2018**, 9, 3617-3629	6.1	22
225	The potential of white-rot fungi to degrade phorbol esters of Jatropha curcas L. seed cake. *Engineering in Life Sciences*, **2011**, 11, 107-110	3.4	22
224	Essential oils as active ingredients of lipid nanocarriers for chemotherapeutic use. *Current Pharmaceutical Biotechnology*, **2015**, 16, 365-70	2.6	22
223	Combination delivery of two oxime-loaded lipid nanoparticles: Time-dependent additive action for prolonged rat brain protection. *Journal of Controlled Release*, **2018**, 290, 102-111	11.7	22
222	Influence of molecular weight on in vitro immunostimulatory properties of instant coffee. *Food Chemistry*, **2014**, 161, 60-6	8.5	21
221	Demonstration of the presence of acetylation and arabinose branching as structural features of locust bean gum galactomannans. *Carbohydrate Polymers*, **2011**, 86, 1476-1483	10.3	21
220	Effect of harvesting year and elderberry cultivar on the chemical composition and potential bioactivity: A three-year study. *Food Chemistry*, **2020**, 302, 125366	8.5	21
219	A simple dispersive solid phase extraction clean-up/concentration method for selective and sensitive quantification of biogenic amines in wines using benzoyl chloride derivatisation. *Food Chemistry*, **2019**, 274, 110-117	8.5	21
218	White Wine Protein Instability: Mechanism, Quality Control and Technological Alternatives for Wine Stabilisation—An Overview. *Beverages*, **2020**, 6, 19	3.4	21
217	Neuroprotective properties of Cantharellus cibarius polysaccharide fractions in different in vitro models of neurodegeneration. *Carbohydrate Polymers*, **2018**, 197, 598-607	10.3	21
216	Chlorogenic acid-arabinose hybrid domains in coffee melanoidins: Evidences from a model system. *Food Chemistry*, **2015**, 185, 135-44	8.5	20
215	Chitosan Cross-Linked Pentasodium Tripolyphosphate Micro/Nanoparticles Produced by Ionotropic Gelation. *Sugar Tech*, **2016**, 18, 49-54	1.9	20
214	A fast, simple, and reliable hydrophilic interaction liquid chromatography method for the determination of ascorbic and isoascorbic acids. *Analytical and Bioanalytical Chemistry*, **2010**, 396, 1863-75	4.4	20
213	Nanopesticides in Agriculture: Benefits and Challenge in Agricultural Productivity, Toxicological Risks to Human Health and Environment. *Toxics*, **2021**, 9,	4.7	20
212	Optimization of nimesulide-loaded solid lipid nanoparticles (SLN) by factorial design, release profile and cytotoxicity in human Colon adenocarcinoma cell line. *Pharmaceutical Development and Technology*, **2019**, 24, 616-622	3.4	20

211	Synthesis, spectroscopic characterization and biological evaluation of unsymmetrical aminosquarylium cyanine dyes. *Bioorganic and Medicinal Chemistry*, **2017**, 25, 3803-3814	3.4	19
210	Instant coffee as a source of antioxidant-rich and sugar-free coloured compounds for use in bakery: Application in biscuits. *Food Chemistry*, **2017**, 231, 114-121	8.5	19
209	Influence of the structural features of commercial mannoproteins in white wine protein stabilization and chemical and sensory properties. *Food Chemistry*, **2014**, 159, 47-54	8.5	19
208	Preparation of gastro-resistant pellets containing chitosan microspheres for improvement of oral didanosine bioavailability. *Journal of Pharmaceutical Analysis*, **2012**, 2, 188-192	14	19
207	Oxidation of mannosyl oligosaccharides by hydroxyl radicals as assessed by electrospray mass spectrometry. *Carbohydrate Research*, **2011**, 346, 2603-11	2.9	19
206	A note on regulatory concerns and toxicity assessment in lipid-based delivery systems (LDS). *Journal of Biomedical Nanotechnology*, **2009**, 5, 317-22	4	19
205	Applications of Natural, Semi-Synthetic, and Synthetic Polymers in Cosmetic Formulations. *Cosmetics*, **2020**, 7, 75	2.7	19
204	subsp. an Endemic Portuguese Plant: Phytochemical Profiling, Antioxidant, Anti-Proliferative and Anti-Inflammatory Activities. *Antioxidants*, **2020**, 9,	7.1	18
203	Roasting-induced changes in arabinotriose, a model of coffee arabinogalactan side chains. *Food Chemistry*, **2013**, 138, 2291-9	8.5	18
202	4-Ethylphenol, 4-ethylguaiacol and 4-ethylcatechol in red wines: Microbial formation, prevention, remediation and overview of analytical approaches. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 1367-1391	11.5	18
201	Data on changes in red wine phenolic compounds, headspace aroma compounds and sensory profile after treatment of red wines with activated carbons with different physicochemical characteristics. *Data in Brief*, **2017**, 12, 188-202	1.2	17
200	State-of-the-art polymeric nanoparticles as promising therapeutic tools against human bacterial infections. *Journal of Nanobiotechnology*, **2020**, 18, 156	9.4	17
199	Naringenin-Functionalized Multi-Walled Carbon Nanotubes: A Potential Approach for Site-Specific Remote-Controlled Anticancer Delivery for the Treatment of Lung Cancer Cells. *International Journal of Molecular Sciences*, **2020**, 21,	6.3	17
198	Bromelain-loaded nanoparticles: A comprehensive review of the state of the art. *Advances in Colloid and Interface Science*, **2018**, 254, 48-55	14.3	17
197	Melanoidins isolated from heated potato fiber (Potex) affect human colon cancer cells growth via modulation of cell cycle and proliferation regulatory proteins. *Food and Chemical Toxicology*, **2013**, 57, 246-55	4.7	17
196	Microemulsion and Microemulsion-Based Gels for Topical Antifungal Therapy with Phytochemicals. *Current Pharmaceutical Design*, **2016**, 22, 4257-63	3.3	17
195	Formation of type 4 resistant starch and maltodextrins from amylose and amylopectin upon dry heating: A model study. *Carbohydrate Polymers*, **2016**, 141, 253-62	10.3	16
194	The Influence of Polysaccharide Coating on the Physicochemical Parameters and Cytotoxicity of Silica Nanoparticles for Hydrophilic Biomolecules Delivery. *Nanomaterials*, **2019**, 9,	5.4	15

193	Sirtuins and SIRT6 in Carcinogenesis and in Diet. *International Journal of Molecular Sciences*, **2019**, 20,	6.3	15
192	Analytical tools and evaluation strategies for nanostructured lipid carrier-based topical delivery systems. *Expert Opinion on Drug Delivery*, **2020**, 17, 963-992	8	15
191	Texture Quality of Candied Fruits as Influenced by Osmotic Dehydration Agents. *Journal of Texture Studies*, **2016**, 47, 239-252	3.6	15
190	Quantification of Trans-Resveratrol-Loaded Solid Lipid Nanoparticles by a Validated Reverse-Phase HPLC Photodiode Array. *Applied Sciences (Switzerland)*, **2019**, 9, 4961	2.6	15
189	Clotrimazole multiple W/O/W emulsion as anticandidal agent: Characterization and evaluation on skin and mucosae. *Colloids and Surfaces B: Biointerfaces*, **2019**, 175, 166-174	6	15
188	Data on coffee composition and mass spectrometry analysis of mixtures of coffee related carbohydrates, phenolic compounds and peptides. *Data in Brief*, **2017**, 13, 145-161	1.2	14
187	Therapeutic Interventions for Countering Leishmaniasis and Chagas's Disease: From Traditional Sources to Nanotechnological Systems. *Pathogens*, **2019**, 8,	4.5	14
186	How microwave treatment of gluten affects its toxicity for celiac patients? A study on the effect of microwaves on the structure, conformation, functionality and immunogenicity of gluten. *Food Chemistry*, **2019**, 297, 124986	8.5	14
185	Polyphenol composition and biological activity of Thymus citriodorus and Thymus vulgaris: Comparison with endemic Iberian Thymus species. *Food Chemistry*, **2020**, 331, 127362	8.5	14
184	Oxidation of amylose and amylopectin by hydroxyl radicals assessed by electrospray ionisation mass spectrometry. *Carbohydrate Polymers*, **2016**, 148, 290-9	10.3	14
183	Red Propolis and Its Dyslipidemic Regulator Formononetin: Evaluation of Antioxidant Activity and Gastroprotective Effects in Rat Model of Gastric Ulcer. *Nutrients*, **2020**, 12,	6.7	14
182	Olive tree physiology and chemical composition of fruits are modulated by different deficit irrigation strategies. *Journal of the Science of Food and Agriculture*, **2020**, 100, 682-694	4.3	14
181	Chemical Characterization and Bioactivity of Extracts from : A with a Distinct Salvianolic Acid Composition. *Antioxidants*, **2019**, 9,	7.1	13
180	Influence of cultivar and of conventional and organic agricultural practices on phenolic and sensory profile of blackberries (Rubus fruticosus). *Journal of the Science of Food and Agriculture*, **2018**, 98, 4616-4624	4.3	13
179	Is the Retinol-Binding Protein 4 a Possible Risk Factor for Cardiovascular Diseases in Obesity?. *International Journal of Molecular Sciences*, **2020**, 21,	6.3	13
178	Biosurfactants: Properties and Applications in Drug Delivery, Biotechnology and Ecotoxicology. *Bioengineering*, **2021**, 8,	5.3	13
177	Effect of oak wood barrel capacity and utilization time on phenolic and sensorial profile evolution of an Encruzado white wine. *Journal of the Science of Food and Agriculture*, **2017**, 97, 4847-4856	4.3	12
176	Sambucus nigra L. Fruits and Flowers: Chemical Composition and Related Bioactivities. *Food Reviews International*, **2020**, 1-29	5.5	12

175	Effect of Polysaccharide Sources on the Physicochemical Properties of Bromelain-Chitosan Nanoparticles. *Polymers*, **2019**, 11,	4.5	12
174	A useful strategy based on chromatographic data combined with quality-by-design approach for food analysis applications. The case study of furanic derivatives in sugarcane honey. *Journal of Chromatography A*, **2017**, 1520, 117-126	4.5	12
173	Current efforts and the potential of nanomedicine in treating fungal keratitis. *Expert Review of Ophthalmology*, **2010**, 5, 365-384	1.5	12
172	Antiproliferative activity of melanoidins isolated from heated potato fiber (potex) in glioma cell culture model. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 2708-16	5.7	12
171	Study of pre-formulation and development of solid lipid nanoparticles containing perillyl alcohol. *Journal of Thermal Analysis and Calorimetry*, **2020**, 141, 767-774	4.1	12
170	Natural products in diabetes research: quantitative literature analysis. *Natural Product Research*, **2021**, 35, 5813-5827	2.3	12
169	Nanomedicine-based technologies and novel biomarkers for the diagnosis and treatment of Alzheimer's disease: from current to future challenges. *Journal of Nanobiotechnology*, **2021**, 19, 122	9.4	12
168	Factors Affecting the Retention Efficiency and Physicochemical Properties of Spray Dried Lipid Nanoparticles Loaded with Essential Oil. *Biomolecules*, **2020**, 10,	5.9	11
167	Lignans: Quantitative Analysis of the Research Literature. *Frontiers in Pharmacology*, **2020**, 11, 37	5.6	11
166	Effect of agricultural practices, conventional vs organic, on the phytochemical composition of 'Kweli' and 'Tulameen' raspberries (Rubus idaeus L.). *Food Chemistry*, **2020**, 328, 126833	8.5	11
165	Distributed monitoring system for precision enology of the Tawny Port wine aging process. *Computers and Electronics in Agriculture*, **2018**, 145, 92-104	6.5	11
164	Structural polymeric features that contribute to in vitro immunostimulatory activity of instant coffee. *Food Chemistry*, **2018**, 242, 548-554	8.5	11
163	Myasthenia gravis: State of the art and new therapeutic strategies. *Journal of Neuroimmunology*, **2019**, 337, 577080	3.5	11
162	Effect of granular characteristics on the viscoelastic and mechanical properties of native chestnut starch (Castanea sativa Mill). *Food Hydrocolloids*, **2015**, 51, 305-317	10.6	11
161	Didanosine-loaded chitosan microspheres optimized by surface-response methodology: a modified "Maximum Likelihood Classification" approach formulation for reverse transcriptase inhibitors. *Biomedicine and Pharmacotherapy*, **2015**, 70, 46-52	7.5	11
160	In Vitro Characterization, Modelling, and Antioxidant Properties of Polyphenon-60 from Green Tea in Eudragit S100-2 Chitosan Microspheres. *Nutrients*, **2020**, 12,	6.7	10
159	Data on changes in red wine phenolic compounds and headspace aroma compounds after treatment of red wines with chitosans with different structures. *Data in Brief*, **2018**, 17, 1201-1217	1.2	10
158	Boletus edulis ribonucleic acid - a potent apoptosis inducer in human colon adenocarcinoma cells. *Food and Function*, **2016**, 7, 3163-75	6.1	10

157	Transglycosylation reactions between galactomannans and arabinogalactans during dry thermal treatment. *Carbohydrate Polymers*, **2014**, 112, 48-55	10.3	10
156	Thymus Plants: A Review Micropropagation, Molecular and Antifungal Activity **2017**,		10
155	Selenium content of Portuguese unifloral honeys. *Journal of Food Composition and Analysis*, **2011**, 24, 351-355	4.1	10
154	Lipid Nanoparticles as Carriers for the Treatment of Neurodegeneration Associated with Alzheimer's Disease and Glaucoma: Present and Future Challenges. *Current Pharmaceutical Design*, **2020**, 26, 1235-1250	3.3	10
153	Lipid Nanoparticles for the Posterior Eye Segment.. *Pharmaceutics*, **2021**, 14,	6.4	10
152	Neutral and acidic products derived from hydroxyl radical-induced oxidation of arabinotriose assessed by electrospray ionisation mass spectrometry. *Journal of Mass Spectrometry*, **2014**, 49, 280-90	2.2	9
151	Influence of lipids on the properties of solid lipid nanoparticles from microemulsion technique. *European Journal of Lipid Science and Technology*, **2013**, 115, 820-824	3	9
150	Bilayer Mucoadhesive Buccal Film for Mucosal Ulcers Treatment: Development, Characterization, and Single Study Case. *Pharmaceutics*, **2020**, 12,	6.4	9
149	Higher longevity and fecundity of Chrysoperla carnea, a predator of olive pests, on some native flowering Mediterranean plants. *Agronomy for Sustainable Development*, **2016**, 36, 1	6.8	9
148	Thymus carnosus extracts induce anti-proliferative activity in Caco-2 cells through mechanisms that involve cell cycle arrest and apoptosis. *Journal of Functional Foods*, **2019**, 54, 128-135	5.1	9
147	Effect of in situ gluten-chitosan interlocked self-assembled supramolecular architecture on rheological properties and functionality of reduced celiac-toxicity wheat flour. *Food Hydrocolloids*, **2019**, 90, 266-275	10.6	9
146	We might have got it wrong: Modern wheat is not more toxic for celiac patients. *Food Chemistry*, **2019**, 278, 820-822	8.5	9
145	New insights into the molecular mechanism of Boletus edulis ribonucleic acid fraction (BE3) concerning antiproliferative activity on human colon cancer cells. *Food and Function*, **2017**, 8, 1830-1839	6.1	8
144	Branched mannans from the mushroom Cantharellus cibarius enhance the anticancer activity of natural killer cells against human cancers of lung and colon. *Food and Function*, **2019**, 10, 5816-5826	6.1	8
143	Cantharellus cibarius branched mannans inhibits colon cancer cells growth by interfering with signals transduction in NF-B pathway. *International Journal of Biological Macromolecules*, **2019**, 134, 770-780	7.9	8
142	Mushroom small RNAs as potential anticancer agents: a closer look at Cantharellus cibarius proapoptotic and antiproliferative effects in colon cancer cells. *Food and Function*, **2019**, 10, 2739-2751	6.1	8
141	Volatile components of vine leaves from two Portuguese grape varieties (Vitis vinifera L.), Touriga Nacional and Tinta Roriz, analysed by solid-phase microextraction. *Natural Product Research*, **2015**, 29, 37-45	2.3	8
140	The Nutraceutical Value of Carnitine and Its Use in Dietary Supplements. *Molecules*, **2020**, 25,	4.8	8

139	Quinoline- and Benzoselenazole-Derived Unsymmetrical Squaraine Cyanine Dyes: Design, Synthesis, Photophysicochemical Features and Light-Triggerable Antiproliferative Effects against Breast Cancer Cell Lines. *Materials*, **2020**, 13,	3.5	8
138	Praziquantel-loaded solid lipid nanoparticles: Production, physicochemical characterization, release profile, cytotoxicity and in vitro activity against Schistosoma mansoni. *Journal of Drug Delivery Science and Technology*, **2020**, 58, 101784	4.5	8
137	Fingerprint targeted compounds in authenticity of sugarcane honey - An approach based on chromatographic and statistical data. *LWT - Food Science and Technology*, **2018**, 96, 82-89	5.4	8
136	Solid dispersion of praziquantel enhanced solubility and improve the efficacy of the schistosomiasis treatment. *Journal of Drug Delivery Science and Technology*, **2018**, 45, 124-134	4.5	8
135	Nonenzymatic Transglycosylation Reactions Induced by Roasting: New Insights from Models Mimicking Coffee Bean Regions with Distinct Polysaccharide Composition. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 1831-40	5.7	8
134	Analysis of phase transition and dehydration processes of nevirapine. *Journal of Thermal Analysis and Calorimetry*, **2012**, 108, 53-57	4.1	8
133	Fruit Wastes as a Valuable Source of Value-Added Compounds: A Collaborative Perspective. *Molecules*, **2021**, 26,	4.8	8
132	Astragalus (Astragalus membranaceus Bunge): botanical, geographical, and historical aspects to pharmaceutical components and beneficial role. *Rendiconti Lincei*, **2021**, 32, 625-642	1.7	8
131	Biosynthesis of Silver Nanoparticles Mediated by Entomopathogenic Fungi: Antimicrobial Resistance, Nanopesticides, and Toxicity. *Antibiotics*, **2021**, 10,	4.9	8
130	A Simple Method To Improve Cork Powder Waste Adsorption Properties: Valorization as a New Sustainable Wine Fining Agent. *ACS Sustainable Chemistry and Engineering*, **2019**, 7, 1105-1112	8.3	8
129	Entomopathogenic Fungi Biomass Production and Extracellular Biosynthesis of Silver Nanoparticles for Bioinsecticide Action. *Applied Sciences (Switzerland)*, **2021**, 11, 2465	2.6	8
128	In Situ Gluten-Chitosan Interlocked Self-Assembled Supramolecular Architecture Reduces T-Cell-Mediated Immune Response to Gluten in Celiac Disease. *Molecular Nutrition and Food Research*, **2018**, 62, e1800646	5.9	8
127	Galactomannans in Coffee **2015**, 173-182		7
126	Antidermatophytic Activity and Skin Retention of Clotrimazole Microemulsion and Microemulsion-Based Gel in Comparison to Conventional Cream. *Skin Pharmacology and Physiology*, **2018**, 31, 292-297	3	7
125	Development of Lactoferrin-Loaded Liposomes for the Management of Dry Eye Disease and Ocular Inflammation. *Pharmaceutics*, **2021**, 13,	6.4	7
124	Surface modification of pralidoxime chloride-loaded solid lipid nanoparticles for enhanced brain reactivation of organophosphorus-inhibited AChE: Pharmacokinetics in rat. *Toxicology*, **2020**, 444, 152578	4.4	7
123	Epigallocatechin-3-gallate PEGylated poly(lactic-co-glycolic) acid´nanoparticles mitigate striatal pathology and motor deficits in 3-nitropropionic acid intoxicated mice. *Nanomedicine*, **2021**, 16, 19-35	5.6	7
122	Elastic and Ultradeformable Liposomes for Transdermal Delivery of Active Pharmaceutical Ingredients (APIs). *International Journal of Molecular Sciences*, **2021**, 22,	6.3	7

121	In vivo absorption of didanosine formulated in pellets composed of chitosan microspheres. *In Vivo*, **2014**, 28, 1045-50	2.3	7
120	Effects of ten naturally occurring sugars on the reproductive success of the green lacewing, Chrysoperla carnea. *BioControl*, **2016**, 61, 57-67	2.3	6
119	The origin of pinking phenomena in white wines: An update. *BIO Web of Conferences*, **2019**, 12, 02013	0.4	6
118	Overcoming multi-resistant leishmania treatment by nanoencapsulation of potent antimicrobials. *Journal of Chemical Technology and Biotechnology*, **2020**, 96, 2123	3.5	6
117	Nanopharmaceuticals for Eye Administration: Sterilization, Depyrogenation and Clinical Applications. *Biology*, **2020**, 9,	4.9	6
116	Ocular Cell Lines and Genotoxicity Assessment. *International Journal of Environmental Research and Public Health*, **2020**, 17,	4.6	6
115	Biogenic amines and polyamines in wines: Does Dekkera/Brettanomyces red wine spoilage increases the risk of intake by consumers?. *LWT - Food Science and Technology*, **2019**, 115, 108488	5.4	6
114	Carvedilol exacerbate gentamicin-induced kidney mitochondrial alterations in adult rat. *Experimental and Toxicologic Pathology*, **2017**, 69, 83-92		6
113	Solid Lipid Nanoparticles (SLN) **2013**, 91-116		6
112	Epilepsy in Neurodegenerative Diseases: Related Drugs and Molecular Pathways. *Pharmaceuticals*, **2021**, 14,	5.2	6
111	-Cyclodextrin/Isopentyl Caffeate Inclusion Complex: Synthesis, Characterization and Antileishmanial Activity. *Molecules*, **2020**, 25,	4.8	6
110	Stearic Acid, Beeswax and Carnauba Wax as Green Raw Materials for the Loading of Carvacrol into Nanostructured Lipid Carriers. *Applied Sciences (Switzerland)*, **2020**, 10, 6267	2.6	6
109	Effect of Pre-Fermentative Maceration and Fining Agents on Protein Stability, Macromolecular, and Phenolic Composition of Albari White Wines: Comparative Efficiency of Chitosan, k-Carrageenan and Bentonite as Heat Stabilisers. *Foods*, **2021**, 10,	4.9	6
108	Elimination of ochratoxin A from white and red wines: Critical characteristics of activated carbons and impact on wine quality. *LWT - Food Science and Technology*, **2021**, 140, 110838	5.4	6
107	Cannabidiol in Neurological and Neoplastic Diseases: Latest Developments on the Molecular Mechanism of Action. *International Journal of Molecular Sciences*, **2021**, 22,	6.3	6
106	Quality by Design Approach for the Development of Liposome Carrying Ghrelin for Intranasal Administration. *Pharmaceutics*, **2021**, 13,	6.4	6
105	Psoriasis: From Pathogenesis to Pharmacological and Nano-Technological-Based Therapeutics. *International Journal of Molecular Sciences*, **2021**, 22,	6.3	6
104	Histological Evidence of Wound Healing Improvement in Rats Treated with Oral Administration of Hydroalcoholic Extract of. *Current Issues in Molecular Biology*, **2021**, 43, 335-352	2.9	6

103	Evaluating potential olive orchard sugar food sources for the olive fly parasitoid Psyttalia concolor. *BioControl*, **2016**, 61, 473-483	2.3	6
102	Reinventing the nutraceutical value of gluten: The case of l-theanine-gluten as a potential alternative to the gluten exclusion diet in celiac disease. *Food Chemistry*, **2020**, 324, 126840	8.5	6
101	Lipid Nanomaterials for Targeted Delivery of Dermocosmetic Ingredients: Advances in Photoprotection and Skin Anti-Aging.. *Nanomaterials*, **2022**, 12,	5.4	5
100	Resveratrol biotechnological applications: enlightening its antimicrobial and antioxidant properties. *Journal of Herbal Medicine*, **2022**, 32, 100550	2.3	5
99	Mono- and Dicationic DABCO/Quinuclidine Composed Nanomaterials for the Loading of Steroidal Drug: 3 Factorial Design and Physicochemical Characterization. *Nanomaterials*, **2021**, 11,	5.4	5
98	Development of topical eye-drops of lactoferrin-loaded biodegradable nanoparticles for the treatment of anterior segment inflammatory processes. *International Journal of Pharmaceutics*, **2021**, 609, 121188	6.5	5
97	Croton argyrophyllus Kunth Essential Oil-Loaded Solid Lipid Nanoparticles: Evaluation of Release Profile, Antioxidant Activity and Cytotoxicity in a Neuroblastoma Cell Line. *Sustainability*, **2020**, 12, 7697	3.6	5
96	Development and Evaluation of Superabsorbent Hydrogels Based on Natural Polymers. *Polymers*, **2020**, 12,	4.5	5
95	Natural Ergot Alkaloids in Ocular Pharmacotherapy: Known Molecules for Novel Nanoparticle-Based Delivery Systems. *Biomolecules*, **2020**, 10,	5.9	5
94	Primary Humoral Immune Deficiencies: Overlooked Mimickers of Chronic Immune-Mediated Gastrointestinal Diseases in Adults. *International Journal of Molecular Sciences*, **2020**, 21,	6.3	5
93	Olive Pulp and Exogenous Enzymes Feed Supplementation Effect on the Carcass and Offal in Broilers: A Preliminary Study. *Agriculture (Switzerland)*, **2020**, 10, 359	3	5
92	Elimination of Aflatoxins B1 and B2 in White and Red Wines by Bentonite Fining. Efficiency and Impact on Wine Quality. *Foods*, **2020**, 9,	4.9	5
91	Cancer Nanopharmaceuticals: Physicochemical Characterization and In Vitro/In Vivo Applications. *Cancers*, **2021**, 13,	6.6	5
90	Wine Polyphenols and Health: Quantitative Research Literature Analysis. *Applied Sciences (Switzerland)*, **2021**, 11, 4762	2.6	5
89	Encapsulation of Active Pharmaceutical Ingredients in Lipid Micro/Nanoparticles for Oral Administration by Spray-Cooling. *Pharmaceutics*, **2021**, 13,	6.4	5
88	Therapy for prevention and treatment of skin ionizing radiation damage: a review. *International Journal of Radiation Biology*, **2019**, 95, 537-553	2.9	5
87	Oxidative stability of high oleic sunflower oil during deep-frying process of purple potato. *Heliyon*, **2021**, 7, e06294	3.6	5
86	Development and Characterization of Biointeractive Gelatin Wound Dressing Based on Extract of Linn. *Pharmaceutics*, **2020**, 12,	6.4	4

85	Mitotane liposomes for potential treatment of adrenal cortical carcinoma: intestinal permeation and bioavailability. *Pharmaceutical Development and Technology*, **2020**, 25, 949-961	3.4	4
84	Multiple Cell Signalling Pathways of Human Proinsulin C-Peptide in Vasculopathy Protection. *International Journal of Molecular Sciences*, **2020**, 21,	6.3	4
83	The Effect of Jatropha Curcas Seed Meal on Growth Performance and Internal Organs Development and Lesions in Broiler Chickens. *Brazilian Journal of Poultry Science*, **2015**, 17, 1-6	1.3	4
82	DABCO-Customized Nanoemulsions: Characterization, Cell Viability and Genotoxicity in Retinal Pigmented Epithelium and Microglia Cells. *Pharmaceutics*, **2021**, 13,	6.4	4
81	Cachexia: Pathophysiology and Ghrelin Liposomes for Nose-to-Brain Delivery. *International Journal of Molecular Sciences*, **2020**, 21,	6.3	4
80	Are Nanobiosensors an Improved Solution for Diagnosis of ?. *Pharmaceutics*, **2021**, 13,	6.4	4
79	The Potential Role of Polyelectrolyte Complex Nanoparticles Based on Cashew Gum, Tripolyphosphate and Chitosan for the Loading of Insulin. *International Journal of Diabetology*, **2021**, 2, 107-116	1	4
78	Loading of 5-aminosalicylic in solid lipid microparticles (SLM). *Journal of Thermal Analysis and Calorimetry*, **2020**, 139, 1151-1159	4.1	4
77	Antimycotic nail polish based on humic acid-coated silver nanoparticles for onychomycosis. *Journal of Chemical Technology and Biotechnology*, **2021**, 96, 2208	3.5	4
76	Anti-Tumor Efficiency of Perillylalcohol/Cyclodextrin Inclusion Complexes in a Sarcoma S180-Induced Mice Model. *Pharmaceutics*, **2021**, 13,	6.4	4
75	Silver nanoparticles obtained from Brazilian pepper extracts with synergistic anti-microbial effect: production, characterization, hydrogel formulation, cell viability, and efficacy. *Pharmaceutical Development and Technology*, **2021**, 26, 539-548	3.4	4
74	Holistic and Sustainable Approach for Recycling and Valorization of Polyvinylpolypyrrolidone Used in Wine Fining. *ACS Sustainable Chemistry and Engineering*, **2018**, 6, 14599-14606	8.3	4
73	Lipid-Polymeric Films: Composition, Production and Applications in Wound Healing and Skin Repair. *Pharmaceutics*, **2021**, 13,	6.4	4
72	Agaricus bisporus By-Products as a Source of Chitin-Glucan Complex Enriched Dietary Fibre with Potential Bioactivity. *Applied Sciences (Switzerland)*, **2020**, 10, 2232	2.6	3
71	How could nanobiotechnology improve treatment outcomes of anti-TNF- therapy in inflammatory bowel disease? Current knowledge, future directions. *Journal of Nanobiotechnology*, **2021**, 19, 346	9.4	3
70	Genotoxicity Assessment of Metal-Based Nanocomposites Applied in Drug Delivery. *Materials*, **2021**, 14,	3.5	3
69	New molecularly imprinted polymers for reducing negative volatile phenols in red wine with low impact on wine colour. *Food Research International*, **2020**, 129, 108855	7	3
68	Chemical and Physical Properties of Meadowfoam Seed Oil and Extra Virgin Olive Oil: Focus on Vibrational Spectroscopy. *Journal of Spectroscopy*, **2020**, 2020, 1-9	1.5	3

67	Cytotoxic, Antitumor and Toxicological Profile of Leaf Extract. *Molecules*, **2020**, 25,	4.8	3
66	Terroir Effect on the Phenolic Composition and Chromatic Characteristics of Menc/Jaen Monovarietal Wines: Bierzo D.O. (Spain) and D D.O. (Portugal). *Molecules*, **2020**, 25,	4.8	3
65	Alternative Methods for Measuring the Susceptibility of White Wines to Pinking Alteration: Derivative Spectroscopy and CIEL*a*b* Colour Analysis. *Foods*, **2021**, 10,	4.9	3
64	Effect of Chitosan and Aloe Vera Extract Concentrations on the Physicochemical Properties of Chitosan Biofilms. *Polymers*, **2021**, 13,	4.5	3
63	Lipid Nanoparticles Loaded with Iridoid Glycosides: Development and Optimization Using Experimental Factorial Design. *Molecules*, **2021**, 26,	4.8	3
62	An accurate single-step LLE method using keeper solvent for quantification of trace amounts of sotolon in Port and white table wines by HPLC-DAD. *Food Chemistry*, **2021**, 350, 129268	8.5	3
61	From oral formulations to drug-eluting implants: using 3D and 4D printing to develop drug delivery systems and personalized medicine. *Bio-Design and Manufacturing*,1	4.7	3
60	Development and Characterization of Nanoemulsions for Ophthalmic Applications: Role of Cationic Surfactants.. *Materials*, **2021**, 14,	3.5	3
59	Evaluating potential sugar food sources from the olive grove agroecosystems for Prays oleae parasitoid Chelonus elaeaphilus. *Biocontrol Science and Technology*, **2017**, 27, 686-695	1.7	2
58	Retinal Drug Delivery: Rethinking Outcomes for the Efficient Replication of Retinal Behavior. *Applied Sciences (Switzerland)*, **2020**, 10, 4258	2.6	2
57	Isolation of secondary metabolites from Geranium molle L. with anticancer potential. *Industrial Crops and Products*, **2019**, 142, 111859	5.9	2
56	INDUSTRIAL PROCESSING OF CHESTNUT FRUITS (CASTANEA SATIVA MILL.) - EFFECTS ON NUTRIENTS AND PHYTOCHEMICALS. *Acta Horticulturae*, **2010**, 611-617	0.3	2
55	Structural characterization of nitrated 2'-hydroxychalcones by electrospray ionization tandem mass spectrometry. *European Journal of Mass Spectrometry*, **2009**, 15, 605-16	1.1	2
54	Development and optimization of Riluzole-loaded biodegradable nanoparticles incorporated in a mucoadhesive in situ gel for the posterior eye segment.. *International Journal of Pharmaceutics*, **2021**, 612, 121379	6.5	2
53	Lipid Nanocarriers for Hyperproliferative Skin Diseases. *Cancers*, **2021**, 13,	6.6	2
52	Phase Behavior of Polymorphic Fats in Drug Delivery Systems - A Review of the State of Art. *Current Pharmaceutical Design*, **2018**, 24, 2508-2512	3.3	2
51	Volatile Nitrogenous Compounds from Bacteria: Source of Novel Bioactive Compounds. *Chemistry and Biodiversity*, **2021**, 18, e2100549	2.5	2
50	Spray-Dried Structured Lipid Carriers for the Loading of : New Nutraceutical and Food Preservative. *Foods*, **2020**, 9,	4.9	2

49	Citrus sinensis Essential Oil-Based Microemulsions: Green Synthesis, Characterization, and Antibacterial and Larvicide Activities. *ACS Food Science & Technology*, **2021**, 1, 462-469		2
48	Essential Oil Attenuates Bleomycin-Induced Pulmonary Fibrosis in a Murine Model. *Pharmaceutics*, **2021**, 13,	6.4	2
47	Authentication of Douro DO monovarietal red wines based on anthocyanin profile: Comparison of partial least squares discriminant analysis, decision trees and artificial neural networks. *Food Control*, **2021**, 125, 107979	6.2	2
46	Impact of the contact time of different oak wood chips on red wine phenolic composition evolution after bottling. *BIO Web of Conferences*, **2019**, 15, 02019	0.4	2
45	Comparative antioxidant and antimicrobial properties of Lentinula edodes Donko and Koshin varieties against priority multidrug-resistant pathogens. *South African Journal of Chemical Engineering*, **2021**, 35, 98-106	3.2	2
44	Wine Stabilisation: An Overview of Defects and Treatments		2
43	Red seaweeds strengthening the nexus between nutrition and health: phytochemical characterization and bioactive properties of Grateloupia turuturu and Porphyra umbilicalis extracts. *Journal of Applied Phycology*, **2021**, 33, 3365-3381	3.2	2
42	State of the Art on Toxicological Mechanisms of Metal and Metal Oxide Nanoparticles and Strategies to Reduce Toxicological Risks. *Toxics*, **2021**, 9,	4.7	2
41	Bee Products: A Representation of Biodiversity, Sustainability, and Health. *Life*, **2021**, 11,	3	2
40	Efficiency of carboxymethylcellulose in red wine tartaric stability: Effect on wine phenolic composition, chromatic characteristics and colouring matter stability. *Food Chemistry*, **2021**, 360, 129996	8.5	2
39	Permeability, anti-inflammatory and anti-VEGF profiles of steroidal-loaded cationic nanoemulsions in retinal pigment epithelial cells under oxidative stress.. *International Journal of Pharmaceutics*, **2022**, 617, 121615	6.5	2
38	Assessment of the Methodology That Is Used to Determine the Nutritional Sustainability of the Mediterranean Diet-A Scoping Review.. *Frontiers in Nutrition*, **2021**, 8, 772133	6.2	2
37	Diabetic Retinopathy and Ocular Melanoma: How Far We Are?. *Applied Sciences (Switzerland)*, **2020**, 10, 2777	2.6	1
36	Wine Microbial Spoilage: Advances in Defects Remediation **2018**, 271-314		1
35	Evaluation of the nutritive value of muiumba (Baikiaea plurijuga) seeds: chemical composition, in vitro organic matter digestibility and in vitro gas production. *SpringerPlus*, **2014**, 3, 311		1
34	Influence of the growing degree-days on chemical and technological properties of chestnut fruits (var. Judia). *CYTA - Journal of Food*, **2012**, 10, 216-224	2.3	1
33	Chemical Composition and Potential Biological Activity of Melanoidins From Instant Soluble Coffee and Instant Soluble Barley: A Comparative Study.. *Frontiers in Nutrition*, **2022**, 9, 825584	6.2	1
32	Orange thyme: Phytochemical profiling, bioactivities of extracts and potential health benefits.. *Food Chemistry: X*, **2021**, 12, 100171	4.7	1

31	Action of bioactive compounds in cellular oxidative response. *Energy Reports*, **2020**, 6, 891-896	4.6	1
30	23 central composite rotatable design for the production of neem oil nanoemulsion for antifungal and antiparasitic applications. *Journal of Chemical Technology and Biotechnology*, **2020**, 96, 2159	3.5	1
29	Applied Nanotechnologies in Anticoagulant Therapy: From Anticoagulants to Coagulation Test Performance of Drug Delivery Systems. *Applied Nano*, **2021**, 2, 98-117	1	1
28	Effect of the addition of different types of oenological commercial tannins on phenolic and sensorial red wine characteristics evolution. *BIO Web of Conferences*, **2016**, 7, 02032	0.4	1
27	Validation of analytical methods for the detection of beeswax adulteration with a focus on paraffin. *Food Control*, **2021**, 120, 107503	6.2	1
26	Metrology, Agriculture and Food: Literature Quantitative Analysis. *Agriculture (Switzerland)*, **2021**, 11, 889	3	1
25	Effect of nanoencapsulation of blueberry (Vaccinium myrtillus): A green source of flavonoids with antioxidant and photoprotective properties. *Sustainable Chemistry and Pharmacy*, **2021**, 23, 100515	3.9	1
24	Analysis of the mechanisms of action of isopentenyl caffeate against Leishmania. *Biochimie*, **2021**, 189, 158-167	4.6	1
23	Effect of processing and storage on the volatile profile of sugarcane honey: A four-year study. *Food Chemistry*, **2021**, 365, 130457	8.5	1
22	Neurotensins and their therapeutic potential: research field study. *Future Medicinal Chemistry*, **2020**, 12, 1779-1803	4.1	0
21	Application of Quality-by-Design Approach in the Analytical Method Development for Quantification of Sugars in Sugarcane Honey by Reversed-Phase Liquid Chromatography. *Food Analytical Methods*, **2020**, 13, 1634-1649	3.4	0
20	Anti-leishmanial compounds from microbial metabolites: a promising source. *Applied Microbiology and Biotechnology*, **2021**, 105, 8227-8240	5.7	0
19	Characterization of Non-volatile Oxidation Products Formed from Triolein in a Model Study at Frying Temperature. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 3466-3478	5.7	0
18	Chemical Differentiation of Sugarcane Cultivars Based on Volatile Profile and Chemometric Analysis. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 3548-3558	5.7	0
17	Epidemiology of COVID-19 in the State of Sergipe/Brazil and Its Relationship with Social Indicators. *Epidemiologia*, **2021**, 2, 262-270	2.8	0
16	Recycling of PVPP used in the wine industry: An opportunity for obtaining reusable PVPP and bioactive phenolic compounds. *BIO Web of Conferences*, **2019**, 15, 02020	0.4	0
15	Cork powder as a new natural and sustainable fining agent to reduce negative volatile phenols in red wine. *BIO Web of Conferences*, **2019**, 15, 02017	0.4	0
14	Effectiveness of Different Cellulose-Based Filtration Materials against Inhalation of SARS-CoV-2-Like Particles. *Nanomanufacturing*, **2021**, 1, 57-66		0

13	Exploring Innovative Leishmaniasis Treatment: Drug Targets from Pre-Clinical to Clinical Findings. *Chemistry and Biodiversity*, **2021**, 18, e2100336	2.5	0
12	Is pinking susceptibility index a good predictor of white wines pinking phenomena?. *Food Chemistry*, **2022**, 386, 132861	8.5	0
11	Precision enology in Tawny Port wine aging process: Monitoring barrel to barrel variation in oxygen, temperature and redox potential. *BIO Web of Conferences*, **2019**, 15, 02026	0.4	
10	Influence of harvest date on volatile and sensory profile of vine leaves infusions from two Portuguese red grape varieties. *BIO Web of Conferences*, **2017**, 9, 04007	0.4	
9	Lipid Nanoparticle-Based Systems for Delivery of Biomacromolecule Therapeutics129-148		
8	Liposomal formulations of oxybutynin and resiniferatoxin for the treatment of urinary diseases: improvement of drug tolerance upon intravesical. *Drug Delivery and Translational Research*, **2021**, 1	6.2	
7	Could basidiomycetes fungi be an alternative for the treatment of fibrous feedstuffs? application of enzymatic complexes and future prospects. *Revista Brasileira De Zootecnia*, **2010**, 39, 519-527	1.2	
6	Enhanced Dissolution Efficiency of Tamoxifen Combined with Methacrylate Copolymers in Amorphous Solid Dispersions. *Crystals*, **2020**, 10, 1046	2.3	
5	Development of a Manometric Monitoring Method for Early Detection of Air Microbiological Contamination in the Bloodstream. *Atmosphere*, **2021**, 12, 702	2.7	
4	Phenolic composition of vine leaves infusions produced from different Portuguese and Spanish Vitis vinifera L. varieties. *BIO Web of Conferences*, **2019**, 12, 04004	0.4	
3	Pinking **2022**, 187-195		
2	Origin, prevention, and mitigation of light-struck taste in white wine **2022**, 197-204		
1	White Wine Protein Instability: Origin, Preventive and Removal Strategies		